Naming Minangkabau Traditional Food: Culinary Linguistics

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1. Introduction

Culinary is a variety of food offerings that are tied to the art of cooking. Culinary is very popular with various elements of society, especially culinary tourism lovers. Indonesia is a producer of unique culinary delights that is very rich in diversity. According to Rahman (2018:45), since its inception, Indonesian cuisine has been a hybrid of various regional and foreign cultures (Chinese, Arabic, Indian, and European). It was further explained by Gardjito, et al (2019:99-100) that in the global era, 3257 dishes were recorded from Sabang to Merauke in a period of 50 years.

Culinary influences most cultures. Gastronomy is a science that studies this, namely relating to human habits in utilizing natural resources to manage, serve, and form a certain eating pattern among the Indonesian people. Gardjito, et al. (2019:1-2) stated that the interesting things about Indonesian gastronomy are its abundant natural wealth, its tropical climate, the fertility of the land which is influenced by nature, and the existence of spices as part of the world's taste revolution. The relationship between culinary delights and language, in particular, can be seen in the form of culinary naming which increasingly influences the uniqueness and integration of cultural diversity. In other words, culinary is part of personal needs, while its name is the influence of eco-social elements in society.

Traditional food is a cultural value that must be protected and preserved. As time goes by, developments like today cause traditional food to be left behind. Therefore, people should maintain the culture that exists in their area. Thus, traditional food must be preserved and developed and seen as a very valuable cultural value. Each region has different characteristics.
This culinary naming is related to the sub-study of onomastics which is included in the study of Semantics. Onomastics has two parts, one of which is toponymy (from the Greek words topos 'place' + onoma 'name'), the study of place names (Ullmann, 2014: 92). In this regard, culinary naming focuses more on the word formation aspects of the culinary management process, place of origin or history, as well as the norms that apply in the culinary arts.

In line with this, research relevant to this research was conducted by Muliana (2020) with a culinary linguistic study on the naming of the traditional Malay culinary Deli. This research examines the process of word formation, meaning, and cultural values contained in the naming of the traditional Malay culinary Deli. The research aims to maintain and preserve regional languages, and culture, and promote traditional Malay Deli culinary delights.

One area that has culinary riches is Minangkabau. Culinary originating from Minangkabau is very well known in the tongues of Indonesian people and foreign people. Therefore, researchers are interested in introducing the culinary delights of the Mandailing people, especially in this research, through the names of the culinary delights of the Minangkabau people.

2. Culinary Linguistics

Gerhardt (2013) in his book Culinary Linguistics: The Chef's Special, provides a summary of the meaning of culinary linguistics indirectly in studying and studying food in a linguistic approach. According to him, the word formation process in culinary linguistic studies is based on vocabulary and its meaning. Referring to Anderson's statement (in Gerhardt, 2013), he states that language and food are a unified whole that builds kinship between humans. At the dinner table, socialization and language mastery are conveyed freely. Eating and talking are platforms for developing social hierarchies, class, ethnicity, caste, and differences between rich and poor.

Based on several studies in relation to language and food presented, Gerhardt (2013: 14-47) was the first person to try to limit the field of culinary linguistics, namely (1) comparative linguistics (2) morphology and word formation (3) syntax and grammar (4) words and meaning (5) oral discourse (6) food for writing. However, there are still many areas of linguistics related to culinary studies that need to be explored. Gardjito (2019:1) states that gastronomy is a rational study of all things related to the origins of the ingredients consumed, eating habits, sorting and selecting varieties and types of food to how to handle and process dishes that are ready to be served.

Names are terms given to people, objects, places and products. Giving names to people and objects serves to make it easier for other people to remember or recognize them. In naming humans and objects, they must have a certain meaning or significance in order to distinguish one from the other. Naming people, objects and places based on the language agreement used in a region. Thus, there are several differences in naming, but this does not change the meaning or significance of the naming (Ilham, S., et al, 2021: 607).

Naming consists of eight types, namely, imitation of sounds, mention of parts that come from the salient characteristics of objects, mention of distinctive properties that come from the characteristics of objects, naming that comes from the name of the inventor or maker, naming places based on the name of the place where the object originates, naming materials that come from the name of the basic material of the object, naming similarities that come from being compared, or comparisons with the meaning of shortening come from combining the elements of the initial letter which are combined into one (Amalia, 2017: 19).
Sudaryat (2008:59-60), explains ten ways of naming, namely 1) imitation of sounds (onomatopoeia), 2) mention of parts (synecdoche), 3) mention of distinctive characteristics, 4) mention of the inventor (appellative), 5) mention of place of origin, 6) mention of materials, 7) mention of similarity in form, 8) mention of shortening (abbreviation), 9) mention of new naming and 10) mention of terminology. The naming system based on the theory mentioned by the expert above is not a reference as a whole in this research, but rather considers and adapts to the research data found by researchers in the field.

3. Research Methods

This research is a qualitative descriptive study that analyzes and presents research results using words or sentences. The qualitative descriptive method is research that is basically scientific to obtain data with specific purposes and uses. The data in this research are types of traditional food. Research object in research on traditional Minangkabau food.

According to Miles & Huberman (2014), the data analysis stage is divided into three, namely: 1) the data reduction stage, 2) the data presentation stage, and 3) the verification stage. First, in the data reduction stage, reducing data means summarizing, sorting out the main things, and focusing on the important things. Researchers used data collection techniques, namely carrying out documentation, in the form of photos, specifically traditional food books. Next is the note-taking technique that is used if you apply the listening method. Apart from recording, the data to be valid and valid, visual recording needs to be done in the form of storing photos and evidence at the data source. In the data reduction process, researchers must be observant and able to sort the data according to the type of naming as research data. Second, in the data presentation stage, in the second stage the researcher will present the data from the data reduction results. The data that has been reduced is in accordance with the division of traditional food naming types. The reduced data is then analyzed. Researchers describe the results of the analysis using language that is easy for readers to understand. Third, in the verification stage, the researcher repeatedly checks the data that has been analyzed again, so that the checked data actually produces correct data.

4. Results and Discussion

4.1. Naming Based on the Main Ingredients

Naming based on the main ingredient is naming based on the name of the main ingredient used in making/processing culinary delights derived from that ingredient. In Minangkabau culinary delights, many food names are based on main ingredients such as gulai and kalio.
Figure 1. *Gulai*

*Gulai* is a type of dish that is widespread in the archipelago, especially in Sumatra and Java. This dish originates from Sumatra and was created by the Minangkabau tribe who liked to mix spices that were previously imported directly from the Maluku Islands (known as the Spice Islands). Gulai is one of the most well-known basic seasonings in Minangkabau cuisine. This yellow curry sauce is a spice and provides flavor for various dishes served in Padang restaurants.

![Image of Gulai](image1.jpg)

Figure 2. *Kalio*

*Kalio* is a type of rendang that is cooked for a shorter time and most of the coconut milk liquid has not evaporated. Kalio has a fairly rich liquid sauce obtained from cooked coconut milk, some of which has turned into spicy oil which is quite delicious when consumed with white rice. Many rendangs served abroad are more similar to kalio or wet versions of rendang. If stored at room temperature, Kalio will last less than a week. Kalio is usually a light golden brown, paler than the drier rendang.

There are some culinary names from main ingredient such as: *Gulai Tunjang, Gulai paku, Gulai toco, Gulai itiak, Gulai banak, Gulai kambiang, Gulai pucuak ubi, Kalio dagiang, Kalio jariang, Kipang Kacang, Pergedel Jaguang*

4.2. Naming Based on Manufacturing/Processing Method

Culinary based on how it is made is given a name based on the method or processing process in Minangkabau. There are several names for making/processing foods in traditional Minangkabau food such as dendeng batokok. Dendeng batokok is a typical West Sumatran dish made from thin and wide slices. After the beef is thinly sliced wide, then pounded with a mortar so that the meat becomes soft. Then this food is topped with coarsely sliced green chilies. *Dendeng* is a typical Minangkabau food. *Dendeng* is a type of food made from meat. The meat used is beef. However, it is not uncommon for meat such as goat meat to be used. However, the beef brings out the most flavor. There are also many types of *dendeng*, including Dendeng Balado and Dendeng Batokok. This dendeng is also easy to find anywhere, even in almost all restaurants in Indonesia. Especially for Dendeng Batokok, this dendeng is easiest to find in its original area, namely in Bukittinggi. The history of Batokok Dendeng also begins in Bukittinggi, West Sumatra. The name Dendeng Batokok comes from the processing method which is beaten or called "tokok" in the Minang language. When processing beef, the meat will be beaten first using a mortar. The goal is to make the meat softer and easier to absorb the spices. Batokok in Padang means beaten. The name of *dendeng* batokok is from the process of processing meat that is beaten. Even though this *dendeng* is not grilled, the texture of the...
meat is soft with a savory, sour and spicy taste from the chilies. Perfect for Indonesians who like spicy food.

Figure 3. Dendeng

Another dendeng batokok, there are another another naming based on process such

4.3. Giving Names Based on Similarity in Shape

Culinary names are based on the similarity of the culinary form to other objects or the nature/texture of the object contained in the culinary name. Minangkabau culinary names are based on their similarity in shape. Angko lapan or also called karak kalian. Some Minangkabau people call it angko lapan because the shape of the food resembles the number eight.

Figure 4. Angko Lapan

4.4. Naming Based on Taste

Culinary names are also given based on the perceived taste of the food. One of the culinary is asam padeh curry. Asam padeh curry is a Minangkabau dish that has a spicy and sour taste. This sour padeh fish curry is a culinary dish from West Sumatra. This dish usually uses sea fish such as tuna, tuna, salmon, and so on. Asam padeh itself means that the sauce prepared has a spicy taste and is rich in spices. The ingredients used to make it are tuna, lemongrass leaves, turmeric leaves, bay leaves, small kandis acid, garlic, shallots, candlenuts, red chilies, tomatoes, galangal and ginger.
4.5 *Naming Based on Spices*

Names based on spices are ingredients used in making culinary delights from types of plants that have a distinctive smell that are used to give flavor to food, such as chilies, ginger, shallots, garlic, turmeric, coriander, tamarind and combrang. Minangkabau food is named after spices, namely chili spices called lado. This name is found in balado dendeng and balado fish.

4.6 *Naming places is based on the name of the place where the object originates*

Naming based on the name of the place of origin is often found in Minangkabau food. The famous culinary use name of place is sate padang. Sate Padang is the name for three types of satay variants in West Sumatra, namely Sate Padang, Sate Padang Panjang and Sate Pariaman. Sate Padang uses beef, tongue, seeds or offal (heart, intestines and swallows) with a thick peanut sauce added with lots of chili so it tastes spicy. Sate Padang Panjang is distinguished by its yellow satay sauce. Meanwhile, the sauce for satay pariaman is red. The taste of these two types of satay is also different. Padang satay has various flavors, a combination of the two types of satay variants above.

4.7 *Naming places is based on color*

The name is based on the colors found in Minangkabau food. This food is white curry.
White curry is a traditional Indonesian dish that is famous in the Minangkabau area, West Sumatra. This dish is made from beef or goat meat which is cooked using typical curry spices consisting of spices such as galangal, turmeric, ginger, lemongrass and various other ingredients. White curry has a savory and delicious taste so it is liked by many lovers of Indonesian specialties.

**Conclusion**

Seven types of Minangkabau culinary names were found, consisting of names based on (1) main ingredients, (2) processing/making method, (3) similarity in shape, (4) taste, (5) spices, (6) place of origin of the object, and (7) color. Naming based on processing, main ingredients and place of origin is often found in the naming of traditional Minangkabau food.

**References**


