The Duri language belongs to the Massenrempulu subfamily, Northern South Sulawesi family. It is located in the three northernmost subdistricts of the Enrekang district (i.e., Alla, Anggeraja and Baraka). Duri is spoken by about 90,000 people and consists of several closely related dialects. Duri is very similar to the Torajan languages, but also has a number of Bugis-language characteristics.

The following text is a procedural discourse and was written by Imran Sandupa, in Baraka subdistrict in March 1987 after watching the process of making cheese. The Duri people are the only group in Sulawesi that knows how to make fresh cheese. It can be made out of either cow or waterbuffalo milk. To get it to coagulate juice from the papaya fruit or leaf (containing papase-enzyme) is added.

CARANA TO MANGKABUAQ DANGKE
Making cottage cheese

Iana den madoang mangkabuaq dangke,
iana den ma-doang mang-kabuaq dangke
if is STV-want VRil-make cottage_cheese

den jolori tedongtaq iaqrika
den jolo-ri tedong -taq iaqrika
is first-3EMP waterbuffalo-1pnPO or

sapintaq to puramo keanak na
sapin-taq to pura-mo ke-anak na
cow -1pnPO REL finish-CMP VRi5-child and

biccuq unapa anakkana.
biccuq una -pa anak -na
small still-3INC child-3PO

If one wants to make cottage cheese one has to have a water buffalo or cow which has given birth and whose calf is still small.
Because cottage cheese is made from the milk of the cow or water buffalo, the water buffalo is first milked and the milk is taken. If one wants to milk the water buffalo, it is first fed, so that it remains calm in its place, and doesn’t move around. If the water buffalo is wild, it is tied up, so that it doesn’t move. When one is going to milk [the cow], the calf is fed first so that milk [flow] is stimulated.

Sepasang ia to dikabuaq dangke
sabag ia to di- kabuaq dangke
because 3sPRO REL PASS-make cottage_cheese

dadikkinara to sapin iaqrika tedong,
dadik-na-ra to sapin iaqrika tedong
milk -3PO-EMP DEF cow or waterbuffalo

jaji ia to tedong dianduqra joloq na
jaji ia to tedong di-anduq-ra joloq na
so 3sPRO DEF waterbuffalo PASS-milk -EMP first and

diala to dadikkina. Iana den mangnganduq
di- ala to dadik-na iana den mang-anduq
PASS-fetch DEF milk -3PO if is VRil-milk

Dipakandei to tedong dikua naraqda
di- pa- kande-i to tedong dikua na-raqda
PASS-CAUS-eat -3A DEF waterbuffalo so that 3E-calm

jio nginanana, danggiq nakamale- male.
jio nginan-na danggiq na-ka- male-male
in/at place -3PO PRB 3E-VRi6-go -RED

Iana tedong malaira digalungngi danggiq
iana tedong ma- laira di- galung-i danggiq
if waterbuffalo STV-wild PASS-bind -3A PRB

Napundiu-diu. Iana den la mangnganduqmo dipacucui
na-pundiu-diu iana den la mang-anduq-mo di- pa- cucu-i
3E-move -RED if is F VRil-milk -CMP PASS-CAUS-feed-3A

Joloq to anakkana dikua nacekka to dadikkina.
joloq to anak-na dikua na-cekka to dadik-na
first DEF child-3PO so that 3E-stimulate DEF milk -3PO

Iana cekkamo dialanmi
iana cekka -mo di- ala -an -mi
if stimulate-CMP PASS-fetch-BEN-3CMP

pangpanianan to maloqbok dinii
pang-pa- ni -an -an to ma- logbok di- ni- i
NR -CAUS-to_place-BEN-NRs REL STV-hollow PASS-to_place-LOC

mpanii dadik ke dianduqmi. Iake la
n- pa- ni -i dadik ke di- anduq-mi iake la
VRt-CAUS-to_place-3A milk if PASS-milk -3CMP if F

mangnganduqkiq dipissiq-pissiqi to cucu sapin
mang-anduq-kiq di- pissiq-pissiq-i to cucu sapin
VRil-milk -1pnA PASS-knead -RED -3A DEF udder cow

nmaneq diparra to timu cucunna. Iana
na-maneq di- parra to timu cucu -na iana
3E-then PASS-squeeze DEF nipple udder-3PO if

diparramo ciccoromi to dadikkina, na ia joq
di- parra -mo ciccoro-mi to dadik-na na ia joq
PASS-squeeze-CMP squirt -3CMP DEF milk -3PO and 3sPRO D3

dadikkina dipatanannimi to
dadik-na di- patan-an -i -mi to
milk -3PO PASS-catch-BEN-LOC-3CMP DEF

pangpanianan maloqbok nenaq.
pang-pa- ni -an -an ma- logbok nenaq
NR -CAUS-to_place-BEN-NRs STV-hollow recently

After the milk flow is stimulated, one fetches a hollow container, for holding the milk. Before one begins to milk, the cow’s udder is kneaded first and then the nipples are squeezed. When one squeezes, the milk squirts out and it is caught in the above mentioned hollow container.

Iana den puramo mangnganduq dialami
iana den pura -mo mang-anduq di- ala -mi
if is finish-CMP VRril-milk PASS-fetch-3CMP

to dadik, na dipatama kurin maneq
to dadik na di- pa- tama kurin maneq
DEF milk and PASS-CAUS-enter cooking_pot then

dipatoppoq jao dapoh, dinasu sanggenna
di- pa- toppoq jao dapoh di- nasu sangge-na
PASS-CAUS-top up trivet PASS-cook until -3PO

lonta-lonta. Iana lontamo dipatamaimi
lonta-lonta iana lonta-mo di- pa- tama -i -mi
boil -RED if boil -CMP PASS-CAUS-enter-LOC-3CMP

lite bandikiq to pura dipasicampuruq
lite bandikiq to pura di- pa- si- campuruq
plant_sap papaya REL finish PASS-CAUS-REC-mix

wai. Iana tegqa lite bandikiq, waqing
wai iana tegqa lite bandikiq waqing
water if NEG plant_sap papaya may

dialan daun bandikiq iaqrika kaloang
di- ala -an daun bandikiq iaqrika kaloang
PASS-fetch-BEN leaf papaya, or rind

bandikiq, diparra namaneq disaring.
bandikiq di- parra na-maneq di- saring
papaya PASS-wring 3E-then PASS-filter

After milking, the milk is fetched and poured into a cooking pot. Then the cooking pot is placed over a trivet where it is cooked until it boils. After it boils, papaya sap mixed with water is added. If there is no papaya sap, one can fetch papaya leaves or rinds, which are pressed and then filtered.

Ketika kita sudah selesai memerah, susu itu diambil dan dimasukkan di periuk dan dinaikan ke atas tungku kemudian dimasak sampai mendidih. Bila susu itu sudah mendidih dimasukkan getah pepaya yang sudah dicampur air. Kalau tidak ada getah pepaya, bisa daun pepaya atau kulit pepaya, diperas airmnya kemudian disaring.
The above mentioned papaya sap is added to the boiling milk a little at a time until the milk becomes thick. After the milk is coagulated, the cooking pot is lifted and the thick milk is separated from the water. Then the thick or coagulated milk is put into a coconut shell, which has a hole in the bottom. Then the coagulated milk is pressed, so that the cottage cheese becomes dry.

Selanjutnya getah pepaya tadi dimasukkan ke dalam susu yang mendidih, sedikit demi sedikit sampai susu itu jadi mengental. Kalau sudah membeu, diangkat, kemudian yang kental dipisahkan dari airnya. Selanjutnya yang kental itu atau yang sudah membeu dimasukkan di tempurung kelapa yang berlubang di bawahnya, kemudian ditekan supaya keju-dangke mengering.
SULAWESI LANGUAGE TEXTS

Ia joq dadikkina nenaq waqding diisoq iaqrika
ia joq dadik-na nenaq waqding di- isoq iaqrika
3sPRO D3 milk -3PO recently may PASS-drink or

dipangcoqboran ke kumande na iana den madoang
di- pang-coqboh-an ke kande-um na iana den madoang
PASS-NR -pour -NRs if eat -VRi4 and if is want

nannai joq dangke diceqlai dikua
n- anna i joq dangke di- ceqla-i dikua
VRT-store-3A D3 cottage_cheese PASS-salt -3A so_that

natahan sipatang bongi.
na-tahan si- patang bongi
3E-last CTp-four night

The remaining liquid can be drunk or it can be sprinkled over rice when eating. If one wants to store the cottage cheese, it is salted so that it lasts up to four days.

Selanjutnya susu itu tadi bisa diminum atau disiramkan ke nasi kalau makan. Kalau kita mau menyimpan keju-dangke itu, diberi garam supaya tahan kira-kira empat malam.