FOREIGN DENOMINATIONS USED IN THE ROMANIAN GASTRONOMIC TERMINOLOGY (DESSERTS)

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Abstract

The terminology of desserts stands proof of the cultural and linguistic influences that we had contact with, in time, starting from the Roman conquest of Dacia, moving on to the Turkish and Greek influences, and since the XIX-th century, to the French, Italian, German and English influences. The gastronomic terminology has been enriched with new recipes and denominations coming from countries such as Australia, Japan and Brazil. In the field of gastronomy, the names of the creators of cakes, of the persons who were celebrated by such creations or even of the places holding a special meaning become common nouns through the process of antonomasia. The shape, colour, content of some desserts, their analogy with certain objects led to the creation of some cake denominations. Spelling and pronunciation difficulties generally occur with new denominations, unadapted to the Romanian language, but also with some words standardized in *DOOM*, which have graphic and lexical variants.

Key words: *gastronomic terminology*, *influences*, *antonomasia*, *antroponyms*, *toponyms*

Résumé

La terminologie des desserts met en évidence les influences culturelles et linguistiques avec lesquelles nous sommes entrés en contact le long du temps, depuis l'occupation de la Dace par les Romains, continuant avec les influences des Turcs, Grecs et, à partir du XIX-e siècle, celles des Français, des Italiens, des Allemands et des Anglais. Grâce à des pays comme l'Australie, le Japon et le Brésil, la terminologie culinaire a été enrichie avec de nouvelles recettes et de nouveaux noms. Dans le domaine de la gastronomie, les noms des créateurs de gâteaux, les noms de ceux en honneur desquels ont été créés ou même les noms des lieux ayant une importance particulière, deviennent communs par l'antonomase. L'aspect de certains desserts, la forme, la couleur, le contenu, l'analogie avec certains objets, a mené à la création des noms de certains gâteaux. Des problèmes d'orthographe et de prononciation apparaissent généralement dans le cas des nouvelles dénominations, inadaptées au roumain mais aussi dans le cas de certains

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mots normalisés par le *DOOM* (*Dictionnaire orthographique, orthopédique et morphologique*). Il y a des variantes graphiques, lexicales, etc.

Mots-clés: *terminologie gastronomique, influences, antonomase, anthroponymes, toponymes*

Since the earliest times until today, people around the world have appreciated and enjoyed the palatableness of different types of desserts. Honey was the first sweetener used by ancient peoples to give better taste to wine, bread dough and fruit. Throughout the history, sweets were offered on special occasions and during religious rituals. In many cultures, honey, sugar or chocolate were considered the food of gods.

The history of desserts highlights the fact that in early times, during the grand celebrations and banquets of the aristocrats, sweets were served together with the main courses, with soup and meat, not at the end of the meal, as the custom is nowadays[1]. Spectacularly decorated cakes, puddings and aromatic jellies, tasty pies and fruit tarts, all served by talented cooks to the noblemen laid the foundation of modern desserts, prepared today by housewives and by chefs and appreciated around the world.

Each region's geographic position, customs and specific ingredients represent factors which have influenced the types of sweets prepared by people. In many African and Asian countries dessert is seldom offered at the end of a meal; most of the time, people prefer fresh or cooked fruit[2]. European peoples have a completely different approach: serving desert has become an art and a flourishing industry. Sweets can be served not only at the end of lunch or supper, but also in the afternoon, at coffee or tea time. Great Britain and Australia have developed a true ceremony for serving tea which is always accompanied by snacks, cookies or fancy cakes, among which *cookies* and *lamingtons* have become the most famous.

[1] Cf. Lee Engfer, *Desserts around the world*, Minneapolis, Lerner Publications Company, 2004, p. 9.

[2] Cf. Pichet Ong, Genevieve Ko, *The Sweet Spot. Asian-Iinspired Desserts*, New York, Harper Collin Publisher Inc., 2008, p. 8.

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All over the world people prepare desserts for celebrations and festivities, for weddings and anniversaries, for special moments in everyday life.

Dishes, with their specificity and denominations, are a component of a people's culture and traditions. In our case, history begins with the boiled and sweetened wheat prepared by the Geto-Dacians, with baked bread and olive oil introduced by the Romans. Along the history, the contact with other peoples has resulted in the development of the Romanian cuisine, which has become enriched with new recipes. The beginnings of the Romanian gastronomy are marked by the publication of several cook books; the most famous is *200 tried recipes of dishes, cakes and other household activities* (*200 de rețete cercate de bucate, prăjituri şi alte trebi gospodăreşti*), written by Mihail Kogalniceanu and Costache Negruzzi (published in Iaşi, in 1840)[3].

1. Foreign influences on dessert terminology

The Turkish and Greek influence in the Romanian provinces led to the adoption of certain dishes and desserts which have honey as main ingredient: *baclava* (< Tk. *baklava*), *cataif* (< Tk. *kataif*, the Turkish word being the plural form of *kadife*, cf. *catifea* – velvet). The Turkish denomination of other desserts has been maintained, together with the meaning which is not easily identifiable: *lokma* (< Tk. *lokma* "piece of"), *kazan dibi* (< Tk. *kazan dibi* "the lower part wins").

Several desserts (birthday cakes and cakes) have been taken from the Hungarian cuisine: *dobos* (unknown etymology; cf. Hun. *dobos*, from the proper noun Joseph Dobos[4]) is by far the most famous birthday cake; the term is given in Romanian; *somloi galuska* (< Hun. "dainties with noodles"), *esterhazy* (from the proper name Marie Charles Ferdinand Walsin Esterhazy, an officer in the French army), and so on.

The French cuisine is a special case; besides the French desserts, Romanians have taken on denominations such as *croquembouche* (< Fr.

[3] www.evenimentul.ro, 22.06.2002, *Sfaturi gospodaresti vechi de un veac si jumatate*.

[4] Cf. Mark Morton, 2004, p. 111.

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croquembouche, orig.: *croque en bouche* ad literam "crisp in the mouth"), *amandine* (< Fr. *amandine* "prepared or served with almonds"; the history of the term begins in the XIIth century, when the form **amande* is used, taken from Vulgar Latin *amandula*, an altered form of the Lat. *Amygdale*; French mentions the form *amandier* "almond tree" in the XIVth century), *savarina* (< Fr. *savarin*), *sarlota* (< Fr. *charlotte*), *sufleu* (< Fr. s*oufflé*), *madlena* (< Fr. *madeleine*), and so on.

Romanians also know and appreciate Italian dishes; Italian desserts have been introduced on our restaurant menus; the most famous is *tiramisu* (< It. *tiramisu* "pick me up"), but others join it: *cassata*[5] (< It. *caseata* "cheese mixture"; It. *cassata* "in a box, boxed in"), *cannoli* (< It. *cannolo* "small tube", a diminutive of the Latin term *canna*), *amaretto* (< It. a diminutive of the adjective *amaro* "bitter", Lat. *amarus*).

The English cuisine has lent terms such as the famous *cookies* (< Engl. plural of *cookie* "small cake, sweet biscuit"), *after eight* (< Engl. referring to the English habit of eating something light after supper), *five o'clock* (< Engl. some type of cookies server at tea time); all these sweets can be bought in any supermarket or made at home.

German (and Viennese) cuisine has contributed such denominations as: *Schwartzwald* (< Germ. "Black Forest"), *donauwelle* (< Germ. "the Danube's waves"), *bienenstich* (< Germ. "a bee sting"), *kuchen* (< Germ. cookie, sweet biscuit").

In the last decades, the Romanian cuisine has taken on cakes from remote regions of the Earth, which have special denominations and exotic flavours, such as *dorayaki*, a type of pancakes prepared in Japan[6]; *beijinho* ("little kisses"), a type of muffins to which in Brazil cloves are added to celebrate anniversaries; *polovrones*, small balls of dough in orange syrup, served in Australia together with a cup of hot cocoa[7], *lamingtons*, the

[5] The Romanin language mentions the term *casata* (< It. *cassata*, Fr. *casseta*) with the meaning "thick fruit icecream in layers" MDN, 2007, p. 174.

[6] Cf. Jap. *dora* "gong". The legend has it the the first Dorayaki was made when a samurai named Benkei left the house he had been hiding in, leaving behind his gong. The farmer who had hosted him used it to bake on it this type of pancake. (cf. en.wikipedia.org/wiki/Dorayaki).

[7] Cf. Lee Engfer, 2004, p. 40.

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favourite cookie of Australian children at Christmas and anniversaries[8], and so on.

1. Antonomasia. From proper to common nouns

There are numerous reasons for which a cake receives a certain denomination. Antonomasia is one of the most frequent devices. In many cases, sweets have been given the name of their inventor (a chef or a gastronomist):

- *doboş* "a cake made of dough and chocolate layers, the top covered in burnt sugar icing" (cf. the proper noun Joseph Dobos, a confectioner from Hungary who exhibited his invention in 1885 at the cake fair[9]. Marius Sala believes that the denomination of this dessert comes from a proper name, Dobos, of Hungarian origin, which means "drummer"[10].

- *Madlena* "a cake made of eggs and butter; brioche" (cf. the proper name Madeleine Paulmier, Madame de Bremond's cook, who is believed to have invented the recipe[11], first mentioned in 1806).

- *Sacher* "a cake made of a fine dough, apricot jam and rich chocolate frosting" (cf. the proper name Franz Sacher, the cook of many European aristocrats. According to the story, in 1832 Franz Sacher, at the time an apprentice confectioner, was ordered a cake which would be to the liking of Prince Wensel Metternich. It was for the first time that this dessert was baked)[12].

- *savarina* "a cake made of a smooth, downy dough baked in special cake rings, dipped in sugar syrup (mixed with rum) and filled with cream" (cf. proper name Anthelme Brillat-Savarin, 1755-1826, a French magistrate,

[8] Cf. Lee Engfer, 2004, p. 53.
[9] Cf. Mark Morton, 2004, p. 111.
[10] Cf. Marius Sala, 2006, p. 52.
[11] Cf. Radu Mușat, 2006, p. 164.
[12] He opened a confectioner's in Wien in 1848, where the most appreciated sweet was his birthday cake. It is said that after his death, at the beginning of the World War I, one of Franz' s nephews, who was deprived of inheritance, took vengeance by selling the original recipe to Demel, a well-known Viennese confectioner. This engaged the two famous companies into a long trial of ownership. Legally the situation was delicate, as Demel had bought the original recipe from the nephew. The dispute is still going on today, and no one knows for how long it will still last. Cf. bucatarie.jurnalul.ro/stire-jurnalul/un-gastro-politician.

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gastronomist and writer. He is the one who opened the series of gastronomic writings in France, as the author of the valuable treatise *La physiologie du gout*, extremely useful to gastronomists[13]).

2.1. Names of prestigious people

- *battenberg* "a cake made of two types of dough, a pink and a yellow one, which, after baking, is cut into 4 and layered alternatively, with apricot and gooseberry jam in between, then it is coated with white marzipan"; the origin of this cake denomination is uncertain; it seems that it was created in 1884, in honour of the marriage of Prince Louis de Battenberg to the niece of Queen Victoria of Great Britain; the four coloured squares represent the four Battenberg princes: Louis, Alexander, Henry and Francis Joseph (en.wikipedia.org).

- *bethmenn* "a cake made with almonds, rose water, sugar, butter, and coated with marzipan"; it got its name in honour of Theobald von Bethmenn[14], a German Chancellor who lived between 1856-1892.

- *esterhazy* "a cake made of a dough containing ground almonds, with a special brandy and vanilla essence cream between its layers; it is ornated with whipped cream on top of which concentrical circles of icing are drawn"; a birthday cake prepared in Hungary and named after Marie Charles Ferdinand Walsin Essterhazy (1847-1923), an officer in the French army[15].

- *lamingtons* "a cake made of fluffy baked dough, cut into large cubes which are dipped into syrup and melte3d chocolate and coated with coconut flakes"; named after Baroness Lamington, wife of the Governor of Australia in the 1900s[16];

- *pavlova* " a cake similar to a fine meringue, baked in a low fire and ornated with whipped cream and fresh fruit"; it is an Australian dessert

[13] Cf. Radu Musat, 2006, p. 256.
[14] Cf. Webster, p. 143. The spelling Theobald von Bethmann is also widespread (cf. Le Robert encyclopedique des noms propres, 2009, p. 273).
[15] Cf. Webster, p. 488.
[16] Cf. Lee Engfer, 2004, p. 10.

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named after the famous Russian ballerina Anna Pavlova[17], in whose honour it was created.

Toponyms

- *alcazar* "fancy cakes made of crisp dough, filled with chocolate cream and coated with coconut flakes"[18]. It bears the name of the fortified and richly decorated palaces of Maurish origin built in the Middle Ages in the main Spanish cities[19]. (< Fr., Sp. *alcazar*).

- *Padurea-Neagra* (*Black Forest/Foret-Noire*) "layers of chocolate dry cake flavoured with cherry liqueur topped with a layer of whipped cream sprinkled with chocolate noodles and sourish cherries"; a famous birthday cake, crated in Swabia, a province in the region of the Black Forest Mountains[20];

- *linzer* "a birthday cake made of butter, cinnamon, ground almonds, cloves and gooseberry jam"; named after the town of Linz in Austria, to remember the place where it was created (eng.wikipedia.org);

- *savoiardi* "sweet biscuits made of sugar, butter and honey"; these sweet biscuits were named after the French region of Savoy. They were first made in the XV-th century at the court of the Duke of Savoy, on the occasion of the King's visit. Later, they were called *savoiardi* and acknowledged as the official cake of the court of Savoy, where they were offered to important guests as a symbol of the local cuisine. (www.retetazilei.ro)

3. Other characteristics taken into account when creating terminology

Some cake denominations were created by taking into account the appearance of the desserts, their shape, colour and similarities with certain objects. Sometimes, this is an ancient motivation which is not easily recognizable. For example, in *The Adventure of some Romanian Words*, M

[17] Cf. MDN, 2007, p. 45.
[18] Ana Huțanu, 2008, p. 10.
[19] Cf. MDN, 2007, p. 45.
[20] Cf. Joel Robuchon, 1997, p. 478.

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Sala mentions *cataif*, a cake made of noodles. He found a common root for this word and for *catifea* (velvet), as both come from the Arabic word *qatifa*; his explanation is that the meaning of fine noodles comes from the fact that they are compared to the thick and fine threads of the fabric[21].

3.1. Thus, the shape has influenced certain denominations such as: *cassata* (It.) "boxed in", *cannoli* (It.) "small tube", *dorayaki* (< Jap. *dora* "gong"). Colours are also explicitly present in the denominations, as revealed by the names of cakes such as *Black Forest*, the *white and black* birthday cake, *dame blanche* sweet biscuits, and so on. Their implicit presence is illustrated by examples such as *day and night* (an equivalent of the colours white and black), cathedral windows (a multitude of colours of stained glass windows in churches). Beside the aspect, taste has engendered some denominations such as amaretto (< It. *amaro* "bitter"); so has sensation: *croquembouche* (Fr. *croquet en bouche*, ad literam "crisp in the mouth"), *bienenstich* (Germ. "bee sting").

3.2. The components or the special ingredient added to some cakes in order to differentiate them from the others has imposed the name: *cappuccino* (this espresso mixed with milk and whipped cream is used for the cream and the layer), *mocca* (this type of strong aromatized coffee is the main ingredient of the frosting and cream), *Earl Grey* (the famous brand of black tea is used for the dough), *amaretto* (the Italian almond liquor is used in sweet biscuits, layers, creams and even ice-creams), *amandine* (the original recipe of this well-known dessert included almonds (Fr. amandier "almond tree").

3.3. The confectioners' wish to make desserts that should imitate the shape of daily objects led to a series of denominations such as: *cathedral windows* (the cake made of multicoloured pieces of dough remainds of a stained window), *domino* (the cake imitates the rectangular black pieces of this society game, which are then decorated with white dots of ground

[21] Cf. Marius Sala, 2006, p. 105.

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walnut), *donauwelle* ("the Danube's waves": the lines drawn on the layer imitate the waves), *Buche de Noel* (Christmas log: the cakes resembles a log in colour, shape and inner structure).

Sometimes the same cake has different denominations, corresponding to the language of reference: *Padurea Neagra*[22], also known as *Black-Forest*[23] (< English), *Foret-Noire*[24] (< French), but also *Schwartzwald*[25] (< German) is the most widespread. Another example is *Buche de Noel*[26]: its denomination refers to a custom which implies burning a log on Christmas night, a dessert which is also known under the name *Yule Log* [27](English).

3.4. Sometimes these denominations are monosemantic both in the language of origin and in Romanian; in other cases they have developed multiple meanings. Among the monosemantic denominations, we may list: *crostata* ("fruit tart"), *croquembouche* (a birthday cake in the shape of a cone made of crisp dough spheres filled with cream and coated with burnt sugar or chocolate[28]), *doboş* (a birthday cake made of layers alternating with chocolate cream and topped with burnt sugar), *lamingtons* (soft dough cut into large cubes dipped into syrup and chocolate, then coated with coconut flakes), and so on. Some of the polysemantic denominations are: *amaretto* (< It., a diminutive of the adjective *amaro* < Lat. *amarus*) 1. macaroni made of bitter almonds; 2. an almond and apricot flavoured drink[29]; 3. an Italian

[22] "Este o combinație între *prăjitura pădurea neagră* și prăjitura tiramisu." (www.rsshunt.ro)

[23] "Tuturor le-a plăcut; a fost de cireşe cu ciocolată, învelit în frișcă – *prajitura Black Forest.*" (www.miresici.ro)

[24] "La capitolul bestseller se menționează *prajitura Foret-Noire* (un mousse de ciocolată neagră în combinație cu zmeuruă, frișcă și un blat de…" (www.businessmagazin.ro)

[25] *Prajituri Schwartzwald,* Dulciuri > Prăjituri – Idei pentru toate gusturile: rețete culinare românești și internaționale, mâncare tradițională românească. (www.retete-culinare.freshinfo.ro)

[26] "Un prieten mi-a spus că *prajitura Buche de Noel* ar corespunde unui butuc care a ars…" (www.uichendist.ro)

[27] "Principalul desert de Craciun este *Yule Log,* o prajitură de ciocolată în formă de buștean, acoperită cu un strat gros de ciocolată albă…" (www.mytext.ro.)

[28] Cf. Joel Robuchon (coord.), *Larousse gastronomique,* Paris, 1997, p. 360.

[29] Cf. Webster, p. 45.

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dessert made of sweet biscuits dipped into almond liquor[30]; 4. ice-cream[31]; *cappuccino* (< It.) 1. coffee with milk and whipped cream; 2. the brownish colour of the robes worn by Capuchin monks[32]; 3. a birthday cake[33]; 4. cream[34]; *cocktail* (< Engl.). 1. a drink – a mixture of liquor, brandy or wine and lemon juice, sugar syrup and ice; 2. a mundane reunion on which occasion this drink is served; 3. (fig.) an ensemble of various elements[35]; 4. a birthday cake[36]; *mocca* 1. strong, flavoured coffee; 2. A flavor resulted from a mixture of strong coffee and chocolate or cocoa; 3. The dark brown-chocolate colour[37]; 4. A cake made of a tart layer and a special cream made of bitter chocolate, coffee and whipped cream[38]; *arlechin* (< Fr. *arlequin*, It. *arlechino*) 1. Comic character in ancient Italian popular comedies, wearing a mask and a colourful costume; 2. A side panel and curtain which frame the stage; 3. each of the side spotlights placed in front of the stage[39]; 4. A birthday cake[40]; 5. pasta[41].

3.5. Some denominations are not related to the initial meaning of the term, but to a secondary, figurative meaning. For example, the birthday cake *Arlechin* (< Fr. *arlequin*, It. *arlechino*, cf. proper name *Hernequin*, Count of

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[30] Cf. Morton, Mark, *Cupboard Love - A Dictionary of Culinary Curiosity*, Toronto, 2004, p. 24.

[31] "…are o umplutură în care s-au amestecat, în proporții egale, rânza și stafidele, iar deasupra o bulă de *înghețată amaretto*. O declar tarta anului." (www.zf.ro)

[32] Cf. Webster, p. 221.

[33] "*Tort cappuccino* – face parte din categoria: Rețete de torturi. Vă invităm sa ne vizitați și să testați cele mai variate și apetisante rețete culinare…" (www.retete-gustoase.ro)

[34] "Decorul este format dintr-un strat subțire de ciocolată, o avelină de *cremă cappuccino* și un blat de ciocolată." (www./redal.ro/prajituri)

[35] Cf. *MDN*, 2007, p. 206.

[36] "Este făcut jumatate diplomat, jumatate foi Doboș și cremă Jofre. Este un tort mai special, ornat din două părți, una din frișcă și fructe și cealaltă ciocolată și alune." (www.cadoultau.ro)

[37] Cf. Webster, p. 920.

[38] "Prajitură *mocca* cu cocos. Timp de preparare: 65' (complexitate redusă)." (www.gustos.ro/retete-culinare)

[39] Cf. *MDN*, 2007, p. 91.

[40] "*Arlechin* – blatul: 420g făină, 1 ou întreg, 250g margarină, 2 linguri zahăr..." (www.gustos.ro)

[41] "Pentru cea de-a doua categorie de gurmanzi, vă propun *pizza arlechin*… (www.sitedebucate.ro)

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Boulogne, from which the name Herlequin derived – which refers to the buffoon-devil). The buffoon character wore diamond-patterned multicoloured tights (red, yellow, green, blue)[42] which imitate the idea of variegated costume of the antique character[43]; the cocktail birthday cake is related to the idea of "mixity", not to the famous drink.

3.6. The cultural and historical aspects have an important place in the world of desserts. Very often, they combine with the commercial aspect of the production and sale of these products. Thus, cakes bearing the name of famous gods and antique heroes have been created: the Artemis, Hera, birthday cakes, for example. Dessert denominations reflect the glory of great political personalities: Napoleon, Esterhazy, Bethmenn birthday cakes, the Battenberg cake. In present times, other personalities have stood out; their names, famous around the world, have been given to cakes and birthday cakes: Greta Garbo[44], Marlin Monroe, Sarah Bernhardt[45], etc.

The sweets marketing has also engendered several denominations inspired from famous characters. Birthday cakes for children have been created, with decorations representing the cartoon characters they love: *Mickey Mouse*, *Donald Duck*, *Nemo*, *Peter Pan*, and so on. Another category of characters selected for the marketing of cakes are film characters: this led to the creation of birthday cakes such as *Harry Potter*, *Spider Man*, *Superman*[46], etc.

Spelling issues

Depending on how long ago the dessert denomination was included in the Romanian language, the name was adapted or not. It was the case of: *amandină*, *doboş*, *bacava*; in other cases, more recent terms have

[42] Radu Muşat, 2006, p. 3.

[43] Cf. Ana Huțanu, 2008, p. 13.

[44] Greta Garbo (1905-19900, an Sweedish actress who acted in silent movies in America; in 1954 she received a special Academy Award for her entire career, and in 1999 ranked fifth on the list of best actresses of all times of the American Film Institute.

[45] Sarah Bernhardt (1844-1923), French dramatic actress, famous for the roles performed on many stages in Europe and America. She was nicknamed "the Divine Sarah". She made her debut in the silent movie *Hamlet's Duel*.

[46] www.cofetariamagic.ro, sectiunea *Torturi pentru copii*

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maintained their original spelling: *amaretto*, *croquembouche*, *zucotto*, *dorayaki*, and so on.

As far as the spelling goes, the literature and the specialised sites use a variety of variants of the cake names. One issue is the capitalization of the term. Moreover, sometimes in the same recipe several variants of the same name are used. Some denominations, usually the most common ones, have been standardized by *DOOM* as non-capitalised words: amandine, baklava, cataif, dobos, meregns, savarina, tiramisu. However, they are still frequently capitalized.

"Există cineva care mă poate ajuta cu o rețetă de *Amandină* care să semene cu cea din cofetării?"/"Is there anyone who could help me find a recipe for *Amandina* similar to the one found in the confectioner's?" (www.culinar.ro)

"Deci dragele mele, pentru că tot m'ați rugat cu ceva timp în urmă, dar din cauza bolii nu am reuşit să pun rețete de *Doboş*. Deci la început foile: 6 ouă…"/"So, dear friends, you asked me some time ago, but I was not able to post a recipe for *Doboş*, because of my illness... first, the layers: 6 eggs..." (www.culinar.ro)

"Îmi pare foarte rău să vă anunț că în rețeta originală de *Tiramisu* nu se folosesc sub nicio formă frişca şi nici albuşurile"/"I regret to inform you that in the original recipe for *Tiramisu* neither whipped cream, nor egg whites are included." (www.gustos.ro)

The famous Turkish dessert *cataif* has several variants in Romanian, although *DOOM* only mentions this variant, just as Marius Sala did when explaining its etymology. Still, restaurant and cafeteria menus, cook books, recipe sites use other variants such as: *cadaif, Ekmek Kataifi*, *kataif*: "Acum se pregătesc baclavalele, *cadaif*, sarailii şi alte dulciuri tradiționale. În prima zi de sărbătoare, chiar după slujba de dimineață, bărbații se felicită…"/"Now it's the time for the baklava, *cadaif*, sarailii and other traditional sweets to be prepared. On the first day of holiday, men congratulate themselves…" (www.telegrafonline.ro); "…*ekmek kataifi* într-o tavă bine unsă cu unt aşezați un strat de tăieței speciali pt. cataif – să aibă înălțime de 1,5-2 cm."/"In a well buttered pan place a layer of special cataif noodles – it should be 1.5-2 cm thick" (www.anditudor.blogspot.com); "*Kataif*

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1 pahar făină, 1 pahar apă, ½ ling. praf de copt, 1 ling. zeamă de lămâie, 1 lingură drojdie dizolvată în puțină apă caldă"/"*Kataif* one glass flour, 1 glass water, ½ teasp. baking powder, one teasp. lemon juice, one spoon yeast melted in warm water". (www.veronica.forumhit.ro)

The term *mereng* (*DOOM*, 2005: 482) also has several variants; older books use the unadapted French variant: *meringue*, but the Internet gives several other variants, among which the Italian form *meringa*: "Cum se face *mereng*? Ingrediente: 5 albuşuri, 250 g zahăr, 250 g frişcă, sos de ciocolată, ulei, făină, înghețată. Mod de preparare: se bat bine albuşurile…"/"How to make *mereng*? Ingredients: 5 eggs whites, 250 g sugar, 250 g whipped cream, chocolate sauce, oil, flour, ice-cream. Whip the whites…" (www.tagally.com); "Cum se face tortul *meringue*, rețete culinare pentru tort *meringue*. Ingrediente: 1 pachet foi, 200 g unt, 100 g cacao, 3 ouă, 200 g zahăr pudră, 1-2 linguri"/"How to make the *meringue* birthday cake, recipes for the *meringue* birthday cake Ingredients: 1 pack layer, 200 g butter, 100 g cocoa, 3 eggs, 200 g powder sugar" (www.bucatarul.com); "Cremele sunt puse în blaturi pufoase din vanilie, cacao, nucă, scorțişoară, cafea, lămâie, caramel sau *meringa*"/"The creams are placed between layers of vanilla, cocoa, walnut, cinnamon, coffee, lemon, caramel or *meringa*". (www.emaramures.ro).

Cakes denominations give proof of the evolution of the Romanian civilization, of various foreign influences as a result of the contacts that our people has with other communities from which the Romanian language has borrowed words that are still present in its vocabulary.

We can notice that dessert terminology is semantically motivated. It relates to everything that was in contact with such products, from creators (chefs, gastronomists) to famous people whose names were celebrated in new recipes; denominations related to certain characteristics (shape, taste, colour or ingredient) or obtained by analogy with various objects.

The rivalry between the gastronomy of different nations has engendered several spectacular desserts which, in time, have become brands famous throughout the world; creators have fought over them with determination and application: a famous case is the trial for the ownership of the original *sacher* recipe). Many of these recipes, together with their

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denominations, have crossed the borders of their countries of origin and spread all over the world, becoming part of the international heritage.

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