

The Nomination of Vietnamese Traditional Cakes

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Abstract *The article investigates the nomination of Vietnamese traditional cakes which are nominated by single and complex features. First of all, the single-featured nomination is divided into seven categories which are then generalized into seven frames in reference to the physical shapes of cakes, the sound of cakes during the process, the states of cakes during the process, the methods of making cakes, the ingredients, the purposes of cakes and the brands of cakes. All these features will be calculated and converted to percentages before they are collected, analyzed and compared with each other. Next, there are at least two features chosen in the complex nomination. In this kind of nomination, people can name cakes by associating them with many features; therefore, there are countless frames to be selected as the nomination methods. Accordingly, it is impossible to have the frames of complex nomination collected and analyzed. Undertaking studies on how cakes are nominated can truly help people understand how the Vietnamese think and name things.*

Keywords: *cake, traditional cakes, nominate, nomination of cakes*

I. INTRODUCTION

The arbitrariness in languages is the universal phenomenon. At present, due to the normally high degree of arbitrariness in the etymon, it is a challenge to understand the relationship between the concept of a word or thing and its sound. However, when it comes to derivative words, the arbitrariness is blurred and the rational elements emerge. Interestingly, there are reasons for Vietnamese cakes to be nominated by compounding words and word phrases. It is comprehensible that characteristic features are used to nominate cakes, for instance the shapes of cakes, the methods of making cakes, the ingredients, the states of cakes during the process and the sound of cakes during the process, etc. As the result, the rational elements are emphasized while the magnitude of the arbitrariness in the names pale in significance. This article researches into the names of all Vietnamese traditional cakes under the linguistic perspectives.

II. REVIEW OF LITERATURE

There are a lot of researches into nomination, but we can brief some researches in Vietnamese such as: Hung. D.V (2013) considered the Vietnamese syllables in forming human and geographical names. His research mainly focused on the combination of syllables and showed that

all syllables in a name may coin words or phrases. According to him, human or geographical names are meaningful accompanied by their denotations. The Vietnamese, however, always choose the names with implicated or connotative meanings. He concluded that nominating people or places was characterized by the arbitrary function, but normally it could also convey the internal meaning. Other researchers also compared the way of forming birth names in languages and pointed out the similarities and differences in cultures and cognition of ethnicities (Hao. N.H, 2017). Hong. H.N.N (2015), whereas, considered the nomination of police concepts in Chinese. This research showed the features of nomination of police concepts in Chinese culture and cognition through the concepts. Thus, nomination can be understood as the process of attributing names to things by applying linguistic units and nomination is one of the criteria for determining words. According to Consanski. G.V (in Le. H, 2013), nomination is the “fixture or mounting of a concept in a language’s inscriptions that reflects the significant features of a denotat”. According to Y. N.N (2001), nomination is the function of constructing language units by separately nominating the segment of things and thereby forming correspondent concepts in words, word phrases, idioms and sentences.

In brief, there are many concepts related to nomination, but it can be admitted that nomination attaches to the concept of sound reflecting the concrete features of a denotat in a given language. In other words, nomination is to name things, actions, natural phenomena by linguistic materials.

All the previous researchers have applied the theory of nomination to study a concrete matter but there has been no research on nominating Vietnamese traditional cakes so far. This article, therefore, takes the traditional cakes to be the object of research.

III. RESEARCH METHODOLOGY

This research used statistics and semantic analysis methods for collecting words indicating cakes in Vietnamese Dictionary (Phe. H, 2011). All words related to cakes were available in the dictionary and were collected from the daily life. All names of cakes were collected and classified into subtypes consisting of singular and plural groups, and each group of cakes would be separated into smaller groups according to the nomination method. Moreover, the statistics between groups of cakes would also be compared to figure out the selections of the features in nominating cakes in Vietnamese.

IV. FINDINGS OF RESEARCH

The statistic data apparently reveals that there are two main nominating frames,

namely single nominating frame and complex nominating frame. The single nominating frame could be understood as the way to select a certain feature to nominate cakes, while the complex nominating frame is the way in which words are combined by selecting at least two features. The results will be illustrated as follows.

4.1. The methods of single nomination

Single nomination is to assign an attributive feature to nominate cakes, which is the basic nomination to distinguish the different types of cakes in their species. (which is the basic nomination to distinguish one cake from the others). There are 7 single nominating types of Vietnamese traditional cakes and they comply with the following nominating frames.

Cake + shape/sound/status/processing method/ingredient/function/brand

First of all, every object has its own external form and from which the owners will choose the method to name the object. Therefore, naming cakes based on the physical appearance by using the metaphor seems to be inevitable. These are samples of shape nomination: harrow cog-shaped cake (bánh răng bừa), logan cake (bánh nhãn), fish cake (bánh cá), duckweed cake (bánh bèo), pillow cake (bánh gối), etc... For example, harrow cog-shaped cake is a type of rice cake made from milled rice and deposited in water, wrapped in banana leaves and shaped as similarly as a harrow-cog. Hence, this kind of cake is named thanks to its physical form. Moreover, the result of the research discloses an interesting fact that there is only one type of cake that is nominated by using metaphorical method of taking the sound during the process of making the cake to name it. Besides, there is a vast majority of cases which are named by describing the state of cakes when they are made such as pliable cake (bánh dẻo), wet cake (bánh ướt), floating cake (bánh trôi) and cakes can be coated, rolled, steamed, soaked in water, cooked directly with fire, etc. For instance, floating cake is a type of cake which is cooked in water and molasses or sugar. This kind of cake is cooked by adding them in a boiler until they start floating to the top, and cakes are then named based on this special feature using the metaphorical method just as presented.

In addition, cakes are also nominated according to their making methods such as pies (bánh nướng), donuts (bánh rán), chung cakes (bánh chưng), rolled cakes (bánh cuốn), casters cakes (bánh đúc), etc. For example, the chef making rolled cakes will pour the batter into a pan, tilt it in a circular motion to coat the bottom evenly and create an even round crepe then let the steam from the pot make the cake itself. When the cooked cake is put on a tray, at this time, the cake is still big and thin, adding that fried meat, fungus and well-chopped onion will be added into the filling before spreading it out onto the greased surface. From that processing, this cake is named by the metaphorical method. Each type of cake is made from one or a certain number of ingredients, and in Vietnamese, employing the name of ingredient

to name the cake is quite popular such as banana cakes, sticky rice cake, rice cake, shrimp cake, bread, chunk cake, filter powder cake, etc. Besides, there are some types of cake which are made all year round, but there are also cakes which are only produced and consumed on given special occasions. Because of the variety of occasion in which cakes are made, many cakes are named in reference to the occasion that cakes are used such as moon cakes, birthday cakes, spousal cakes, vegetarian cakes, holy cakes, etc. Vietnamese people used to set no brand names or trademarks for traditional cakes. However, along with the integration and development, many brands of cakes have been created; brands can be named after the place where cakes are made or named after shop owners. There are some brands of cakes can be listed such as Golden Dragon Cake, Que Huong cake, Ky An cake. Ms. Ba's cake, etc. Table 1 below shows the number and ratio of cake nominating methods.

Table 1. Methods of single nominating cake

| No | Methods of nomination | Quantity | rate |
|----|--------------------------------------|-----------|------------|
| 1 | The shapes of cake | 21 | 21.88 |
| 2 | Sound during processing | 1 | 1.04 |
| 3 | State of the cake during the process | 4 | 4.17 |
| 4 | Cake making methods | 18 | 18.75 |
| 5 | Ingredients | 43 | 44.79 |
| 6 | Functional uses of cake | 9 | 9.38 |
| | Total | 96 | 100 |

It can be seen in the table above, there are 6 methods in total and 96 kinds of cakes have been nominated based on these methods. The method of employing ingredients to name cakes makes up the largest proportion with 43 kinds of cakes (44.79%). Besides, the shapes of cakes and the cake making methods rank second (21 cakes, accounting for 21.88%) and third (18%, accounting for 18.75%) respectively. Three methods of nominating cakes with low numbers are the function of the cake used (9 cakes, 9.38%), the state of the cake while cooking (4 cakes, 4.17%) and only 1.04% of the statistics is devoted to the methods of using sound during the process of making cake which is pancake (bánh xèo). Thus, it can be seen that when choosing methods to nominate cakes, the Vietnamese use up to 7 nominating methods (Brand nominating method cannot be listed because of infinite potential). However, among the 6 typically multi- features related to nomination, the Vietnamese tend to prefer to use ingredients, shapes and processing methods of cakes. Other nomination methods are not equally represented in comparison with three ways listed above.)

4.2. The methods of complex nomination

In the methods of complex nomination, there are at least 2 features chosen in order to name cakes. There are countless factors which affect the process of nominating cakes such as the vast number of bakers and the cake making methods or the huge quantities of ingredients and colors; therefore, it is almost impossible to have a clear division of methods like what can be done in the methods of single nomination. However, to learn about the cake nominated by two or more features, we can generalize some frames that Vietnamese people often use to nominate as shown below.

4.2.1. *The cakes with two features nomination*

There are many cakes nominated based on two features in Vietnamese, and the selected features are also very diverse, we can see the specific frames in this section.

- Types of cakes are nominated based on the processing method combined with the second features including colors, ingredients and second processing method. This type of cakes is generalized into the following frames:

Cake + processing method + color/ingredient/processing method

This type of cake combines the processing method with other features for nomination, the subsequent features may include colors: five-color chung cake (bánh chưng ngũ sắc), black chung cake (bánh chưng đen). Another feature selected is ingredients such as: pineapple sandwich (bánh kẹp lá dứa), green tea scones (bánh nướng trà xanh), red momordica cochinchinensis cake (bánh chưng gấc đỏ) or another second cake making method, for instance fried dumplings (bánh bao chiên), steamed dumplings (bánh bao hấp), baked dumplings (bánh bao nướng).

- Types of cakes nominated by ingredients in association with the smell/taste, color, nature, making method, origin, brand.

Cakes are nominated by selecting two features consisting of ingredients and the second features are quite diverse, specifically in the following frame:

Cake + ingredients+ smell/taste/color/nature/method/origin/brand

Nominating cakes with second feature selection is colors such as: black bread (bánh mì đen), black pinnate cake (bánh gai đen) or the taste of the cakes such as: sweet bread (bánh mì ngọt), salty sticky rice cake (bánh nếp mặn), the third type selects the properties of

cakes: thin bread (bánh mì gầy), long chung cake (bánh chung dài). The next type of cake selected the method of processing such as bread rolls (bánh mì cuộn), baked coconut cakes (bánh dừa nướng). In addition, the place of origin or production is also adopted to nominated cake, for example Tu Tru Gai cake (bánh gai Tứ Trụ), Nha Trang mango cake (bánh xoài Nha Trang), Hai Duong green bean cake (bánh đậu xanh Hai Duong). Another type of bread selects the characteristics of the cake for instance fresh bread (bánh mì tươi), wet sweet potato cake (bánh khoai ướt), or select the shapes of cake: bread pillow (bánh mì gối). Another type of cakes choosing two features are ingredients as the following cakes durian green bean cake (bánh đậu xanh sầu riêng), purple potato bread (bánh mì khoai tím) apple bread (bánh mì táo).

The last type of cake selects the brand such as Nguyen Huong green bean cake (bánh đậu xanh Nguyễn Hương), Cam Trinh durian cake (bánh sầu riêng Cẩm Trinh), Ms. Van Bot loc cake (bánh bột lọc Bà Vân).

- Cakes are nominated by the combination of the function with colors, ingredient or shape of cakes.

This type of cake is generalized into the following frame:

Cake + function + color/ingredient/shape

These are cakes which are produced, traded and served on traditional occasions such as on birthdays, in mid-autumn, at the wedding, etc. The selection of functional feature in combination with ingredients such as: green tea moon cake (bánh trung thu trà xanh), agar birthday cake (bánh sinh nhật rau câu), cakes with functional feature combines with colors such as: three-colored moon cake (bánh trung thu ba màu), five-color wedding cake (bánh cưới ngũ sắc). The last cake using the second feature is the cake shape: round mooncakes (bánh trung thu hình tròn), carp mooncakes (bánh trung thu cá chép), pig mooncakes (bánh trung thu con heo), square birthday cake (bánh sinh nhật vuông).

4.2.2. Cake nomination with three features

These are cakes that have selected three features to nominated, the first type selects the first two features as the processing methods as in the frame:

Cake + processing method 1 + processing method 2 + ingredients

Cakes that are nominated according to this method can be listed such as grilled meat dumplings with pork filling (bánh bao nướng nhân thịt lợn), wrapped rolled with meatballs

(bánh cuốn đùm thịt), etc.

Another formula for naming cakes is:

Cake + processing method + ingredient 1 + ingredient 2

There are some kinds of cake could be named such as meat bean boil cake (bánh chung đậu thịt), Gac fried meat cake (bánh rán gấc thịt)

There is cake selected the two first features are ingredient while the third can be another ingredient or processing method as follows:

Cake + ingredient 1 + ingredient 2 + ingredient 3 / processing method

The followings are examples of these cakes, these cakes set the examples for choosing 3 ingredients to nominate cakes such as garlic butter bread (bánh mì bơ tỏi), Brown glutinus cake (bánh nếp gạo lứt), the second type selects the processing method as the third feature such as: fried banana bread (bánh mì chuối chiên), baked momordica cochinchinensis cake (bánh gai gấc nướng).

Another type of cake selects the ingredients for the first feature, the second and third features are processing methods such as fried grilled bread (bánh mì chiên nướng)...This type of cake has the following frame:

Cake + ingredients + processing methods 1 + processing methods 2

In this formula, the first feature (function) will combine with other features to nominate cakes.

Cake + function + ingredient 1 + ingredient 2

The examples can be listed such as cheese cream moon cake (bánh trung thu kem phô mai), salted egg- fermented moon cake (bánh trung thu nhân trứng muối), vegetable and fruit moon cake (bánh trung thu nhân hoa quả), cream chocolate birthday cake (bánh sinh nhật sô cô la kem), etc.

4.2.3. Cake nomination with four features

This type of cake has many features selected to nominate, choosing up to four features, we have the following types:

The first type has the frame:

Cake + processing method + ingredient 1 + ingredient 2 + brand

For example: Que Huong minced meat rice paper (bánh tráng gạo thịt Quê Hương)

The second kind of cake is nominated by the frame:

Cake + ingredient 1 + ingredient 2 + processing method + ingredient 3

The instances of this type of cake are: grilled chicken bread with cheese (bánh mì gà nướng phô mai), grilled sweet potato banana cake (bánh khoai chuối nướng tằm bột)

The third type of cake includes cheese egg grilled bread (bánh mì nướng trứng phô mai), salt and pepper toast bread (bánh mì nướng muối ớt), these cakes have the following frame:

Cake + ingredient + processing method + ingredient +ingredient

V. CONCLUSION

The article investigates the nomination of Vietnamese traditional cakes which are nominated with single and complex features. First of all, the single feature nomination is divided into seven categories which are then generalized into seven frames including the shapes of cakes, the sound of cakes during the process, the states of cakes during the process, the methods of making cakes, the ingredients, the purposes of cakes and the brands of cakes. All these features will be calculated and converted to percentages before they are collected, analyzed and compared with each other. Among these kinds of nomination, the methods of choosing ingredients outnumber the rest, accounting for more than two fifths (44%). The next two methods which are commonly used are the shapes of the cakes and the cake making methods. As for the complex nomination, there are at least two features which must be selected and it is impossible to have a statistics of complex nomination methods. However, the frames and the samples are still given for clear classification. Undertaking studies on the nomination of cakes definitely offer a broad insight into the modes which the Vietnamese employ in nominating natural things in daily working life.

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