

Breaking down ‘Cook’: A componential analysis of English cooking verbs

Seo Gyeong Choi
(Seoul National University)

Choi, Seo Gyeong. 2020. Breaking down ‘Cook’: A componential analysis of English cooking verbs. *SNU Working Papers in English Linguistics and Language* 17, 25-46. Recipes have progressed in a very detailed manner over the course of the past centuries, but the language it is written in is still ambiguous and general in ways that may confuse the readers. The present study focuses on English cooking verbs in order to do a thorough componential analysis of them. Employing the Componential Analysis (CA) method, the current paper looks at the internal relationships the words had with each other and broke them down into components that held the principal meanings of the verb. As part of research done in the field of culinary linguistics, it intends to see the world through the window of the kitchen. (Seoul National University)

Keywords: semantics, cooking verbs, componential analysis, culinary linguistics, component

1. Introduction

According to the Oxford English Dictionary, a recipe is ‘a statement of the ingredients and procedure necessary for the making or compounding of some preparation, especially of a dish in cookery; a receipt.’ It is a set of instructions that allow any reader to duplicate the writer and recreate the dish in hand. Thus, recipes are typically prescriptive with a series of directives so that the cook can follow the sequence of operations obligated.

Compared to fourteenth and fifteenth century cookbooks, recipes have progressed in a more detailed way over time. This trend towards trying to reach the goal of precision in language with no space for ambiguity is by far the most notable feature of recipe evolution. Dishes themselves do evolve as well when new additions are made to ingredients. Yet, the evolution of the language of recipe was largely independent of the dish.

It is well noted that the historical recipes were “very general in terms of instructions.” (Bator, 2014) Their function was to consult rather than to teach and they were more like a list of ingredients defining the order of adding them rather than detailed instructions guiding the cook step by step how to prepare a particular dish. The tendency for contemporary recipes to incorporate a high degree of precise detail can perhaps also be interpreted as reflecting that the writer does not anticipate a high level of cooking skills from the intended audience. With this comes the need to understand in a more exact sense what the recipe is instructing the readers. It is of no use however the writer tries to be specific if the verbs themselves are ambiguous and denote several meanings at once. It is of as much importance as writing the recipes as understanding them, so a detailed investigation of cooking verbs used in contemporary cookbooks is unavoidable. Thus, the present study intends on looking at English cooking verbs in order to do a thorough componential analysis of them.

2. Literature Review

2.1 Componential Analysis

Componential analysis (henceforth CA) was first used by anthropologists to compare kinship terms in different languages. Simply put, CA is a way of seeking to discover certain relationships among the words in the vocabulary of a language. Thus, CA can be seen as one of the primary analysis method used in the field of structural semantics. It is basically breaking down the sense of the lexicon into its components; therefore, an alternative term for CA could be “lexical decomposition” (Lyons, 1981). It is a process of analyzing the meaning of the word into its semantic features (Leech, 1981). CA allows the word to be reduced to its ultimate elements and decomposed to its minimum meaning values, and their values are given a “present”, “absent” or “indifferent with reference to feature” system. These features, also called semantic

components, refer to the theoretical constructs which characterize the vocabulary of a language (Lehrer, 1974:46). Thus, CA may be able to distinguish which features are culturally important by looking at how speakers of the language use different components to discriminate different words in the domain (Ottenheimer, 2006; Wilss, 2001).

2.2 Previous Analysis by Lehrer (1969, 1972)

While the study of culinary culture is so immensely developed, publications on the relation between language and food are very scarce. Even if there does exist any, it is largely in terms of linguistic anthropology and does not deal linguistics in their theoretical sense. Even more, there is still little work done in relation to semantics. Lehrer's work (1969, 1972) is essentially the only work done to look into the componential analysis of culinary verbs. Lehrer (1969) uses the work of Katz and Fodor (1963) and Lyons (1963) to study the lexical field of cooking terms in English. Specifically, she analyzes English culinary verbs into components so that she can show that the items in the field are highly organized and that the semantic and syntactic analyses tend to support each other (1969:39). She expanded her work of cooking vocabularies to beyond the English spectrum, utilizing Levi-Strauss's (1965) culinary triangle (1972). The culinary triangle basically presets an abstract model of cooking methods independent of any particular culture; it is intended to be universally applicable, though each language and culture may have different adaptations. Lehrer (1972) examines the semantic structure of the cooking vocabulary in a number of languages, which are seemingly unrelated in their cultural background, to evaluate the notion of culinary triangle.

Table 1 and Table 2 below show the analysis completed in Lehrer (1969). It is by far the one and only componential analysis done in the field of English cooking terms, as many others have used her work as a stepping stone for their comparing analysis (e.g., Newman, 1975).

Table 1. Cooking verbs from Lehrer (1969)

Cook						
Boil			Fry		Broil	Bake
Simmer		Boil				
Poach	Braise	Parboil	Sauté Pan-fry	French-fry Deep-fry	Grill	
Stew		Steam			Barbecue Charcoal	
	Reduce	Plank				

Table 2. Components analyzed from Table 1

(1)	[±Water]: this component is applicable to almost every cooking word. The component [water must be interpreted liberally to include other water-based liquids, such as stock or win. Boil and all its hyponyms are marked [+Water] and all others are [-Water].
(2)	[±Fat]: (Oil or grease are included.) Fry and its hyponyms are marked [+Fat] and all others are [-Fat].
(3)	[±Direct heat]: This component distinguishes between a heat source from which the heat is direct or radiated, like a broiler or open fire, and that which is indirect or conducted, like an oven.
(4)	[±Vigorous cooking action]: Boil and steam are marked [+Vigorous] while simmer, poach, stew, and braise are [-Vigorous]. This component does not apply to other words.
(5)	[±Long cooking time]: Long and short are relative terms, and no specific measure of time can be specified, as say three hours; the time depends on what is cooked. Parboil is [-Long time]; stew is [+Long time]. Other terms are unmarked.
(6)	[±Large amount of cooking substance]: This component is necessary to separate deep fry and French fry, marked [+Large amount (Fat)], from saute, marked [-Large amount (Fat)].
(7)	[±Submerged]: Steam is marked [-Submerged]. Boil and its

	hyponyms other than steam are marked [+Submerged]. Naturally, this component can only apply to the boiling of solid food.
(8)	[Special kind of utensil]: The components included in this category are [+Covered pot] for braise, and possibly [+Frying pan] for fry (To account for frying in non0stick pans where no fat is needed).
(9)	[Special ingredient used or food implied]: Barbecue has the optional component [+Barbecue sauce]. This word has a range of meaning not adequately shown since it can refer to cooking something either by broiling over hot coals or cooking by broiling or baking with a barbecue sauce or both.
(10)	[Special purpose intended by the cooking process]: Poach has the component [+To preserve shape (of food cooked)] and stew the component [+To soften]

3. Verbs Analyzed

Compared to Lehrer (1969)'s 35 verbs, a total of 134 verbs were analyzed. Among the plethora of culinary verbs collected, the study eliminated some that were of minimal use, French-loan words, or unable to identify the exact definition. All verbs were taken from cookbooks or cooking dictionaries that were of current use (Shannon, 1962; Mizer et al., 1978; Cordon bleu, 2001; Stradley, 2004) and online dictionaries were consulted when necessary. To be entirely fair to anyone interested in the present study, it is of great importance to fully explain the definition of each verb. Many are commonly used even in colloquial conversations, but other verbs exist that not even the native speakers of the language will ever come to encounter in their life time. The definitions of the verbs

are listed below in Table 3.¹

Table 3. Cooking verbs

Age	to tenderize meat, especially beef and sometimes lamb and mutton, and to improve the flavor of meat, cheese, wine, etc., by allowing them to rest and ripen, often in a cooled storage area, before use, sometimes for a few weeks, sometimes for many months
Bake	to cook with dry, indirect heat, generally in an oven
Barbeque	to cook food, especially meat, with direct heat over coals or in a broiler, often basting with a hot sauce. The term is derived from the French "barbe a queue(head to tail)," which implies the cooking of a whole animal
Bard	to cover with thin slices of fat meat; or one of the slices. Roasts and braised meats are sometimes prepared in this way.
Baste	to drip or pour pan drippings, water, or some other sauce over meat while it is cooking
Beat	to turn ingredients over and over briskly in order to blend or make the mixture lighter. By hand, the motion is a quick, repetitive, firm "down-up-over-and-down" movement of spoon or fork.
Blanch	to cover a food with boiling water for a few minutes to whiten or to make removal of the skin easier

¹ Note that the definitions may not be fixed or exact. Due to spatial limits as well as the inability to express the clear-cut meaning of each verbs via words, some verbs may have definitions that do not meet the expectations.

Blend	to combine two or more ingredients until each loses its individual identity and the whole becomes smooth in texture and uniform in color and flavor
Boil	to cook in a covering liquid (water, fat, etc.) which has been heated to the bubbling, or boiling, point
Braise	to cook by first browning in a little fat, then to continue by adding a little liquid, covering the pan and simmering over low heat till tender. Meats and certain vegetables are prepared in this way
Bread	to roll a food such as a cutlet or slices of meat, eggplant, etc., in bread crumbs, usually after dipping in beaten egg
Broil	to cook food by exposing it to direct flame, generally located above, as in the arrangement known as a broiler
Brown	to partially cook the surface of meat to help remove excessive fat and to give the meat a brown color crust and flavor
Carve	to slice hot cooked meats
Caramelize	to brown sugar for nutty flavor and brown color
Chiffonade	to cut leaves into long thin strips
Chill	to cool to a fairly low temperature but not to the freezing point
Chop	to cut into small, but not minute, pieces by striking repeatedly with a sharp blade
Clot	to employ a process which will bring about a very soft lump or globule such as that formed in a liquid by evaporation or coagulation
Coat	to cover with a layer, usually thin, of some material or substance, for example, mayonnaise, aspic, flour, or the like

Coddle	to cook by allowing to stand in a tightly covered pan of water which has been brought to the boiling point and then removed from the heat; a method commonly applied to eggs
Combine	to unite, especially unlike ingredients, by mixing thoroughly
Concasse	to rough chop any ingredient, usually vegetables
Core	to remove the center, the section at the center of an apple, pear, etc., containing the seeds and tough, or stringy, connective tissue
Corn	to salt in a weak brine solution with preservatives, as in the preparation of corned beef
Cream	to blend two or more ingredients, such a butter and sugar, until smooth, by rubbing them into each other with the back of a wooden spoon or with a blending fork
Crisp	to chill quickly, for example a vegetable such as lettuce, in order to make it firm and brittle
Crumb	to dip or roll a food in crumbs until evenly covered
Crumble	to break into small bits or pieces; said of a dry solid, such as bread, bacon, or the like
Crush	to compress with considerable pressure so as to bruise, mash, or break into bits
Curdle	to separate, or cause to separate, into curds, usually by heating, by overcooking, or by the addition of an acid
Cure	to preserve a food by salting, smoking, pickling and/or drying
Cut	to separate into pieces with the blade of a knife or with scissors
Debeard	to remove the shaggy, inedible fibers from a mussel
Decant	to pour out, as for example, wine from a bottle

Deep-fry	to cook in hot, gently bubbling fat which completely covers the food being so cooked or which is deep enough to allow the food to float
Deep-poach	to cook food gently in enough simmering liquid to completely submerge the food
Deglaze	to use a liquid, such as wine, water, or stock, to dissolve food particles and/or caramelized rippings left in a pan after roasting or sautéing
Degrease	to skim the fat off the surface of a liquid, such as stock or sauce
Dice	to cut into very small blocks or cubes, usually about a quarter of an inch square
Dock	to cut the top of dough before baking to allow steam to escape and control the expansion of the dough and/or to create a decorative effect
Dot	to distribute over a surface bits of some substance such as butter
Drain	to remove liquid by allowing it to run off
Draw	to remove, as for example, the entrails from poultry, or the essence of tea by seeping; also, to clarify by melting
Dredge	to cover with flour, sugar, etc., by sprinkling or by dipping the food into the substance with which it is to be covered
Dress	to prepare for cooking by cleaning, trimming
Dry	to preserve food by removing moisture, either by use of a modern food dehydrator or by the traditional method of allowing sun and wind to evaporate moisture
Dry-fry	to pan-fry fatty foods such as duck breasts in their own fat, with no extra oil added

Dust	to cover lightly with a fine powder, such as flour or sugar
Emulsify	to combine two liquids that have a natural tendency to separate into one homogeneous mass
Fillet	to remove bones from meat or fish
Flake	to break a food down into small, flat, thin, scale-like pieces
Flambé	to pour alcohol over food and then ignite
Flour	to cover a food with, or roll it in, flour
Flute	to make a series of short indentations or channels, for example, around the edge of a pie crust
Fold	to combine ingredients by cutting down through the mixture with a spoon or fork on one side of the bowl, turning the utensil across the bottom, and bringing it up and over the top, just under the surface. The whole operation is repeated slowly, evenly, and gently, until the ingredients are thoroughly combined
Freeze	to reduce the temperature of a food so drastically that the liquid particles are more or less totally congealed into ice; a process used to preserve food from decay
French	to remove bone and fat, especially from a chop, or simply to remove fat and bare the end of the bone; to cut in long, thin strips, usually referring to green beans sliced lengthwise
French-fry	to cook in hot fat deep enough to float the food to be cooked
Frizzle	to cook on an ungreased or lightly greased skillet until crisp and curled at the edges. Often applied to dried beef or bacon
Frost	to decorate a cake with icing, so that it appears, when the icing is white as was once almost invariably the case, to be covered with frost; to chill

	glass, etc., rapidly, so that freezing moisture adheres to their outer surfaces
Fry	to cook gently in hot, bubbling fat either in an amount sufficient only to cover the food one-third to one-half of the way up, or in deep fat, i.e., covering the food completely or allowing it to float; to cook a fat meat, for example, bacon, in a skillet until the solid fat has been more or less completely liquefied
Glaze	to give a shiny surface to meat, vegetables, etc., by coating them with caramel, meat juice, or transparent jelly
Grate	to rub a solid food such as cheese or lettuce over a roughly punctured metal surface which allows bits or shreds to pass through the punctures to the other side
Grease	to cover, as the inside of a pan, with a thin coating of oil or fat
Grill	another term for broil
Grind	to reduce food to a very fine, almost pulverized, consistency
Hull	to remove the external covering, often dry. To hull corn, however, is to remove the grains from the ear
Jell	to cause a liquid to become a solid, often one of a tender, quivering consistency, usually by adding gelatin or pectin and allowing it to set
Jug	to stew for a long time in a tightly covered pot, usually in a liquid containing vinegar, wine, and herbs
Juice	to extract juice from plant tissues such as fruit or vegetables
Julienne	to cut into long thin strips
Kipper	to cure fish by splitting open, cleaning, salting, drying, smoking, or preserving in oil or sauce

Knead	to work and press with the palms and heels of the hands, turning up and over a small portion after each outward-from-the-center push. Especially applied to the preparation of bread dough
Lard	to insert narrow strips of fat into gashes made in a lean cup of meat; this procedure is most correctly done with a special implement called a larding needle. Or, to lay such strips on the meat
Macerate	to soften or separate the parts of a food by steeping it in a fluid
Marinate	to soak a food, for example, a roast of beef, or to allow it to stand, in a liquid mixture in order to flavor, tenderize, or preserve it
Mash	to reduce to a pulp by crushing, pounding, or beating
Mask	to cover completely with a thick sauce, jelly, or mayonnaise
Melt	to change a solid, for example, butter, to a liquid by heating
Mince	to cut, chop, or, grind into minute pieces
Mint	to flavor by sprinkling with mint sauce, by rubbing with mint leaves, or by marinating in a mint infusion
Mix	to unite similar ingredients, for example, flour, salt, and sugar, by stirring
Mold	to make into a certain shape
Pan-broil	to cook uncovered in a hot, generally ungreased, skillet
Pan-fry	to sauté
Pan-steam	a method of cooking foods in a very small amount of liquid in a covered pan over direct heat
Parboil	to put into boiling water and to cook partially, usually not over five minutes

Parch	to expose to heat till thoroughly dry and shriveled
Pare	to cut away the outer covering, as of apples, potatoes, etc.
Peel	to remove the skin of a vegetable or fruit, for example, of a tomato or banana
Pickle	to steep in brine, vinegar, spices, etc., as a means of preserving and flavoring
Pit	to remove the hard seed or stone of a fruit, for example, a peach or cherry
Pluck	to pick or pull off, as the feathers from poultry
Poach	to cook by immersing more or less completely in water or other liquid which may be either at or below the boiling poin
Proof	to allow yeast dough to rise
Purée	to process food by mashing, straining, or chopping it very finely in order to make it to a smooth paste
Raise	to make light by placing in a warm spot, thus activating the yeast into producing the gas which expands or raises the dough
Reduce	to cook a liquid until a certain amount is cooked away, thus concentrating the flavor in, and thickening the consistency of, that which remains
Render	to melt down or try out meat, especially pork, to separate the portions of lean or connective tissues from the clear fat
Rice	to press a vegetable, especially the potato, through a heavy, sieve-like utensil which reduces it to rice-like pellets
Ripen	to allow a food, such as cheese or cake, to remain uneaten for anywhere from a few days to several months, often in a tightly closed container, in order to mellow and improve the flavor

Roast	to cook by exposure to dry heat; most often applied to meat or fowl
Sauté	to cook fully or partially in fat which is one-eighth to one-quarter of an inch deep, in an open pan over a burner. Also called pan-fry
Scald	to bring to a temperature just below the boiling point. In milk, tiny bubbles appear around the edge of the pan when the milk is scalded
Scallop	to bake in a casserole with milk or a sauce, and often with crumbs, either as part of a mixture or arranged in alternate layers
Score	to cut narrow gashes in a crossbar pattern, as for example, across the outer surface of a roast or of a ham
Sear	to brown the surface, usually of meat, by a brief exposure to high heat, usually in a skillet or heavy-bottomed pan to which a little fat has been used
Season	to enhance flavor by the addition of salt, or other ingredients; to mature; to bring to a proper condition by aging or special preparation, usually applied to beef
Shallow-fry	after heating oil or butter in a frying pan until it is hot, add the food and fry over moderate heat and baste frequently with the hot fat
Shred	to tear or cut into small fragments or strips
Shuck	to remove the outer casing of a food item, such as an ear of corn or the shell of an oyster
Sift	to put through a sieve
Simmer	to cook slowly in a liquid over very low heat, usually in a covered pan
Singe	to remove the remaining down, feathers, or pin feathers from a plucked fowl, or the bristles from a

	pig, by exposing them to a flame, or to a hot iron, often one especially made for the purpose
Skim	to remove impurities from the surface of a liquid, such as stock or soup, during cooking
Slice	to cut into uniform slices, usually across the grain
Smother	to cover completely, as with a sauce or gravy; to cook in a covered dish
Sprinkle	to distribute lightly and evenly over a surface; often used interchangeably with dust, though the former generally refers to a liquid and the latter to a dry, powdered ingredient
Steam	to cook by steaming (rather than, for instance, by exposure to a direct flame as in broiling, or by immersion in hot liquid, as in boiling), either in the top of a double boiler, on a rack inside a deep covered kettle containing a small amount of water, or in a steamer, i.e., a perforated kettle set over a saucepan containing boiling water
Steam-bake	to cook in an oven over a container of hot water
Steam-blanch	to blanch in a pressure saucepan containing a small amount of water, and with the vent open. The time required is about one and one half that for blanching in boiling water
Steep	to allow to stand in a liquid just below the boiling point
Stew	to cook long and slowly in liquid, generally in a covered pot
Stir-fry	a cooking method similar to sautéing in which items are cooked over very high heat, using little fat
Stir	to mix with a circular motion
Strain	to clear of solid materials by butting through a sieve, a finely woven cloth, or some other filtering device

Stuff	to back or fill, often to the point of distension
Sweat	to cook an item, usually vegetables, in a covered pan in a small amount of fat until it softens and releases moisture but does not brown
Swiss	to pound meat, usually beef, with flour and seasonings, breaking up the muscle fibers and tenderizing the meat
Temper	to heat gently and gradually. May refer to the process of incorporating hot liquid into a liaison to gradually raise its temperature. May also refer to the proper method for melting chocolate
Toast	to brown by direct heat, as a flame or electric coil
Truss	to tie, or fasten tightly, by sewing or with metal pins or skewers; used in referring to a stuffed fowl
Whip	to beat (usually a liquid) rapidly with a fork, beater, or electric mixer so that air is introduced, thus lightening the mixture and increasing its volume

4. Components Analyzed

The original components provided by Lehrer (1969) had certain faults in them. For one, it does not incorporate the broader meaning of cook that the present study employs. Another significant problem comes from its ambiguity. The amount of substance used for cooking or the time cooked is so vague that even Lehrer herself admitted to them being able to only suffice for a handful of verbs on the most extremes. One other factor that the present study did not look over was the fact that many of the components were only made to analyze certain sets of verbs. Components built for componential analysis should be able to cover at least a big section of the vocabulary being analyzed; if a component only exists for one single vocabulary, the validity of componential analysis

cannot hold and it will lose its merit of simpleness. Thus, this study intends to suggest a new set of components; some of which are based on the previous work, but others were analyzed through close scrutiny.

4.1. [\pm Heat]

The most important component when it comes to defining culinary verbs is the use of heat. Among the three meanings of cook provided by Lehrer (1969), she chose to analyze only the verbs that are hyponyms of the least general definition of the term. Naturally, this most marked sense of cook, numbered *cook*₃ in her work, involves the application of heat which produces an irreversible change in the object (food) cooked. For this reason, the components recognized in Lehrer (1969) did not include the necessity of heat. As mentioned before this study intended to break down all types of verbs used in the process of making food and this involves the act of preparing a dish regardless of any type of heat used.

4.2. [\pm Liquid], [\pm Fat], [\pm Directness] applied for [+Heat] verbs

When applying heat, the heat can be applied through different mediums. This may be similar to Lehrer's component of [\pm Water] and [\pm Fat]. This may be redundant at some point, because [+Water] naturally implies [-Fat] and [+Fat] is the same for [-Water]. However, a third medium exists where neither liquid nor fat is used to apply heat. This third category will call for both [-Water] and [-Fat], thus making both components necessary. [\pm Directness] is not incompatible with the other two components. Verbs like *steam* is a great example of [+Liquid] and [-Directness], because even though the medium through which the heat is applied to the food product is liquid (most likely water in such cases), the heat does not directly touch the food; instead it vaporizes. *Broil* is the opposite, since its components are [-Liquid], [-Fat] and [+Direct]. *Broil* usually uses a

torch to burn the upper side of the food product in order for it to brown or melt, giving it an appetizing visual. It does not need neither liquid nor fat to transfer heat, but the torch is directly administering fire onto the food.

One interesting thing to notice is that not all frying verbs should be put as [+Fat] in the current set of vocabulary. One verb, *dry-fry*, is the act of frying without any addition of fat. When dry-frying foods that already have their own fat, such as ducks, additional cooking oil is not added. Instead, the food is cooked right away on the frying-pan. The food is mainly cooked with its own fat, as the chef keeps on basting the product with the fat that has seeped out.

4.3. [+Dividing], [+Removing], [+Penetrating], [+Reducing] applied for cutting verbs

The wide range of cutting methods was referred to by a variety of names, especially after the Norman Conquest, due to the introduction of numerous vocabulary items denoting the actions of cutting food, e.g., dicing, chopping, slicing, carving, mincing, leaching, etc. The category ‘cutting verbs’ has been defined by Levin (1993) as verbs which involve “notions of motion, contact and effect (...) [and] a ‘separation in material integrity’, but it also includes some specification concerning the instrument or means used to bring this result about”. Marttila (2009) distinguishes three types of cutting operations: (i) dividing cuts – the division of foodstuffs into homogenous pieces of various size with the use of a bladed instrument, e.g., *mince*, *chop*; (ii) removing cuts – the removal of unwanted parts of foodstuffs with the use of a bladed instrument, e.g., *peel*, *bone*; (iii) penetrating cuts – the cutting of foodstuffs with a bladed instrument “for either aesthetic or functional purposes, without dividing it or removing anything from it”, e.g., *score*. We could add a fourth more category, i.e., reducing (or crushing), containing verbs such as *powder*, *grind*, etc. in which case the structure

of the foodstuff changes. Each of these categories would have the components [+Dividing], [+Removing], [+Penetrating], [+Reducing] and they would all be presupposing the notion of 'cutting verbs' in them.

4.4. [+Preserve] for preserving verbs

This component may only be used for a small set of components, but it is something that marks it different from all others. Verbs such as *smoke*, *cure*, *freeze* are used with the intention preserving the food product. This is an extension of Lehrer's tenth component which was if the verb had a special purpose for its action, since the aforementioned verbs all serve a specific purpose. However, only the verbs used for preservation can be analyzed as having a certain purpose since this is an action that is outside the realm of cooking. It is not in the extension of actions done to prepare a meal right at the moment, but rather, in the future. For this reason, only verbs of preserving can have a component to analyze its purpose.

4.5. [+Coat] for coating verbs

Verbs such as *dredge*, *dust*, *sprinkle* are verbs used to describe the action of coating the food product with another substance, usually flour, powdered sugar or garnishes. These are relatively easy to notice from the definitions themselves. Regardless of the substance being put on top or the food product being coated, [+Coat] will work for all types of coating verbs.

4.6. [+Mix] for mixing verbs

Whereas cutting verbs can be divided in depth among them, mixing verbs are hard to classify within the set. The action is not specific enough to have much difference among the verbs. A clear similarity the verbs such as *mix*, *fold*, *blend* have is that they all put different food products

together into one mixture.

4.7. [\pm Chemical change]

[+Chemical change] is a component that immediately follows [+Heat] component, because to cook something with heat scientifically means that it will arouse chemical reactions from inside the food product. The opposite of this component might be equivalent to [+Physical change], but this component is more ambiguous to define because any of the cooking verbs may also involve some type of physical change, leading to all kinds of trivial changes. There are some verbs that do not require [+Heat] for [+Chemical change] component to appear, and one example is *proof*. With the verb meaning the dough rising from yeast, it obviously is a chemical reaction but does not require any heat being applied to the dough. It only needs to be resting anywhere that is of room temperature.

5. Conclusion

The present study has looked at the great majority of cooking verbs as they are used in present cooking culture and intended to break them down into components. The study started from the work of Adrienne Lehrer in 1969, where she did her primary research on the componential analysis of 35 cooking verbs. It has expanded substantially from the original work, in both the number of verbs analyzed as well as the comprehensiveness of the components suggested. The new list of verbs was broader in including culinary verbs that were ignored for long time, as most linguist only chose to look at cooking verbs with the notion of heat presupposed. The components that were analyzed from the new set of verbs obviously have changed from the original set, since the previous components lacked specificity and needed revising.

One important thing to note about the verbs analyzed for the study is that they are solely the cuisine verbs for the western community. There exists English verbs to describe other ethnic varieties of cuisine, but the present study makes it clear that this study has its foremost direction towards breaking down the cooking verbs as they are utilized in American kitchens and cookbooks. Other ethnic cuisine and languages will have different hierarchies and maybe even different sets of components. It has been noticed by many anthropologists as well as linguists that Levi-Strauss' culinary triangle (1966) is not capable of incorporating the world's diversity of culinary languages. Lehrer (1972) has attempted to test it with several different languages, and having failed to do so, suggested her own culinary tetrahedron, which in turn was proven to be wrong by Harrison (1983). They all may have been correct in arguing that it is possible to claim the most basic generality about cooking, but it would have no specificity regarding particular cultures. Moreover, it is also possible to set up the least set of component to describe the opposing culinary verbs in most, if not all, languages, but they would be too minimal and not even binary to be used as adequate components for this kind of semantic analysis.

Food and language have been mostly dealt by in linguistic studies as spare-time endeavor. A great deal of culinary linguistic work is framed as a side-tracking work from the researcher's original region of linguistic interest. Moreover, recipe analysis has tended to focus more on ingredients than on method, the 'what' rather than the 'how.' The ultimate line of goal the researcher wishes to strive for in the future is not only focusing on the mere analysis of the culinary verbs themselves, but use this insight to investigate into culinary evolution as well as culinary linguistics. The verbs, precise in meaning, serve as a window into the kitchen through language, allowing the reader or researcher to shadow the cook and gain a better understanding of the practices, processes and techniques involved in transforming nature into culture. This not only helps us in the realm of cooking but also linguistic knowledge.

References

- Bator, M. (2014). *Culinary verbs in Middle English*. Frankfurt: Peter Lang Edition.
- James, C. (1986). *Contrastive analysis*. London: Longman
- Katz, J.J., & Fodor, J.A. (1963). "The structure of a semantic theory". *Language* 39, 170-210.
- Leech, G. (1981). *Semantics*. Middlesex, UK: Penguin.
- Lehrer, A. (1969) "Semantic Cuisine," *Journal of Linguistics* 5, 39-55.
- Lehrer, A. (1972) "Cooking Vocabularies and the Culinary Triangle of Levi-Strauss," *Anthropological Linguistics* 14(5), 155-171.
- Lehrer, A. (1974). *Semantic fields and lexical structure*. Amsterdam, The Netherlands: North-Holland.
- Levin, B. (1993). *English verb classes and alternations: A preliminary investigation*. Chicago: University of Chicago Press.
- Lyons, J. (1963). *Structural Semantics*. Oxford: Blackwell.
- Lyons, J. (1981). *Language, meaning and context*. Suffolk, VA: Fontana
- Martilla, V. (2009). "Mincing words: A diachronic view on English cutting verbs", In McConchie, R.W., Honkapohja, A., & Tyrkkö, J. (eds.), *Selected proceedings of the 2008 Symposium on New Approaches in English Historical Lexis (HEL-LEX 2)*. 104–122. Somerville, MA: Cascadilla Proceedings Project.
- Newman, A. (1975). "A semantic analysis of English and Hebrew cooking terms." *Lingua* 37, 53-79.
- Ottenheimer, H. J. (2006). *The anthropology of language*. Belmont, CA: Thomson, Wadsworth.
- Palmer, F. R. (1976). *Semantics: A new outline*. Cambridge, UK: Cambridge University Press.
- Wilss, W. (2001). *The science of translation: Problems and methods*. Shanghai, China: Shanghai Foreign Language Education Press.