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## TRANSLATION OF GASTRONOMIC PHRASEOLOGICAL UNITS (FRENCH-PENINSULAR SPANISH/MEXICAN SPANISH)

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### Abstract

When the same language is spoken in different countries, dialectal marks, which are the result of cultural differences, are more pronounced, as each dialectal variety conveys the idiosyncrasies of the different cultures involved. Within this framework, this paper uses a methodology based on corpus linguistics in order to study the variation of the gastronomic phraseological units of Peninsular Spanish and Mexican Spanish used in recipes from cooking books and blogs. The objectives pursued are: to identify the specialised phraseological units (SPUs) in texts written in Mexican Spanish and search their corresponding variants in Peninsular Spanish; to analyse the variation of some of these units in order to reaffirm the importance of phraseological variation in the field of translation; and to outline a contrastive, bilingual glossary of Mexican Spanish, Peninsular Spanish, and French for specialists, students, and gastronomic translators.

**Keywords:** Phraseological variation; Gastronomy; Peninsular Spanish; Mexican Spanish; Phraseotranslation.



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## Resumen

Cuando una misma lengua se habla en diversos países, las marcas dialectales, resultado de diferencias culturales, son más acusadas, pues cada variedad dialectal transmite la idiosincrasia de las distintas culturas. En este marco, el presente trabajo aborda la variación de las unidades fraseológicas especializadas del español gastronómico peninsular (EP) y el español de México (EM) utilizado en las recetas de libros y blogs de cocina usando como metodología la lingüística de corpus. Los objetivos perseguidos son: identificar las UFE en textos producidos en español de México (EM) y buscar las respectivas variantes en español peninsular (EP); analizar la variación de algunas de las UFE para reafirmar la importancia de la variación fraseológica en el ámbito de la traducción; esbozar un glosario de UFE contrastivo y bilingüe del EM, el EP y el francés destinado a especialistas, estudiantes y traductores gastronómicos.

**Palabras clave:** Variación fraseológica. Gastronomía. Variedad del español peninsular. Variedad del español de México. Fraseotraducción.

## 1. Introduction

Variation exists in every language. When the same language is also spoken in different countries, dialectal marks, which are the result of cultural differences, are more pronounced. This happens as each dialectal variety conveys the idiosyncrasies of the different cultures involved. Spanish, spoken in twenty-one countries, is one of the languages with the greatest linguistic variety. The *Diccionario de americanismos* (2010), published by the Asociación de Academias de la Lengua Española (Association of Academies of the Spanish Language), provides an account of this. The dictionary is a lexical repertoire that aims to collect all the words characteristic of the Spanish language spoken in the Americas.

Within this framework, this paper focuses on addressing the variation of the gastronomic phraseological units of Peninsular and Mexican Spanish used in recipes obtained from cooking books and blogs with the aim of identifying them and applying these units in the translation from French to Spanish.

To better understand this diatopic variation between the two linguistic communities analysed (Mexico and Spain), this paper addresses three elements: 1) socioterminology (Gaudin 2005), which understands terminology

as a social discipline in which different sociocultural factors will condition the use of terms; 2) the Communicative Theory of Terminology (CTT) (Cabré 1999), which includes phraseology in its scope of study and recognises the possibility of variation in specialised fields; and 3) cultural terminology (Diki-Kidiri 2009), which maintains that the cultural component influences the perception of reality and, therefore, the variation of terms.

The fact that gastronomy infers cultural marks from a town, a region, or a country should not be overlooked. As González-Pastor states (2012: 139), “los platos típicos de una región forman parte de sus costumbres más arraigadas y se transmiten de generación en generación” [the typical dishes of a region are part of its most deeply-rooted customs and are passed down from generation to generation]. In addition, gastronomy is present in several areas of expertise such as literature, history, or nutrition. This paper, aims at: 1) identifying the specialised phraseological units in texts written in Mexican Spanish and searching their corresponding variants in Peninsular Spanish; 2) analysing the variation of some of these units in order to reaffirm its importance in the field of translation; (3) outlining a contrastive and bilingual glossary of Mexican Spanish, Peninsular Spanish, and French for specialists, students, and gastronomic translators. These objectives are addressed with an interdisciplinary perspective that encompasses terminology and phraseology from the point of view of variation.

## 2. Terminology, Phraseology, Variation, and Translation

### 2.1. Convergence Between Terminology and Phraseology

According to Cabré (2000), the term is the object of study of the CTT. At present, research on this matter focuses on the term and, beyond this, on specialised knowledge units (SKUs). SKUs 1) are units that represent and convey specialised knowledge; 2) consist of a meaning and a signifier; 3) represent and determine specialised knowledge; and 4) convey specialised knowledge (cf. Cabré and Estopà 2005). SKUs can be divided into artificial language units and natural language units. In turn, the latter are subdivided into 1) specialised morphological units (SMUs); 2) specialised lexical units (SLUs); and 3) specialised phraseological units (SPUs) (which may be nominal, verbal, adjectival, or adverbial). It should be taken into account that

SLUs can be monolexical or polylexical, composed of two or more words, which are also called syntagmatic compounds (cf. Ruiz Gurillo 2002; Wojak 2006; Montoro 2008).

It should also be noted that the units of specialised knowledge (SKUs) in the field of terminology have been analysed during decades. Sevilla (2015: 240) highlights how Arntz and Picht (1989: 52-55) carried out one of the first theoretical considerations related to specialised phraseology. The authors point out that the lexicographer Schlomann systematically incorporated phraseology into technical dictionaries in the 1920s. Since then, other terminologists such as Pavel (1993); Lorente, Bevilacqua and Estopà (2002); Cabré and Estopà (2005); or Sanz (2011) have continued to work in this field. However, “[...] desde la fraseología apenas se ha tratado el uso de las UF en las lenguas de especialidad [...]” [Phraseology has hardly dealt with the use of PU in specialised languages] (Sevilla 2015: 240).

Aguado de Cea (2007) highlights the close relationship between phraseology and terminology and states that “tanto los frases [...] como los términos [...] constituyen los nodos a partir de los que se estructura el conocimiento de un campo de especialidad” [both phrasemes and terms constitute the nodes from which the knowledge of a field of specialty is structured] (2007: 54). The author also points out the lack of consensus on the limits of phraseology. This has been a topic of discussion from which two divergent positions emerge when establishing the criteria for the inclusion of phraseological units (PUs) in general and, therefore, SPUs in particular. There is, on the one hand, a “broad” conception of phraseology and, on the other hand, a “narrow” conception (cf. Ruiz Gurillo 1997; Corpas 2003 or García-Page 2004). Both conceptions are based on the centre-periphery model (cf. Wotjak 1988; Penadés Martínez 1999) established by the linguists of the Prague school. Broadly speaking, the “narrow” conception only includes as its object of study the phraseological units (PUs) provided with fixedness and idiomacticity, which are not of a higher structure than the syntagm. Their analysis is limited to what the school of Prague calls “centre”. The “broad” conception of phraseology, on the other hand, encompasses the “centre” and the “periphery”. Therefore, syntagmatic or sentence word associations provided with only fixedness, or both fixedness and idiomacticity, are also considered PUs in this conception. From a theoretical point of view, it may seem

enlightening. However, the boundaries between the centre and the periphery, and even between the periphery and free speech, are not exact, but rather malleable. As García-Page (2008: 38) states:

[...] uno de los más espinosos problemas de delimitación entre locuciones nominales y colocaciones (y compuestos) se plantea en la observación real de ciertas combinaciones de difícil clasificación: lo que para unos es locución, para otros es compuesto o colocación.

[One of the trickiest problems of delimitation between nominal locutions and collocations (and compounds) arises in the actual observation of certain combinations that are difficult to classify: what for some is a locution is for others a compound or a collocation]

Nominal specialised knowledge units (SKUs) are one of the predominant types in the field of gastronomy. In fact, one of the main problems encountered when carrying out the analysis for this paper revolved around the classification of these polylexical SKUs as noun phrases, syntagmatic compounds, or collocations. The following examples show that they mostly lack idiomacticity: *chile dulce, crema agria, frijol negro, jugo de limón, niño envuelto, cabellos de ángel* (Mexican Spanish); *comino molido, azúcar moreno, cebolla morada, brazo de gitano, cabello de ángel* (Peninsular Spanish). In addition, syntagmatic compounds and collocations are two types of units that sit on the periphery between phraseology and syntax.

Most of the detected polylexical SKUs consist of the following structures: [N+adj.] and [N+prep.+N]. These structures respond to the prototypical schemes of noun phrases and are regular patterns of syntagmatic compounds and collocations (cf. García-Page 2008: 95). As Corpas Pastor (1996: 93) and Blasco Mateo (1999: 27, 54) propose, this paper treats these SKUs as phraseological units (PUs) from a “broad” conception of phraseology, in which idiomacticity is a possible, but not a defining characteristic of the PU. When transferred to the field of terminology, this decision implies considering polylexical nominal SLUs as specialised phraseological units (SPUs). Due to their monolexical nature, this paper does not take into account specialised morphological units (SMU), which are units formed from prefixation and suffixation.

## 2.2. The Variation of Specialised Phraseological Units

As García-Page (2008:217) explains, “[...] la variación, por su alianza ineluctable con la fijación, se convierte en un rasgo característico de la Fraseología [...]” [because its inherent bond with fixation, variation is a characteristic feature of Phraseology]. Focusing on geolocal or diatopic variants, the author states that, in the case of Spanish, given the vast number of territories it occupies (some of which are remarkably distant from one another), the emergence of diverse expressions to describe the same reality is natural (2008: 253-254). He especially emphasises that many of these variants will be fundamentally lexical due to the different terms that are coined to name the native objects that end up becoming sociocultural indexes. For instance: *maíz*, *calabaza* (Peninsular Spanish) versus *elote*, *ayote* (Mexican Spanish) respectively. Considering this, Mogorrón points out that the phenomenon of diatopic variation belongs to geolinguistics and it is not exclusive to Spanish (2018a: 111). Just like García-Page (2008), Mogorrón (2018a: 112) argues that:

[...] los usuarios [...] que viven en determinadas zonas geográficas expresan los mismos conceptos en los actos de comunicación, pero con unas combinaciones plurilexicales que utilizan elementos léxicos o culturales propios a ese determinado país o incluso región, sumándole de esa forma un matiz local que no conocen o no utilizan las demás geográficas.

[Speakers living in certain geographical areas express the same concepts through acts of communication, but they do so through plurilexical combinations that use lexical or cultural elements specific to that particular country or even region, thus adding a local nuance that other geographical areas do not know or do not use]

Moving from general to specialised phraseology, it can be posited that classic terminological theories will accept neither variation nor synonymy, as they understand terms as denominations especially constituted to name a concept. However, since the 1990s, the practice of terminology has been aimed at adapting terminology to social, linguistic, and cultural realities, taking into account new terminology trends. Bringing all the above to the specialised field, this paper delves into the hypothesis that there is a terminology of variation. In this case, the variation is motivated by diatopic variation and it is supported by both socioterminology (Gaudin 2005) and cultural

terminology (Diki-Kidiri 2009). Thus, this paper assumes 1) the existence of denominational variation (Freixa 2002, 2005), that is, alternative forms for the same concept, for instance, *aceite de colza* (Peninsular Spanish) and *aceite de canola* (Mexican Spanish); and 2) the existence of conceptual variation (Ciapuscio 1993; Cabré 1998; Freixa 2002, 2005), that is, alternative concepts for the same form within a specialised field. For example, *salsa verde* (Peninsular and Mexican Spanish) does not refer to the same concept in Spain and Mexico. In Spain, *salsa verde* is a “salsa hecha a base de perejil, usada especialmente para acompañar pescados” [sauce made from parsley, often used to accompany fish] (RAE 2014), whereas in Mexico it is the “nombre que reciben distintas salsas de color verde, hechas por lo general con tomate, ajo, cebolla, chile verde y cilantro” [name given to a number of green sauces, usually made with tomato, garlic, onion, green chilli and coriander] (Muñoz Zurita 2013).

### *2.3. The Importance of Specialised Phraseological Variation in Gastronomic Translation*

In gastronomic translation, the traditions, society, and culture of each country or region carry significant weight. This paper understands gastronomic translation as that which allows a person or company related to gastronomy to bring their dishes closer to people from other countries. As it has been previously mentioned, food and drinks are aspects rooted in the culture of a country or region. This substantial idiosyncratic load that can be found in gastronomic terminology is what makes it necessary to treat it carefully in order to maintain, as far as possible, the nuances it contains. However, literature on gastronomic translation is not excessively broad if compared to other fields of expertise (Bugnot 2006; Rodríguez Abella 2008; González-Pastor and Cuadrado-Rey 2014; Sánchez Rubio 2017; Díaz Flores 2017; among others), and it is frequently treated as a sub-genre within tourist translation (Martínez-Sánchez and Inigo Ros 1998; González-Pastor 2018).

According to Bugnot (2006: 10), the contexts that generate more translation assignments related to gastronomy are: 1) tourist brochures; 2) menus, and 3) recipes in books, websites, or cooking blogs. There are two fundamental aspects that complicate this type of translation: the cultural differences

between countries and the high specialisation of gastronomic terminology. In the latter sense, it is important to have specialised glossaries adapted to the target language, and to take variation into account; since, even between Spanish-speaking countries, there are many different terminological units to refer to the same products. When Catford (1965: 86) speaks about language varieties, he states that they have a common core on which each variety contributes its own specific characteristics or markers. In addition, this author highlights the importance of considering that, in translation, the number and nature of these varieties change from one language to another (1965: 85), and also specifies that the geographical dialect is one of the varieties related to the permanent characteristics of the speaker. In light of this, Larson (1984: 131) states that translators should understand that location also determines the meaning of words. As for the use of technical terminology and regional uses, he emphasises that, when translating for the speakers of a local area, the way of speaking in that particular area should be chosen (1984: 136-7).

When Bugnot (2006: 19) focuses on the translation of recipes, he states that one of the main factors to be considered is the “*adecuación al receptor* [adequacy to the target audience]” and takes as an example the recipe of *crêpes* in Mexico that says “*Extender la harina en una charola, [...]*”, in which *charola* is a typical term in Mexican Spanish whose equivalent in Peninsular Spanish is *bandeja* [tray]. Therefore, the audience to which the translation is addressed must be always taken into account. For this reason, the translation of gastronomic SPUs from French to Spanish will vary depending on the target audience and *purée de patate douce* will become *puré de boniato o batata* in Peninsular Spanish and *puré de camote* in Mexican Spanish; *faire revenir les oignons* will be translated as *pochar la cebolla* in Peninsular Spanish and *acitronar la cebolla* in Mexican Spanish; and *tripes à la provençale* will be *callos a la provenzal* in the Peninsular variant and *pancita a la provenzal* in the Mexican variant.

### **3. Methodology: Corpus Linguistics**

Focusing on the theoretical framework described above, the methodology to analyse specialised phraseological variation in the field of gastronomy

between Peninsular and Mexican Spanish and to outline a French-Spanish glossary will be based on corpus linguistics.

Corpus Linguistics, defined as “the study of language based on examples of ‘real life’ language use” (McEnery and Wilson 1996: 1), offers a wide range of possibilities for the study of language. In the field of translation, Baker (1996) gave birth to *Corpus-based Translation Studies*, a methodology that has been perfected to the point where it has become indispensable (Corpas Pastor 2008). Despite all the advances in terminology, translators still have difficulties in translating specialised texts, especially if the translation has to be adapted to the geographical variant of the target language. Within phraseology in general and, therefore, in specialised phraseology as well, “no son muchos los estudios a gran escala sobre la fraseología diatópica y no existen (todavía) Atlas dialectales especializados en la fraseología” [there are not many large-scale studies on diatopic phraseology and there are (still) no specialised dialect atlases on phraseology] (Pamies 2017: 57). In fact, “la disciplina adolecía hasta hace poco de escasa profesionalidad en materia de diatopía” [until recently, a lack of professionalism in diatopy could be detected in the discipline] (Pamies 2017: 58). In this sense, some papers published by Mogorrón (2014a, 2014b, 2014c, 2015a, 2015b); Cuadrado-Rey (2016, 2018); Navarro-Brotóns (2011, 2018); Navarro-Brotóns & Cuadrado-Rey (2016) aim at completing this field of study. For their part, general dialect dictionaries are more coherent, but phraseological units have a peripheral role in them (cf. Pamies 2017: 59). In view of the lack of lexicographic and terminological resources that meet the needs of translators, the use of corpora is essential in order to alleviate the problem. As Mogorrón explains (2018b: 11):

En efecto, hoy en día, la lingüística de corpus ha adquirido tal importancia que ya ha influido notablemente [...] en la traducción, así como en el diseño de materiales [...] traductológicos permitiendo utilizar datos reales y exhaustivos que posibilitan por fin acercarse a las características de las lenguas realmente habladas y utilizadas por las comunidades de hablantes.

Indeed, nowadays corpus linguistics has become so important that it has already had a significant influence on translation, as well as on the design of translation-related materials that use real, exhaustive data that makes it

possible to approach the characteristics of languages the way they are actually spoken and used by the communities of speakers.

### 3.1. Corpus Creation

In order to build the corpus, some of the steps described by Atkins *et al.* (1992) have been implemented: 1) planning, 2) text handling, and 3) data capture.

#### 3.1.1. Planning

As it has already been mentioned, this paper aims at applying Corpus Linguistics in order to identify SPUs in texts written in Mexican Spanish and to search their corresponding variants in Peninsular Spanish; analysing the denominational and conceptual variation of some of these units in order to reaffirm the importance of phraseological variation in the field of translation; and outlining a contrastive and bilingual phraseoterminalogical glossary of Mexican Spanish, Peninsular Spanish, and French for specialists, students, and gastronomic translators. In order to achieve this, the first step was to determine what would be a minimally representative corpus of these linguistic variants of Spanish. The measurement criterion of Sardinha (2000: 346) was taken as a basis. The author proposes that corpora should be classified according to the number of words they contain, as summarised in the following table:

Number of Words/Tokens	Classification/Size
Less than 80,000	Small
Between 80,000 and 250,000	Small/Medium-sized
Between 250,000 and 1,000,000	Medium-sized
Between 1,000,000 and 10,000,000	Medium-sized/Large
10,000,000 or more	Large

Table 1. Extent of the corpus according to Sardinha

Taking this classification as a reference, a medium-sized corpus of recipes consisting of 556,820 *tokens* was compiled. This corpus is composed of two

sub-corpora, one for each variety of Spanish, that are distributed as follows: 279,091 *tokens* for the Mexican Spanish corpus and 277,729 *tokens* for the Peninsular Spanish corpus.

In order to select the gastronomic texts for the corpus, the following criteria were followed: only recipes should be included, that is, online recipe books and blogs<sup>1</sup> published after 2007 and written by native speakers of both Mexican and Peninsular Spanish. Recipes were selected as the basis for this corpus because they are a technical type of text that is highly conventional in the two variants of Spanish analysed in this paper and, at the same time, they have a discursive structure based on a generalised convention. As Rosa Rabadán (1991: 164-176 cited by Bugnot 2006: 18) states, recipes are constituted by: a) title; b) list of ingredients; c) preparation, step by step, of the dish and the way to serve it; d) a photograph of the dish already finished and, sometimes, e) approximate cost, degree of difficulty, and average time needed for the preparation of the dish.

The recipes written in Peninsular Spanish were extracted from the following online books and blogs:

Online book or blog	Number of <i>tokens</i>
100 Spanish cuisine recipes from the website Recetas.net	14,164
Cocina regional española	9,799
<a href="https://www.javirecetas.com/">https://www.javirecetas.com/</a>	71,563
<a href="https://webosfritos.es/">https://webosfritos.es/</a>	182,203
<b>Total</b>	<b>277,729</b>

Table 2. Corpus of recipes in Peninsular Spanish

The recipes written in Mexican Spanish were extracted from the following online books and blogs:

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1. There may be stylistic differences between recipe books and online blog recipes. However, as this paper only takes into account ingredients, cookware, and dishes, these stylistic differences did not present a problem.

Online book or blog	Number of tokens
<i>El recetario: cocina mexicana</i>	30,992
<i>Catálogo de recursos gastronómicos de México</i>	80,444
<a href="https://www.lacocinamexicanadepily.com/">https://www.lacocinamexicanadepily.com/</a>	42,206
<a href="https://www.gabrielaclavoycanela.com.mx/">https://www.gabrielaclavoycanela.com.mx/</a>	125,449
Total	279,091

Table 3. Corpus of recipes in Mexican Spanish

### 3.1.2. Text Handling

As the corpus created for this paper was a technical corpus within a pilot project, it did not have large dimensions. Therefore, no specific hardware was used. Regarding the software, the program used to process the corpus was Sketch Engine<sup>2</sup>, which is a corpus analysis and management tool that offers different functionalities: extraction of data from large textual corpora such as word frequencies, collocations, agreement, searches using regular expressions, etc. Besides, Sketch Engine automatically lemmatises texts. Of the functionalities it offers, the following were used to analyse the corpus: 1) terminology tool, 2) agreement, and 3) analysis of grammatical behaviour and collocations.

### 3.1.3. Data Capture

Sketch Engine offers the possibility of compiling corpora using texts either from the web or from your own files. In order to prioritise the quality of the texts and to eliminate as much noise as possible, the recipe books available in *pdf* format were downloaded, transformed into *Word*, cleaned up, and then, transformed into *txt*. As for the blogs, the tool *Save Webpage As Word Document* was used to transform the recipes from the web into *Word* files. These files were also cleaned up and converted to *txt* format.

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2. <https://www.sketchengine.eu/>

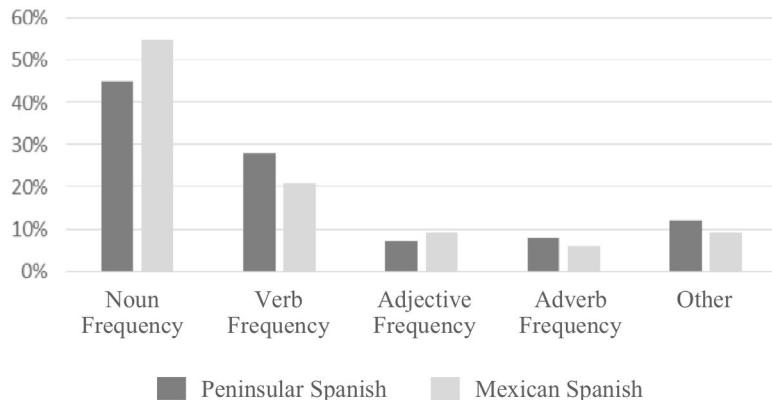
#### 4. Variation Analysis

Cabré (1993: 246) affirms that “[...] hacer terminología [...] es [...] recoger las denominaciones que los usuarios de una lengua emplean para referirse a un concepto [...]” [to practise terminology is to gather the names that users of a language use to refer to a concept]. Following this premise, the following analysis focuses on the contrasts between the specialised phraseological units (SPUs) of the gastronomic language of Spain and Mexico. Although some points of convergence will be shown, the analysis aims at highlighting the divergences between these units within Spanish. In this way, translators will be able to use the appropriate term according to the variety of Spanish into which they are translating.

As stated by Cabré (1993:176), from a linguistic point of view, SPUs can be typified according to form, function, meaning, and origin. The analysis below focuses on function, which was helpful in the selection of terms and the meaning of phraseological units, within which both denominational and conceptual variation were analysed.

##### 4.1. Function

Regarding the function that specialised phraseological units may have in the discourse, they can be classified into nouns, adjectives, verbs, and adverbs. Once the Mexican and the Peninsular Spanish corpora had been compiled, the first step was to focus on selecting the terms that would be analysed in this paper. Sketch Engine offers the possibility of establishing a list of terms ordered according to frequency and filtered by grammatical category. The following comparative graph, including both the Mexican Spanish (MS) and the Peninsular Spanish (PS) corpora, shows that the frequency of nouns, verbs, adjectives, and adverbs in each corpus was symmetrical:

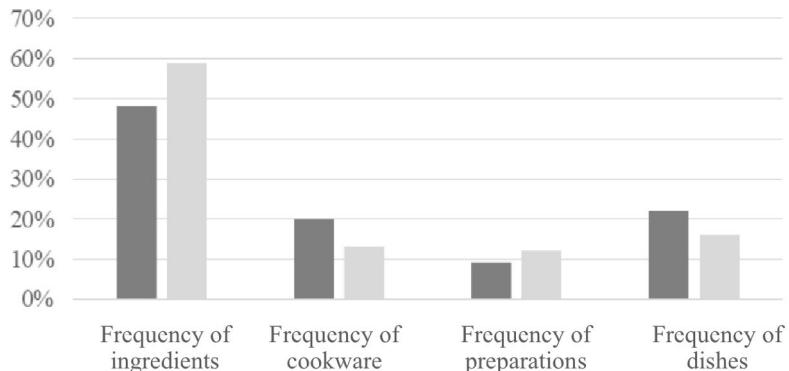


Graph 1. Frequency of grammatical categories in Peninsular and Mexican Spanish

Since the most frequent grammatical category in both corpora were nouns, and since a large number of gastronomic nouns are formed from more than one lexeme, the analysis will focus on nominal SPUs of the type [N+prep.+N]: *jugo de limón* (MS), *zumo de limón* (PS); *aceite de canola* (MS), *aceite de colza* (PS); *calabaza en pay o pay de calabaza* (MS), *tarta de calabaza* (PS); and of the type [N+adj.]: *cebolla acitronada* (MS), *cebolla pochada* (PS); *azúcar impalpable* (MS), *azúcar glas* (PS); *carne molida* (MS), *carne picada* (PS).

#### 4.2. Meaning

From the point of view of semantics or meaning, specialised phraseological units can be classified according to the type of concept they refer to (Cabré 1993: 180-181). As Usme López states, in every recipe there are, at least, terms about the following categories (2010:81): “[...] los ingredientes [...]; los utensilios y recipientes, [...] las operaciones, verbos de acción y descripciones de los toques personales; los productos terminados y la denominación de los plátanos obtenidos” [ingredients, kitchenware and containers, cooking methods, action verbs and descriptions of personal touches, finished products and name of the resulting dishes]. As the corpus focuses on recipes, it includes nouns related to ingredients, cookware, preparations, and dishes, with ingredients being the largest category, as the following graph shows:



Graph 2. Frequency of nouns related to ingredients, cookware, preparations, and dishes in Peninsular and Mexican Spanish

Therefore, based on the list of the most frequently occurring nouns, two lists of the 100 most frequent ingredients, one for Mexican Spanish and another for Peninsular Spanish, were created. The two lists were later compared in order to create a list of common ingredients (47 in total), including *aceite*, *canela*, *miel*, *oliva*, *pan*, *perejil*, *pimiento*, , *sal*, etc. (MS y PS). With the non-matching ingredients, a manual screening was carried out to select those motivated by the lexical variation between Mexican and Peninsular Spanish: *chicharos* (MS) and *guisantes* (PS); *durazno* (MS) and *melocotón* (PS); *guajolote* (MS) and *pavo* (PS); *elote* (MS) and *maíz* (PS), among others.

#### 4.2.1. Collocates of Shared Lemmas Between Mexican and Peninsular Spanish

In order to explore the grammatical, collocational, and syntactic patterns of selected shared lemmas, the *Word Sketch* feature of *Sketch Engine* was used. Because of space constraints, only the lemmas *azúcar* and *pollo* are shown below.

According to the corpus, the lemma *azúcar* (both in Mexican and Peninsular Spanish) is surrounded by:

Collocate	Structure	Mexican Spanish (MS)	Peninsular Spanish (PS)
blanco <sup>3</sup>	N+adj.	azúcar blanca	azúcar blanco
granulado	N+adj.	azúcar granulada	azúcar granulado
impalpable/glas	N+adj.	azúcar impalpable	azúcar glas
invertido	N+adj.	azúcar invertida	azúcar invertido
moreno	N+adj.	azúcar morena	azúcar moreno
perlado	N+adj.	azúcar perlada	azúcar perlado
(a)vainillado	N+adj.	azúcar (a)vainillada	azúcar vainillado
capa	N+prep.+N	capa de azúcar	capa de azúcar
cucharada/ cucharadita	N+prep.+N	cucharada de azúcar/ cucharadita de azúcar	cucharada de azúcar/ cucharadita de azúcar
pizca	N+prep.+N	pizca de azúcar	pizca de azúcar

Table 4. Collocates of the lemma *azúcar* in Mexican and Peninsular Spanish

Table 4 shows two types of denominational variation between Mexican and Peninsular Spanish: lexical variation and morphological variation.

Denominational variation due to changes in the lexicon can be seen in the following example: *azúcar impalpable* (MS) versus *azúcar glas* (PS).

On the other hand, denominational variation due to changes in the morphemes is shown by the use of prefixes such as *a-* for *azúcar avainillado* (MS) versus *azúcar vainillado* (PS), and of gender morphemes: *azúcar blanca, morena* or *perlada* (MS) versus *azúcar blanco, invertido o perlado* (PS).

Regarding collocations of the lemma *azúcar* with terms related to measurements, there is a complete similarity between Mexican and Peninsular Spanish: *cucharada de azúcar, cucharadita de azúcar* or *pizca de azúcar*.

There is no conceptual variation in all the cases described above, as all the pairs of SPUs refer to the same concepts.

The lemma  (Mexican and Peninsular Spanish) is surrounded by:

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3. The rows of the table where variation between Mexican Spanish and Peninsular Spanish can be found have a coloured background.

Collocate	Structure	Mexican Spanish (MS)	Peninsular Spanish (PS)
adobo	N+adj./ N+prep.+N	pollo en adobo	pollo adobado
almendra	N+adj./ N+prep.+N	pollo almendrado	pollo con almendras
alita	N+prep.+N	alita de pollo	alita de pollo
brasa	N+prep.+art.+N	pollo a las brasas	pollo a la brasa
caldo	N+prep.+N	caldo de pollo	caldo de pollo
molleja	N+prep.+N	molleja de pollo	molleja de pollo
mano/pata	N+prep.+N	manitas de pollo patas/patitas de pollo	patas de pollo patitas de pollo
menudencia/ menudillo	N+prep.+N	menudencia(s) de pollo	menudillo(s) de pollo
pechuga	N+prep.+N	pechuga de pollo	pechuga de pollo

Table 5. Collocates of the lemma *pollo* in Mexican and Peninsular Spanish

Table 5 shows three types of denominational variation between Mexican and Peninsular Spanish: syntactic, lexical, and morphological variation.

Syntactic variation: *pollo en adobo* [N+prep.+N] (MS) versus *pollo adobado* [N+adj.] (PS), or *pollo almendrado* [N+adj.] (MS) versus *pollo con almendras* [N+prep.+N] (PS).

Denominational variation due to changes in number morphemes: *pollo a las brasas* (MS) and *pollo a la brasa* (PS).

Lexical variation: *manitas de pollo* or *patas/patitas de pollo* (MS) versus *patas/patitas de pollo* (PS); *menudencias de pollo* (MS) and *menudillos de pollo* (PS). Notwithstanding the differences, there are also identical collocates of the lemma *pollo* in both varieties of Spanish: *alita de pollo*, *caldo de pollo*, *molleja de pollo* or *pechuga de pollo* (MS and PS).

As in Table 4, there is no conceptual variation in all the cases described above because all the pairs of specialised phraseological units refer to the same concepts.

In addition to the lemmas shown as examples, the analysis also shows another type of denominational variation, which is graphic variation: *cacahuate tostado* (MS) and *cacahuete tostado* (PS), or *salsa de soya* (MS) and

*salsa de soja* (PS). Similarly, conceptual variations were also detected in the analysis. Proof of this are the following specialised phraseological units: *salsa verde*<sup>4</sup>, *salsa picante*, or *agua fresca* (Mexican and Peninsular Spanish). *Salsa picante* (hot sauce) does not refer to the same concept in Mexican Spanish and in Peninsular Spanish, especially if we consider that the concept of *picante* is different in each country. In Mexico, the wide range of chili peppers offers a greater variety of hot sauces and a gradation in terms of the intensity of spicy flavour, as opposed to the variety and concept of hot sauces in Spain. On the other hand, in Mexico, *aguas frescas* refers to a large number of non-alcoholic soft drinks made from water with sugar and fruit pulp that are not known in Spain.

The term *taco* deserves a special mention, as in Spain is generally used as a synonym for “piece” whereas in Mexico is used as a term to refer to one of the best-known dishes of its gastronomy. Therefore, *tacos de pollo*, *tacos de pavo*, *taco de queso*, and even *taco de tortilla*<sup>5</sup> will be interpreted differently in each of these countries, since, conceptually, they do not refer to the same reality.

#### 4.2.2. Collocates of Different Lemmas in Mexican and Peninsular Spanish

Denominational variation can be seen in its purest essence in this group of ingredients that use different lemmas to refer to the same concept: *camote* (MS) and *patata* or *boniato* (PS), *crema* (MS) and *nata* (PS), *elote* (MS) and *maíz* (PS), *puerco* (MS) and *cerdo* (PS), *papa* (MS) and *patata* (PS), *tuna* (MS) and *higo chumbo* (PS), among others. Since the base is already different, the SPUs generated by these lemmas will also be different.

Therefore, the lemmas *papa* (MS) and *patata* (PS) have some collocates in common when referring to measurements or preparations, as the following table shows:

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4. The conceptual difference of *salsa verde* in both variants of Spanish was explained in the section 2.2 of this paper.
  5. Although the specialised phraseological unit *pincho de tortilla* is more common in Spain, *taco de tortilla* is also used.

Collocate	Structure	Mexican Spanish (MS)	Peninsular Spanish (PS)
ensalada	N+prep.+N	ensalada de papas	ensalada de patatas
puré	N+prep.+N	puré de papas	puré de patatas
capa	N+prep.+N	capa de papas	capa de papas
kilo	N+prep.+N	kilo de papas	kilo de patatas

Table 6. Collocates of the lemmas *papa* (MS) and *patata* (PS)

## 5. Outline of the Mexican Spanish, Peninsular Spanish, and French Glossary

With the data obtained from the analysis, a list of divergent specialised phraseological units (SPUs) in Mexican and Peninsular Spanish was compiled. This list was completed with the help of the French corpus *frTenTen*, available in *Sketch Engine*, and of general French dictionaries/glossaries (*Dictionnaire de l'Académie française* and *Trésor de Langue Française Informatisé*) and dictionaries/glossaries specialised in gastronomy (*Dictionnaire cuisine; Lexique de l'Académie culinaire; Dictionnaire gastronomique y Le grand Larousse gastronomique*). Below, there is an extract of what constitutes the germ for the creation of a specialised glossary of gastronomic SPUs MS/PS<>FR:

Mexican Spanish	Peninsular Spanish	French
aceite de canola	aceite de colza	huile de colza
azúcar impalpable	azúcar glas	sucré glace
azúcar morena	azúcar moreno	sucré roux
berenjena capeada	berenjena rebozada	aubergine panée
budín de camote	pudín de boniato/batata	pudding de patate douce
budín de elote	pudín de maíz	pudding de maïs
cabellos de ángel	cabello de ángel	confiture de courge
calabazas en pay/ pay de calabaza	tarta de calabaza	tarte à la citrouille
carne de puerco	carne de cerdo	viande de porc
carne de res	carne de vacuno/ ternera	viande de veau

carne molida	carne picada	viande hachée
cebolla acitronada	cebolla pochada	faire revenir les oignons
cebolla blanca	cebolla dulce	oignon doux
cebolla curtida	cebolla encurtida	oignon au vinaigre
cebollitas de Cambray	cebolla tierna	oignon tendre
cerveza obscura	cerveza negra	bière noire
chocolate de tablilla	chocolate de tableta	tablette de chocolat
crema de chícharos	crema de guisantes	purée de petit pois
crema fresca	nata líquida	crème fraîche
crema espesa	nata para montar	crème fraîche épaisse
cuadradito de chocolate	onza de chocolate	carré de chocolat
dulce de camote	dulce de boniato/batata	pâte de patate douce
elote	mazorca de maíz	épi de maïs
encurtido de camote	encurtido de batata	patate douce au vinaigre
ensalada Tampico	ensalada de surimi	salade de surimi
guajolote/pavo de campo	pavo de corral	dinde de ferme
guisado de res	guisado de ternera	ragoût de veau
hombro de cerdo/ trasero de cerdo	paleta de cerdo/ cuarto trasero de cerdo	épaule de porc
jarabe/néctar o miel de agave	sirop de agave	sirop d'agave
jitomate saladette	tomate de pera/ tomate pera	tomate olivette
jugo de durazno	jugo de melocotón	jus de pêche
jugo de limón	zumo de limón	jus de citron
jugo de naranja	zumo de naranja	jus d'orange
jugo de taronja	zumo de pomelo	jus de pamplemousse
leche sin grasa	leche desnatada	lait écrémé
lechuga orejona	lechuga romana	laitue romaine
limón dulce	limón	citron
niño envuelto o rollo	brazo de gitano	roulé
pancita a la provenzal	callos a la provenzal	tripes à la provençale

pasa de uva	uva pasa	raisin sec
pavo molido	pavo picado	viande de dinde hachée
polvo de hornear	levadura química	levure chimique
puré de camote	puré de batata/ boniato	purée de patate douce
puré de papas	puré de patatas	purée de pommes de terre
queso bajo en grasa	queso light	fromage light
queso de chiva/cabra	queso de cabra	fromage de chèvre
raja/rajita de canela	rama/ ramita de canela	bâton de cannelle
ramo de cilantro/ perejil	manojo de cilantro/ perejil	bouquet de coriandre/ persil
rosca de reyes	roscón de reyes	bricole des rois aux fruits confits
salsa de jitomate/tomate	salsa de tomate	sauce tomate
salsa de soya	salsa de soja	sauce de soya
tablilla de chocolate/ barra de chocolate	tableta/pastilla de chocolate	tablette de chocolat
tasajo/cecina de res	cecina de ternera	cecina/ jambon cru de bœuf
torta de chocolate	pastel de chocolate	gâteau au chocolat

Table 7. Extract of the list compiled

## 6. Conclusion

The objectives set at the beginning of this paper are believed to have been met. Corpus linguistics has been found to be a useful tool to identify specialised phraseological units in specialised texts. Thanks to this discipline, the two first objectives were achieved: to identify SPUs in recipes written in Mexican Spanish, and to search for variants in recipes written in Peninsular Spanish.

The analysis of specialised phraseological units in Peninsular and Mexican Spanish shows the existence of both denominational and conceptual variation. This fact could be considered as an indicator of the importance of creating specialised glossaries that include both types of variation.

From a general point of view, the analysis of the specialised phraseological units of Peninsular and Mexican Spanish in the gastronomic field reflects the complexity and richness of Spanish as a whole. Consequently, this reflects the need to create specialised glossaries that bring together SPUs in Peninsular Spanish with the diatopic variations of the different Spanish-speaking countries. This way, the convergences and divergences of the SPUs in this language could be properly reflected.

From a more specific point of view, this paper aimed at emphasising that the phenomenon of diatopic variation requires careful examination. It is evident that a single analysis is not sufficient to reach conclusive results. This paper should be validated by further work on specialised phraseological units in other types of gastronomic texts written in Peninsular and Mexican Spanish, such as restaurant menus. It could even be extended to other varieties of Spanish. The sum of all this will constitute a comprehensive analysis of gastronomic specialised phraseological units in Spanish.

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**BIONOTE**

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