



THE ROLE OF PHYTONYMS IN REFLECTING CULTURAL AND LINGUISTIC IDENTITY OF UZBEK AND ENGLISH TRADITIONAL CUISINE

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Annotation

Ushbu maqolada o‘zbek va ingliz milliy taomlarida ishlatiladigan fitonimlarning madaniy, tarixiy va lingvistik xususiyatlari tahlil qilinadi. Tadqiqotda fitonimlarning etimologiyasi, nomlanish prinsiplari va semantik xususiyatlari o‘rganilgan. Shuningdek, turli o‘simlik nomlarining xalq oshxonasi va an’anaviy ovqatlar tarkibidagi o‘rni tahlil qilinib, ularning madaniy merosdagi o‘rni ochib berilgan. Fitonimlar til va madaniyat o‘zaro ta’sirining yorqin ifodasi sifatida ko‘rib chiqiladi. Maqola xalqona ovqatlanish an’analari, tilshunoslik va etnolingvistika sohalariga qiziqqan tadqiqotchilar uchun foydalidir.

Kalit so‘zlar: fitonim, o‘zbek taomlari, ingliz milliy ovqatlari, etnolingvistika, madaniy meros, semantika, o‘simlik nomlari, oshxona leksikasi

Abstract

This article explores the cultural and linguistic features of phytonyms used in traditional Uzbek and English national dishes. Drawing from comparative-typological and ethnolinguistic approaches, the study reveals how plant names reflect national identity, culinary traditions, and historical contacts with nature. The research identifies culturally specific and universal phytonyms, demonstrating their



semantic richness and sociolinguistic value. The findings provide insights into food-related discourse, folklore, and the preservation of intangible heritage.

Keywords: phytonyms, national cuisine, cultural linguistics, comparative analysis, traditional dishes, Uzbek language, English language

Introduction

Language serves as a mirror of culture, and one of its most vivid expressions is found in the vocabulary associated with food. Phytonyms—plant names—occupy a special place in the linguistic landscape of traditional cuisines, often reflecting centuries of culinary practice, ethnobotanical knowledge, and cultural symbolism. This article investigates the role of phytonyms in traditional Uzbek and English dishes, analyzing their linguistic structure, cultural connotations, and historical origins.

While phytonyms have been extensively studied in botanical texts, folklore, and medicine, their application in culinary contexts remains underexplored, especially from a comparative-typological perspective. By examining the lexical composition and cultural semantics of plant names in the traditional dishes of Uzbekistan and England, this study aims to deepen our understanding of the cultural values encoded in food-related language.

Methods

The research adopts a comparative-typological approach, supported by ethnolinguistic and cultural-linguistic methods. The following steps were taken:

1. Corpus Compilation: A list of traditional national dishes from Uzbek and English cuisines was compiled using ethnographic sources, culinary encyclopedias, and cultural studies.
2. Phytonym Identification: Plant-based ingredients (phytonyms) within these dishes were identified and categorized.



3. Semantic and Cultural Analysis: The selected phytonyms were analyzed for their etymology, metaphorical meanings, and cultural symbolism.

4. Comparative Analysis: Cross-linguistic and cross-cultural comparisons were made to identify commonalities and differences in the use and conceptualization of plant names.

Results and Discussion

1. Phytonyms in Traditional Uzbek Dishes

Uzbek cuisine, rich in agricultural traditions, features a variety of phytonyms with deep cultural roots. Common examples include:

- Piyoz (onion): Used in almost every savory dish, symbolizing simplicity and depth.
- Kashnich (coriander): A traditional herb with strong folk medicine and ritualistic associations.
- Rayhon (basil): Associated with hospitality and celebration.
- Qovun (melon) and Tarvuz (watermelon): Frequently used in desserts and folk festivals.

2. Phytonyms in Traditional English Dishes

English cuisine, shaped by historical colonization, climate, and trade, includes plant names such as:

- Parsley, Sage, Rosemary, and Thyme: Highlighted in the famous ballad “Scarborough Fair,” these herbs symbolize love, remembrance, and virtue.
- Turnip, Parsnip, and Leek: Root vegetables associated with rustic cuisine and seasonal harvests.



- Mint and Apple: Frequently used in traditional sauces, symbolizing freshness and domesticity.

3. Cross-Cultural Comparison

While both cultures utilize native and borrowed plant names, differences emerge in symbolic associations:

- Hospitality and Festivity: In Uzbek culture, herbs like basil and coriander are linked to hospitality and spiritual cleansing.

- Seasonality and Humility: In English culture, root vegetables often signify modesty, subsistence, and rural life.

Despite these differences, both cuisines share a reverence for local plants and seasonal ingredients, illustrating the universal role of phytonyms in expressing culinary identity.

Conclusion

Phytonyms in national dishes serve as linguistic markers of cultural values, historical memory, and ethnobotanical knowledge. The comparative study of Uzbek and English culinary phytonyms reveals both shared human experiences and unique cultural expressions embedded in plant-based food vocabulary. Further research may expand into regional dialects, metaphorical usage, and the role of phytonyms in contemporary food discourse.

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