ANTHROPONYMS IN GASTRONOMIC TERMINOLOGY

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Abstract

Anthroponyms represent an important source of names within the domain of gastronomic terms. Dish names and preparing procedures often originate in the proper names of cooks, confectioners, bartenders or famous people, from political leaders to painters and fairy-tale characters, all representative for international culture.

Key-words: *anthroponym, gastronomy, terminology, meaning, spelling*

Résumé

Les anthroponymes représentent une source importante de dénominations dans la terminologie culinaire. Les noms de divers repas et procédés de préparation ont souvent leur origine dans des noms propres, des cuisiniers, des pâtissiers, des barmans, mais aussi de diverses personnalités restées dans la culture internationale, des chefs d'État, des peintres et des personnages de contes.

Mots-clés: *anthroponyme, gastronomie, terminologie, sens, graphie*

A number of anthroponyms in various languages have become common nouns designating objects, actions, features, many of them being known all over the world. Gastronomic terms provide a wide range of examples. Names of chefs, celebrities or special places are to be found today in the names of various dishes, drinks, even cooking objects and procedures. The present study is concerned with the anthroponyms in gastronomy, as an unlimited source of generating various dish names. Romanian borrowed a multitude of names, especially from French. Some of these loan words have been integrated within the Romanian language (*berlineză*, *şarlotă*), others have preserved their original form (*Chateaubriand*, *Béarnaise*).

Anthroponyms are perhaps the most frequently used to designate dishes. Chefs have chosen to call their dishes by using their own names (*Caesar, Cobb*) or the names of famous people that they were working for or they simply admired: kings (*Béarnaise*, *Albert*, *Alexander*), baronets,

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diplomats, marquesses (*Béchamel*, *Charles Grey*, *Chateaubriand*), painters (*Vittore Carpaccio*), even fairy-tale characters (*Ali Baba*).

I. Onomasiological Categories

1. Salads

Caesar's salad designates a snack made of lettice, crutons, parmigiano and lemon juice. This salad was named after the chef Caesar Cardini (1896–1956), who prepared it, for the first time, at the *Caesar Hotel* restaurant, in Tijuana, Mexico[1].

"Unul dintre cele mai cunoscute aperitive, salata *Caesar*, are o istorie destul de banală."/'One of the best-known appetizers, Caesar's salad, has a rather common history' (http://gastronomie.ele.ro/24.02.2011).

Cobb is a salad made of tomatoes, bacon, chicken breast, eggs, avocado, lettice and cheese. It is served either in a bowl or on a plate where the ingredients are arranged in quadrants, depending on their color and contrast. The salad was named after her creator, the chef Robert H. Cobb.

"Celebra salată *Cobb* nu mai are nevoie de nicio prezentare. Gustați din ingredientele sale şi veți savura prospețimea unei salate de vară."/'The famous Cobb Salad needs no introduction. Taste some of its ingredients and you will enjoy the freshness of a summer salad' (gastronomie.ele.ro/ 24.02.2011).

2. Sauces

Béarnaise is a sauce prepared with butter, egg whites and various condiments and herbs. There are some controversies regarding the origin of this sauce name: *Béarnaise* originates either in the name of Switzerland's capital, Berna, or in the former Bearn region, lying in the south-west of France (nowadays the region being called, The Atlantic Pyrenees')[2]. The most common explanation is offered by *Larousse Gastronomique* (1997: 96): the sauce was invented by chef Collinet and was served in 1836, at the

[1] This salad originates in Mexico, where an Italian chef, Caesar Cardini, faced with the necessity of preparing a dish for an unexpected party, mixed all the leftovers in the fridge, saving the situation and pleasing his guests. Twenty years later, around 1940, the recipe was taken over by a restaurant in Los Angeles, which enriched the original recipe by adding chicken breast. (www.gustos.ro)

[2] Cf. ro.wikipedia.org/26.03.2011.

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opening of the restaurant called *Le pavillion Henri IV*, to honor the king of France, Henri IV (1553–1610), born in the region of Béarn and nicknamed *Le Grand Béarnaise*.

"Prepararea sosului *Béarnaise*: se alege ceapă de dimensiune redusă (de preferință roşie), se toacă mărunt..."/'To prepare *Béarnaise Sauce* one chooses a small, preferably red onion, chops it...' (www.mydearrecipe.blogspot.com/21.01.2011).

Another sauce, *Béchamel*, is made by gradually adding milk to a mixture of butter and flour in equal parts: "amestecarea treptată a laptelui într-o compoziție formată din părți egale de unt şi făină". The word of French origin comes from the name of the Marquess Louis de Béchamel (1630–1703), steward of Louis XIV, who, seemingly, prepared it for the first time[3].

"Rețeta de sos *Bechamel* este prezentată în secțiunea *Sosuri*, alături de multe alte rețete culinare, testate de membrii noştri."/'The recipe for *Bechamel Sauce* is presented in the section Sauces, together with many other recipes, tested by our members.' (www.reteteculinare.ro/21.01.2011).

3. Dessert

This category includes names of cakes. They were analysed in a previous article[4]. *Doboş*, *madlenă*, *sacher*, *savarină* are names derived from the person who created them. *Battenberg*, *bethmenn*, *esterhazy*, *lamingtons*, *pavlova* also come from the names of prestigious, historic characters. We add some other examples:

Baba is the dessert made out of a soft dough, emerged into rum syrup, "aluat pufos, scufundat în sirop de rom". The story behind this cake says that at the beginning of the 16-th century, the Polish king Stanislaw Leszczynski, being exiled, moved to the province of Lorraine, France. There he 'fell in love' with a local cuisine cake called *kugelhopf*, which he nevertheless found to be too dry, so he started dipping it into rum and he called it *baba*, a short form of his favourite character name, *Ali Baba*[5].

[3] Cf. Sala, 1999, p. 213.
[4] Hoțu, in SCOL, 1-2/2009, p. 239
[5] Cf. Morton, 2004, p. 32.

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"Babà este unul dintre cele mai renumite dulciuri napoletane şi în acelaşi timp prăjitura mea preferată."/'Babà is one of the most famous sweets in Naples and, at the same time, my favourite cake' (www.gustos.ro/15.01.2011).

Şarlotă (< Fr. *charlotte*) "prăjitură din fructe sau din cremă turnată într-o formă tapetată cu biscuiți sau cu felii de cozonac"/'a cake made of fruits or cream poured into a mould covered with biscuits or sponge cake slices' (MDN: 913). The French name appeared in1804, in the piece of literature entitled *Souvenirs sur Paris*, written by August von Kotzebuc. The reasons which led to the choice of this name are not really known; it is thought that the origin-anthroponym seems to be the name of Charlotte Sophia of Mecklinburg Strelitz, the wife of the king of England, George III, and the apple growers' patroness[6].

Jofră (< Fr. *joffre*) "prăjitură de formă cilindrică din cremă de ciocolată acoperită cu glazură."/'a cylinderlike cake made of chocolate cream covered with an icing' (MDN: 553). This dessert is called after the French marshal Jacques Cesaire Joffre (1852-1931), famous for saving the Paris threatened by German troops[7].

4. Drinks

This category was also analysed in a previous article of ours[8], where we proved that the names of many cocktails come from the names of famous people who made history: kings and queens (*King Alfonso*, *Bloody Mary*), emperors (*Bloody Caesar*), painters (*Bellini*), revolutionaries (*Garibaldi*), writers (*Hemingway*), actors and directors (*Bobby Burns*). Other names can be added to these, such as:

Frangelico, a liqueur made of peanuts, almonds, caramel and various flavours, produced in Canale, Italy, was launched on the market in 1980. It drew people's attention due to its unusual appearance: the bottle was designed to look like a monk wearing a white, knotted cord around the waist[9]. The name of this drink makes reference to the well-known

[6] Cf. Sala I, 2006, p. 62-63.
[7] Cf. Sala, I, 2006, p. 128.
[8] Hoțu, in SCOL, 1-2/ 2010, p. 269.
[9] Cf. Anthony Dias Blue, 2004, p. 107

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Dominican monk, Fra Giovanni Angelico (d. 1455), a famous and appreciated painter of the Renaissance, best known for his religious paintings.

"*Frangelico* (peanut liqueur), a teaspoonful of brown sugar – all the ingredients are steamer-warmed, poured into glasses, then adorned with milk foam" (www.the-store.ro/15.01.2011).

Earl Gray designates the mixture of Indian and Sri Lanka teas, Bergamot and orange oils. The tea was named after the Duke Charles Grey, prime-minister of Great Britain between 1830 and 1834, during the reign of William IV[10]. The duke had the recipe of this tea from a Chinese who was a friend of his[11]. This type of tea is used to make a verity of desserts. An exampe would be *The Earl Gray Spongecake*, which contains this savorous tea in its dough (we can mention many other creams for cakes, ice-creams, biscuits).

"*Earl Grey* este unul dintre cele mai populare ceaiuri din lume şi cu siguranță unul dintre ceaiurile des preparate la mine acasă."/'*Earl Grey* is one of the most popular teas in the world and most certainly one of the most frequently made teas in my family' (ama2675.blogspot.com/15.01.2011/).

Benedictină (< Fr. *bénédictine*) "lichior obținut prin macerarea în alcool a unor plante aromate, preparat la început după rețeta călugărilor benedictini"/ 'a liqueur obtained by macerating herbs in alcohol, the recipe belonging initially to Benedictine monks' (MDN: 128). The name of this drink comes from the religious order founded by Saint Benedict of Nursia, in The Montecassino Abbey, Italy, in the sixth century. It is said that this liqueur was prepared by monks and was used as a medicine for a long time[12].

"*Benedictine* – cel mai popular lichior, dar şi cel mai vechi (...) conține peste 150 de ierburi. Se obține în Franța, în regiunea Normandia din plante aromatice."/'*Benedictine* – the oldest and most popular liqueur (...) contains more than 150 herbs. It is made in France, in the region of

[10] Cf. ro.wikipedia.org/15.02. 2011.
[11] Cf. www.retetazilei.ro/ 12.02. 2011.
[12] Cf. LG, p. 104.

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Normandy, out of aromatic herbs' (cocktailsolutions.wordpress.com/ 15.01.2011).

5. A distinct category is represented by **certain dishes** frequently made, which received the names of famous personalities. At present they refer to various dishes, cooked by using the original procedure.

Thus, *carpaccio* was initially a kind of dish made of raw beef, veil, game or fish (selmon or tuna fish), sliced into thin slices and served as an appetizer with mustard sauce: "un fel de mâncare preparat din carne crudă sau peşte (carne de vită, de viţel, carne de vânat, somon sau ton), tăiată în felii subţiri şi servit ca aperitiv cu sos de muştar." It was invented in 1950, in Harry's Bar in Venice; the first person to have eaten it was Countess Amalia Nani Mocenigo, who had been recommended exclusively raw meat[13] by the doctor. The name of the dish comes from its similarity in color with Vittore Carpaccio's [14] red color used in his paintings.

Now the term is used to designate various dishes containing raw meat or fish served in thin slices. Moreover, the meaning of the word broadened. Various vegetables and fruits are served in restaurants under the name *carpaccio*, thus pointing to their way of preparation: eggplant *carpaccio* (www.delicioasa.com), quince and cheese *carpaccio* (www.jurnalul.ro), mushroom *carpaccio* (www.mondocucina.ro), melon and wine *carpaccio* (comunitate.cevabun.ro), mango *carpaccio* (www.retetedevis.ro), pineapple *carpaccio* (restaurantginger.ro).

Chateaubriand (< Fr. *chateaubriand*) is the beef loaf specially cut and prepared as a grilled steak, "bucata de muşchi de vacă tăiată special şi preparată ca friptură la grătar". Its name comes from that of the French writer Francois-René de Chateaubriand (1768-1848), a diplomat and ambassador under Napoleon I and secretary of state under Louis the XVIIIth. His cook is supposed to have invented it for him[15]. *Larousse Gastronomique* mentions that the term also refers to the way of preparing the meat, in a pan

[13] Cf. LG, p. 214.

[14] Vittore Carpaccio (1460-1525), a Renaissance painter, an apprentice of Gentile Bellini, also inspired by Antonello da Messina, managed to give value to the technique of oil painting and to the nature of the canvas. He used clear colors, applied by quick brush touches, thus anticipating Giorgione's and Titian's styles. (http://ro.wikipedia.org)

[15] Cf. Sala 1, 2006, p. 119.

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or on the grill, by using direct high heat, so that the margins should get better done, seared, and the center should remain more rare[16].

"*Chateaubriand* este un fel de mușchi de vită la grătar, al cărui mod de a fi gătit implică multă filosofie şi din cauză că este o friptură istorică foarte celebră."/'*Chateaubriand* is a sort of grilled beef steak, the cooking of which implies a lot of philosophy, partly because it is a historic steak' (gastronomie.ele.ro/29.01.2011).

Sandvici, with the variant *sendviş* (< Eng., Fr. *sandwich*) designates "the buttered slice of bread on top of which there is put cold food (bacon, salami, cheese, etc.) and then another slice of bread; a tartine"[17]. The term originates in the name of John Montagu, Earl de Sandwich (1718-1792), First Lord of British Admiralty. He was a passionate card player, therefore he asked his cook to prepare the dish under discussion so that he wouldn't leave the game table[18].

"*Sandviciuri* sunt acele preparate culinare care se realizează rapid, obligatoriu dintr-un produs de panificație imbinat cu semipreparate din carne..."/'*Sandwiches* are those fast-made foods, obligatorily prepared out of bakery products combined with convenience meat foods (www.reteteleculinare.ro/29.01.2011).

2. Cooking Procedures

We include within this category two of the best-known procedures used in cooking foods whose names originate in anthroponyms.

(*A*) *pasteuriza* (< Fr. *pasteuriser*) "a conserva produse alimentare prin încălzire la o temperatură sub 100° C, urmată de o răcire bruscă, astfel încât însuşirile alimentului să rămână intacte."/'to preserve foods by warming them at a temperature which is lower than 100° C, then cooling them rapidly, so that the food properties don't alter'. The term is linked to the Frech chemist and biologist Louis Pasteur (1822-1895), who discovered that fermentation can be stopped if wine is warmed and then suddenly cooled.

[16] Cf. LG, p. 251

[17] MDN mentions a secondary meaning: 2. (tehn.) overlapping of different materials. II. adj. (about a material) constituted of an extremely soft layer placed between two more resistent boards.

[18] Cf. Sala I, 2006, p. 213

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This procedure, applied to other foods, such as milk, was called by using a common name *pasteurisation* (cf. Rom. *pasteurizare*)[19].

Bain-marie (< Fr. *bain-marie*) represents the manner of boiling or lightly cooking some food, consisting in placing the recipient containing that food into directly heated water, "felul de a fierbe ori de a coace (uşor) un aliment, un corp, constând în a plasa recipientul în care este conținut în apa ce se încălzeşte direct." This syntagm of French origin is made up of *bain* "bath" and the proper name *Marie/Maria*. The term is also found in the noun phrase *bain-de-marie*. It was used in alchemy and it referred to Mary (Miriam in Hebrew), Moses'e sister, the assumed authoress of some alchemy works. At present, the procedure is used to make various creams, preserved foods, etc.[20].

II. Spelling

Dish names which are to be largely found in Romanian cooking books and on cooking sites have, in many cases, two or more spelling variants reflecting various degrees of loan integration within the Romanian language system. One observation concerns the spelling with capital or small initial letter (*Béarnaise/béarnaise*, *Béchamel/béchamel*). Such neologisms are not yet well established in Romanian and those who use them have a limited linguistic knowledge, not being able to get some precise spelling rules settled.

"Amalia, nu mă îndoiesc că «maioneza» asta e comestibilă, fiindcă se aseamănă puțin cu sosul *béarnaise* al francezilor."/'Amalia, I have no doubt that this mayonnaise is edible, because it tastes a bit like the French *béarnaise* sauce' (www.culinar.ro/12.02.2011).

"*Sos bechamel* original: rețeta culinară, modalitate de preparare, comentarii şi instrucțiuni pentru gătit, impresii în urma preparării."/'Original Bechamel sauce: the recipe, the cooking method,

[19] Cf. Sala, I, 2006, p. 198-199.

[20] Sala, I, 2006, p. 78-79. The author writes: 'The term has been confused with the syntagm Virgin Mary since the alchemists called the action of the philosopher's stone *Opus Virginis Mariae*, «lucrarea Fecioarei Maria». It was the long looked for substance by the alchemists, which was supposed to have miraculous properties, first of all that of turning any metal into gold.

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cooking comments and instructions, follow-up comments' (www.gustos.ro /12.02.2011).

The same name has spelling variants, sometimes the author choosing the original spelling of the term, as it appears in the source language (Fr. *Béarnaise)* or in the language from which the loan word was presumably taken (It. *Cesare*). In other cases it is noticeable an attempt to adapt the loan word to the norms of the Romanian language, thus appearing partially or fully adapted variants of spelling: *Bernaise/bearnez* and respectively *Cezar*/*Cesar*.

"Salata *Cezar*. O rețetă super rapidă (nu dureaza mai mult de 10 minute!) cu arome îmbietoare şi gust minunat!"/'*Cesar* salad. An extra-fast recipe (it doesn't take more than ten minutes!) involving savorous aromas and an excellent taste!' (www.retete-online.ro/12.02.2011).

"Salata *Cesare* sau salata de legume cu pui, rețeta culinară, modalitate de preparare, comentarii şi instrucțiuni pentru gătit..."/'Cesare salad or chicken and vegetables salad, the recipe, the cooking method, cooking comments and instructions...' (www.gustos.ro/12.02.2011).

"Salata *Cesar* a fost inventată în Mexic, în oraşul Tijuana şi asta e rețeta originară"/'Cesar salad was invented in Mexico, in the town of Tijuana and this is the original recipe' (www.culinar.ro/12.02.2011).

"Rețeta Sos *Bernaise* este prezentată în secțiunea *Sosuri*, alături de multe alte rețete culinare testate de membrii nostri."/'The *Bernaise Sauce* recipe is presented under the section *Sauces* together with other recipes tested by our members' (www.reteteculinare.ro/12.02.2011).

"*Sosul bearnez* este unul din cele mai îndrăgite sosuri din Franța. A trecut cu bine testul timpului, chiar şi în aceste vremuri dominate de sosurile moderne"/'The *Bernaise Sauce* is one of the most beloved sauces in France. It has passed the test of time even on these days dominated by modern sauces' (managerul.wordpress.com/12.02.2011).

Conclusions

Gastronomic terminology provides a great variety of names originating in proper names, anthroponyms or toponyms, become known all over the world nowadays. In all the subfields of the gastronomic lexical

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domain, from dish names to the names designating cooking methods, there are a large number of words which were anthroponyms originally. Dishes, desserts or drinks received the names of those who invented them (cooks, confectioners, bartenders – *Cobb* and *Caesar's salad*) or the names of some famous personalities, either political (*Bearnaise*, *Albert*, *Alexander*, *Chateaubriand*) or cultural (*Carpaccio*).

One can notice a semantic broadening in case of some names, as it happens with *sandvici*, which acquired other meanings besides the one referring to gastronomy.

Another problem is represented by the spelling of such terms: with capital or small initial letter, sometimes appearing spelling variants of the same word. These confusing situations are also registered by DOOM (*şarlotă*, *sandvici*, *bechamel*, *jofră*).

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