

## **The Translation of the Most Popular Indonesian Food into English in Novels**



**Erlina Zulkifli Mahmud**

Universitas Padjadjaran, jalan Raya Bandung Sumedang Km21 Jatinangor –Sumedang West Java, INDONESIA

**ABSTRACT:** Indonesia is a country of various ethnics, each of them is represented by unique characteristics including its food. Some of the food become so popular that all ethnics are familiar though they may possibly have never tasted it yet. There are various ways to know certain food from a certain ethnic in Indonesia; one of them is through literary works, like novel. Novels as the reflection of human life; what people eat, what food they like, how they make their food is sometimes included as a part of the story. The food mentioned in a novel comes from a certain ethnic depending on the setting of the story. An author needs to give a brief explanation or information regarding the food she/he mentions in her/his novel. This is because the name of food sometimes does not represent its ingredients; they cannot be figured it out by their names only; they are unique. A translator needs to find the equivalent for the food which is seldom listed in any dictionaries. These are the background of this research while the object is the names of Indonesian food found in three Indonesian novels whose frequency of their occurrences are more than other foods. The three novels having different settings are chosen as they discuss the same foods in their stories. What similar foods reveal the most frequently in the three novels; how they are expressed in each novel; how they are translated into English dealing with translation procedures are the research questions. Using qualitative method this research is to describe the most popular food in Indonesian novels based on their occurrences in the three novels and using Translation Studies for analyzing the data this research is to identify the translation procedures used. The results show that the most popular Indonesian food mentioned in three novels are *rendang* and *sambal* and the two of them are expressed specifically in the three novels and they are translated into English target texts involving several translation procedures each. The most frequently translation procedure used is couplets, a combination of two translation procedures with transference as one of the combination.

**KEYWORDS:** Indonesian food, couplets, *rendang*, *sambal*, transference, translation procedures

### **I. INTRODUCTION**

Translation is a work of various subjects that requires a translator to have not only linguistic knowledge dealing with the source language and the target language but also to have other knowledge such as culture of both. It provides inter-cultural communication by sharing as closest as possible and as natural as possible the culture of the source language to the culture of the target language. This is in line with the definition of translation by Nida & Taber (1982) that translation is an act of reproducing equivalent of the source language message in the target or receptor language with one condition that it should be the closest natural equivalent either in meaning or in style (Nida, Eugene A & Taber, 1982). This work may become harder for a translator when dealing with literary work such as novel.

Novels consist of stories which are fictitious yet the stories are the reflection of human life in certain settings which sometimes involve very technical words or terms and very specific words or terms linguistically as well as culturally. Names of food are one of the cultural elements called *realia* (Guerra, 2012) a translator needs to deal with. The name of food may represent its main ingredient like chicken and its cooking process, fried, in fried chicken. This gives no problem to the translator as it deals with general terms understood by any cultures so the translator can directly translate it literally. However, there are some names of food which are unique that they do not represent its main ingredients, its cooking process: fried, baked, boiled, steamed; its taste: sweet, sour, spicy, hot. Consulting dictionaries is of no help as the names of food are not listed in their entries. Yet, there are some technical ways a translator may choose in dealing with the situation, for instances, translation techniques, translation strategies, as well as translation procedures. This research focusses on the use of translation procedures only.

The food mentioned in one novel may represent one specific culture, like *rendang* which is from Minangkabau culture in West Sumatra. The name of the food may occur ten times or more in the novel. It means it needs extra attention from the translator so its translation gives sufficient and smooth information to the readers of the target text from the first time the word mentioned until the last time. This may involve not only one but several translation procedures. In addition to that, the same name of food may occur in other novels yet with different detailed description that this may lead to possible different translation procedures.

## The Translation of the Most Popular Indonesian Food into English in Novels

This research uses three novels as the data source. They are chosen as they have the same setting that they mention Indonesian food in each. There are some names of food that appear in all novels and some appear only in one novel but more frequently than others. They are classified as popular. However, what foods are discussed in this research only those mentioned in all the three novels though they are the same food but they are expressed differently in each novel. These are all the background of this research. Based on the background, the research questions can be constructed into (i) what similar foods mentioned in all the three novels; (ii) how they are expressed in each novel; (iii) what translation procedures are used. Using Newmark's translation procedures, this research aims firstly at identifying the popular food mentioned in all three novels; secondly at revealing how the same foods are expressed in each novel and thirdly at identifying what translation procedures involved in each occurrence of the foods.

## II. LITERATURE REVIEW

The translation of food or names of food has been used as the object of research articles recently as it could be seen from the publication indexed by Google Scholar and others. The data source is of various forms: literary works like novel, poetry, and others like restaurant menu, students' assignment, official data of culinary tourism. They relate the names of food as cultural words. Most of them focus on how the names of the food are translated; some added with the readability and the assessment quality. The technical ways in studying the translation involve translation strategies, translation techniques, and translation procedures. Each of them represents in a bit different way. This research uses translation procedures by Newmark which can be applied to any kind of text: expressive text like novels that relate to the existence of cultural words or very specific expression and informative text that may relate more to the structure of the text.

### A. Previous Researches

To show the position of this research, there are previous researches used as references dealing with the translation of food or names of food. The first previous research is a journal article dealing with the use of translation procedures by Newmark in Chinese menu (Yingmin et al., 2021). The translation is from Chinese into English and the object is culinary culture specific items. The second previous research is also a journal article about the translation of Indonesian dishes yet the theory which is used to study this translation is Baker's taxonomy of translation strategies by professional translators for non-equivalent words (Zulkifli Mahmud et al., 2020). The data source is also a novel; Indonesian novel which is translated into English. The third previous research is a thesis. It discusses the translation of food in restaurant menu specifically in Yogyakarta, Central Java, Indonesia (Tanudirjo, 2020). The translation is from Indonesian into English and it involves also the readability and the assessment quality by House while for the Translation Studies this thesis uses Structural strategies and Semantic strategies by Suryawinata and Hariyanto, Indonesian scholars. The fourth previous research is a journal article about the translation of subtitle in Netflix series relating to names of food as specific-culture items (Farkhan et al., 2020). This research uses Pederson's translation strategies and some of them are retention, generalization, specification, and direct translation. The fifth previous research is a journal article which discusses the translation procedures in translating the names of food as cultural words taken from a recipe book (Kemala & Indrianty, 2021). The result shows that the most frequently translation procedure found is descriptive equivalent. The next previous research is a journal article with students' assignment as its object and the translation procedures by Vinay and Darbelnet for analyzing the data. The aim is to find out if the translation is based on the emphasized of source-language procedures or targetlanguage procedures (Baihaqi, 2018). The seventh previous research is a journal article about the translation of five popular traditional foods in Indonesia using componential analysis. Its aims are to find out the accuracy of the translation and giving option of possible translation techniques to overcome the difficulty in translating the names of food as cultural words (Dewiyanti & Suryani, 2017). The last previous research is a journal article about translating traditional food from West Java, the data analysis involves translation procedures by Newmark and the result shows that most appropriate translation procedure for translating traditional food is cultural equivalent (Amalia, 2017).

Based on the previous researches it can be pointed out that the position of this current research is clear though it uses the same theory; Newmark's translation procedures. This current research discusses the most popular Indonesian foods mentioned in three Indonesian novels translated into English, not in a restaurant menu, not in a recipe book, not in any official data of tourism.

### B. Newmarks' Translation Procedures

Translation procedure is a technical term which does not belong only to Newmark. Older scholars like Vinay and Darbelnet (1995) also use the term translation procedure but they make two classifications to put all translation procedures based on their importance. Borrowing, calque and literal translation are translation procedures which are put under direct translation while transposition, modulation, equivalence and adaptation are put under oblique translation or free translation (Vinay & Darbelnet, 1995). There are only seven procedures proposed by them. Some terms are also used by Newmark later, like literal translation, transposition, modulation, but then Newmark develops the procedures into eighteen procedures without putting them into certain classification like direct translation and oblique translation.

The main theory used for this research as mentioned before is Newmark's translation procedures consisting: literal translation, transference, naturalization, descriptive equivalent, functional equivalent, cultural equivalent, synonymy, through translation, shifts

## The Translation of the Most Popular Indonesian Food into English in Novels

or transpositions modulation, recognized translation, translation label, compensation, componential analysis, reduction and expansion, paraphrase, couplets, notes (Newmark, 1988). As the translation of Indonesian food deals only with two popular Indonesian food found in novels; not all foods are discussed, the collected data only involve some of the translation procedures as follow.

The first translation procedure is mostly found in the data is transference when a SL word is translated by transferring it to a TL text like in a case of borrowing for example *nasi kuning* 'yellow rice' into *nasi kuning*. This is important to let the readers of the target text gain information about the name of Indonesian food and this is made possible by using translation procedure namely transference. The second translation procedure is called naturalization; it is when the transference word undergoes the changing of phonological element based on the accepted target language pronunciation, for example when the word computer is translated into Indonesian *komputer*. The third translation procedure is called cultural equivalent; it is when approximate translation of SL cultural word is translated into a TL cultural word, for example, Indonesian *rujak*, whose ingredients consist of small chops of some fruit like pineapple, *jambu air* 'water apple', young mango, mixed with palm sugar, tamarind juice, chili and crushed peanut, is translated into fruit salad in English which is not exactly the same but it is approximately the same. The fourth translation procedure is functional equivalent when it neutralizes or generalizes the SL word, for example *sambal* which is made of chili with onion, garlic, and mostly shrimp paste, crushed coarsely using mortar and pestle is translated into chili sauce. Specifically, the ingredients are different as well as the process and also the performance yet generally it refers to chili sauce. The fifth translation procedure is called descriptive equivalent. It is usually preceded by the transference of the word described, for example *nasi tumpeng* which is translated into *nasi tumpeng*, mostly yellow rice having big cone shape accompanied by side dishes like, fried chicken, boiled or steamed vegetable, sambal, and others. The next translation procedure is called shifts or transposition when it deals with the changes in the target text due to grammatical differences between the source language and the target language, for example, "Give me a hug" is translated into *Peluk saya*. The noun "hug" is translated into the verb '*peluk*'. The next procedure is called modulation when there is a different view point like from passive into active and vice versa, for example, "My car was stolen" into "*Seseorang mencuri mobil saya* 'Someone stole my car'. The seventh translation procedure is componential analysis where a term or word is translated into its components, for example the name of food *gado-gado* is translated into a kind of vegetable salad where the vegetables like, cabbage, bean sprout, long beans are blanched and mixed with spicy peanut sauce. This is almost the same with descriptive equivalent. The eighth translation procedure is called reduction and expansion dealing with omitting a part of the text and adding information or element to the text. The ninth translation procedure is called paraphrase when a simple phrase consisting a head and a modifier is translated into a large phrase with some additional information and some changes in structures. The tenth translation procedure is known as couplets, it is a combination of two translation procedures and a combination of three translation procedures called triplets as well as a combination of four procedures known as quadruplets. The last translation procedure involved in this research is called notes, addition, and glosses dealing with additional information at the bottom of a page, within the text, and at the end of chapter or book.

### III. METHODOLOGY

As other field of social sciences, the method of a research mostly used is qualitative method. This is based on the data studied consists of phenomena stated in words not in number (Kothari, 2004). The characteristic of the data is natural, as found in the source texts, no modification is added. Using qualitative method, this research is to reveal the phenomena involving the existence of translation procedures used in translating popular Indonesian food found in novels.

The novels used as the data source as follow.

- (i) *Negeri Lima Menara 'The Land of 5 Towers'* having the setting of Minangkabau (Padang) culture. This ethnic is wellknown with its foods and one of them is called *rendang*, it is a spicy stewed beef in coconut milk and it is not only well-known nationally but also internationally (Wijaya, 2019)
- (ii) *Pulang 'Home'* having the settings, one of them is restaurant business abroad. Some of the chapters discusses some of specific Indonesian food, one of them is also *rendang*.
- (iii) *Bekisar Merah 'Red Bekisar'*. Unlike the two previous novels discussed, this last novel is chosen as it reveals two sides of daily life between the village life and the urban life which include the discussion of food; from traditional food to urban food and *rendang* is also mentioned here.

The three novels are chosen because they mention the names of Indonesian food in their stories.

There are some steps carried out dealing with this research as follow.

- (1) Collecting names of Indonesian food mentioned in three novels;
- (2) Selecting the most frequently mentioned food in each novel based on the number of its occurrence;
- (3) Deciding the most popular food based on the frequency of its occurrence in all three novels;
- (4) Studying the names of food and its possible varieties mentioned in the three novels;

## The Translation of the Most Popular Indonesian Food into English in Novels

- (5) Putting the collected data in a table; one table for one same name of food mentioned in all three novels; (6) Comparing the names of food in the source texts with its equivalents in the target texts;
- (7) Finishing up the documentation of the translation of the popular food into two tables.
- (8) Identifying the translation procedures used in translating the names of the most popular food;
- (9) Writing the result of the analysis data into a research paper template.

### IV. RESULTS AND DISCUSSION

From the collected data found in the three novels it can be identified that there are two names of food fulfil the requirements of being popular. The most popular one is *rendang* in all its variants and it is followed by *sambal* in all its variant. This is based on the occurrences of the food in the three novels.

There are two names of food occur in all three novels: *rendang* and *sambal*. However, the equivalents in the target text are expressed not exactly the same as seen in this following tables: table 1 and table 2.

**Table 1. The Translation Procedures in Translating the Most Popular Indonesian Food in Novels: *Rendang***

No.	Source Text	Target Text	Translation Procedures
1	Rendang <b>Kapau</b> yang sudah kering ke hitam-hitaman	Dried, blackish <i>rendang</i> – <b>spicy meat</b> .	Quadruplets: Shift or Transposition, Transference, Reduction, and Functional Equivalent
2	Kawan-kawanku yang baik hati menyumbang serpihan-serpihan <b>rendang</b> mereka.	My kind friends donated bits of their own <i>rendang</i> <b>meat</b> .	Couplets: Transference and Expansion
3	Satu plastik besar rendang <b>padang</b> berwarna hitam kecoklatan..	A big plastic package of blackish brown <i>rendang</i>	Triplets: Transference, Reduction and Shift of Transposition
4	Amak bikinkan <i>randang kariang jo kantang</i> <sup>56</sup> <sup>56</sup> Rendang yang sudah menghitam dan semua bumbu meresap ke dalam daging dan kentang <b>kecil karena dipanaskan berkali-kali</b> . Rendang seperti ini sangat tahan lama dan rasanya sangat khas.	Amak has made <i>randang kariang jo kantang</i> <sup>15</sup> <sup>15</sup> Rendang that is already blackened with the meat and potatoes already marinated in the spices. Rendang like this can last for a very long time and has a very distinctive flavor.	Triplets: Transference, Notes and Reduction
5	Rendang Padang	<i>Rendang Padang</i> : Meat and coconut milk curry.	Couplets: Transference and End-Notes
6	selain rendang padang..	along with my Padang-style <b>beef</b> <i>rendang</i> ,	Couplets: Expansion and Transference
7	...Pedasnya rendang daging,	The spicy taste of <b>beef</b> <i>rendang</i> ,	Couplets: Transference and Shifts or Transposition
8	Siapa yang bisa menolak rendang yang dahsyat ini	Who could turn down an offer of <i>rendang</i> as good as this.	Transference
9	Ingin makan apa, Las: ..., rendang Padang,..	What would you like? ... <i>rendang</i> Padang...?	Transference
10	Rendang <b>Kapau</b>	<i>Rendang</i>	Couplets: Transference and Reduction
11	Ini dia rendang Kapau asli	This was the original <i>Kapau rendang</i>	Couplets: Transference and Shift or Transposition

There are eleven data representing the most popular Indonesian food found in the three novels. The real number of occurrence in the data source is more than what are written in the table 1. The name *rendang* may come alone as in data number (2 and 8) but the rest of them are accompanied by its specification, for examples, *rendang* Kapau as in data number (1, 10, 11) it is added by a name of place, Kapau, to explicitly state that the most popular and the most delicious rendang is from this place, Kapau. It is a small village near Bukit Tinggi city. The next specification is known as *rendang* Padang as in data number (3, 5, 6, and 9). Padang is the

## The Translation of the Most Popular Indonesian Food into English in Novels

capital city of West Sumatra and most people in Indonesia know it. When people talk about this food they relate it to Padang city. Therefore, the adding information in the equivalents are needed. The next specification is *rendang* daging as in data number (7) where the main ingredient *daging* 'beef' is explicitly stated. Recently the main ingredient of *rendang* has been developed to chicken also. It is therefore the author would like to emphasize that what he/she means in the story is beef *rendang*. The last specification of *rendang* mentioned in the novel is *randang kariang jo kantang* as in data number (4). This specifies the performance of this food that it is *kariang* 'dried' as it has been cooked for a very long time not only once but several times until it is really dried and it is cooked with small potatoes '*kantang*' too. From the data in this table we can make a note that the main ingredient of *rendang* is beef; it is cooked in coconut milk until dry; it is spicy; it is originally from Kapau but nationally it is called *rendang* Padang.

The translation procedures found in the data are various: transference, reduction, expansion, functional equivalent, shift or transpositions, and notes but mostly they are in the form of couplets or triplets or quadruplets. And in the combination of two or three or four translation procedures, transference is always involved from data number (1) until data number (11). The translation procedures in translating this food may be the same or in the same combination but the detail in the equivalent is not the same, for examples, the name *rendang Padang* is translated into (i) *rendang Padang* as **transference**; (ii) Padang-style beef *rendang* as **transference and expansion** where the word "style" and "beef" are added; (iii) *rendang Padang*: meat and coconut milk curry, as notes which also involves transference placed at the end of the novel as end-notes: (iv) *rendang*: spicy meat as functional equivalent where the name *rendang* is generalized into spicy meat which could refer to any other food. However, the transference of the name *rendang* strengthens that the spicy meat is called *rendang*. The shifts or transpositions are needed in translating this name of food due to the fact that the source language does not have the same syntactic structure specifically in its noun phrase. In the source language, the modifier is located after the head while in the target language the head is located before the modifier as seen in data number (1) from *Rendang Kapau yang sudah kering ke hitam-hitaman*, with the head *rendang Kapau* is put at the beginning of the phrase into 'dried, blackish *rendang*' with the head *rendang* put at the end of the phrase; the same case occurs in this data number (3), as well as in data number (7), and also as in data number (11). This is the reason why the structure needs to be changed based on the syntactic rule of the target language. The next translation procedure is reduction which is applied in data number (1), (3), (4), and (10). In three data (1), (3), and (10) the reduction translation procedure is applied as to generalize the name *rendang* itself, having no specification of its originality, that it is originally from Kapau; its identity, that it is nationally known that *rendang* is always related to the capital city of West Sumatra, Padang. It is assumed that the translators do not want to confuse the readers of the target text with these details. They just need to know that what is being discussed in the story is a food by the name of *rendang* as the main message. However, the reduction cannot be accepted in data number (4) when the information in the footnotes in the source text *karena dipanaskan berkali-kali* 'because it is cooked over and over again' is not translated or deleted. This process is needed to be mentioned as it shows the result why the *rendang* can be so dried and blackish brown. Another part which is deleted is the information about the size of the potatoes used in the *rendang*, *kentang kecil* 'small potato'. This small potato in Indonesia is also known as *kentang rendang*, the potato for *rendang*. Deleting these parts reduces the wholeness of the message. Meanwhile the expansion translation procedure is applied in data number (2) and (6) in order to explicitly stated that what is being donated in that context is bits of *rendang* meat (2) and to explicitly stated that the word Padang-style beef attached to the word *rendang* is the *rendang* from Padang, Padang-style, not from any other places, and it is made of beef not chicken.

Overall the translation of the name of food, *rendang* involves six translation procedures either as one single translation procedure like transference to show its identity of the food being discussed or as a combination of two (couplets) or three (triplets) or four translation procedures (quadruplets) involving, functional equivalent, shifts or transposition, expansion, reduction, and notes.

**Table 2. The Translation Procedures in Translating The Second Most Popular Indonesian Food in Novels: Sambal**

No.	Source Text	Target Text	Translation Procedures
1	<i>Salathah rohah</i> atau sambal istirahat, campuran cabe merah dan hijau yang digiling kasar, bersatu di dalam cairan minyak yang berlinang-linang kehijauan.	<i>Salathah rohah</i> , or <b>beak hot sauce</b> . A mixture of red and green chilies coarsely ground, united swimming in greenish oil.	Couplets: Transference and Cultural Equivalence
2	Penampilan <b>sambalnya</b> bersahaja saja..	It looked like ordinary <b>hot sauce</b> .	Functional Equivalent
3	Sibuk mengacau <b>sambal hijau</b> yang berminyak wangi di nasi hangatnya	..busy mixing the <b>oily green chili sauce</b> with a tempting smell into his warm rice..	Shift or Transposition

## The Translation of the Most Popular Indonesian Food into English in Novels

4	... <b>sambal</b> khas dapur kami ini memang membuat air liur meleleh..	Our kitchen's special <b>chili sauce</b> really did make the mouth water.	Functional Equivalent
5	Sambal terasi	<i>Sambal trassi</i> : Chili paste.	Triplets: End-Notes, Transference, and Naturalization
6	Sebenarnya saya ingin makan nasi dengan sambal terasi dan lalapan	I'd actually prefer rice with <b>sambal trassi</b> and vegetables	Couplets: Transference and Naturalization
7	Aroma sambal bajak itu menabrak hidungku	The smell of <b>fried chili sambal bajak</b> assails the nose.	Couplets: Descriptive Equivalent and Transference
8	...sambal bajak yang tidak terlalu pedas	A <i>sambal bajak</i> which was not too hot	Couplets: Transference and Literal Translation
9	...sambal kacang dengan cabe rawit..	A crushed peanut <i>sambal</i> into which he blended small green chilies	Couplet: Transference and Expansion
10	... dan sambal bajak	And to make it everything taste better was my <b>fried hot pepper sauce, sambal bajak</b> .	Couplet: Descriptive Equivalent and Transference
11	...dengan modifikasi <b>sambal bawang</b> ..	with <i>sambal sauce</i>	Modulation: Part for the Whole
12	... <b>sambal bajak teri</b> .	.. <i>sambal bajak teri</i> , ... <b>fried hot pepper sauce with dried and salted white fish</b> ,	Couplet: Transference and Descriptive Equivalent

The second most popular Indonesian food found in the three novels is called *sambal* with its variants. As data in table 1, the occurrence of the name of the food *sambal* does not always come alone either. Some of them are given specification or having its variant, for examples: *sambal hijau* as in data number (1) and (3), *sambal bajak* as in data number (7), (8), (10), *sambal bawang* as seen in data number (11), *sambal bajak teri* as seen in data number (12) *sambal kacang* as in data number (9), *sambal terasi* as in data number (5) and (6). The name *sambal* which reveals alone can be seen in data number (2) and (4). The main ingredient of *sambal* of any variant is chili either it is chili *padi* or cayenne chili, red chili, or green chili, and the second main ingredient that mostly represents its name is attached after the word *sambal*, for instances, *sambal terasi* 'sambal trassi', *sambal bawang* 'sambal onion', and *sambal kacang* 'peanut sambal', while the term *bajak* in *sambal bajak* does not represent its ingredient except chili. It refers to the kind of sambal having mild spiciness; it is not too hot.

The data in number (1-4) are taken from the same novel and it discusses the same kind of sambal made mostly of green chili mixed with red chili and it tastes very hot that it needs time to get rid of the spiciness from our mouth that you need to take a rest a bit before continuing with your other activities. It is therefore it is called *sambal istirahat* 'rest'. In the story, the term "*salathah rohah*" is how the students in Islamic boarding school call it. It is actually a kind of *sambal hijau* 'green' refers to the colour of the chili, green chili; it is cooked in oil as frying but the oil is taken as a part of the mixture of the sambal. The data in number (5) and (6) regarding the kind of food called *sambal terasi* 'sambal trassi' are from the same novel. The occurrence of this food in the novel as a story is at least 4 times and one is put at the end of the novel as in end-notes. This *sambal terasi* is made of chili mostly red chili with shrimp paste called *terasi*. The process of making this kind of sambal is the same as all other kinds of sambal. It uses mortar and pestle and it is crushed coarsely. *Sambal terasi* is mostly served fresh; not cooked or fried but the shrimp paste is always cooked, mostly baked or fried without oil. The next kinds of sambal from data (7) to data (12) are found in the same novel: *sambal bajak*, *sambal kacang*, *sambal bawang*, and *sambal bajak teri*. *Sambal bajak* as well as *sambal bajak teri* are kinds of sambal with mild spiciness and mostly they are fried. *Sambal bajak teri* is a mixture of *sambal bajak* with small white salted fish called *teri*. The small white salted fish is usually fried first before it is mixed with the sambal.

Unlike the translation procedures used in translating *rendang*, transference translation procedure is not always used in translating *sambal* and its variants. There are nine translation procedures involved in the translation of the second most popular Indonesian food, *sambal* in three novels. The translation procedures are transference, literal translation, naturalization, descriptive equivalent, functional equivalent, shifts or transposition, expansion, modulation and cultural equivalent. This indicates that the translation of *sambal* and its variants are more various than the translation of *rendang*. The use of transference translation procedure can be seen

## The Translation of the Most Popular Indonesian Food into English in Novels

in data number (1), (5 – 10), and (12). The translators need to use this translation procedure to keep the culture of the source language with the name of the food called *sambal* and its variants.

Cultural equivalent translation procedure is used in data number (1) because the target language culture has this kind of chili which is very hot called chili beak. This can be used as the equivalent for *salathah rohah* or *sambal istirahat* which is also very hot. The readers of the target text will understand this more easily especially about the taste of this sambal called *salathah rohah* or *sambal istirahat*. While functional equivalent translation procedure is used in translating the name *sambal* with no specification or variant as in data (2) and (4). Although the translation procedure is the same that it generalizes the cultural word *sambal* but the details are different: hot sauce for *sambal* in data number (2) and chili sauce for *sambal* in data number (4). In addition to that, shift or transpositions is used for the same reason as shift or transposition in some data in table 1. This deals with the syntactic structure of Indonesian noun phrase having the pattern of H + M; head first then followed by its modifiers opposing the English noun phrase structure with modifiers come first before the head. Therefore, *sambal hijau* ‘green sambal’ *yang berminyak* ‘oily’ is translated into oily green chili sauce. The next translation procedure used is notes specifically end-notes as in data number (5) regarding the translation of the name *sambal terasi* ‘shrimp paste sambal’. The translator just italicizes the name *sambal terasi* in the story but give explanation or information in the form of notes or end-notes at the end of the novel out of the story text. But the name of the food *sambal terasi* is mentioned again several times, one is put in this table as data number (6) and the translation procedure used this time is couplets consisting of transference for *sambal* and naturalization for *terasi* into *trassi*. The term *trassi* is familiar in the food world like menu and recipe. By doing this, the translator makes the readers of the target text understand the term more easily. In the meantime, descriptive equivalent translation procedure is used in translating the name *sambal* with its specification *sambal bajak* as in data number (7) and (10) and its variant as in the name *sambal bajak teri* in data (12). The same name *sambal bajak* in data (7) and (10) is given different description: fried chili (7) and fried hot pepper sauce (10). The two descriptions are followed by the transference *sambal bajak*. The main message that the food is actually fried chili is delivered. The next translation procedure is literal translation in translating the taste of *sambal bajak* in data number (8) exactly into the same structure as in the source text. The last translation procedure used in translating the name of the second most popular Indonesian food *sambal* and its variant *sambal bawang* is modulation, part for the whole when it is translated from a specific kind of *sambal*, *sambal bawang*, into *sambal sauce*, a general *sambal* not a specific one. Despite of this changing view point, the main message in the source text can be delivered in the target text; that it talks about *sambal*.

## CONCLUSIONS

There are three objectives that need to achieve by doing this research as reflected in the research questions. They are all now can be constructed here in this chapter. From all discussion in the previous chapter of this research it can be concluded that

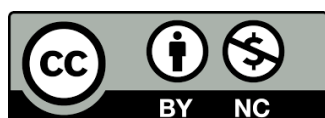
- (1) there two names of Indonesian food that can be considered as the most popular food. They are *rendang* and *sambal* with all its variants or specification. The title given is based on the number of occurrence of the food found in the three Indonesian novels.
- (2) The translation procedures identified in translating the two most popular Indonesian food are various but do not involve all Newmark’s translation procedures. There are only fourteen separated translation procedures involving transference, naturalization, functional equivalent, descriptive equivalent, cultural equivalent, shift or transpositions, expansion, reduction, literal translation, modulation, notes, couplets, triplets, quadruplets.
- (3) There are three translation procedures that can be found only once regarding the translation of the two most popular Indonesian food: (i) naturalization; (ii) modulation; (iii) literal translation. While the rest of the translation procedures are used more than once. The use of couplets translation procedure as a combination of two procedures is the highest in frequency while as a single translation procedure, it is transference that is used most.

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## The Translation of the Most Popular Indonesian Food into English in Novels

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