





THE 《食物的語言》 Language Some of the most popular wanderworter are food related and Jurafsky 2014 discussed many interesting cases Wanderworter represent one perspective of studies on language and food ome of our recent studies on language and : Yao, Y, and Q, Su. 2019. Chinese, Food and Menus, In Huang, C.-R., B. Meisterenst, and Z. Jing-Schmidt, Eds. J. 2019. Routledge Handbook on Chinese Applied Linguistics. London: A LINGUIST READS THE MENU DAN JURAFSKY

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The Full Story of Ketchup ・ Ketchup in Tawain Southern-Min: khe-tsiap-pu,

> borrowed from Japanese ケチャップ (kechappu)

> from English ketchup/catchup (probably in early 20<sup>th</sup> century)

• Popular belief (among English and Cantonese speakers):

> etymology of catchup is Cantonese ke-zap (茄汁 from 蕃茄汁/醬)

- E.g. 2000 American Heritage Dictionary/WIKI

• Other sources referred to Malay ke chap: fish sauce; or even India… Historical Facts: Catchup/ketchup was first recorded in English in 1690,
At that time (16-7 century) UK peoples believed tomatoes are poisonous and not edible, influenced by John Gerard's (1597) 'Herball (based on R. Dodoens's work). The main ingredient of ketchup was NOT tomato before late 19 century.
 F.&J. Heinz started selling tomato ketchup in 1876. 5

The Journey of Ketchup? Southern-Min 汁 tsiap is phonologically closer to English tInp. (than Canonese zap)
 Historical document from JiYun 19-1. (集韻) (1073) 第, 戶住均「吳人戶無業總備」(武文) 段注: 條件數: Early Southern-Min/Amoy Dictionaries (e.g. Douglas 1873, Mecgowan 1883, Compbell 1913).
 Field work: Amoy (dialect of SM) 「無整無菜、好鮭好菜」, "No kue2; no dish. Good kue2; good dish" (李如能L/2001). Integrated Facts Encyclopedia Britannica: ketchup came from Chinese ke-tsiap, which refers to a sources used in cooking made from marinated seafood/fish. Borrowed after British sailors encountered it in Malaysia . Bottowed arter British satisfies encountered it in walays
 Ruled out: Centonese (wrong time, wrong ingredients)
 -Malay: not the original source
 -India: only a stop on the route of borrowing...

## Summary: 300 years around the world Southern-Min people brought koe to South-East Asia, including Malaysia, koe being an important cooking ingredient. It was picked up by British sailors to improve the taste of food cooked during their long journey on board, catchup was first recorded in 1690 Journey on board, Catchup was first recorded in 1990 In the next 2 centuries, ketchup was first duced around the world and localized to use many different ingredients, notable ones including mushroom and walnut. With industrialization and the affordable availability of tomato (old myth of its being poisonous took a while to overcome), tomato ketchup was introduce in late 19th c., This is the ketchup that was introduced as a new cooking sauce to Southern-Min in the early 20th century, through Japan. Southern-Min Hokkien people shared koe-tsiap more than 300 years ago; as catchup, it wandered around the world, became tomato catchup, and returned to Taiwan as khetsiap-pu, a wanderord coming home unknown to its kins.

Spices: How Wanderworter Record The History of Contact and Influences of Material Cultures

- Spices were the more important traded commodities in ancient history, including and especial on the maritime silk road

  - By weight, they worth more than gold
     Spices have long lasting and deep-rooted influences in material cultures where ever they go, and are among the most often recorded wanderworter.

Which of the following Spices are Indigenous in China?

- badian/star anis
- coriander/Chinese parsley,
- cumin/zireh,
- fennel.
- · fagara,

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## Names of Spices Tell Us Where They Are From And Their Wander-route · badian, star anis 八角,<u>茴香</u>, 大料 ;(*badiane* French, *badiyan* Persian) coriander/Chinese parsley, 芫荽, 又名<mark>鄉荽、香菜, 來自波斯/伊朗 But from Persia, NOT China</mark> cumin/zireh fennel 置套, 蒔蘿, 古希臘即有栽種、《說文》無·茴'字 documented in Greek time, but '茴' was not recorded in ShuoWenJieZi, and the word formed with 回 topped by+; 回 often refers to people/things from south/central Asia through the silk road.

Names of Spices Tell Us Where They Are From And Their Wander-route II tanthoxylum, Sichuan pepper 秦椒、川椒、山椒; (**genus**: *Fagara* (old); *zanthoxylum* (current, from Greek, Y+wood) yellow-wood)
The only spice whose Chinese origin is scientifically established.
Yet its earlier Latin genus name fagara is known to came from Arabic (but in fact wandered there from China through Persia)

No direct evidence for pronunciation of 花椒 but based on our current knowledge of related dialects/sinitic languages, it is probably something like faar faa 

(花椒之味) Fagara: 2019 Hong Kong movie (Chinese name: Taste of Sichuan Pepper') dialects/Sinitic languages, it is probably something like faa-giao

(花椒之味) Fagana: 2019 Hong Kong movie (Chinese name; Taste of Sichuan Pepper')

Other Relevant Linguistic Evidences

Note the repeated use of 適音 in various spice names in Chinese, and often following a foreign location. This suggests that the spice that it refers to without modifier (i.e. batian, star anis) was either indigenous or at least introduced much earlier before the other spices (the later being more likely)

Simijarly, alternative names of Sichuan pepper 秦椒、川椒 is modified by Chinese (and not foreign) place names (variants/regions of present-day Sichuan), the names also support that its origin is in China

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## Cha. Chai. Te Chinese Tea or English Tea? \*The word for 茶/Tea takes one of the three following forms in (almost) all languages in the world : cha, chai, té (tea) [Mair and Hoh 2009] • Yet Sinitic Language has two main forms: de (Southern-Min, Hokkien, where tea was grown originally), cha (almost all others), but no chai··· tea languages where tea was imported directly form Hokkien (maritime) • cha(!) languages where tea was imported through Guangdong (maritime) • cha(2) languages where tea was imported through Guangdong (maritime) • cha(2) languages where tea was imported through northern China (maritime) , e.g. ochain Japan. (with the Japanese o- prefix) • chai languages where tea was imported through the silk road through Persia (where the suffix – I was added) • A Couple of special English Teas that are not quite English |apshang.souchong 正 (立) 山小種 ; Hokkien tea, but through Guangzhou (hence 'lap' instead of 'zheng') • pekoe 白毫 (should be pek-oe, the white down at tip of fine tea leave, S.-M. or C.)

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Translation Of 權 Power/Right Many modern concepts in political and social sciences in both Chinese and Japanese were translated into Japanese first from Dutch/English/German using borrowed kanji expressions than borrowed by Chinese again··· That is, words that travelled from China to Japan, then took a virtual visit to the west and return again to China. These words include revolution 革命 democracy 民主 etc.

• Power/Right 權利/力

• 論語曰。可與立。未可與權。

• 孟子曰。執中無權。猶執一也。

• 公羊傳曰。權者何。權者反於經然後有善者也。 •  $\frac{8}{6}$  is altruistic 'right way'  $\frac{1}{16}$  is the 'compromised' or 'expedient' right way; the right thing to do in crisis or given serious constraints • From here  $\frac{\pi}{4}$  is the power that is being shared/given under exceptional conditions. Not rights that comes with birth or considered as given -This may be the reason for the mismatches of directionality in English and Chinese for the concept of power....

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How Many 昧 Mèi's Does Chinese and Japanese Have? • One 二昧耶曼陀羅, 《般舟二昧经》 • Two • Three 三昧 (many examples) 四昧真火 Four • Five 五昧真火 Six 六昧童子 • Seven 七昧之術.... Is any of the above translatable? \*Originally from Buddhism, and later popular with Taoism; both Chinese Buddhism and Taoism tried to give definition to the many 味 mèi's

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Translation of Three ・三昧 さんまい samadhi in Japanese ・ 五昧 a plant's name: Kads*ura japonica* ・ 七昧 The denial of seven senses as a way toward Zen enlightenment Any wanderworter function in a different environment in a new language, just like a traveler has different roles and functions in different places.

• The word/person's identity does not change, but its function/significance in the environment changes...  $\equiv$  in Chinese and Japanese are good examples, a wanderword containing  $\equiv$  inherits the meaning of the number three in them regardless of whether it is in its original meaning or not.

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From Time to Sweet, From Portugal to Taiwan (and China) via Japan Portugal: quatuor anni tempora (Ember Days)

Time for fast and praying, hence no meat is eaten

Hence the special method of preparing deep-fried vegetable and seafood in batter, which was introduced by the Portuguese to Japon (in Nagasaki) Which was than transcribed to kanji as 天婦羅 \* Writch Was inform Indiscipled To Kariji Qs. 大海線 超不養 jianbblon [Sweet but not Spicy]; although it is neither sweet, nor spicy in taste by nature or by design... [but phonologically closer to tempura than天線羅! • 天鴻羅 tiantibuo was introduced later in greater China, As a consequence, it is use more in formal context (fancier Japanese restaurants), and銀行縣 for casual dining Of course there is also Nagasaki castella a Portuguese pound cake introduced by Dutch to Nagasaki to Taiwan, and known first as 長崎雪廷 but now as 整璧宝廷 femiliandiaga honey-cake as it became the prominent local ingredient for castella made in Taiwan.

Sounds Can Trump Character Forms Too • Dutch/French pan  $\rightarrow$   $\upbeta$  in Japan ・食パン shokupan meal-bread (?) refers to the most popular bread loafs Shokupan borrowed in Taiwan → siok phar Aphang = cheap bread, now stands for toasts • 餛飩 húndùn from China (probably 吳 Wu region) to Japan • Back to China as 烏龍 (麵) wūlóng noodle

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