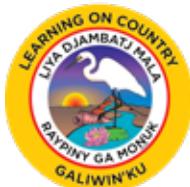




# Maranydjalk Buma Ga

(Stingray Hunting)





Maranydjalk Buma Ga  
*Stingray Hunting*

Language: Djambarrpuynu

Story by 2013 Djanda Middle Years Class - Shepherdson College

This book is the result of a major group-work activity by 2013 Djanda Middle Years Class, teachers Marcus Lacey and Josh Keating, and a joint project in conjunction with Shepherdson College and the Learning on Country pilot project. This book was created for the Yolŋu people and communities of North East Arnhem Land.

Photography by Josh Keating

Revisions by Sherilyn Dhamarrndji and Emma Smolenaers

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Maranydjalk Buma Ga  
(Stingray Hunting)



Dhuwandja walu  
Wirpaŋu.



Ga maŋandja marrtji  
mana-manapanmirra ga  
waŋbana. Ga waluny  
maranydjalkmirra.



Dhiyanj watharryu wurrkiy'  
ŋuli mel lakaram  
maranydjalkmirra walu, ga  
yükuny dhuwal wurrkiny'  
wärrkarr.



>Namaŋamayunmirra djämaw  
garawnha: djäma gara  
  
Napurr ŋuli maŋ'maram  
garany retjanura  
gułunmirriŋura wäŋanur.  
Ga yükuny dhuwal wađawađa  
ga man'tjarrnydja nhanju yindi,  
bilkpilk ga ḋoturrkthinya.





Nunhi nhuma ga larrum  
garaw, ga malŋ'maraŋ  
dhunupa ga wiyin'.

Ga gulkthurra  
ŋoytja ga bukukurr  
ŋanya garany.



Gäŋun balan wäŋalila.

Djäma gurtha rulwaŋdhurra  
gurthalila bala bathula yurr  
bilma'pilmaraŋ garany.



Bala märraŋun garany bala dharpalila  
rulwaŋdhurr bala dhunu-dhunu-payaŋun.



Beŋuryiny ḡaŋarrmaraŋun  
barraŋdja bala ganarrthula  
walulila.





Märraŋ lurrkun' djimuku ga djiŋdjiŋ. Ga djiŋdjiŋ dhu garrwi'yurr dhuđi gara. Beŋuryiny djäma nyumukuny' gurthan ga rulwanđhurr dhuđi djimuku bala gurthalil. Märraŋ djimuku beŋur gurthaŋur waŋga'-waŋgany gorrmur' märraŋ bala djuđupmaraŋun dhuđilil garalila.

Ga ɳunhi warrpamnha dhu djimuku lirra gärri garalila, rarryurr gapun guyŋarrkuŋun garanhany. Yapmaraŋun djiŋdjiŋdja beŋur djimukuŋurnydja. Ga garrwi'yurra dälkuŋ lirrany djiŋdjiŋdu balayi garalil yurr mirithi garrwi'yurr. Ga bulu wutthu'-wutthurr ga bÄy ɳayi dhu dälthirr mirithirr. Bala ɳurruny ɳanya garany djinbulkuŋun.





Gulkthurr djomula wo dharrangulk ga  
djäma biditj gutjparr'yunarawnha garaw.



Nhe dhu nhämany  
maranydjalktja märr baŋdanyŋjur.  
Dharpuŋuny mulkurr  
maranydjalknhany dhuŋiŋjur.  
Bili walalaŋ djukurr'nydja  
djinawa walalaŋgal yaka dharpuŋ  
djukurr'nydja!



Ŋunhi nhe dhu dharpumany gäŋjun  
baŋdanylila. Wutthurrnydja mulkurr  
märr ɳayi dhu yakan djagadjagayun.  
Ŋayathul nhokal lirray yaŋara'  
maranydjalk. Ga nhokal biditjihu  
dimirr yapmaraŋ. Ga burrpurrmaraŋ  
dimirrnydja munhathalil djinawalila.





Ga nhänu dhurrwara ḥunhi buthalak miny'tji ḥunhiyiny djukurr'mirra. 15



Gänu ga märran̄ wiyin' raki' märr  
nhe dhu rulwañdhun maranydjalk.  
Djuđupmaran̄ raki' melkurr ga  
dhawat̄maran̄ dhurrwarakurr.  
Bađak yan buŋuny bäy nhe dhu  
dhaŋaŋgum. Bala wänjalila gänu.





Bala yapmaranun rakiny'  
maranydjalknurnydja.

Nunhi nhe dhu wäñany ñayatham,  
wiripuñuny whole dhu yolñuy gurtha  
djäma ñäthilmirriyam. Bala gapun  
rarryun rupa'lila.



Mitthurra ga märraŋun djukurr'nydja beŋur maranydjalkjurnydja.



18 Bala märraŋun mulkuminydja  
miny'tji beŋur djukurr'ŋurnydja.

Bala djukurr'nydja rulwaŋdhurr  
rupa'lila.

Rulwaŋdhurra maranydjalktja rupa'lil  
bala gurthalila ga bÄy ñayi dhu ga  
nhära buñuyirr ñanak.



Mañ'maranj bala'pala bala rarryurra  
maranydjalktja bala'palalila.



Yuwaltja rom napurruŋ napurr  
ŋuli gulkthun man'ṭjarr wo ɳäku  
bala rulwaŋdhun munathalila.

Galkurr bäy ɳayi dhu  
maranydjalk guyŋarryirr  
larrmaraŋun barrwaŋdja bala  
ɳaŋarrmaraŋun ɳanaktja.  
Bala rulwaŋdhurr banikinlila.





Nunhi nhe dhu dharwar'yundja  
ŋaŋarrmaranhaŋurnydja, bala  
banikinlila rulwaŋdhurr, bala  
ŋomu'ŋumula barrkuwatjkuŋun.



Nhokal goñdhu märrmay'  
ηomu'ηumul nhakun mapu'.

Bala gapun djalkthurr  
ηanakηur märr ηayi dhu  
bañdanydhirr ηanak.



Märraŋuny djukurr'nydja bala manapula ɳanaklil maranydjalklila.



ɳomu'ɳumul ga bäy ɳayi dhu  
warrpam ɳayatham ɳanak.

Ga ɳunhiyi walu gurrupanminyarawnha bala lukanharaw maranydjalkkun. Bukmakku yolŋuw ɳunhi walal marrtji gurrutumirriwnha malaw gurrupanaraw.



Mmm, marrkapmirr maranydjalk dhäkay!



# Maranydjalk Buma Ga

## Stingray Hunting

### Page 5

Dhuwandja walu Wirpaŋu.

*This is the time of the build-up.*

Ga maŋandja marrtji mana-manapanmirra ga waŋbana. Ga waluny maranydjalkmirra.

*The clouds are getting bigger and getting ready for thunder and rain. This is the time that stingray are being born.*

### Page 6

Dhiyaŋ watharryu wurrkiy' ɳuli mel lakaram maranydjalkmirra walu, ga yäkuny dhuwal wurrkiny' wärrkarr.

*This White flower tells us that stingray hunting season is coming. This flower's name is the Swamp lily.*

Namaŋamayunmirra djämaw garawnha: djäma gara.

*Getting ready: making the spears*

Napurr ɳuli maŋ'maram garany retjaŋura guŋunmirriŋura wäŋaŋjur. Ga yäkuny dhuwal wađawađa ga man'tjarrnydja nhanŋu yindi, bilkpilk ga doṭurrkthinya.

*We find spears in the rain forest near the swamp. This spear tree is called Wadawada. Its leaf is flat on the bottom and looks like a heart.*

### Page 7

Nunhi nhuma ga ɻarrum garaw, ga maŋ'maraŋ dhunupa ga wiyin'.

*When looking for a spear, find one that is nice and straight.*

Gulkthurra ɳoytja ga bukukurr ɳanya garany.

*Cut the bottom and the top.*

Gäŋun balan wäŋalila.

*Take it back to camp.*

## Page 8

Djäma gurtha rulwaŋdhurra gurthalila bala bathula yurr bilma'pilmaraŋ garany.

*Make a fire. Put the spear on the fire and burn the bark, evenly.*

Bala märraŋun garany bala dharpalila rulwaŋdhurr bala dhunu-dhunupayaŋun.

*Take the spear out of the fire and put it between a forked tree, then start to straighten the spear.*

## Page 9

Beŋuryiny ɳaŋarrmaraŋun barrwaŋdja bala ganarrthula walulila.

*Next, take the bark off the spear. Leave it in the sun to dry.*

## Page 10

Märraŋ lurrkun' djimuku ga djindjiŋ. Ga djindjiŋ dhu garrwi'yurr dhuđi gara. Beŋuryiny djäma nyumukuny' gurthan ga rulwaŋdhurr dhuđi djimuku bala gurthalil. Märraŋ djimuku beŋur gurthaŋur waŋga'-waŋgany gorrmur' märraŋ bala djudupmaraŋun dhuđilil garalila.

*Get three steel prongs and some copper wire. Use the copper wire to tie up the end of the spear. Make a small fire and put the ends of the prongs in the heat. Get the prongs off the heat and one by one push the heated end into the spear.*

## Page 11

Ga ɳunhi warrpamnha dhu djimuku lirra gärrí garalila, rarryurr gapun guyŋarrkuŋun garanhany. Yapmaraŋun djindjiŋda beŋur djimukunyndja. Ga garrwi'yurra ɖälkuŋ lirrany djindjiŋdu balayi garalil yurr mirithi garrwi'yurr. Ga bulu wutthu'-wutthurr ga bäy ɳayi dhu ɖälthirr mirithirr. Bala ɳurruny ɳanya garany djinbulkuŋun.

*When all the prongs are in the spear, pour water on to cool them. Take the copper wire off and round off the edges of the spear shaft tip. Wind the copper wire back onto the spear very tight. Hit the prongs back into the spear until they are in hard. Sharpen the tips of the prongs.*

## Page 12

Gulkthurr djomula wo dharrangulk ga djäma biđitj gutjparryunarawnha garaw.

*Cut a branch of the Casuarina Tree (whistling tree) or Stringy Bark to make a spear thrower.*

## Page 13

Nhe dhu nhämany maranydjalktja märr bañdanyŋur. Dharpuŋuny mułkurr maranydjalknhany dhudinjur. Bili walalaŋ djukurr'nydja djinawa walalaŋgal yaka dharpuŋ djukurr'nydja!

*You find stingrays in the shallow water. When you see a stingray, spear it in the head. Their liver is in their back. Avoid spearing them in the liver.*

## Page 14

Ņunhi nhe dhu dharpumany gäŋun bañdanylila. Wutthurrnydja mułkurr märr ḷayi dhu yakan djagadjagayun.

Ņayathul nhokal lirray yaŋara' maranydjalk. Ga nhokal biđitjthu ɬimirr yapmaraŋ. Ga burrpurmaraŋ ɬimirrnydja munhathalil djinawalila.

*When you spear it take it to the edge of the water. Hit it on the head so it stops moving. Grab the tip of its tail and hold it in your teeth. Use your spear thrower to get the barb off the tail. Push the barb safely into the sand.*

## Page 15

Ga nhäŋu dhurrwara ᶜunhi buthalak miny'tji ᶜunhiyiny djukurr'mirra.

*Check the stingray's mouth. If the lips are yellow, then the liver is fat.*

## Page 16

Gäŋu ga märraŋ wiyin' raki' märr nhe dhu rulwaŋdhun maranydjalk. Djudupmaraŋ raki' melkurr ga dhawałmaraŋ dhurrwarakurr. Bađak yan bunjuny bäge nhe dhu dhaŋanjum. Bala wänjalila gäŋu.

*Carry a metre of string to tie up the stingray. Put the string through its eye and out through its mouth. Keep hunting until you are happy with your catch. Then take them home.*

## Page 17

Nunhi nhe dhu wänjany ḡayatham, wiripuŋuny whole dhu yolŋuy gurtha djäma ḡäthilmirriyam. Bala gapun rarryun rupa'lila.

*When you get home, someone will get the fire ready. Fill a pot with water.*

Bala yapmaranjuŋun rakiny' maranydjalknurny whole dja.

*Get all the stingrays off the string.*

## Page 18

Mitthurra ga märraŋun djukurr'nydja beŋur maranydjalknurny whole dja.

*Cut all the livers out of the stingrays.*

Bala märraŋun mulkuminy whole dja miny'tji beŋur djukurr'nyurny whole dja.

*Remove the mulkuminy (the green poison in the liver).*

Bala djukurr'nydja rulwaŋdhurr rupa'lila.

*Put all the livers into a bowl.*

## Page 19

Rulwaŋdhurra maranydjalktja rupa'lil bala gurthalila ga bäy ḡayi dhu ga nhära bulŋuyirr ḡanak.

*Put the stingrays into the pot. Boil them on the fire until the meat is soft.*

Małŋ'maraŋ bala'pala bala rarryurra maranydjalktja bala'palalila.

*Find a board or sheet of iron and pour the stingrays onto it. Traditionally, we would cut leaves or paper bark to put on the ground.*

## Page 20

Galkurr bäy ḡayi dhu maranydjalk guyŋarryirr larrmaraŋun barrwaŋdja bala ḡaŋarrmaraŋun ḡanaktja.

Bala rulwaŋdhurr banikinlila.

*Wait a little while for the stingrays to cool down, then remove the skin and scrape the meat off. Put the meat into a bowl.*

Yuwalktja rom napurruŋ napurr ḡuli gulkthun man'tjarr wo ḡäku bala rulwaŋdhun munathalila.

*Traditionally, we would have snapped off leaves or bark then put it on the sand.*

## Page 21

Ņunhi nhe dhu dharwar'yundja ɳaɳarrmaranhaɳurnydja, bala banikinlila rulwaɳdhurr, bala ɳomu'ɳumula barrkuwatjkuŋun.  
*When you have finished scrapping the meat off the stingrays and put it into the bowl, then knead it together.*

## Page 22

Nhokal goɳdu märrmay' ɳomu'ɳumul nhakun mapu'.

*Using two hands, scoop the meat out and make a meatball.*

Bala gapun djalkthurr ɳanakŋur märr ɳayi dhu bandanydhirr ɳanak.

*Then squeeze the water out to make the meat dry.*

## Page 23

Märraŋuny djukurr'nydja bala manapula ɳanaklil maranydjalklila.

*Take the liver fat and mix it with the meat.*

ɳomu'ɳumul ga bäy ɳayi dhu warrpam ɳayatham ɳanak.

*Mix them until they are one.*

## Page 24

Ga ɳunhiyi walu gurruɳanminyarawnha bala lukanharaw maranydjalkkun. Buksmakku yoljuw ɳunhi walal marrji gurruɳumirriwnha malaw gurruɳanaraw.

*It is time to share the stingrays with family and to eat together.*

Mmm, marrkapmirr maranydjalk dhäkay!

*Mmm, stingrays taste yummy!*

# The Djanda Class

## Middle Years Class of 2013

Teachers:

Marcus Lacey  
Josh Keating

Denzel Dayŋaŋan	Fabian Natharanbuy
Marko Dharrima	Dion Baruŋuwuy
Celine Marniny	Samuel Marrawuyma
Marco Buykuwaŋu	Shantelle Giwilirr
Dion Dharrawaŋgawuy	Joseph Yambatthun
Shane Buthan	Leon Makunŋkuŋ
Solomon Rrumaliny	Lesley Djatja'
Daniel Wurraki	Jerome Djarrapuruwuy
Michael Rawu	Nathaniel Nyikamula
Randy Wilmana	



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