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THE IMPORTANCE AND DISCURSION OF FOOD SYMBOLS IN BRITISH CULINARY CULTURE

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ANNOTATION The article discusses the role of food symbols in English culture. "Food" is a separate cultural sphere, which is a unique language - the language of culture. Here, spiritual content finds its expression in material forms, and the text in this language is considered only on the basis of cultural-historical associations. In this regard, in this article we will consider gastronomic or gluttonic discourse on the material of the English language. Cooking is the art of cooking, which is one of the oldest branches of human activity. Over many centuries, the interests and gastronomic habits of each people were formed: over time, national dishes were created. Today, each nation has its own national cuisine, which is an integral part of any national culture and is distinguished by its unique, distinctive national dishes.

Key words: gastronomic discourse, gluttonic discourse, linguosemiotic, cultural historical associations, national.

АННОТАЦИЯ В статье рассматривается роль пищевых символов в английской культуре. "Food" представляет собой отдельную культурную сферу, которая считается своеобразным языком - языком культуры. В ней духовное содержание находит выражение в материальных формах, а текст на этом языке рассматривается исключительно на основе культурно-исторических ассоциаций. В связи с этим в данной статье мы исследуем гастрономический или глуттонический дискурс на материале английского языка. Кулинария - искусство приготовления пищи, являющееся одной из древнейших сфер человеческой деятельности. На протяжении многих веков формировались интересы и гастрономические привычки каждого народа: со временем создавались национальные блюда. Сегодня каждый народ обладает своей уникальной

национальной кухней, которая является неотъемлемой частью любой национальной культуры и отличается своеобразными, непохожими на другие национальными блюдами.

Ключевые слова: гастрономический дискурс, глуттонический дискурс, лингвосемиотический, культурно-исторические ассоциации, национальный.

INTRODUCTION.

Language is one of the most amazing and at the same time the most mysterious phenomena in human society, and language is not an exaggeration to say the greatest achievement of humanity: man created language and made it the only intelligent being on Earth . In this, the speaker usually does not understand the complex and contradictory phenomena that led to the appearance, loss or preservation of one or another element of the language, does not have a clear idea of the mechanism that regulates all parts of the language and gives people the opportunity to become a full-fledged means of communication at any time in human history.

Interestingly, "food" is a separate cultural sphere, a kind of language-the language of culture. Here, spiritual content finds material expression, while in this language the text is read only on the basis of cultural-historical associations [2,24] . Thomas R. Ford writes: (1) culture is the process of historical reproduction and, as part of the cultural system, food pathways multiply from generation to Generation; (2) food is essential for biological survival, so the nutritional status of an individual or population is related to the availability and availability of food; (3) the presence and availability of food is not only a function; (4) social and cultural adaptations are made to factors related to the availability and availability of food; (5) the persistence of factors related to the availability and availability of food contributes to social and cultural continuity of adaptation developed in response to such factors [3,115] .

In this regard, in this study we will consider the speech of gastronomic or greedy English. Cooking (lat. culina-kitchen) is the art of cooking, one of the ancient spheres of human activity. Cooking is so universal that it is even a characteristic sign of Homo sapiens ("cooking not only determines the transition from nature to culture, but through it and through it the human condition can be determined by all its attributes" [4,387]). For many centuries, the interests and gastronomic habits of each people have been formed: over time, national dishes have been created. Today, every nation has its own national cuisine, which is an integral part of any national culture, characterized by its unique national cuisine. About this V. V. Let's remember what Poxlebkina said to him: but this does not mean that "national cuisine is some kind of closed thing that has hardened once." Cooking is one of the least isolated parts of national culture " [5,224]. The process of penetration and interaction of national dishes does not exclude their

uniqueness, since each nation gives a unique taste to any dish, including a dish created by representatives of other nationalities.

Two main factors, namely the set of starting products and the way they are processed, are the basis of any national culinary. The first factor is determined by complete and complete material production and what nature gives, which in turn means how the geographical location of the country, its climatic and economic conditions affect the specifics of national cuisines. It is known that, depending on climatic conditions, the diet of different peoples also often changes.

The development of national cuisines was greatly influenced by the use of fire, and the methods of heat treatment by the types of dishes. The emergence of various ovens in these zones was influenced by the peculiarities of the geographical and climatic location of some countries. It should be noted that the peculiarities of national cuisine are influenced by religious traditions, the system of church prohibitions, as well as ancient traditions that determine the way of life. However, religious identity does not have a leading role in the English-language dialogue of greed.

For this reason, religiously defined terms are rare in our study. Culinary art has always been formed under the influence of certain environments, different classes and classes. It often depended on the fashion that a particular social stratum introduced, the reputation or habits of individual individuals.

LITERATURE ANALYSIS AND METHODS.

Linguists have long studied the relationship between language and culture. Language is a system that allows you to collect, store and transmit information collected in the minds of society from generation to generation. Culture also functions to maintain and transmit certain types of collective knowledge so that language and culture always interact [6,7,8,9,10]. N. P. Golovnitskaya's fair argument is that lexical semantics embodies the imprint of a particular cultural environment and represents the experience of society [11,304]. For example, a bar (bar) in the United Kingdom is a place where you can often tamaddi and drink, while a bar (Bar) in Germany is usually a nightclub.

Conversely, a difference in form does not imply a functional difference. A cafe in the UK, a coffee shop in the United States (and in the UK it is a special coffee shop and a coffee shop where sandwiches, coffee, tea cups are served), as well as the Kaffeehaus in Austria are functionally equivalent: being alone in these places, reading, writing something, you just calmly move away from everything, in this case without fear of In the UK, the term "coffee bar" is widely used: it is a cafe where you can dance, but alcohol is not sold. Such a cafe is popular among young people, especially young people who are not yet allowed to drink alcohol. If participants in the communication process are not familiar with all possible interpretations of

the word in speech, this can lead to conflicts in the interpretation of concepts and, as a result, to misunderstanding or complete misunderstanding. A word itself can have different meanings in different languages and cultures, while concepts with the same sound can be expressed in different ways. Therefore, we consider it necessary to briefly describe the advantages of the peoples of English-speaking countries in terms of food and cookery, as well as ethnomantic characteristics.

One of the main features of the current stage of human development is the ethnic Awakening, which manifests itself in belonging to a particular Ethnos (people, national community) and involves interest in its roots, traditions, customs. The ethnospecific characteristics manifested in the desire of English-speaking peoples to preserve their identity, basic values, the uniqueness of their household culture are reflected both in the system of nutrition we are studying and in its linguosemiotic expression. British national cuisine has been formed over the centuries and historically it has been so that several Ethnos and completely different cultures have formed on the territory of the British Isles. While at first glance it seems that all areas of the British isles form a single cultural and linguistic space, the great differences between England, Scotland, Ireland and Wales are evident when studied in greater depth. These differences lie on the basis of various studies ranging from differences in temperament to differences in culinary traditions. The formation of the national cuisine of each province or country was also greatly influenced by its geographical location and climatic conditions. Therefore, the national cuisine of English-speaking peoples is considered one of the most distinctive areas of culture of these peoples due to its cultural-historical development, originality of the natural habitat and basic historical preparation.

This, of course, is reflected in its linguistic aspects (in the system of terms related to food raw materials, semi-finished products, ready-made dishes and the recipe for their preparation, as well as in the symbolism of these terms). The peculiarities of British national cuisine are associated with the history of England, Scotland, Wales and Ireland, the climate, as well as its close ties with India and the neighborhood and constant conflicts with France.

English cuisine, which made Great Britain famous all over the world, was formed in the Victorian era, at the end of the XIX century. It embodies many features of its "predecessor", Celtic cuisine, as well as the culinary traditions of France and India. French became almost extinct due to close relations with English cuisine. Throughout the 20th century, all the top places in the cookbook were occupied by dishes of French cuisine. Only the following dishes reminded the British of the existence of their own cuisine: plum pudding, Yorkshire pudding, rice pudding, etc. Such a historical-geographical situation gave rise to the gastronomic (purely semiotic) creativity of the English-speaking society, and then linguistic creativity. For example,

Britain, once the largest colonial power, brought recipes for curry spices, Malligatoni soup, Worcester sauce, and other dishes from India, which are now recognized as British-specific dishes. The British added their national characteristics to these recipes, changing the way they were prepared and their appearance: they became a dish to be consumed as a combination of products that the Indians did not use.

In addition, spices, many sauces, jams, pickles are considered a "national asset" for English-speaking peoples. It is noteworthy that Welsh and Scottish cuisines are more "bright" and spiced, provided that it is customary for English cuisine to prepare a fairly traditional dish almost without the use of sauces and spicy spices. In contrast to the widespread perception that English-language cuisine is "poor", lacking in Variety and nutritional value, a study of the linguosemiotic system of English-language gluttonics shows that the diet of representatives of English-speaking cultures is rich and diverse. This is reflected in the abundance of food labels.

English breakfast and English tea have already become world famous. However, J. K. The health recipe presented in the pages of Jerome's "three men in a boat (not counting the dog)" best describes English cuisine: "a pound of steak and a pint of bitter beer every six hours" showed that a wide variety of beef dishes, wild animal meat, salmon fish, crabs, sea tongues, shellfish, apples and cheese are typical of England. This country is famous for smoked fish, Yorkshire pudding, Devonshire cream jam, fatty hot infusions and fatty breads. The British do not particularly love vegetables. This is partly due to the fact that in the local climate they do not ripen much. Mainly peas, beans, asparagus, juicy salad, cabbage, turnips, brookva and potatoes are grown. Potatoes, which appeared in the British Isles in 1590, are the most common ildizmeva and are part of almost all dishes: soups, pies, pies and ragus. But most often it is boiled with a sprig of mint and served to the table with butter. To prepare the chips, the potatoes are cut into thin slices and fried in oil. Another delicious dish in the UK is "jacked potatoes" ("crispy potatoes"): whole potatoes are baked, cut and filled with various ingredients, poured with pre-melted cheese and butter.

In Ireland, the potato is an agricultural crop. Here it is common much earlier than in all countries on the European continent, and here it has been the main part of the diet for five centuries. He was brought to Ireland by Sir Walter Ralley, a famous pirate, later admiral in the service of Queen Elizabeth I [12].

This ildizmeva immediately changed Irish culinary habits: if earlier the main ingredient in the dish was oats, now oats have vacated their place in potatoes. It is located on small plots of land separated by irrigation channels - the so-called "lazy bed". In the south-west of Ireland, this vegetable harvest festival, known as the "Stampy Party", is celebrated. On this day, stampi (stampy) for all workers - breads made from young potatoes are baked. Potatoes also served as

the basis for the formation of phraseologisms in English:" (clean) potatoes", "very potatoes", "potatoes and dots", "hot potatoes", "smb for unloading. like hot potatoes", "meat and potatoes", etc.

CONCLUSION The most popular dishes of the cuisine of English-speaking countries are boxty pancakes, named with nationally distinctive lexical units, Welsh rarebit, Irish styusi, Haggis, stovies. These dishes are prepared only in the United Kingdom and Northern Ireland, making the corresponding lexemes unique linguomadanic nominals.

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