

6. mudraa The seeds will then be winnowed by the women using tabags or reekas.
7. ghurbaal A screen sifter called a ghurbaal is used to separate the seed from the sand and dirt.
8. keel Women will put the sorghum seed in sacks and men will then tie these up.
9. nagil This is the term used to refer to the transporting of the sorghum seed from the field to the village.

Millet
(dukkun)

1. gati9 First, the millet heads are cut using a tagda or a Hashaasha. Both men and women will participate in this activity.
2. soot Once cut, the millet heads will be piled into small piles called soot. These piles are usually in the same rows of the millet field that the person is cutting in.
3. koom Sometimes soot piles will be piled into larger piles called koom.
4. jurun After the whole field has been cut, they will prepare a large clean surface in the middle of the field called a tagaah. All the loose dirt and debris is swept away before they pile the millet into one large pile called a jurun. Sometimes people will put salt down on the tagaah to protect the jurun from termites. (This is practiced in Umm Ramad.) The millet will be left in a jurun for one to two months until the farmer is ready to thresh it.
5. dagg Threshing of the millet begins with men spreading out the heads on the tagaah with shi9ba and baraaza. Several men will then smash the millet heads with a mudgaaga. Men with the shi9ba and baraaza will then separate out stems (kararu) from the seeds and chaff. Women will collect the remaining seeds and chaff and pour them on the ground in another part of the tagaah. Using a broom called a mugshaasha, they sweep the chaff away from the seeds to one side. The seeds are then collected into reekas and tabags and winnowed to remove excess dirt and other debris. The seed is then placed in a ghurbaal to clean the seed from sand. During this process, much of the millet seed which did not separate from the chaff is placed in another pile. This is called badbadi. This badbadi is taken back to the other part of the tagaah to be smashed again. The whole process is then repeated. After all of this, there will be some millet seed which still hasn't separated from the chaff. This millet seed/chaff is called ruus.