

# DIFFERENT NAMES OF THE “SAME” DISH. LEARNING THE ENGLISH LANGUAGE BY MEANS OF HISTORICAL TRACES IN THE BELARUSIAN AND FOREIGN CUISINE

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Our work is devoted to the research of eating habits, the origin of some dishes and their peculiarities in Belarus and other countries. We have decided to choose this particular topic, because we have always been interested in the origin of one of the most popular Belarusian dish-draniki, the way our close people and friends cook them, the way this dish was cooked in the past. To know what is behind the popular dish, to learn the history of the development of the national cuisine in our country and compare it with the history of draniki and eating habits of other countries are the aims of this research work. The assumption (**hypothesis**) of the work is that in spite of differences in culture and customs the eating habits in Belarus and in other countries have a number of similarities. In order to check up the assumption, in the process of our work we used the following methods: studying literature, analyses, comparison, taking interviews and questionnaire.

In the **theoretical** part of the work we

1. traced the historical roots and development of the Belarusian cuisine (as well as the popular Belarusian dish-draniki in Belarus and in other “potato-eating” countries),
2. studied the most popular recipes of draniki,

In the **practical** part we

1. analyzed the recipes and determined the most typical ones,
2. cooked draniki using the most interesting ones,
3. interviewed some pupils about their eating habits (what they know about the origin of some Belarusian dishes, the way they are cooked, why a particular dish is considered to be a national one, whether they know about eating habits of people from other countries).
4. compared the recipes of the studied countries and found out their peculiarities and similarities,

We arrived at the conclusion that the development of the Belarusian cuisine depended on a number of factors.

1. In its development the Belarusian cuisine has been influenced by the Russian, Lithuanian as well as Jewish, Tartars and some other traditions. The geographical location of Belarus made it a genuine “melting pot” for many of the national cuisines of its neighbours. [2, 230]
2. Russian influences from the north and Ukrainian influences in the south of the country were joined by the strong tendencies to cook like the western neighbours – Poland.
3. The geographical changes that Belarus went through are also noticeable in the way the Belarusian cuisine is presented.

4. The influence that the Lithuanian domination had on the country in the 15th century is still persistent today.

5. Very few Western European influences were seen in the traditional Belarusian cuisine, but dishes containing potatoes (prepared in similar ways to the German cuisine) or those containing pasta and noodles are present today.

6. The Belarusian cuisine uses elements from various cooking traditions borrowed from their neighbours and developed from their own traditional dishes.

7. Each traditional dish has a special cooking method, which is more or less general in all of Belarus' regions.

8. The potato has reached the centre of Europe not earlier than the XVII century. The first mention about draniki was made by Yan Shytler in 1830.

In the process of our work we have found out that in all the studied countries the names of potato pancakes are different but the ingredients for this dish are almost the same.

The dish name in the different countries:

- Belarus-draniki
- Poland - placki ziemniaczane
- Israel and the Jewish diaspora -latkes
- Latvia - kartupelu pankūkas
- In different areas of Russia -kakorki, teruny, teruncy, terunki
- The Ukraine -deruny, tertuhi, kremzliki
- England - Tattie fish
- Ireland – boxty
- America- hash Brown
- Germany – kartoffelpuffer, reiberdatschi
- Switzerland -rosty
- Sweden – raråkor, raggmunk
- France - galette
- India - aloo vadai

Besides, the following peculiarities in eating habits within the studied countries can be distinguished:

1. Potato is called "second bread" in Belarus. The Belarusian cuisine has more than 300 potato dishes.

2. In the 19th century, especially in times of economic difficulty during the foreign partitions, potato pancakes often replaced missing bread among the Polish peasants too.

3. The name "boxty" comes from the Irish "bacstai or arán bocht tí", meaning "poor house bread." Irish boxty is a frugal dish that can be easily prepared from household leftovers, made in a similar way but using more starch. In a country whose past and present has so much to do with potatoes, there is actually a rhyme: "Boxty on the griddle, boxty in the pan, if you can't make boxty, you'll never get a man." In fact, boxty and other forms of potato cakes is a staple in the Irish literature.

4. In Bavaria, Germany, potato pancakes are also very much liked under the name reiberdatschi or kartoffelpuffer, and they are eaten either salty as a side dish or sweet with apple sauce, blueberries, sugar and cinnamon; they are a very common menu item during outdoor markets and festivals in colder seasons; a traditional favourite in southern Indiana during holiday festivities.

5. In the North-East of England (particularly County Durham), there is a popular dish known as tattie fish- "tattie" being the local slang for potato, and "fish" because the pancake resembles a deep fried piece of fish. The pancake consists of flour, eggs, shredded potatoes and onions. Some people add tomato or cheese to the mix, depending on taste.

6. Ashkenazi Jewry (as latkes or latkas (Yiddish: לאַטקעס, Hebrew: לביבות levivah, plural לביבות levivot)), are shallow-fried pancakes of grated potato and egg, often flavored with grated onion. Potato pancakes may be topped with a variety of condiments, ranging from the savoury (such as sour cream) to the sweet (such as apple sauce or sugar), or they may be served without any garnish, they are made at Hanukkah, fried to symbolize the miraculous oil that is kept burning in the Temple.

7. The Swedish version of unbound potato pancakes is called raråkor. When prepared with a batter of wheat flour, milk, egg, and shredded potatoes and fried like thin pancakes, they are called raggmunk,

which literally can be translated as "hairy doughnuts or the bristle monk" (the grated potatoes make them look hairy). Both kinds are enjoyed with fried bacon and berry jam.

8. The rösti from Swiss cuisine differs in so far as it never contains egg or flour.

In the practical part we distinguished the widespread recipes of potato-pancakes, cooked draniki according to some of them, interviewed pupils and asked them to choose the country for each particular dish, found out that a lot of pupils mixed up the recipes of pancakes of different countries and treated them as Belarusian ones.

Thus, we summed up that draniki haven't lost their popularity through time. Numerous modern recipes call for the addition of other ingredients.

We think that the topic of our research work is acute. It shows that in spite of all differences and peculiarities in culture and customs of the eating habits in Belarus and in other countries there are also similarities, that unite us, show that, no matter, where we live, all of us like to eat tasty food garnished with love and tenderness. We want to learn more about our country and hope that this work will encourage our friends to know more about the origin, history and the way of cooking of some popular national dishes too and will help everyone treat Belarusians as a unique and historically rich, independent nation, that has its own cuisine and, at the same time, respects the tastes of the representatives of other countries.

### **Список использованных источников**

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