
THE PECULIARITIES OF CULINARY TEXTS TRANSLATION

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INTRODUCTION

The modern world is characterised by the intense processes of intercultural communication. Social integration and the influence of cultures on each other have caused an irreversible process that has blurred the boundaries of communication¹.

The translation of the culinary texts: recipes, cookbooks, menus, television cooking shows, etc. can be called as one of the most difficult fields of translation, because every nation has its own culinary traditions that have been formed over many centuries and find their expression in the culture-bound words.

The main problem in achieving adequacy in translation is related to the fact that there are semantic, structural, grammatical and lexical differences between languages, which necessitate the use of numerous language transformations².

The language picture of the world is the set of the ideas about the environment, a certain way of the perception and structure of the world, the conceptualisation of the reality, historically formed in the everyday consciousness of a given language group and reflected in the language³. It is formed from many factors, such as language, religion, clothing, food. Thus, gastronomic reality is one of the factors in the formation of the national picture of the world.

The most important difficulty is that the translation of the name of a foreign dish does not reflect its specificity, despite the fact that the word is familiar to the audience⁴. Thus, the meaning is distorted. It is common to transliterate the names and provide the explanations in the brackets.

¹ Чернова Ю.В., Гаращенко Т.С. Кулінарна термінологія та проблеми перекладу. *Молодий вчений*. 2018. № 12 (64). С. 149.

² Goodwin J. Healthy traditions: recipe of our ancestors. University of North Dakota, 2003. P. 28.

³ Herrera D. Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana. Editorial Imagen, Argentina, 2012. P. 56.

⁴ Adab B. Translating into a second language: Can we, should we? In and Out of English: For Better, For Worse? [edited by G. Anderman and M. Rogers]. Clevedon: Multilingual Matters, 2005. P. 229.

One of the central problems in translating culinary texts is related to the close connection between language and culture. Each language is like a shell that encloses its own space, with its own view of the world. A person cannot understand another culture until they move into another reality⁵.

The linguistic and cultural aspects of translation are very complex and multifaceted, but they are interesting and require detailed study⁶.

1. The problem's prerequisites emergence and the problem's formulation

The text of the recipe is multi-genre, therefore it requires several approaches to its study. When translating the text, it is necessary to compare the lexical structures of different languages. This requires a certain analysis, after which it is necessary to refer to linguistic and cultural characteristics⁷.

This aspect of translation is obvious, since it is necessary to transform the realities existing in one cultural space into another. It is also required to take into account the fact that the translators must familiarise themselves with the peculiarities of the ingredients present in the original text which refer to additional sources of information.

The translation of culture-bound words is the most difficult task. These may be phrases with the specific characteristics related to cultural, historical or social aspects of life in a particular country⁸. Such words have a national colouring, which is connected with the unique language picture of the world of the native speakers.

When it comes to culture-bound words, there are several types of them. Such vocabulary includes ethnographic realities. These are the names of national dishes, specific ingredients that belong only to a certain territory, as well as peculiarities of food consumption that are unknown in other cultures⁹.

The research considers the recipes in the English language and analyses the variants of its translation into Ukrainian. The material of the research is the

⁵ Державецька І.О. Глютонічна лексика та проблеми перекладу. *Вчені записки Таврійського національного університету імені В.І. Вернадського. Серія Філологія. Соціальні комунікації*. 2013. Т. 26 (65). № 1. С. 468.

⁶ Zahedi S. L2 translation at the periphery: A meta-analysis of current views on translation directionality. *TranscUltrAI*, 2013. 5 (1–2). P. 45. URL: https://www.researchgate.net/publication/305959282_L2_Translation_at_the_Periphery_A_Meta-Analysis_of_Current_Views_on_Translation_Directionality (accessed: 11.11.2024).

⁷ Goodwin J. *Healthy traditions: recipe of our ancestors*. University of North Dakota, 2003. P. 63.

⁸ Herrera D. *Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana*. Editorial Imagen, Argentina, 2012. P. 37.

⁹ Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДПУ ім. І. Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 178

gastronomic lexicon of the English language and variants of its translation in the "Jamie Oliver 30-minute meal".

The purpose of the study is to determine the most effective ways of translating gastronomic names from English into Ukrainian.

There are several terms used for the lexical units of interest to us: gastronomic reality, culinary reality or gluttonic reality. Some linguists proposed to use the term gluttonic (gastronomic) discourse and defined it as a special type of communication related to the state of food resources and the processes of their cooking and consumption¹⁰.

The research of the culinary texts aims to facilitate communication and help the speakers from different countries understand each other. Recipe texts should be accessible to foreigners. In addition, table setting and dining etiquette are also mentioned in other countries. The behaviour of foreigners should not create the cultural dissonance.

The effectiveness of these aspects influences the success of communication and depends largely on knowledge of the national and cultural characteristics required in a particular communicative situation.

Taking into account the various aspects of human life, it is necessary to identify the ethno-specific factors that are evident in any country. The study of language contributes to a deeper understanding of the culture reflected in the language.

The most common text structures are recipes, menus, and gastronomic literary texts as the most representative varieties of gluttonic structures. The peculiarities in the established gastronomic norms of various ethnic groups, pose problems for intercultural communication and translation¹¹.

When translating culinary texts, there is a large amount of transformation operations.

Therefore, the aim of this article is to examine the culinary lexical units and their translation peculiarities. The main tasks are:

- to analyse the peculiarities of the culinary discourse;
- to characterise the groups of the culture-bound words;
- to determine the most effective ways of translating the lexical units under study;
- to find out the most appropriate lexical transformations.

¹⁰ Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДПУ ім. І. Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 176.

¹¹ Cowen T. *Creative Destruction: How Globalization is Changing the World's Cultures*. Princeton, NJ: Princeton University Press, 2002. P. 87.

2. The analysis of existing methods for solving the problem and formulating a task for the optimal technique development

Nowadays, recipes are often translated. Although the structure of such texts resembles instructions, they have certain specific features¹².

The operative information absolutely dominates in this case and is represented, as in instructions, first of all by the forms of the imperative mood of the verb and the lexical material with the semantics of necessity or possibility. The emotional information is absent in the texts of recipes. The cognitive information is represented mainly by the nouns of specific semantics; special terms are absent¹³.

This problem is in the mainstream of the most topical research, since many scholars note that neither in linguistics, nor in methodology, or in translation studies the specificity of the language units that denote these realities has not been studied at all¹⁴.

The recipe, like an instruction, is oriented towards any native speaker, an incompetent recipient, and its conventional features – first of all, the background of the written literary norm which are aimed precisely at such a reader. The source of the prescription can be recognised as the actual author of the text as a representative of the specialists in the field¹⁵.

The translatability of such a text is measured by the presence of exoticisms and specific words and the expressions that exist only in a particular culture.

It is available to conclude that the researchers have mainly paid attention to the study of institutional variation of the culinary system of the English-speaking linguoculture, nominative processes in the area of everyday life, related to the culture of food consumption and the verbalisation of oppositional stereotypes of human behaviour¹⁶.

The main purpose of these figurative appellations is to identify the linguocultural specifics of foreign-language discourse. The study of the language conceptualisation of the field of nutrition contributes to a deeper

¹² Чернова Ю.В., Гарашенко Т.С. Кулінарна термінологія та проблеми перекладу. *Молодий вчений*. 2018. № 12 (64). С. 150.

¹³ Державецька І.О. Глотонічна лексика та проблеми перекладу. *Вчені записки Таврійського національного університету імені В.І. Вернадського. Серія Філологія. Соціальні комунікації*. 2013. Т. 26 (65). № 1. С. 467.

¹⁴ Goodwin J. Healthy traditions: recipe of our ancestors. University of North Dakota, 2003. P. 54.

¹⁵ Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДТУ ім. І. Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 177.

¹⁶ Herrera D. Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana. Editorial Imagen, Argentina, 2012. P. 45.

understanding of the ethno-culture of the language community. This area is reflected in paremias, connotative lexemes and language realities¹⁷.

The culinary discourse consists of a whole range of language phenomena with their own distinctive features, which some scholars associate with language behaviour that contains semantic homogeneity¹⁸.

Some scholars attribute it to the product of speech action with its inherent semantic homogeneity, relevance, contextualisation, genre and ideological affiliation¹⁹.

Traditionally, the culinary texts contain the specific vocabulary consisting not only of commonly used words, but also of terminology.

Very often, such texts are referred to as glutonic or gastronomic, which are associated with the cognitive systems of gluttony and gastronomy of a particular ethnoculture²⁰. Some authors use the term culinary picture of the world²¹, which is interpreted as follows in the next way: a conceptual model of gastronomic preferences and gluttonic priorities, reflected in the specific ethnoculture²².

The texts of culinary discourse have been the subject of the research by such linguists as Chernova Yu., Harashchenko T. and others. The problems of translating culinary text were considered by Derzhavetska I., Kulykova V., Kovalchuk V., Chiaro D., Rossato L. etc.

Despite the considerable number of the works written on the topic of interest to us, the question of identifying the specificity of the relevant lexical units and the peculiarities of their translation remains unresolved.

The culinary names, like other names, cause the difficulties and require a special approach to their translation.

The problem of translating culinary culture-bound words is in the mainstream of the most urgent modern research, as many scientists note that neither linguistics nor translation studies have sufficiently clear criteria for

¹⁷ Селіванова О. Нова типологія перекладських трансформацій. 2016. С.78. URL: <https://shag.com.ua/o-o-selivanova.html> (accessed: 11.11.2024).

¹⁸ Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДТУ ім. І. Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 178.

¹⁹ Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДТУ ім. І. Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 177.

²⁰ Paradowski M. B. Through catering college to the naked chef – teaching LSP and culinary translation. In *Teaching Translation and Interpreting: Challenges and Practices*, edited by Ł. Bogucki, Newcastle-upon-Tyne: Cambridge Scholars Press, 2010. P. 145.

²¹ Paradowski M. B. Through catering college to the naked chef – teaching LSP and culinary translation. In *Teaching Translation and Interpreting: Challenges and Practices*, edited by Ł. Bogucki, Newcastle-upon-Tyne: Cambridge Scholars Press, 2010. P. 146.

²² Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДТУ ім. І. Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 176–179

defining such words and the specifics of their translation²³. It is also worth noting that, for the most part, the research has been conducted on the basis of Ukrainian and English languages.

When talking about any text, we first and foremost talk about the vocabulary. The culinary texts are found not only in recipes and blogs, but also in tourist discourse. The description of a particular country's cuisine is an essential attribute of getting to know that country²⁴.

The researchers are interested in more than just the names of dishes and ingredients. Much attention is paid to the rules of food consumption, as they reflect the ethnic, cultural and religious characteristics of the country.

The texts of recipes have, in our opinion, an ambivalent structure. For example, the text of a recipe may be the part of advertising if it is placed on a product label or as an artistic project.

Depending on the nature of the transformations, the particular attention is drawn to the theory of transformations. The researchers claim that semantic, stylistic and pragmatic problems in translation practice which are solved can be temporarily. The theory distinguishes semantic and syntactic logical transformations. One of the most frequency transformations, there are the transformations determined by word-formation factors, that is lexical compatibility²⁵.

Among the semantic transformations there are the identify vector substitution; addition semantic components; replacement of semantic categories; omission of semantic components; transfer; regrouping semantic components; repetition of semantic components; extension; bias; reduction of semantic components and narrowing²⁶.

The syntactic transformations include antonymic translation; generalization; specification, as well as various substitutions and transformations, such as lexical deployment; lexical folding; stylistic modification, compression and pragmatic adaptation²⁷. Some linguists emphasise that the preference for

²³ Herrera D. *Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana*. Editorial Imagen, Argentina, 2012. P. 45.

²⁴ Чернова Ю.В., Гаращенко Т.С. Кулінарна термінологія та проблеми перекладу. *Молодий вчений*. 2018. № 12 (64). С. 149.

²⁵ Paradowski M.B. What's cooking in English culinary texts? Insights from genre corpora for cookbook and menu writers and translators. *The Translator*, 2018. 24(1). P. 63. URL: https://www.researchgate.net/publication/311545083_What's_cooking_in_English_culinary_texts_Insights_from_genre_corpora_for_cookbook_and_menu_writers_and_translators (accessed: 11.11.2024).

²⁶ Paradowski M.B. What's cooking in English culinary texts? Insights from genre corpora for cookbook and menu writers and translators. *The Translator*, 2018. 24(1). P. 64. URL: https://www.researchgate.net/publication/311545083_What's_cooking_in_English_culinary_texts_Insights_from_genre_corpora_for_cookbook_and_menu_writers_and_translators (accessed: 11.11.2024).

²⁷ Paradowski M.B. What's cooking in English culinary texts? Insights from genre corpora for cookbook and menu writers and translators. *The Translator*, 2018. 24(1). P. 64. URL: https://www.researchgate.net/publication/311545083_What's_cooking_in_English_culinary_texts_Insights_from_genre_corpora_for_cookbook_and_menu_writers_and_translators (accessed: 11.11.2024).

transformation may be determined by the lexico-morphological, syntactic and semantic factors²⁸.

The particular attention should be paid to the concept of Wine J.-P. and Darbelnet J., since all the further typologies are repulsive based precisely on this classification²⁹.

The scientists distinguish two types of translation: direct (literal) and indirect. The direct transfer includes borrowing (transcription and transliteration), calquing and literal translation. The indirect translation include transposition, modulation, equivalence and adaptation³⁰.

This list is also supplemented by such varieties of transformations such as amplification, *chasse-croiset*, compensation, explicitation, generalization, grammaticalization, implication citation and specification, which are variants of the first four³¹.

Also we can consider the separate types of transformations such as deletions and additions, which may represent a certain creative translation, in the case that they are not due to systemic discrepancies languages³².

The certain fragment may be superfluous or inappropriate, or, conversely, the situation inherent in the original will not be clear to the reader without additions³³.

The culinary recipes are a kind of instructions, but they are completely the expressions that can only be explained by one or another reality, they can be the names of products, kitchen utensils, methods of crafting or preparing food. The translator must have knowledge in the field of cooking in general, and specific national peculiarities³⁴.

In the recipe, it's important to get the measurement of the ingredients right. So, the translator should pick a term that fits the exact amount. Of course, this can be changed to another term.

For example, the word *gravy* in the common vocabulary is translated as *м'ясна підлива*, *соус*. It can be called an analogue of Ukrainian *підлива*³⁵, but

²⁸ Селіванова О. Нова типологія перекладських трансформацій. 2016. 214 с. URL: <https://shag.com.ua/o-o-selivanova.html> (accessed: 11.11.2024).

²⁹ Vinay J.P. & Darbelnet J. Comparative Stylistics of French and English: A Methodology for Translation. Amsterdam/Philadelphia. John Benjamins Publishing Company, 1995. P. 112.

³⁰ Goodwin J. Healthy traditions: recipe of our ancestors. University of North Dakota, 2003. P. 76.

³¹ Vinay J.P. & Darbelnet J. Comparative Stylistics of French and English: A Methodology for Translation. Amsterdam/Philadelphia. John Benjamins Publishing Company, 1995. P. 37.

³² Чернова Ю.В., Гаращенко Т.С. Кулінарна термінологія та проблеми перекладу. *Молодий вчений*. 2018. № 12 (64). С. 149–151.

³³ Cowen T. Creative Destruction: How Globalization is Changing the World's Cultures. Princeton, NJ: Princeton University Press, 2002.

³⁴ Bowen S., Elliott S. and Brenton J. The joy of cooking? *Contexts* 2014. 13 (3). P. 21. URL: <https://journals.sagepub.com/doi/10.1177/1536504214545755> (accessed: 11.11.2024).

³⁵ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 65.

in depending on the context, it may be a *sauce* cooked in the juice formed during frying/stewing meat, into which milk and a small amount of flour can be added.

The problems may also arise with the similar terms. For example, the verbs *to mash* and *to puree* mean *to beat to a soft mass*³⁶. Both words can be translated as *розминути*, however, the difference between them is significant. The first is used in order to obtain a relative but dry consistency, for example, pea or potato puree. The second verb is used for a more liquid consistency, to pass something through a sieve or to turn something into one mass using an immersion blender, for example, for making puree soup. Etymologists attribute this to the fact that the verb *to puree* was transformed from a noun, which was borrowed from the French language and means *a kind of broth or soup made from vegetables* – *суп з овочів*³⁷.

The recipes are characterised not only by the use of a special kind of vocabulary, but also by the presence of certain morphological and syntactic constructions peculiar to a particular language³⁸.

When translating such constructions, the translator can follow one of two ways to translate on the basis of the structure of the recipe, which is accepted in the target language³⁹.

The translator can either translate the structure of the recipe adopted in the Ukrainian language or follow the structure adopted in the original.

The lexicon of a culinary recipe is a special system of signs that covers the whole area of human life connected with food consumption, the set of consumed products⁴⁰.

For example, *curds* are often translated as *cup*, but *curds* is not really *cup*. The closest equivalent to *cottage cheese* for the British people is *домашній cup*⁴¹. However, *cottage cheese* is made with rennet and resembles granulated cottage cheese, not traditional Ukrainian *cup*. The technically correct term for *cottage cheese* is *quark cheese*⁴².

³⁶ Chiaro D. & Rossato L. Food and translation, translation and food. *The Translator*. 2015. 21:3, 238. URL: <https://www.tandfonline.com/doi/full/10.1080/13556509.2015.1110934> (accessed: 11.11.2024).

³⁷ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 92.

³⁸ Garzone G. Food, culture, language and translation. *Journal of Multicultural Discourses*. 2017. Vol. 12, Issue 3. P. 215.

³⁹ Goodwin J. *Healthy traditions: recipe of our ancestors*. University of North Dakota, 2003. P. 118.

⁴⁰ Guthman J. Can't stomach it: How Michael Pollan et al. made me want to eat Cheetos. *Gastronomica*. 2007. 7 (3): P. 76. URL: <https://pages.vassar.edu/fren380/files/2013/04/Can%E2%80%99t-Stomach-It-.pdf> (accessed: 11.11.2024)

⁴¹ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 116.

⁴² Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 78.

The same problem arises when translating the word сирники. Technically, the correct translation would be fried quark cheese pancakes⁴³. The only way out in this situation seems to be transliteration – syrnyky – with an elaborate description of the dish in the menu.

Another culinary term, which has already been mentioned above and which is so often mistranslated, is *млинці*. The dictionaries give *pancakes* however, the *pancakes* have nothing in common with Ukrainian *млинці*.

Кисле молоко or *кефір* is more understandable, because different cuisines have a lot of equivalents of this drink. In English there is *buttermilk* – an intermediate product obtained during the manufacture of sour cream. Therefore, we can transliterate the word *kefir*, but indicate in the description that it is a fermented milk drink similar to *buttermilk*.

Speaking about Ukrainian *ряжанка*⁴⁴ we can consider it as *ryazhanka* as *baked milk*, but it is clarified milk or condensed milk, while *ряжанка* is a fermented milk product. Naturally, transliteration should always be used in this case. Some linguists translate this word as *unsweetened yoghurt*, so it is technically correct to call *ryazhenka* as a kind of yoghurt without additives⁴⁵.

Translating the names of spices used in many cuisines is usually not a problem, as they are known worldwide, but in Ukrainian-English dictionaries the names of these spices are often simply absent. For example, the traditional spice *орегано* is often translated as *origanum*, although *origanum* is a genus of plants, not the name of a spice, and, accordingly, most English-speaking people do not understand this word. Moreover, in English *origanum* can mean both *oregano* and *marjoram*.

The more difficult task is to translate into English the names of foreign products that have become established in Ukrainian as a norm. For example, in our tradition, *green olives* are called *оливки* and *black olives* are called *маслини*⁴⁶. But in dictionaries both terms are often translated as simply *olives*. Naturally, the translation of the term *салат з оливками та маслинами* in this case will be *salad with olives and olives*, which makes no sense. The difference in English is provided by the indication of colour: green olives are *оливки*⁴⁷ and black olives are *маслини*.

⁴³ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 82.

⁴⁴ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 117.

⁴⁵ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 100.

⁴⁶ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 78.

⁴⁷ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 101.

All the names of the Ukrainian berries are perfectly translatable into English. However, a problem can arise with the frequency of use of a particular name. For example, *чорниця* in English are both *bilberry* and *whortleberry*, and *whortleberry* is almost never used. And *bog bilberry/bog whortleberry* is already *голубика*⁴⁸. The berries differ enough in flavour and appearance to ignore the subtleties in translating the names. Accordingly, the translator who decides to translate *голубика* simply by the word *bilberry* and motivates his decision by the fact that *bog bilberry*, much less *bog whortleberry*, is unlikely to be understood by a foreigner, runs the risk of serious inaccuracy.

In the Ukrainian version of the menu we see the following: *натуральні незаморожені ягоди: малина і полуниця*⁴⁹. To translate *натуральні* as *natural* means to cause astonishment of foreigners, because if there are *natural berries*. The word *незаморожені* gives a clue. Obviously, we are talking about *fresh a berry*, which means that in the English version the dish should look like *fresh raspberries and strawberries*.

Translating the names of baked goods is usually complicated by the fact that in English the same dish may have different names. For example, *печиво* in British English are *biscuits*, and in American English are *cookies*. For an American, *biscuits* are a bun with icing sugar, while for the British people the *cookie* is an ordinary round bun.

Many dishes are associated with a particular area of the country. For example, *Lancashire notpot* is a dish particularly popular in the north of England. *Devonshire cream* is associated primarily with the Devonshire and Cornwall area.

Some features of the national American cuisine are explained by the geographical features of the country. The immigrants brought with them and continue to bring with them the traditional dishes of their countries⁵⁰.

The set of consumed products, the way of their preparation and the character of their consumption act as verbal signs and non-verbal symbols of the given food⁵¹.

The gastronomic realities represented by the names of traditional British dishes – *fish & chips* and *kidney pudding* are well known in many countries

⁴⁸ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 49.

⁴⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 27.

⁵⁰ Herrera D. Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana. Editorial Imagen, Argentina, 2012. P. 76.

⁵¹ Neshkovska S., Kitanovska-Kimovska S. Translation of food discourse. 2021. P. 45. URL: <https://eprints.uklo.edu.mk/id/eprint/8121/1/TRANSLATION%20OF%20FOOD%20DISCOURSE.pdf> (accessed: 11.11.2024)

due to the growth of the international contacts. Many modern English culture-bound words have become a part of the practical experience of the Ukrainians, and so today no one is surprised by such exotics as red onion marmalade *red onion jam*⁵².

At the same time, the study allows us to conclude that the semantics of English gastronomic words is not always as transparent as in the above examples, although, at first glance, the lexical units included in the names of dishes seem familiar. However, it is this circumstance that usually leads to a misunderstanding of the meaning of the reality. For example, *delicatessen* is not only *делікатеси*, but also *холодні закуски*: *м'ясо, копчена риба, сири, салати*⁵³.

The *cake* is usually translated as *містечко, торт, кекс*. But when it is combined with the name of a fish or seafood product, the meaning of the word is different: fish cakes – *рибні котлети*; crab cakes – *крабові котлети* etc⁵⁴.

One of the most insidious for the perception and translation of food names is the word *pudding*, which can denote a sweet flour dish with fruits and spices, cooked on lard, eggs and milk; any sweet dish (dessert) – *фруктовий пиріг, крем, желе; густа варена, запечена каша, приготована з борошна, зернового крахмалу чи крупи; різновид кров'яної ковбаси*⁵⁵.

The words of the common language acquire a specific gastronomic meaning known to a rather narrow circle of people. For example, the meaning of the word *devil* as a unit of the common language is *диявольський*. From this example, it is clear that when translating gastronomic realities, it is necessary to pay attention to the information underlying the name and related to the cooking method, which is then reflected in the lexical meaning of the name of the dish.

We can identify the main types of words that pose the greatest difficulty when translating culinary texts. These words are culture-bound vocabulary:

- names of spices and seasonings
- names of fruits, vegetables and berries
- names of dairy products

⁵² Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 67.

⁵³ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 76.

⁵⁴ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 82.

⁵⁵ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 45.

- names of various types of baked goods
- names of dishes
- words denoting quantity
- method of preparation
- method of serving.

The difficulty of translating such texts is that most dishes require translation transformations for a native speaker of the Ukrainian language to understand what exactly is being discussed. First of all, it is the presentation of the name of the dish, ingredients, abbreviations, cooking methods, as they may often be absent in the target language.

Such lexical items are present in all the culinary texts. The concepts are important, but thanks to these subtleties, we can talk about the world's regional cuisines, which are unique and inimitable.

The main techniques of transferring the culture-bound words can be reduced to transcription and translation (calquing, semi-calquing)⁵⁶.

The transcription implies the use of graphical means in transferring realities to the translator's language.

When transferring the culture-bound words into the target language, it involves the use of graphic means with maximum preservation of the original phonetic form of the word. the original phonetic form of the word. For example, *roast beef* – *посмбїф*.

The disadvantage of transcription is that the meaning of the name does not always remain clear to a speaker of another language, especially when there is no additional cultural context.

The calquing (semantic translation) – the borrowing by the means of literal translation (usually in parts) of a word from another language⁵⁷. For example, *shepherd's pie* – *нупїз нацмѣх*⁵⁸.

Semi-calquing is a method of the translation in which the language units consist of several components and one of them is transferred through transliteration. For example, *Oxford sausage* – *Оксфордська ковбаса*⁵⁹.

Also, there is the approximate translation which involves the use of an analogue that exists in the target language that has a similar (but not identical)

⁵⁶ Paradowski M.B. What's cooking in English culinary texts? Insights from genre corpora for cookbook and menu writers and translators. *The Translator*. 2018. 24(1). P. 56. URL: https://www.researchgate.net/publication/311545083_What's_cooking_in_English_culinary_texts_Insights_from_genre_corpora_for_cookbook_and_menu_writers_and_translators (accessed: 11.11.2024).

⁵⁷ Samuelsson-Brown G. A Practical Guide for Translators. 4th ed. Clevedon, UK: Multilingual Matter, 2004. P. 65.

⁵⁸ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 39.

⁵⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 112.

meaning to the original expression ⁶⁰. For example, *potato pancakes* – *драники*⁶¹.

The descriptive translation is a translation technique that consists of describing by the means of another language. This technique is used if there is no corresponding nomination in the target language or it is not known to the translator⁶².

Thus, the word *haggis* is translated as *національна шотландська страва з баранячих тельбухів з цибулею та спеціями*⁶³.

The headline is the first element that the reader and translator pay attention to. It is the perception of the entire subsequent text begins. The further reading of the recipe depends on the successful translation of the headline⁶⁴.

Despite the fact that the headlines in cookbooks are, as a rule, more sophisticated than the names of dishes used in everyday life, they can nevertheless be attributed to the culture-bound words, lexemes that reflect the life and customs of peoples. They are the names of food that give culinary recipes their national flavor⁶⁵.

The most common translation techniques for the names of the dishes are (Table 1):

- 1) transcription or transliteration: *каннеле* (*cannelés*), *мільфей* (*millefeuilles*);
- 2) calquing: *пікантні млинці* (*spicy pancakes*), *содовий хліб* (*soda bread*);
- 3) partial transcription: *яблучний крамбл* (*apple crumble*), *гострий чатні* (*spicy chutney*);
- 4) transcription with explanation: *молочна рисова каша* (*ризогало*);
- 5) adaptation: *сурники* (*rataquins*).

⁶⁰ Vinay J.P. & Darbelnet J. Comparative Stylistics of French and English: A Methodology for Translation. Amsterdam/Philadelphia. John Benjamins Publishing Company, 1995. P. 76.

⁶¹ Олівер Дж. С্মачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 85.

⁶² Vinay J.P. & Darbelnet J. Comparative Stylistics of French and English: A Methodology for Translation. Amsterdam/Philadelphia. John Benjamins Publishing Company, 1995. P. 76.

⁶³ Олівер Дж. С্মачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 53.

⁶⁴ Zahedi S. L2 translation at the periphery: A meta-analysis of current views on translation directionality." *TranscUlturAl*. 2013. 5 (1–2). P. 50. URL: https://www.researchgate.net/publication/305959282_L2_Translation_at_the_Periphery_A_Meta-Analysis_of_Current_Views_on_Translation_Directionality (accessed: 11.11.2024).

⁶⁵ Paradowski M. B. Through catering college to the naked chef – teaching LSP and culinary translation. In *Teaching Translation and Interpreting: Challenges and Practices*, edited by Ł. Bogucki, Newcastle-upon-Tyne: Cambridge Scholars Press, 2010. P. 143.

Table 1

The types of translation transformations for the names of the dishes

Type of translation transformation	The frequency of use,%
Transcription	56
Calquing	14
Partial transcription	18
Transcription with explanation	7
Adaptation	5

The main strategies for translating the culturally specific vocabulary are domestication and forenisation strategies⁶⁶. The domestication means adapting text for the reader of the target language, searching for such a correspondence that would be fully perceived by the reader as a text-receiving culture. At the same time, forenisation implies the maximum adherence to the author of the foreign-language text⁶⁷.

The translation of recipe texts tends to be based on the strategy of forenization. This is understandable, since the dish consists of various ingredients that can be prepared in different ways. the names of these ingredients may be unknown to native speakers of the recipient language⁶⁸.

Such difficulties in translating lexemes constitute the main problem in choosing a translation strategy. The translators resort to forenization strategies more often, as evidenced by the the frequent use of transliteration, transcription, and calques. Thus, all the lexemes can be divided into equivalent ones (*parsley – петрушка, garlic – часник, carrot – морква*)⁶⁹.

Among the equivalent lexemes, the difficulty in transferring them may be the specific species, e.g. vegetables: *chives – шнитт-цибуля, broadbeans* in three different ways variants: *молоді боби, стручкові боби*⁷⁰.

The concept of *waxpotatoes* is also not clear to the Ukrainian-speaking world picture. So, the translator uses a descriptive translation *велика некрахмальна картопля*.

In the English-language recipes there are often qualifying phrases, e.g. *all-purpose/plain/self-raisingflour борошно (сіль)*. And, the recipe may have as ingredients both *fineseasalt (мілка морська сіль)*, and also *seasalt (морська сіль)*.

⁶⁶ Herrera D. Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana. Editorial Imagen, Argentina, 2012. P. 54.

⁶⁷ Goodwin J. Healthy traditions: recipe of our ancestors. University of North Dakota, 2003. P. 121.

⁶⁸ Garzone G. Food, culture, language and translation. Journal of Multicultural Discourses. 2017. Vol. 12, Issue 3. P. 218.

⁶⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 36.

⁷⁰ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 76.

The first should be added during the cooking part of the dish, and the second as a seasoning before serving the table.

In the modern gastronomic culture the organic food is widely demanded, and kitchen recipes also popularise this trend, which can also cause some translation difficulties. Here is an example of free-range eggs⁷¹ and *free-range eggs yolk*⁷². For the first variant, both the translators use the generalisation technique with the omission of *яйце*.

In the second case the translator misinterprets *free-range* and *yolk*, resulting in *свіжі яєчні білки* making the mistake of incorrectly passing *yolk*, which actually means *жовтки*⁷³.

Freerange does not mean the freshness of the eggs, but *яйця кур, що насуться на волі*. This means that such eggs fall into the category of organic or farm eggs, which is considered to be a healthier diet.

If the food products have more or less established equivalents, as popular foreign products are being supplied or started to be grown in nature⁷⁴.

The food products have more or less established equivalents, since they are being supplied or are beginning to be grown in major cities, then food preparation tools are borrowed to a less extent. For example, *bamboo steaming baskets*, which are for making dumplings or buns steaming baskets, the translator has rendered by calque *китайські бамбукові корзинки*⁷⁵. We can speak about non-equivalent translations. For example, *grease proof paper* and *baking paper* are not the same thing, as the former means rather *пергаментний nanip* while *baking paper* is thinner⁷⁶.

In the translation of the sentence *Bananas baked in caramel*, the translator replaces the variant *grease paper* with the word *nanip* для випічки, to the center of the sheets of grease proof paper – на середину nanepу.

Thus, the generalisation is used, however, misunderstandings can happen. The difficulties in translation lead to unwarranted mistakes, where instead of the obvious *резинові печатки* for *rubber gloves*, there is *силіконові перчатки*.

⁷¹ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 97.

⁷² Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 112.

⁷³ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 201.

⁷⁴ Bowen S., Elliott S., and Brenton J. The joy of cooking? Contexts 2014. 13 (3). P. 24. URL: <https://journals.sagepub.com/doi/10.1177/1536504214545755> (accessed: 11.11.2024).

⁷⁵ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 121.

⁷⁶ Chiaro D. & Rossato L. Food and translation, translation and food. *The Translator*. 2015. 21:3. P. 239. URL: <https://www.tandfonline.com/doi/full/10.1080/13556509.2015.1110934> (accessed: 11.11.2024).

This may be rather a transposition from a common definition in gluttonic discourse, such as *silicone, silicone baking moulds*⁷⁷.

The most frequent lexical, morphological and syntactic features were identified. First of all, let us turn to the lexical features of the text, which includes:

1. Neutral lexical material with inclusions of emotionally coloured words (the most frequent use is the description of a recipe after the title of the dish).

This is a lovely dish with which to welcome spring to your table, chic and yet quite casual in presentation. – *Це чудова страва для зустрічі весни – вишукана і в той же час проста у сервіруванні*⁷⁸.

Superb fish needs just the simplest of accompaniments – in this case a crushed puree of fresh summer peas. – *Ця чудова риба потребує доповнення – у цьому конкретному випадку пюре зі свіжого горошку*⁷⁹.

2. Special terminology:

The terms of professional culinary language: *to sweat/ estofar* – *тушкувати м'ясо з овочами*; *to bread/ empanar* – *панірувати*; *rasher /loncha* – *тонкий шматок (бекону)*; *emulsify* – *перетворювати в емульсію*⁸⁰.

The terms denoting culinary concepts, which are also used in everyday speech: *to cut/ cortar* – *пізати*, *to heat/ calentar* – *підігрівати*, *to fry/ freir* – *смажити*, *to grind/ tritular* – *розмільчати*, *to pour/ echar* – *наливати*, *to simmer/ hervir* – *кип'ятити*, *варити на повільному вогні*, *to fill/ llenar* – *наповнювати*⁸¹.

The terms used in the national cuisines: *crouste* (фр.) – *крут* (пиріг із хрумкою скоринкою); *risotto* – *ризотто* (рис із помідорами, сиром та курицею)⁸².

3. Frequent use of loanwords. They are the words that have come into the language from a foreign culture and have a direct connection with other nations:

– Latin: *zucchini* – *кабачок*; *asparagus* – *спаржа*; *olive* – *олива, маслина*;

– French: *caramel* – *карамель*; *sauce* – *соус*; *soup* – *суп*; *spinach* – *шпинат*; *meringue* – *безе*, *souffle* – *суфле*; *fricasse* – *фрікасе*; *puree* – *пюре*;

⁷⁷ Cowen T. Creative Destruction: How Globalization is Changing the World's Cultures. Princeton, NJ: Princeton University Press, 2002. P. 83.

⁷⁸ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайлициної. Львів: Видавництво Старого Лева, 2016. С. 206.

⁷⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайлициної. Львів: Видавництво Старого Лева, 2016. С. 112.

⁸⁰ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайлициної. Львів: Видавництво Старого Лева, 2016. С. 34.

⁸¹ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁸² Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайлициної. Львів: Видавництво Старого Лева, 2016. С. 198.

- Italian: *spaghetti* – спагетти; *broccoli* – брокколи; *salami* – салямс; *mascarpone* – маскарпоне; *pistachio* – фссташка;
- Spanish: *taco* – тако; *tortilla* – тортилья; *tomato* – помсдор; *potato* – картопля.

Gastronomic objects and their language representatives in the language picture of the world interact primarily at the level of the nominative fund of national languages.

The specificity of the nomination is a feature of each nation, where its spirit and worldview are manifested.

This phenomenon can be clearly traced, for example, at the level of the generalisation of consumption products significant for national cultures: *tea Earl Grey Tea* – Чай Сивий Граф, *pudding Yorkshir Pudding* – Йоркширський Пудинг, *apple Lord Lambourne Apple* – Яблуко Лорда Ламбурне; *Житній хліб* – *Zhitniy bread*; *Котлета по-київськи* – *Kyiv-style cutlets*⁸³.

The translation of the gastronomic culture-bound words deserves special attention because they are foreign to the target language and it is not always easy to find an equivalent. When translating such words, the translator must have not only linguistic skills, but also cultural knowledge and understanding of the context to choose the equivalent in each case⁸⁴.

The specialists studying the translation of culture-bound words put forward practically the same proposals for the translation of this lexicon, they differ only in their preferences in their use. Some linguists offer the following ways of translation of culture-bound words: 1) transcription and transliteration; 2) hyperonymic translation; 3) likening; 4) periphrastic (descriptive, descriptive, explicative) translation; 5) calquing⁸⁵ (Table 2).

Table 2

The types of translation transformations for the culture-bound words

Type of translation transformation	The frequency of use, %
Transcription and transliteration	50
Hyperonymic translation	14
Likening	18
Periphrastic translation	11
Calquing	7

⁸³ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁸⁴ Neshkovska S., Kitanovska-Kimovska S. Translation of food discourse. 2021. P. 34. URL: <https://eprints.uklo.edu.mk/id/eprint/8121/1/TRANSLATION%20OF%20FOOD%20DISCOURSE.pdf> (accessed: 11.11.2024)

⁸⁵ Herrera D. Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana. Editorial Imagen, Argentina, 2012. P. 67.

Also the translators use the following methods: 1) correspondences – loanwords (transcribing or transliteration); 2) correspondences – calques; 3) correspondences – analogues; 4) correspondences – lexical substitutions; 5) description⁸⁶.

The descriptive translation is the most successful and frequently used method, as it fully reflects the specifics of the culture-bound words. It should be noted that the names of flour products in most cases are translated in this way. The difference in the translation of the names of flour products consists only in the specifics of the form of this or that product⁸⁷.

If we talk about this method of translation, it is relevant when the word of another language is intentional or widely used and does not require special explanation. For example, when we talk about *пенкейки*, *донати* and *бургери*.

Calquing is a translation of a word with preservation of its semantic content. This method is rarely used when translating Ukrainian culinary words.

Toast the garlic bread and serve with olive oil. – Підсмажте часниковий хліб і подавайте з оливковою олією⁸⁸.

Serve with tartar sauce or cocktail sauce. – Подавайте з тартарним соусом або коктейльним соусом⁸⁹.

Functional analogue is also rarely used due to the completely different characteristics of English and Ukrainian cuisine.

French toast can be prepared in a number of different ways, including the classics that are served up with a little mixed fruit and Nutella. – Французькі тости можна приготувати на власний стиль та смак, включно з класичними, які подаються з невеликою кількістю фруктового асорті та «Нутелли»⁹⁰.

When translating from English into Ukrainian, grammatical structures are sometimes changed, since the word order of English is not used in Ukrainian. analytical structures are also replaced by synthetic ones. The emphasis of translation is on the product, the method of preparation and the action. We are talking about a shift in in priorities.

Along with permutations, one of the most common additional techniques when translating culinary recipes are additions. These techniques are used for

⁸⁶ Garzone G. Food, culture, language and translation. Journal of Multicultural Discourses. 2017. Vol. 1. Issue 3. P. 218.

⁸⁷ Cowen T. Creative Destruction: How Globalization is Changing the World's Cultures. Princeton, NJ: Princeton University Press, 2002. P. 78.

⁸⁸ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁸⁹ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁹⁰ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

various purposes: to add specifics to a recipe or omit unnecessary details hoists; to follow the norms of the Ukrainian language.

Roast for 5–10 minutes per 500g for medium-rare meat, or 10–15 minutes per pound for medium. – Запикайте з розрахунку 5–10 хвилин на кожні 500 г ваги для слабкої прожарки, або 10–15 хвилин на 500 г – для середньої⁹¹.

In this example, the translator adds that you need to calculate *кожні 500 г ваги*. The first clarification is given for the correct preparations, and the second – to comply with the Ukrainian standards language.

Along with the additions when translating recipes, quite often a technique called omission is used. This technique helps eliminate redundancy during translation. It also occurs if the translator considers some information is superfluous, unnecessary in this text.

Stift the flour into a bowl with the salt and set aside. Put the butter and sugar in a mixing bowl and beat with an electric mixer until smooth and creamy. – Борошно просійте з сіллю у мисці. В іншу миску покладіть масло з цукромізувайте електричним міксером, щоб утворилась кремова маса⁹².

The specific feature of the gastronomic fragment of the language picture of the world in the language there are also the names of the process and time of consumption of food or drinks. In Ukrainian it is *breakfast, lunch, dinner*.

For the Ukrainian there is the term *закуска (zakuska)*, which in one of its modern roles denotes a certain amount of food taken after the consumption of an alcoholic beverage.

For the English, *breakfast, lunch and supper (or dinner)* are relevant *сніданок, другий сніданок, вечерея (or обід)*⁹³.

Unlike a meal, the term *snack* refers to the food eaten between the meals. For the special occasions there are the names of feasts or banquets.

For a multi-course meal, dishes are usually named according to the chronology of their serving. In English it is the first serving, which is called the appetizer then the main course (*entrée*), and finally dessert. Although many English culinary terms are borrowed from French, the loan words usually undergo slight semantic shifts⁹⁴.

⁹¹ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁹² Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁹³ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 132.

⁹⁴ Neshkovska S., Kitanovska-Kimovska S. Translation of food discourse. 2021. P. 54. URL: <https://eprints.uklo.edu.mk/id/eprint/8121/1/TRANSLATION%20OF%20FOOD%20DISCOURSE.pdf> (accessed: 11.11.2024).

The language picture of the world is an integral part of national culture. The names of culinary phenomena reflect the attitude of speakers to them, which is related to the national mentality.

The most common lexical transformation is the differentiation of meaning, when full or partial equivalents are used. When translating product names, the full equivalents are usually used in cases where the products are present in the culinary culture of both English and Ukrainians, or are well known to the readers, for example: *100 g bag of rocket and watercress* – *100 г суміші руколи та крес-салату*⁹⁵.

Gartonomical substitution is caused by calling a whole by the name of its part, for example: *1 six pack of sausages* – *400 г фаршу з ковбаски вищого ґатунку*.

As you can see from the example above, the name of the whole *sausage* is replaced by the name of the part *minced sausage*. If other substitutions in this context (replacement of a measure, clarification by adding a product category) can be explained by differences in the products and their measures to which the British and Ukrainians are accustomed, the use of the phrase *minced sausages* remains unclear.

The specification involves replacing a lexeme with a broader meaning by a lexeme with a narrower meaning: *90 g golden caster sugar* – *90 г екстрадрібного тростинного цукру*⁹⁶.

In English, *sugar* is metaphorically named by its colour – *золотистий*. The translation specifies that the sugar must be *cane sugar*⁹⁷.

Modulation is the replacement of an English word or phrase with a Ukrainian word or phrase whose meaning can be logically derived from the original meaning, for example: *Process for a few seconds until coarse then transfer the vegetables into the frying pan with some olive oil* – *Подрібніть усе в пульсуючому режимі та розкладіть суміш на гарячу пательню з попередньо з доданою туди невеликою кількістю оливкової олії*⁹⁸.

In the process of the intercultural communication, it is very important to take into account the factor of awareness of the customs and traditions of other peoples. There must be mutual understanding between people of different nationalities. This difference between cultures is the main problem

⁹⁵ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

⁹⁶ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайлічної. Львів: Видавництво Старого Лева, 2016. С. 187.

⁹⁷ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайлічної. Львів: Видавництво Старого Лева, 2016. С. 165.

⁹⁸ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

of translation in order to create the conditions for the communicative act to take place⁹⁹.

The main goal of translation is not only to transfer the meaning from one language to another, but also to expand the boundaries between languages. It is well known that intercultural differences are the result of various extralinguistic processes when language speakers acquire unique knowledge and become aware of it. Therefore, it is very important for translators to understand other cultures and interpret them to speakers of other languages¹⁰⁰.

The situation with different understandings of reality can be explained by the following example:

*100 g lightly smoked streaky bacon (preferably Alsace Ventrech), rind removed; 2 shallots, sliced; 2 tablespoons olive oil; 400g fresh peas in pods, podded; 2 tablespoons dry white wine; 1 litre Light Chicken Stock or Vegetable Nage; 100 ml double cream, plus a little extra to serve; sea salt and freshly ground black pepper*¹⁰¹ – 100 г підкопченої в'яленої грудинки з прошарками жиру (переважно марки Ельзаський вентреш, без шкірки); 2 цибулини шалот, нарізані напівкільцями; 2 ст.л. оливкової олії; 400 г лущеного стручкового горошку; 2 ст.л. сухого білого вина; 1 курячого бульйону або овочевого бульйону, 100 мл вершків жирністю 48% і ще трохи для подачі на стіл; морська сіль і свіжомелений чорний перець¹⁰².

In the English translation, the attributive phrase *lightly smoked streaky bacon* is rendered in Ukrainian as *підкопченої в'яленої грудинки з прошарками жиру*¹⁰³.

The adjective *streaky* is translated into Ukrainian as a word combination, the English-Ukrainian cookery dictionary mentions the word combination in Ukrainian as *з прошарками жиру*¹⁰⁴; this wording is quite familiar to the recipient.

Another grammatical peculiarity can be noticed when translating English Participle II: *rind removed* – *без шкірки*, *podded* – *лущеного стручкового горошку*, *sliced* – *нарізаний півкільцями*¹⁰⁵.

⁹⁹ Чернова Ю.В., Гаращенко Т.С. Кулінарна термінологія та проблеми перекладу. *Молодий вчений*. 2018. № 12 (64). С. 150.

¹⁰⁰ Paradowski M. B. Through catering college to the naked chef – teaching LSP and culinary translation. In *Teaching Translation and Interpreting: Challenges and Practices*, edited by Ł. Bogucki, Newcastle-upon-Tyne: Cambridge Scholars Press, 2010. P. 145.

¹⁰¹ Oliver J. 30 minute meal. UR: <https://www.jamieoliver.com/recipes/30-minute-meals/> (accessed: 11.11.2024).

¹⁰² Oliver J. 30 minute meal. UR: <https://www.jamieoliver.com/recipes/30-minute-meals/> (accessed: 11.11.2024).

¹⁰³ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 212.

¹⁰⁴ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 254.

¹⁰⁵ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 198.

It is also interesting to translate the infinitive *to serve with the help of* a noun with the preposition *to serve* – *для подачі на сміл*¹⁰⁶. This is due to the ability of the infinitive in English to fulfil the function of a complement in a sentence. English infinitive fulfils the function of a complement in a sentence, and also, as already mentioned, the translator's desire to adapt the text for the Ukrainian reader.

The use of verbs is inherent in the main block of the recipe, where the alorhythmic character of sentence construction prevails:

*First, make the sauce. Saute the chopped peppers in the oil for about 5 minutes until softened. Deglaze with the vinegar and add the sugar, stirring until dissolved. Whiz to a fine puree in a blender or food processor with the vinaigrette. Rub through a sieve with the back of ladle. Season and set aside. Preheat the oven to 200 C*¹⁰⁷. – *Почніть із соусу. Пасеруйте перець в оливковій олії протягом 5 хвилин, до м'якого стану. Додайте кілька крапель оцту в олію та всипте цукор, помішуючи, поки він не розчиниться. Подрібніть у блендері або кухонному комбайні до однорідного пюре. За допомогою ополоника протріть його через сито та відставте. Нагрійте духовку до 200°C*¹⁰⁸.

In terms of grammar and syntax, there are also some peculiarities in the recipes.

The text of the English recipe is characterised by the adjectival construction *until softened, until dissolved*, however, in the Ukrainian version we see two different translations *до м'якого стану*¹⁰⁹.

It is also worth mentioning the measures. In the Ukrainian language, the phrase is often used *стакан (glass) and продукт (food product), столовая ложка (tablespoon) and продукт (food product), чайна ложка (teaspoon) and продукт (food product)*.

We should not forget the traditional English pounds, ounces, gallons, pints and quarks. When translating a culinary recipe, the translator must check not only the semantic content of the term, but also the quantity of the food product itself.

British fluid ounce (fluid (liquid) ounces, fl oz) = 28.4 ml

British quart (quart, qt) = 1,140 l = 2 pints = 4 cups

British pint (pint, pt) = 0.570 l = 2 cups

British gallon (gallon, gal) = 4.54 l = 4 quarts

¹⁰⁶ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 35.

¹⁰⁷ Oliver J. 30 minute meal. UR: <https://www.jamieoliver.com/recipes/30-minute-meals/> (accessed: 11.11.2024).

¹⁰⁸ Oliver J. Jools' Pasta. Jamie Oliver's 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

¹⁰⁹ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 202.

In modern British cookbooks, it is no longer even cups that are used (cups are now labeled only for cider and ale), but pounds, ounces and pints.

Pound (lb, lbs), pound, avoirdupois pound – American, English pound – 454 grams

1 ounce (ounce, oz) – 28.34 grams etc.

Weight conversion table

1 ounce – 28 grams

4 ounces – 1/4 pound – 113 grams etc.

The volume of a teaspoon is different in different measurement systems. Initially, one teaspoon was a quarter of a tablespoon, then – one third. It is the latter volume that is now used in the American measurement system. This is approximately 4.93 milliliters¹¹⁰.

Considering this, we can say that translating different measures is tricky because you have to translate different systems.

There is also a problem with translating the ingredients that go into dishes. This is especially true in cases where these ingredients do not exist in the language being translated into. For example: *cannellini beans* – біла фасоль, *leek* – цибуля-порей¹¹¹.

The translators may mistranslate names of ingredients, taking into account that their equivalents are fixed listed in dictionaries: *Free-range egg yolks* – свіжі яєчні білки. This translation is incorrect because in this case we mean *egg yolks* but not *free-range chickens*.

Among the main methods of ingredients translating there are (Table 3):

1. Transcription or transliteration (a lexeme is usually, transcribed from the language where the ingredient originated): *Linguine* – лінгвіні – (it's long, flat and narrow pasta), *Pancetta* – Панчетта – (uncooked boneless boneless pork bacon brisket)¹¹².

This technique is common, but it is suitable only for readers who are well acquainted with cooking. But in this case, an amateur is unlikely to want to waste his time not only for preparing the dish, but also for searching for ingredients in encyclopedias, the Internet and, ultimately, in the store¹¹³.

¹¹⁰ Guthman J. Can't stomach it: How Michael Pollan et al. made me want to eat Cheetos. *Gastronomica*. 2007. 7 (3). P. 78. URL: <https://pages.vassar.edu/fren380/files/2013/04/Can%E2%80%99t-Stomach-It-.pdf> (accessed: 11.11.2024).

¹¹¹ Державецька І.О. Глютонічна лексика та проблеми перекладу. *Вчені записки Таврійського національного університету імені В.І. Вернадського. Серія Філологія. Соціальні комунікації*. 2013. Т. 26 (65). № 1. С. 469.

¹¹² Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 76.

¹¹³ Cowen T. *Creative Destruction: How Globalization is Changing the World's Cultures*. Princeton, NJ: Princeton University Press, 2002. P. 76.

2. Transcription or transliteration with explanation: *1 bunch bok choy* – невеликий качан капуста бок-чой; *180 g de beaufort* – 180 г сиру бофор.
3. Calquing: *Parma ham* – пармська шинка; *Poivre de Cayenne* – кайенський перець.
4. Specification: *750 g red-skinned potatoes* – картопля сорту дезире¹¹⁴.
5. Adaptation: *Noodles with chiles* – лапша з чилі, *Noodles – fine ones dried* – вермішель – фунчоза¹¹⁵.

Table 3

The types of translation transformations for the names of the ingredients

Type of translation transformation	The frequency of use,%
Transcription and transliteration	54
Transcription or transliteration with explanation	18
Calquing	15
Specification	7
Adaptation	6

The problems may also arise with the names of the ingredients. There are no individual products from exotic recipes in Western Europe, and when compiling a recipe you will have to come up with replacements for them¹¹⁶.

The names of kitchen utensils and tools are another aspect that needs to be considered when publishing cookbooks in English. The British use frying pans *пательня з ручкою* while Americans are *skillets*.

The translation of kitchen utensils also amounts to a certain difficulty, because in this case, as in the case of the ingredient, we can talk about non-equivalent vocabulary, that is, about words denoting objects that do not exist in the culture of the language of the re- water. As in the translation of the ingredients, one of the most frequent ways to convey such vocabulary are: transcription/transliteration (usually accompanied by explanations); generalisation¹¹⁷.

For example, in one of the first Greek recipes you can meet a certain device called *tavas* – неглибоке деко типу плоскої каструлі¹¹⁸.

¹¹⁴ Oliver J. Jools’ Pasta. Jamie Oliver’s 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

¹¹⁵ Oliver J. Jools’ Pasta. Jamie Oliver’s 30 Minute Meals. 2013. URL: <https://hotcooking.co.uk/recipes/jamie-oliver-30-minute-meals-pregnant-jools-pasta> (accessed: 11.11.2024).

¹¹⁶ Herrera D. Recetas Mexicanas Tradicionales: Descubre las mejores recetas de cocina Mexicana. Editorial Imagen, Argentina, 2012. P. 56.

¹¹⁷ Adab B. Translating into a second language: Can we, should we? In and Out of English: For Better, For Worse? [edited by G. Anderman and M. Rogers], Clevedon: Multilingual Matters, 2005. P. 232.

¹¹⁸ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 65.

Another difficulty that a translator may encounter working with recipes is a translation of the culinary vocabulary. It includes the vocabulary denoting cutting, processing, the right dishes, as well as methods of preparing dishes. The translation of such vocabulary is complicated by the fact that in the Ukrainian language, unlike English, where for each cooking process has its own term, the dictionary becoming quite poor¹¹⁹.

In the absence of such lexemes in the target language, the translators use the following techniques: generalisation; descriptive translation; loanwords.

As an example of generalisation, we can cite the following fragment: *Fold in the ricotta* – *Вмишуати пікоммі*¹²⁰. The verb *to fold* means *to add something*, ingredient, pour in slowly and stirring with a spoon.

The loanword can be demonstrated with the verb *macaronner*.

In this case the translator resorts to generalization, however, it is already found in many Internet recipes, for example, a verb like *макаронірувати* – carefully sweep out with a spatula.

Thus, it is obvious that culinary discourse is being a part of the national culture and a component of the language picture of the world, which can pose a significant difficulty for translation. For the correct transmission of texts included in such a discourse, namely recipes, it is necessary to have the sufficient competence in the field of the linguistic characteristics¹²¹.

The popularity of the culinary recipes is the main difficulty in translation. The translators strive to reproduce the subtleties of the genre and preserve the conciseness of the text. Because of this, it is impossible to avoid mistakes.

So, we can conclude that linguistic and cultural aspects when translating culinary recipes have no value. It is very important to be familiar with the culture of the original language and the result of the translation largely depends on this¹²².

When naming the ingredients, there are frequent permutations at the level of subject/object – definition. In English, the attributive nouns often play the role of the definitions in recipes. In English they precede the word that defines them. In Ukrainian, such nouns are rendered as nouns as objects¹²³.

¹¹⁹ Bowen S., Elliott S. and Brenton J. The joy of cooking? Contexts. 2014. 13 (3). P. 24. URL: <https://journals.sagepub.com/doi/10.1177/1536504214545755> (accessed: 11.11.2024).

¹²⁰ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 114.

¹²¹ Samuelsson-Brown G. A Practical Guide for Translators. 4th ed. Clevedon, UK: Multilingual Matter, 2004. P. 56.

¹²² Vinay J.P. & Darbelnet J. Comparative Stylistics of French and English: A Methodology for Translation. Amsterdam/Philadelphia. John Benjamins Publishing Company, 1995. P. 76.

¹²³ Vinay J.P. & Darbelnet J. Comparative Stylistics of French and English: A Methodology for Translation. Amsterdam/Philadelphia. John Benjamins Publishing Company, 1995. P. 77.

Along with permutations, one of the most common techniques when translating culinary recipes is additions and deletions. These techniques are used to add specificity to a recipe, omit unnecessary details, or to follow the norms of the target language. They may concern the names of the ingredients, their quantities, and special qualities¹²⁴.

Translating the names of the dishes may seem like a simple task, but it is not: the translated title must have the same informative, aesthetic focus as its original. Despite the fact that the headings in cookbooks, as a rule, are more sophisticated than the names of dishes used in everyday life, nevertheless, they can be attributed to realities, lexemes that reflect the life and customs of peoples. It is the names of the food that give culinary recipes their national flavor¹²⁵.

Such realities, as a rule, are considered untranslatable, but they are the ones the translator has to deal with first of all when working with recipes.

The most common methods for culinary discourse are (Table 4):

Transcription or transliteration: *айоли (aioli)*, *консоме Диветт (Consomme Divette)*, *киш-лоррен (Quiche Lorraine)*¹²⁶;

Calquing: *пікантні млинці (spicy pancakes)*, *содовий хліб (soda bread)*;

Descriptive translation: *brownie – шоколадне печиво з горіхами*;

Partial transcription: *фондю з помідорів (fondue de tomates)*, *apple crumble (яблучний крамбл)*, *спісу чутней (гострий чатні)*;

Adaptation: *запікака з картолею, баклажанами й фаршем (мусака)*, *сирники (ramequins)*¹²⁷;

Generalization: *brownie – шоколадне печиво з горіхами*¹²⁸;

Modulation: *brownie – шоколадне печиво з горіхами*¹²⁹.

The peculiarity of the English linguocultural area requires the special attention when translating its constituent units into target language. The problem of recreating the uniqueness of gastronomic realities and the specific purpose of translation have a direct and immediate impact on the translation decision to be made in accordance with the specific translation situation¹³⁰.

¹²⁴ Paradowski M. B. Through catering college to the naked chef – teaching LSP and culinary translation. In *Teaching Translation and Interpreting: Challenges and Practices*, edited by Ł. Bogucki, Newcastle-upon-Tyne: Cambridge Scholars Press, 2010. P. 144.

¹²⁵ Куликова В., Ковальчук М. Меню як різновид гастрономічного дискурсу: перекладацький аспект. *Науковий вісник ДДТУ ім. Івана Франка. Серія Філологічні науки. Мовознавство*. 2016. Т. 1. № 5. С. 176–179.

¹²⁶ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 132.

¹²⁷ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 54.

¹²⁸ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 98.

¹²⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 75.

¹³⁰ Garzone G. Food, culture, language and translation. *Journal of Multicultural Discourses*. 2017. Vol. 1. Issue 3. P. 218.

Table 4

The types of translation transformations of culinary discourse

Type of translation transformation	The frequency of use, %
Transliteration	36
Transcription	22
Calquing	15
Descriptive translation	8
Partial transcription	7
Adaptation	6
Generalization	4
Modulation	2

The study revealed that the most frequently used methods of translating gastronomic realities are transcription, calque and descriptive translation. Thanks to the use of transcription, many English gastronomic realities were borrowed by the Ukrainian language and culture and entered the practical experience of the Ukrainians, for example, *Worcester sauce* – *вустерський соус*¹³¹.

Calquing makes it possible to transfer a gastronomic reality into the target language while preserving the semantics as much as possible. However, the preservation of semantics does not mean keeping the national colour, because the parts of the word or expression are transferred by means of the target language: *oxtail soup* – *суп з хвоста бука*¹³².

The descriptive translation of gastronomic realities can be used when the translator finds it difficult to find a correspondence in the target language or when the meaning of the reality needs the internal commentary¹³³.

Sometimes the desire to follow the Ukrainian tradition leads to the emergence of neologisms: *until turning crisp* – *до легкої хрумкосмі*¹³⁴.

When translating the recipes into Ukrainian, the rearrangements are quite common, since they can lead to incorrect preparation of the dish, but they can be observed in the list of the ingredients¹³⁵. For example, *rocket salad* means exactly *салат з руколи*¹³⁶.

¹³¹ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 87.

¹³² Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 92.

¹³³ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 109.

¹³⁴ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 187.

¹³⁵ Goodwin J. Healthy traditions: recipe of our ancestors. University of North Dakota, 2003. P. 124.

¹³⁶ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 63.

The source product may be unfamiliar to the recipient of the translation, such as *scrumpy Oak apple vinegar* – уксус з чорнильного горіха з міцним сухим сидром; or lumpfish roe – ікра пінагора¹³⁷.

The equivalent translation will have no informative value for the reader, because in general, the use of *ink-nut* is not common in Ukraine, so its taste is unfamiliar to a Ukrainian person.

The problem is related to the fact that the original product within a gastronomic reality can be denoted by a polysemantic word, the usual meaning of which can lead to the substitution of an ingredient of the dish in translation, as in the case of *plum pudding*¹³⁸.

The most familiar meaning of the word *plum* is a kind of lexical trap for the translator. However, this pudding is made with sultanas rather than plums, which follows from the recipe for this dessert. It should be noted that the word *plum* has a correspondence *родзинка*. So *plum pudding* is, after all *пудинг з родзинками*¹³⁹.

The most interesting and complex case we have labelled as codenaming of the original product. For example, we can take *bombay duck*. In the absence of the necessary background knowledge, the translator may be misled by the semantics of the word *duck* *качка*. Indeed, in such names as *roast duck* – смажена качка or braised marinated duck – тушкована маринована качка. However, *bombay duck* is not duck, but dried harpodon fish with a spicy curry seasoning.

The gastronomic reality cold duck cannot be taken and translated literally, as this name denotes a drink. The well-known name duck is used in the given examples in a metasemiotic function, i.e. as an element of a code denoting another initial product¹⁴⁰.

The geographical name as part of a gastronomic reality can also inform about the recipe or method of preparation, which is characteristic of the names of the traditional dishes. For example, *Irish stew* – ірландська печеня¹⁴¹.

Such names contain the additional cognitive information that is obvious for the native speakers. However, such information may be lost in translation.

¹³⁷ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 93.

¹³⁸ Guthman J. Can't stomach it: How Michael Pollan et al. made me want to eat Cheetos. *Gastronomica* 2007. 7 (3): P. 77. URL: <https://pages.vassar.edu/fren380/files/2013/04/Can%E2%80%99t-Stomach-It-.pdf> (accessed: 11.11.2024).

¹³⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 176.

¹⁴⁰ Chiaro D. & Rossato L. Food and translation, translation and food, *The Translator*, 2015. 21:3, P. 237-243. URL: <https://www.tandfonline.com/doi/full/10.1080/13556509.2015.1110934> (accessed: 11.11.2024).

¹⁴¹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 201.

The following examples illustrate the use of place names in aesthetic function: *Somerset lamb cutlets* – *сомерсетські відбивні з м'ялятини*¹⁴².

Each method of translating gastronomic realities has its advantages and disadvantages: using transliteration and transcription, the translator preserves the exotic flavour, but does not take responsibility for the content; tracing is associated with literalism and loss of national colour; descriptive translation leads to an increase in the volume of the text, which is not always desirable. Taking into account these circumstances, in some cases translators use combined translation methods¹⁴³.

For example, the gastronomic words translated by means of a semi-calque may become known in the language, but remain exotic, as the corresponding denotation is alien to the given culture: *cucumber sandwich* – *сендвіч з огірком*¹⁴⁴.

We would like to note that the desire to recreate the exotic character of the name of the dish by using transcription is not appropriate. The translator has to use the combined technique of transcription and explication: *kippers* – *кінепсу*¹⁴⁵.

In the Ukrainian language there is a large number of the words for the name of dishes, which are borrowed and do not require the translation: *клуб-сендвіч з куркою і беконом, Сирний Гамбо, Хашбраун з лососем, шпинатом і яйцем паишот, Чаудер, Путін, Ростбіф Нангер, Скрамбл з двох яєць на хрусткому місті, Адобо, Скрамбл з індички і з овочами-гриль, Пурі, Альякас, Банана спліт, Бейгл, Біск, Біск, Джембалайя, Клем-чаудер, Корн-дог, Поке, Боул, Брамбрак, Коддл, Колканнон, Крубінс, Чемп, Грог, Дейзі, Каллен скінк, Каранулька, Кейепопс, Клем чаудер, Новоанглійський клем чаудер з крекерами, Коблер, Коблер з чорницею, Кок-е-лікі, Корніш, Корнуельський, Коул слоу, Кранахан, Кроккакор, Курд, Лимонний курд*¹⁴⁶.

So, we divide the recorded cookery exotisms into such groups: first dishes (*клем-чаудер, каллен скінк, новоанглійський клем чаудер з крекерами*); second courses (*крокети з картоплі, чемп (юре)*); meat dishes (*крокети,*

¹⁴² Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 63.

¹⁴³ Bowen S., Elliott S. and Brenton J. The joy of cooking? *Contexts*. 2014. 13 (3). P. 24. URL: <https://journals.sagepub.com/doi/10.1177/1536504214545755> (accessed: 11.11.2024).

¹⁴⁴ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 83.

¹⁴⁵ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 114.

¹⁴⁶ Олівер Дж. Смачні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 94.

коддл (*сосиски*)); *dough products* (*корнуельський пиріг, паркін (кекс), скони (булочки)*)¹⁴⁷.

The most common way of transferring a borrowed word into Ukrainian is transliteration: *булл шот* – *bull shot*, *крамбл* – *crumble*¹⁴⁸.

Quite often transcription is also used: *антрекот* – *entrecôte*, *кіш* – *quiche*.

Transcription and transliteration help preserve the national flavour of the words, as well as accurately convey toponymic names.

Baked meat sandwich. – *Запечений м'ясний сендвіч*¹⁴⁹.

Serve the tiramisu with a cup of espresso. – *Подавайте тірамісу з чашкою еспресо*¹⁵⁰.

Make sure to add parmesan cheese on top of your risotto. – *Не забудьте додати пармезан зверху на ваш ризотто*¹⁵¹.

Calquing of the words is also used in the translation: *корнуельський пиріг* – *cornish pasty* (англ.), *курча тандури* – *tanduri chicken*¹⁵².

One of the problems that can be encountered when studying of the source languages of culurononyms-exotisms is the mismatch between language and cuisine¹⁵³.

There are several reasons for this distribution of translation transformations. First, the intercultural contacts have led to the interlingual interaction and stimulated the learning of foreign languages, especially English. Because of this, the English names no longer need to be translated, as their original names are already known. Secondly, it is considered appropriate not to translate the exoticisms that are so common in culinary texts. It is very difficult to find an equivalent in another language that would fully convey the meaning of the original name.

That is why the transcription and transliteration are so widely used. Other transformations are applied in the cases where it is necessary to explain the realities of another culture that are unknown and require the interpretation.

¹⁴⁷ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 132.

¹⁴⁸ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 42.

¹⁴⁹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 74.

¹⁵⁰ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 119.

¹⁵¹ Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 223.

¹⁵² Олівер Дж. Сmachні страви за 30 хвилин від Джеймі / Пер. Ореста Стаднюка та Катерини Михайліциної. Львів: Видавництво Старого Лева, 2016. С. 98.

¹⁵³ Chiaro D. & Rossato L. Food and translation, translation and food. *The Translator*. 2015. 21:3. P. 239. URL: <https://www.tandfonline.com/doi/full/10.1080/13556509.2015.1110934> (accessed: 11.11.2024).

CONCLUSIONS

The culinary traditions are an important part of a person's spiritual and mental life, as well as an integral part of everyday life. This discourse has its own characteristics. The study of the texts in this genre is widely represented in various linguistic studies.

This is a specific type of verbal-social discourse, the purpose of which is to facilitate communication between participants depending on the conditions in which this communication takes place. Of course, the genre and style of such communication are taken into account.

Such texts vividly reflect the cultural, linguistic and social captains of the world. These are the basic elements of everyday communication.

The main feature of the culinary texts is the presence of the words that are specific to a particular culture. Such culinary culture-bound words are the biggest problem in translation.

Among the words that describe the culinary realities of another culture, we have identified: the names of spices and seasonings, fruits, vegetables and berries, dairy products, various types of baked goods, the words denoting quantity, method of preparation and serving.

The translation process is heterogeneous and complex, involving many factors at the stage of text transformation. Understanding the source information plays a key role in determining the translation strategy to find the right semantic models in the target language.

Studying English culinary culture-bound words in terms of their translation and transformation allows us to make the right choice of translation strategy depending on the purpose of the translation and the situation. However, in a recipe, the translation of the dish name remains the most important. In this case, the main translation tools are descriptive translation and calquing, as well as a combination of translation methods.

Among the main translation transformations, we have identified transliteration, transcription, calquing, descriptive translation, partial transcription and adaptation. Less commonly, translators use generalisation and modulation. The prevalence of the transliteration transformation is explained by the fact that culinary texts are filled with a large number of exoticisms.

However, we must understand that all the translation transformations have their advantages and disadvantages, so the translator must consider various factors before choosing a specific method. For example, the style of translation and the circumstances in which it is carried out may be decisive. The literal translation is used when presenting a menu, but the description of a dish requires the detailed description.

The transfer of culture-bound words in the translation remains one of the most difficult tasks. Exotic vocabulary is the frequent subject of discourse and debate on the most effective ways of conveying untranslatable cultural realities in translation. Speaking about the difficulties arising when attempting to adequately translate of culturally labelled lexical material is the problem of translating linguocultural realities.

The existing ways of translating culinary culture-bound words quite often do not allow us to fully convey their semantics. When translating them, one should remember that they carry linguocultural information, which may be implicit, so the translator should carefully study the subject from a linguocountryological position. And also take into account all the kinds of factors when translating.

Quite often, the permutations were used in translation, and also omissions and additions. These techniques were used for eliminating redundancy or insufficiency, as well as subsequent knowledge of the norms of the Ukrainian language.

The greatest difficulty was translating the headlines of the dishes, ingredients, devices, etc. These lexemes can refer to non-equivalent vocabulary. The common techniques for transmitting such vocabulary are transcription or transliteration, adaptation, specification and generalization. The translation of similar words is complicated by the fact that in Ukrainian, unlike English, where for everyone the cooking process and culinary phenomenon has its own term, the vocabulary is quite poor.

The difficulties of translating such discourse is in the adequate and equivalent translation of culturally specific and ethno-linguistic lexical material and choosing the right translation strategy.

The specific genre of recipe texts also dictates that translators are limited in their use of explanatory or descriptive translation. When translating the name for the dish the translator should inform the customer about its composition and method of preparation, and at the same time it must be attractive and sometimes intriguing. To solve this task, the whole range of translation techniques can be used. Among them there are calques, as well as combined methods. Translating gastronomic realities presented in the recipes is a creative procedure that requires the translator's professional skills and serious linguocultural knowledge.

The further research is connected with the consideration of transformation operations used in the translation of other texts of culinary discourse.

SUMMARY

The article is devoted to the study of the peculiarities of translating culinary discourse into Ukrainian on the example of the recipes. The culture-bound words translation is an extremely important task in terms to deal with the historical and social characteristics of a particular nation.

The lack of background knowledge connected with the national features leads to misinterpretation when translating the culture-bound words, which in turn can reveal the linguistic incompetence of a translator.

The purpose of the study is to analyse the translation of culinary discourse peculiarities dealt with the culture-bound words on the example of recipes from J. Oliver's book *Delicious Meals in 30 Minutes*. As a result of the we come to the conclusion that the recipes have the certain discursive features and a specific structure, as well as their specific vocabulary to show the national belonging.

Among the words that describe the culinary realities of another culture, we have identified: the names of spices and seasonings, fruits, vegetables and berries, dairy products, various types of baked goods, the words denoting quantity, method of preparation and serving.

The analysis of the translation of recipes has revealed that the most commonly used lexical transformations are represented by transcription, transliteration, calquing, descriptive translation, partial transcription and adaptation. It has been determined that the lexical transformations, such as generalization and modulation are less frequent as well as the differentiation of meaning.

On the one hand it has been established that the transformations used by translators allow to better understand the recipe, realize the measures of the product, and get known what ingredients can be replaced.

On the other hand, the incorrect use of the transformations leads to the conceptually unsupported translation mistakes, including incorrect or unclear names of ingredients, loose interpretation of measures in the recipe, unnecessary clarifications and to tautology.

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