

Etymology of Terms Related to Cookery

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Introduction

The English language, which had already adopted such Latin and Greek words as *butter*, *wine*, *dish*, *pepper* and *kitchen* through their contact on the continent with advanced Roman civilization, has constantly borrowed a great number of words from other languages at every stage of its history, and the words of Old English origin are far outnumbered by those taken in from other tongues.

As early as the Middle Ages just after the introduction into England of Christianity in 597 by St Augustin, there was a conspicuous inflow of Latin words such as *monk*, *priest*, *bishop*, *candle*, and *mass*, and that of Greek such as *apostle* and *pope*, followed by that of Old Norse of the Vikings (the Danes, Norwegians and Swedes) such as *sister*, *husband*, *raise*, *skin*, *sky* and *kid*. The total number of learned Latin words between the middle of the seventh century and the Norman Conquest (1066) is estimated to be approximately 350 and even now, 900 words in English are said to be of Scandinavian origin.

The most influential and large-scale influx of foreign words, however, was, without doubt, brought about by the Norman Conquest in 1066 and the French monarchs and nobility thereafter. The French words introduced at this stage of the history were naturally those of military profession such as *enemy*, *war*, *victory*, *conqueror* and *peace*, those related to government and social order such as *royal*, *court*, *duke* and *parliament*, those related to law such as *jury*, *judge* and *prison*, those of literature and culture such as *art*, *poetry*, *music* and *fashion*, a number of terms in the culinary field (which I

will touch upon later), and many others.

French thus changed the face of English and prevailed at least as the language of the royal court, the aristocracy, monks and other clergy for the following three centuries together with Latin as the professional language. Furthermore, most of the craftsmen like the butcher, the barber, the carpenter, the grocer and the tailor, who seem to have been greatly inferior to the French-speaking strangers, took in a lot of French terms, though people such as the smith, the baker, the skinner and the salter retained their Old English words. The only class of objects where the native names have remained seems to be that of anatomical names (except for the French word *face*).

In the later 14th century, however, after such events as the loss in the previous century by John the Lackland of French territory, the Black Death (in 1340's), the start of the Hundred Years War between England and France and the decision by Parliament in 1362, though not acted upon, to use English in the lawcourts, English was once more restored as the recognized language of England. The English language, which was already fused with French, Latin and other languages, was then polished and enriched by such great men of letters as Chaucer, Spenser, and Shakespeare and the Authorised Version of the Bible (published in 1611 by the command of James I).

The infiltration of loan-words, however, did not stop there : during and after the Renaissance in England, the English language saw a further torrent of foreign words, which included those from Latin (especially in translations of scientific and theological works) such as *agile*, *capsule*, *habitual* and *reciprocal*, accademic words from Greek (usually through the medium of Latin) such as, *psychology*, *encyclopaedia*, *lexicon*, *diphthong* and *metaphor*, terminology in music, art and architecture from Italian such as *piano*, *opera*, *finale*, *maestro*, *studio*, *profile*, *cupola* and *balcony*. Between 10,000 and 12,000 new words are said to have been added to the lexicon at this period.

Foreign words, thus, have never ceased to seep into English, though this kind of invasion or introduction of 'inkhorn terms' faced challenges by Bishop Reginald Pecock, Thomas Chaloner, and others. Even Shakespeare,

the bard of Avon and 'a man of fire-new words', who introduced such sophisticated words as *pedant*, *premediated* and *dexterously*, parodied this trend as follows :

'I did converse this quondam day with a companion of the king's, who is intituled, nominated or called Don Adriano de Armado.' (*Loves's Labour's Lost*, V. i.)

'Therefore, you clown, abandon—which is in the vulgar leave—the society—which in the boorish is company—of this female—which in the common is woman.' (*As You Like It*, V. i.)

The expansionism of England which started as early as the Tudor Age, also played an important role in the introduction of foreign words. From Dutch came such words as *dock*, *yacht* and *cruise*, from Spanish *comrade* and *tobacco*, from Malaysia *orang-outan* and *bamboo*, from Mexico *chocolate* and *tomato*, and from American Indians *persimmon*, *tomahawk* and *powwow*. This flow of loan-words is still under way as the globe gets smaller and smaller thanks to high technology.

Thus continuous adoption of foreign words has paved the way for English to serve as a most important and convenient international language.

In the field of cookery, there also prevail a great number of loan-words : it is symbolically shown in the name of the traditional English dish '*Roast Beef and Yorkshire Pudding*', which, however, will be realized only after reflection because the French terms have so completely fused into English.

In this paper, I have surveyed the origin and inflow of the terms related to cookery. The terms examined here are mainly those used in the following three books : *500 Recipes for Meat Dishes* (By Marguerite Patten), *The Creative Hostess Cambridge Cookbook* (Published by Marion Edwards Ltd.) and *The Norman Rockwell Illustrated Cookbook* (By George Mendoza and Marian Hoffman).

Origin and the trace of importation of cookery terms

Although articles, most of the prepositions, auxiliary verbs, numerals, and most of the homely words in daily use such as *plough*, *work*, *earth* and

sheep [farming words: the Anglo-Saxons were a farming people], *father* and *mother* [family relationship], *ear* and *eye* [human anatomy], and *star*, *sun*, *north*, *west*, *hound*, *wolf*, *do*, *eat*, *one*, *two*, *three* and so forth [other common words] are directly from Old English and it is said that the 100 most common words in English are all of Anglo-Saxon origin, and ultimately from the parent Germanic, there are, as was mentioned above, a great number of loan-words in English. Well more than half (some say nearly 80 %) of the English words are of foreign origin, mainly derived from French, Latin and Greek. This trend seems to be especially conspicuous in the sphere of cookery as well as the fields of art, literature, and science.

Sir Walter Scott neatly pointed it out in his historical novel *Ivanhoe* in the following passage where Wamba the jester says :

‘And swine is good Saxon, but how call you the sow when she is flayed, and drawn, and quartered, and hung up by the heels, like a traitor? . . . and pork, I think, is good Norman-French ; and so when the brute lives, and is in the charge of a Saxon slave, she goes by her Saxon name ; but becomes a Norman, and is called pork, when she is carried to the castle hall to feast among the nobles. there is old Alderman Ox continues to hold his Saxon epithet while he is under the charge of serfs and bondsmen such as thou, but becomes Beef, a finely French gallant, when he arrives before the worshipful jaws that are destined to consume him. Mynherr Calf, too, becomes Monsieur de Veau in the like manner : he is Saxon when he requires tendance, and takes a Norman name when he becomes matter of enjoyment.’ (Chapter I)

One might say that this is an early proof of the superiority of French cookery. The following passage from a cookery book will also show a good example of this trend :

Marinated Beef Roast : Combine (L.) garlic (OE.), pepper (L.), bay leaf (L. via OF.), wine (L.), and (OE.) lemon (Arab. via OF.) juice (L. via OF.) in (OE.) enamelware (OF. + OE.) pan (OE.) or (OE.) deep (OE.) glass (OE.) casserole (Gk. via F.). Add (L.) roast (Germ. via OF.) ; turn (Gk. via L.) several (L. via F.) times (OE.) to (OE.) coat (Germ. via

OF.) with (OE.) mixture (L. via F.). Cover (L. via OF.); let (OE.) marinate (L. via Sp. and F.) in (OE.) refrigerator (L.) at (OE.) least (OE.) 24 (OE.) hours (Gk. via L.), turning (Gk. via L.) occasionally (L.). Heat (OE.) oil (L. via OF.) over (OE.) moderate (L.) heat (OE.). Remove (L. via OF.) roast (Germ. via OF.) from (OE.) marinade (L. via Sp. and F.): pat (ME. imitative) dry (OE.). Brown (OE.) on (OE.) all (OE.) sides (OE.) in (OE.) hot (OE.) oil (L. via OF.). Meanwhile (L. via OF.) preheat (L. + OE.) oven (OE.) to (OE.) 375° (degree: L. via OF.) F (After Gabriel Fahrenheit, Prussian, currently German, physicist). Pour (ME. unknown origin) marinade (L. via Sp. and F.) over (OE.) roast (Germ. via OF.) in (OE.) Dutch (MDu.) oven (OE.); cover (L. via OF.) tightly (ON.). Place (Gk. via OF.) in (OE.) oven (OE.) and (OE.) cook (L.) 2 (OE.) hours (Gk. via L.). Uncover (OE. + L. via OF.); bake (OE.) 30 (OE.) minutes (L. via OF.). Transfer (Gk. via L.) pan (OE.) to (OE.) stove (MLG./MDu.); remove (L. via OF.) meat (OE.) to (OE.) warm (OE.) platter (L. via OF.). Make (OE.) a (OE.) paste (Gk. via late L.) and (OE.) with (OE.) flour (L. via OF.) and (OE.) water (OE.); thicken (OE.) pan (OE.) gravy (L. via OF.). Slice (Germ. via OF.) roast (Germ. via OF.). Serve (L. via OF.) with (OE.) gravy (L. via OF.) and (OE.) ovenfried (OE. + L. via OF.) potato (Haytian via Sp.) wedges (OE.) or (OE.) boiled (L. via OF.) or (OE.) mashed (OE.) potatoes (Haytian via Sp.). Yield (OE.) 8 (OE.) to (OE.) 10 (OE.) servings (L. via OF.). [*The Norman Rockwell Illustrated Cookbook*, p. 32]

More than 60 % of the words used in this passage (excluding articles, prepositions, conjunctions and numerals) is of foreign origin, with those of Latin origin being by far the biggest in number among the loan-words. The survey in this paper shows that more than 70 % of the nearly 800 words listed below is of foreign origin.

In the following passages, the century in the parentheses shows the earliest recorded date of each word (except those imported in the 20th century) and the abbreviated language its ultimate source recorded in *the Oxford English Dictionary*, *the Oxford Dictionary of English Etymology*, and *The Heritage Illustrated Dictionary of the English Language (New College*

Edition). (NB. c14 means circa 14th century.)

Words of French Origin (including those which are ultimately derived from Latin – from which most of French words are derived – and Greek)

In the culinary sphere of English, words of French origin seem to be by far prevailing. You can find especially a great number of French-origin words in the verbs, adjectives and names of dishes, ingredients, drinks and so forth.

Among the verbs taken in from or via French are **boil** (13c. L.), **broil** (14c. Germ. + L.), **brush** (17c), **chine** (14c. Germ. + L.), **coat** (16c), **cover** (13c. L.), **cube** (16c. Gk.), **cure** (17c. L.), **dice** (13c. L.), **dredge** (16c), **dress** (14c. L.), **flavour** (14c. L.), **fry** (13c. L.), **grill** (17c), **incise** (16c. medL.), **marinade** (17c. L. via Sp.), **mince** (14c. L.), **mix** (16c. L.), **parboil** (15c. late L.), **pare** (13c. L.), **poach** (15c: ‘enclose in a bag’), **powder** (13c. L.), **preserve** (16c. late L.), **rinse** (14c), **roll** (16c. L.), **sauté** (14c. L.), **scald** (13c. L.), **seal** (13c. L.), **season** (14c. L.), **stew** (15c. Gk.), **store** (13c. L.), **strain** (14c. L.), **stuff** (15c. late L.), **taste** (13c. L. from the same source as *tax*), **toast** (14c. L.), and **truss** (18c). **Blanch** (14c), **braise** (18c), **filter** (16c), **grate** (15c), **roast** (13c), **scale** (15c), **skim** (15c) and **slice** (15c) came in via French but originate in Germanic.

The adjectives adopted in or adapted to English from French contribute a lot to the sophisticated description of taste and characteristics of the food. Included in these adjectives are **acid** (17c. L.), **appetising** (17c. L.), **aromatic** (14c. Gk. via late L.), **dainty** (14c. L.), **delicious** (13c. L.), **edible** (17c. L.), while the doublet **eatable** is Germanic origin), **elegant** (16c. L.), **fragrant** (15c. L.), **juicy** (15c. L.), **moist** (14c. L.) & **musty** (16c. L. alteration of **moisty**), **piquant** (17c), **prime** (17c. L.), **savoury** (13c. L.), **stale** (16c. from ‘come to a stand’), **tasty** (16c. L.) and **tender** (13c. L.).

There are also many French words used for kitchen utensils and gadgets. These include: **apron** (16c. from Latin *mappa*, the etymon for *mop*, *mop* and **napkin**), **barrel** (14c), **basket** (13c), **bottle** (14c. late L.), **buttery** (14c. from the same source as **bottle**), **cabinet** (16c. L. via It.), **casserole** (18c. Gk. via late L.), **chair** (13c. Gk. via L. from the same etymon

as *cathedral*), **container** (16c. L.), **cutlery** (14c. L.), **foil** (14c. L.), **funnel** (15c. L.), **gridiron** (13c), **griddle** (14c), **grill** (17c. from the same source as the preceding two words), **mould** (14c. L.), **papillote** (18c. L.), **pitcher** (13c. Gk. via medL. from the same origin as **beaker**), **plate** (14c. medL.) & **platter** (14c. from the same origin: L. *plat*—‘flat’), **saucer** (17c. late L.), **serviette** (15c), **skillet** (15c. L.), and **table** (13c. L.). **Jar** (16c) and **muslin** (17c. from *Mosul*, Kurdistan, where the cloth was formerly made) were brought in from Arabic by way of French, whereas **basin** (13c. medL.), **goblet** (14c), and **towel** (13c) seem to originate in Celtic.

The terms used for (processed) food substances and raw cooking materials are numerous: **aitchbone** (19c. L.), **batter** (15c), **beef** (13c. L.), **cockle** (Gk. 14c. via L.), **cream** (14c. late L.), **cutlet** (18c. L.), **entrecôte** (‘between the ribs’), **fillet** (15c. L.), **flank** (12c), **flour** (13c. L. doublet of *flower*, from which comes *flourish* as well), **gammon** (16c. Gk. via late L.), **giblets** (16c), **gigot** (16c), **gizzard** (14c. L.), **haddock** (14c), **joint** (13c. L.), **lard** (15c. L.), **mackerel** (13c. medL.), **margarine** (19c. Gk. from ‘pearl’), **mullet** (15c. Gk.), **oil** (12c. Gk. via L. ‘olive’), **oyster** (14c. Gk. via L. ‘bone’), **paste** (14c. Gk. via late L.) & **pastry** (16c), **perch** (13c. Gk. via L.), **pheasant** (13c. Gk. from the birds of River *Phasis*, Caucasus), **pigeon** (14c. late L.), **pork** (13c. L.), **poultry** (14c), **purée** (19c. ‘pure’), **salmon** (13c. L.), **sardine** (15c. Gk., possibly from *Sardinia*, the second largest island in the Mediterranean, Italy), **sirloin** (16c), **sole** (14c. L. ‘bottom, sole of the foot’), **suét** (14c. L.), **tournedos** (L.), **tripe** (13c), **trotter** (16c. medL.), **tunny** (16c. Gk. via L.), **veal** (14c. L.), and **venison** (13c. L. ‘hunting’). **Bacon** (12c), **brawn** (14c), **carp** (14c), **chine** (14c), **(e)scallop** (14c), **haslet** (14c), and **quail** (14c. onomatopoeic) came in via French but seem to originate in Germanic. **Mutton** (13c. medL.) seems to derive from Gaulish. **Flour** (13c) seems to be traced to Aryan. **Caviare** (16c) derives from Turkish; **brisket** (14c) and **turbot** (13c) are of Scandinavian origin.

The words of French origin or those imported via French abound in the names of sauce, accompaniments and dishes. The inflow of French nobility and their followers after the Norman Conquest, the grand tour by the young men of the English upper class and the exodus to London by the chefs after

the French Revolution and various business transactions account for this influx of words. Among these words are **bouillon** (18c. L. 'boil') & **bouillabaisse** (19c. L. 'boil (and) settle'), **canapé** (medL.), **candy** (18c. via Arabic ; Indian origin), **caramel** (18c. Sp. of Greek origin?), **chocolate** (17c. Aztec.), **chowder** (18c. L. from the same sauce comes **cauldron**), **compote** (17c. L.), **consommé** (19c. L. 'consummate'), **coq au vin**, **crepe suzette** (19c. 'crepe' + pet form of the name *Suzanne*), **croquette** (18c. of onomatopoeic origin), **crouton** & **custard** (17c. from the same origin : Latin *crusta*—'crust'), **currant** (14c. from raisins of *Corinth*, Greece), **dessert** (17c. from 'dis + serve' : remove what has been served at table), **entrée** (19c. L. 'enter'), **escargot** (19c), **faggot** (19c. Gk. via It.), **foie gras** (19c), **fondant** (19c. L.) & **fondue** (19c. from the same Latin meaning 'to melt'), **fricassee** (16c), **fritter** (14c. L.), **galantine** (18c. medL.), **gelatine** (18c. L. via It.), **gravy** (16c. L.), **hors d'oeuvre** (18c. L. 'out of work'), **jelly** (14c. L.), **macedoin** (19c. from *Macedonia*, Greece, which has a mixture of various peoples), **marmalade** (16c. GK. via L. and Pg.), **mayonnaise** (19c. from the city name of *Mahon*, capital of Minorca), **meringue** (18c), **muffin** (18c), **omelette** (17c. L.), **paste** (14c. GK. via late L.) & **pastry** (16c. from paste), **pasty** (13c. late L.), **pâté** (18c) & **patty** (18c. alteration of **pate**), **pie** (13c. L. from '*magpie*', for its miscellaneous mixture of meats and vegetables like the oddments collected by the magpie), **porridge** (17c. variant of the following), **pottage** (13c. L. 'what is put in a pot'), **praline** (18c. invented by the cook of César de Choiseul, Count du Plessis—*Prastin*, French field marshal (1598-1675)), **pudding** (16c. L. (?)), **ragout** (17c. L.), **raisin** (13c. L.), **rasher** (16c. L.), **rissole** (18c. late L.), **roux** (19c. L. 'red'), **saltpetre** (16c. medL.), **salad** (15c. L.), **sauce** (14c. L.), **sausage** (15c. L.) [these four words : saltpetre ~ sausage, have the same etymological sense L. *sāl*(=salt), from which comes **salami**, Italian origin, as well), **sauté** (14c. L. 'leap'), **soubise** (19c. from the French general and courtier Charles de Ronan *Soubise*), **soufflé** (19c. L.), **sugar** (13c) & **syrup** (14c. Arabic origin : the former further traces back to Sanskrit), **tart** (14c), **treacle** (17c. Gk. via L.), **trifle** (16c), **vinegar** (13c. L. 'sour wine'), and **vinaigrette** (17c). **Brioche** (19c), **flan** (19c), **gratin** (19c), **mousse** (19c), **quiche**, **ramekin** (18c), and **soup** (17c. late L.) came in via

French but originate in Germanic. **Macaroon** (17c) came in via French but originates in Italian.

A number of names of spices, herbs, vegetables and fruits also came in from French or via French. One can see here a great number of names deriving from Greek as well. Included in these categories are **almond** (13c. Gk. via L.), **aniseed** (14c. Gk. via L.), **aubergine** (18c. via Spanish, Arabic, and Persian, ultimately from Sanskrit), **basil** (15c. Gk. via L.), **bay** (16c. L.), **balm** (13c. L.), **borage** (13c. Arab. via medL. 'father of sweat'—from its use medicinally as a sudorific), **bouquet garni** (19c), **cabbage** (14c. L. 'head'), **cantaloupe** (It. from *Cantalupo*, a papal villa near Rome), **caper** (15c. Gk. via L.), **carrot** (16c. Gk. via L.), **celery** (17c. Gk. via L. and It.), **cherry** (14c. Gk. via L.), **chive** (14c. L. from the same source as **onion**), **chestnut** (16c. Gk. via L. 'nut of *Castana (ea)*'; from the same origin comes *castanet*), **chicory** (15c. Gk. via L.), **cinnamon** (15c. Gk. via L. ultimately from Hebrew), **clove** (14c. L.), **coriander** (14c. Gk. via L.), **cucumber** (14c. L.), **cummin** (12c. Heb. or Arab. via L. and Gk.), **date** (13c. Gk. via L.), **frangipane** (after the Marquis *Frangipani* of Rome (16th century)), **fruit** (13c. L. from 'enjoy'), **lavender** (15c. medL.), **lemon** (14c. via Arabic from Persian), **lentil** (13c. L.), **lettuce** (13c. L. 'milk' cf. **lacteal**, **lactose** and *galaxy* (Gk.)), **lilac** (17c. via Arabic and Spanish from Persian), **mace** (14c. L.), **mandarine** (19c. via Hindi; Malay, and Pg. from Sanskrit), **marjoram** (14c. Gk. via L.), **melon** (14c. Gk. via late L. 'apple+ripe'), **millet** (14c. L.), **mustard** (13c. L.), **mushroom** (15c. late L.), **nutmeg** (13c. via L. ultimately from Sanskrit), **olive** (13c. Gr. via L.), **onion** (14c. L.), **orange** (14c. via Arabic, Persian ultimately from Sanskrit), **parsley** (14c. Gk. via late L.), **parsnip** (14c. L.), **peach** (14c. L. 'Persian (apple)'), **pennyroyal** (16c. L.), **pistachio** (16c. Pers. via Gk. and L.), **pumpkin** (17c. Gk. via L.), **rice** (13c. via Italian from Greek, of Oriental origin), **saffron** (13c. Arab.), **sage** (14c. L.), **scallion** (14c) & **shallot** (17c. from '(onion of) *Ascalon*', port in southern Palestine), **spice** (13c. 'species'), **spinach** (16c. L. via Arab. and Sp.), **tansy** (15c. Gk. via medL.), **tangerine** (19c. from *Tangier*, Morocco), **thyme** (14c. Gk. via L.), **truffle** (16c. L. 'tuber'), and **zest** (17c). **Grape** (13c) and **sorrel** (14c) came in via French from Germanic.

You can find only a small number of native words in the field of beverages. This is natural, however, for, except for *ale*, *milk*, and *whisky* most of the beverages have been imported at some stage of the English history. The words which came in from or via French are as follows: **champagne** (17c. from *Champagne*, France: from the same Latin source *campus* as *camp*, *campaign* and *champion*), **cider** (14c. Heb. via Gk. and L.), **claret** (14c. L. 'clear'), **cognac** (16c. from *Cognac*, France), **juice** (13c. L.), **kirsch (wasser)** (19c. German 'cherry + water'), **lemonade** (17c), **liqueur** (18c), **liquor** (13c. L.), **spirit** (17c. from 'breathe') and **vermouth** (19c. G. 'wormwood').

Other terms related brought in from/via French include such words as: **à la carte** (19c. 'by the card (menu)'), **appetite** (14c. L.), **bar** (16c. L.), **banquet** (15c. a slight meal taken on the domestic 'bench': from the same source as *bank* and *bench*), **beverage** (13c. L.), **bistro**, **butler** (13c. **bottle** is from the same source), **café** (19c. It.), **calory** (19c. L.), **cheers** (18c. Gk. via late L.), **chef** (19c. *cap*, *captain*, *chief*, *achieve*, *cattle*—things owned by a chief—, *handkerchief* and *neckerchief* come from the same Latin root, *caput* 'head'), **cellar** (13c. late L. from the same source 'to hide' as *cell*, *clandestine* and *occult*: *hell* comes from the OE. version of the common root), **confectioner** (16c. L.), **coster (monger)** (16c. L.), **creole** (17c. L. via Sp. and Pg.), **crust** (14c. L.), **cuisine** (18c. L. **cook** and **kitchen** derive from the same origin, L. *coquere* 'cook'), **diet** (13c. Gk. via L.), **dinner** (13c. L. 'break one's fast' cf. breakfast), **distil** (14c. L. from 'drop'), **divan** (19c. Pers. via Arab. and Turk.), **feast** (13c. L.), **fibre** (17c. L.), **flambé** (L. from 'flame'), **flavour** (14c), **gastronomy** (19c. Gk. from 'belly'), **glutton** (13c. L. from 'swallow'), **gourmet** (19c. 'wine-merchant's assistant, wine-taster'), **grocer** (15c. med.L. from the same source as *gross*), **hotel** (18c. L. from the same source as *hospice*, *host*, *hostel* and *hospital*), **master** (13c. L. partly via OE.), **manner** (13c. L. from the same source as *manual*, i. e., L. *manus* 'hand'), **measure** (13c. L.), **ounce** (14c. L. 'twelfth part of a pound'), **pint** (14c), **pub** (17c. public (OF.) + house (OE.)), **residue** (14c. L.), **restaurant** (19c. from 'restore'), **revel** (14c. L. doublet of *rebel*), **serve** (13c. from L. *servus* 'slave', the same source as *serf*, *sergeant* and *servant*), **surfeit** (14c. L.), **speciality** (14c. L.

from the same source as **spice** and *species*), **table d'hôte** (17c. 'table of (the) host'), **tavern** (13c. L.), and **vegetarian** (19c. L.).

Garnish (18c) and **supper** (13c. **soup** comes from the same etymological sense) are derived from Germanic, whereas **butcher** (13c) seems to be traced back to Old Celtic.

Words of Latin origin (words directly imported or deriving from Latin, those which had already been adopted or adapted into Old English and those which came into English through languages excluding French)

The adoption of Latin elements had begun before English was brought into England (as seen in such words as *cheese*, *inch* and *pound*) and continued through centuries; some directly and others through other languages, but for the most part, as we have already seen above, mediated through French.

Among the verbs imported directly or through languages except French are: **cook** (c11), **digest** (15c), **dilute** (16c), **emulcify** (19c), **extract** (16c), **grind** (c11), **infuse** (15c), **mill** (16c), **peel** (15c), **percolate** (17c), and **refrigerate** (16c).

The adjectives in this category include: **acrid** (18c), **ambrosial** (16c. Gk.), **crisp** (16c), **delicate** (14c), **pungent** (16c), and **succulent** (17c).

Among the kitchen utensils are such everyday implements as: **cup & cupboard** (14c), **decanter** (18c. Gk.), **dish** (15c), **fork** (14c), **kettle** (13c. via ON., CGerm.), **pan** (Gk.), **pot** (c12), **refrigerator** (19c) and **trivet** (15c. Gk.).

The following common food substances and raw cooking materials also came from or via Latin: **butter** (c11. Gk.), **cheese** (c11), **capon** (11c. via AN.), **cereal** (19c. from *Ceres*, goddess of agriculture), **lobster** (c10), **mussel** (c10), **octopus** (18c. Gk.), **partridge** (c13), and **trout** (c11).

Although most of the words used for sauce, accompaniments and dishes were taken in through the medium of French, there are a number of names of condiments (spices and herbs), vegetables and fruits which directly found the way into English: **asparagus** (15c. Gk.), **beet** (Celtic origin), **ginger** (13c. Skr. via Prakrit and Gk.), **pepper** (Skr. via Gk. already known to the Germans at the time of the migrations), **angelica** (16c. 'angelic plant'),

chervil (c8. Gk.), **mulberry** (14c), **rosemary** (15c. 'sea dew'), **savory** (14c), **tarragon** (16c. Gk. via Arab.), **turnip** (16c), **pea** (17c. Gk. from **pease**), **peanut** (19c. pea + nut), **pear** (c10), and **pineapple** (14c. pinecone + apple).

Among the terms for beverages are : **beer** (16c. as distinguished from ale), **nectar** (16c. Gk. 'triumphing over death') and **wine** (9c).

Other terms related (names of places and people, general terms, and so forth) are : **aroma** (18c), **chest** (c7. Gk.), **concoction** (16c), **condiments** (15c), **culinary** (17c), **delicacy** (15c), **granule** (17c), **inch** (c10), **ingredient** (15c), **liquid** (18c), **medium** (16c), **pound** (via CGerm. one of the earliest Germ. adoptions from L.), **pulp** (17c), **recipe** (18c), **soda** (16c. Arab.), and **texture** (17c).

Words of Scandinavian origin

Interestingly enough, while there are so many borrowings from Old Norse in many other fields such as *leg, kid, skill, ski, skin, skirt, get, take, and raise*, there are rather a small number of Scandinavian terms found in the sphere of cookery. This could be because there was not so much need to import words of cookery because the Anglo-Saxons had so much in common with the Vikings, as opposed to the French and Mediterranean peoples, in terms of ways of living and cooking.

The verbs of Scandinavian origin include : **blend** (13c. ON.), **flatten** (17c. ON.), **raise** (12c. ON.), **scorch** (15c. ON.), **scrape** (14c. ON.), **score** (14c. ON.), **shrivel** (16c. ON.), **skin** (11c. ON.), **spike** (13c. OSw.), and **whisk** (15c).

Among the kitchen implements are : **beaker** (14c. Gk. via L.), **knife** (11c. ON.) and **spoon** (14c. OE.).

Terms for food substances and raw cooking materials contain : **egg** (14c. Skr. via Gk., L., ON.), **flake** (14c. ON.), **leg** (13c. ON.), **rump** (15c), and **skate** (14c. ON.).

Included in the terms for sauce, accompaniments and dishes are : **cake** (15c. ON.), **collop** (15c), **dripping** (15c), and **steak** (15c. ON.)

Words of Dutch origin

The English language owes to Dutch a number of nautical terms such as *buoy* (Gk. via F.), *cruise*, *deck*, *dock*, *lighter*, *skipper*, and *yacht* and even such vulgar words as *fucking*, *cunt* and *bugger* (medL.).

Among the terms of cookery taken in from Dutch are: [verbs] **pickle** (14c. possibly after a Dutch fisherman, William *Beukelz* (died 1397), said to have invented the pickling process) and **sprinkle** (14c. MDu.), [kitchen implements] **cork** (16c. Spanish Arabic), [raw cooking material] **offal** (14c), [accompaniments and dishes] **coleslaw** (19c. L.), **cookie** (18c), **cruller** (19c), **scone** (16c. MDu./MLG.), **snack** (18c. MDu./MLG.), and **waffle** (19c), [vegetable] **gherkin** (17c. Slav.), and [beverages] **brandy** (17c. 'burnt, distilled wine'), **coffee** (17c. Arab. via Turk.), **gin** (18c. via Fr. from L.), and **tea** (16c. Chinese).

Words of Portugese origin

It is sometimes rather difficult to say whether a word came into English via Portugese or Spanish due to their linguistic and geographical closeness, as is the case with French and Latin. The words which seeped into English by way of Portugese are: [food substance] **molasses** (16c. L.), [raw cooking materials] **grouper** (17c) and **turkey** (16c. imported by Portugese from Africa via Turkey), [vegetables and fruits] **apricot** (16c. L. via Gk. and Arab.), **cashew** (18c. Tupi), **mango** (16c. Tamil via Malay), and **yam** (17c. of West African origin), and [beverages] **madeira** (16c. L. via Sp.) and **port** (17c. from *Oport*, the chief port of shipment for Portugese wines).

Words of Spanish origin

Through Spanish came in a number of words of the New World which the Spaniards explored earlier than any other people. Among the culinary terms from Spanish are: [verb] **barbecue** (17c. Haitian), [raw cooking materials] **abalone** (19c), **anchovy** (16c. Gk. via Rom.), **barracuda**, and **tuna** (Amer. Sp. from L.), [spices, herbs, vegetables and fruits] **avocado** (17c. Aztec), **banana** (16c. African origin), **coconut** (16c. Pg.), **maize** (16c. Carib origin), **oregano** (Gk. via L.), **papaw/papaya** (16c. Carib; or via Pg. into

E.), **potato** (16c. Haitian), **radish** (c10), **sesame** (15c. Gk. of Oriental origin), and **tomato** (17c. Mex. ; or via F. or Pg. into E.), [dish] **paella** (Gk. via L., F. and Catalan), and [other terms related] **cafeteria** (Amer. Sp. from Sp.), **lunch** (19c), and **luncheon** (17c).

Words of Italian origin

As was already mentioned in the introduction English has borrowed a great number of Italian words especially in the fields of art. Not a few words of cookery terms come from Italian as well, which include: [raw cooking material] **scampi**, [accompaniments and dishes] **lasagna** (Gk. via L.), **macaroni** (18c. Gk.), **minestrone** (L.), **pasta** (L.), **pizza** (L.) **polony** (18c. from *Bologna*, a town in Italy, noted for a kind of sausage), **risotto** (19c), **salami** (19c. L.), **spaghetti** (19c), and **zabaglione**, [spices, herbs, vegetables and fruits] **artichoke** (16c. Arab. via OSP.), **broccoli** (17c), **cauliflower** (16c. or from L.), **zucchini**, [beverages] **maraschino** (18c. L. liqueur distilled from *Marasca* cherry), **Marsala** (19c. from *Marsala*, the name of a town in Sicily), and [other terms related] , **oz** (16c) and **bazaar** (16c. Pers. via Turk.).

Words of German origin

German has also contributed a number of terms connected with eating and drinking, among which are [verbs] **husk** (14c. LG.), **rub** (14c. LG.), **scoop** (17c. MLG. , MDu.), **scour** (13c. L. via OF. and MLG.), **scrub** (MLG.), **scum** (13c), and **whip** (13c. MLG.), [kitchen implements] **stove** (15c. MLG.) and **tumbler** (17c. MLG.), [raw cooking materials] **knuckle** (15c. MLG.) and **snapper** (17c. MLG. /MDu.), [accompaniments and dishes] **delicatessen** (17c. L. via It. and F. from the same source as **delicacy**), **dumpling** (16c. LG. or Du.), **noodle** (18c), **pancake** (15c. MLG.), **pretzel** (19c. medL.), **sauerkraut** (17c), **schnitzel**, **strudel**, **wienerwurst**, (19c) and **zwieback** (19c. 'twice baked (bread)'), [vegetables] **cranberry** (17c) and **swede** (17c. ON. via MLG.), [beverages] **bock** (19c. After *Eimbeck*, city in Hanover, Germany, where the beer was first made) and **lager** (19c. 'beer for keeping'), and [other terms related] **carouse** (16c).

Words of other origins

From Mexican come **tabasco** (17c. from *Tabasco*, the name of a river and state of Mexico) and **tequila** (from *Tequila*, district in Mexico), from American Indians: **squash** (17c. Narragansett Ind.), **hickory** (17c), and **pecan** (18c. Algonkin Ind.), from Malay: **durian** (16c), **mangosteen** (16c), and **sago** (16c. via Pg.), from Hindi: **chutney** (19c) and **punch** (17c. 'five ingredients'), from Tamil: **curry** (16c), from Maori: **kiwi** (19c. onomatopoeic), from Chinese: **chop suey** (19c. '雜碎') and **chow mein** ('炒麵'), from Hungarian: **goulash** (19c. 'herdsman's meat'), from Turkish: (**shish**) **kebab/kebob** (17c. skewered roast meat), **pilaff** (17c. Pers.), **sherbet** (17c. Arab.), and **yog(h)urt** (19c), from Persian: **china** (16c. Skr. 秦), from Hebrew: **kosher** (19c), and from Russian: **samovar** (19c) and **vodka** (19c. a variation of 'water', just like other potent spirits such as **eau de vie** (F.), **whisky** (18c. Gael.) and **sake** (17c. Jap.)).

Words Deriving from proper names

Other than the words printed in italics in the previous pages such as *Cognac* and *Soubise*, there are a number of cases of proper name becoming a generic term with the capitalization dropped and the words generally used to describe any product similar to the original. Among these are those named after a noble or a famous person and those deriving from a place name. The former include such words as follows: **grog** (18c. from the nickname to Admiral Vernon who wore a *grogram* cloak), **jug** (16c. after a pet name for the feminine name *Joan, Joanna* or *Jenny*), **martini** (19c. from the name of the maker of one of its two ingredients, vermouth, the firm of *Martini & Rossi*), **shaddock** (17c. after Captain *Shaddock*, commander of an East India Company ship, who took the seed to Jamaica in 1696), and **stroganoff** (after Conut *Stroganoff*, 19th century Russian diplomat).

Included in the latter are: **bourbon** (originally made in *Bourbon* County, Kentucky), **cayenne** (18c. Tupi: from the chief town *Cayenne* of French Guiana), **chicken Marengo** (from the chicken dish served to Napoleon after the battle of *Marengo* (1800), Italy), **frankfurter** (from

Frankfurt (Am Main), West Germany), **hamburger** (from *Humburg*, West Germany), **sandwich** (18c. after the Fourth Earl of *Sandwich* (1718-1792) for whom the device was said to have been invented so that he might not leave the gamble-table, at which he spent twenty-four hours without other refreshment), **satsuma** (19. Jap. from *Satsuma*, the former name of Kagoshima, Japan), and **sherry** (16c. Sp. wine of *Xerez* (*Sherris*), Spain). Incidentally, **bacardi** is a trade mark for a brand of rum originally distilled in Cuba. Needless to say, this kind of word importation has been brought about through vigorous business transactions and cultural exchange which started as far back as the Tudor period or even before than that.

Words of Onomatopoeic or Imitative Origin

In addition to those already listed above there are some more imitative words: **champ** (16c), **crunch** & **crunchy** (19c), **jam** (18c), **pop corn** (19c. US), **puff** (15c), and **sizzle** (17c). **Piccalilli** (18c) is a trade term fancifully made on 'pickle'.

Words of Unknown origin

Although close and thorough investigations of etymologies have been made the following still remain of unknown or uncertain origin: **baste** (15c. French origin?), **bun** (14c. French origin?), **chop** (14c), **cobbler** (15c?), **cocktail** (19c. US: W. Morris has collected many versions of the origin), **core** (14c. French origin?), **grouse** (16c. medL. origin?), **haggis** (15c. from OF. *aggasse* <*magpie*> ?), **prawn** (15c), **raspberry** (17c), **roe** (15c), **rum** (17c), **scramble** (16c), **shrimp** (14c. from MLG. meaning contract and wrinkle?), **shuck** (17c), **skewer** (17c), **squeeze** (16c), **toffee** (19c. from *tough*?), **toss** (16c. perhaps Scand. origin) and **trolley** (19c. dialectal origin).

Native words (Words which are traced back to OE. and Common Germanic.)

Finally the following are native words connected with cookery which can be traced back to the long ancestry of Germanic stock. These words are by and large related to fundamental cooking skills and foodstuff.

The native verbs include : **bake** (c11), **beat** (c10), **bind** (c10), **bone** (15c), **brew** (13c), **brown** (16c), **burn** (c10), **can** (c10. late L. ?), **carve** (13c), **char** (17c. back formation from **charcoal**), **chill** (14c), **cool** (15c), **crumble** (16c), **curdle** (16c), **cut** (13c), **drain** (16c. from the same etymon as **dry** and *drought*), **freeze** (13c), **glaze** (14c. from 'glass'), **heat** (c10. from 'hot'), **kipper** (18c. from 'copper' with allusion to the colour of the male salmon), **knead** (c10), **mash** (17c), **melt** (c10. from the same etymon comes **mild**), **pound** (17c), **salt** (c11), **sear** (16c), **seed** (20c), **shred** (14c), **sift** (c8), **sliver** (14c), **smoke** (18c), **soak** (14c. from the same source as **suck**), **stand** (c15), **steam** (15c), **stir** (c10), **stock** (14c), **stone** (17c), **stud** (16c), **swell** (c15), **thicken** (c15), **thaw** (c10), **tin** (19c), **top** (16c), **trim** (16c), and **wash** (10c. from the same etymon as **water**).

Among the adjectives of native origin are **bitter** (c10. 'biting to the tongue', from the same source as **bite** (c10)), **crackling** (18c), **hot** (c10), **sharp** (c9), **sour** (c10), **sweet** (c9), **tart** (14c), and **tough** (c8).

The words for kitchen implements comprise **bin** (14c. of Celtic origin, like **bushel** and **car**), **bowl** (c10), **cracker** (17c), **crocery** (18c), **drawer** (16c), **glass** (c9), **ladle** (c10), **opener** (19c), **oven** (C10), **pan** (c9), **poker** (16c), **rest** (17c), **sifter** (17c), **sink** (16c), **spit** (c10), **stool** (c9. from the same etymon as **stand**), **tongs** (c8. from 'bite'), **toothpick** (15c), **tray** (11c. from the same etymon 'to be firm and solid' as *tree*, **trough** and *truth*).

A number of words for food substance and raw cooking materials are of native origin: **bass** (17c), **back** (c11), **belly** (13c. from the same source comes **bellows**), **breast** (c11), **buttock** (13c), **cheek** (c9), **chicken** (c10. from 'cock'), **clam** (16c. from 'press or squeeze together'), **clod** (14c), **cod** (13c. 'bag-fish' from its appearance), **crab** (c10. from the same etymon as **carve** and *crawl*), **cuttlefish** (16c. from the same etymon meaning bag as **cod**), **dough** (from 'knead', from which comes *lady* as well), **duck** (14c. from 'dive'), **eel** (c10), **fat** (c9), **game** (13c. from 'together + man'), **goose** (c10. one of the few such bird-names of Indo-European age as *crane*, *drake*, *sparrow* and *thrush*), **grit** (16c), **halibut** (15c. 'holy flat-fish'), **ham** (17c), **hare** (12c), **head** (c9), **hen** (c10), **herring** (c7. 'greyish-white fish'), **hock** (14c), **kidney** (14c), **lamb** (c8), **liver** (c9), **malt** (c7. from the same etymon as **melt** and

mutton, **marrow** (c7), **neck** (14c), **rib** (c8), **shad** (11c), **shank** (c11), **shin** (c10), **shoulder** (c7), **smelt** (c8), **starch** (15c. from the same etymon as *stark*), **swine** (c8), **tail** (c8), **tongue** (c9), **topside** (19c), and **yolk** (c10. from the same etymon as *yellow*).

The smallness of the number of the words for sauce, accompaniments and dishes makes a remarkable contrast to the big number of those in the previous categories. The few words are : **bread** (c10. from the same source as **brew**), **brine** (c10), **broth** (c10. from the same etymon as **brew**), **brownie** (16c. a diminutive of *brown*), **frosting** (18c), **honey** (c9), **icing** (18c), **loaf** (c10), **marshmallow** (19c), **sweet** (c9), and **topping** (c14).

The native words for spices, herbs, vegetables and fruits are not so many, either. They are : **apple** (c9. from Italian place-name *Abella?*), **arrowroot** (17c), **barley** (10c), **beans** (c11), **berry** (ultimately meaning ‘red’), **chess** (c7), **corn** (9c. ‘worn-down article’), **dill** (c7), **garlic** (c11. ‘spear <cloves>+ leek’), **hazelnut** (c8), **horseradish** (17c), **leek** (c11), **oat** (c15), **rye** (c8), **sprout** (12c), **strawberry** (c10), **walnut** (c11. ‘foreign nut’), and **wheat** (c9. meaning ‘white’).

As far as the three books referred to for this paper are concerned, only two words of native origin are found in the terms used for beverages : **ale** (c10) and **milk** (c9).

Other terms related include : **breakfast** (15c. ‘break one’s fast’), **crumb** (10c), **flesh** (c10), **food** (c10), **greed** (17c. by back-formation of **greedy**), **gristle** (c7), **meal** (c9), **meat** (14c), **rind** (9c), **shortening** (19c), **wedge** (16c) and **yeast** (c10).

Conclusion

Judging from the survey above, it would not be hazardous to say that the analogy of most terms of cookery suggests a French or Latin source and that, as is the case with the words in other fields, there are few Celtic terms. One may also say that one characteristic about the words of foreign origin in cookery is that there are a great number of concrete words, though in general the foreign element is rather abstract, and the homelier the subject, the more native words are used.

The centuries which saw the biggest importation of cookery terms are, as far as the survey above shows, the 14th, 15th, 16th and 17th centuries, which correspond to the period when English had a great deal of influx of foreign words in many fields.

As far as verbs used in cookery are concerned, quite a few fundamental words are native words, though those related to some sophisticated or foreign skills are taken in from French, Latin and other languages. As for adjectives, there are a number of terms of Latin origin which describe subtle taste and feelings or refined senses.

Names of kitchen implements deriving from foreign tongues are numerous: more than half of them can be traced back to Latin.

The names of people, places and measurements related to cookery are mostly from other languages; notably from French and Latin.

Native terms have a relatively big share in the terms used for food substances and raw cooking materials except vegetables, though they are also outnumbered by words of foreign origin.

There are comparatively a small number of native words used for sauce, accompaniments and dishes. Among the words of these categories examined in this paper, only about 10 % is of native origin. This trend is especially conspicuous about the names of dishes. Only two among the 64 names of dishes examined in this paper are native.

Also very small in number are the terms used for beverages. Only three (including Gaelic *whisky*) out of 38 names listed above are of native origin. The sources of the others are diversified ranging from Latin and Greek to Turkish, Russian and Japanese.

Among the names of spices and herbs recorded in this paper, only four are of native origin out of 49. One of the characteristics of the words in these categories is that approximately a third of them are of Greek origin and most of the others are also from the Mediterranean districts, which may imply that the spices were essential to the carnivorous English people and that they, who lived in a colder country, had to depend on the importation and transplantation of these vegetable substances. Similarly approximately only 15 % of the names of vegetables (including grains) and fruits examined

for this paper are of native origin. The sources of the words of foreign origin are scattered almost throughout the world with the dates of their importation ranging from the OE. and before-OE. periods to the present time.

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