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**THAI COOKBOOK TRANSLATION STRATEGIES:
CASE STUDY OF *SPICY THAI CUISINE***

NICHA KLINKAJORN

With compliments
of

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CASE STUDY OF *SPICY THAI CUISINE***

Nicha Klinkajorn.

Ms.Nicha Klinkajorn
Candidate

Apinya Buasuang

Asst.Prof.Apinya Buasuang, M.A.
Major-Advisor

Suwilai Premsrirat

Assoc.Prof.Suwilai Premsrirat, Ph.D.
Co-Advisor

Krittaya Akanisdha

Lect.Krittaya Akanisdha, M.A.
Co-Advisor

Liangchai Limlomwongse

Prof.Liangchai Limlomwongse, Ph.D.
Dean
Faculty of Graduate Studies

Y. Burasith

Asst.Prof.Yongyuth Burasith, M.A.
Chair
Master of Arts Programme in
Language and Culture for
Communication and Development
Institute of Language and Culture
for Rural Development

Thesis
entitled

**THAI COOKBOOK TRANSLATION STRATEGIES:
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(Language and Culture for Communication and Development)

on
April 19, 2002

Nicha Klinkajorn

Ms.Nicha Klinkajorn
Candidate

Apinya Buasuang

Asst.Prof.Apinya Buasuang, M.A.
Chair

Suwilai Premsrirat

Assoc.Prof.Suwilai Premsrirat, Ph.D.
Member

Sawitri Pechapan

Asst.Prof.Sawitri Pechapan, M.A.
Member

Krittaya

Lect.Krittaya Akanisdha, M.A.
Member

Liangchai Limlomwongse

Prof.Liangchai Limlomwongse, Ph.D.
Dean
Faculty of Graduate Studies
Mahidol University

Suwilai Premsrirat

Assoc.Prof.Suwilai Premsrirat, Ph.D.
Director
Institute of Language and Culture
for Rural Development
Mahidol University

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COMMUNICATION AND DEVELOPMENT; M.A.
(LANGUAGE AND CULTURE FOR COMMUNICATION
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**KEY WORDS : COOKBOOK TRANSLATION/ COOKING PROCESS/
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**NICHA KLINKAJORN: THAI COOKBOOK TRANSLATION
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The purpose of this thesis is to analytically study the translation strategies of food types, food names, ingredients and cooking processes in a Thai cookbook translated into English. This thesis is conducted as a form of qualitative research on the case study, *Spicy Thai Cuisine*, published and prepared in Thai by Sangdad Publishing Co., Ltd., and translated into English by Richard Goldrick.

The results show that translation strategies for food types use cultural substitutes which are based on ingredients and descriptions of flavors, while literal translation, addition, deletion, elucidation, and interpretation are utilized when translating food names.

Translation of ingredients is divided into three parts, according to the main components of ingredients: nouns, modifiers, and classifiers. To translate nouns, the translator employs five strategies: English equivalence, transliteration, cultural substitutes, generalization, and diction. Five strategies are applied to translate modifiers: using past participles, using adjectives, using phrases, transforming into head nouns, and adding modifiers. In translating classifiers, four strategies are used: transliteration, English equivalences, using and transforming equivalent words into head nouns, and skipping.

In terms of cooking process translation, eleven strategies are identified: English equivalences, description, word creation, words with incomplete meanings, addition, deletion, specification, paraphrase, rearrangement of information order, transformation of language structure, and passive voice.

This study led to the conclusion that further research should be done in the following areas: the study of cookbook translation by choosing the case studies of other translators, the comparative study of more than one cookbook, the study of cookbook translation from English into Thai, the study of cookbooks of other kinds of recipes, such as baked goods, light meals, or cocktails, and terminology specific to other recipes.

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(ภาษาและวัฒนธรรมเพื่อการสื่อสารและการพัฒนา)

ฉิชา กลิ่นขจร: กลวิธีการแปลตำราอาหารไทยเป็นภาษาอังกฤษ กรณีศึกษาตำราอาหาร *SPICY THAI CUISINE* (THAI COOKBOOK TRANSLATION STRATEGIES: CASE STUDY OF *SPICY THAI CUISINE*) คณะกรรมการควบคุมวิทยานิพนธ์: อภิญญา บัวสรวง, ศศ.บ., M.A., สุวิไล เปรมศรีรัตน์, Ph.D., กฤตยา อภินิชรุ้, ศศ.บ., ศศ.ม. 194 หน้า. ISBN 974-04-1652-7

วิทยานิพนธ์ฉบับนี้มีวัตถุประสงค์เพื่อศึกษาวิเคราะห์กลวิธีในการแปลประเภทอาหาร ชื่ออาหาร ส่วนผสม และกระบวนการทำอาหารในการแปลตำราอาหารจากภาษาไทยเป็นภาษาอังกฤษ การศึกษาครั้งนี้เป็นการวิจัยเชิงคุณภาพ โดยศึกษาจากตำราอาหาร *SPICY THAI CUISINE* ซึ่งจัดทำโดยบริษัท สำนักพิมพ์แสงแดดจำกัด และแปลเป็นภาษาอังกฤษโดยริชาร์ด โกลด์คริค

ผลการศึกษาพบว่า ผู้แปลใช้กลวิธีในการแปลประเภทอาหาร 2 วิธี คือ การแทนที่ทางวัฒนธรรม ร่วมกับการอธิบายรสชาติอาหารและการแทนที่ทางวัฒนธรรมร่วมกับการบอกส่วนผสม ในการแปลชื่ออาหาร ผู้แปลใช้กลวิธีในการแปล 5 วิธี คือ การแปลตรงตัว การเพิ่ม การละ การขยายความ และการตีความ

สำหรับการแปลส่วนผสมนั้นแบ่งออกเป็นการแปลค่านาม การแปลส่วนขยาย และการแปลลักษณะนาม ในการแปลค่านาม ผู้แปลใช้กลวิธีในการแปล 5 วิธีคือการใช้คำเทียบเคียง การทับศัพท์ การแทนที่ทางวัฒนธรรม การใช้คำที่มีความหมายกว้าง และการเลือกใช้คำให้เหมาะสมกับความหมายสำหรับการแปลส่วนขยาย ผู้แปลใช้กลวิธีในการแปล 5 วิธีเช่นกัน ได้แก่การใช้กริยาช่องที่สาม การใช้คำคุณศัพท์ การใช้วลี การเปลี่ยนให้เป็นค่านามหลัก และการเพิ่มส่วนขยาย ในการแปลลักษณะนาม ผู้แปลใช้กลวิธีในการแปล 4 วิธี ได้แก่การทับศัพท์ การใช้คำเทียบเคียง การเปลี่ยนรูปคำเทียบเคียงให้เป็นค่านามหลัก และการละไม่แปล

ส่วนการแปลกระบวนการในการทำอาหาร พบว่าผู้แปลใช้กลวิธีในการแปลทั้งสิ้น 11 วิธี ได้แก่ การใช้คำเทียบเคียง การใช้คำอธิบาย การสร้างสรรค์คำ การใช้คำที่ให้ความหมายตรงกับต้นฉบับเพียงบางส่วน การเพิ่ม การละ การทำให้ข้อมูลชัดเจน การถอดความ การเรียงลำดับข้อมูลใหม่ การเปลี่ยนโครงสร้างภาษา และการใช้รูปประโยคกรรมวาจก

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CHAPTER I

INTRODUCTION

1.1 Rationale of the study

Thailand is a country that is rich in cultural heritage (Sathiangoses, 1971: 104). It means that Thai people have a very strong national identity and their own life style. Both of these things are the outcome of the inheritance from one generation to another, that is, the younger generation inherits cultural heritage from the elder one by imitating and being cultivated.

Nowadays, the term “culture” is interpreted in numerous definitions, comprising all different purposes of human identity such as ways of life, language, religion, arts, and social aspects, including economics, politics, and development.

Culture results from training and is based on learning, not from intuition. Therefore maintenance of the culture depends on the inheritance from one generation to another. The elders have to try to develop a way of life of their community in the young people’s minds. Furthermore, maintenance of the culture is possible when the members of the society realize the worth of that culture and are aware which aspect of culture should be preserved. Until now, considerable cultures have emerged in human societies, because whenever human beings unite to form a society, the culture occurs without doubt. Society and culture are inseparable, playing a vital role in human lives (Department of Sociology and Anthropology, the Faculty of Political Science, Chulalongkorn University. 1988: 91). But when time goes by, not every culture can survive and remain in the society until present time. Only some cultures are maintained because the members of the society perceive those cultures’ value. Other cultures that are neglected are gradually lost in time. The maintenance of the

culture does not rely only on the inheritance from ancestors to offsprings only, but also the following two factors.

First, we must adopt new proper things from other cultures and suit them to our own. The civilized culture is the one which consists of many different but harmonious elements. The stated adoption must occur so gradually and harmoniously that the members of the society can absorb and do not find it strange. Apart from the adoption and application of the new proper things from other cultures, the adjustment to surroundings such as the evolution of technology, is also important. If we do not try to improve or adjust our own culture to surroundings which are developed all the time, our own culture will be easily dominated by other influential cultures little by little, and at last our own culture would be extinct.

Second, the spread of the culture to others is required. Sathiangoses (1971) indicates that culture is unlike other properties: the more it is distributed, the more it blossoms. Moreover, the members of the society must realize and be proud of the worth of their own culture. When the culture is accepted by the members of the society, the transmission of the culture will occur automatically.

The above-mentioned methods of cultural preservation: the inheritance from the elder generation to the younger, the adoption of new things from other cultures, and the spread of one culture to others can be called the process of cultural communication. This process can be divided into two directions: the cultural communication within the same society is considered as the vertical one, meanwhile, the cultural communication with outsiders is regarded as the horizontal one or "cultural relationship" (Sathiangoses, 1971 : 114).

Based on the previous discussion of the culture and process of cultural communication and transmission, the researcher perceives that one of the cultures which can well illustrate those points is food culture. Food is one of

the cultures which is most related with human ways of life. It plays a vital role in the existence of all creatures including human beings so considerably that it is regarded as one of four means of livelihood. Food and eating behavior are considered to be a national identity according to typical taste as well as geographical and weather features. For example, Chinese people have taste for eating non-spicy food; Japanese people live on fish and seaweed because geographical features of Japan are mostly islands; the westerners usually consume high-fat food because of the cold weather.

Regarding Thai culture, food is one of the most outstanding cultural features, and it is regarded as one aspect of the national identity. Because Thai food is accepted and realized as the worth by Thai people, Thai food culture has the complete process of cultural communication and transmission both vertically and horizontally as previously stated. That is, there is the inheritance of food culture from one generation to another. In addition, there are the adoption and application of many kinds of food from other culture to Thai. For instance, Thong-Yib, Thong-yod, Foy-thong, famous ancient Thai sweets are not originally Thai. In fact, Thai people adopted these kinds of sweets from the Portuguese who came to Thailand for the purpose of trade in around 2054 B.E. (1511 A.D.) or in the reign of King Rama II. Also, Thai food culture is transmitted and spread to other cultures. Thai food has been one aspect of the Thai culture which has been well-known worldwide for a long time. This results from the spread of Thai food to foreigners. Nowadays, there are abundant Thai restaurants all over the world, and the foreigners, both who have been and have not been to Thailand, must know “Tom-yam-kung” (Spicy prawn soup) and “Phad-Thai” (Thai noodle), the most famous Thai dishes. Furthermore, large numbers of foreigners from all over the world visit Thailand in order to taste original Thai food. Thus, Thai food is regarded as Thailand’s most profitable export industry, besides travel industry.

In today’s world, which is called “the world of globalization”, cross-cultural communication is no longer difficult as in the past time. Nowadays, no

matter where people live, they can contact one another more quickly and conveniently. As a result, many high-technologies have been developed. Despite such modern technologies, the main device in communicating is still one of cultural heritage. We call this device “language”.

Language is a cultural tool which is used in expressing thought, need, and emotion. All societies in the world must have their own language. The reason why language is considered as a cultural tool or cultural heritage is that people employ language through the process of cultural communication. Because of language, people can maintain their culture. Consequently, the most essential role of language is not only the communicative device, but also the cultural device.

In former days, the process of cultural communication was always in spoken language more than written language. When time goes by, many valuable cultures would be distorted or lost little by little because there are not any accurately written records. At present, people try to record these worthy things in written language as much as possible, such as, tales, important events, beliefs, laws, or even recipes. These records could be collected and spread to others more easily and conveniently.

However, in the globalization world, a record of cultural information or knowledge in one language is not enough anymore. Therefore, Thai food recipes which are written in the Thai language could only be passed on to Thai people or few foreigners who are Thai-literate. In other words, we can communicate within the same society only. The best resolution of this problem or the best way to bridge this gap is “Translation”.

In translating cookbooks from Thai into English, a translator must have not only very good skills in both Thai and English, but also a cultural knowledge because cooking is counted as a cultural matter. Furthermore, Thai cooking is accepted to be refined. For this reason, it is necessary for a Thai

cookbook translator to be able to understand and analyze the source message in terms of both language and culture. In addition, in the process of translating, a translator must express the message in natural and acceptable target language by conveying all meanings of the source.

Cookbook translation is considered as a how-to translation, which superficially looks easy and uncomplicated. Although cookbook or other kinds of how-to translation do not require the emotional analysis as other literature translations do, it will be more affected if even small mistakes occur. Because a reader will not grasp the message and follow it, or, in the case of cookbook translation, a reader may not cook according to that translated recipe. Meanwhile, if there would be some mistakes in other kinds of translation, a reader could still understand the message from other contexts. This stated reason makes cookbook translation worth studying. Moreover, the study of cookbook translation must be highlighted on strategies used by the translator to make readers in the target language understand the translated version and be able to cook following to the translated recipe as if they read the source language. This is considered as the most important goal of the how-to translation, that is, it focuses on practical purposes more than linguistic purposes. Today's Thai people contact foreigners more than those in the past, as earlier mentioned. Messages in conversational topics usually relate to the culture, but Thai senders of those messages have problems in communicating or do not know how to make foreign receivers understand Thai culture because the receivers' cultures have concepts different from the Thai ones. Thus, the study of strategies in creating words and sentences which can be used for expressing these cultural meaning would be very useful and beneficial. This study is conducted with emphasis on the Thai cooking culture.

With the above-mentioned significance and interest of cookbook translation from Thai into English, the researcher aims to study this topic, by selecting a cookbook entitled *Spicy Thai Cuisine*, which is copyrighted by Sangdad Publishing Co., Ltd. as a case study. This cookbook is published by

Sangdad publishing Co., Ltd. and translated into English by Richard Goldrick. As a bilingual book, *Spicy Thai Cuisine* includes English-translated recipes together with Thai ones in the same book on each page. The English version is on the left and the Thai source, on the right. There are a total of 46 spicy Thai dishes in this cookbook.

The cookbook is selected as the case study according to three main reasons. First, this cookbook is published by Sangdad Publishing Co., Ltd., which is famous for publishing books on cooking. Second, there are many spicy Thai recipes gathered in this book since the spicy flavor is the identity of Thai food. Third, the translator of this cookbook, Richard Goldrick is an English native speaker who has a very good command of both the Thai and English languages and Thai cultural knowledge because he has lived in Thailand for 33 years. Furthermore, he is a Thai-English translation lecturer at the Department of Languages, in the Faculty of Humanities, Kasetsart University. Consequently, it is considered that the translated version of this cookbook is acceptable and reliable in terms of language and cultural communication.

1.2 Purposes of the study

The objective of this thesis is to analytically study strategies of cookbook translation from Thai into English by focusing on the interpretation of the cultural meaning of Thai cooking. The case study is the cookbook entitled *Spicy Thai Cuisine*. Three main objectives which are studied in this thesis are:

- 1.2.1 To analyze the translation strategies of food types, food names, ingredients, and cooking processes employed in translating Thai cookbook into English.

1.3 Benefits of the study

This analytical study of Thai Cookbook Translation Strategies: Case Study of *Spicy Thai Cuisine* is useful for those interested in cookbook translation as well as other similar types of translation, including those in search for guidelines in communicating the cultural meanings, particularly in the context of Thai cooking. The benefits of this study are:

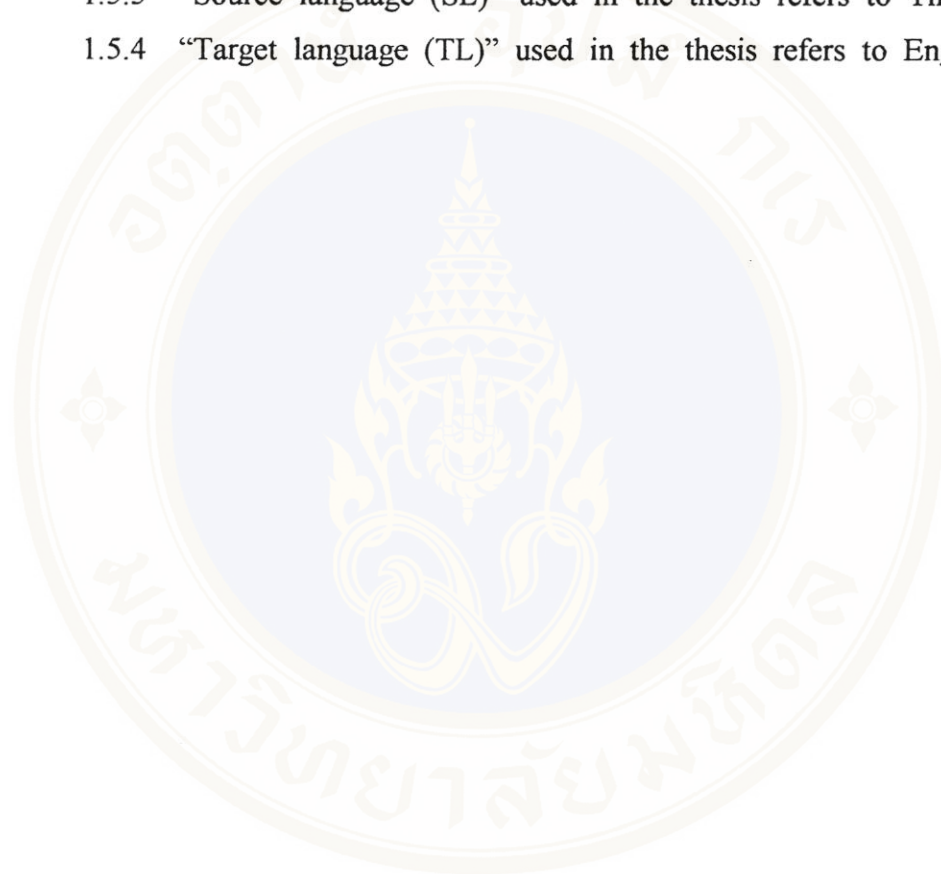
- 1.3.1 This thesis offers the translation strategies of food types, food names, ingredients, and cooking processes in cookbook translation from Thai into English.
- 1.3.2 This thesis gives the guidelines in translating any message concerning Thai culture, specially Thai food and cooking.
- 1.3.3 This thesis takes part in conservation and spread Thai food and cooking culture.

1.4 Scope of the study

- 1.4.1 This thesis involves the study of cookbook translation strategies from Thai into English on the cookbook entitled *Spicy Thai Cuisine*, published and prepared in Thai by Sangdad Publishing Co.,Ltd., and translated into English by Richard Goldrick.
- 1.4.2 The study is performed on food names, ingredients, and preparation of all recipes in the cookbook entitled *Spicy Thai Cuisine*.
- 1.4.3 The study of food name translation is limited to the study of meaning-based translation, not transliteration.

1.5 Definitions of terms

- 1.5.1 “Cookbook” used in the thesis refers to the cookbook *Spicy Thai Cuisine*.
- 1.5.2 “Recipe” used in the thesis refers to the recipes gathered in the cookbook *Spicy Thai Cuisine*.
- 1.5.3 “Source language (SL)” used in the thesis refers to Thai.
- 1.5.4 “Target language (TL)” used in the thesis refers to English.



CHAPTER II

LITERATURE REVIEW

This thesis aims to study strategies of cookbook translation from Thai into English. In so doing, the researcher reviews related theories or thoughts, literatures, and researches in the following topics.

2.1 Meanings of translation

In 1959, Theodore Savory stated in his book, *The Art of Translation*, that the capacity to communicate with others makes human differ from other animals. However, most people usually find it difficult to communicate in different language. There is always a barrier whenever people try to communicate with one another who speak the different language. Thus, people have to do something which is called “translation” to overcome this barrier. “Translation, the surmounting of the obstacle, is made possible by an equivalence of thought which lies behind the different verbal expressions of a thought. No doubt this equivalence is traceable to the fact that men of all nations belong to the same species” (Savory, 1959:2). In other words, “translation” is the general term referring to transference of thoughts and ideas from one language to another whether the languages are written or spoken ones, whether the languages are correctly expressed or not, or whether one or both languages is the sign language, such as the sign language of the deaf (Richard W. Blislin, 1976, as cited in Duangta Suphol, 1998: 4).

Likewise, J.C. Catford (1965: 20) defines “the translation” in the book entitled *A Linguistic Theory of Translation* as “the replacement of textual material in one language (source language) by equivalent textual material in another language (target language).” According to Eugene A. Nida (1974, as cited in Pimphan Wessakosol, 1999), translation means to reproduce in the

message in one language which is equivalent to the another language in terms of meaning, and style. Similarly, D. Seleskovitch (as cited in Duangta Suphol, 1998: 4) explains that “translation is often considered as a code-switching operation implying they a sequence of symbols from one language is substituted for a sequence of symbols in another language.” Moreover, translation is a process of conveying the same meaning of either spoken or written utterance in one language to another language (C. Rabin, 1980, as cited in Duangta Suphol, 1998: 3-4).

Consequently, a translator should be a person who has a very good command of both languages. The duty of a translator is to produce an equivalent text in one language to a text in another language (Franz Eppert, 1980, as cited in Duangta Suphol, 1998: 4). Apart from the language ability a translator should be neat and careful because translation work is very elaborate and “all translation remains a craft requiring a trained skill, continually renewed linguistic and non-linguistic knowledge and a deal of flair and imagination, as well as, intelligence and above all common sense” (Peter Newmark, 1981: 53). Newmark (1981) adds that a successful translation results from the translator’s empathy with the writer’s thought, not from the affinity of language and culture. In 1984, Newmark (as cited in Pimphan Wessakosol, 1999) also indicated that “translation is a craft consisting in the attempt to replace a written message and/or statement in one language by the same message and/or statement in another language.”

In conclusion, translation comprises transferring the meaning of one language into another. A translator should take the semantic structure of the second language, rather than the form of the first language, into account. That is to say, s/he should realize that it is the meaning which is transferred from the first language to the second one. Hence, there are three procedures to follow, namely studying the lexicon, grammatical structure, communication situation, and cultural context of the first language or the source language text, analyzing such things in order to determine the meanings, and then reconstructing these

meanings through the lexicon and grammatical structure which are acceptable and natural in the target language and its cultural context. These three procedures produce the best translation, meaning the one which uses the acceptable language forms of target language, communicates the same meaning of the source language to the target language as much as possible, and brings the same feeling and response as the source text attempted to bring (Mildred L. Larson, 1984: 6).

2.2 Types of translation

J.C. Catford (1965: 21-25) classifies some broad types or categories of translation in terms of the extent, levels and ranks of translation. The details of classifications are:

1. In terms of extent, there are two categories of translation:
 - 1.1 **Full translation** means every part of the source language is replaced by the target language.
 - 1.2 **Partial translation** means some part or parts of the source language are skipped or not translated.
2. In terms of levels, there are two categories of translation:
 - 2.1 **Total translation** is the common meaning of “translation”; that is, “translation in which all levels of the source language text are replaced by equivalent target language material” (Catford, 1965: 22).
 - 2.2 **Restricted translation** means “replacement of source language textual material by equivalent target language textual material, at only one level” (Catford, 1965:22).
3. In terms of rank of translation, there are two categories of translation:
 - 3.1 **Rank-bound translation or word-for-word translation** is considered as “bad translation” (Catford, 1965: 25). It uses target language equivalents at the same rank as the source language. This makes the target language text unnatural and unreadable.

3.2 **Unbounded translation** or **free translation** is the translation which has more adjustments. The word or sentence orders of the target language text may differ from those of the source language text, but the meanings are still retained.

Peter Newmark (1981: 38-66) divides types of translation depending on whether the bias of translation was to be in favor of the author or the reader, the source or the target language of the text. Finally, he divides the translation into two types as follows:

1. **Communicative translation** attempts to affect the target language readers as close as possible to the readers of the source language. It is likely to be smoother, simpler, clearer, more direct and easier to read. The translator can correct or improve the text or replace redundancy with concision. S/he can adapt or adjust the thought and cultural content of the source language more understandable to the target language reader. Briefly, this type of translation emphasizes the readers.
2. **Semantic translation** is likely to be more complicated. The translator should not correct or improve the source language. S/he must try to maintain the local flavor—dialect, slang, and cultural terms of the source language. This type of translation is concerned with the writer of the original text.

Mildred L. Larson (1984: 15-17) categorizes the translation according to either the form or meaning. Within this frame, she sorts the translation into two types as follows:

1. **Literal translation** is form-based translation, that is, it attempts to follow the form of the source language and to reproduce the linguistic features of the source text for the purpose of studying the linguistics of that language. This kind of translation rarely achieves the purpose of communication because the word choice makes the translation sound strange, especially a truly literal translation.

Consequently, most translators usually translate a modified literal translation, that is, they modify the order and grammar enough to make the structure in the target language acceptable and natural. These modifications are performed so as to avoid complete nonsense or to improve the communication. However, the translation still does not sound natural.

2. **Idiomatic translation** is meaning-based translations, that is, it makes every effort to communicate the meaning of the source language text in the natural forms of the target language both in the grammatical constructions and in the choice of words. To translate idiomatically, a translator need to make many adjustments in form. A truly idiomatic translation is not like a translation but it is like the writing. Likewise, an unduly free translation—the translation in which extraneous information is added, the meaning of the source language is changed, or the facts of the historical and cultural settings of the source language are distorted—are not determined acceptable translation.

2.3 Transference of meanings

Beekman and Callow (1974, as cited in Ernst-August Gutt, 1991: 68) mention that “the expression *transfers the meaning* means that the translation conveys to the reader or hearer the information that the original conveyed to its readers or hearers.”

J.C Catford (1965: 35-50) confirms that meaning is the heart of translation, but the meanings of source language and target language words can rarely be the same. Although they rarely have the same meaning in the linguistic aspect, they can have the same function in the same situation. Thus, translation equivalence occurs when source and target languages refer to the same thing or can function in the same situation.

Eugene A. Nida (1964: 176, as cited in Wolfram Wilss, 1982: 148) points out that “one way of defining a DE (dynamic equivalence) translation is to describe it as the closest natural equivalent to the source language message. This type of definition contains three essential terms: (1) equivalent, which points toward the source language message, (2) natural, which points toward the receptor language and (3) closest, which binds the two orientations together on the basis of the highest degree of approximation.”

Wolfram Wilss (1982: 149) categorizes all potential TE (translation equivalence) relations into the four categories: total, optimal, approximative and zero TE. He describes the condition of each TE as follows:

1. The condition for total TE is the existence of a formal and a semantic interlingual one-to-one correspondence.
2. The condition for optimal TE is the existence of a one-to-many.
3. The condition for approximative TE is the existence of a semantically unequivocal item in source and target languages. Both items are, however, in terms of meaning range not identical. Therefore, it is not possible to speak of one-to-one correspondence; rather, one must speak of one-to-part-of-one correspondence.
4. Zero equivalence results from target language lexical gaps relative to source language lexical items requiring adaptational transfer procedures in going from SL to TL.

In the book entitled *Introduction to Semantics and translation* by Katherine Barnwell (1980), there is the chapter on “Transferring lexical meaning from one language to another”. Barnwell (1980: 73-85) divides the transference of lexical meaning into two situations.

1. Transfer where the concept is known in the target language culture

Barnwell (1980) suggests seven changes of form which can be used in transferring where the concept is known in the target language culture, but there is no form which corresponds exactly to the form in the source language.

1.1 SL (Source Language) - single word

TL (Target Language) - phrase in which the meaning components are separated out

1.2 SL - phrase

TL - single word

1.3 SL - two or more synonyms having the same referent

TL - only one form available

1.4 SL - two antonyms available

TL - only one form available, plus negative

1.5 Sometimes a form can most readily be translated using a reciprocal form in the TL

1.6 Transfers involving idiomatic forms or figures of speech

1.6.1 SL - idiomatic or figurative

TL - direct, non figurative form

1.6.2 SL - direct form

TL - idiomatic, figurative form

1.6.3 SL - idiomatic, figurative form

TL - idiomatic, figurative form, but with a different figure

1.7 Transfer involving generic/ specific mismatch

1.7.1 SL - specific

TL - more generic

1.7.2 SL - generic

TL - more specific

2. Transfer where the concept to be translated is not known in the target language culture

Barnwell (1980) recommends the three ways of translating this kind of concept.

2.1 Use a descriptive phrase

2.2 Use a foreign word

2.3 Substitute a concept which is known in the target culture

Mildred L. Larson (1984) has the similar thoughts to Barnwell's. Larson (1984: 57) states that there is no exact equivalence between the words of one language and the words of another. Mostly, meaning of the words in different languages are overlapped, but they are not exactly the same. Without doubt, sometimes several words in the source language may be translated by using a single word in the target language, or vice versa. It is the duty of the translator to figure out the strategies of transferring the meanings from one language to another language as completely as possible.

Like Barnwell (1980), Larson (1984) also divides transference of meanings into two situations:

1. Lexical equivalent when concepts are shared

Larson (1984: 154-155) says that a single source language word may be translated by one word or by many words in the target language, and vice versa. In addition, many times a single word in the source language are often translated by many words or a **descriptive phrase**, in the target language. But the meaning is still equivalent.

2. Lexical equivalent when concepts are unknown

Larson (1984: 163) indicates that finding equivalents for objects and events which are not known in the target culture is one of the most difficult problems in translation because there is no word or phrase in the target language which has the same meaning of such objects and events.

Larson (1984: 163-172) purposes three basic alternative ways in which a translator can find an equivalent expression in the target language.

2.1 Equivalence by modifying a generic word

There are four possible modifications which may be made as seen below:

- 2.1.1 by making explicit the form of the item, (modified with features of form)
- 2.1.2 by making explicit the function of the item, (modified with a statement of function)
- 2.1.3 by making explicit both form and the function, or (modified with both form and function)
- 2.1.4 by modifying with a comparison to some thing or event which does occur in the target language, (modified by a comparison)

2.2 Equivalence by modifying a loan word

A loan word refers to “a word which is from another language and is unknown to most of the speakers of the receptor language. Loan words are commonly used for the name of people, places, geographical areas, etc. These words will often need to have a classifier added so that it is clear whether the word is the name of a person, town, country, river, or what” (Larson, 1984: 169). A loan word used in translation can be modified in two ways:

- 2.2.1 Modified by classifier
- 2.2.2 Modified with a description of form, function, or both

2.3 Equivalence by cultural substitute

When translating some things or events which do not occur in the target language culture, the translator can employ the words representing some things or events which are not exactly the same but occur in the target language. However, cultural substitutes sometimes distort the meaning and should be used only when other strategies insufficiently convey the meaning.

2.4 Culture in translation

Katherine Barnwell (1980: 73) points out that cultures, like languages, are usually different from one another. Consequently, in translation, apart from the source and target languages, a translator also has to consider the source and target cultures. "Different languages have different concentrates of vocabulary depending on the culture, geographical location, and the worldview of the people" (Larson, 1984: 95). The people in each culture look at things from their own perspective. As a result, different cultures have different focuses. Thus, many words which look like they have the same meaning may not have. They may have special connotations. Because the target language and culture are often very different from the source language and culture, it is very difficult to find lexical equivalents in translation. The words of the two languages will be not exactly equivalent. It is the translator's duty to make many adjustments in the process of translation. Eugene A. Nida (as cited in Peter Newmark, 1965: 45) indicates that "the target language reader can only accept the geographical and historical remoteness of the cultural background being presented to him, if that behavior itself and all imagery connected with it is recast in his own (modern) culture."

2.5 Techniques of adjustment

The purposes of the techniques of adjustment are: "(1) permit adjustment of the form of the message to the requirements of the structure of the receptor language; (2) produce semantically equivalent structures; (3) provide equivalent stylistic appropriates; and (4) carry an equivalent communication load" (Eugene A. Nida, 1964: 226). The techniques of adjustment proposed by Nida (1964: 227-240) are:

1. **Additions:** filling out elliptical expressions, obligatory specification, additions required because of grammatical restructuring, amplification from implicit to explicit status, answers to rhetorical questions, classifiers,

connectives, categories of the target language which do not exist in the source language, and doublets.

2. **Subtractions:** repetitions, specification of reference, conjunctions, transitionals, categories, vocatives, and formulae.
3. **Alterations:** sounds, categories, word classes, order of elements, clauses and sentence structure, semantic problems involving single words, and semantic problems involving exocentric expressions.

In the book entitled *Lak Kaan Plae* (Principles in Translation), Sunchavee Saibua (1997: 64-78) classifies the techniques of adjustment into two levels: the adjustment at the word level and the adjustment at the structure level. At each level, she proposes the suitable techniques and gives some examples as follows:

1. Techniques of adjustment at the word level

Sunchavee (1997) says that the translator can adjust at the word level, when the target language has no words or expressions which refer to the same thing in the source language. These are five techniques for solving this problem.

1.1 Adding descriptions

1.2 Replacing words with phrases or sentences

1.3 Using words with more general meaning instead of specific meaning

1.4 Adding a connectors between groups of idea

1.5 Deleting words or expressions

2. Techniques of adjustment at the structure level

The purposes of the adjustment at this level is to make the target language natural and acceptable. There are four sub-levels in the structural adjustment.

2.1 Adjustment at the sound level (transliteration)

2.2 Adjustment at the word structure

2.3 Adjustment at the sentence level

Adjustment at the sentence level occurs in many cases as follows:

2.3.1 Adjusting the word order of phrase or setence

2.3.2 Converting phrases into sentences, or vice versa

2.3.3 Adjusting the negation

2.3.4 Adjusting the voice

2.3.5 Adding or deleting words in sentences

2.4 Adjustment at the higher level than sentence

The structure at higher level than sentence is called “discourse”. The adjustment at this level is usually the alteration of the sentence order in the discourse. When the sentence order in the source language may mislead, misunderstand or confuse the receptor audiences.

2.6 Thai-English translation

The dissertation *Towards a Describing Model of Thai- English Translation* conducted by Ruchirawan Meemeskul-Martin (1984) explains the translation process from Thai to English, and vice versa. She proposes three steps of the process: analysis, transference and restructuring. The objective of this work is to find the most suitable model of linguistic description for comparison of English and Thai as background for translation.

The book, *Koo Mue Kaan Plae Thai Pen Aunggrid* (The Handbook of Thai-English Translation), written by Matana Duangratana (1980), says that there are three difficulties in Thai-English translation, namely the choice of words which usually occurs in a word with many senses and a word with the same spelling or pronunciation as other words, the structure which usually occurs in uncountable and countable nouns as well as non-finite verbs, and differences of grammatical rules between the Thai and English languages.

In 1986, Woranart Wimolchalao stated in her book, *Koo Mue Sorn Plae* (The Handbook of Teaching Translation), that the process of Thai-English translation automatically happens in Thai native speakers who study English, but most of these students usually have problems in this kind of translation more

than English-Thai translation. Woranart (1986) also proposes the different features between the Thai and English languages which must be realized in translating from Thai into English:

- The different way in dividing sentence
- The use of articles
- The use of pronouns
- The use of verbs
- The translation of conditional sentences
- The translation of English sentences modified by present or past participles
- The problem of translation caused by different views between Thai and English
- The choice of words

In the book, *Kaan Plae Thai Pen Aunggrid* (Thai-English Translation), Pathama Aksorncharung (2000) indicates that in translating Thai source into English, a translator must have a very good command of English grammar and must know the differences between the Thai and English languages well. S/he must pay attention to translating at every levels of language, including words, phrases and sentences. In addition, the differences between Thai and English are proposed as follows:

- The choice of words
- The word order in phrases
- The word order in clauses
- The word order in sentences
- The use of tenses
- The use of voices
- The use of conditional sentences
- The way of focusing on word and expression meanings

2.7 Cookery writing and translation

Duangkaew Chatnarat (1998: 33) claims that it is rather difficult to find a study on cookbook translation or even cookbook writing. However, she believes that a rule of cookery translation is more or less similar to every possible translation rule. Duangkaew (1998) identifies cookery translation as a technical translation.

An Approach to Technical Translation written by C.A. Finch, as cited in Duangkaew Chatnarat (1998: 33-35), says about the technical translation that the translator should aim to retain the original information was intended to communicate to target language readers. This rule does not directly concern grammar and syntax. It focuses on the choice of words rather than their arrangement. Furthermore, Finch (1969) adds that most technical works are written in the passive voice and the past tense. However, this is not a fixed rule, and other forms may vary depending on style. Normally, the following points of style should be considered. Like most grammatical rules, they can be broken sometimes, but observing them will make the text more acceptable and refined.

- the past perfect tense, for a description of previous works: e.g. *it had been shown that...*;
- the past tense to describe procedure: e.g. *the material was heated to...*;
- the present tense to discuss the main contents: e.g. *it is shown that...*;
- the future tense is rarely used: e.g. *later project will show that...*;
- the imperative is used for analytical procedures or recipes: e.g. *dissolve the salt in water...*;
- watch the use of relative pronouns: "who, which, and that" *Who* refers to a person. *Which* and *that* are not entirely interchangeable. A clause beginning with *that* restricts a noun, and makes the application more specific. *Which* clauses give additional information about the word to which they refer, but do not change its essential meaning or application.

- avoid unattached particles (a verb form used an adjective, usually ending in -ing). A noun modified by a particle should always appear in the same sentence or clause that contains the particle. (Finch, 1969: 16-17)

Isodore Pinchuck(1977: 19) points out that the most important thing in the technical text is vocabularies. As for the grammar, he claims that the grammar of the technical writing is not very different from that of other kinds of writing. They all share the common grammar of the language. In addition, he suggests that the passive voice is used frequently in technical translation.

According to Theodore Savory (1959: 22-23), scientific and technical translating have characteristics of their own. It is necessary that the translator shall have a reasonable knowledge of the science or the technique about which the original text was written. Savory (1959) forecasts that “these translation are certain to acquire in the future an increasing popularity and importance. Writing on all kinds of technical matters have an undoubted appeal and, as the development of techniques proceeds, such writings must come to have an ever-growing number of readers.”

The book entitled, *How To Write and Present Technical Information*, written by Charles H. Sides (1991:96-101) suggests the procedures of how to writing in which a writer must use a command voice, rather than a descriptive voice because the former is the voice of authority which can convince people. The goal of this kind of writing is clarity. Too much information may confuse some readers; it may aggravate others, but the readers do not want to waste time trying to search for what the writer want them to do. However, the procedures cannot be done unless the enough information is given.

Erwin Griggs and David H. Webster (1964: 143-144) indicates that explaining the process should be written in concrete, specific language. All the important facts should be presented. The writer should not confuse the readers

either by omission of things they need to know or by inclusion of things they do not need to know. Instead the materials should be presented in a series of orderly steps so that the readers can move from one step to another in the process.



CHAPTER III

METHODOLOGY

This study is to analyze and seek the translation strategies and guidelines in translating and interpreting Thai cookbook into English. The study is performed on translation of food types and food names, ingredients, and cooking processes. The methodology of this study consists of these following details.

3.1 Form of the study

This study is conducted as a form of the qualitative research, by using the case study method. Hence, the result of the study is derived from the analysis of the translator's strategies in translating the cookbook entitled *Spicy Thai Cuisine*, which is selected as the case study. This study could provide valuable guidelines for Thai cookbook translation or other similar translations.

3.2 Sources of data

The data utilized in this study are divided into two categories as follows:

3.2.1 Documents

3.2.1.1 The cookbook entitled *Spicy Thai Cuisine*, which is selected as the case study. This cookbook, which is prepared in Thai and published by Sangdad Publishing Co., Ltd., and English-translated by Richard Goldrick is a bilingual book—there is a Thai recipe on the right side and its English version on the left side of each page in the book. Each recipe is

composed of an ingredient section on the upper part of a page and a preparation section on the lower part of a page.

3.2.1.2 Related literature to be reviewed in the following topics:

- Meanings of translation
- Types of translation
- Transference of meaning
- Culture in translation
- Techniques of adjustment
- Thai-English translation
- Cookery writing and translation

3.2.2 Persons

3.2.2.1 Richard Goldrick, the translator of the case study.

3.2.2.2 Narin Khu-Armornpatana, Monthip Sittipiphat, the editorial officers of Sangdad Publishing Co.,Ltd.

3.3 Research methodology

3.3.1 Rationale of choosing the case study

The cookbook entitled *Spicy Thai Cuisine*, which is prepared in Thai and published by Sangdad Publishing Co., Ltd., and translated into English by Richard Goldrick, is selected as the case study with the following three main reasons.

3.3.1.1 The publisher of this cookbook, Sangdad Publishing Co., Ltd. is a famous cookbook publisher due to its continuous launch of quality and informative books on food.

3.3.1.2 The recipes gathered in this cookbook are of all hot and spicy food, which is the identity of Thai food.

3.3.1.3 The translator of this cookbook, Richard Goldrick has a reliable and very good command of both Thai and English as well as Thai culture because he is a Thai-English translation lecturer at the Department of Languages, in the Faculty of Humanities, Kasetsart University and has lived in Thailand for 33 years.

3.3.2 Data collection

To achieve the purposes of the study, data collection is very vital. Following are procedures of data collection in the study.

3.3.2.1 As for person data, the researcher interviewed the editorial officers of Sangdad Publishing Co., Ltd. about the general details of the case study, *Spicy Thai Cuisine*, and the information of their company. The researcher collected the data through telephone conversation and notes.

3.3.2.2 As for document data, the researcher gathered the data by taking these step-by-step approaches:

- Requesting permission to use the information in the cookbook *Spicy Thai Cuisine* from Sangdad Publishing Co., Ltd., the publisher and copyright owner of this book.
- Reviewing theories, literatures, and researches which concern these following topics:
 - Meanings of translation
 - Types of translation
 - Transference of meaning
 - Culture in translation
 - Techniques of adjustment
 - Thai-English translation
 - Cookery writing and translation
- Reading the case study. The procedures include reading each recipe and preparation steps of Thai recipe comparatively with those of English-

translated version. in order to examine whether the target language can express and convey all meanings from the source language or not.

3.3.3 Data analysis

Before analyzing the data, the researcher photocopied the cookbook *Spicy Thai Cuisine* into two copies: one for the translation strategies of food type and food name analysis; and the other for the translation strategies of cooking processes analysis. This method made the analysis more convenient because it not only prevented the confusion from the analysis, but also made the arrangement and presentation of the results of the study easier. In addition, the researcher can note down some remarks on the paper of the photocopies more easily than the original paper which is the coated paper.

When the data was already prepared, the researcher started to analyze the strategies of cookbook translation in the case study according to following topics:

3.3.3.1 Translation strategies of food types and food names

3.3.3.2 Translation strategies of ingredients

3.3.3.3 Translation strategies of cooking processes

To solve the problems arising from doubts about the translator's strategies, the researcher interviewed the translator and recorded this information in cassettes.

3.3.4 Conclusion and discussion

When the data analysis was completed, the results of the analysis were arranged. And then they are presented, discussed, and concluded in the thesis.

CHAPTER IV

TRANSLATION STRATEGIES OF FOOD TYPES AND FOOD NAMES

In this chapter, the study focuses on strategies in translating food types and food names in the case study, *Spicy Thai Cuisine*. Consequently, this chapter comprises two sections: the study of translation strategies of food types, the study of translation strategies of food names.

4.1 Translation strategies of food types

There are a total of 46 recipes collected in the cookbook entitled *Spicy Thai Cuisine*, the case study of this thesis. All food names in this cookbook are those of hot and spicy Thai dishes. These food names can be grouped into five types of dishes as follows:

- Types of “ยำ”

“ยำ” is cooked by mixing all ingredients, which include cooked meat and fresh vegetables, together with hot and spicy dressings.

- Types of “พล่า”

“พล่า” is another kind of “ยำ.” Its appearance, taste, and ingredients are very similar to “ยำ,” but meat used in cooking “พล่า” is usually uncooked or nearly done. In addition, when cooking “พล่า,” lemon grasses, kaffir lime leaves, and mint leaves are usually put.

- Types of “นึ่งมะนาว” or “นึ่งพริกมะนาว”

“นึ่งมะนาว” or “นึ่งพริกมะนาว” are a kind of hot and spicy Thai food. “นึ่งมะนาว” or “นึ่งพริกมะนาว” are cooked by steaming meat and then pouring spicy sauce made of lime and chillies on the steamed meat when served.

- Types of “ต้มยำ”

“ต้มยำ” is a kind of hot and spicy Thai liquid food. “ต้มยำ” is cooked by boiling soup stock, putting all ingredients and seasonings. The main ingredients of “ต้มยำ” are galangal, lemon grass, kaffir lime leaves, fish sauce, and lemonade.

- Type of “แกงส้ม”

“แกงส้ม” is one kind of Thai soup. Thai soup can be divided into spicy and non-spicy soup. As for “แกงส้ม,” it is spicy soup, into which chilli paste is put. The main ingredients of chilli paste are chillies, shallot, garlic, and salt. In addition, the necessary seasoning of “แกงส้ม” is tamarind juice because the dominant taste of “แกงส้ม” should be sour.

4.1.1 Patterns of food types

Based on the above-mentioned types of food found in *Spicy Thai Cuisine*, it is investigated that the same source language (or it is hereafter called SL) food type can be translated into the target language (or it is hereafter called TL) in various patterns as follows:

- **Types of “ยำ”**

There are four TL patterns used in translating types of “ยำ” as seen below:

TL Pattern of type of “ยำ” 1: Spicy + meat (and/or other kind of food) + salad

The examples of TL pattern of types of “ยำ” 1 are:

Example 1 (p.20)

ยำหอยเชลล์

Spicy scallop salad

Example 2 (p.36)

ยำแมงกะพรุน

Spicy jellyfish salad

Example 3 (p.74)

ยำพริกชี้ฟ้า

Spicy spur chilli salad

TL Pattern of type of “ยำ” 2: Meat (and/or other kind of food) + spicy + salad

The examples of TL pattern of types of “ยำ” 2 are:

Example 4 (p.14)

ยำปลาหมึก

Squid spicy salad

Example 5 (p.42)

ยำส้มโอ

Pomelo spicy salad

Example 6 (p.44)

ยำชมพู

Rose apple spicy salad

TL Pattern of type of “ยำ” 3: Meat (and/or other kind of food)+in + spicy + salad

The examples of TL pattern of types of “ยำ” 3 are:

Example 7 (p.18)

ยำสามสาว

Cockles, mussels, and clams in spicy salad

Example 8 (p.32)

ยำทะเลรสเด็ด

Prawns, mussels, crab and squid in spicy salad

TL Pattern of type of “ยำ” 4: Spicy + meat (and/or other kind of food)

The examples of TL pattern of types of “ยำ” 4 are:

Example 9 (p.46)

ยำไข่คาวบคอนทอด

Spicy bacon and eggs

Example 10 (p.48)

ยำไส้กรอกเบคคอนทอด

Spicy bacon-wrapped sausages

- **Types of “พล่า”**

There are four TL patterns used in translating types of “พล่า” as follows:

TL Pattern of type of “พล่า” 1: Spicy + meat (and/or other kind of food) + salad

The examples of TL pattern of types of “พล่า” 1 is:

Example 11 (p.72)

พล่าปลากรอบ

Spicy roasted fish salad

TL Pattern of type of “พล่า” 2: Meat (and/or other kind of food) + spicy salad

The example of TL pattern of types of “พล่า” 2 is:

Example 12 (p.86)

พล่าเนื้อมะเขือเปราะ

Broiled beef and eggplant spicy salad

TL Pattern of type of “พล่า” 3:

Meat (and/or other kind of food) + with + spice + dressing

The example of TL pattern of types of “พล่า” 3 is:

Example 13 (p.16)

กุ้งก้ามกรามพล่า

Charcoal-broiled prawns with spice dressing



TL Pattern of type of “ปลา”4: Spicy + meat (and/or other kind of food)

The example of TL pattern of types of “ปลา” 4 is:

Example 14 (p.54)

ปลาปลาหมึก

Spicy boiled squid

- **Types of “นึ่งมะนาว” or “นึ่งพริกมะนาว”**

There are three TL patterns used in translating types of “นึ่งมะนาว” or “นึ่งพริกมะนาว” as follows:

TL Pattern of type of “นึ่งมะนาว” or “นึ่งพริกมะนาว”1:

Steamed + meat + with + lime + sauce

The example of TL pattern of types of “นึ่งมะนาว” or “นึ่งพริกมะนาว”1 is:

Example 15 (p.58)

ปลาหมึกนึ่งมะนาว

Steamed squid with lime sauce

TL Pattern of type of “นึ่งมะนาว” or “นึ่งพริกมะนาว”2:

Steamed + meat + with + chilli and lime + sauce

The example of TL pattern of types of “นึ่งมะนาว” and “นึ่งพริกมะนาว”3 is:

Example 16 (p.60)

กุ้งนึ่งราดพริกมะนาว

Steamed prawns with chilli and lime sauce

TL Pattern of type of “นึ่งพริกมะนาว” or “นึ่งราดพริกมะนาว” 3:

Steamed + meat + with + chillies + in + lime + sauce

The example of TL pattern of types of “นึ่งมะนาว” and “นึ่งพริกมะนาว” 3 is:

Example 17 (p.56)

ปลากะพงขานึ่งพริกมะนาว

Steamed sea perch with chillies in lime sauce

- Types of “ต้มยำ”

There is one TL patterns used in translating types of “ต้มยำ” as seen below:

TL Pattern of type of “ต้มยำ”: Sour and spicy + meat + soup

The examples of TL pattern of types of “ต้มยำ” are:

Example 18 (p.90)

ต้มยำปลาช่อน

Sour and spicy serpent-head fish soup

Example 19 (p.92)

ต้มยำไข่ปลา

Sour and spicy fish roe soup

Example 20 (p.96)

ต้มยำขาหมู

Sour and spicy fresh pork hock soup

- **Type of “แกงส้ม”**

There is one TL pattern used in translating types of “แกงส้ม” as follows:

<u>TL Pattern of type of “แกงส้ม”</u> : Sour + tamarind + soup + with + meat
--

The examples of TL pattern of types of “แกงส้ม” is:

Example 21 (p.102)

แกงส้มปลาช่อนกรอบ

Sour tamarind soup with fried serpent-head fish

All of these are TL patterns of food types and the examples found in the case study. Translation strategies of food types are discussed in the following section.

4.1.2 Translation of food types

As normally known, types of food in the SL culture are different from those of the TL culture. Hence, in translating food types, the translator tries to choose the well-known TL words of which their meanings refer to the similar food types in the SL to retain the closest meaning of the SL food types, such as “salad” is used to convey the meaning of “ยำ,” or “soup” is used to convey the meaning of liquid food, namely “ต้มยำ” or “แกงส้ม.” This strategy is called “cultural substitute.” Cultural substitute is the problem solving when the thing or event in the SL culture are not available in the TL culture so a translator uses the words for some thing or event which are not exactly the same but occurs in the TL (Mildred L. Larson, 1984: 171). Although the cultural substitute cannot cover all meanings of the SL food types, they can help the TL readers to understand the meaning of each food type to some degree. In

addition, the TL readers will understand the translated food types more clearly by the added description which gives more information of the SL food types.

These are two strategies of food type translation in the cookbook entitled *Spicy Thai Cuisine* employed by the translator so as to make the TL readers understand the types of Thai food.

4.1.2.1 Cultural substitutes based on description of flavors

In *Spicy Thai Cuisine*, the types of food which are translated through cultural substitutes based on description of flavors, are types of “ยำ,” “พล่า,” and “ต้มยำ”:

Type of “ยำ,” for example:

Example 22 (p. 12)

ยำกุ้ง

Spicy prawn salad

Example 23 (p. 14)

ยำปลาหมึก

Squid spicy salad

Example 24 (p. 18)

ยำสามสาว

Cockles, mussels, and clams in spicy salad

Examples 22-24 are the food names in the type of “ยำ” which are translated by using cultural substitutes based on description of flavors. The word “ยำ” in the SL is substituted by the word “salad” in the TL because there is no equivalent word of “ยำ” in English and “salad” is most suitable to replace the word “ยำ.” Although “ยำ” and “salad” have quite similar appearance

and ingredients, the dressing of “ยำ” is much more spicy. However, the meaning of “salad” does not cover all meanings of “ยำ,” which conveys the meaning of “spicy” taste. The description of flavor, “spicy,” is consequently added to cover the total meaning of “ยำ” in Thai.

Type of “ปลำ,” for example:

Example 25 (p. 72)

ปลำปลากรอบ

Spicy roasted fish salad

Example 26 (p. 86)

ปลำเนื้อมะเขือเปราะ

Broiled beef and eggplant spicy salad

Examples 25-26 are the food names in the type of “ปลำ” which are translated by cultural substitutes according to description of flavors. “ปลำ” is one sort of Thai food which is quite similar to “ยำ” in both appearance and flavor, but meat used in “ปลำ” is nearly done. Thus, as seen in Examples 25-26, the translator replaces the SL word “ปลำ” with the target word “salad” as he does in translating “ยำ.” In addition, to retain the meaning of hot flavor, the word “spicy” is also added to “salad.”

Type of “ต้มยำ,” for example:

Example 27 (p. 90)

ต้มยำปลาช่อน

Sour and spicy serpent-head fish soup

Example 28 (p. 92)

ต้มยำไข่ปลา

Sour and spicy fish roe soupExample 29 (p. 94)

ต้มยำปลาเก๋าทอดกรอบ

Sour and spicy crisp grouper soup

Examples 27-29 show the food names in the type of “ต้มยำ” which are translated by cultural substitutes according to description of flavors. The translator replaces the SL word “ต้มยำ” with the TL word “soup” because both of them are liquid food. However, the word “soup” does not mean a spicy food as the word “ต้มยำ” does. So, the description of flavors, sour and spicy, is added.

However, it is noted that there are some food types which are translated by using this strategy, but in an incomplete manner. That is, the translator describes only the flavor, without any cultural substitutes.

The types of food which are translated by using this strategy in an incomplete manner are types of “ยำ” and “ปลำ”:

Type of “ยำ,”for example:

Example 30 (p. 46)

ยำไข่ดาวเบคอน

Spicy bacon and eggsExample 31 (p. 48)

ยำไส้กรอกเบคอนทอด

Spicy bacon-wrapped sausage

Type of “ปลา,” for example:

Example 32 (p. 54)

ปลาปลาหมึก

Spicy boiled squid

Examples 30-32 are the food names in the types of “ยำ” and “ปลา” which are translated by describing only flavor and deleting the type of food. In the researcher’s opinion, this strategy may make the TL readers understand the types of food to some degree, but it cannot make them imagine the food clearly.

4.1.2.2 Cultural substitutes based on ingredients

In *Spicy Thai Cuisine*, the types of food which are translated by using cultural substitutes based on ingredients are types of “ปลา,” “นึ่งมะนาว” or “นึ่งราดพริกมะนาว” and “แกงส้ม”:

Example 33

กุ้งก้ามกรามปลา

Charcoal-broiled prawns with spice dressing

(p. 16)

In translating the type of “ปลา” in Example 33, cultural substitute based on ingredients is used. That is, the meaning of “ปลา” in the SL is translated as “spice dressing.” The word “dressing” means a sauce for food, especially a mixture of oil and vinegar for salad (Oxford Advanced Learner’s Dictionary, 1995:354). The word “dressing” in this case is meant to refer to a spicy sauce poured on “Phla” but it alone does not convey the meaning of spicy taste, so the ingredient “spice” is added here.

Type of “นึ่งมะนาว” or “นึ่งพริกมะนาว,” for example:

Example 34 (p. 56)

ปลากระพงขาวนึ่งมะนาว

Steamed sea perch with chillies in lime sauce

Example 35 (p. 58)

ปลาหมึกนึ่งมะนาว

Steamed squid with lime sauce

Example 36 (p. 60)

กุ้งนึ่งราดพริกมะนาว

Steamed prawns with chilli and lime sauce

Examples 34-36 show the food names in the type of “นึ่งมะนาว” or “นึ่งพริกมะนาว”—steamed food poured with spicy sauce which has lime and chillies as ingredients. In translating “นึ่งมะนาว” or “นึ่งราดพริกมะนาว,” the translator substitutes the word “sauce” for “นึ่งมะนาว” or “นึ่งราดพริกมะนาว” which convey the meaning of the above-mentioned spicy sauce. In addition, the ingredients of these two types of food are chilli and lime. The translator also adds these ingredients when translating these two types of food to give the readers of its translated version the clearest understanding.

Type of “แกงส้ม,” for example:

Example 37 (p. 102)

แกงส้มปลาช่อนกรอบ

Sour tamarind soup with fried serpent-head fish

In Example 37, the translator uses the word in the TL culture, “soup,” to replace the SL word “แกงส้ม” because “soup” in English and “แกง” in Thai are

both liquid food. The word “แกง” in this example is “แกงส้ม” which has tamarind juice as its ingredient so the word “tamarind” is added to complete the original meaning. Furthermore, in this example, the translator also adds the description of flavor, “sour” in translation so as to make the translated version clearer.

4.2 Translation strategies of food names

Forty-six food names in *Spicy Thai Cuisine* can be grouped in accordance with patterns as presented in the following section.

4.2.1 Patterns of food names

From the study of *Spicy Thai Cuisine*, the researcher discovers that there are a total of six patterns of food names in the SL as follows:

SL Pattern of food name 1: Type of food + meat (or other kind of food)

For example: ยำกุ้ง

ต้มยำไข่นปลา

Based on food names in this pattern, there are four TL patterns as listed below:

TL Pattern of food name 1.1:

Description of flavor + meat (or other kind of food) + cultural substitute

The examples of TL Pattern of food name 1.1 are:

Example 38 (p.70)

ยำพริกหวาน

Spicy sweet peper salad

Example 39 (p.72)

ปล่าปลากรอบ

Spicy roasted fish salad

Example 40 (p.94)

ต้มยำปลาเก๋าทอดกรอบ

Sour and spicy crisp grouper soup

TL Pattern of food name 1.2:

Meat (or other kind of food) + description of flavor + cultural substitute

The examples of TL Pattern of food name 1.2 are:

Example 41 (p.30)

ยำไก่ย่าง

Barbecued chicken spicy salad

Example 42 (p.14)

ยำชมพู

Rose apple spicy salad

TL Pattern of food name 1.3: Description of flavor + meat

There is one example of TL Pattern of food name 1.3:

Example 43 (p.54)

ปล่าปลาหมึก

Spicy boiled squid

TL Pattern of food name 1.4:

Description of flavor + ingredient + cultural substitute + with + meat

The example of TL Pattern of food name 1.4 is:

Example 44 (p.102)

แกงส้มปลาช่อนกรอบ

Sour tamarind soup with fried serpent-head fish

**SL Pattern of food name 2: Type of food + meat or other kind of food(1)
+ meat or other kind of food(2)**

For example: ยำไข่ดาวเบคอน

ปลานึ่งมะเขือเปราะ

Based on food names in this pattern, there are two TL patterns as follows:

TL Pattern of food name 2.1:

Description of flavor + meat or other kind of food(2) + and + meat or other kind of food(1)

The example of TL Pattern of food name 2.1 is:

Example 45 (p.46)

ยำไข่ดาวเบคอน

Spicy bacon and eggs

TL Pattern of food name 2.2:

Meat or other kind of food(1) + and + meat or other kind of food(2) + description of flavor + cultural substitute

There is one example of TL Pattern of food name 2.2:

Example 46 (p.86)

ปลาน้ำเนื้อมะเข็ญเปราะ

Broiled beef and eggplant spicy salad

SL Pattern of food name 3: Type of food + implicit meaning

For example: ยำขโมย

ยำไทยน้อย

Based on food names in this pattern, there are three TL patterns as follows:

TL Pattern of food name 3.1:

Implicit meaning + description of flavor + cultural substitute

The examples of TL Pattern of food name 3.1 are:

Example 47 (p.24)

ยำสามสหาย

Three companions spicy salad

Example 48 (p.28)

ยำขโมย

Thieves' spicy salad

TL Pattern of food name 3.2:

Description of flavor + explicit meaning + cultural substitute

The example of TL Pattern of food name 3.2 is:

Example 49 (p.26)

ยำไทยน้อย

Spicy pork and prawn salad

TL Pattern of food of name 3.3:

Explicit meaning + in + description of flavor + cultural substitute

There is one example of TL Pattern of food name 3.3:

Example 50 (p.18)

ยำสามสาว

Cockles, mussels, and clams in spicy salad

SL Pattern of food name 4: Type of food + meat + persuasive statement

For example: ยำเนื้อรสเด็ด

Based on food name in this pattern, there is one TL pattern as listed below:

TL Pattern of food name 4.1: Description of flavor + meat + cultural substitute

There is one example of TL Pattern of food name 4.1:

Example 51 (p.84)

ยำเนื้อรสเด็ด

Spicy broiled beef salad

SL Pattern of food name 5:

Type of food + implicit meaning + persuasive statement

For example: ยำทะเลรสเด็ด

Based on food name in this pattern, there is one TL pattern as follows:

TL Pattern of food name 5.1:

Explicit meaning + in + description of flavor + cultural substitute

The example of TL Pattern of food name 5.1 is:

Example 52 (p.32)

ยำทะเลรสเด็ด

Prawns, mussels, crab and squid in spicy salad

SL Pattern of food name 6: Meat + Type of food

For example: กุ้งก้ามกรามพล่า

ปลากระพงขาวนึ่งพริกมะนาว

Based on food name in this pattern, there is one TL pattern as follows:

TL Pattern of food name 6.1: Meat + with + ingredient + cultural substitute

The examples of TL Pattern of food name 6.1 are:

Example 53 (p.18)

กุ้งก้ามกรามพล่า

Charcoal-broiled prawns with spice dressing

Example 54 (p.58)

ปลาหมึกนึ่งมะนาว

Steamed prawns with chilli and lime sauce

All of the above-mentioned are six patterns of food names and their TL patterns found in the case study. Concerning translation strategies of food names, the results of the study are discussed in the following section.

4.2.2 Translation of food names

As for the food name translation, it is found that there are five strategies of translation employed by the translator so as to make the TL readers understand the names of Thai food as follows:

4.2.2.1 Literal translation

The literal translation used in this case means that the food name in the translated version has the same meaning as in the SL. There is not any alteration, addition, or deletion in the translation. In *Spicy Thai Cuisine*, the literal translation of food names has two groups as follows:

1) Food names in the SL and TL have explicit meanings

There are food names in the SL that have explicit meanings. They tell both the food types and the main ingredients used in the dishes explicitly and the translated versions still retain such explicit meanings.

Example 55 (p. 36)

ยำแมงกะพรุน

Spicy jelly fish salad

Example 56 (p. 44)

ยำชมพู

Rose apple spicy salad

Example 57 (p. 78)

ยำปลาทูกับสายบัว

Spicy mackerel and water lily stem salad

Example 58 (p. 92)

ต้มยำไข่ปลา

Sour and spicy fish roe soup

Example 59 (p. 100)

ต้มยำหัวปลาน้ำใส

Clear spicy fish head soup

In Examples 55-59, the food names in the SL tell both food types and the main ingredients used in the dishes explicitly. In Examples 55-57, the food names tell that these dishes are the type of “ยำ” and their main food are “แมงกะพรุน” (jelly fish), “ชมพู” (rose apple), “ปลาทูกับสายบัว” (mackerel and lily stem) respectively. In Examples 58-59, the food names tell that these dishes are the type of “ต้มยำ” and their main food are “ไข่ปลา” (fish roe), and “หัวปลา” (fish head) respectively. When translating these food names into English, the translator maintains all meanings in the translated food names.

2) Food names in the SL and TL have implicit meanings

Some food names in the SL have implicit meanings. They show only the food types, but do not show the main ingredients of the dishes. Likewise, the food names in the TL are also translated implicitly. From such food names, the readers know only what types of the food are, but they cannot know what meat is used for the dishes.

Example 60 (p. 24)

ยำสามสหาย

Three companion spicy salad

Example 61 (p. 28)

ยำขโมย

Thieves' spicy salad

In Examples 60-61, the food names in the SL are considered as “the implicit food names” because they tell only food types, but do not tell the meat of the dishes. They specify that these dishes are the type of “ยำ,” without mentioning tell what meat is used in these dishes. The translator translates these food names literally by keeping the implicit meanings in the translated version.

4.2.2.2 Addition

Addition in food name translation means to add (a) word(s), which do (es) not appear in the SL food name, into the translated version. In the case study, *Spicy Thai Cuisine*, there is addition in food name translation in the following two cases:

1) Grammatical addition

In translating food names, grammatical addition means to add (a) word(s) which do(es) not appear in the SL, due to the grammatical requirement in the TL. In so doing, the food names in the TL are correct and acceptable. In *Spicy Thai Cuisine*, there are two kinds of grammatical addition:

a) Addition of the connector “and”

Unlike the Thai language, the English language needs a connector to separate more than one noun from each other. Consequently, Thai food names with two nouns put together are translated into English by adding connectors as seen below:

Example 62 (p. 22)

คอกหมูย่างคะน้ากรอบ

Broiled pork jowl and crisp kale

Example 63 (p. 46)

ยำไข่ดาวเบคอน

Spicy bacon and eggs

Example 64 (p. 86)

ปลานึ่งเนื้อมะเขือเปราะ

Broiled beef and eggplant spicy salad

In Examples 62-64, the food names in the SL have two nouns put together without connectors. When translating into English, the translator adds the connector “and” to separate those two nouns in the translated food names.

b) Addition of the prepositions “with” and “in”

Unlike the Thai language, the English language needs a preposition to express the relation between two nouns. So, translating Thai food name with such a relation, the translator adds a preposition in the translated version in order to express that relation in the food name, as can be seen in the following examples:

Adding the preposition “with”

Example 65 (p. 60)

กุ้งนึ่งราดพริกมะนาว

Steamed prawns with chilli and lime suace

Example 66 (p.62)

หมูมะนาว

Boiled pork with lime sauceExample 67 (p.102)

แกงส้มปลาช่อนกรอบ

Sour tamarind soup with fried serpent-head fishAdding the connector “in”Example 68 (p.18)

ยำสามสาว

Cockles, mussels, and clams in spicy saladExample 69 (p.32)

ยำทะเลรสเค็ม

Prawns, mussels, crab and squid in spicy salad

In Examples 65-67, the translator adds the preposition “with,” and the preposition “in” is added in Examples 68-69 into the TL food names in order to express the relation of two ingredients. This addition is performed for grammatical correctness and the understanding of the target readers who may not know Thai cooking culture.

2) Meaning-based addition

Meaning-based addition means to add (a) word(s) in order to make the food names in the TL have clearer and more understandable meanings for the target audiences who have not much knowledge in Thai cooking culture. From the study, these are the examples of meaning-based addition.

Example 70 (p. 64)

ยำแตง

Spicy shredded cucumber salad

In Example 70, the translator adds the word “shredded” into the TL food names in order to make clear that “cucumber” in this dish must be shredded before cooking.

Example 71

พลาปลาหมึก

Spicy boiled squid

(p. 54)

Example 72

หมูมะนาว

Boiled pork with lime sauce

(p. 62)

In Examples 71-72, the translator adds the word “boiled” into the translated food names in order to make clear that “squid” and “pork” in these dishes must be boiled first.

Example 73 (p. 16)

กุ้งก้ามกรามพลา

Charcoal-broiled prawns with spicy saladExample 74 (p. 84)

ยำเนื้อรสเค็ม

Spicy broiled beef salad

In Examples 73-74, the translator adds the word “charcoal-broiled” into the translated food names in order to make clear that “prawns” and “beef” in these dishes must be broiled on the charcoal fire.

4.2.2.3 Deletion

Deletion in this case means that the translator skips (a) word(s) in translating food names because those words do not contain the main meanings of food names. In the *Spicy Thai Cuisine*, there are some food names translated through deletion as follows:

Example 75 (p. 50)

ยำหมูปรุงรส

Spicy pork ear salad

Example 76 (p. 84)

ยำเนื้อรสเด็ด

Spicy broiled beef salad

In Examples 75-76, the translator deletes the words “ปรุงรส” and “รสเด็ด” in the SL because these words do not convey the main meaning of the food names. The deletion does not distort the meanings of the names because both “ปรุงรส” and “รสเด็ด” are already included in the meaning of the word “spicy.”

However, the deletion in some cases may make the meanings of the food names incomplete as seen in the following examples:

Example 77 (p. 40)

ยำปลาสดผุ

Spicy shredded gourami salad

Example 78 (p. 48)

ยำไส้กรอกเบคอนทอด

Spicy bacon-wrapped sausages

In Example 77-78, the translator deletes the words “ผุ” and “ทอด” in the SL. This deletion makes the translated food names incomplete and causes misunderstanding for the target audiences. The target audiences may not know

that the meat in these dishes—gourami and bacon-wrapped sausages—must be fried until crispy because the translator deletes the words “ฟู” and “ทอด” from the TL food names.

Example 79 (p. 66)

กุ้งนึ่งไขรสแซบ

Spicy and sour steamed egg

In Example 79, the word “กุ้ง” which has the core meaning in this food name is deleted in the translated version. This deletion makes the TL food name incomplete and distorts the main meaning of the name because the TL readers cannot know only by the translated food name that this dish also has prawns as its main ingredient.

4.2.2.4 Elucidation

Translating food names through elucidating the meaning means to make some meanings in the SL clearer and more understandable for the target readers who do not know the Thai cooking culture well. Based on the study, following are some examples of translating by using elucidation.

Example 80 (p. 48)

ยำไส้กรอกเบคอนทอด

Spicy bacon-wrapped sausages

In Example 80, the translator elucidates the meaning of “ไส้กรอกเบคอน” in the SL by translating that “bacon-wrapped sausages” which means sausages are wrapped with bacon. The meaning of “ไส้กรอกเบคอน” in Thai is quite ambiguous. It may mislead the target readers that this dish is “Spicy sausages and bacon salad.”

Example 81 (p. 82)ยำปลาช่อนกรอบSpicy fried serpent-head fishExample 82 (p. 102)แกงส้มปลาช่อนกรอบSour tamarind soup with fried serpent-head fishExample 83 (p. 72)พล่าปลากรอบSpicy roasted fish salad

In Examples 81-83, the translator elucidates the meaning of “กรอบ” in the SL by indicating how to make the food “กรอบ,” that is, to fry or roast them. Thus, the word “กรอบ” in the SL is substituted by the words “fried” and “roasted.”

Example 84 (p. 68)ปลาช่อนอย่างแซบNortheastern-style broiled serpent-head fish

In Example 84, the word “แซบ” in the SL is translated as “Northeastern-style” in the TL. The word “แซบ” is the Thai northeastern dialect word. Although it means “delicious,” most Thai people use this word to describe the spicy but delicious food. In addition, the dish “ปลาช่อนอย่างแซบ” is prepared in the style of northeastern food (Isan food), so the word “แซบ” in the SL is translated into the TL as “Northeastern-style.”

4.2.2.5 Interpretation

Translation of food names by means of interpretation means to make the implicit meanings in the SL more explicit and more understandable in the TL. In *Spicy Thai Cuisine*, the examples of this means of translation are as follows:

Example 85 (p. 18)

ยำสามสาว

Cockles, mussels, and clams in spicy salad

In Example 85, the implicit meaning in the SL food name is “สามสาว.” The literal meaning of “สามสาว” in English is “three girls” or “three ladies.” To translate this food name, the translator chooses to make the translated food name explicit for the target audiences rather than maintain the literal form of the SL. Considering the context clue from the main meat used in the dish—three kinds of shellfish, namely cockles, mussels, and clams, the translator interprets the food name “ยำสามสาว” as “Cockles, mussels, and clams in spicy salad.”

Example 86 (p. 25)

ยำไทยน้อย

Spicy pork and prawn salad

In Example 86, the implicit meaning in the SL is “ไทยน้อย,” which is a Thai proper name, meaning “a tribe of people.” The literal meaning of “ไทยน้อย” is “one tribe of people.” Instead of maintaining the literal form in SL, the translator makes the translated food name explicit for the TL audiences. Consequently, the translator interprets this food name by using the context clue from the main meat used in the dish—pork and prawn, and translates the food name “ยำไทยน้อย” as “Spicy pork and prawn salad.”

Example 87 (p. 52)

กุ้งเต้น

Broiled prawns with spicy salad

In Example 87, the literal meaning of the food name “กุ้งเต้น” is “dancing prawns.” The reason why this dish is named “กุ้งเต้น” is because prawns, the main meat used in the dish, are broiled so quickly that the prawns are half-cooked. When broiled, they move, because of heat, as if they were dancing. In translating this food name into English, the translator did not translate it literally. Instead, he makes the translated food name explicit for the target audiences, who do not understand the above-mentioned reason of this food name. Finally, the food name is translated as “Broiled prawns with spicy salad.”

Example 88 (p. 88)

ตับหวาน

Savory liver

In Example 88, the literal meaning of “ตับหวาน” is “sweetened liver.” In fact, the main flavor of this dish is spicy, not sweet. Subsequently, to translate this food name, the translator chooses to make the translated food name explicit for the TL readers rather than maintain the literal form of the SL. Considering the context clue from the ingredients and seasonings used in the dish, the translator interprets the food name “ตับหวาน” as “Savory liver.”

Example 89 (p. 98)

ต้มเปรี้ยว

Sour fish soup

In Example 89, the literal meaning of “ต้มเปรี้ยว” is “Sour soup.” This food name in the SL is superficially not implicit, but this name does not show what the main meat used in the dish is. The readers cannot know from the food name what meat is cooked for this dish. To translate this food name, the translator interprets the food name by considering the context clue from the main meat used in the dish—fish, and has “Sour fish soup” as “ต้มเปรี้ยว” in the TL.

All above-mentioned strategies in this chapter are those of food type and food name translation from Thai into English found in the case study, *Spicy Thai Cuisine*. In addition to patterns and translation of food types and names, those of ingredients in this cookbook is also worth studying. The results of the study of ingredient translation are presented in the following chapter.

CHAPTER V

TRANSLATION STRATEGIES OF INGREDIENTS

In each recipe, all ingredients used in cooking are piled up together in order to inform the readers what they have to prepare before cooking. Apart from the ingredients, the process of preparing and the needed quantity of each ingredients are also indicated. This chapter relates to the study of translation strategies of ingredients. The study is divided into two sections: patterns of ingredients and translation of ingredients. The details of each section are discussed below.

5.1 Patterns of ingredients

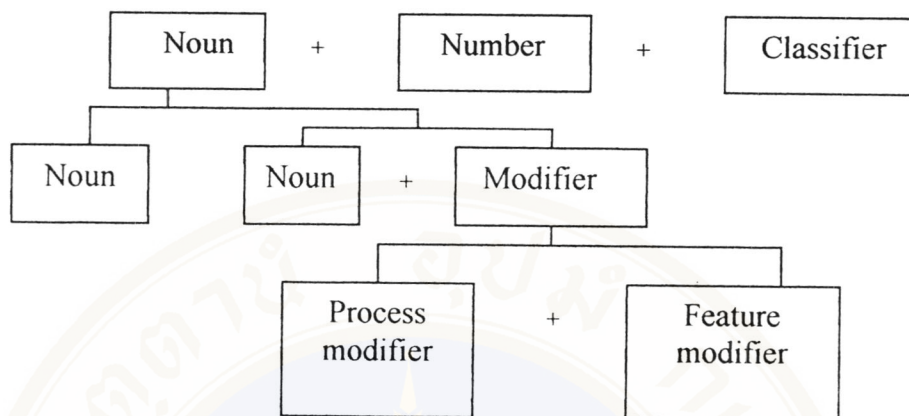
From the study, it is apparent that the SL and TL patterns of ingredients are different. To indicate ingredients, the SL usually has the same pattern even though there are different components, while the TL has the various pattern even though there are the same components. This is because the English language has a wider variety of structures than the Thai language.

From the study, it is found that the basic pattern of ingredients in the SL is:

Noun + Number + Classifier

There are two groups of nouns which are the main component of each ingredient: nouns without modifiers and nouns with modifiers. Likewise, such modifiers are divided into two groups: process modifiers and feature modifiers.

The general pattern of ingredients as noun phrases in the SL is presented as follows:



Investigating *Spicy Thai Cuisine*, the researcher finds that there are a total of eight patterns of ingredients in the SL developed from the above-mentioned general pattern as follows:

SL Pattern of ingredient 1: Noun + Number + Classifier

For example: น้ำปลา 1 ช้อนโต๊ะ

ไข่ไก่ 2 ฟอง

กระเทียม 6 กลีบ

Based on the noun phrases in this pattern, there are six TL patterns as follows:

TL Pattern of ingredient 1.1: Number + Classifier + Noun

The examples of TL Pattern of ingredient 1.1 are:

Example 90 (p. 14)

ปลาหมึกกล้วย 500 กรัม

500 grams squid

Example 91 (p. 46)

เบคอน 5 ชิ้น

5 strips bacon

Example 92 (p. 50)

น้ำส้มสายชู 2 ช้อนโต๊ะ

2 tbsp. vinegar

Example 93 (p. 80)

กะทิ ¼ ถ้วย

¼ cup coconut milk

Example 94 (p. 92)

ไข่ปลา 200 กรัม

200 grams fish roe

In this pattern, all components of the ingredient in the SL are maintained in the TL, but the word order is changed according to the English noun phrase structure::

SL = Noun + Number + Classifier; TL= Number + Classifier +Noun.

TL Pattern of ingredient 1.2 : Number + Noun

The examples of TL Pattern of ingredient 1.2 are:

Example 95 (p. 18)

หอยแครง 10 ตัว

10 cockles

Example 96 (p. 20)

หอมใหญ่ 1 หัว

1 onion

Example 97 (p. 26)

แตงกวา 5 ลูก

5 cucumbers

Example 98 (p. 46)

ไข่ไก่ 3 ฟอง

3 eggs

Example 99 (p. 80)

พริกหยวก 10 เม็ด

10 bell chillies

In TL Pattern of ingredient 1.2, the components of the ingredient in the TL do not resemble those of the SL. There is no classifier in the translated version. In addition, the word order is changed into:

SL = Noun + Number + Classifier; TL = Number + Noun.

TL Pattern of ingredient 1.3 : Number + Noun + Classifier (in form of Noun)

The examples of TL Pattern of ingredient 1.3 are:

Example 100 (p. 18)

ผักกาดหอม 3 ใบ

3 lettuce leaves

Example 101 (p. 20)

ผักกาดหอม 1 ต้น

1 lettuce plant

Example 102 (p. 26)

กระเทียม 2 หัว

2 garlic bulbs



Example 103 (p. 72)

กระเทียม 7 กลีบ

7 garlic cloves

Example 104 (p. 96)

ตะไคร้ 3 ต้น

3 lemon grass stems

In this pattern, all components of the ingredient in the SL are maintained in the TL, but the word order is changed according to the English noun phrase structure:

SL = Noun + Number + Classifier; TL = Number + Noun + Classifier.

It is noted that classifiers in the TL noun phrases are in the form of noun, not real classifiers as in the SL. The issue of classifier translation will be further discussed in 5.2.3.

<p><u>TL Pattern of ingredient 1.4 :</u></p>
--

<p>Number + Process modifier + Noun + Classifier (in form of Noun)</p>
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There is one example of TL Pattern of ingredient 1.4, that is:

Example 105 (p. 32)

กระเทียม 6 กลีบ

6 peeled garlic cloves

In this pattern, all components of the ingredient in the SL still remain in the translated noun phrase, but there is a process modifier added in the TL. In addition, the word order is changed into:

SL = Noun + Number + Classifier; TL = Number + Process modifier + Noun + Classifier (in form of Noun).

TL Pattern of ingredient 1.5 : Number + Process modifier + Noun

There is one example of TL Pattern of ingredient 1.5, that is:

Example 106 (p. 82)

กรรเชียงปู 4 ชิ้น

4 steamed crab skulls

In TL Pattern of ingredient 1.5, the components of the ingredient in the TL are not same as those of the SL. There is no classifier in the translated version. In addition, there is a process modifier added in the TL. Besides the different components, the word order of the TL is also different from that of the SL:

SL = Noun + Number + Classifier; TL= Number + Process modifier + Noun.

TL Pattern of ingredients 1.6: Number + Feature modifier + Noun

There is one example of TL Pattern of ingredient 1.6, that is:

Example 107 (p.20)

มะเขือเทศ 1 ลูก

1 large tomato

Like TL Pattern of ingredient 1.5, this TL pattern does not have all components of the SL because the TL pattern has no classifier, and there is a feature modifier added in the TL. Also, the word order of the TL is not same as that of the SL:

SL = Noun + Number + Classifier; TL= Number + Feature modifier + Noun.

SL Pattern of ingredient 2 : Noun + Process modifier + Number + Classifier

For example; แครอทไส ½ ถ้วย

ปลาดุกย่าง 2 ตัว

Based on the noun phrases in this pattern, there are 10 TL patterns as follows:

TL Pattern of ingredient 2.1: Number + Classifier + Process Modifier + Noun

The examples of TL Pattern of ingredients 2.1 are:

Example 108 (p. 18)

พริกชี้หนุบ 1 ช้อนโต๊ะ

1 tbsp. crushed hot chilli

Example 109 (p. 24)

หัวไชเท้าไส ½ ถ้วย

½ cup shredded Chinese radish

Example 110 (p. 38)

ถั่วลิสงทอด 2 ช้อนโต๊ะ

2 tbsp. fried peanut

Example 111 (p. 80)

มะพร้าวขูด 100 กรัม

100 grams grated coconut

Example 112 (p.82)

ใบมะกรูดซอย 2 ช้อนชา

2 tsp. finely sliced Kaffir lime leaves

In TL Pattern of ingredient 2.1, all components of the ingredient in the SL are maintained in the TL, but the word order is changed according to the English noun phrase structure:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Classifier + Process Modifier + Noun.

TL Pattern of ingredient 2.2 : Number + Process modifier + Noun

The examples of TL Pattern of ingredient 2.2 are:

Example 113 (p. 12)

พริกชี้หนูบุบ 9 เม็ด

9 crushed hot chillies

Example 114 (p. 28)

ไข่ต้มสุกแข็ง 1 ฟอง

1 hard-boiled egg

Example 115 (p. 36)

หอมใหญ่หั่นตามขวาง ½ หัว

½ thinly sliced onion

Example 116 (p. 74)

หอมแดงเผา 3 หัว

3 roasted shallots

In this TL pattern of ingredient, the components of the ingredient in the TL do not resemble to those of the SL. There is no classifier in the translated version. In addition, the word order is changed into:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Process modifier + Noun.

TL Pattern of ingredient 2.3 :

Number + Process modifier + Noun + Classifier (in form of Noun)

The examples of TL Pattern 2.3 of ingredient are:

Example 117 (p. 42)

กระเทียมเผา 1 หัว

1 roasted garlic bulb

Example 118 (p. 60)

กระเทียมดอง 3 หัว

3 pickled garlic bulbs

Example 119 (p. 98)

ผักชีหั่น 1 ต้น

1 chopped coriander plant

In TL Pattern of ingredient 2.3, all components of the ingredient in the SL are maintained in the TL, but the word order is changed into:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Process modifier + Noun + Classifier (in form of Noun).

It is noted that classifiers in the translated version are in the form of noun, not real classifiers as in the SL. The issue of classifier translation will be further discussed in 5.2.3.

TL Pattern of ingredient 2.4 : Number + Classifier + Noun + Process modifier

The examples of TL Pattern of ingredient 2.4 are:

Example 120 (p.32)

จีนฉ่ายหั่นท่อน ½ ถ้วย

½ cup Chinese celery, cut short

Example 121 (p. 76)

มะนาวหั่นสี่เหลี่ยมเล็กๆ ¼ ถ้วย

¼ cup lemon, cut into small cubes

Example 122 (p. 78)

สายบัวซอยเฉียงบางๆ 1 ถ้วย

1 cup water lily stems cut diagonally into thin slices

Example 123 (p. 84)

กระเทียมซอย 1 หัว

1 bulb garlic, sliced

Example 124 (p. 94)

ผักชีฝรั่งหั่นท่อนสั้น 2 ช้อนโต๊ะ

2 tbsp. eryngo (phak chi farang) cut into short pieces

In this TL pattern of ingredient, all components of the ingredient in the SL are kept in the TL, but the word order is changed into:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Classifier + Noun + Process modifier.

In the Thai language, a modifier must be placed after a head noun, but a modifier in English can be placed either before or after a head noun. In this TL pattern, a modifier is placed after a head noun as in the SL.

TL Pattern of ingredient 2.5 : Number + Noun + Process Modifier

The examples of TL Pattern of ingredient 2.5 are:

Example 125 (p. 20)

แตงกวาหั่น 1 ลูก

1 cucumber, sliced

Example 126 (p. 26)

หอมใหญ่หั่นบาง 1 หัว

1 onion, cut into thin slices

Example 127 (p. 50)

มะเขือเทศหั่นแว่น 1 ลูก

1 tomato, cut into disk-shaped slices

Example 128 (p. 90)

ต้นหอมหั่นหยาบ 1 ต้น

1 spring shallot, sliced coarsely

Example 129 (p. 100)

ใบมะกรูดฉีก 5 ใบ

5 kaffir lime leaves, torn into pieces

In this TL pattern of ingredient, the components of the ingredient in the TL do not resemble those of the SL because there is no classifier in the TL. In addition, the word order is changed, but modifiers in the TL are placed after head nouns as in the SL:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Noun + Process Modifier.

TL Pattern of ingredient 2.6 :

Number + Noun + Classifier (in form of Noun) + Process modifier

The examples of TL Pattern of ingredient 2.6 are:

Example 130 (p. 20)

จีนฉ่ายหั่นท่อนสั้น 2 ต้น

2 Chinese celery plants, cut into short length

Example 131 (p. 52)

ผักกาดหอมหั่นเป็นท่อน 1 ต้น

1 lettuce plant, sliced into strips

Example 132 (p. 90)

ผักชีฝรั่งหั่นหยาบ 1 ต้น

1 eryngo plant, sliced coarsely

Example 133 (p. 100)

ตะไกร้หั่นเฉียง 1 ต้น

1 lemon grass stalk, sliced diagonally

In TL Pattern of ingredient 2.6, all components of the ingredient in the SL still remain in the TL noun phrase, but the word order is changed according to the English noun phrase structure:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Noun + Classifier (in form of Noun) + Process modifier.

TL Pattern of ingredient 2.7 :

Number + Classifier + Process modifier (in form of Noun) + of + Noun
(=Prepositional phrase)

The examples of TL Pattern of ingredient 2.7 are:

Example 134 (p. 24)

ชิ้นฉ่ายหั่นท่อนสั้น ¼ ถ้วย

¼ cup short sections of Chinese celery

Example 135 (p. 50)

แตงร้านหั่นแว่น ½ ถ้วย

½ cup slices of large cucumber

Example 136 (p. 70)

พริกหวานหั่นเป็นเส้นยาว 1 ถ้วย

1 cup long thin slices of sweet pepper

Example 137 (p. 102)

ถั้วฝักยาวหั่นท่อน ½ ถ้วย

½ cup lengths of yard-long bean

In TL Pattern of ingredient 2.7, all components of the ingredient in the SL are held in the TL. The translation strategy of process modifiers in this pattern is quite interesting. The translator transforms process modifiers into

nouns which are modified by prepositional phrases. The translation strategies of modifiers are further discussed in 5.2.2. The word order is changed into:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Classifier + Process modifier (in form of Noun) + of + Noun (=Prepositional phrase).

TL Pattern of ingredient 2.8 :

Number + Process modifier (in form of Noun) + of + Noun
(=Prepositional phrase)

There is one example of TL Pattern of ingredient 2.8, that is:

Example 138 (p. 72)

ข้า้หั่นแฉ่น 3 แฉ่น

3 disk-shaped slices of galangal

On the surface, the components of the ingredient in this TL pattern of ingredient look as if they do not resemble those of the SL because the classifier disappears in the TL version. In fact, the meaning of the classifier is combined in the meaning of the process modifier which is transformed into the noun "disk-shaped slices." The word order is different between the SL and TL:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Process modifier (in form of Noun) + of + Noun (=Prepositional phrase).

TL Pattern of ingredient 2.9:

Number + Classifier + Process modifier (in form of Noun)

The examples of TL Pattern of ingredient 2.9 are:

Example 139 (p. 16)

สระแหรนแฉ่นแฉ่นเป็นใบ ¼ ถั่วย

¼ cup mint leaves

Example 140 (p. 42)

ส้มโอแกะเอาแต่เนื้อ 2 ถ้วย

2 cups pomelo flesh

Example 141 (p. 92)

กะเพราเด็ดเป็นใบ ¼ ถ้วย

1/4 cup holy basil leaves

In this pattern of ingredient, all components of the ingredient in the SL are kept in the TL. But the translator has the strategy in translating a process modifier in this TL pattern; he transform it into a noun. The details of this subject is in 5.2.2. The word order of the translated version is also different from that of the SL:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Classifier + Process modifier (in form of Noun).

TL Pattern of ingredient 2.10

Number + Classifier + Process modifier + Feature modifier + Noun

There is one example of TL Pattern of ingredient 2.10, that is:

Example 142 (p. 38)

มะม่วงสับ ¼ ถ้วย

1/4 cup shredded green mango

In TL Pattern of ingredient 2.10, the components of the ingredient in the TL are not same as those of the SL; the feature modifier is added in the TL. This is regarded as the strategy of addition which is further discussed in 5.2.2. In addition to the different components of the ingredient, the word order is also different:

SL = Noun + Process modifier + Number + Classifier; TL = Number + Classifier + Process modifier + Feature modifier + Noun.

SL Pattern of ingredient 3:

Noun + Process modifier(1) + Process modifier(2) + Number + Classifier

For example; กระเทียมปอกเปลือกโขลกละเอียด 3 หัว

แมงกะพรุนล้างหั่นชิ้นพอกำ 2 ถ้วย

มะพร้าวชูดคั่ว ½ ถ้วย

Based on the noun phrases in this pattern, there are 10 TL patterns as follows:

TL Pattern of translation 3.1 :

Number + Classifier + Process modifier(2) + Process modifier(1) + Noun

The examples of TL Pattern of ingredient 3.1 are:

Example 143 (p. 58)

กระเทียมปอกเปลือกสับละเอียด ¼ ถ้วย

¼ cup finely chopped peeled garlic

Example 144 (p. 70)

ถั่วลิสงคั่วโขลกหยาบ ¼ ถ้วย

¼ cup coarsely ground pan-roasted peanuts

Example 145 (p. 80)

กุ้งซีแฮ็ดต้มแกะเปลือก 100 กรัม

100 grams shelled boiled white prawns

In this TL pattern of ingredient, all components of the ingredient in the SL are maintained in the TL, but the word order is changed according to the English noun phrase structure:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(2) + Process modifier(1) + Noun.

It is noted that a process modifier(1) in the SL becomes a process modifier in the second position in the TL version, and a process modifier(2) becomes a process modifier in the first position instead.

TL Pattern of ingredient 3.2 :

Number + Classifier + Noun + Process modifier(1) + and + Process modifier(2)

The examples of TL Pattern of ingredient 3.2 are:

Example 146 (p. 36)

แมงกะพรุนล้างหั่นชิ้นพอคำ 2 ถ้วย

2 cups jellyfish, cleaned and cut bite-sized

Example 147 (p. 102)

ถั้วฝักยาวหั่นท่อนสั้นนุบ ¼ ถ้วย

¼ cup yard-long bean, cut into thin slices and crushed

In TL Pattern of ingredient 3.2, all components of the ingredient in the SL are kept in the TL, but the word order is changed into:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Noun + Process modifier(1) + and + Process modifier(2).

Both of process modifiers in this pattern are placed after a noun as in the SL. In addition, the word order of modifiers in the TL version resembles to that of the SL. However, it is noted that there is the connector “and” added between two process modifiers in the TL.

TL Pattern of ingredient 3.3 :

Number + Noun + Process modifier(1) + and + Process modifier(2)

There is one example of TL Pattern of ingredient 3.3:

Example 148 (p. 100)

พริกหยวกหั่นบางๆ ลวก 2 เม็ด

2 bell chillies, cut into thin slices and blanched

This TL pattern is similar to TL Pattern of ingredient 3.2 in terms of the position and word order of two process modifiers and the addition of the connector “and” between them, but the components of the ingredient in the TL pattern are not same as those of the SL; the classifier is deleted. As for the word order, it is also different from the SL:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Noun + Process modifier(1) + and + Process modifier(2).

TL Pattern of ingredient 3.4 :

Number+ Noun+ Classifier(in form of Noun)+Process modifier(1)+ and + Process modifier(2)

The examples of TL Pattern of ingredient 3.4 are:

Example 149 (p. 14)

กระเทียมปอกเปลือกโขลกละเอียด 3 หัว

3 garlic bulbs, peeled and finely pounded

Example 150 (p. 92)

ตะไคร้หั่นท่อนทุบ 2 ต้น

2 lemon grass stalks, sliced and crushed

In TL Pattern of ingredient 3.4, all components of the ingredient in the SL are maintained in the TL, but the word order is changed according to the English noun phrase structure:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Noun + Classifier (in form of Noun) + Process modifier (1) + and + Process modifier(2).

TL Pattern of ingredient 3.5 :

Number + Classifier + Process modifier(1) + Noun + Process modifier(2)

The examples of TL Pattern of ingredient 3.5 are:

Example 151

เนื้อหมูสันนอกนึ่งหั่นแฉลบบางๆ 200 กรัม

200 grams steamed pork tenderloin, cut diagonally into thin slices

(p. 24)

Example 152

ไก่นึ่งหั่นแฉลบบางๆ 200 กรัม

200 grams steamed chicken meat, cut diagonally into thin slices

(p. 24)

In this TL pattern of ingredient, all components of the ingredient in the SL are held in the TL, but the word order is changed into:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(1) + Noun + Process modifier(2).

It is noted that a Thai modifier must be placed after a noun, while an English modifier can be placed either before or after a noun as seen in this TL pattern, a noun is sandwiched between two process modifiers.

TL Pattern of ingredient 3.6 :

Number + Process modifier(1) + Noun + Process modifier(2)

There is one example of TL Pattern of ingredient 3.6:

Example 153 (p. 26)

ไข่ต้มสุกแข็งหั่น 2 ฟอง

2 hard-boiled eggs, cut into thin slices

This TL pattern of ingredient is like that of 3.5, but the components of the ingredient in the SL is not held in this TL pattern because the classifier is deleted. As for the word order, it also differs from the SL:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Process modifier(1) + Noun + Process modifier(2).

TL Pattern of ingredient 3.7 :

Number + Process modifier(1) + Noun + Classifier (in form of Noun) + Process modifier(2)

There is one example of TL Pattern of ingredient 3.7:

Example 154 (p. 94)

ตะไคร้ทุบหั่นท่อน 5 ต้น

5 crushed lemon grass stems, cut into short pieces

In TL Pattern of ingredient 3.7, all components of the ingredient in the SL still remain in the translated version, but the word order is changed into:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Process modifier(1) + Noun + Classifier (in form of Noun) + Process modifier(2).

TL Pattern of ingredient 3.8 :

Number + Classifier + Process modifier(2) (in form of Noun) + of + Process modifier(1) + Noun (=Prepositional phrase)

The examples of TL Pattern of ingredient 3.8 are:

Example 155 (p. 26)

เนื้อหมูต้มหั่นชิ้นบาง 100 กรัม

100 grams thin slices of boiled pork

Example 156 (p. 70)

เนื้อกุ้งหั่นชิ้นเล็กรวนพอสุก ½ ถ้วย

½ cup small pieces of dry-pan-roasted prawn

In this TL pattern of ingredient, all components of the ingredient in the SL are kept in the TL. But the translator has the strategy in translating a couple of process modifiers in this TL pattern; he transforms a process modifier (2) into a head noun modified by a prepositional phrase which is composed of the preposition “of,” a process modifier(1), and a noun. The word order of the translated noun phrase is also different from that of the SL:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(2) (in form of Noun) + of + Process modifier(1) + Noun (=Prepositional phrase).

TL Pattern of ingredient 3.9 :

Number + Classifier + Process modifier(2)+ Process modifier(1) (in form of Noun) + of + Noun (=Prepositional phrase)

There is one example of TL Pattern of ingredient 3.9:

Example 157 (p. 74)

พริกชี้ฟ้าหั่นเป็นเส้นลวกพอสุก ½ ถ้วย

½ cup scalded strips of spur chilli

In this TL pattern of ingredient, all components of the ingredient in the SL are maintained in the TL. To translate both of process modifiers, the translator transforms a process modifier(1) into a noun modified by a process modifier(2) and a prepositional phrase. As for the word order, the word order of translated version differs from that of the SL:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(2)+ Process modifier(1) (in form of Noun) + of + Noun (=Prepositional phrase).

TL Pattern of ingredient 3.10 :

Number + Classifier + Process modifier(2) + Noun + Process modifier(1) (in form of Noun)

The examples of TL Pattern of ingredient 3.10 are:

Example 158 (p.70)

หอมแดงซอยเจียว 3 ช้อนโต๊ะ

3 tbsp. crisp-fried shallot slices

Example 159 (p. 74)

กระเทียมซอยเจียว 2 ช้อนโต๊ะ

2 tbsp. crisp-fried garlic slices

In TL Pattern of ingredient 3.10, all components of the ingredient in the SL are kept in the TL. The translator transforms a process modifier (1) into a head noun modified by a noun and a process modifier(2). This causes the different word order:

SL = Noun + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(2) + Noun + Process modifier(1) (in form of Noun).

**SL Pattern of ingredient 4 : Noun + Process modifier(1) + Process modifier(2)
+ Process modifier(3) + Number + Classifier**

For example; กุ้งซีแฮ่หนึ่งแกะเปลือกหั่นแฉลบ 200 กรัม

กุ้งหนึ่งแกะเปลือกหั่นบางๆ ½ ถ้วย

Based on the noun phrase in this pattern, there are two TL patterns as follows:

TL Pattern of ingredient 4.1 :

Number + Classifier + Process modifier(1) + Process modifier(2) + Noun + Process modifier(3)

There is one example of TL Pattern of ingredient 4.1:

Example 160 (p. 24)

กุ้งซีแฮ่หนึ่งแกะเปลือกหั่นแฉลบ 200 กรัม

200 grams steamed shelled white prawn, cut diagonally into thin slices

In this TL pattern of ingredient, all components of the ingredient in the SL still remain in the translated noun phrase, but the word order is changed according to the English noun phrase structure:

SL = Noun + Process modifier(1) + Process modifier(2) + Process modifier(3) + Number + Classifier; TL = Number + Classifier + Process modifier(1) + Process modifier(2) + Noun + Process modifier(3).

In the SL, all three modifiers are placed after a noun, but in the TL a noun is surrounded by them.

TL Pattern of ingredient 4.2 :

Number + Classifier + Process modifier(3) (in form of Noun) + of + Process modifier(2) + Process modifier(1) + Noun (=Prepositional phrase)

There is one example of TL Pattern of ingredient 4.2, that is:

Example 161 (p. 42)

กุ้งนี้ึ่งแกะเปลือกหั่นบางๆ ½ ถ้วย

½ cup thin slices of shelled steamed prawn

In this TL pattern of ingredient, all components of the ingredient in the SL are maintained in the TL. To translate three process modifiers, the translator transforms a process modifier(3) into a noun, and a process modifier(1) and (2) are made to be parts of the prepositional phrase. The word order of this TL pattern of translated version is also dissimilar to that of the SL:

SL = Noun + Process modifier(1) + Process modifier(2) + Process modifier (3) + Number + Classifier; TL = Number + Classifier + Process modifier(3) (in form of Noun) + of + Process modifier(2) + Process modifier(1) + Noun (=Prepositional phrase).

It is noted that the order of each modifier in the TL has a reverse order of that of the SL; process modifier (1), (2), (3) in the SL are changed into (3), (2), (1) in the TL.

SL Pattern of ingredient 5: Noun + Feature modifier + Number + Classifier

For example; กุ้งก้ามกรามตัวใหญ่ 2 ตัว

ผักกาดหอมอ่อน 100 กรัม

ปลาหมึกสด 300 กรัม

Based on the noun phrase in this pattern, there are three TL patterns as follows:

TL Pattern of ingredient 5.1 : Number + Classifier + Feature modifier + Noun

There is one example of TL Pattern of ingredient 5.1, that is:

Example 162 (p. 50)

ผักกาดหอมอ่อน 100 กรัม

100 grams tender young lettuce

In TL Pattern of ingredient 5.1, all components of the ingredient in the SL still remain in the translated version, but the word order is changed into:

SL = Noun + Feature modifier + Number + Classifier; TL = Number + Classifier + Feature modifier + Noun.

TL Pattern of ingredient 5.2 : Number + Feature modifier + Noun

The examples of TL Pattern of ingredient 5.2 are:

Example 163 (p.26)

พริกชี้ฟ้าแดง 2 เม็ด

2 red spur chillies

Example 164 (p. 52)

กุ้งนางตัวใหญ่ 2-3 ตัว

2-3 large spiny clawed prawns

Example 165 (p. 54)

ปลาหมึกสด 300 กรัม

300 grams fresh squid

In TL Pattern of ingredient 5.2, the components of the ingredient in the TL do not resemble those of the SL; there is no classifier in the translated version. In addition, the word order is changed into:

SL = Noun + Feature modifier + Number + Classifier; TL = Number + Feature modifier + Noun.

TL Pattern of ingredient 5.3 : Number + Noun + Feature modifier

The examples of TL Pattern of ingredient 5.3 are:

Example 166 (p. 40)

ปลาสลิดน้ำหนัก 300 กรัม 3-4 ตัว

3-4 gouramies about 300 grams

Example 167 (p. 58)

ปลาหมึก(น้ำหนัก 500 กรัม) 10 ตัว

10 squids (about 500 grams)

Example 168 (p. 90)

ปลาช่อนน้ำหนัก 300 กรัม 1 ตัว

1 serpent-head fish weighing about 300 grams

Example 169 (p. 100)

ปลากะพงขาวน้ำหนักประมาณ 500 กรัม 1 ตัว

1 sea perch weighing 500 grams

In TL Pattern of ingredient 5.3, the components of the ingredient in the TL do not resemble those of the SL; there is no classifier in the translated noun phrase. In addition, the word order is changed into:

SL = Noun + Feature modifier + Number + Classifier; TL = Number + Noun + Feature modifier. In this pattern of translation, a feature modifier is placed after a noun.

SL Pattern of ingredient 6 :

Noun + Feature modifier + Process modifier + Number + Classifier

For example; พริกชี้ฟ้าแดงหันฝอย 1 เม็ด

จิงแก่สับ 2 ซ้อนโต๊ะ

พริกชี้หนูแห้งทอด 5-6 เม็ด

Based on the noun phrase in this pattern, there are three TL patterns as follows:

TL Pattern of ingredient 6.1 :

Number + Classifier + Process Modifier + Feature modifier + Noun

The examples of TL Pattern of ingredients 6.1 are:

Example 170 (p. 12)

ขิงอ่อนซอย 1 ช้อนโต๊ะ

1 tbsp. shredded young ginger

Example 171 (p. 36)

พริกชี้ฟ้าแดงหั่นฝอย 1 ช้อนชา

1 tsp. thinly sliced red spur chillies

Example 172 (p. 58)

พริกชี้หนุสวานเขียว แดง สับละเอียด ¼ ถ้วย

¼ cup finely chopped red and green tiny hot chilli

Example 173 (p. 62)

กระเทียมกลีบเล็กปอกเปลือก 2 ช้อนโต๊ะ

1 tbsp. peeled small garlic

In TL Pattern of ingredient 6.1, all components of the ingredient in the SL still remain in the translated version, but the word order is changed according to the English noun phrase structure:

SL = Noun + Feature modifier + Process modifier + Number + Classifier; TL = Number + Classifier + Process Modifier + Feature modifier + Noun.

TL Pattern of ingredient 6.2 :

Number + Process modifier + Feature modifier + Noun

There is one example of TL Pattern of ingredient 6.2:

Example 174 (p. 26)

พริกชี้ฟ้าแดงหั่นฝอย 1 เม็ด

1 thinly sliced red spur chilli

In TL Pattern of ingredient 6.2, the components of the ingredient in the TL are dissimilar from those of the SL; there is no classifier in the translated version. In addition, the word order is changed into:

SL = Noun + Feature modifier + Process modifier + Number + Classifier; TL = Number + Process modifier + Feature modifier + Noun.

TL Pattern of ingredient 6.3 :

Number + Feature modifier + Noun + Process Modifier

The examples of TL Pattern of ingredient 6.3 are:

Example 175 (p. 70)

พริกชี้หนุสวนเขียว แดง โขลกละเอียด 9 เม็ด

9 small red and green hot chillies, pounded

Example 176 (p. 72)

พริกชี้ฟ้าแดงหั่นเป็นเส้น 1 เม็ด

1 red spur chilli, cut into long thin slices

Example 177 (p. 96)

พริกชี้ฟ้าแดงหั่นแฉลบ 6 เม็ด

6 red spur chillies, sliced

In TL Pattern of ingredient 6.3, all components of the ingredient in the SL are not continued in the TL; classifiers are deleted. In addition, the word order is changed into:

SL = Noun + Feature modifier + Process modifier + Number + Classifier; TL = Number + Feature modifier + Noun + Process Modifier.

SL Pattern of ingredient 7 : Noun + Feature modifier + Process modifier(1) + Process modifier(2) + Number + Classifier

For example; ข้าอ๋อนปอกเปลือกหั่นแวน 5 ชั้

กั้งสดคั้มหั่นชั้นเล็ก 100 กรั้ม

Based on the noun phrase in this pattern, there are two TL patterns as follows:

TL Pattern of ingredient 7.1 :

Number + Classifier + Process modifier(2) (in form of Noun) + of + Process modifier(1) + Feature modifier + Noun (=Prepositional phrase)

There is one example of TL Pattern of ingredient 7.1:

Example 178 (p. 74)

กั้งสดคั้มหั่นชั้นเล็ก 100 กรั้ม

100 grams small pieces of boiled fresh prawn

In TL Pattern of ingredient 7.1, all components of the ingredient in the SL are maintained in the TL. To translate three modifiers, the translator transforms a process modifier(2) into a noun, and a process modifier(1) and feature modifier are made to be parts of the prepositional phrase. The word order of this TL pattern is also dissimilar to that of the SL:

SL = Noun + Feature modifier + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(2) (in form of Noun) + of + Process modifier(1) + Feature modifier + Noun (=Prepositional phrase).

TL Pattern of ingredient 7.2 :

Number + Classifier + Process modifier(1) + Feature modifier + Noun

There is one example of TL Pattern of ingredient 7.2, that is:

Example 179 (p. 100)

ข่าอ่อนปอกเปลือกหั่นแว่น 5 ชิ้น

5 slices peeled young galangal

The components of the ingredient in this TL pattern superficially look as if they do not resemble those of the SL because the process modifier(2) disappears in the translated version. In fact, the meaning of the process modifier (2) is combined in the meaning of the classifier “slices.” As for the word order, it is different between the SL and TL:

SL = Noun + Feature modifier + Process modifier(1) + Process modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier(1) + Feature modifier + Noun.

SL Pattern of ingredient 8 : Noun + Feature modifier(1) + Process modifier + Feature modifier(2) + Number + Classifier

For example; มะม่วงดิบสับ(เปรี้ยว) 3 ช้อนโต๊ะ

Based on the noun phrase in this pattern, there is one TL pattern as follows:

TL Pattern of ingredient 8.1 :

Number + Classifier + Process modifier + Feature modifier(2) + feature modifier (1) + Noun

There is one example of TL Pattern of ingredient 8.1:

Example 180 (p. 40)

มะม่วงดิบสับ (เปรี้ยว) 3 ช้อนโต๊ะ

3 tbsp. shredded sour green mango

In TL Pattern of ingredient 8.1, all components of the ingredient in the SL are maintained in the TL, but the word order is changed according to the English noun phrase structure:

SL = Noun + Feature modifier(1) + Process modifier + Feature modifier(2) + Number + Classifier; TL = Number + Classifier + Process modifier + Feature modifier(2) + feature modifier (1) + Noun.

From the study of all eight patterns of ingredients discovered in *Spicy Thai Cuisine*, it is apparent that only one pattern of the SL can be translated into various patterns of the TL. This results from difference of language structures between Thai and English. The English language structure facilitates the translator to use more various TL patterns to convey the SL meaning.

5.2 Translation of ingredients

As seen in all eight patterns of ingredients and their TL patterns, it is obvious that the main components of ingredients are nouns, modifiers, and classifiers. Following are translation strategies of these components.

5.2.1 Translation of nouns

The important component of both SL and TL patterns of ingredients is noun because it contains the core meaning of each ingredients. However, according to J.C. Catford (1965), the meanings of the SL and TL words seldom be the same. Although their meanings are not the same, their function can be the same in the same situation. Thus, it is the translator's duty to transfer the meanings of the SL into the TL as completely as possible.

Likewise, nouns in the SL of *Spicy Thai Cuisine* refer to both things which occur in the TL and do not occur in the TL. It is found that the translator employs five methods in translating nouns. These methods are:

5.2.1.1 English equivalences

It is found that using English equivalences is the strategy of translating nouns of which their meanings occur in both the SL and TL culture, or at least they are known by the TL readers quite well. The meanings of nouns which are translated by using English equivalences are shown in the following table.

Table 1 : Translation of nouns through English equivalences

SL	TL
กระเทียม	Garlic
กะปิ	Shrimp paste
กะเพรา	Holy basil
กะหล่ำดอก	Cauliflower
กะหล่ำปลี	Cabbage
กุ้งแห้ง	Dried shrimp
เกลือป่น	Salt
ไก่	Chicken
ไก่ย่าง	Barbecued chicken
ข่า	Galangal
ข้าวคั่ว	Parched rice
จิง	Ginger
ไข่	Egg

SL	TL
ชมพู	Rose apple
ต้นหอม	Spring shallot, spring onion
ตะไคร้	Lemon grass
แตงกวา	Cucumber
ถั่วลิสง	Peanut
น้ำ	Water
น้ำตาลทราย	Sugar
น้ำตาลปีบ	Palm sugar
น้ำพริกเผา	Roasted chilli paste
น้ำมะขามเปียก	Tamarind juice
น้ำมะนาว	Lime juice
น้ำมัน	Oil
น้ำส้มสายชู	Vinegar
เนื้อหมู	Pork
ใบมะกรูด	Kaffir lime leaf
ปลาดุก	Catfish
ปลาหมึก	Squid
ผักกาดหอม	Lettuce

SL	TL
พริกไทย	Pepper
พริกไทยเม็ด	Pepper corn
พริกหยวก	Bell chilli
พริกหวาน	Sweet pepper
พริกแห้ง	Dried chilli
มะเขือเทศ	Tomato
มะนาว	Lemon
เม็ดมะม่วงหิมพานต์	Cashew nut
แมงกะพรุน	Jellyfish
ส้มโอ	Pomelo
สะระแหน่	Mint
สายบัว	Water lily stem
ไส้กรอกหมู(ค็อกเทล)	Pork cocktail sausage
หอมแดง	Shallot
หอมใหญ่	Onion
หอยแครง	Cockle
หอยเชลล์	Scallop
หอยแมลงภู่	Mussel

SL	TL
หอยลาย	Clam



Besides this table, it is noted that there are other interesting characteristics about translation of nouns through English equivalences as follows:

First, the translator adds another noun in order to make the meaning clearer, for example:

มะพร้าว coconut meat

ไข่ปลา fish roe

Second, the translator transliterates the words in the SL into the TL as seen below:

ผักชีฝรั่ง eryngo (phak chi farang)

มะเขือเปราะ ma-kheua praw eggplant

The meanings of “มะพร้าว” “ไข่ปลา” “ผักชีฝรั่ง” and “มะเขือเปราะ” are translated by using the equivalent words “coconut” “roe” “eryngo” “eggplant” respectively. In fact, these English equivalent words are enough to transfer the meaning of the words in SL, but the translator adds and transliterates the words in the translated version to make the meanings clearer.

5.2.1.2 Transliteration

It is found that transliteration is the translation strategy of nouns which have been borrowed from the English language and adopted into the Thai language or are called loan words. When translating loan words, the translator can use transliterated words in English. The nouns of which their meanings are translated by this strategy are shown in the following table.

Table 2 : Translation of nouns through transliteration

SL	TL
แครอท	Carrot
ซอสปรุงรส	Seasoning sauce
น้ำซุป	Soup stock
น้ำซุปไก่	Chicken stock
เบคอน	Bacon

Table 2 presents Thai loan words found in the case study, *Spicy Thai Cuisine*, of which their meanings are transferred by using transliterated words in English.

5.2.1.3 Cultural substitutes

It is found that using cultural substitutes is the translation strategy of nouns in the SL which do not appear in the TL culture. Consequently, the translator uses cultural substitutes to transfer the meanings of such nouns. Although the cultural substitute in one language is not exactly the same as the original meaning of the other language, using cultural substitute in translation can give the readers a clue what the message conveys to some degree. The meanings of nouns which are translated by using cultural substitutes are shown in the following table.

Table 3 : Translation of nouns through cultural substitutes

SL	TL	The researcher's remarks
น้ำยำ	Dressing	Both “น้ำยำ” and “dressing” mean liquid eaten with food. Although, “น้ำยำ” in Thai means the spicy liquid poured on “ยำ” which is a mixture of fish sauce, lemonade, sugar, and hot chillies, “dressing” in English usually means salad dressing which are made from oil, vinegar and egg yolks.
ปลาเก๋า	Grouper	Grouper is one kind of a large sea fish.

SL	TL	The researcher's remarks
ปลาทู	Mackerel	Mackerel is one kind of fish. The character of Mackerel is very much the same as ปลาทู because they are both sea fish with bands of blue-green colour across the top of their body but the taste is not the same. ปลาทู has less oil while Mackerel has oily strong-tasting flesh. (Duangkaew Chatnarat, 1998: 93)
ปลาสกลิต	Gourami	Actually, "gourami" is just one species of fish found in South-eastern Asia.
ผักชี	Coriander	Coriander is just a name of one species of "ผักชี," not absolutely the same as "ผักชี" understood by Thai. The seeds of Coriander are popular to be made the spices.

Table 3 shows the nouns which do not appear in the TL culture but found in the case study, *Spicy Thai Cuisine*. The translator transfers meanings of

these nouns by using cultural substitutes. Besides these nouns presented in this table, there are some nouns in the case study of which their meanings are translated by this means. But the meanings of these nouns are translated not only by cultural substitutes, but also by adding another noun according to cultural substitutes to make the translated version clearer and has the similar meaning to the SL as much as possible.

Table 4 : Translation of nouns through cultural substitutes modified by another word to make the TL clearer

SL	TL	The researcher's remarks
กะทิ	Coconut milk	<p>“กะทิ” is liquid from squeezing coconut meat many times so it is not as thickened as “หัวกะทิ.”</p> <p>Its appearance is like milk so the meaning of the word “กะทิ” can be transferred by the word “milk” modified by the word “coconut.”</p>

SL	TL	The researcher's remarks
จีนฉ่าย	Chinese celery	<p>“Celery” is known well in the TL culture. It is one kind of plant in the same family of “จีนฉ่าย.”</p> <p>To translate the word “จีนฉ่าย,” the translator substitutes “celery” for “จีนฉ่าย” and makes it similar to the SL as much as possible by adding the word “Chinese”</p>

SL	TL	The researcher's remarks
ซีอิ๊วขาว	Light soy sauce	<p>“ซีอิ๊ว” means liquid made from soybeans that is used to season food. There are two sorts of “ซีอิ๊ว”: “ซีอิ๊วขาว” and “ซีอิ๊วดำ.” “ซีอิ๊วขาว” is lighter than “ซีอิ๊วดำ.” In transferring the meaning of “ซีอิ๊วขาว,” the translator uses the word in the TL culture “sauce” modified by the words “light” and “soy” to indicate the character and raw material of “ซีอิ๊วขาว.”</p>

SL	TL	The researcher's remarks
น้ำปลา	Fish sauce	<p>Sauce in English means a liquid consisting of various ingredients that is served and eaten with food to add flavor to it. (Oxford Advanced Learner's Dictionary, 1995:1043) Like sauce, “น้ำปลา” is liquid that is served and eaten with food to add flavor to it, but “น้ำปลา” is made from fish. So, the translator adds the word “fish” to modify the cultural substitute to make the translated version clearer.</p>

SL	TL	The researcher's remarks
ปลากะพงขาว	Sea perch	“Perch” is known by Thai as “ปลาเพิร์ช.” This kind of fish has the similar character to “ปลากะพงขาว,” but “perch” is a fresh-water fish, while “ปลากะพงขาว” is sea fish. To translate the word “ปลากะพงขาว,” the translator uses the word “perch” and adds the word “sea” to modify it.

SL	TL	The researcher's remarks
ผักคะน้า	Chinese kale	<p>“Kale” is known by Thai as “คะน้าฝรั่ง” because its character is similar to that of “คะน้า,” but it has larger and curlier leaves. So, to transfer the meaning of “คะน้า,” the translator uses the word “kale” in the TL culture and adds the word “Chinese” to modify this cultural substitute for clearer meaning.</p>
หัวกะทิ	Coconut cream	<p>“หัวกะทิ” is liquid from squeezing coconut meat at the first time, so it is as thickened as cream. To transferring the meaning of “หัวกะทิ,” the translator uses the word “cream” modified by the word “coconut.”</p>

SL	TL	The researcher's remarks
หัวไชเท้า	Chinese radish	Like “หัวไชเท้า,” “radish” is one kind of root vegetable. To make the TL readers understand the meaning of “หัวไชเท้า,” the translator uses the word “radish” modified by the word “Chinese”
หูหมูพะโล้	Five-spice stewed pork ear	“พะโล้” is one kind of dish cooked by simmering food with five spice powder and star anise. This way of cooking is like the cooking of stew in the TL culture. So, “พะโล้” can be substituted by “stewed” modified by “five-spice” in order to make the translated version similar to the SL as much as possible.

Table 4 presents the nouns of which their meanings do not appear in the TL culture but found in the case study, *Spicy Thai Cuisine*. The meanings of these nouns are transferred by using cultural substitutes modified by another

word to make the meaning in translated version similar to the SL as much as possible. In addition, adding another word to modify the cultural substitutes can also prevent the misunderstanding.

5.2.1.4 Generalization

The strategy of generalization means to replace the word in the SL with the general word in the TL. Although the meaning of such general words in TL are not exactly the same as the SL words, they convey the general idea of such words. Nouns of which their meanings are transferred by this strategy found in *Spicy Thai Cuisine* are presented in the following table.

Table 5 : Translation of nouns through generalization

SL	TL
ปลาหมึกกล้วย	Squid
ไข่ไก่	Egg
มะระจีน	Bitter gourd

Table 5 shows the nouns which are translated by using generalization. From the table, the meaning of the word “squid” covers the meaning of the word “ปลาหมึกกล้วย”; the meaning of the word “egg” covers the meaning of the word “ไข่ไก่”; and the meaning of the word “bitter gourd” covers the meaning of the word “มะระจีน.”

5.2.1.5 Diction

To translate nouns by means of diction, the translator has to take the deep meaning, not the surface meaning of the word in the SL into account, and choose the word in the TL that is suitable for that meaning to translate. From the case study, it is found that the translator has a very good skill in choosing words to communicate the meanings from the SL because his translation is not limited to the surface meanings of the words. The nouns which are translated through this strategy found in *Spicy Thai Cuisine* are presented in the following table.

Table 6 : Translation of nouns through diction

SL	TL	The researcher's remarks
กรรเชียงปู	Crab skull	“กรรเชียงปู” is the hard part of crab's body, so the translator chooses the word “skull” to communicate this meaning.

SL	TL	The researcher's remarks
ขาหมู	Pork hock	<p>“Hock” means the middle joint of an animal’s back leg (Oxford Advanced Learner’s Dictionary, 1995: 565). This meaning is the same as the part of a pig’s leg which is taken to cook. So, the translator chooses this word to transfer the meaning of “ขาหมู.”</p>

SL	TL	The researcher's remarks
แตงร้าน	Large cucumber	<p>Either “แตงกวา” or “แตงร้าน” is translated into English by the same word “cucumber,” although their appearances are quite different, that is, “แตงร้าน” is bigger than “แตงกวา.”</p> <p>To dissimulate both word, the translator chooses the word “large” to modify the word “cucumber” in order to transfer the meaning of “แตงร้าน.”</p>

SL	TL	The researcher's remarks
เนื้อหมูส่วนคอ	Pork jowl	<p>“Jowl” means the lower part of the face (Oxford Advanced Learner’s Dictionary, 1995: 642). Although “jowl” does not mean the neck (“คอ” in Thai), the translator still translates “เนื้อหมูส่วนคอ” in the SL as “pork jowl” in the TL. Because the translator considers the deep meaning of the SL, in this case, “เนื้อหมูส่วนคอ” actually means the lower part of a pig’s face. This part of pork is one of preferable part to eat, but in Thai, this part is usually called “คอหมู.”</p>

Table 6 presents the nouns which are translated by using diction. The translator selects the word in the TL to transfer the meaning aimed to convey in the SL.

5.2.2 Translation of modifiers

In terms of ingredients presented in each recipe, the important component other than nouns is modifier. A modifier makes the cookbook readers know which kind of ingredients they really have to find or prepare in cooking each recipe. Consequently, to translate a cookbook from Thai into English, a translator must realize the importance of modifiers. From the study of *Spicy Thai Cuisine*, it is found that the translator has different strategies of modifier translation, depending on each type of modifiers as follows:

5.2.2.1 Translation of process modifiers

A process modifier is a word modifying a noun in order to tell a process in preparing an ingredient before cooking.

From the study, these are the strategies in translating process modifiers employed in the case study, *Spicy Thai Cuisine*.

1) Using past participles

Following are the examples of the translation of process modifiers by using past participles:

Example 181 (p. 16)

กระเทียมสับ 1 ช้อนชา

1 tsp. chopped garlic

Example 182 (p. 38)

ปลาคูย่าง 2 ตัว

2 boiled catfishes

Example 183 (p. 40)

เม็ดมะม่วงหิมพานต์ทอด 2 ช้อนโต๊ะ

2 tbsp. fried cashew nuts

Example 184 (p. 58)

กระเทียมปอกเปลือกสับละเอียด ¼ ถ้วย

1 2
¼ cup finely chopped peeled garlic
2 1

Example 185 (p. 80)

กุ้งซีแฮ็ดต้มแกะเปลือก 100 กรัม

1 2
100 grams shelled boiled white prawns
2 1

In Examples 181-185, the process modifiers are translated by using the past participles. These translated modifiers are put before head nouns. It is noted that in case of two process modifiers, the order of translated modifiers are in reverse order of those in the SL as previously mentioned in 5.1.

2) Using participial phrases

Following are examples of the translation of process modifiers by using participial phrases:

Example 186 (p. 30)

ต้นหอมซอย 2 ต้น

2 spring shallots, cut into thin slices

Example 187 (p. 52)

ผักกาดหอมหั่นเป็นท่อน 1 ต้น

1 lettuce plant, sliced into strips

Example 188 (p. 90)

ใบมะกรูดฉีก 2 ใบ

kaffir lime leaves, torn into piecesExample 189 (p. 24)

กระเทียมเผาโขลกละเอียด 2 หัว

1 2

2 garlic bulbs, roasted and then pounded well

1 2

Example 190 (p. 100)

พริกแห้งหั่นท่อนทอดกรอบ 3 เม็ด

1 2

3 dried large chillies, cut into sections and fried crisp

1 2

In Examples 186-190, the process modifiers are translated by using participial phrases. These translated modifiers are put after head nouns. In case of two process modifiers, the orders of translated modifiers are similar to those of the SL. However, between the translated modifiers, there is either “and” or “and then” which is not available in the SL.

3) Transforming into head nouns

It is found that translation of process modifiers by transforming them into head nouns in the case study, *Spicy Thai Cuisine*, can be divided into two groups as follows:

a) Head nouns of compound nouns

Translation of process modifiers by transforming them into head nouns of compound nouns means to transform process modifiers in the SL into head nouns in the TL, and use other nouns (which are head nouns in the SL) to

modify them. “Compound noun” consists of two nouns, the first one functions as a modifier of the latter one.

These are the examples of the translation of process modifiers by transforming them into head nouns of compound nouns:

Example 191 (p. 28)

ผักชีเด็ดเป็นใบ 1 ช้อนโต๊ะ

1 tbsp. coriander leaves

In Example 191, the process modifier in the SL “เด็ดเป็นใบ” is transformed into a head noun in the TL “leaves,” and the head noun in the SL “ผักชี (coriander)” becomes a modifier in the TL.

Example 192 (p.42)

ส้มโอแกะเอาแต่น้ำ 2 ถ้วย

2 cups pomelo flesh

In Example 192, the process modifier in the SL “แกะเอาแต่น้ำ” is transformed into a head noun in the TL “flesh,” and the head noun in the SL “ส้มโอ (pomelo)” becomes a modifier in the TL.

Example 193 (p. 72)

ปลากรอบแกะเอาเนื้อ 1 ถ้วย

1 cup roasted fish meat

In Example 193, the process modifier in the SL “แกะเอาแต่น้ำ” is transformed into a head noun in the TL “meat,” and the head noun in the SL “ปลากรอบ(roasted fish)” becomes a modifier in the TL.

Example 194 (p. 78)

ปลาหนึ่งแกะเอาแต่เนื้อ 1 ถ้วย

1 cup steamed mackerel meat

In Example 194, the process modifier in the SL “แกะเอาแต่เนื้อ” is transformed into a head noun in the TL “meat,” and the head noun in the SL “ปลาหนึ่ง (steamed mackerel)” becomes a modifier in the TL.

b) Head nouns of noun phrases

Translation of process modifiers by transforming them into head nouns of noun phrases means to transform SL process modifiers into head nouns in TL noun phrases, and make SL head nouns be parts of prepositional phrases to modify head nouns in the TL.

These are the examples of the translation of process modifiers by transforming them into head nouns of noun phrases modified by prepositional phrases:

Example 195 (p. 14)

จีนฉายสั้น 1 ถ้วย

1 cup short lengths of Chinese celery

From the example, the process modifier in the SL “สั้น” is transformed into the head noun in the TL “short lengths,” and the head noun in the SL “จีนฉาย” becomes a part of the prepositional phrase beginning with the preposition “of” in the TL, “of Chinese celery.”

Example 196 (p. 70)

พริกหวานหั่นเป็นเส้นยาว 1 ถ้วย

1 cup long thin slices of sweet pepper

From the example, the process modifier in the SL “หั่นเป็นเส้นยาว” is transformed into the head noun in the TL “long thin slices,” and the head noun in the SL “พริกหวาน” becomes a part of the prepositional phrase beginning with the preposition “of” in the TL, “of sweet pepper.”

Example 197 (p. 50)

แตงร้านหั่นแว่น ½ ถ้วย

½ cup slices of large cucumber

From the example, the process modifier in the SL “หั่นแว่น” is transformed into the head noun in the TL “slices,” and the head noun in the SL “แตงร้าน” becomes a part of the prepositional phrase beginning with the preposition “of” in the TL, “of cucumber.”

Example 198 (p.102)

ถั่วฝักยาวหั่นท่อน ½ ถ้วย

½ cup lengths of yard-long bean

From the example, the process modifier in the SL “หั่นท่อน” is transformed into the head noun in the TL “lengths,” and the head noun in the SL “ถั่วฝักยาว” becomes a part of the prepositional phrase beginning with the preposition “of” in the TL, “of yard-long bean.”

Example 199 (p. 74)

พริกชี้ฟ้าหั่นเป็นเส้นลวกพอสุก ½ ถ้วย

½ cup scalded strips of spur chilli

From the example, the process modifier in the SL “หั่นเป็นเส้นลวกพอสุก” is transformed into the head noun in the TL “scalded strips,” and the head noun in the SL “พริกชี้ฟ้า” becomes a part of the prepositional phrase beginning with the preposition “of” in the TL, “of spur chilli.”

4) Adding process modifiers

Adding process modifiers means to add process modifiers which do not appear in the SL. This is considered as one of the strategies of process modifier translation because this strategy can help the TL audiences who have not much information background about Thai cooking culture understand the translated version more correctly.

These are the examples of the translation of process modifiers by adding process modifiers which do not appear in the SL:

Example 200 (p. 32)

ก๊วยเตี๋ยงปู 4 ชิ้น

4 steamed crab skulls

In Examples 200, the translator adds the process modifier “steamed,” which the SL does not have, into the TL in order to clearly inform the TL readers that crab skulls used in this dish must be steamed before cooking.

Example 201 (p. 56)

กระเทียม 6 กลีบ

6 peeled garlic cloves

In Example 201, the translator adds the process modifier “peeled,” which is not available in the SL, into the TL in order to give clear explanation that garlic used in this dish must be peeled before cooking.

Example 202 (p.68)

พริกป่น 1 ช้อนโต๊ะ

1 tbsp. ground pan-roasted dried chilli

In Examples 202, the translator adds the process modifier “pan-roasted,” which the SL does not have, into the TL in order to clearly inform the TL readers that chilli used in this dish must be pan-roasted before cooking.

5.2.2.2 Translation of feature modifiers

A feature modifier is a word modifying a noun in each ingredient so as to tell a suitable feature of an ingredient which is needed to the cooking.

Following are strategies used in translating feature modifiers found in the case study, *Spicy Thai Cuisine*:

1) Using adjectives

Basically, feature modifiers in the SL are translated into English by using adjectives, for example:

Example 203 (p. 16)กุ้งก้ามกรามตัวใหญ่ 2 ตัว2 large spiny-clawed prawns

Example 204 (p. 28)

พริกชี้ฟ้าแดง 2 เม็ด

2 red spur chilliesExample 205 (p. 54)

ปลาหมึกสด 300 กรัม

300 grams fresh squid

In Examples 203-205, the SL feature modifiers, “ตัวใหญ่,” “แดง,” and “สด” are translated by using TL adjectives, “large,” “red,” and “fresh” respectively.

2) Using phrases

Considering the strategies of feature modifier translation in this cookbook, it is found that the feature modifiers translated by using phrase are usually the feature modifiers informing the weight of head nouns. The phrases used in translating the feature modifiers can be sorted into two types: prepositional phrases and participial phrases as seen in the following examples:

Example 206 (p. 40)

ปลาสลิดน้ำหนัก 300 กรัม 3-4 ตัว

3-4 gouramies about 300 gramsExample 207 (p. 58)

ปลาหมึก (น้ำหนัก 300 กรัม) 3-4 ตัว

3-4 gouramies about 300 grams

Examples 206-207 are examples of the translation of feature modifiers by using prepositional phrases beginning with the preposition “about.”

Example 208 (p. 56)

ปลากระพงขาวน้ำหนัก 500 กรัม 1 ตัว

1 sea perch weighing about 500 grams

Example 209 (p. 68)ปลาช่อน น้ำหนัก 700 กรัม 1 ตัว1 serpent-head fish weighing about 700 gramsExample 210 (p. 94)ปลาเก๋ น้ำหนัก 500-600 กรัม 1 ตัว1 grouper weighing 500-600 grams

Example 208-210 are the examples of the translation of feature modifiers by using participial phrases beginning with the present participle “weighing.”

3) Adding feature modifiers

Like adding process modifiers, adding feature modifiers means to add feature modifiers which do not appear in the SL. This is considered as one of the translation strategies of modifiers because this strategy can help the TL audiences who have not much information background about Thai cooking culture understand the TL clearly and make the TL more informative.

These are the examples of the translation of feature modifiers by adding process modifiers:

Example 211 (p. 20)

มะเขือเทศ 1 ลูก

1 large tomatoExample 212 (p. 30)

มะม่วงสับ ½ ถ้วย

½ cup shredded green mangoExample 213 (p. 102)เนื้อปลาช่อน ต้มสุก 50 กรัม50 grams boiled serpent-head fish meat (without skin)

In Examples 211-213, the translator adds the feature modifiers, which are not available in SL, in the TL version in order to clearly inform the TL readers that what kind of ingredients should be used in cooking.

5.2.3 Translation of classifiers

A classifier is a word which indicates a class of noun (Bunyong Kesthes, 1989: 59). A classifier is a specific characteristic of the Thai language. This type of word does not appear in the Pali-Sanskrit or English languages (Somchai Lumduan, 1983: 126). Therefore Thai-English translation of classifiers, which is regarded as an identity of Thai, but not available in English, is very interesting and worth studying.

In the study of *Spicy Thai Cuisine*, the researcher finds that a classifier is one of the important components of the ingredients in the recipes, and also discovers that there are various interesting strategies in translating classifiers in this case study. Before discussing those strategies, the researcher presents all classifiers found in the cookbook *Spicy Thai Cuisine*. All classifierS presented below are grouped according to the principles of Phraya Auphakhit Sillapasarn (as cited in Somchai Lumduan, 1983: 128-131).

There are a total of four categories of the classifiers in the SL found in the case study, *Spicy Thai Cuisine*:

1. Classifiers indicating number and measurement

This category of classifiers can be divided into two groups:

1.1 Classifiers derived from the measurement

- กรัม (32)*

- กิโลกรัม (1)

1.2 Classifiers derived from the type of container

- ซ้อนชา (31)

- ซ้อนโต๊ะ (174)

- ถ้วย (68)

2. Classifiers indicating type

- ตัว (12)

- ใบ (6)

- ฟอง (4)

- อัน (1)

3. Classifiers indicating shape

- หัว (21)

- เม็ด (43)

- ลูก (13)

- ต้น (18)

* The figure in the parenthesis refers to the frequency in the case study.

- กีบ (5)
- ช่อ (2)
- แ่ง (1)
- ชิ้น (6)
- แวน (4)

4. Classifiers repeating the name of noun

- หู (1)

Upon studying the translation of classifiers in the cookbook *Spicy Thai Cuisine*, it is found that the translation strategies of classifiers can be divided into two groups: first, translation of classifiers called “conventional measure” (Kathie Lou Carpenter, 1987: 4); second, translation of Thai classifiers. The researcher divides the translation of classifiers into two groups according to the categories of classifiers—the first category comprises words in English which identify quantity or measurement, but not exact classifiers, and the latter includes classifiers used in Thai, but not available in English. Each group of classifiers requires different strategy of translation. The details of each group are presented below.

5.2.3.1 Translation of conventional measure classifiers

As previously stated, there is no classifier in English, but there is measurement which is used universally or which Carpenter (1987) calls “conventional measure.” There are two approaches in translating the such classifiers as follows:

1) Transliteration

In the SL, a classifier derived from the English measurement unit is written in the Thai writing system. When translating such classifiers, the translator uses transliteration as seen in the following examples:

Example 214 (p. 22)

ผักคะน้า 500 กรัม

500 grams Chinese kaleExample 215 (p.44)

กุ้งนึ่งแกะเปลือกหั่นบางๆ 100 กรัม

100 grams thin slice of steamed prawn meatExample 216 (p. 82)

เนื้อปลาช่อนหั่นชิ้น 300 กรัม

300 grams sliced serpent-head fish meatExample 217 (p. 92)

ไข่ปลา 200 กรัม

200 grams fish roeExample 218 (p. 96)

ขาหมู (เลือกขาหน้า) 1 กิโลกรัม

1 kilogram fresh pork hock

In Examples 214-218, the classifiers in the SL are the classifiers derived from the English measurement units, “กรัม” and “กิโลกรัม” which are considered as the conventional measures. Hence, in the TL version, they are replaced by transliterated words in English.

2) English equivalences

This strategy of translation is used when there is an equivalent word in TL as seen in the following examples:

Example 219 (p. 22)

รากผักชีหั่นละเอียด 1 ช้อนชา

1 tsp. finely sliced kaffir lime leaf

Example 220 (p.64)

น้ำตาลปีบ 2 ช้อนชา

1 tsp. palm sugar

Example 221 (p.12)

น้ำมะนาว 2 ½ ช้อนโต๊ะ

2 ½ tbsp. lime juice

Example 222 (p. 94)

ผักชีฝรั่งหั่นท่อนสั้น 2 ช้อนโต๊ะ

2 tbsp. eryngo (phak chi farang), cut into short pieces

Example 223 (p.38)

มะม่วงสับ ¼ ถ้วย

¼ cup shredded green mango

Example 224 (p.70)

เนื้อกุ้งแห้งชิ้นเล็กรวนพอสุก ½ ถ้วย

½ cup small pieces of dry-pan-roasted prawn

In Examples 219-224, the classifiers in the SL are those indicating the measurement units of “ช้อนชา” “ช้อนโต๊ะ” and “ถ้วย” which are equivalent to “teaspoon (tsp.)” “tablespoon (tbsp.)” and “cup” respectively in the TL. Therefore, when translated from Thai to English, they are translated by using the equivalent English words.

5.2.3.2 Translation of Thai classifiers

One of the characteristics making the Thai language prominent is its classifiers. This prominence becomes even more interesting and worth studying when Thai classifiers need to be translated into English. Despite no classifiers in English, when translating Thai classifiers into English, the translator of the cookbook *Spicy Thai Cuisine* uses various strategies to retain the meaning of the Thai classifiers in the TL as much as possible.

From the case study, it is found that there are three approaches in translating the Thai classifiers as follows:

1) Using equivalent words and transforming into head nouns

From the study of *Spicy Thai Cuisine*, translation of Thai classifiers by using and transforming equivalent words into head nouns can be categorized into two groups as follows:

a) Head nouns of compound nouns

Translation of Thai classifiers by using and transforming equivalent words into head nouns of compound nouns means to transform equivalent words of Thai classifiers into head nouns in the TL, and modify them by another nouns (which are head nouns in the SL). The examples of using and transforming equivalent words into head nouns of compound nouns are below.

Example 225 (p.18)

ผักกาดหอม 3 ใบ

3 lettuce leaves

In Example 225, the word “ใบ” in the SL is the Thai classifier used with containers, fruits, and leaves. In this case, it is used to classify the leaves of plants—lettuces. Despite no classifiers in English, there is the equivalent

word to the classifier “ใบ,” that is, “leaves.” So, the translator translates the classifier “ใบ” by using the equivalent word “leaves,” and putting it as the head noun of the translated version and then modifying it by another noun, “lettuce” (meaning “ผักกาดหอม” in Thai) which is the head noun in the SL. This can make the translated version have an equivalent meaning to that of the SL without using any classifier.

Example 226 (p.20)

จีนฉ่ายหั่นท่อนสั้น 2 ต้น

2 Chinese celery plants, cut into short length

Example 227 (p. 90)

ผักชีฝรั่งหั่นหยาบ 1 ต้น

1 eryngo plant, sliced coarsely

Example 228 (p.98)

ผักชีหั่น 1 ต้น

1 chopped coriander plant

Example 229 (p.90)

ตะไคร้หั่นเฉียง 1 ต้น

1 lemon grass stalk, cut diagonally into ½-inch-thick slices

Example 230 (p. 96)

ตะไคร้ 3 ต้น

3 lemon grass stems

In Examples 226-230, the classifier in the SL is “ต้น” which is the Thai classifier used with plants, trees, and pillars. In this case, it is used with the plants—Chinese celery, eryngo, coriander, and lemon grass. Although there are no classifiers in English, there are equivalent words to the classifier “ต้น,” that

is, “plants” “stalk” and “stem.” So, the translator translates the classifier “ต้น” by using these equivalent words, transforming them into the head nouns of the TL and then modifying them by the former head nouns in the SL.

Example 231 (p.22)

กระเทียม 1 หัว

1 garlic bulb

Example 232 (p.60)

กระเทียมดอง 3 หัว

3 pickled garlic bulbs

In Examples 231-232, the word “หัว” in the SL is the Thai classifier used to indicate the shape of bulbiform things. In this case, it is used with the plants—garlic. Without any equivalent classifier in English, there is the equivalent word to the classifier “หัว,” that is, “bulbs.” So, the translator translates the classifier “หัว” by using the equivalent word “bulbs,” and making it be the head nouns of the TL, and then modifying it by another noun “garlic” (meaning “กระเทียม” in Thai) which is the head noun in the SL. In so doing, the readers can grasp the meaning of “the bulbs of the garlic.”

Example 233 (p.76)

กระเทียม 6 กลีบ

6 garlic cloves

In Example 233, the word “กลีบ” in the SL is the Thai classifier used to classify a section of plant or flower. In this case, it is used with the plants—garlic. There is the equivalent word to the classifier “กลีบ,” that is, “cloves.” So, the translator translates the classifier “กลีบ” by using the equivalent word

“cloves,” putting it as the head nouns of the translated version and then modifying it by the another noun “garlic” (meaning “กระเทียม” in Thai) which is the head noun in the SL. The translation readers can understand the message that it means “the cloves of the garlic.”

b) Head nouns of noun phrases

To translate the Thai classifiers into English by using equivalent words and transforming them into head nouns of noun phrases, the translator usually modifies these noun phrases by prepositional phrases as seen in these examples:

Example 234 (p. 50)

สระแหน่เค็ดเป็นช่อ 3 ช่อ

3 sprigs of mint

Example 235 (p.60)

กระเทียมสด 20 กลีบ

20 cloves of fresh garlic

Example 236 (p.62)

มะนาวเขียว 1 ชิ้น

1 slice of green lime

Example 237 (p.94)

ข่าแก่หั่นท่อน 1 แฉ่ง

1 rootlet of galangal, cut into slices

In Examples 234-237, the words “ช่อ” “กลีบ” “ชิ้น” and “แฉ่ง” are the Thai classifiers used to indicate the shape of things. Without any equivalent classifier in English, there are the equivalent words to these classifiers “ช่อ” “กลีบ” “ชิ้น” and “แฉ่ง,” that is, “sprigs” “cloves” “slices” and “rootlet” respectively. So, the translator translates the classifiers “ช่อ” “กลีบ” “ชิ้น” and

“แง่ง” by using these equivalent words and transforming them into the head nouns of the TL and then modifying by prepositional phrases beginning with the preposition “of” as seen in the above examples.

2) Using equivalent words as classifiers

Although English is regarded as the non-classifier language, there are some Thai classifiers in the case study which are translated into English by using equivalent words and regarding them as if they were the classifiers in the TL as we can see in the examples below;

Example 238 (p.32)

กระเทียม 5 กลีบ

5 cloves garlic

Example 239 (p.84)

กระเทียมชอย 1 หัว

1 bulb garlic

Example 240 (p.46)

เบคอน 5 ชิ้น

5 strips bacon

Example 241 (p.100)

จำออ่อนปอกเปลือกหั่นแฉ่ 5 ชิ้น

5 slices peeled young galangal

In Examples 238-241, the words “กลีบ” “หัว” and “ชิ้น” in the SL are the Thai classifiers used to indicate the shape of things. There is the equivalent words to these classifiers “ช่อ” “กลีบ” and “ชิ้น,” that is, “cloves” “bulbs” “strips” and “slices” respectively. So, the translator translates the classifiers “กลีบ” “หัว” and “ชิ้น” by using these equivalent words. In addition, it is interesting that the

translator uses these equivalent words according to a rule of classifier use, that is, he places them after numbers, as if they were the real classifiers.

3) Skipping classifiers

Unlike a Thai noun, an English one can be stated without a classifier. Therefore, in translating Thai classifiers into English, skipping classifiers in the TL is the basic strategy of which the examples are presented below:

Example 242 (p.18)

หอยแมลงภู่ 15 ตัว

15 mussels

Example 243 (p.94)

ปลาเก๋า น้ำหนัก 500-600 กรัม 1 ตัว

grouper weighing 500-600 grams

Example 244 (p.46)

ไข่ไก่ 3 ฟอง

3 eggs

Example 245 (p.48)

ไส้กรอกหมู (ค็อกเทล) 10 อัน

10 pork cocktail sausages

Example 246 (p.48)

ไม้จิ้มฟัน 10 อัน

10 toothpicks

Example 247 (p.36)

หอมแดงซอย 2 หัว

2 thinly shallots

Example 248 (p.48)

หอมใหญ่หั่นแว่นบางๆ ½ หัว

½ onion, cut into thin slices

Example 249 (p.20)

พริกชี้หนู 10 เม็ด

10 hot chillies

Example 250 (p.28)

พริกไทยเม็ด 3 เม็ด

3 pepper corns

Example 251 (p.26)

แตงกวา 5 ลูก

5 cucumbers

Example 252 (p.48)

มะเขือเทศ 2 ลูก

2 tomatoes

Example 253 (p.90)

ต้นหอมหั่นหยาบ 1 ต้น

1 spring shallot, sliced coarsely

Example 254 (p.32)

ก๊วยเจ๋ง 4 ชิ้น

4 steamed crab skulls

Example 255 (p.50)

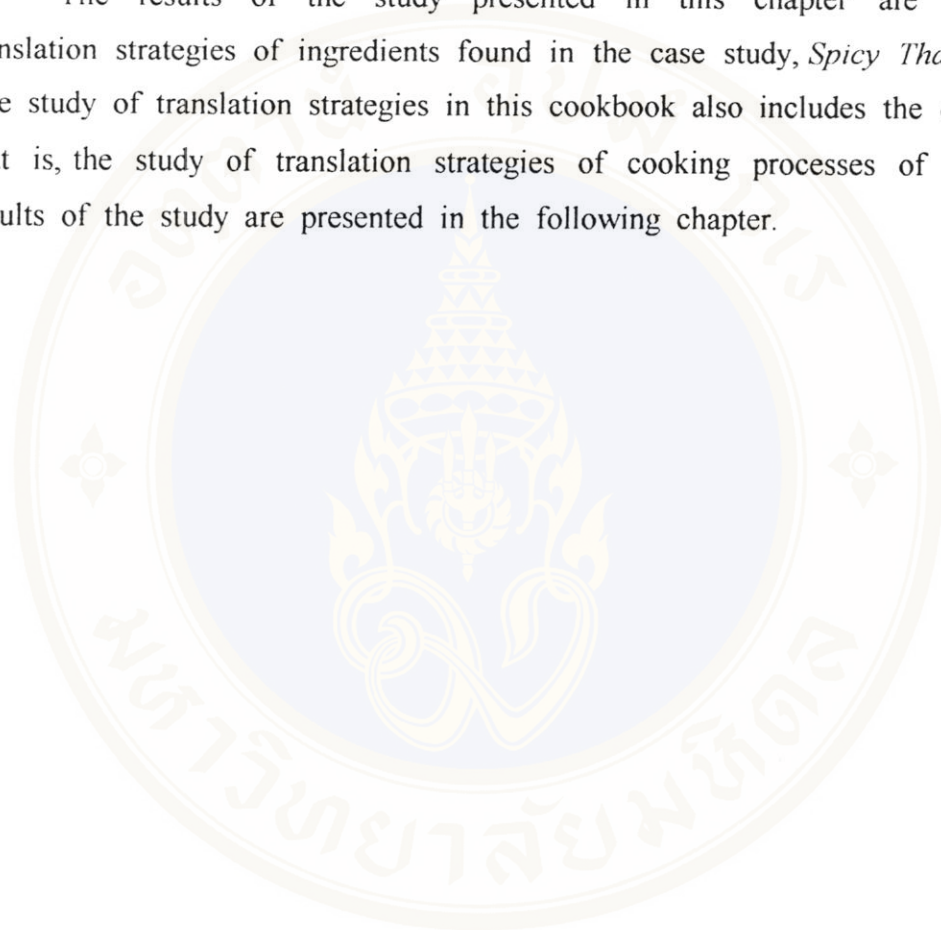
หูหมูพะโล้ 2 หู

2 five-spice stewed pork ears

In Examples 242-255, the classifiers in the SL are “ตัว” “ฟอง” “อัน” which are used to indicate the type of things; the classifiers “หัว” “เม็ด” “ลูก”

“คั่น” and “ชิ้น” which are used to indicate the shape of things; and the classifier “หู” which is the classifier repeating the name of thing. These Thai classifiers are deleted in the translated version.

The results of the study presented in this chapter are all about translation strategies of ingredients found in the case study, *Spicy Thai Cuisine*. The study of translation strategies in this cookbook also includes the other part, that is, the study of translation strategies of cooking processes of which its results of the study are presented in the following chapter.



CHAPTER VI

TRANSLATION STRATEGIES OF COOKING PROCESSES

Cooking processes refer to all actions and preparations in cooking. Usually, the cookery of each culture bears differences which are also reflected in languages. Consequently, the study of translation strategies of cooking processes from Thai into English is interesting. The most important factor about which the cookbook translator should concern is how to translate or transfer the meanings of the SL cooking processes into the TL. As for the cookbook entitled *Spicy Thai Cuisine*, eleven strategies are employed in translating cooking processes. However, all of these eleven strategies share a common goal: they assist the TL audiences in grasping the meaning in the TL version as clearly as possible.

6.1 English equivalences

Using English equivalences is the strategy of translation of cooking processes which indicates the same action as in the TL culture. Cooking processes which are translated by using this means are shown in the following table.

Table 7 : Translation of cooking processes through English equivalences

SL	TL
ขูดเกล็ดปลา	Scale
ขูด	Shredded, grated, scrape
คน	Stir

SL	TL
คลุก	Mix, stir
คั่ว	Parched
เคล้า	Stir, toss, rub
เคี่ยว	Simmer
เจียว	Sauted
ฉีก	Tear
แช่	Soak, plunge
ซอย	Shredded
ต่อยไข่	Break the eggs
ตัด	Cut
ตี	Beat
แต่ง	Garnish
ทอด	Fried
ทุบ	Crushed
เท	Pour
บั้ง	Carve, score
บุง	Crushed
ปรุงรส	Season



SL	TL
ไปรย	Spread
ผ่า	Split
เผา	Roasted
ย่าง	Broil, grill
ราด	Pour
โรย	Garnish, sprinkle, decorate
ลนไฟ	Singe
ลวก	Blanched
ลอก	Remove
แล้	Fillet
สับ	Chopped, cut off, shredded
เสียบ	Secure
ไส	Shredded
หมัก	Marinate
ห่อ	Wrap
หั่น	Cut

Table 7 shows the cooking processes found in the case study, *Spicy Thai Cuisine*, of which the meanings are translated by using English equivalences. From the table, it is seen that many words in the SL can be translated into the TL by the same equivalent words because many words in one language may

have the equivalent meaning to just one word in another language (Pornpimol Senawongsa. 1984: 58). For example, the cooking processes “ซอย” “สับ” “ไล” and “ขูด” in Thai have the same equivalent word, that is, the word “shredded.” From Table 7, all cooking processes do not have any modifiers. Actually, in the SL, there are also cooking processes with modifiers of which their culture-based meanings are transferred by using English equivalences. Such cooking processes are presented in Table 8.

Table 8 : Translation of cooking processes with modifiers through English equivalences

SL	TL
โขลกละเอียด	Finely pounded, pound well
โขลกหยาบๆ	Corsely ground
ทอดกรอบ	Fried crisp
ทุบพอแตก	Pounded to break
สับละเอียด	Finely chopped
หั่นเฉียง	Cut diagonally into slices
หั่นแฉลบบางๆ	Cut diagonally into slices
หั่นจัน	Cut into wedges
หั่นท่อนสั้น	Cut into short pieces, cut short, cut into sections
หั่นบางๆ	Cut into thin slices, finely sliced
หั่นเป็นท่อน	Sliced into strips

SL	TL
หั่นฝอย	Thinly sliced, finely sliced
หั่นละเอียด	Finely sliced
หั่นแว่น	Cut into disk-shaped slices
หั่นสี่เหลี่ยม	Cube
หั่นหยาบ	Sliced coarsely

Table 8 shows the cooking processes with modifiers found in *Spicy Thai Cuisine* of which their meanings are transferred by using English equivalences. From the tables, it is seen that translation of cooking processes with modifiers is similar to that of cooking processes without modifier. The many-to-one equivalence also occur in transferring the meaning of these cooking processes, such as the word “หั่นบางๆ” “หั่นฝอย” and “หั่นละเอียด” are translated into English as “finely sliced.” One word in the SL can also be translated into many words in the TL. For example, “หั่นท่อนสั้น” can be translated into three translated versions: “cut into short pieces” “cut short” and “cut into sections.” It is observed that there is one cooking process with a modifier in the SL having the equivalent meaning with a single word without a modifier in the TL. This cooking process is “หั่นสี่เหลี่ยม” which is equivalent to the word “cube.”

6.2 Description

Using description is one of the strategies used in translating cooking processes when equivalent word is not available in the TL. To translate cooking processes by means of description, the translator has to know the detailed information of each cooking process well in order to describe its meaning through the description properly. By using this strategy, the translator can transfer the meaning of the cooking process as well as using equivalent words.

Cooking processes which are translated by using description are shown in the following table.

Table 9: Translation of cooking processes through description

SL	TL
เคี่ยว	Bring to a boil over low heat
จัก	Cut decorative grooves down the length, caved to look like flowers
ซอย	Thinly sliced, finely sliced, cut into thin slices
ซอยเฉียง	Cut diagonally into thin slices
บวบ	Just break open in a mortar
ผ่า	Cut... open
ยี้	Break the flesh into shreds with a fork

SL	TL
โรย	Place...on top
ลวก	Spoon into boiling water, immerse in boiling water, dip in boiling water, cover with boiling water

Table 9 shows the cooking processes found in the case study, *Spicy Thai Cuisine*, which the translator transfers the meanings by using description. However, the SL cooking processes which have the equivalent words to the TL ones are sometimes translated by using this strategy. From the table, it is seen that some cooking processes in the SL have their equivalent words in the TL, but their meaning can be transferred by using description. For example, the cooking process “เคี่ยว” is equivalent to “simmer,” but it can also be translated into English as “bring to a boil over low heat.” It is found that the meaning of one word can be translated by using various descriptions. For example, the cooking process “ลวก” is translated by using four descriptions: “spoon into boiling water” “immerse in boiling water” “dip in boiling water” and “cover with boiling water.”

6.3 Word creation

Translating cooking processes through word creation means to combine related words in the TL to make the new word and employ it to transfer the meaning of the word in the SL. To employ this strategy in translation, the translator must grasp the main meaning or concept of each cooking process truly, and transfer its meaning according to that concept. Translating cooking processes by using this strategy are presented in table 10.

Table 10: Translation of cooking processes through word creation

SL	TL
คั่ว	Pan-roasted
เจียว	Crisp-fried
รวน	Dry-pan-fried

Table 10 shows the cooking processes found in the case study, *Spicy Thai Cuisine*, which the translator transfers the meanings by means of word creation; the translator combines the main concepts of each cooking processes and used these concepts in translation. From the table, the main concepts of “คั่ว” are “roast” and “pan” which refer to “roasting in a pan,” the main concepts of “เจียว” are “fry” and “crisp” which refer to “frying until crispy,” and the main concepts of “รวน” are “fry” “pan” and “dry” which refer to “frying in a pan until dry.”

However, it is seen that some cooking processes in the SL have their equivalent words in the TL, but their meanings can be transferred by word creation. For example, the cooking process “เจียว” is equivalent to “saute,” but the translator creates the new word “crisp-fried” to translate it. This created word also transfers the meaning of the word in the SL as well as the equivalent word does.

6.4 Words with incomplete meanings

Transferring the meaning by using words with incomplete meanings means that the words used in the TL cannot transfer the meaning of the SL completely. However, such a word is meaningful enough to make the readers imagine or understand the meaning of the message. Cooking processes which are translated by using words with incomplete meanings are shown in the following table.

Table 11: Translation of cooking processes through words with incomplete meanings

SL	TL	The researcher's remarks
แต่	Cut	“แต่” means to cut into thin slices, but “cut” does not have the meaning of “into thin slices.”
สะเด็ดน้ำ	drain	“สะเด็ดน้ำ” means to bring things that are soaked into water from the water, but “drain” gives the image of pouring out the water.

SL	TL	The researcher's remarks
หั่นแฉลบ	Sliced	“Sliced” has incomplete meaning of “หั่นแฉลบ” because it does not have the meaning of “แฉลบ.” It just means “หั่น.”
หั่นตามขวาง	Thinly sliced	“Thinly sliced” has incomplete meaning of “หั่นตามขวาง” because it does not have the meaning of “ตามขวาง,” it has just the meaning of “หั่น.”
หั่นเสี้ยว	Sliced	“Sliced” has incomplete meaning of “หั่นเสี้ยว” because it does not have the meaning of “เสี้ยว.” It just means “หั่น.”

Table 11 shows the cooking processes found in *Spicy Thai Cuisine* of which their meanings are transferred by using words with incomplete meanings. Using this strategy leaves some meanings of cooking processes untranslated. Nevertheless, the incomplete meanings of these word are enough to make the TL readers understand the message.

6.5 Addition

The strategy of addition in translating cooking processes is performed in order to make the translated version more informative and understandable. Addition is usually used when the translator considers that the information or detail in the SL is not enough for the TL readers who do not know the Thai cooking culture well. Moreover, this method is used in the case of making the TL version more correct and acceptable because the correctness of the language can help the readers to understand the TL more easily.

From the study of *Spicy Thai Cuisine*, there are a total of three sorts of addition as seen below:

6.5.1 Addition of information

To translate the cooking processes in the SL to the TL, the translator usually adds the information, which makes the TL readers better understand the cooking processes or other details, into the translated version. However, adding information does not include the unrelated information into the translated version because this is not considered as the translation, but the writing instead.

These are the examples of the meaning-based strategy of cookbook translation by adding information found in *Spicy Thai Cuisine*:

Example 256 (p. 22)

ล้างผักคะน้าให้สะอาด ตัดเอาเฉพาะส่วนต้น

Wash the kale well. Remove and discard the leafy portions; only the stems will be used.

In Example 256, this dish is named “Broiled pork jowl and crisp kale (‘คอกหมูย่างคะน้ากรอบ’ in Thai).” The sections of kale which is only used in this dish are stems. The SL preparation “ตัดเอาเฉพาะส่วนต้น” is translated as “only

the stems will be used” in the English version. The translator adds the information “Remove and discard the leafy portions” into the English version to make it more informative.

Example 257 (p. 56)

ผสมน้ำซุป พริกขี้หนู น้ำมะนาว ซีอิ๊วขาว เข้าด้วยกัน

Chop the chillies and mix them with the chicken stock, lime juice and soy sauce.

In Example 257, this dish is named “Steamed sea perch with chillies in lime sauce (“ปลากะพงขาวนึ่งพริกมะนาว” in Thai).” The cooking preparation in the example is the process of preparing the spicy sauce for pouring onto the fish. In the SL, the book says only “mix the chillies with the soup,” but the translator adds the information “chop the chillies” in the translated version in order to inform the translated version readers that the chillies must be chopped before mixing them with the soup, otherwise the sauce will not be as spicy as it should.

Example 258 (p. 60)

รับประทานกับมะระจีนหั่น ลวกพอสุก วางรอบๆงาน เสิร์ฟกับกุ้ง แต่งด้วยผักชี
ใบสาระแหน่

Wash the bitter gourd, cut in half lengthwise, remove the insides,
then slice, scald in boiling water to soften, and serve with prawns.
Garnish with mint and coriander leaves.

In Example 258, this dish is named “Steamed prawns with chilli and lime sauce (“กุ้งนึ่งราดพริกมะนาว” in Thai).” This dish must be eaten with the scalded bitter gourd. In the translated version, the translator adds the detailed information about how to prepare the bitter gourd in order to make the translated version readers do it correctly.

Example 259 (p. 38)

ใส่น้ำมันลงในกระทะ ตั้งไฟให้ร้อน ใช้ไฟกลาง ใส่น้ำมันปลาทอดครั้งละประมาณ ½ ถ้วย โปรงให้เนื้อปลากระจาย ทอดสักครู่พอเริ่มเหลืองเขี่ยเนื้อปลารวมกัน แล้วกลับอีกด้านหนึ่ง ให้เหลืองทั้งสองด้าน ตักขึ้น พักไว้ให้สะเด็ดน้ำมัน และทิ้งให้เนื้อปลาที่ทอดเย็นลง

Place the oil in a wok on medium heat. When the oil is hot, put about half a cup of the catfish in the oil and spread it out into shreds. When the fish starts to brown, gather the shreds together, turn over, and fry until crisp and golden brown. Then remove from the wok and set aside to drain and cool. Fry the rest of the fish in the same way, half a cup at a time.

In Example 333, this dish is named “Crispy shredded catfish spicy salad (“ยำปลาฟู” in Thai).” The translator adds the detailed information about how to fry the catfish until crispy into the translated version. This information may not be necessary for the SL readers who know the Thai cooking culture well so this information is not included in the SL, but this information is quite important to the translated version readers who do not know much about Thai cooking.

Example 260 (p. 86)

ล้างเนื้อวัว ห่อด้วยใบตอง ย่างพอสุก นำมาหั่นชิ้นบางพอคำ

Clean the beef, wrap in foil or banana leaf and tie securely. Grill the beef over a low fire, and done. Cut it into bite-sized slice.

Example 261 (p. 100)

ใส่น้ำลงในหม้อ ตั้งไฟแรง

Put the eight cupfuls of water in a pot on high heat.

In Examples 260-261, the translator adds the detailed, but important information into the translated version. This information is not included in the

SL because it is commonly known by Thai people, but for the translated version audiences, this information are regarded as important because it can help them to cook correctly.

6.5.2 Addition of connectors

It is found from the study that adding connectors is very necessary in translating cooking processes from Thai into English because connectors help the TL readers understand the cooking processes more easily. They can learn which process should be done before or after another by connectors.

From the study, the researcher finds that there are very few connectors used in Thai. A sentence is usually put next to the other without any connectors. This does not confuse the Thai readers because they are accustomed to the Thai language structure and have background information about the Thai cooking culture. But when the cooking processes are translated into English, adding connectors into the English version is considered as an essential strategy for the non-Thai and having connectors between two or more sentences is preferable in English.

A connector which is used to send the message and/or indicate or explain the details is usually found in cookbook translation because this kind of connector can help the TL readers grasp the message step by step. From the case study, *Spicy Thai Cuisine*, the connectors which are added in the translated version can be seen below:

6.5.2.1 Adding the connector “and”

These are the examples of cooking process translation by adding the connector “and”:

Example 262 (p. 16)

ผ่าหลังทั้งเปลือก ชักเส้นดำออก

split open along the back from head to tail, and remove the veins.

Example 263 (p. 26)

จักหยาบๆรอบลูก หั่นตามขวางหนาๆ

cut decorative grooves down the length of each, and cut across into thick slices.

Example 264 (p. 48)

นำเบคอนห่อไส้กรอกทั้งหมด เสียบด้วยไม้จิ้มฟัน

Wrap a piece of bacon around each sausage, and secure with a toothpick.

Example 265 (p. 56)

ราดส่วนผสมลงบนตัวปลา โรยกระเทียม

Pour the mixture over the fish and place the pickled garlic on top.

Example 266 (p.76)

ผสมน้ำมะขามเปียก น้ำปลา น้ำตาล ลงในหม้อ ตั้งไฟพอเดือด

Mix tamarind, fish sauce, and sugar in a pot and heat to a boil.

Example 267 (p. 100)

ล้างหัวปลาให้สะอาด สับเป็นส่วนๆ

Wash the snapper head well and chop into sections.

In Examples 262-267, there are two preparation processes in the SL, but there is no connector between them. When translating into the TL, the translator adds the connector “and” between a couple of cooking processes.

6.5.2.2 Adding the connector “then”

These are the examples of cooking process translation by adding the connector “then”:

Example 268 (p. 14)

ต้มน้ำให้เดือด ใส่ปลาหมึกลงลวกเร็วๆ ตักขึ้นให้สะเด็ดน้ำ

Immerse the squid in boiling water for a short time, then remove and drain.

Example 269 (p. 22)

โขลกกระเทียม รากผักชี พริกไทย ให้ละเอียดแล้วเคล้ากับหมู ใส่น้ำตาล ซอส
ปรุงรส เคล้าให้เข้ากัน หมักไว้ประมาณ 30 นาที

Pound the garlic, coriander root, and pepper until well mashed. Rub this into the pork. Next, add the sugar and seasoning sauce and work the pork around in these. Then, set aside and allow to marinate for about thirty minutes.

Example 270 (p. 38)

ทอดสักครู่พอเริ่มเหลืองเขี่ยเนื้อปลารวมกัน แล้วกลับอีกด้านหนึ่ง ให้เหลืองทั้ง
สองด้าน ตักขึ้น และทิ้งให้ปลาที่ทอดเย็นลง

When the fish starts to brown, gather the shreds together, turn over, and fry until crisp and golden brown. Then, remove from the wok and set aside to drain and cool.

Example 271 (p. 56)

ขูดเกล็ดปลา ผ่าท้องควักไส้ออก ล้างให้สะอาดใช้มีดบังคับตัวปลาตามยาว ใส่น้ำ
ส้ม

Scale, clean, and wash the fish. With a knife, score the flesh along the length of the fish; then place in a deep bowl.

Example 272 (p. 100)

ใส่น้ำลงในหม้อ ตั้งไฟแรง พอน้ำเดือดใส่ปลาต้ม 10 นาที เทน้ำออก

Put the eight cupfuls of water in a pot on high heat. When it comes to a boil for ten minutes; then, pour off the water,...

In Examples 268-272, there are two or more preparation processes in the SL, but there is no connector between them. When translating into the TL, the translator adds the connector “then” between those cooking processes.

6.5.2.3 Adding the connector “and then”

These are the examples of cooking process translation by adding the connector “and then”:

Example 273 (p. 14)

บั้งเป็นตาราง หั่นชิ้นพอคำ

carve the flesh in a crosshatch pattern, and then cut into bite-sized pieces.

Example 274 (p. 24)

ใส่ขี้หน่อขยำ เกล้าพอทั่ว ใส่สะระแหน่

Add the celery, toss to mix, and then add the mint leaves.

Example 275 (p. 38)

แกะเนื้อปลา ซีให้ละเอียด ผึ่งให้แห้ง

Separate the flesh of the catfish from the skin and bones. Break the flesh into shreds with a fork, and then set aside to dry.

Example 276 (p. 92)

ล้างไข่ปลา พักไว้ให้สะเด็ดน้ำ

Wash the roe well, and then set aside to drain.

Example 277 (p. 96)

เอาขามูไปลนไฟจนเหลืองทั่ว ใช้มีดขูดขนออกให้หมด ล้างน้ำให้สะอาด หั่น
เป็นแว่นๆ

Singe the hock over a fire until the skin turns yellow. Scrape with a knife to remove any hair. Wash, and then cut into disk-shaped slices

In Examples 273-277, there are two or more preparation processes in the SL, but there is no connector between them. When translating into the TL, the translator adds the connector “and then” between those cooking processes.

6.5.2.4 Adding the connector “first...and then”

There is one example of cooking process translation by adding the connector “first...and then”:

Example 278 (p. 100)

พอน้ำเดือดใส่ข่า พอหอมข่า ใส่มะเขือเทศ พริกไทย ปลาที่ต้ม ตะไคร้ ใบ
มะกรูด

When it boils, put in the galangal. When you can smell the fragrance of the galangal, add first the tomatoes and pepper and then the fish head, lemon grass, and kaffir lime leaves.

In Example 278, each cooking process in the SL is put next to the other without a connector. When translating into the TL, the translator adds the connector “first...and then” into the translated version.

6.5.2.5 Adding the connector “next”

These are the examples of cooking process translation by adding the connector “next”:

Example 279 (p. 22)

โขลกกระเทียม รากผักชี พริกไทย ให้ละเอียดแล้วเคล้ากับหมู ใส่น้ำตาล ซอส
ปรุงรส เคล้าให้เข้ากัน

Pound the garlic, coriander root, and pepper until well mashed.
Rub this into the pork. Next, add the sugar and seasoning sauce
and work the pork around in these.

Example 280 (p. 74)

จัดพริกชี้ฟ้าลงบนจานที่ปูด้วยผักกาดหอม วางเนื้อกุ้งต้ม เนื้อหมู เนื้อหมูสามชั้น

Arrange the spur chilli on a bed of lettuce on a platter. Next,
place the prawn and the slices of lean pork and pork belly on
top.

In Examples 279-280, there are two or more preparation processes in the SL, but there is no connector between them. When translating into the TL, the translator adds the connector “next” between those cooking processes.

6.5.2.6 Adding the connector “finally”

There is one example of cooking process translation by adding the connector “finally”:

Example 281 (p. 74)

จัดพริกชี้ฟ้าลงบนจานที่ปูด้วยผักกาดหอม วางเนื้อกุ้งต้ม เนื้อหมู เนื้อหมูสามชั้น

โรยด้วยมะพร้าวคั่ว กุ้งแห้ง ราดด้วยน้ำยำ โรยหน้าด้วยหอมแดงเจียว กระเทียม
เจียว ผักชี เสิร์ฟ

Arrange the spur chilli on a bed of lettuce on a platter. Next,
place the prawn and the slices of lean pork and pork belly on
top. Sprinkle the meats with the shredded coconut and ground
dried shrimp, and then pour the dressing over them. Finally,
sprinkle the salad with the fried shallot and garlic slices and the
coriander leaves and serve.

In Example 281, each cooking process in the SL is put next to the other without a connector. When translating into the TL, the translator adds the connector “finally” before the last process.

6.5.3 Addition of objects

Adding objects to the translated cooking processes is performed in order to make the sentence in the TL correct, more acceptable and understandable. The object which is understood what it is or the object of the sentence which has the same object as the precedent sentence are usually deleted in the SL. This deletion does not affect or confuse the SL readers. But if this deletion still exists in the TL, it does not cause only the confusion to the TL readers, but also the unnaturalness of the TL. As a result, it is the translator’s duty to add the deleted object in the SL in the translated version as seen in the following examples:

Example 282 (p. 32)

ล้างปลาหมึก หั่นชิ้นขนาดพอกำ บั้งให้สวยงาม

Clean and wash the squid, cut into bite-sized pieces, and score them attractively.

Example 283 (p. 46)

ต๋อยไข่ใส่ชามรวมกัน ห้ามคน เตะตรงกลางน้ำมัน

Break the eggs into a bowl, but do not beat them. Pour the eggs into the center of the oil,...

Example 284 (p. 74)

จัดพริกชี้ฟ้าลงบนจานที่ปูด้วยผักกาดหอม วางเนื้อกุ้งต้ม เนื้อหมู เนื้อหมูสามชั้น
โรยด้วยมะพร้าวคั่ว กุ้งแห้ง

Arrange the spur chilli on a bed of lettuce on a platter. Next, place the prawn and the slices of lean pork and pork belly on top. Sprinkle the meats with the shredded coconut and ground dried shrimp,...

Example 285 (p. 94)

ขอดเกล็ดปลา ผ่าท้องควักไส้ออก ล้างปลา บั้งทั้งสองด้าน

Scale, clean, and wash the fish, score the flesh on either side attractively.

In Examples 282-285, the sentences in the SL are put next to the other by deleting the object of the following sentences because they have the same object as the preceding sentence. The deleted objects are “ปลาหมึก,” “ไข่,” “เนื้อกุ้งต้ม เนื้อหมู เนื้อหมูสามชั้น,” and “ปลา” respectively. When translating into English, the translator adds these deleted objects into the translated version.

Example 286 (p. 80)

ตักใส่จาน

Transfer the salad to a plate

In Example 286, there is one sentence in the SL, but the object which is understood by the context is deleted. When translating into English, the translator adds the deleted objects into the translated version in order to make the sentence acceptable and understandable for the TL audiences.

6.6 Deletion

Superficially, it seems that only addition is able to make the TL audiences in the different culture understand the translated cooking processes more clearly. But in fact, deletion is another way to reach this goal because sometimes deletion can make the TL more relevant, concise, and understandable.

In the case study, *Spicy Thai Cuisine*, it is investigated that there are two types of information which is usually deleted to make the translated version more understandable and concise.

6.6.1 Deletion of redundant information

Redundant information used in this case means the repetitive information or trivial things. Such information is considered as the unnecessary information which may confuse the translated version readers. As a result, the translator does not include this kind of information in the translated version.

These are some examples of deletion of redundant information found in the case study, *Spicy Thai Cuisine*:

Example 287 (p. 22)

ล้างผักคะน้าให้สะอาด ตัดเอาเฉพาะส่วนต้น ปอกเปลือกเอาแต่ส่วนใน หั่นท่อน
ยาวประมาณ 3 นิ้ว

Wash the kale well. Remove and discard the leafy portions; only the stems will be used. Peel the stems, cut them into sections about three inches long.

In Example 287, the information in the SL which is deleted is repetitive; “ปอกเปลือก” and “เอาแต่ส่วนใน” all mean the same thing. Consequently, the

translator translates only “ปอกเปลือก” as “peel the stems” in English version and deletes the redundant information “เอาแต่ส่วนใน.”

Example 288 (p. 18)

ผสมน้ำยำด้วยการนำเอาน้ำปลาผสมกับน้ำมะนาว น้ำตาล พริกชี้หนู น้ำพริกเผา
เคล้าให้ทั่ว

Mix the fish sauce, lime juice, sugar, chilli, and chilli paste together well,...

Example 289 (p. 62)

วิธีจัด รองผักกาดหอม เรียงหมูย่าง ราดด้วยน้ำยำที่ปรุงไว้(ส่วนผสมข้อ 2)

Place the pork on a bed of lettuce arranged on a plate, pour on the sauce from Step 2,...

Example 290 (p. 96)

จัดเสิร์ฟโดยคักน้ำมะนาว น้ำปลา พริกชี้ฟ้า ใส่ถ้วย ตักขยำหมูต้มร้อนๆใส่ คน
เบาๆ

Put lime juice and fish sauce in a bowl with sliced spur chilli, pour the hot soup into the bowl, stir gently

In Examples 288-290, the SL has the redundant information which is the insignificant introduction of the relevant topic. Such information is usually deleted in the TL.

6.6.2 Deletion of universal information

Not all the information in this cookbook is the cultural information, some of it is basic information which is commonly known by everyone regardless of culture. In other words, this kind of information is known by means of common sense.

From *Spicy Thai Cuisine*, it is discovered that this kind of information is deleted in the translated version, for example:

Example 291 (p. 12)

ล้างกุ้ง แกะเปลือกผ่าหลังชักเส้นดำออก ตั้งน้ำให้เดือด ลวกกุ้งพอสุก ตักขึ้นให้
สะเด็ดน้ำ

Wash, shell, and vein the prawns. Spoon into boiling water. When done, remove from water and drain.

Example 292 (p. 26)

โขลกพริกชี้ฟ้า กระเทียม รากผักชี พริกไทย รวมกันให้ละเอียด ผสมกับน้ำตาล
น้ำปลา น้ำมะขามเปียก ใส่หม้อตั้งไฟ พอเดือด ยกลง

Pound the spur chilli, garlic, coriander root, and pepper corns until finely ground, add the sugar, fish sauce, and tamarind juice. When the mixture boils, remove from the heat and set aside.

In Examples 291-292, the information “ตั้งน้ำให้เดือด” and “ใส่หม้อตั้งไฟ” are regarded as the information which is commonly known. In the TL, the translator has already translated the information “ลวก” as “spoon into boiling water” in Example 291 and the information “เดือด” as “when the mixture boils” in Example 292. It is commonly known that the meaning of “ลวก” relates to the meaning of “ตั้งน้ำให้เดือด” and the meaning of “เดือด” relates to the meaning of “ใส่หม้อตั้งไฟ.” When “ลวก” and “เดือด” are translated, the phrases “ตั้งน้ำให้เดือด” and “ใส่หม้อตั้งไฟ” can be deleted.

Example 293 (p. 34)

ตักใส่จานที่รองด้วยผักกาดหอม

Spoon the cockles onto the lettuce,...

In Example 293, the information “งานที่รองด้วย” in the SL is the information which is commonly known. The translator deletes it and translates it as “onto the lettuce” because it is common sense to realize that “spooning the food onto the lettuce” means the lettuce which is on the plate.

Example 294 (p. 94)

ตักใส่ชาม โรยหน้าด้วยผักชีฝรั่ง เสิร์ฟร้อนๆ

Transfer to a bowl, sprinkle with the eryngo, and serve.

In Example 294, this dish is “Sour and spicy crisp grouper soup (“ต้มยำปลาเก๋าทอดกรอบ” in Thai). The information “ร้อนๆ” in the SL is deleted because it is the information which is known by common sense. It is commonly known that the food, especially liquid food, should be served while it is hot.

Sometimes the translator deletes some important information which is useful for cooking. Such deletion is not regarded as the strategy of translation because it does not help the TL audiences to understand the translated version more clearly, nor give any necessary information.

From the case study, these are some examples of the cookbook translation by deleting important information which is necessary for cooking:

Example 295 (p. 16)

ล้างกุ้งให้สะอาด ตัดหนวดทิ้ง ผ่าหลังทั้งเปลือก ชักเส้นดำออก

Wash the prawns, cut off the feelers, split open along the back from head to tail, and remove the veins.

In Example 295, this dish is named “Charcoal-broiled prawns with spice dressing (“กุ้งก้ามกรามพล่า” in Thai).” The information “ทั้งเปลือก” in the SL is deleted, despite its significance in cooking this dish. That is, prawns used in this dish must not be peeled. When “ทั้งเปลือก” is not translated, it can be mistaken

that the prawns used in this dish must be peeled because prawns are normally peeled.

Example 296 (9. 40)

ใส่น้ำตาล น้ำปลา น้ำมะนาว ลงในหม้อ เคี่ยวไฟอ่อน พอเดือด ยกลง ทิ้งไว้ให้เย็น

Put the sugar, fish sauce, and lime juice in a pot, bring to a boil over low heat, and then remove from heat and allow to cool.

In Example 296, this dish is named “Spicy shredded gourami salad (“ยำปลาชิลิดฟู” in Thai).” The information “พอเดือด” in the SL is deleted. This deletion can mislead the TL readers who do not have much background information about cooking. To simmer the dressing, the ingredients must be boiled over low heat until it just boils before removing from heat. When “พอเดือด” is deleted, the translated version readers may simmer the ingredients so long that it burns, or so fast that it does not blend well.

Example 297 (p. 42)

โขลกพริกแห้ง ปลากรอบ หอมแดง กระเทียม เข้าด้วยกันให้ละเอียด แล้วผสม
น้ำปลา น้ำตาล น้ำมะขามเปียก ตั้งไฟกลาง เคี่ยวพอข้น ยกลง

Pound the chilli, fish, shallots, and garlic until well ground.

Transfer to a pot, add the fish sauce, sugar, and tamarind juice, and simmer until thickened.

In Example 297, the information in the SL which is deleted is about the heat level used in cooking. In cooking, the heat level—low, medium, high is very significant because different kinds of food require different levels of heat. When the information about the heat level in the SL is deleted, the TL readers

who have little knowledge about Thai cooking do not know the suitable level of heat.

Example 298 (p. 84)

ล้างเนื้อ นำไปย่างไฟแรงๆ และต้องคอยกลับเนื้ออย่าให้ไหม้ จนแห้งเหลือง จึงนำมาหั่นเป็นชิ้นบางๆ

Wash the beef, broil over a medium charcoal fire until golden, brown, and then cut into slices.

In Example 298, the information in the SL “ต้องคอยกลับเนื้ออย่าให้ไหม้” is deleted. This information tells how to broil the beef properly. When it is deleted, the TL readers who do not have much background information about cooking may make the beef burnt.

6.7 Specification

Among the translation strategies of cooking processes, the strategy of *specification* is similar to that of *addition*. That is, both of them make the TL clearer and more understandable. However, while addition information means to put the additional information in the TL, the strategy of *specification* means to make the information which has already been in the SL more specific in the TL.

From the case study, *Spicy Thai Cuisine*, these are the examples of the translation strategy of cooking processes by specifying:

Example 299 (p. 18)

ชิมรสเพื่อปรับแต่งตามใจชอบอีกครั้ง ให้มีเผ็ด เปรี้ยว เค็ม แล้วจึงเอาหอยที่
ลวกไว้แล้ว ลงคลุกกับน้ำยำให้ทั่วอย่างรวดเร็ว

taste to see if the balance of the hot, sour, and salty tastes is
right: if not, season accordingly. Then, pour in the cockles, mussels,
and clams, stir quickly to mix,...

In Example 299, the translator specifies the information “หอย” in the SL by indicating three kinds of shellfish used in this dish—the cockles, mussels, and clams.

Example 300 (p. 38)

ชิมให้ได้ 3 รส

Season obtain to a sweet, salty or sour flavor.

In Example 300, the specified information in the SL is the information about the taste of food. The phrase “3รส” in the SL is understood by the Thai people as the combined taste of sour, salty, and sweet. But the TL readers may not understand what three particular taste are. Hence, the translator translates “3รส” into English as “a sweet, salty or sour flavor.”

Example 301 (p. 48)

ผสมน้ำปลา น้ำมะนาว น้ำตาล คนให้ละลาย

Mix the fish sauce, lime juice, and sugar, stir until the sugar
dissolves.

In Example 301, the translator makes the information “คนให้ละลาย” in the SL more explicit in the TL by specifying that the sugar is “stirred until dissolves” as its SL version, “คนให้ละลาย,” says nothing about the thing that is stirred.

Example 302 (p. 60)

แกะเปลือกกุ้ง ผ่าหลังชักเส้นดำออก จัดใส่จาน

Wash, shell, and vein the prawns, line up one next to the other on a plate,...

In Example 302, the information about how to arrange the food on plate is made more specific. Actually, there are a lot of styles in the art of arranging the plate. As for this dish, “Steamed prawns with chilli and lime sauce” or “กุ้งนึ่งราดพริกมะนาว” in Thai, prawns are usually arranged in line on a plate so the information “จัดใส่จาน” in the SL is specified in the English version in order to make the translated version readers do it correctly.

Example 303 (p. 66)

ค่อยไข่ใส่ถ้วยตีพอแตก

Break the eggs into a mixing bowl and beat just enough to break the yolks.

In Example 303, the translator makes the information “ตีพอแตก” in the SL more explicit in the TL by specifying what is beaten and translating “ตีพอแตก” as “beat just enough to break the yolks.”

Example 304 (p. 68)

นำปลาไปย่างไฟอ่อนจนสุกเหลือง

Broil over a low charcoal fire until golden outside and done inside.

In Example 304, the information “จนสุกเหลือง” in the SL indicates the appearance of the cooked fish. In the translated version, this information is specified by being translated as “until golden outside and done inside.”

6.8 Paraphrase

Paraphrase means to translate or transfer the meaning in the SL into the TL by using the different expression in the TL to convey the same meaning in SL. In other words, it means expressing the same thing in the different way. To illustrate this, the researcher compares the translation strategies with the route, and the meaning or the information with the destination. The literal translation is a route which can take us to the destination, while translating by this strategy is another parallel route which can take us there as well.

From the case study, *Spicy Thai Cuisine*, these are the examples of the translation strategy of cooking processes by paraphrasing:

Example 305 (p. 16)

ชิมดูให้มีรสเปรี้ยว เค็ม หวานเล็กน้อย

The taste should be sour, salty and slightly sweet.

Example 306 (p. 20)

แกะหอยเชลล์เอาแต่เนื้อ

Remove the scallops from the shells

Example 307 (p. 38)

แกะเนื้อปลา

Separate the flesh of the catfish from the skin and bones.

Example 308 (p. 48)

ตัดเบคอนเป็น 2 ท่อน

Cut the bacon strips in half.

Example 309 (p. 52)

ผสมกระเทียม พริกชี้หนู น้ำปลา น้ำมะนาว ปุ้งรสเผ็ด เปรี้ยว เค็ม ให้ได้รสจัดตามความต้องการ

Mix the garlic, chilli, fish sauce, and lime sauce to obtain a spicy-hot, sour, and salty sauce

Example 310 (p. 64)

ล้างแตงกวา ชูดเนื้อแตงให้เป็นเส้นๆ ไม่เอาเมล็ด

Wash the cucumbers, and shred them, removing the seeds.

In Examples 305-310, the information in the SL are paraphrased in the TL but the meaning is still retained as in Example 308, “ตัดเบคอนเป็น 2 ท่อน” in the SL is translated as “Cut the bacon strips in half” in the TL, although it can be literally translated as “Cut the bacon strips into 2 sections.” However, it is seen from some examples that they cannot be translated literally. Subsequently, the translator solves the problem by means of paraphrase.

6.9 Rearrangement of information order

It is found that rearrangement of information order occurs when the information order in the SL is not quite correct. Although it does not confuse the SL readers, but it absolutely confuses the TL readers. Besides, this strategy of translation is used to make the translated version more refined and more easily to follow in cooking.

These are the examples of the translation strategy of cooking processes by rearranging the information order found in the case study, *Spicy Thai Cuisine*:

Example 311 (p. 58)

เรียงใส่จาน หั่นเป็นชิ้นพอคำ

1

2

cut into bite-sized pieces, and arrange these on a plate.

2

1

In Example 311, The sentence order in the SL is not correct, that is, “หั่นเป็นชิ้นพอคำ” should be put before “เรียงใส่จาน.” Consequently, the translator arranges the sentences in the new and correct order.

Example 312 (p. 96)

เคี่ยวไฟรุ่มๆ จนหนังหมูเปื่อยแต่อย่าให้เนื้อหมูและ ขกลง

simmer slowly until the pork is tender, and then remove from the heat. Be careful not to over cook.

In Example 312, the sentences in the SL are arranged correctly, but the translator rearranges the sentences in the TL in order to make it more fluent.

6.10 Transformation of language structure

Transformation of language structure is one of the translation strategies of cooking processes. The translation strategy of transforming language structure means to change the structure at one level in the SL to another level in the TL. This strategy makes the TL version more refined and readable. Transforming language structure found in the case study are:

6.10.1 Transforming sentences into clauses

These are the examples of the translation strategy of cooking processes by transforming sentences into clauses found in the cookbook *Spicy Thai Cuisine*:

Example 313 (p. 26)

โขลกพริกชี้ฟ้า กระเทียม รากผักชี พริกไทย รวมกันให้ละเอียด ผสมกับน้ำตาล
น้ำปลา น้ำมะขามเปียก ใส่หม้อตั้งไฟ พอเดือด ขกลง ปล่อยให้เย็น ใส่มะนาว
คนให้ทั่ว

Pound the spur chilli, garlic, coriander root, and pepper corns until finely ground, add the sugar, fish sauce, and tamarind juice. When the mixture boils, remove from the heat and set aside. When the mixture is cool, add the lime juice and stir to mix.



Example 314 (p. 38)

ใส่เนื้อปลาตองทอดครั้งละประมาณ ½ ถ้วย โปรยให้เนื้อปลากระจาย ทอดสักครู่
พอเริ่มเหลืองจึงย่นเนื้อปลารวมกัน

put about half a cup of the catfish in the oil and spread it out into shreds. When the fish starts to brown, gather the shreds together,...

Example 315 (p. 50)

ใส่หอมใหญ่เต้าเบาๆ ผักจะได้ไม่ช้ำ

Add the onion, and toss gently so as to avoid bruising.

Example 316 (p. 66)

นำไปนึ่งไฟกลาง พอใกล้สุก ใส่กุ้งในแต่ละถ้วย นึ่งจนสุก ยกลง

After the water in the steamer on medium heat has begun boiling, put one prawn into each cup. When done, remove from the heat.

In Examples 313-316, the language structure in the SL are all at the sentence level. But in the TL, the translator employs the translation strategy of transforming the structure in the sentence level in the SL into the structure at the clause level in the translated version.

6.10.2 Transforming sentences into phrases

The translation strategy of cooking processes by transforming sentences into phrases found in *Spicy Thai Cuisine* can be categorized to three categories according to each type of phrases into which sentences are transformed as follows:

6.10.2.1 Transforming sentences into prepositional phrases

These are the examples of the translation strategy of transforming sentences into prepositional phrases:

Example 317 (p. 38)

ใส่น้ำมันลงในกระทะ ตั้งไฟให้ร้อน ใช้ไฟกลาง

Place the oil in a wok on medium heat.

Example 318 (p. 56)

ใช้มีดบั้งตัวปลาตามยาว

With a knife, score the flesh along the length of the fish,...

Example 319 (p. 96)

ยกขึ้นตั้งไฟ ใช้ไฟอ่อน

place the pot over low heat.

Example 320 (p. 100)

ใส่น้ำลงในหม้อ ตั้งไฟแรง

Put the eight cupfuls of water in a pot on high heat.

In Examples 317-320, the language structures in the SL are all at the sentence level. But in the TL, the translator utilizes the translation strategy of transforming the structure at the sentence level in the SL into the prepositional phrase in the TL.

6.10.2.2 Transforming sentences into participial phrases

There is only one example of the translation strategy of cooking processes by transforming sentences into participial phrases:

Example 321 (p. 20)

เคล้าหอยเชลล์กับหอมใหญ่ พริกชี้หนู ขึ้นฉ่าย มะเขือเทศ ปรุงรสด้วยน้ำปลา

น้ำมะนาว ชิมรสตามชอบ

Toss the scallops, chillies, onion, celery, and tomato together, adding fish sauce and lime juice to taste.

In Example 321, the language structure in the SL is at the sentence level. But in the TL, the translator uses the grammatical strategy of translation

by transforming the structure at the sentence level in the SL into the participial phrase beginning with present participle in the translated version.

6.10.2.3 Transforming sentences into infinitive phrases

This is an example of the translation strategy of cooking processes by transforming sentences into infinitive phrases:

Example 322 (p. 54)

คนเบาๆ ผักจะได้ไม่ห้ำ

stir very gently to avoid bruising.

In Example 322, the language structure in the SL is at the sentence level. But in the TL, the translator uses the translation strategy of transforming the structure at the sentence level in the SL into the infinitive phrase in the TL.

6.10.3 Transforming sentences into words

These are the examples of the translation strategy of cooking processes by transforming sentences into words found in the cookbook *Spicy Thai Cuisine*:

Example 323 (p. 24)

ผสมพริกแห้ง กระเทียม น้ำตาล น้ำปลา น้ำมะขามเปียก เข้าด้วยกัน ใส่หม้อ
ตั้งไฟ

Mix the dried chillies, garlic, sugar, fish sauce, and tamarind juice in a pot, and heat.

Example 324 (p. 30)

ผสมเครื่องปรุงทั้งหมดเข้าด้วยกัน ตั้งไฟ

Mix all the ingredients in a pot, and heat

Example 313 (p. 34)

นำหอยแครงมาเคล้ากับตะไคร้ หอมแดง ชิงอ่อน พริกชี้หนู น้ำปลา น้ำมะนาว
ให้เข้ากัน ชิมรส

Mix the cockles with the lemon grass, shallot, chilli, fish sauce, and lime juice, varying proportions to taste.

Example 326 (p. 38)

ทอดสักครู่พอเริ่มเหลืองเขี่ยเนื้อปลาารวมกัน แล้วกลับอีกด้านหนึ่ง ให้เหลืองทั้ง
สองด้าน คัดขึ้น และทิ้งให้ปลาที่ทอดเย็นลง

When the fish starts to brown, gather the shreds together, turn over, and fry until crisp and golden brown. Then, remove from the wok and set aside to drain and cool.

In Examples 323-326, the language structure in the SL are all at the sentence level. But in the TL, the translator transforms the structure at the sentence level in the SL into the structure at the word level in the TL.

6.10.4 Transforming clauses into sentences

There is one example of the translation strategy of cooking processes by transforming clauses into sentences found in the cookbook *Spicy Thai Cuisine*:

Example 327 (p. 36)

ลวกแมงกะพรุนในน้ำเดือด แล้วจึงแช่ในน้ำเย็นทันที สักครู่ก็เอามาขึ้นให้สะเด็ดน้ำ
เพื่อให้เนื้อแมงกะพรุนกรอบ

Immerse the jellyfish in boiling water then remove and immediately plunge into cold water for a few moment. After removing from the water, drain. This will give the jellyfish the right munchy texture.

In Example 327, the language structure in the SL is at the clause level. But in the TL, the translator transforms the structure at the clause level in the SL into that of the sentence level in the TL.

6.10.5 Transforming phrases into sentences

There is one example of the translation strategy of cooking processes by transforming phrases into sentences found in the cookbook *Spicy Thai Cuisine*:

Example 328 (p. 94)

ใ้ต้่น้ำซุปลงในหม้อ ต้้งไฟ พอเดือดใ้ช้่า ตะไคร้ ใบมะกรูด เดือดอีกรั้ง ใ้
ปลาเก๋าทอดกรอบ

Put the chicken stock in a pot, heat to boiling, and then add the galangal, lemon grass, kaffir lime leaves. Heat to a boil again, and add the grouper.

In Example 328, the language structure in the SL is at the phrase level. But in the TL, the translator uses the translation strategy of transforming the structure at the phrase level in the SL into that of the sentence level in the TL.

6.10.6 Transforming phrases into clauses

These are the examples of the translation strategy of cooking processes by transforming phrases into clauses found in the cookbook *Spicy Thai Cuisine*:

Example 329 (p. 24)

ผสมพริกแห้ง กระเทียม น้ำตาล น้ำปลา น้ำมะขามเปียก เข้าด้วยกัน ใ้หม้อ
ต้้งไฟพอเดือดยกกลง

Mix the dried chillies, garlic, sugar, fish sauce, and tamarind juice in a pot, and heat. When the mixture boils, remove from the heat,...

Example 330 (p. 52)

ล้างกุ้งให้สะอาด แกะเปลือกออก เอาถุงมูลกุ้งบนหัวออก แล้วจึงนำไปย่างไฟให้
พอสุกๆดิบๆ

Wash the prawns well, and remove the shells and the dark pouch
in the head. Broil the prawns until they are nearly done,...

Example 331 (p. 66)

ต๋อยไข่ใส่ถ้วยตีพอแตก เทใส่ถ้วยเล็กแบ่งเป็นหลายถ้วย นำไปนั่งไฟกลาง พอ
ใกล้สุก ใส่กุ้งในแต่ถ้วย

Break the eggs into a mixing bowl and beat just enough to break
the yolks. Divide the beaten egg, putting some into each of
several small bowls. After the water in the steamer on medium
heat has begun boiling, put one prawn into each cup.

Example 332 (p. 82)

ตั้งกระทะใช้ไฟกลาง พอร้อน ใส่น้ำมัน

Place a wok on medium heat. When it is hot, pour in the oil

Example 333 (p. 92)

ปรุงรสด้วยน้ำปลา เดือดอีกครั้ง และไข่ปลาสุก ใส่มะนาว พริกขี้หนู กะเพรา

Season with the fish sauce. When the soup returns to boiling and
the roe is done, put in the lime juice, chillies, and basil

Example 334 (p. 96)

เอาขาหมูไปลงไฟจนเหลืองทั่ว

Singe the hock over a fire until the skin turns yellow.

Example 335 (p. 100)

พอน้ำเดือดใส่ข่า พอหอมข่า ใส่มะเขือเทศ พริกไทย ปลาที่ต้ม ตะไคร้ ใบมะกรูด

When it boils, put in the galangal. When you can smell the
fragrance of the galangal, add first the tomatoes and pepper and
then the fish head, lemon grass, and kaffir lime leaves.

In Examples 329-335, the language structure in the SL are all at the phrase level. But in the TL, the translator transforms the structure at the phrase level in the SL into the structure at the clause level in the translated version.

In the above examples showing the strategy of transforming language structure, it is noted that the language structure is not only transformed into the lower level, but also into the higher one.

6.11 Use of passive voice

It is realized that the passive voice is hardly used in the Thai language to communicate the positive or even normal meaning; it is usually used in expressing the negative meaning. Unlike Thai, the passive voice is usually employed in English both positive and negative senses. That is, the English passive voice can be used in order to emphasize the object or verb, to indicate the result of the event, or even to make all pronouns in the sentence be the third-person ones. Because of this different preference, all translators have to be careful when using the passive voice.

In English-Thai translation, a translator must decide when the passive voice in the SL should be changed to the active voice in the TL, based on the contextual meaning. Similarly, in Thai-English translation, a translator must decide when the active voice in the SL should be changed to the passive voice in the TL so as to make the translated version as acceptable and natural as possible.

From the study of *Spicy Thai Cuisine*, these are the examples of using passive voice in translating cooking processes.

Example 336 (p. 22)

ล้างผักคะน้าให้สะอาด ตัดเอาเฉพาะส่วนต้น

Wash the kale well. Remove and discard the leafy portions; only the stems will be used.

Example 337 (p. 36)

ตักใส่จานที่แต่งด้วยผักกาดหอม

Put onto a plate on which lettuce has been arranged...

Example 338 (p. 52)

ล้างกุ้งให้สะอาด แกะเปลือกออก เอาถุงมูลกุ้งบนหัวออก แล้วจึงนำไปย่างไฟให้
พอสุกๆดิบๆ

Wash the prawns well, and remove the shells and the dark pouch in the head. Broil the prawns until they are nearly done...

Example 339 (p. 92)

ปรุงรสด้วยน้ำปลา เคี้ยวอีกครั้งและไขปลาสุก ใส่มะนาว พริกชี้หนู กะเพรา

Season with the fish sauce. When the soup returns to boiling and the roe is done, put in the lime juice, chillies, and basil...

Example 340 (p. 98)

ปรุงรสด้วยน้ำปลา น้ำมะขามเปียก เคี้ยวอีกครั้งและปลาสุก ใส่พริกชี้หนู ใบ
มะกรูด

Season with the fish sauce, tamarind juice. When the pot returns to boiling and the fish is done, add the lime hot chilli and kaffir lime leaves.

Example 341 (p. 102)

ต้ม 5 นาที จนสุก

boil for about five minutes, until they are done.

In Examples 336-341, the active voice in the SL are changed to the passive voice in the TL because the meanings of the sentences are focused on their objects or result of the performance rather than the performer.

All above-mentioned translation strategies presented in this chapter are the strategies employed in translating cooking processes in the cookbook entitled *Spicy Thai Cuisine*. As previously stated, although these 11 strategies are various, they share the same objective, that is, making the TL readers, despite different cultures, understand the translated version as much as the SL readers do.

The researcher hopes that this study of cookbook translation strategies from Thai into English of food types, food names, ingredients and cooking processes in Chapter IV, Chapter V, Chapter VI respectively can possibly be useful for further cookbook translation.

CHAPTER VII

CONCLUSION, DISCUSSION, AND RECOMMENDATIONS

The results of the study of Thai cookbook translation strategies into English in the case study, *Spicy Thai Cuisine*, which comprise the study of translation strategies of food types and food names, ingredients, and cooking processes can be concluded and discussed with some recommendations given as follows:

7.1 Conclusion

This thesis is a qualitative research, aimed to analytically study the translation strategies of Thai cookbook into English in the case study, *Spicy Thai Cuisine*. The purpose of this thesis is to study translation strategies of food types, food names, ingredients and cooking processes in Thai cookbook translated into English. The results of the study of translation strategies of food types and food names are presented in Chapter IV, those of ingredients in Chapter V, and those of cooking processes in Chapter VI respectively. Following are the conclusions of the results of the study.

7.1.1 Translation strategies of food types and food names

7.1.1.1 Translation strategies of food types

1) Patterns of food types

It is found that there are a total of five types of food in the case study. The patterns of food types are concluded in the following table:

Types of food	TL Patterns of food types
ยำ	<ol style="list-style-type: none"> 1. Spicy + meat + salad 2. Meat + spicy + salad 3. Meat + in + spicy + salad 4. Spicy + meat
ปลำ	<ol style="list-style-type: none"> 1. Spicy + meat + salad 2. Meat + spicy + salad 3. Meat + +with + spice + dressing 4. Spicy + meat
นึ่งมะนาว or นึ่งพริกมะนาว	<ol style="list-style-type: none"> 1. Steamed + meat + with + lime +sauce 2. Steamed + meat + with + chilli and lime +sauce 3. Steamed + meat + with + chillies + in + lime +sauce
ต้มยำ	Sour and spicy + meat + soup
แกงส้ม	Sour + tamarind + soup + with + meat

2) Translation of food types

To translate food types, the translator uses cultural substitutes based on description of flavors and cultural substitutes based on ingredients.

7.1.1.2 Translation strategies of food names

1) Patterns of food names

All 46 food names in *Spicy Thai Cuisine* can be grouped into six patterns. Following is the table concluding the SL patterns of food names and their TL patterns studied from the case study.

Pattern	SL Patterns of food names	TL Patterns of food names
1	Type of food + meat	1.1 Description of flavor + meat + cultural substitute 1.2 Meat + description of flavor + cultural substitute 1.3 Description of flavor + meat 1.4 Description of flavor + ingredient + cultural substitute + with + meat
2	Type of food + meat(1) + meat(2)	2.1 Description of flavor + meat (2) +and + meat (1) 2.2 Meat (1) + and + meat (2) +description of flavor + cultural substitute

Pattern	SL Patterns of food names	TL Patterns of food names
3	Type of food + implicit meaning	3.1 Implicit meaning + description of flavor + cultural substitute 3.2 Description of flavor + explicit meaning + cultural substitute 3.3 Explicit meaning + in + description of flavor + cultural substitute
4	Type of food + persuasive statement	4.1 Description of flavor + meat + cultural substitute
5	Type of food + implicit meaning + persuasive statement	5.1 Explicit meaning + ingredient + description of flavor + cultural substitute
6	Meat + type of food	6.1 Meat + with + ingredient + cultural substitute

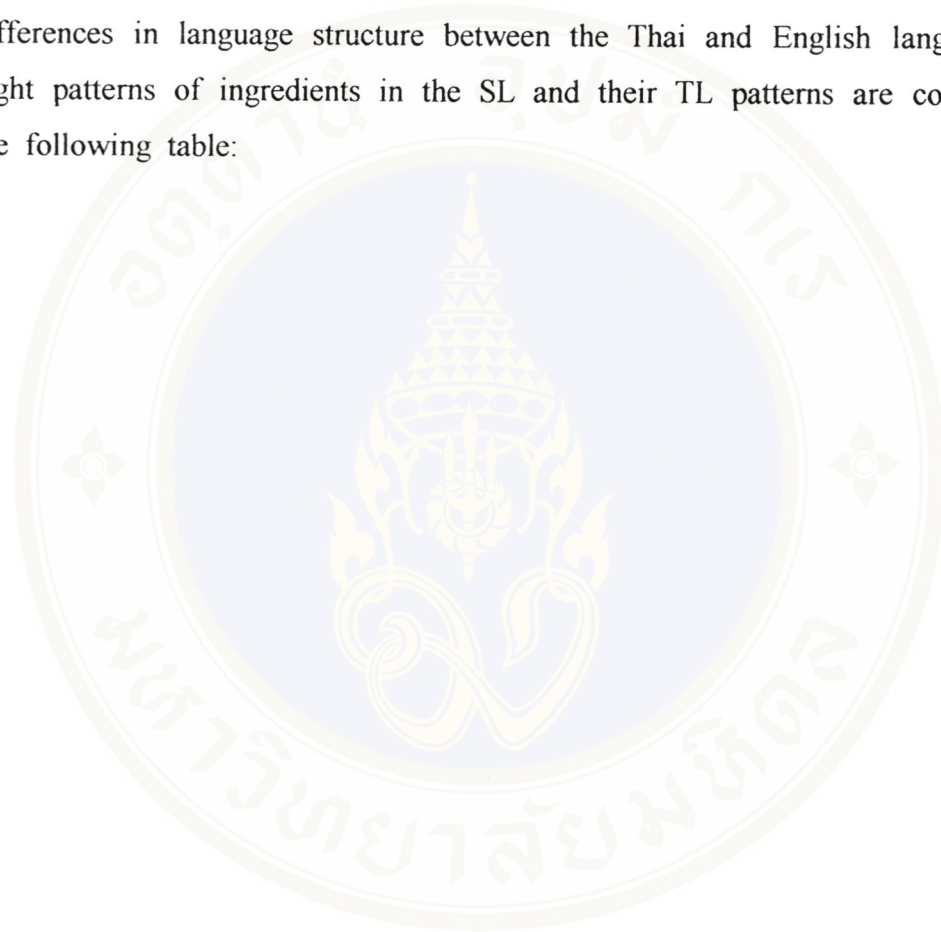
2) Translation of food names

In terms of food name translation, the translator employs the strategies of literal translation, addition, deletion, elucidation and interpretation.

7.1.2 Cookbook translation strategies of ingredients

7.1.2.1 Patterns of ingredients

Based on the study, there are a total of eight patterns in the SL, and they can be translated into various patterns in the TL. This results from the differences in language structure between the Thai and English languages. All eight patterns of ingredients in the SL and their TL patterns are concluded in the following table:



Pattern	SL Patterns of ingredients	TL Patterns of ingredients
1	Noun + Number + Classifier	1.1 Number + Classifier + Noun 1.2 Number + Noun 1.3 Number + Noun + Classifier (in form of Noun) 1.4 Number + Process modifier + Noun + Classifier (in form of noun) 1.5 Number + Process modifier + Noun 1.6 Number + Feature modifier + Noun
2	Noun + Process modifier + Number + Classifier	2.1 Number + Classifier + Process modifier + Noun 2.2 Number + Process modifier + Noun 2.3 Number + Process modifier + Noun + Classifier (in form of Noun) 2.4 Number + Classifier + Noun + Process modifier 2.5 Number + Noun + Process modifier 2.6 Number + Noun + Classifier (in form of Noun) + Process modifier 2.7 Number + Classifier + Process modifier (in form of Noun) + of + Noun (=Prepositional phrase) 2.8 Number + Process modifier (in form of Noun) + of + Noun (=Prepositional phrase) 2.9 Number + Classifier + Process modifier (in form of Noun) 2.10 Number + Classifier + Process modifier + Feature modifier + Noun

Pattern	SL Patterns of ingredient	TL Patterns of ingredients
<p>3</p>	<p>Noun + Process modifier(1) + Process modifier(2) + Number + Classifier</p>	<p>3.1 Number + Classifier + Process modifier(2) + Process modifier(1) + Noun</p> <p>3.2 Number + Classifier + Noun + Process modifier(1) + and + Process modifier(2)</p> <p>3.3 Number + Noun + Process modifier (1) + and + Process modifier(2)</p> <p>3.4 Number + Noun + Classifier (in form of Noun) + Process modifier (1) + and + Process modifier(2)</p> <p>3.5 Number + Classifier + Process modifier(1) + Noun + Process modifier(2)</p> <p>3.6 Number + Process modifier(1) + Noun + Process modifier(2)</p> <p>3.7 Number + Process modifier(1) + Noun + Classifier (in form of Noun) + Process modifier(2)</p> <p>3.8 Number + Classifier + Process modifier(2) (in form of Noun) + of + Process modifier(1) + Noun (=Prepositional phrase)</p> <p>3.9 Number + Classifier + Process modifier(2) + Process modifier(1) (in form of Noun) + of + Noun (=Prepositional phrase)</p> <p>3.10 Number + Classifier + Process modifier(2) + Noun + Process modifier(1) (in form of Noun)</p>

Pattern	SL Patterns of ingredients	TL Patterns of ingredients
4	Noun + Process modifier(1) + Process modifier(2) + Process modifier(3) + Number + Classifier	4.1 Number + Classifier + Process modifier(1) + Process modifier(2) + Noun + Process modifier(3) 4.2 Number + Classifier + Process modifier(3) (in form of Noun) + of + Process modifier(2) + Process modifier(1) + Noun (=Prepositional phrase)
5	Noun + Feature modifier + Number + Classifier	5.1 Number + Classifier + Feature modifier + Noun 5.2 Number + Feature modifier + Noun 5.3 Number + Noun + Feature modifier
6	Noun + Feature modifier + Process modifier + Number + Noun	6.1 Number + Classifier + Process modifier + Feature modifier + Noun 6.2 Number + Process modifier + Feature modifier + Noun 6.3 Number + Feature modifier + Noun + Process modifier
7	Noun + Feature modifier + Process modifier(1) + Process modifier(2) + Number + Noun	7.1 Number + Classifier + Process modifier(2) (in form of Noun) + of + Process modifier(1) + Feature modifier + Noun (=Prepositional phrase) 7.2 Number + Classifier + Process modifier(1) + Feature modifier + Noun

Pattern	SL Patterns of ingredients	TL Patterns of ingredients
8	Noun + Feature modifier(1) + Process modifier + Feature modifier(2) + Number + Noun	8.1 Number + Classifier + Process modifier + Feature modifier(2) + Feature modifier(1) + Noun

7.1.2.2 Translation of ingredients

The study of translation of ingredients can be divided into three parts according to three main components of ingredients: nouns, modifier and classifiers.

1) Translation of nouns

In translating nouns, five translation strategies are used: English equivalences, transliteration, cultural substitutes, generalization, and diction.

2) Translation of modifiers

Modifiers in *Spicy Thai Cuisine* can be categorized into two groups: process modifiers and feature modifiers. In translating process modifiers, five strategies are employed: using past participles, using participial phrases, transforming into head nouns and adding process modifiers. As for feature modifiers, three strategies are used: using adjectives, using phrases, and adding feature modifiers.

3) Translation of classifiers

There are two types of classifiers found in this cookbook: conventional measure classifiers and Thai classifiers. It is found that the translator translates

conventional measure classifiers by using transliteration and English equivalences. As for, Thai classifiers, the translator uses English equivalences and transforms them into head nouns as well as uses them as classifiers. In addition, it is found that Thai classifiers are skipped in the translated version.

7.1.3 Cookbook translation strategies of cooking processes

There are a total of 11 translation strategies utilized in translating cooking processes: English equivalences, description, word creation, words with incomplete meanings, addition, deletion, specification, rearrangement of information order, transformation of language structure, and use of passive voice. Although these 11 strategies are different, they have a common objective: to make the TL audiences understand the TL version as clearly as possible.

7.2 Discussion

Cookbook translation is regarded as a kind of how-to translation, which mainly requires clarity and accuracy because its goal is to provide the evident instructions for the readers. In other words, the practical purposes are expected in this kind of translation. Concerning cookbook translation from Thai into English, which directly involves the cultural aspect, it demands even more clarity and accuracy. Apart from making the translated version most understandable and practicable as other how-to translators do, the cookbook translators' another important duty is to make the TL readers access to the cooking culture of the SL which totally differs from their own ones.

Furthermore, the researcher perceives from the study of *Spicy Thai Cuisine* that the cookbook translators from Thai Into English must have a very good command of both the Thai and English languages. This competence makes the translators deeply understand the meanings in the SL and be able to render them into the TL properly. In addition to the language ability, the cookbook translators must have the background information about cooking

because the cultural knowledge is the other important instrument for learning the SL and it helps the translators to transfer the culture-based meanings truly.

As for the translator of *Spicy Thai Cuisine*, it is obvious that he has a very good command of Thai and English as well as background information about Thai cooking culture. Moreover, he has the knowledge of translation theories and principles. All of these things are reflected in his work.

Following is discussion of interesting issues on cookbook translation found in the study.

7.2.1 The characteristic of cookbook translation

As previously stated, cookbook translation is a kind of how-to translation so it focuses on a practical purpose rather than a linguistic one. The heart of how-to translation is the understandable and practicable instructions. Likewise, the heart of cookbook translation is the understandable and practicable recipes. It is assumed that the readers of this kind of translation aims to learn how to cook, rather than how to appreciate literary works.

This fact is confirmed by the case study. From the study of *Spicy Thai Cuisine*, it is seen that the translator always uses simple and concise expressions which are easily understood to make the TL readers understand the TL version as much as possible, such as he translates “หั่นท่อนสั้น” as “cut short,” which directly convey the meaning, but not in a refined form.

7.2.2 The interesting cookbook translation strategies

In the researcher's opinion, the translation strategies used in this cookbook are interesting and worth studying. The outstanding strategies which

make the TL version most understandable and help the translator to transfer the meaning from the SL effectively are:

- Cultural substitutes: For example, the translator translates “หูหมูพะโล้” as “five-spice stewed pork ear.” He can use “stew” to convey the meaning of “พะโล้” properly.
- Diction: For example, the translator translates “เนื้อหมูส่วนคอ” as “pork jowl.” He grasps the deep meaning of the SL and then selects a word in the TL with the similar meaning although this TL word does not have the SL meaning literally.
- Description: For example, the translator translates “จิ๊ก” as “carve to look like flowers.” Even though the equivalent words of “จิ๊ก” is not available in the TL, he uses the description to transfer its meaning clearly.
- Specification: For example, the translator specifies the information “3 รส” in the SL by translating “ชิมให้ได้ 3 รส” as “Season obtain to a sweet, salty or sour flavor” in the TL. The translator realizes that the flavors in the SL and TL are culturally different. Although the SL readers understand the meaning of “3 รส,” the TL readers do not know which “three flavors” refers to. So he specifies “3 รส” in Thai as “a sweet, salty or sour flavor.”

Apart from these outstanding translation strategies, the strategies employed in translating *Spicy Thai Cuisine* benefit to the translators who are interested in cookbook translation. Moreover, these translation strategies can be adapted to other kinds of translation. However, the researcher regards all translation strategies discovered in the case study, *Spicy Thai Cuisine*, as the

valuable guidelines, not the fixed rules. All of them can be applied according to appropriateness in various situation.

7.2.3 The importance of context clue in cookbook translation

Generally, the context clue plays a vital role in all kinds of translation, especially cookbook translation. In *Spicy Thai Cuisine*, the researcher finds that the context clue is one of the essential factors in learning and interpreting the SL. It is apparently seen in many examples of the translation strategies that, the context clue helps the translator to understand the SL. Sometimes only given the ingredients enables the translator to interpret implicit food names in the SL. For example, with the contextual ingredients, the translator can interpret the implicit food name “ยำสามสาว” and then translates it as “Cockles, mussels, and clams in spicy salad”; or the translator can translate the food name “ต้มเปรี้ยว” as “Sour fish soup” because the ingredients give him a clue to understand the SL food name.

Besides the context clues of ingredients, the contextual process also benefits the translator in interpreting the SL and making the TL clearer. For example, using the contextual process, the translator makes the food names “หมูมะนาว” and “กึ่งก้ามกรามปลา” clearer by translating as “Boiled pork with lime sauce” and “Charcoal-broiled prawns with spicy salad” respectively.

7.3 Recommendations for further study

So far, cooking culture has been considered as the culture with complete communication, that is, there are the inheritance from one generation to another, adoption of new things from other cultures, and the spread of one culture to others. There are many writings about cooking, or cookbooks. Although there are many translations of this kind of book, it is doubted that there is not much

research which directly relate to cookbook translation strategies prior to this research study.

Although there is not much research, the researcher considers this thesis as a stepping-stone to the cookbook translation study. To the researcher, the extension of this study into other aspects should be encouraged because there are still some interesting and study-worthy aspects of this kind of translation as follows:

1. The study of cookbook translation strategies in the case study of other translators.
2. The comparative study of more than one cookbook.
3. The study of cookbook translation strategies from English into Thai.
4. The study of translation strategies of other kinds of recipes, such as light meals, confections, baked goods, beverages and cocktails.
5. Terminology of cooking terms which can be conducted separately according to various types of food.

The researcher firmly believes that the study of cookbook translation can provide precious knowledge or guidelines of translation relating both directly to cooking and indirectly to other fields. Furthermore, the study of cookbook translation also takes an important part in the conservation and spread of cooking culture.

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APPENDIX

The biography of the translator

Richard James Goldrick Jr. was born on November 18, 1945, in Ridgewood, New Jersey, USA. He earned the Bachelor degree from Heton Hall University, New Jersey, majoring in English Literature. After graduating, he moved to Thailand in 1969 because he was a member of “Peace Corps,” the independent establishment of USA. He stayed in Thailand as Peace Corps volunteer for two years. He decided to live in Thailand and worked at “The Nation” in 1971. From 1972 to 1984, he was a lecturer in the Faculty of Sciences, Mahidol University. He has taught at the Department of Languages, in the Faculty of Humanities, Kasetsart University from 1984 until now. Currently, he teaches the courses of “General Translation from Thai to English” “Academic Translation from Thai to English” and “Translation for Specific Purposes”. He has been in Thailand for 33 years.

Richard Goldrick started learning the Thai language as Peace Corps volunteer in Hawaii, USA, in 1969 before leaving for Thailand. This course was emphasized only speaking skills, but he studied writing and reading Thai in Thailand. During the first period in Thailand, he stayed in the Northeast, where there are a lot of dialects, so he also had to adjust himself to these dialects.

The opinions and recommendations of the translator on cookbook translation

Richard Goldrick started doing translation work in 1986. In terms of cookbook translation, he expresses his opinion that linguistic and cultural problems in translation are inseparable because language is the mirror reflecting culture. When a translator encounters the cultural problems, s/he also faces the linguistic problems. To illustrate this point, he gives the example on cooking processes. When the TL culture does not have the same cooking process as in the SL culture does, the TL does not have the terms to convey the meaning of that action. This problem is considered as both linguistic and cultural problems. To solve such problems, he usually adds the description. Furthermore, when translating terms which are not available in the TL culture, he usually consults dictionaries, specialists, or Thai informants, and then he chooses to use the well-known TL words which are most closest to the meaning of that words in translation. This means is called cultural substitutes. He says that equivalent words should not be used unless they are really equivalent to the needed meanings. He also recommends that cookbook translators should pile up their personal vocabulary lists for further convenient use.

Moreover, Richard Goldrick firmly agrees that the core of cookbook translation is to make the TL version most practical. The understanding of the TL readers is the most important. It is the translator's duty to provide clear understanding to the TL readers although s/he has to give more information which is not given in the SL.

BIOGRAPHY



NAME	Nicha Klinkajorn
DATE OF BIRTH	October 16 th , 1977
PLACE OF BIRTH	Bangkok, Thailand
INSTITUTIONS ATTENDED	Kasetsart University (1994-1997) Bachelor of Arts (Translation) 1 st Class Honors Mahidol University (1999-2001) Master of Arts (Language and Culture for Communication and Development)
SCHOLARSHIP	Scholarship of the Faculty of Arts and Sciences, Kasetsart University