

ФІЛОЛОГІЧНІ НАУКИ

UDC 81'374:392.8(460)

NATIONAL COMPONENTS IN THE GASTRONOMIC THESAURUS AS MARKERS OF NATIONAL DISHES

Amirali Guseinov ogly

Research and Educational Center of Foreign Languages
National Academy of Sciences of UkraineDOI: <https://doi.org/10.32839/2304-5809/2018-12-64-34>

The article is devoted to the study of national dishes of Spanish cuisine, in particular, the analysis of the names of dishes with a topographical component. The important layer of the lexical structure of the Spanish language is researched, where the tradition of using the toponymic component in the names of dishes of Spanish cuisine gives grounds to consider the name of the place one of the most important cultural stages of the development of the Spanish gastronomic thesaurus, reflecting the linguistic and creative activities of the Spanish people. The name of the place allows us to differentiate the Spanish dishes according to the territorial affiliation and preserve their identity and uniqueness.

Keywords: toponym, verbal behavior, gastronomic thesaurus, world picture, cultural component.

Introduction. The love of Spaniards for their food traditions is reflected in the language because it is a universal way of transmitting information over the centuries. Due to the language which is passed on from generation to generation, the information about cultural traditions of the population is communicated as well, including the culinary where there are specific terms of the objects of the material culture, for example, the special meals or drinks that do not have analogs in other cultures. According to A. Wierzbicka, “there was a very close relationship between society and the vocabulary of the language in which it is spoken. This is also true as to the inside and outside of life. Food can serve as an example of the material and visible sphere” [1, p. 9]. It is clear that the presence of such words is related to the existence of special customs and public establishments, where the relevant language is used with the peculiarities of the value system adopted in this culture, as well as the ethnic culinary traditions.

In spite of the tradition known among linguists who study the relationship between food and the verbal behavior of the individual, the study of food vocabulary began much earlier in the works on the history of the language and dialects. Until now, this perspective cannot be explored in depth, although it must be recognized that in the last years the interest in the gastronomic thesaurus and its use in speeches of different types has increased dramatically.

And often the name of a dish is a reflection of people’s specific eating habits, but there are structures, connotations and allusions that can be understood only through an excursion to ethnography and getting acquainted with the sources of national culture in the broad, anthropological, sense of the word. As T. Pisanova notes, “in the developed society food becomes the component with a large number of situations that transmits certain information. Foods with a universal lexicolized concept exist in all ethnic and cultural areas, they are specified in a particular way, obtaining the national characteristics” [2, p. 222].

Results and discussion. The concept of the Spanish national dish can be put in the following words: “all together in one pot”. For example, the famous “*olla podrida*”, which is a very popular dish in Castile, Galicia and Murcia, is made of pork, veal, lamb, bacon, smoked sausage and vegetables. It is curious that this dish has been known since the Middle Ages, when it was called the *powerful Olla (olla podrida)*, where the powerful component meant *powerful* because of the “powerful” ingredients or because of the fact that only the rich and powerful could afford it.

The phonetic evolution has led to the fact that from the word “*poderida*” the letter “e” has disappeared and it has left “*podrida*”, which means “*manido*” (old. stale). And that often leads to a lot of misunderstandings, such as an idea that the word refers to the stale meat locked up in a tin, which had already begun to deteriorate. From a linguistic point of view, this phenomenon is an example of native etymology. Along with the pot (*olla*) among the dishes that have a similar concept of preparation are the traditional dishes of Spanish cuisine: *pote*, *puchero*, *escudella*, *cocido*, *cazuela*, *zarzuela*, *fabada*.

Another traditional Spanish dish is *la paella*. The paella owes its name to the word “*rótula*”, where other Valencian dishes were prepared. The dish was usually served on the table directly in the frying pan, and only then is it divided into portions. But there are still Spaniards loyal to the tradition, when diners are placed around the frying pan, draw a triangle with a spoon and meet in the center of the frying pan at the end of the meal.

The homeland of the paella is Valencia, which is reflected in the name of the dish. Initially it was a dish of farmers and shepherds (XV–XVI). The paella was prepared from the available products, such as poultry, rabbit, vegetables, rice, olive oil, rosemary and turmeric. As an alternative the paella of seafood (cuttlefish, squid, sea crabs, lobster, prawns, mussels, fish and edible sea snails) appeared near the coast. The mixed paella (meat and fish) arrived much later,

but it has become the most common form of this dish not only in Spain but throughout the world.

The “*tapas*” in Spain is any kind of an appetizer, served with wine or beer. Tapas have become especially popular after the Civil War (1936-1939), when it was difficult to get food in the country. According to a legend, the first tapas appeared in the Middle Ages; then, it was decided to cover a jar of wine with a piece of bread so that nothing extra falls into the basket. Later, to the king’s order, in each restaurant, the wine was served with sandwiches, and in order to save the innkeepers wanted to make the smallest possible portions.

The “*tortilla*” is another traditional Spanish dish with potatoes and onion. The first mention of tortilla was dated to the beginning of the seventeenth century. It is assumed that the first tortilla was prepared by Cartesian monks. According to another version, the first tortilla was prepared by a peasant from Navarre during the Carlist War. According to the legend, he had to feed General Sumalakarregi, the leader of the Spanish Carlists, and there was nothing in the kitchen but eggs, potatoes and onions. At the beginning of the 19th century, the Spaniards never imagined a life without tortilla, which is now also an export product.

The “*gazpacho*” is a cold soup based on fresh vegetables, mainly tomatoes with olive oil, onion, sweet pepper, vinegar and garlic. Andalusia is considered the homeland of gazpacho. This dish appeared in the region during the Roman Empire, when the Roman legionaries drank water with vinegar as a refreshing beverage. After the conquest of the territory of Andalusia by the Arabs the last ones began to add breadcrumbs and garlic to the water with vinegar. The tradition of adding the tomatoes to the gazpacho appeared only at the beginning of the 19th century, despite the fact that tomatoes appeared in Spain much earlier, in the 16th century. In some versions, the word comes from the Hebrew word gazaz – “beaten, cut into pieces”, hence the name shows a method of food preparation. The “*salmorejo*” has a texture similar to the gazpacho. This cold soup is from Córdoba. But unlike gazpacho in the preparation of salmorejo not only tomatoes are used, but also bread, ham and boiled eggs. The name “*salmorejo*” comes from the phrase “brine with vinegar”, that is to say “the mixture of salty and bitter”.

The “*jamón*” is a Spanish national delicacy. The process of making jamón is long – from a year to seven years. Before drying jamón, it is necessary to decant all the blood from the pork legs. When a person is sure that there is no blood in the leg, it is left buried in a lot of salt. The length of stay of the legs in the salt depends on their weight. After salting the legs are washed and hung on a hook in a well-ventilated place where the jamón dries. The prepared *jamón* transmits the smell of those places where it matured: if in the mountains, it is the smell of the pine trees and rosemary, and if it was close to oak forests, the jamón would turn out to be completely different.

The “*sangria*” is one of the most popular drinks in Spain. The name of sangria comes from the word “*sangre*” (blood) because of the red color. Historically sangria was prepared with lemon juice, fruits and soft drinks. Now they use lemon or orange soda for preparation. Its appearance is bound to wine producers who wanted to sell wine in the

summer so that people could accompany a meal with something light and fresh, and not red wine.

The “*maranuelas*” are the traditional sweets of Asturias that are eaten for Easter Sunday. Maranuelas are prepared in the form of biscuits or a four-pointed star – “*bollo de cuernos*” (bun with horns). Nowadays, the whole family gathers at the table, and according to the tradition, the youngest member of the family has the most toasted cake. This dish is so popular in Spain that they invented the holiday “Festival de la Marañuela”. The “*roscón*” is traditionally prepared on January 6, on the eve of the Day of the Magi. In general, the roscón is circular in shape and decorated with candied fruit in the upper part.

Taking into account the specificity of the Spanish gastronomic thesaurus, special attention must be paid to different coffee traditions and their denominations

- *café solo* is strong coffee in a small cup that you drink at any time of the day;
- *café largo* is black coffee, but with a lot of water;
- *café cortado* is coffee with milk;
- *café bombón* is coffee with condensed milk;
- *café con leche* is coffee with milk, served in a large container only in the mornings.

In the study of the Spanish cuisine, it was noticed that one of the most common lexical components of the place name appears in their names. Toponymy is a science that is the crossing of three main areas: linguistics, geography and history. As a consequence, many toponymic factors receive an adequate explanation only from the attraction of the large and diverse material – linguistic, historical and geographical. In the modern era, it is difficult to imagine the emergence and development of a science on its own, without the influence of others. The mutual influence and interpenetration of different sciences is a completely natural process, which is fully applicable to the current toponymic research.

Spain is a country with a rich history of the formation of geographical names. All the tribes and peoples that lived in the country were not only influenced by their cultural characteristics, but also left their mark in the language. As a result of the development of the territories, in order to distinguish one object from another, people gave it the name. Due to the place names we can study the history of Spain from the Iberians, Celts, Phoenicians, Greeks to the Romans, Visigoths and Arabs. G. Sudar points out that “the toponymy in a special area of research provides an objective method based on a science for the study of the origin of the geographical nomenclature” [3, p. 3]. Methods of fixing the original meanings of the words from which they are formed are also important, in order to explore the area of their distribution and function, with the analysis of the content in their national and cultural component that reflects the characteristics of the richness of images, national visions of the world in which the national mentality manifests itself. Toponyms are the result of the expression of the territoriality factors as well as geographical, socio-economic and political factors. Therefore, in the names of places the culture, the mentality and the vision of the world of these peoples are preserved forever.

In gastronomy, as well as in place names, history is inseparable from geography, culture and places of cultural interest. As J. Revel noted, “the cuisine is constantly moving forward under

the appearance of excessive and decorative terms, where the lack of rigor in the name, the accuracy in the composition and preparation of the dishes becomes one of the causes of the thick fog that has always enveloped the gastronomy of the past and often promises frustration in the present" [4, p. 27-29].

The gastronomic revolutions are accompanied by blows in terminology. Language is subject to fashion more than culinary art. The word supports gastronomy much more than the content, and it does not matter if it is new or not. It is not the dish that will call attention, but its name. Therefore, the presence of the place in the name of the dishes has both the linguistic value and the historical and cultural value, and also gives us the possibility to trace the origin of a dish to determine its territorial identity.

According to A. Bergsson, "the influence of language on the meaning is deeper than it is generally believed. Language does not only make us believe in the immutability of our senses, but often distorts the nature of proven sensations" [5, p. 37]. For example, when you eat a dish that is considered to be tasty, its name stands between the feelings and the mind. It could be thought that a person likes the taste of the dish, although a bit of attention is necessary to ensure that it is not like that.

The Spanish cuisine was formed under the influence of the culinary traditions of the peoples who inhabited the peninsula in different periods of time. We are going to study the names of the dishes of Spanish gastronomy in which toponyms are used. Administratively, Spain is divided into seventeen autonomous communities that have their own governments and financial independence. Some of the autonomous communities are divided into provinces, with a total of fifty similar characteristics of the territorial organization of the country. For this reason the Spanish cuisine differs in each region. That's why we mention the most famous dishes in each community.

- The culinary tradition of Galicia, as well as neighboring regions, is defined by the sea. The Galician cuisine is, above all, healthy and nutritious food, soups and stews, where main ingredients are seafood, vegetables and meat: *bacalao a la gallega*; *conejo a la gallega*; *caldeirada gallega*; *caldo gallego*; *cazuela de pescados a la gallega*; *empanada gallega*; *lomo a la gallega*; *merluza a la gallega*; *pote gallego*; *pulpo a la gallega*; *rape a la gallega*; *tarta de queso gallego*; *tortilla gallega*; *vieiras a la gallega*.

- Asturias is known for its green meadows and valleys where the best dairy products in the country are produced, and especially the cheeses, as well as the famous *cabrales* cheese. The traditional dishes of Asturias are *fabada asturiana*; *maranuelas asturianas*; *merluza asturiana*; *perdices a la asturiana*; *pollo a la asturiana*; *pulpo a la asturiana*; *sardinias a la asturiana*; *solomillo al Cabrales*; *salmón al Cabrales*; *salsa de Cabrales*; *sufle de Cabrales*.

- The cuisine of Cantabria also indicates the close ties that the region had with the sea. The traditional dishes of Cantabria are *arroz cántabro*; *arroz con leche cántabro*; *arroz gratinado a la santanderina*; *lubina estilo Santander*; *mejillones santanderinos*; *rosquillas dobles de Santander*; *sardinias a la santanderina*.

- The Basque Country keeps the best traditions of Spanish cuisine. The Basque cuisine is famous

for its seafood dishes. The traditional cuisine of the Basque Country includes *arroz a la vasca*; *besugo al estilo vasco*; *lengua a la vasca*; *merluza a la vasca*; *bacalao a la vizcaina*; *patatas a la vizcaina*; *salsa vizcaina*; *judías a la bilbaina*; *pimientos a la bilbaina*; *pimientos rellenos a la bilbaina*.

- Navarra's traditional dishes are *arroz a la Navarra*; *cardo a la Navarra*; *chuletas a la Navarra*; *cochifrito a la Navarra*; *cordero a la Navarra*; *costrada Navarra*; *guisantes a la Navarra*; *setas a la Navarra*; *truchas a la Navarra*; *bacalao a la riojana*; *bonito a la riojana*; *bonito con salsa riojana*; *cangrejos de rio a la riojana*; *chuletas a la riojana*; *conejo a la riojana*; *espárragos en salsa riojana*; *judías verdes a la riojana*; *lomo a la riojana*; *macarrones a la riojana*; *menestra riojana*; *merluza a la riojana*; *patatas a la riojana*; *setas a la riojana*; *tomates y pimientos a la riojana*.

- Traditional Aragonese dishes include *bacalao a la aragonesa*; *helado de frutas de Aragón*; *migas de Aragón*; *ternasco de Aragón*.

- The mention of the place name can be seen in the following names of the traditional dishes of the region of Catalonia: *cazuela de pescados y mariscos a la catalana*; *ensalada catalana*; *espinacas a la catalana*; *crema catalana*; *pies de cerdo a la catalana*; *calamars a la catalana*; *langostas a la catalana*; *samfaina a la catalana*; *cerdo a la catalana*; *tostada catalana*; *escudella catalana*; *alioli a la catalane*; *pan a la catalane*; *esqueixada catalana*; *fideud catalana*.

- The names of traditional Valencian dishes also contain the place name: *mejillones a la valenciana*; *pechugas valenciana*; *paella valenciana*; *salmonetes valenciana*; *verduras y bacalao a la valenciana*; *bonito a la alicantina*.

- The traditional dishes of Castile-and-León in the names of which the "castilla" component is seen: *chuletas de ternera a la castellana*; *codornices castellanas*; *guisantes a la castellana*; *pisto castellano*; *sopa castellana*; *olla podrida burgalesa*; *patatas a la burgalesa*; *perdices estilo burgales*; *bizcocho salmantino*; *roscon de Salamanca*; *hojuelas segovianas*; *orejuelas segovianas*; *ponche segoviano*; *codornices a la segoviana*; *niscalos a la segoviana*.

- The traditional dishes of Madrid are *bartolillos madrileños*; *berberechos a la madrileña*; *besugo a la madrileña*; *callos a la madrileña*; *cocido madrileño*; *huevos a la madrileña*; *judías a la madrileña*; *lenguado a la madrileña*; *lombarda a la madrileña*; *muslos de pollo a la madrileña*; *pavo asado a la madrileña*; *soldaditos madrileños*; *torrifas a la madrileña*.

- The traditional dishes of La Mancha include *bacalao a la manchega*; *barquitas de pisto manchego*; *cazuela manchega*; *champiñones a la manchega*; *cordero a la castellana*; *cordero a la manchega*; *espirales castellanos*; *fritada manchega*; *gachas manchegas*; *gazpacho manchego*; *huevos al plato manchegos*; *judías castellanas*; *lentejas a la castellana*; *perdiz a la manchega*; *pisto manchego*; *polio a la manchega*; *rosas manchegas*; *truchas a la toledana*; *perdices a la toledana*; *arroz a la toledana*; *atacaburras de Cuenca*; *conquense morteruelo*; *bizcochos borrachos de Guadalupe*; *tomates rellenos de Albacete*.

- The traditional dishes of Extremadura are *ajo blanco extremeño*; *caldereta de cordero extremeña*; *coles a la extremeña*; *cordero a la extremeña*; *empanada extremeña*; *gazpacho extremeño*; *guisantes extremeños*; *huevos a la extremeña*; *lente-*

jas a la extremeña; migas extremeñas; niscalos a la extremeña; pato a la extremeña; perdiz a la extremeña; pollo a la extremeña; sopa extremeña.

• The Andalusian cuisine is steeped in Arab flavors. The traditional dishes of the region of Andalusia include *callos a la andaluza; champiñones a la andaluza; gazpacho andaluz; cazuela de fideos a la malagueña; cazuela de arroz a la malagueña; berza malagueña; malagueño cocido; calamares rellenos a la malagueña; espinacas estilo Jaen; pipirrana al estilo de Jaen; berenjenas crujientes con salmorejo cordobés; churrasco cordobés acompañado de salsas árabes; ajo blanco granadino; jerezano gazpacho.*

• The traditional dishes of Murcia are *almejas a la murciana; arroz murciano; berenjenas a la murciana; cazuela murciana; delicias murcianas; empanadas murcianas; huevos a la murciana; menestra murciana; merluza a la murciana; olla murciana; pimientos rellenos estilo Murcia; pollo a la murciana; potaje murciano.*

Conclusions. The analysis of the words with cultural importance, including the place names, which represent a part of the gastronomic thesaurus of Spain, allows us to conclude that any other cultures do not have special linguistic nominations of Spanish dishes, due to the gastronomic traditions of Spanish speakers, as well as its cultural characteristics and its value systems. National and specific concepts that do not have equivalents, neither at the level of the words, in the similar lexical meaning nor at the level of prototypes, are difficult for translation into another language. Without incursion in the history and culture of a certain ethnic group, the representatives of the different linguistic reality cannot completely imagine

these realities because in their system of knowledge coding there are no corresponding prototypes and there are no ideal images of these concepts as these named objects don't exist.

The lexical units related to cultural and everyday realities that have historical and cultural correlations become somewhat larger than just a name of the dish. The stronger the historical and cultural basis of that reality, the more evident the need for its explanation to the speakers of other languages and cultures, who have imposed the task of understanding a picture of the world through the language of another people.

In addition to the cultural analysis, which determines the authentic culture of Spain, we have also examined an important layer of the lexical structure of the Spanish language – the place names, which undoubtedly have an important distinctive characteristic, but only in one country. The tradition of using a toponymic component in the names of dishes of Spanish cuisine gives us the reason to consider the place name as one of the most important cultural milestones of the Spanish gastronomic thesaurus, which reflects the linguistic and creative activities of the Spanish people.

In the analyzed material it is observed that in the names of dishes where the place name is present, the most used construction is the toponym + the preposition *de* or the adverbial scheme *a la* + toponym, as well as the toponymic adjectives.

The place name allows the differentiation of Spanish dishes according to the territorial belonging and the preservation of their identity and uniqueness in the conditions of unavoidable benefits of the different autonomous communities of Spain.

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Гусейнов Аміралі Самір огли

Центр наукових досліджень і викладання іноземних мов
Національної академії наук України

НАЦІОНАЛЬНІ КОМПОНЕНТИ У ГАСТРОНОМІЧНОМУ ТЕЗАУРУСІ ЯК МАРКЕРИ НАЦІОНАЛЬНИХ СТРАВ

Анотація

Стаття присвячена дослідженню національних страв іспанської кухні, зокрема аналізу назв страв з топографічним компонентом. Розглядається важливий шар лексичної структури іспанської мови, де традиція використання топонімичного компонента в назвах страв іспанської кухні дає підставу вважати назву місця одним з найважливіших культурних етапів розвитку іспанського гастрономічного тезауруса, що відображає лінгвістичну і творчу діяльність іспанського народу. Назва місця дозволяє диференціювати іспанські страви відповідно територіальної приналежності і зберігати їх самобутність і унікальність.

Ключові слова: топонім, вербальна поведінка, гастрономічний тезаурус, картина світу, культурний компонент.

Гусейнов Амиралли Самир оглы

Центр научных исследований и преподавания иностранных языков
Национальной академии наук Украины

НАЦИОНАЛЬНЫЕ КОМПОНЕНТЫ В ГАСТРОНОМИЧЕСКОМ ТЕЗАУРУСЕ КАК МАРКЕРЫ НАЦИОНАЛЬНЫХ БЛЮД

Аннотация

Статья посвящена исследованию национальных блюд испанской кухни, в частности анализу названий блюд с топографическим компонентом. Рассматривается важный слой лексической структуры испанского языка, где традиция использования топонимического компонента в названиях блюд испанской кухни дает основание считать название места одним из важнейших культурных этапов развития испанского гастрономического тезауруса, что отражает лингвистическую и творческую деятельность испанского народа. Название места позволяет дифференцировать испанские блюда по территориальной принадлежности и сохранять их самобытность и уникальность.

Ключевые слова: топоним, вербальное поведение, гастрономический тезаурус, картина мира, культурный компонент.