

# NAMES OF DISHES ADAPTED FROM ENGLISH, RUSSIAN, AND UZBEK LANGUAGES

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## Abstract:

The words of a language can be traced to two sources. Some have been a part of that same language as far back as its history is known, although, since no language remains fixed, they will have gradually changed in form and sound. Others are loanwords, borrowed from another language with which the speakers of the first have been in contact. Food words fall into both categories. Food and drink are necessities of life, basic elements of which are likely to remain fixed (and to retain the same vocabulary) through the centuries. Yet innumerable details will change (and demand new names) in response to taste, fashion, and the love of variety; also in response to the migration of peoples, the development of trade, and the transplanting of food species. Thus in English the names of foods and drinks mirror the cultural history of English speakers. Some names remain unexplained: no one knows the origin of "raspberry," "syllabub," or "toffee."

**Keywords:** Etymology, food, connection of English, and Uzbek foods, borrowed names of dishes in Russian.

## Introduction

**ETYMOLOGY OF FOOD.** Some basic foods have had the same name in English and in its ancestral languages all the way back to Proto-Indo-European, an unrecorded, reconstructed language that might have been spoken sometime between 5000 and 3000 B.C.E. in the southern Russian steppes. Such words include *water* (compare modern Russian *voda* [water] and *vodka*), *mead* (Sanskrit *madhu* [honey]), *barley* (Latin *far* [emmer wheat]), *milk* (Latin *mulgere* [to milk an animal]). Also from Proto-Indo-European come the names of certain basic preparation methods, *bake* (compare Greek *phogein*), *brew*, and *broth* (Greek *broutos* [a kind of beer]). The names of some foods go back to the unrecorded Proto-Germanic language of the first millennium B.C.E. (the immediate ancestor of English, German, and others) but cannot be traced to any earlier stage. This applies to *meat*, *bread* (German *Brot*), *honey*, *eel* (German *Aal*), *egg* (German *Ei*). Some of these words may have been borrowed into Proto-Germanic from other unrecorded prehistoric languages of Europe. Moving forward in time, some Mediterranean foods and luxuries were introduced to northern Europe by the Romans. Thus English uses words of Latin origin for important products such as *cheese* (from Latin *caseus*) and *wine* (from Latin *vinum*) and also for a few fruits and vegetables that were first planted in northern Europe by the



Romans, such as *plum* (from Latin *prunum*) and *fennel* (from Latin *feniculum*). Certain new foods came to England with the Norman conquest in 1066. During the period of English-French bilingual culture that followed, English cuisine changed and developed rapidly. Thus many terms relevant to food were borrowed into English from Anglo-Norman, the dialect of Old French that was spoken in Medieval England. Examples include *pear* (French *poire*), *chestnut* (French *châtaigne*; originally from ancient Greek *kastanea*), *salmon* (French *saumon*), *sausage* (French *saucisse*). Anglo-Norman was also the source of names for cooking methods, *fry* (French *frire*) and *boil* (French *bouillir*). English has continued to borrow food concepts from other cultures and food words from other languages. *Steak* comes from Old Norse, the language of the Vikings; *lozenge* from Arabic by way of Old French; *pickle* from Dutch; *tomato*, *chocolate*, and *chili* from Nahuatl, the language of the Aztecs. In modern times, with the globalization of tastes, this kind of borrowing has become even more frequent. So we have *curry* from Tamil or Kannada of southern India, *toddy* and *chutney* from Hindi, *pasta* and *pizza* from Italian, *marzipan* from German (the word originated in Italian), *blini* from Russian. Since English is spoken so widely across the world, its vocabulary is astonishingly varied. Many foods have different names, and many food names have different meanings in Britain and the United States. Cider is apple juice in the United States; it is an alcoholic drink in Britain. Corn is maize in the United States, wheat in Britain.

First meal of the day in the morning is breakfast (usually eaten between about 7:30 and 9:00). Many English and Uzbek people. A traditional English breakfast (also known as a cooked breakfast or a fry-up) is a cooked meal which may contain food such as sausages, bacon, kippers (herring - a type of fish - which has been covered in salt and smoked), black pudding, scrambled or fried or poached egg (for details about how to cook a poached egg, see), mushrooms, fried tomatoes, baked beans, hash browns and toast. People sometimes eat a boiled egg, dipping (dunking) strips of toast (soldiers) into the egg yolk. Lunch (sometimes called more formally luncheon) is the meal eaten in the middle of the day (usually between about 12:30 and 2:00). Many people eat a sandwich (also known as a butty or sarnie in some parts of the UK). Some people have a simple meal such as cheese and biscuits or soup and bread. Uzbek people eat their national meals. Tea-time is a small meal eaten in the late afternoon (usually between about 3:30 and 5:00). People may drink tea, and often eat biscuits (American English: cookies), cakes or savoury foods such as sandwiches, crumpets or tea-cakes. Occasionally people may have a full afternoon tea or a cream tea: this includes a scone with jam and cream (usually either whipped cream or thick clotted cream) as well as a selection of sandwiches and cakes. Supper is the most common name for the meal eaten in the evening (usually between 7:00 and 8:30). Dinner is another common name for supper, but sometimes it is also used to refer to lunch, especially when this is the main meal of the day. Not for nothing people from all over the world like and honor the Uzbek cuisine. It is one of the most savoury and various in tastes cuisine in Central Asia. Only names of appetizing Uzbek food make one's mouth water. Plov, manti, shurpa, shashlik, lagman, samsa have such wonderful smell that one can't resist the temptation to taste all these dishes piping hot.



Many Uzbek recipes have centuries-old history, and the process of preparing food is accompanied with various rituals, which have reached our days. All specific peculiarities of Uzbek food have been forming for centuries.

National Uzbek food is the separate layer of culture of Uzbek people. Unlike their nomadic neighbors, Uzbek people always were a settled nation, which cultivated agriculture and cattle-raising. At their fertile valleys Uzbek people raised vegetables, fruits and cereals; they bred cattle, which were the source of meat, the abundance of which can be seen in most dishes. Among dishes taken from other nations there are roast, kebab, bogursak, straws, pelmeni (meat dumpling), manti, lagman and etc. However in turn such native Uzbek food as plov, dimlama, buglama, shurpa, mastava and many others are served at tables of many countries of the world. Due to warm climate rich harvests of grain and legumes (green gram, pea) are gathered, and great variety of fruits, vegetables, grape, watermelons, melons, gourds, greens, berries and nuts raise here. All this gastronomical splendor is used in preparation of Uzbek food. The national Uzbek food is characterized with wide use of meat: mutton, beef and horse meat. By the way, different regions of the country cook in their own way. On the north the preference is given to plov, roasted meat, pastry and lepushka (bread). On the south people prepare wide variety of complex dishes of rice and vegetables and also make excellent desserts. If you are eager to know Uzbek culture, taste the Uzbek cooking. Most popular Uzbek dishes. Variety and abundance of Uzbek national food. A variety of Uzbek national dishes impresses with its unusual quantity and amazing taste. Everyone who has been in Uzbekistan, is immediately known such dishes as Uzbek pilaf, samsa, shashlik, manti, shurpa, lagman, khanum and many others.

#### Conclusion

Plan your trip to Uzbekistan with People travel Company. We will provide the best holiday time in Uzbekistan, where you will get unforgettable impressions for long memory. Traditions and etiquette of Uzbek food Uzbek national cuisine is closely tied by Uzbek culture and traditions. Having come to Uzbek house, you will be offered to taste Uzbek cooking, and a seat away from the entrance that is considered a great respect. Traditional food in Uzbekistan begins from tea. And don't be astonished and upset, if you find out little tea in your cup. According to Uzbek hospitality the more respectable guest, the less tea is poured into the cup, because regular pouring tea is regarded as care about the guest.

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