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We highly recommend the work (for the authenticity of information) to the specialists in the field, students, master and doctoral students, history lovers and enthusiasts.

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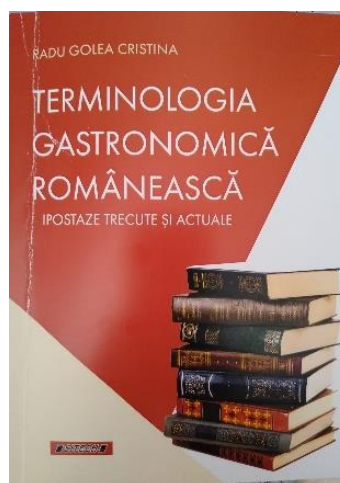
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Cristina Radu Golea, *Terminologia gastronomică românească. Ipostaze trecute și actuale (Romanian Gastronomic Terminology. Past and Current Hypostases)*, Craiova, Sitech Press, 2021, 192 p.

“The discovery of a new dish means more to the happiness of the human race than the discovery of a star”, said, at the beginning of the nineteenth century, the French politician and gastronome Jean Anthelme Brillat-Savarin, and the interest in what and how much we eat, for what food represents in the life and culture of a society, has progressively captured the attention of anthropologists¹ and, lately, that of linguists too, who have turned their attention to the terminology used in this field.

Under the motto quoted above, Mrs. Cristina Radu Golea places her present book as well, offering us a journey into the Romanian gastronomic vocabulary.

After a condensed Introduction (pp. 9–12), in which she establishes the objective of the work – “we will systematize, according to semantic criteria, some expressions, phrases and proverbs from the Romanian language that have, in their composition, certain terms referring to culinary preparations or to certain physiological actions (eating, drinking)” (p. 10) – in the chapter *Specifics of the Romanian Gastronomic Terminology* (pp. 13–24) the author states that, not being a language of international circulation, Romanian had to import, in different eras and under different influences, a series of new terms, including in the culinary space. A means of expanding and adapting the gastronomic terminology to the needs of the time was also the relationship it had with other areas of research; knowledge of this connection, most often, facilitates “the correct decoding of the various names of culinary preparations and gastronomic processes that turn ingredients into food” (p. 17). The fields of interest are: biology, agriculture, history, geography, painting, etymology, semantics, pragmatics.



¹ Besides that of the Medical doctors (today, the nutritionists).

Cookbooks, Culinary Television Shows and Blogs – Landmarks in the Study of Romanian Gastronomic Terminology (pp. 25–52) is the next chapter of the book. The author clarifies the phrase *cookbook*, pointing out, at the same time, that the recipes encountered here prove to be a very valuable material in terms of studying the name of dishes. She then takes us throughout the history of cookbooks publishing: we start from the very first information about the oldest Romanian recipe, which is due to an English traveller who was, in the 16th century, passing through southern Bessarabia. Gradually, the gastronomic literature acquires volume and diversity, as time flows and the change of the foreign domination in the Romanian countries (in almost three centuries “of attested existence, Romanian gastronomy had already known the influence of the Italian, Balkan, Byzantine and French cuisine” (p. 29). If, in the 17th century there were few themed publications (for example, *Cartea de bucate a Principelui Transilvaniei – The Prince of Transylvania Cookbook*, from 1622, or *Carte întru care să scriu mâncările de pește i raci, stridii, melci, legumi, erburi și alte mâncări de sec i de dulce dupre orânduiala lor – Book on the dishes made which are made using crayfish, oysters, escargot, vegetables, leafy vegetables, and other fast and non-fast dishes, and their purpose*), their number grows progressively, so that, in the 19th century, there were published a series of cookbooks belonging to Romanian authors or representing translations, with local or borrowed culinary recipes (French, Italian, English, Central European). Here are some names: Mihail Kogălniceanu and Costache Negruzzi, the seneschal Manolache Drăghici, Christ Iónnin, J. C. Hîntescu. In the 20th century – Cecilia Maria Simionescu (Sanda Marin), Simona Racoviță, Maria General Dobrescu, Mihail Sevastos, Madeleina Brebu, Mihai Lupescu, Iosif Strasman and Ion Radu, Păstorel Teodoreanu, Radu Anton Roman, Sanda Nițescu, Adriana Babeți, Vlad Macri, Mihai Tatulici etc. Each of the works of the cited authors has a brief presentation.

From another perspective, that of analyzing the terminology used in the food system, gastronomy is approached by Petronela Savin (*Universul din lingură: despre terminologia alimentară românească – The Universe from the Spoon: on the Romanian Food Terminology; Bucate din bătrâni. Frazologie și cultură românească – Old Dishes. Romanian Phraseology and Culture*), Florica Dimitrescu (*Elemente recente italiene în lexicul gastronomic românesc – Recent Italian Elements in the Romanian Gastronomic Lexicon; Din semantica elementelor lexicale gastronomice de origine italiană în româna actuală – From the Semantics of the Gastronomic Lexical Elements of Italian Origin in the Current Romanian Language*), Mihaela Munteanu Siserman (*Nume de preparate culinare autohtone în perspectiva globalizării – interpretări onomastice și socioculturale – Names of Local Dishes in the Perspective of Globalization – Onomastic and Sociocultural Interpretations*), Ioan Milică (*Registrul culinar: variație textuală și particularități stilistice – The culinary Register: Textual Variation and Stylistic Peculiarities*) and others.

It is worth mentioning that, after the 1990s, the Romanian gastronomy has known a revival, the political openness after the years of communism (when there was a decline of the Romanian cuisine, limited to elementary dishes) attracting after itself a new perspective in the culinary field: “Turkish, Greek, Hungarian influences are intertwined with the Spanish, Mexican, Irish, Chinese, Japanese and Arab ones” (p. 38). Fast food, junk food and street food come not only with new dishes, but also with new lexical contributions. Furthermore, websites and television shows, with a gastronomic profile, have greatly contributed to the enrichment of culinary terminology.

Functional extensions of lexical units in the semantic field of food (pp. 53–65) start from the definition of the term *gastronomy* and continue with the analysis of the phrases that express the state of hunger and thirst, built around generic appellations: *to eat* and *drink*. In particular, the first of them generated a whole series of phrases in which the basic meaning of the word is customized – to eat a lot (*cu lăcomie, în neștire, ca de frica morții* etc.), little (*a mânca ca o vrabie, ca furnicile* etc.) or the appellation has been borrowed by other lexical-semantic fields to express various life situations – rapidity (*a fugi de mânăncă pământul* etc.), the old age (*a fi mâncat de molii* etc.), the waste (*a mânca averea cuiva* etc.), the beating (*a mânca o bătaie* etc.), the chattering (*a mânca borș* etc.), the livelihoods (*a mânca pâinea cuiva, a mânca pâine străină* etc.), the failure (*a mânca din joi în Paști* etc.), the love (*a mânca pe cineva din ochi* etc.), or, on the contrary (*a mânca ficiaii cuiva* etc.), the socialisation (*a mânca o pâine cu cineva*) etc.

The next chapter, *Phrases resorted from gastronomic terms* (pp. 66–82), customizes the research, focusing on the analysis of the phrases in which appear a series of lexemes found in the semantic field of bakery products: *covrig – bagel, colac – round – shaped loaf, gogoasă – doughnut, plăcintă – pie, pâine – bread, papară, lipie – flat-bread, mămligă – polenta, terci – porridge, obtained from milk – zer – whey, brânză – cheese, caș – curd, unt – butter, iaurt – yogurt, lapte – milk, caimac, smântână – cream, or liquid preparations: supă – soup, ciorbă – broth, zeamă – clear soup*). The conclusion that emerges from the observation of the phraseological structures is that their expressiveness derives from the exploitation of the suggestive potential of the words that compose them.

If, in the previous section, the finished products were analyzed, in the one called *Names of raw materials in food processing – sources of the Romanian phraseological variation* (pp. 83–89), the attention is directed to the raw materials that are the basis of the culinary preparations. The author now exposes phrases made up with the help of several terms – the generic fish (*a tăcea ca peștele, a se zbate ca peștele pe uscat* etc.) and its species (*a sta ca sardelele, a se face scrumbie* etc.), knuckle and bone (*a arunca un ciolan/os de ros, a umbla după ciolan, a junge cuțitul la os* etc.), bacon, lard, tallow (*a avea osânză, a prinde seu la burtă, cu un ochi la făină și cu altul la slănină* etc.), oil (*a ieși deasupra apei ca uleiul, a o da pe ulei* etc.), the category of aromatic plants (*a freca menta, a drege busuiocul, a se amesteca în vorbă ca mărarul în ciorbă* etc.), egg (*a călca ca pe ouă* etc.) – their analysis revealing to us a palette of figurative meanings of the analysed words, as well as the way in which the quoted terms migrated to different lexical-semantic spheres.

The last chapter, of what represents the theoretical part of the work, is dedicated to a single word, which is not only an energy drink, but a whole “universe of sensual pleasure, of dream and imaginary, of complexity, of refinement, of craft, of culture” (motto, p. 90): *the coffee* (*The lexical-semantic field of coffee*, pp. 90–99). We benefit from a mini biography of coffee, which covers its discovery and spread, the types and ways of preparing the beans, crafts or functions that have to do with it.

The glossary of forgotten and rare words (pp. 100–174) includes, after an analysis of historicisms and archaisms, which especially highlights the important role of the two in describing historical realities long gone, a rich inventory of words found today in the passive lexicon of the language. Here are some examples: *belte* “fruit jelly”, *but* “big piece of meat, hip”, *capama* “lamb or poultry food with raisins, with lemon dressing”, *caralabă* “turnip”, *chipăruș* “chilli”, *dresuri* “spices”, *făușel* “chicken egg”, *finică* “fruit of the

persimmon”, *grozămă* “haggis”, *hârbar(e)* “greedy”, *iargiu* “roe merchant”, *lard* “bacon”, *marulă* “lettuce”, etc.

The conclusions (pp. 175–177) – in which significant moments in the history of the universal and national gastronomy are highlighted – and *the Bibliography* (pp. 178–190) concludes our “journey” in the Romanian terminology of this field.

Mrs Cristina Radu Golea offers us, in this work, the detailed analysis of an important “slice” of the Romanian vocabulary: the one that refers to the past and the current hypostases of the terminology used in the local cuisine. The value of the work, however, extends beyond this limit, because the lexemes contained here contribute, as the author herself mentions, to “the introduction of the contemporary reader in a certain time and atmosphere, to the revival of some historical realities, as well as of the remaining language of those times” (p. 103).

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