

HYPRO-HYPONYMIC RELATIONSHIPS OF KITCHEN UTENSIL NAMES IN ENGLISH

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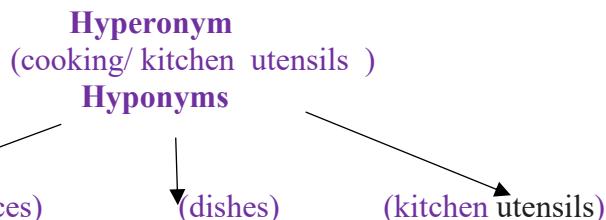
Annotation

The article investigates hyper-hyponymic relationships in the lexical-semantic field of kitchen utensil names in English. Hypernymy is understood as a genus-species relation between lexemes, where a general concept semantically includes more specific ones. The study demonstrates that kitchen utensil terminology in English is characterized by a multi-level hierarchical structure, in which lexemes function both as hyponyms and hypernyms at different stages. The analysis reveals that the hypernym *cooking/kitchen utensils* covers a wide range of lexical-semantic groups, including dishes, kitchen utensils, and kitchen appliances and devices. The results confirm that hyper-hyponymic relations play a crucial role in the systematization, classification, and interpretation of lexical units within the semantic field and reflect both linguistic and cultural specificity.

Keywords: hypernymy, hyponymy, semantic hierarchy, kitchen utensils, English lexicon, lexical-semantic field, paradigmatic relations

1. Introduction

Hyponymy is a genus-species relationship between lexemes. This is a type of relationship between lexemes that expresses a broad (general) concept and a narrow (specific) concept. The meaning of a lexeme that expresses a broad, general, genus concept encompasses the meaning of a lexeme that expresses a narrow, specific, species concept <...>. Hyponymic series are multi-membered, with at least two elements. <...> The hyponymic relationship is one of the most basic relationships between lexemes, covering the entire lexical structure. That is, all lexemes form genus-species relationships. Not every lexeme in the lexical structure may have its own synonym, antonym, or partonymic or graduonymic relationship. However, all lexemes can enter into a hyponymic relationship. The hyponymic relationship is of great importance in grouping lexemes. Based on this relationship, lexemes are grouped into nests, nests into larger groups, and groups into semantic fields.



2. Materials and Methods

The research is based on a semantic and lexical analysis of English kitchen utensil terminology. The material was collected from lexicographic sources and analyzed using methods of componential analysis, paradigmatic analysis, and semantic field modeling. The hyper-hyponymic relationships were identified by determining generic and specific semantic features, as well as by tracing multi-level hierarchical structures within the lexical-semantic group.

Special attention was paid to cases in which a lexeme functions as a hyponym at one level and becomes a hypernym at the next level of semantic hierarchy.

3. Results

Hyponyms of one hyperonym have common and different signs in their meanings. Hyponyms are equal to each other, their relations are equivalent. Such hyponyms of the same hyperonym are called cohyponyms (sohyponyms, eqonyms) and are distinguished by differential signs emphasized in their meanings in the presence of a common semantic part. Thus, for example, fork – knife; bucket – pot; tongs – scissors; horn – goblet have mutually incongruent relations: their denotations do not intersect, and their significations intersect, that is, they have a common set of part-signs that form a single hyperonymic signification – cutlery / cutlery; receptacles / receptacles; implements / implements; drinking vessels / drinking vessels.

4. Discussion

The meaning of a hyperonym is a more generalized meaning adapted to the meanings of all its hyponyms for a specific (specific) purpose. One hyperonym has as many hyponyms as there are signs of the concept expressed by the hyperonym. It is determined and strengthened in the lexical meaning of various words (or one word).

In our materials collected in English, the members of the paradigm 1) "dishes", 2) "kitchen accessories", 3) "kitchen appliances and devices" are hyponyms in relation to the hyperonym "cooking/ kitchen utensils".

In English, the LSG nomenclature "kitchen utensils" is characterized by a multi-level hyper-hyponymic series. A hyperonym can be specified not only directly in its hyponyms, but also in subsequent stages, in which case its direct hyponyms already perform the function of hyperonyms, which, in turn, are specified in subsequent stages of the hyper-hyponymic structure. Thus, the hyponymic configuration of the semantic field is multi-level, multi-tiered. 1.1. "Dishes" → centerpiece (decorative dish placed in the middle of the table), covered vegetable (a dish with a lid for vegetables), goggan (a wooden or metal dish), little sweet (a small dish for sweets). porringer (small container with a handle for soup, porridge, etc.), quaich (small shallow drinking bowl, usually with two handles), vase (vase), bonbonniere (a charming box for sweets), calabash (a container made from the dried inside of a gourd, the empty shell of a gourd), carafe (a decanter), costrel (a saucepan), decanter (a decanter), demijohn (a large bottle with a short, narrow neck, often with a small handle at the neck and wrapped in woven material), dixie / dixy (a large metal container for cooking, making tea, etc.), ewer (a large jug with a wide mouth), epergne (a multi-tiered vase traditionally placed in the middle of the table in aristocratic homes), flagon (a decanter), wassail-bowl (a bowl), ale-shoe (a container with a hot iron inside for brewing ale), bittlin (a milk jug) wooden, tin, glass or earthenware container), billycan / billy (metal container for boiling water over a fire), cask (barrel), coffee storage (coffee pot), compotier (container for dried fruits), coul / cowl (bath or similar large container for water), cresset (iron or similar container made for storing oil or fat), cruet (container for salt and pepper), crusbyn / cruisken (small container for storing liquids), cuspidor (spit bowl), firkin (small barrel), keg (barrel for storing up to 40 liters of water), keeler (a container for cooling liquids, a shallow tub used for domestic purposes), kibble (a wooden bucket for drawing water from a well), kilderkin (container for liquids), kimmel (a bowl used for cooking, mashing, salting meat and other domestic purposes), krater (a container for wine and laver (a large container for water), muffineer (a closed container for keeping baked muffins warm), muller (a container for wine or liquor), pail (a bucket),

pancheon (a large shallow earthenware container in which milk is churned to separate cream), piggin (a small wooden bucket), pipkin (a small metal or earthenware container), posnet (a small metal container for boiling), puncheon (a large container for liquids, fish, etc.), ramekin / ramequin (a single-serving container), ringe (a large container with two metal handles), roundlet (a small barrel), runge (a type of container similar to a flask), runlet (a container for wine, beer, etc.), skep (a basket, container, etc.), spit box / spittoon (a spittoon), turnel (a type of container), utensil (a container for cooking and cooking) utensils (e.g., kettles, saucepans, spoons, etc.), voider (a container for emptying something), chafing-dish (a container for holding burning coals or other fuel to heat things placed on it), jigger (a small metal container with two round holes used to measure strong alcoholic beverages), caddy (a small container for tea), hogshead (a large barrel), receptacle (a container for storing things), reservoir (a container for storing liquids), vat (a wooden barrel with one open end, a tank; a cistern), ware (a container), pitcher (a jug), butt (a large barrel for wine or beer), canister (a canister), casket (a box), crock (a clay jar), hamper (a large woven basket with a lid), tun (a large wine or beer barrel), tray (a tray), bucket (a bucket; a bucket), trough (a bowl), barrel (barrel), basket, basin, tin, pan, pot, can, bowl, box, plate, glass.

1.2. In the system of hyponymic relations “Dishes” – ware, it can be observed that the hyponym ware turns into a hypernym at a later stage. Ware → brown ware, chinaware, delftware / dutch ware / earthenware, dinnerware / tableware / foodware, dishware / houseware, glassware, hollowware, kitchenware, ovenware, drinkware, silverware, tinware, flatware, twifjler, stemware, cookware, potter's ware, enamel ware.

1.3. Ware – drinkware, in the system of hyponymic-hyponymic relations, it can be seen that the hyponym drinkware turns into a hypernym at a later stage. Drinkware → audle-cup (a small, usually two-handled cup; caudles were intended for drinking caudle, which was considered a healing and warming drink), champagne flute (a tall, narrow glass for drinking champagne), lamhog (a wooden goblet, a cup), mazer (a large, hard wooden drinking vessel), stein (a ceramic beer mug), tass / tassie (a glass, a glass vessel), tazza (a shallow cup and a round-bottomed wine glass), tobyjug / filpot (a beer mug in the shape of a fat man), runlet (a vessel for wine, beer, and other things), pint (a beer mug), glassful (a glass), highball (a tall cylindrical glass for carbonated strong alcoholic drinks with ice), tankard (a tall, handle-shaped beer mug), tappit-hen (usually a tin mug with a special handle on the lid), beaker (plastic cup), goblet (1) glass; 2) cup), noggin (small mug), snifter (glass for drinking vodka), flasket (small flask), mug (mug), tumbler (glass for wine), horn (horn for drinking alcohol), cup (cup; glass; handle), quaich (small shallow drinking bowl, usually with two handles).

1.4. At the next stage, in the system of hyponymic relations drinkware – mug (mug), the hyponym mug (mug) can be observed to transform into a hypernym. Mug (mug) → stein (ceramic beer mug), tobyjug / philpot (beer mug in the shape of a fat man), pint (beer mug), tobyjug / philpot (beer mug in the shape of a fat man), tankard (a tall beer mug with a handle), tappit-hen (a pewter mug, usually with a special handle on the lid), noggin (a small mug).

1.5. At the next stage, it is possible to see the transformation of the hyponym pint (beer mug) into a hyperonym in the system of hyper-hyponymous relations of mug (mug) - pint (beer mug). Pint (beer mug): stein (ceramic beer mug), tobyjug / philpot (beer mug in the shape of a fat man).

2.1. Kitchen utensils → corer, ladle, skymoyre / straynoure, monteith, cover, colander / cullender, bannock board, bolter / boulter, grate, griddle / girdle, digester, rolling-pin, pastry jigger, custard filler, sheet / baking sheet, sieve, sifter, skewer (sikh), skillet (small pan with a

long handle), skimmer (shovel), thivel / thible (stick for stirring puree or cooled things in a pot), bannock-stick (wooden roller for spreading bannocks (Scottish breads), baker's shovel (a long-handled shovel used by bakers to move bread in the oven), bakestone (a flat stone on which bread and pastries are baked in the oven), barbecue (a metal frame, grate for cooking meat over an open fire), cleaver (butcher's knife), corkscrew (corkscrew), broach (sikh), chopsticks (Japanese eating sticks), cutlery (eating utensils), fleeter (cream spoon), platter, (plate), porringer (small container with a handle for soup, porridge and other things), fryer (a pan for frying (especially fish), opener, steamer, strainer, tray, shaker, tureen, bellarmine, wassail-bowl, saucer, kettle, spoon, knife, bowl, fork, plate, whisk, roaster, bucket (1), chopper, dipper, scoop, pan, pot, knife, board.

2.2. Kitchen utensils – tableware In the system of hypo-hyponymic relations, the hyponym tableware becomes a hyperonym at the next stage: tableware → cover – (main dinnerware (spoon, fork, knife), chopsticks, cutlery, fleeter, platter, porringer, tureen, bellarmine, wassail-bowl, saucer, kettle, spoon, knife, bowl, fork, plate).

2.3. Tableware (utensils) – cover (cover – (dinnerware (spoon, fork, knife) in the system of hyponymic relations the hyponym cover turns into a hyperonym at the next stage. Cover (main dinnerware) → knife (knife), fork (fork), spoon (spoon).

2.4. At the next stage, it is possible to see the transformation of spoon (spoon) into a hyperonym in the system of hyponymic relations cover (cover – (main dinnerware) – spoon (spoon) in the system of hyponymic relations. Spoon (spoon) → tablespoon (tablespoon), teaspoon (teaspoon), dessert spoon (dessert spoon), soup spoon (sup spoon), salad spoon (salat spoon), sugar spoon (sugar spoon), serving spoon (serving spoon), ladle (ladle; large spoon for straining liquid foods) spoon), demitasse spoon (small spoon for espresso, i.e. strong coffee drink), slotted spoon (hole spoon), sauce spoon (spoon for sauce), iced tea spoon / parfait spoon (spoon for cold tea, cold dessert), grapefruit spoon (spoon for grapefruit (pomelo and orange mixture), caviar spoon (spoon for caviar), basting spoon (spoon for pouring sauce on meat), stirring spoon (spoon for mixing), wooden spoon (wooden spoon), measuring spoon (measuring spoon).

3.1. Kitchen appliances and devices (kitchen appliances and devices) → jet (nozzle – a device for spraying liquids and powders), device (device), spattle (spatula), spatula (spatula – a device used to lift, spread, and smooth food), machine (machine), creamer (a container or device for separating cream from milk), digester (a pressure cooker), huller (a machine for separating husks from seeds), infuser (a device used to brew tea, usually consisting of two parts: infusion and water), juicer (a juicer), liquidizer (a device for diluting food), masher (a grinder), nutcracker / nutcrackers (a nutcracker), pastry jigger (a rolling device for cutting dough), peeler (a scrubber), percolator (a coffee maker), pestle (a crusher), pitter (a mechanical device for separating seeds from fruits), potato chipper (a potato slicer), quern hand (a hand mill), slicer (a slicer for cutting meat, sausage, cheese, vegetables and other food products into thin and uniform pieces device), toaster (toaster – bread baking device), wafer-iron / waffle iron (waffle baking device), squeezer (squeezer), grater (1) grater; 2) grater (large toothed grater), heater (heating device, oven), tongs (clamps), blender (blender, mixer), cooker (gas stove, oven), mill (1) grinder, extractor (extractor, hot air or unpleasant odor removal device), grinder (1) stone; 2) coffee grinder, cooler (refrigerator), irons (utensils, items), broiler (rashes; grill), mixer (mixer).

3.2. Kitchen appliances and devices (kitchen appliances and devices) – device (device) in the system of hyponymic relations the hyponym device (device) is at the next stage becomes a

hyperonym. Device → creamer (a container or device for separating cream from milk), liquidizer (a device for liquefying food), pastry jigger (a rolling device for cutting dough), (a mechanical device for separating seeds from fruits), slicer (a device for cutting meat, sausage, cheese, vegetables, and other food products into thin and uniform pieces), toaster (a device for baking bread).

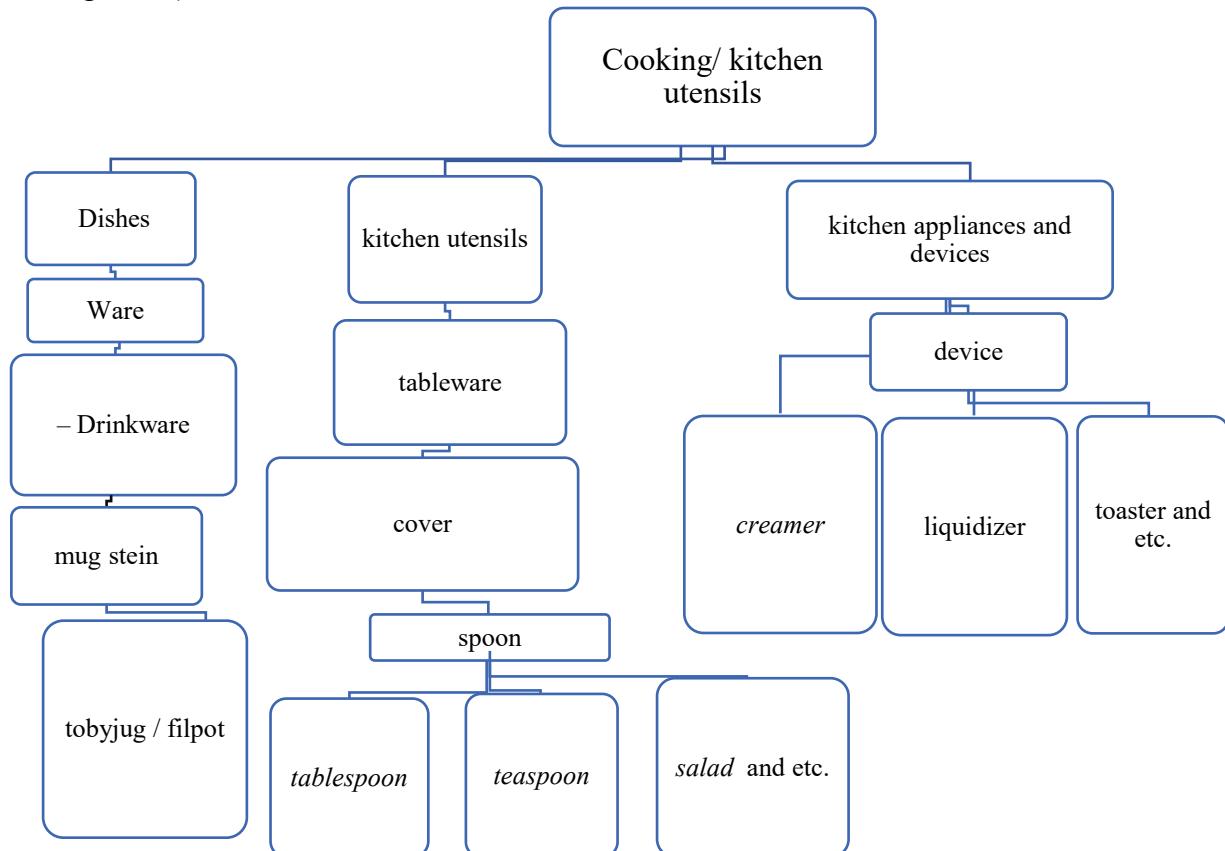


Figure 1.1.

The number of stages (tiers) in the hyper-hyponymic block formed in English

5. Conclusion

Research in this area has revealed that the phenomenon of hyper-hyponymy is one of the main features of the semantic field of the names of English kitchen utensils under study. In English, there is a broad hyperonym that covers the entire lexical-semantic group. It is “cooking/ kitchen utensils”. This term serves to denote the entire complex of kitchen utensils. It turned out that the main tasks of hyper-hyponymic relations in this TG are to systematize and explain names. In this case, the concept of gender is addressed and specified through the type sign. Comparative research has shown that, despite the universality of the concept of hyper-hyponymic relations, their implementation in languages reflects cultural and historical characteristics. The names of English kitchen utensils demonstrate a high level of detailing and functional specialization (there are 18 types of spoon).

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