Notes and Reviews


In this paper Mrs. Petronela Savin is treating a subject less aproached in the field of Romanian linguistics: the terminology related to human nourishment. The lady author founded the research she had undertaken on the documentary and content analysis, as well as on the etymological study of the names belonging to this lexical sphere, falling into the following categories of terms: edible plants, raw materials necessary for nourishment, cooked dishes, drinks, food features, actions and states regarding feeding, digestive organs, instruments, installations.

Taking into consideration the previously mentioned division, in the first chapter of the book, “The Stratigraphic organisation of the culinary terminology” (pp. 21-74), the author examines the inventory of names, analysing them from an etymological point of view, identifying words inherited from Latin (fruct = fruit, păine = bread, a coace = to bake, lapte = milk, sete = thirst, goră = mouth, lingură = spoon, etc.), words belonging to the indigenous substratum (brânză = cheese, leurdă = a green plant whose leaves taste like garlic, strugure = grapes, vatră = hearth, etc.) words coined on Romanian territory (by derivation: brâncică = little cheese, ciorbar = a person who cooks / enjoys sour soup, cuişoare = cloves, păhărel = a little glass, sărățele = a sort of salted pastry products, vişinată = sour cherry liqueur, etc. or by composing: pui la ceaun = chicken boiled in a sort of big cast-iron kettle, untdelemn = edible oil, etc.) as well as borrowed words.

In the case of borrowings, the linguistic study is conducted from the perspective of the diacronic, diatopic and diastratic variation, as follows: names derived from Paleoslavonic or Slavonic language (anafură = Eucharist bread, blid = a wooden, earthenware or metal bowl, horean = horse radish, drojdie = yeast, hulpav = greedy, etc.), from Old Greek (ciutură = well-bucket, scăfă = wooden bowl, etc.), from the Turkish language (acadea = caramel, caza = boiler, dovleac = pumpkin, ghujden = dried pressed and very spicy sausage, mahmur = having a hangover after drinking heavily, trufănda = early young vegetable or early fruit, etc.), from neo-Greek (aguridă = unripe sour grape, azimă = unleavened bread, zahăr = sugar, etc.), from neo-Slavonic languages (bragă = millet beer, ceaun = a big cast-iron container used for cooking, orez = rice, stievie = garden sorrel, etc.), Hungarian (arpacás = peeled barley/wheat, halmos = a hot dish made from green cheese boiled in milk, maize flour added, hărdu = tub, măsăt = mustard), German (cartof = potato, cremșiut = a sort of cake with a sweet vanilla filling, maghiran = marjoram, vață = a sort of ice-cream), French (antricot = steak, coliet = chop, cremă = cream, gamelă = small metal bowl for the soldiers’ cooked food, lichior = liqueur, omeletă = omelette, pateu = pie, picant = spicy, sos Bechamel = Bechamel sauce, etc.), Italian (rizoto = a rice dish, spaghete = spaghetti, ravioli, etc.), lerned Latin (aperitiv = appetizer, a degusta = to taste, digestie = digestion, etc.), English (chips, coca-cola, fast food, hamburger, etc.).

In the second chapter, “Nuclei of nourishment terminological corpus” (pp. 75-108), the author initiates “the placing of the corpus in a semantic pattern for classifying the terms into the following categories: names of foods, of drinks, actions, states, activities, features, ways, organs, senses, instruments and equipment” (p. 75) in order to better represent “the diacronic evolution of the lexic, pointing out the cultural models assumed in certain historical and social circumstances” (ibidem). On the basis of this semantic pattern one can easily notice the heterogeneous character of the Romanian culinary terminology, which includes names from Latin, Slavonic, Old Greek, Turkish, German and other languages alike, and after 1990 especially from French and English.