

MEANINGS ON VARIOUS COOKING MANNERS IN VERB FORMS

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Abstract

This paper aims at investigating the meaning of verb form ‘cook’ having one form with different manners of cooking something. Therefore, the analysis discusses about the various cooking manners in verb forms because cooking is an action or do something. The data was taken from the article about cooking procedure, by note taking technique. The data was further analyzed by natural semantics metalanguage. The result showed that verbs in cooking action have some similar meaning with different manners such as the manner cooking of blanch means cooking food into boiling water in a few minutes, while the manner cooking of steam means cooking food on the boiled water. Here, metalanguage manages to describe and analyze the verb meaning in cooking manners.

Keywords: metalanguage, verb

I INTRODUCTION

People life needs communication to convey their message, expression or action. To communicate the message especially in English, verb is needed to express and explain what the subject did. However, when people act or do something, they need verb to express the message. Therefore, verb can be found in sentences or in verbal language. Givon (1984) stated that verb divided into three categories, 1) state verb, 2) process verb, and 3) action verb.

The various cooking manners that are verb include in the process and action verb because cooking is an action of doing the process of making delicious food. For instance, The English cooking manner of sauté means cook food in the oil or fat with over heat until the food is brown. Whereas, the cooking manner of deep-fry means an action of doing the process of fry food with much oil until the food are covered by the oil. Verb bear exists in English cooking manners interested to be analyzed because the same forms have different processes and results in cooking and serving the food.

For Indonesian people, cooking has seven manners namely, goreng and tumis used for cooking food stuff in oil over heat, sangrai mostly cooks nuts or dry cereal without oil or fat and usually the pan made from clay, while rebus cooks food stuff into the boil water and kukus used to cook traditional snack, vegetables or another food stuff on the boiled water, bakar, and panggang used to grill meat, fish, bread or another food stuff using charcoal as fuel or grill on the frying pan. All of these types used to cook all kinds of food stuff only in different way without special food stuff.

However in English, the cooking manners have each own way with a special food stuff. For instance the verb “toasted” used to cook bread warmly

and brown in high heat (Walter, 2008), while the verb “roast” used to cook meat at the oven. Therefore, the various cooking manners interested to be analyzed because in Indonesia and English have each own way to mention the cooking manners with different way specially. So, the theory uses to analyze the differences meaning and process of cooking manners in English by metalanguage analysis.

II MATERIALS AND METHOD

The data will be analyzed in this paper in the form of verb words. It is taken from the article about cooking procedure. The article discusses the various ways and processes of English people cook the food. Besides, the article contains a lot of verb bear with difference processes and results of cooking food. Here, the collected data will be classified based on the way the object work or process the thing, the tools and the food stuff used.

The data above will be analyzed by using metalanguage to describe and to analyze the configuration about the verbs in the lexicon used in cooking manners. In addition, the NSM approach used to explain the semantic primitive data besides NSM concept can use in a concrete and abstract concept.

According to Wierzbicka (2010:14) defined semantic primitive is indefinable and the basis on which the semantic system of a language was built. Moreover, Goddard (1996:2) stated that semantic primitive cannot be changed as it is innate nature of meaning. Then Semantic primitives are a search for understanding because without it, the meaning cannot be described. People may have different perception to recognize the meaning. Therefore, sometimes the meaning of something can be clear to someone but it may not be clear to another, and when the concept is known by someone sometimes it can be unknown concept to another.

Here, Wierzbicka (2010) found several semantic primitives which consist of some exponents as follows:

1. Substantives	I-ME, YOU, SOMEONE, SOMETHING, PEOPLE, BODY
2. Relational substantives	KIND, PARTS
3. Determiners	THIS, THE SAME, OTHER-ELSE
4. Quantifiers	ONE, TWO, MUCH-MANY, LITTLE-FEW, SOME, ALL
5. Evaluators	GOOD, BAD
6. Descriptors	BIG, SMALL
7. Mental predicates	THINK, KNOW, WANT, DON'T WANT, FEEL, SEE, HEAR

8. Speech	SAY, WORDS, TRUE
9. Actions,events, movement	DO, HAPPEN, MOVE
10. Locataion, existence, specification, possession	BE (SOMEWHERE), THERE IS, BE (SOMEONE/SOMETHING),BE (SOMEONE')S
11. Life and death	LIVE, DIE
12. Time	WHEN-TIME, NOW, BEFORE, AFTER, A LONG TIME, A SHORT TIME, FOR SOME TIME, MOMENT
13. Space	WHERE-PLACE, HERE, ABOVE, BELOW, FAR, NEAR, SIDE, INSIDE, TOUCH
14. Logical concepts	NOT, MAYBE, CAN, BECAUSE, IF, VERY, MORE, LIKE-AS

Based on the categories of exponent, this analysis is included in actions/events/movement. Someone who cooks is doing an activity by moving the tool and touching the food stuff mix together into the pan or frying pan to make a delicious dish or meal.

III RESULTS AND DISCUSSION

The investigation of the various cooking manner found that there are 5 classifications on western's cooking manners. The classification divided based on the way cooking, the tool, and the food-stuff use during the process of cooking.

3.1 BOIL

The cooking activity refers to boil the water in over heat then put some foods into the boiling water, as follow the similarities of cooking manners with different verb in boiling food.

3.1.1 STEW

Stew is the way of cooking in a little liquid slowly (Walter, 2008). This word conveys the cooking process of some foods become a little liquid and needs more time because the process is slowly to get the food done smoothly. The tool used to cook the food stuff is quart saucepan. In stew process, all foods like vegetables, meat, fish and fruit can be cooked.

(3-1) Stewed pieces of rhubarb

3.1.2 BLANCH

Blanch means to put vegetables or nuts into the boiling water for a few minutes to make them white, remove the skins, get rid or strong flavor, or

prepare them for freezing (Walter, 2008). This process cooks the food stuff into the boiling water until the stuff rids from the skin in medium cook. Mostly, the food stuffs cook in this manner vegetables and nuts until clean from the strong flavor and skin. The tool uses to cook is stockpot.

(3-2) Rhubarb can be blanched to help preserve its color and flavour

3.1.3 BOIL

Boil is cooking food and put it into the boiling water (Walter, 2008). In this process, special food stuff like meat and vegetables can be cooked by using this manner. This process makes the food moist and well done. Mostly, the tool to cook in boiling manner is stock-pot.

(3-3) Rubarb adds and boils into heat water for 1 minute

3.1.4 POACH

Poach is the process of cooking food putting into the boiling water or other liquid such as a fish, or an egg with its shell removed (Walter, 2008). It is used only for cooking egg and fish after cleaning the shell then put it into the boiling water or into a liquid flavor. Usually, the tool used is cast iron-skillet.

(3-4) Poach the salmon in white wine and boiled water

Based on the boil clasification, this process has four cooking manners together with the explanation and examples. The verb boil can be explicated as follows:

X do something to Y

At the same time, because of it, Y become cooked

X do something with boiling water

X put Y in stock pot

X do something like this

3.2 STEAM

This activity refers to cook food with heat water until boil then cook the food on the vapor by using steam.

3.2.1 STEAM

Steam cooks food by using steam (Walter, 2008). It is a simple manner in cooking vegetables on the vapor of boiling water to keep the vegetable colour, texture, flavour, nutrient and vitamin good because the vegetable does not boil into the heat water. The food stuff that mostly cooks by this manner is vegetables. So, the tool use is steam or bamboo steam.

(3-5) Vegetables steam to preserve fresh colour, texture and flavor.

This classification has different ways with boil in cooking manner. The verb steam can be explicated as follows:

X do something to Y

At the same time, because of it, Y become cooked

X do something with boiled water

X put Y on steam

X do something like this

3.3 FRIED

The verb action refers to cook food using oil or fat sometimes the result become crispy or moist. There are four manners to fry the food.

3.3.1 PAN-FRY

Pan-Fry denotes the way of cooking food in a pan in a small amount of oil or fat (Walter, 2008). This manner cooks the food using a little oil or fat into well done moist food. All of kinds food stuff can be cooked using pan-fry manner and the tool use to fry is wok or chef's skillet.

(3-6) Pan fry the meat moistly

3.3.2 DEEP-FRY

Deep fry is to fry food in a deep pan completely covered by oil (Walter, 2008). The food cooks with deep fry mostly crispy and the chef also can make it moist depend on the customer order even use much oil. The special food stuff cook in deep-fry is mostly fish. The tool use to cook in deep-fry is deep quart saucepan.

(3-7) The meatballs deep-fry in a pot of oil heated to a medium-high temperature

3.3.3 SAUTE

Sauté cooks food in oil or fat over heat, usually until it is brown (Walter, 2008). Sauté only need a little oil or fat so the flavor put into over heat pan then some vegetables, fish, meat can be mixed or cook differently. All of the food stuff can be cooked by this manner and the tool use to cook is sauté pan.

(3-8) The food stuff sautés on the 5 minutes

3.3.4 SEAR

Sear is cooking activity to fry a piece of meat quickly at a high temperature, in order to prevent liquid and flavor escaping from it (Walter, 2008). This manner has quickly process of cooking meat because the meat fry on a high temperature avoiding the meat become liquid and the flavor escape from the meat. This process cooks special food stuff that is meat and the tool used is chef's skillet.

(3-9) The meat has completely seared

Based on the fried classification, this process has four cooking manners together with the explanation and examples. The verb fried can be explicated as follows:

X do something to Y

At the same time, because of it, Y become crispy and moist

X do something with liquid or fat

X put Y in fry pan

X do something like this

3.4 ROAST

The activity of cooking food is in an oven or on grill or over a fire. Mostly the food cooks meat, fish or bread. Charcoal is a fuel used to cook.

3.4.1 GRILL

Grill is the cooking process by direct heat, especially under a very hot surface in a cooker (Walter, 2008). This is the cooking process of roasting the meat on the grill without oil or fat. Grill especially cooks meat in rare, medium or well done. Grill applies the heat to the bottom surface of meat. The tool used to cook meat is grill or rectangular metal container.

(3-10) Grilled the fish for dinner

3.4.2 BARBECUE

Barbecue is a process of cooking food on a barbecue (Walter, 2008). This process named as barbecue because the roasting process hold out door party using grill or roasting outside over a fire. The food cooks in the manner mostly meat, fish and poultry. The tool used to cook is barbecue or grill.

(3-11) I thought turkey will could barbecue at garden party

3.4.3 ROAST

Roast refers to cook food in an oven or over a fire (Walter, 2008). Mostly, meat or sausage roast over a fire and sometimes some food also can roast over a fire. The tool used to roast is an oven or grill over a fire.

(3-12) Store roasted garlic in an airtight container in the refrigerator for up to two weeks

3.4.4 TOASTED

The cooking process refers to make bread or other food warm, crispy and brown by putting it near a high heat (Walter, 2008). Toasted is a cooking manner for bread become brown and crispy on both sides, but toasted manner mostly used to cook bread. The tool used is a toaster, grill or in front of open fire.

(3-13) Toasted the cheese sandwiches for breakfast

3.4.5 BROIL

Broil has similarity with grill that cooks something on direct heat, especially under a very hot surface in a cooker (Walter, 2008). Broil applies the heat to the top surface of the meat. Broil also cooks meat without oil or fat and the tool used is grill.

(3-14) Broil the chicken on the grill

3.4.6 BAKE

This process refers to cook inside a cooker without using added liquid or fat (Walter, 2008). This process specially cooks and makes bread in an oven by dry heat without liquid or fat added inside. Oven is a tool used to cook bread paste to be delicious bread.

(3-15) Bake the muffin paste into oven

Based on the roast classification, this process has six cooking manners together with the explanation and examples. The verb roast can be explicated as follows:

- X do something to Y
- At the same time, because of it, Y become crispy and welldone
- X do something with fat or fuel
- X put Y in oven, grill or barbeque
- X do something like this

3.5 COOK

The activity of cooking food prepare for meal or dish by some manner such as fry the flavor and then put the food stuff mix together until boil, oil and fat is needed to cook the food. In Indonesia this process is called as tumis.

3.5.1 BRAISE

Braise processes of cooking food slowly in a covered dish in a little fat and liquid (Walter, 2008). This cooking process needs water or liquid or fat to make a tender meat. Therefore, need more time to cook with this manner because it is cooked at low temperature in a covered pot. Finally, the meat cooks slowly to get well done meat. Special food cooked in this manner is meat or vegetables. Sauté pan and quart saucepan can used to cook in braising manner.

(3-16) Spices tenderloin braises in 15 minutes

3.5.2 SIMMER

Simmer describes the process cooking something liquid or something with liquid in it at a temperature slightly below boiling (Walter, 2008). The flavor cooks into heat oil or fat until boiling then put the food stuff into it. Occasionally, it creates a bubble breaking on the surface. The liquid creates from the cooking flavor. Vegetable is a special stuff to cook with simmer. Frying pan uses to cook at simmer manner.

(3-17) Reduce heat to simmer and cook uncovered until rhubarb is crisp-tender

Based on the cook classification, this process has two cooking manners together with the explanation and examples. The verb cook can be explicated as follows:

- X do something to Y
- At the same time, because of it, Y become moist and welldone
- X do something with liquid or oil
- X put Y in fry pan
- X do something like this

IV CONCLUSION

From the result of discussion above, it can be concluded that the various cooking manner in verb forms have different way, tool, and have a special food stuff to be process. Here, the verb 'boil' is the cooking manner by using boiling

water in stock pot, while verb ‘steam’ cooks something by putting on steam in boiling water. However, verb ‘roast’ cooks something in oven, grill or barbeque using oil or fuel. This process only uses to cook meat, fish or bread. Another manner of cooking is verb ‘fried’ that needs much oil to cook something in fry pan, while verb ‘cook’ do something with a little oil to make food stuff done.

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