TRANSLATION: WHEN THE LANGUAGE, CULTURE AND HERBS ARE MIXED IN THE SAME BOWL

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INTRODUCTION

Nowadays, the use of translation has played the important role in our daily activity. In the era, how the information cannot be separated from the human activity. Translation will be one of the solutions to tie the gap that commonly occur in transferring the information (language). This study would like to analyze the major type of procedure which is used by translator in translating Indonesian Recipes. The Indonesian recipes are chosen because of they have unique forms in term of language and cultural issue. The typical herbs and way of cooking that sometimes only found in Indonesia food will be the main reason why the writer uses it as a main data. The result shows that there are some procedures are used in translating the recipe. The procedures are used in this recipe such as transference, cultural equivalent, descriptive equivalent, componential analysis, through-translation, and shifts procedures. But it can be concluded that most of the words are translated by using references procedures. The references procedures are mostly used in this recipe because of there are so many equivalence words in TL text. The writer of recipe is not really difficult to find the equivalence because some of ingredients are also easily to be found in TL country. However, there are some words needed to be describing well because of there is not equal words that can be described those words. That is why some procedures are used to solve the problems. The example of some term that hardly to find in TL text for example such as biting, daun salam and daun kemangi.

Keywords : Translation procedures, Indonesian recipes
happen. However, many experts have defined the term of ‘translation’ differently. According to Brislin (1976:1) translation is described as a general term referring to the transfer of thoughts and ideas from one language to another, whether the language is in written or oral form, whether the languages have established orthographies or not; or whether one or both languages is based on signs, as with signs of the deaf. The others explanation about the translation come from Nida and Taber (1982:12). They explained the translation as a process of reproducing in the receptor language the closest natural equivalent of the source language message, first in terms of meaning and secondly in terms of style. In other words, translation is a transfer of meaning, message, and style from one SLT to the TLT. Whereas Newmark (1991:27) defined the act of translating very briefly. It is the act of transferring meaning of a stretch or a unit of language, the whole or a part, from one language to another.

So based on the explanation above, it can be concluded that the translation has the biggest influence to communicate across the culture and language. Translation and culture are so interrelated that translators can no longer ignore cultural elements in a text. The statement is also supported by Duff (1989:5) who stated that as a process of communication, translation functions as the medium ‘across the linguistic and cultural barriers’ in conveying the message written in the foreign languages. Talking about the cultural influence in communication, some experts such as Newmark (1988:94) has his own definition to term of culture. He defines culture as “the way of life and its manifestations that are peculiar to a community that uses a particular language as its means of expression”. Consequently, each community has its own particular cultural patterns.

In translating some cultural term, there are some problems usually found by the translator, for example, how to produce meanings which are acceptable for the cultural community the reader belongs to. So based on the problem above, the writer would like to analyze the major type of procedure which is used by translator in translating Indonesian Recipes. The Indonesian recipes are chosen because of they have unique forms in term of language and cultural issue. The typical herbs and way of cooking that sometimes only found in Indonesia food will be the main reason why the writer uses it as a main data.

LITERATURE REVIEW

Translation is always placed at the core of the intercultural aspects, so that the study of the translation goes along with the
cultural studies. Since translation is recognised as an act of culture-specific communication, a translator also can be called as the ‘first reader’ of the other culture as is shown in the foreign language text and he is expected to present the other in a primary process (Wolf, 1997:128). In this study the writer would like to use the procedures of translation by Newmark, in analysing the Indonesian Receipt book. Peter Newmark, proposes thirteen procedures of translation (1988:82-91) those are

1. Transference, which is the process of transferring a source language word to a target language text.
2. Naturalization, technique which consists of adapting the source language word first to the normal pronunciation, then to the normal morphology of the target language.
3. Cultural equivalent, i.e. replacing a cultural word in the source culture with a target language one.
4. Functional equivalent, requiring the use of a culture-neutral word.
5. Descriptive equivalent, which supposes that the meaning of the culture-bound term is explained in several words.
6. Componential analysis: “comparing a source language word with a target language word which has a similar meaning but is not an obvious one-to-one equivalent, by demonstrating first their common and then their differing sense components”.
7. Synonymy provides a near target language equivalent.
8. Through-translation, implying literal translation of common collocations, names of organizations and components of compounds. It is also called calque or loan translation.
9. Shifts or transpositions, technique which involves a change in the grammar, for instance the change from singular to plural or the change of a source language noun group to a target language noun etc.
10. Modulation, which occurs when the translator transmits the source text message in the target text in conformity with the current norms of the target language. Compensation, supposing that the meaning in one part of a sentence is compensated in another part.
11. Paraphrase: the meaning of the culture-bound term is explained.
12. Couplets occur when the translator combines two different procedures.
13. Notes, which are additional information in a translation. They may appear in the form of footnotes. Some
theorists consider that too many footnotes in a translation are inappropriate with regard to appearance, but they can explain for the target audience many of the source text contents.

However, the job of translation is not always easier to do. The process consists of many complicated tasks that people’s mind is able to cope with and there are some barriers that always occur in translating the text.

According to Nord (1997) there are four categories of translation problems:

1. Pragmatic translation problems which arise from the particular situation and represent a specific contrast of SL vs. TL recipients, SL vs. TL medium, SL vs. TL function etc. Those problems can be identified by the extratextual factors of the text-analytical model.

2. Cultural translation problems are a result of the differences in culture e.g. specific habits, expectations, norms and conventions concerning verbal and other behaviour.

3. Linguistic translation problems which are connected with the structural differences between languages in lexis, sentence structure and suprasegmental features e.g. ‘falsefriends.’

4. Text-specific translation problems are those which may appear in a particular text and cannot be classified as pragmatic, cultural or linguistic ones.

METHOD

In this study the writer would like to use descriptive analysis to find out the procedures are used in translating Indonesian recipe book. The study will be done through some activities such as comprehensiveness of reading books, related-journals and websites. After reading process the writer takes an example of book recipe as the main data. The data will be analyzed qualitatively to get the information relates the major procedure used in translating that book.

DISCUSSION

This is the recipe written by Julie Sutarjana, the recipe is taken from her book 180 recipes complete menus of Indonesian Kitchens: the writer takes one of the recipes on her book, that is Steamed Tofu and Salted Fish in Banana Leaf / Pepes Tahu Telur Asin.

<table>
<thead>
<tr>
<th>Bahasa Indonesia</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bahan-bahan</td>
<td>Ingredients</td>
</tr>
<tr>
<td>• 250 gram tahu, haluskan</td>
<td>• 250 grams tofu, mashed</td>
</tr>
<tr>
<td>• 3 butir telur asin mentah, ambil</td>
<td>• 3 uncooked salted eggs, egg</td>
</tr>
</tbody>
</table>
kuningnya, bagi 2
- 2 batang serai, ambil bagian putihnya
- 2 batang potong jadi 3, memarkan
- daun pisang untuk membungkus
- tusuk gigi atau biting

Bahan Lainnya
- 1 buah tomat, iris menjadi 6 bagian
- 1 ikat daun kemangi, ambil daunnya.
- garam secukupnya untuk perasa
- sedikit merica
- 100 ml santan

Bumbu-bumbu yang di gerus
- 6 siung bawang merah
- 3 siung bawang putih
- 1 sendok makan ebi, rendam sebentar

Methods
- Mix tofu with salted eggs and ground seasonnings. Stir to mix.
- Seasoned with salt, pepper and coconut milk. Stir to mix.
- Line banana leaf with bay leaf and lemongrass. Placed seasoned tofu mixture, topped with sliced tomato and hoary basil leaves. Wrapped and secured with bamboo pair or palm frond picks. Repeat with the remaining tofu mixture.
- Steamed for 20 minutes until done. Remove from the steamer.
- Served with rice.

Cara Memasak
- Campur tahu, telur asin dan bumbu-bumbu yang digerus. Aduk dan campur hingga rata.
- Kukus selama 20 menit sampai matang. Angkat

Additional ingredients
- 1 tomato, cut in 6
- 1 bunch hoary basil, trimmed salt to taste
- ground pepper
- 100 ml coconut milk

Ground seasonings
- 6 cloves shallot
- 3 cloves garlics
- 1 tablespoon dried shrimps, soaked in the water for some minutes
Now the writer would like to analyze one by one based on the recipe above, the writer divided the analysis to the four major groups. Those are ingredients, additional ingredients, ground seasoning and methods. The writer will analyze the recipe from Bahasa Indonesia to English, because the writer of the recipe is originally from Indonesia.

A. Ingredients

<table>
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</tr>
<tr>
<td>• 3 butir telur asin mentah, ambil kuningnya, bagi 2</td>
<td>• 3 uncooked salted eggs, egg yolkes halved</td>
</tr>
<tr>
<td>• 2 batang serai, ambil bagian putihnya tiap batang potong jadi 3, memarkan</td>
<td>• 2 stalks lemongrass, white part cut in 3, crushed</td>
</tr>
<tr>
<td>• daun pisang untuk membungkus</td>
<td>• banana leaves</td>
</tr>
<tr>
<td>• tusuk gigi atau biting</td>
<td>• bamboo picks or palm frond picks</td>
</tr>
</tbody>
</table>

Based on the recipe above, there are some points that can be described. The first, the translation of *bahan-bahan* is translated to the ingredients. Newmark explained it as transference. The writer tries to find the equivalence word of *bahan-bahan* to the word that represents SL to the TL text. The other words that are used transference procedures in translating that recipe for example: *serai* = lemongrass and *tahu* = tofu. Then, the writer of recipe also uses the shifts procedure in translating gram. Actually in writing recipe, there are many writers that use ounce to measure the weight of ingredient. But in this recipe, the writer only used the same word of gram in SL and adds the word s in the word of gram in TL text. The others procedures used in this part are through-translation and descriptive equivalent. The examples of through-translation are *telurasin* = salted egg, and *daunpisang* = banana leaves. Meanwhile, the descriptive equivalent is used to translate biting. Because of biting is not common word used by TL. So, in here the writer of recipe tries to describe what biting is by describing the raw material of biting.

B. Additional ingredients

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Bahan Lainnya</td>
<td>Additional ingredients</td>
</tr>
</tbody>
</table>
There are three procedures used in translating additional ingredients. They are transference, componential analysis and cultural equivalent. Some words used transference procedures for example such as bahainlainnya = additional ingredients, tomat = tomato, garam = salt, mericabubuk = ground pepper. Those words used the process of transferring of SL word to TL text. The used of componential analysis for example for the word daunkemangi = hoary basil and daunsalam = bay leaf. Actually there are different basil and bay leaf that commonly used in Indonesia and Europe. In Europe, the bay leaf means laurusnobilis. It has different aroma and taste with Indonesian-bay leaf / Indonesianlaurel that has latin name Syzygiumpolyanthum. But because of it has similar shape, people always estimated it as the same leaf. The last is cultural equivalent. The word santan is translated to the coconut milk. The writer used the word milk to show different cultural term in describing liquid ingredients. The other example is such as the used of juice to describe different liquid ingredients.

### C. Ground seasoning

<table>
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<tr>
<td>Bumbu-bumbu yang di gerus</td>
<td>Ground seasonings</td>
</tr>
<tr>
<td>• 6 siung bawang merah</td>
<td>• 6 cloves shallot</td>
</tr>
<tr>
<td>• 3 siung bawang putih</td>
<td>• 3 cloves garlics</td>
</tr>
<tr>
<td>• 1 sendok makan ebi , rendam sebentar</td>
<td>• 1 tablespoon dried shrimps, soaked in the water for some minutes</td>
</tr>
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</table>

In this stage, there are two major procedures used in translating the seasoning. The first is transference and the second is cultural equivalent. The transference procedures for example used in translating bawangmerah = shallot and bawangputih = garlic. The writer of recipe in here used the process of transferring of SL word to TL text and because of there is any equivalence name of bawangmerah and bawangputih in English language. So, it can make easier for the writer of recipe to find the appropriate name of those ingredients. Then, for the cultural
equivalent, the writer of recipe used the word of ground in translating *gerus* or *ulek* in bahasa Indonesia. Actually there will be any different taste when the reader uses machine and traditional tools to grind the seasonings. But because of the word and tools of *ulekan* is not commonly used in abroad. So, the writer of recipe only used the word of ground to make the equivalence of *gerus*. The word of *ebi* is also translated by cultural equivalent procedures because *ebi* is commonly used only in South East Asia and not all of shrimp can be used to make *ebi* in Bahasa Indonesia.

D. Methods

<table>
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<td>Cara Memasak</td>
<td>Methods</td>
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<tr>
<td>• Campur tahu, telur asin dan bumbu-bumbu yang digerus. Aduk dan campur hingga rata.</td>
<td>• Mix tofu with salted eggs and ground seasonnings. Stir to mix</td>
</tr>
<tr>
<td>• bumbui dengan garam, merica dan santan. Aduk dan campur hingga rata.</td>
<td>• Seasoned with salt, pepper and coconut milk. Stir to mix.</td>
</tr>
<tr>
<td>• Siapkan daun pisang, tiap lembar dialas 1 daun salam</td>
<td>• Line banana leaf with bay leaf and lemongrass. Placed seasoned</td>
</tr>
</tbody>
</table>

• Kukus selama 20 menit sampai matang. Angkat dari pengukus.
• Sajikan dengan nasi
tofu mixture, topped with sliced tomato and hoary basil leaves. Wrapped and secured with bamboo pair or palm frond picks. Repeat with the remaining tofu mixture.
• Steamed for 20 minutes until done. Remove from the steamer.
• Served with rice.

Most of the procedure used in this recipe is using transference procedure. Based on my opinion, the writer of recipe has the aim to make SL words close to TL words and because of there is so many equivalence words in TL text. So, the writer only used transference procedures. The simple words of procedure text in this recipe are also influence the writer in translating the recipe. The writer seems to use literal method because it is equally translated based on their grammatical construction.
CONCLUSION

After analyzing the recipe above, so it can be concluded that there are some procedures are used in translating the recipe. The procedures are used in this recipe such as transference, cultural equivalent, descriptive equivalent, componential analysis, through-translation, and shifts procedures. But it can be concluded that most of the words are translated by using references procedures. The references procedures are mostly used in this recipe because of there are so many equivalence words in TL text. The writer of recipe is not really difficult to find the equivalence because some of ingredients are also easily to be found in TL country. However, there are some words needed to be describing well because of there is not equal words that can be described those words. That is why some procedures are used to solve the problems. The example of some term that hardly to find in TL text for example such as biting, daunsalam and daunkemangi.

REFERENCES


