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**Realia and Menu Translation: A
Bilingual Glossary of Mycology
Terms**

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ABSTRACT

Food reflects a place's cultural identity, and restaurants play a key role in presenting that image to a foreign audience. Therefore, it is essential to create menu translations that accurately reflect the cultural image of the country and are comprehensible to visitors. Realia is vital in both language and the transmission of cultural legacy; however, translating it is an arduous task due to their cultural connotations. Although realia and its significance have been widely studied, none of the multiple published articles regarding food realia have focused on mycological realia. Hence, the present study analyses mycological realia present in food menus, using a corpus of mycological menus translated from Spanish into English. The strategies used for translating these terms were identified, and a detailed analysis of the data obtained from the corpus was conducted. Finally, a bilingual glossary of mycological terms is proposed, to improve the quality of food menus.

Key words: food; culture; menu translation; realia; mycological terms; translation strategies; bilingual glossary

RESUMEN

La comida es un reflejo de la identidad cultural de un lugar, y los restaurantes son un elemento clave a la hora de presentar dicha imagen a una audiencia extranjera. Por eso es esencial crear traducciones de menús que reflejen fielmente la imagen cultural del país y sean comprensibles para los visitantes. La realia es vital tanto en el lenguaje como en la transmisión del legado cultural; sin embargo, traducirla es una tarea ardua debido a sus connotaciones culturales. Aunque los realia y su importancia han sido ampliamente estudiados, ninguno de los múltiples artículos publicados sobre realia relacionada con la comida se ha centrado en la realia micológica. Por lo tanto, el presente estudio, analiza dicha realia usando un corpus conformado por menús micológicos de diferentes restaurantes, traducidos del español al inglés. Las estrategias empleadas para traducir estos términos fueron identificadas, y a su vez, se llevó a cabo un análisis detallado de los datos obtenidos en el corpus. En última instancia, se ha propuesto un glosario bilingüe de términos micológicos, para mejorar así la calidad de las traducciones de menús.

Palabras clave: comida; cultura; traducción de menús; realia; realia micológica; estrategias de traducción; glosario bilingüe

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1. Introduction

1.1. Overview

Food is an essential pillar of life that shapes the cultural identity of any community. Furthermore, as a result of globalisation, gastronomy has gained popularity among society, and foreign food has become easily available in Western societies (Chiaro, Rossato, 1). In addition to popular fast-food chains, we can see new restaurants sponsoring the gastronomy of other continents, cooking channels recreating dishes from other places, or articles on the internet addressing the new eating-out trends of society (Fuentes-Luque, 2). But food is not only an essential necessity for humans, it also embodies inherent aspects within the culture of a place; such as its history, religion, or social values. (Amenador and Wang, 1).

Food menus are texts that have two intentions: informing the people about the cooking methods and main ingredients of the dishes presented in the text; and making them appealing for the consumer (Li, 2). That is why food menus are tools that project the culture of a place towards visitors, who often choose certain destinations – for example Spain – due to its culinary appeal (Fuentes-Luque,1). Nonetheless, though food menus are highly present in many locations, these kinds of texts do not often reach the high-quality expectations set out for them. Menus are the “cover letter” presented to tourists that might not be fluent in the local language. If menus are not properly translated, they may end up causing misunderstandings – clashing with food-related religious beliefs, or even health matters such as food allergies – which may have consequences for the restaurant, and the cultural image of the place.

Over the past few years, the field of food menu translations has become a subject of study among scholars (Amenador and Wang, 1). Though there are not many analyses on the matter, – with the exception of studies by Amenador 2023, 2022; Fuentes-Luque, 2016; Li, 2022; or Marco –menu translation still remains as a “marginal area of professional translation” (Fuentes-Luque, 2). Nonetheless, translation journals are currently addressing the need to clarify the approach that has been applied in the past towards this field (Amenador and Wang, 1).

The process of translating food menus “is not merely a linguistic activity, but is also a cultural one” (Grammenidis, 224). In relation to culture, translators must deal with the so-called “culture-specific items” (CSI) (Amenador and Wang, 1), which

proves to be a challenge when it comes to producing its translation. Vlahov and Florin refer to these cultural items as “realia” (Vlahov and Florin, 6); hereinafter, these will be referred to in this paper as “realia”. The difficulty within realia, relies on them being inherent to certain cultures; common for them, but not for others. (Amenador and Wang, 1). As previously said, food is culturally bound; and therefore, scholars such as Marco, consider food to be realia under the framework of food menu texts (Amenador and Wang, 2). Subsequently, they have noted that the selection of translation strategies to render realia within food menus, affects not only to the understanding of the target reader, but the notion of a national image aimed to be presented by a country.

1.2. Purpose of the study

Given these premises, it has been considered of special interest to analyse the translation of realia in Spanish mycological menus – due to the increasing relevance that mycology is generating among tourists, and the wide selection of such ingredients presented in certain provinces – since no study has been carried out to date that addresses this issue. Thus, the aim of this work is twofold: firstly, to identify the strategies used in the translation of mycological realia from Spanish into English, by using a selection of several food menus collected from Spanish mycological restaurants; and on a last instance, and secondly, to propose a bilingual glossary of mycological terms within the field of gastronomy, based on the results of the analysis carried out. It is aimed to become a simple and useful tool – to be used by both translators and restaurant owners – and looks forward to lowering the challenges of non-equivalence terms in the target language – commonly associated with Realia in food menu translations – and to facilitate the development of coherent, and accurate menus, that specifically present terminology related to mycology.

1.3. Significance of the study

The importance of the present work lies mainly in analysing a specific aspect within the translation of food menus -which has not been studied to date-, that is to observe the translation procedures used to express mycological realia in Spanish menus, in order to establish which are the most used translation procedures, and thus be able to contribute another point of view to the scarce studies that have been carried out

regarding the field of menu translation, and specifically, regarding its relationship with realia. In turn, and secondarily, this study aims to propose a tool to facilitate translation in the field, in order to be useful for restaurants in areas with a significant number of mycological species, and therefore, in which they use these ingredients in their menus; embodying culture and tradition of these places.

1.4. Research questions

Therefore, the research question are as follows:

RQ1: To which category does mycology belong within the realia classification?

RQ2: Among the different realia translation strategies, which of them are the most used to render mycological terms in food menus?

RQ3: Is there an influence of cultural nuances and regional variations on mycological terms on menus in different parts of Spain?

2. Literature review

2.1. Culture and translation

2.1.1. The concept of realia

Every Every text is linked to the culture of the language where it is produced, and at the same time, language is the vehicle that serves culture to manifest itself (Afrouz, 187-188). Language and culture being bound, happens to be a matter that translators must bear in mind while selecting equivalent terms from the SL (Source Language) to the TL (Target Language). Translation of realia requires an extensive consideration of translation strategies in order to select the adequate one.

Culture is present throughout texts that translators work with; but it is especially remarkable at specific points when there are references to certain things that are specific to the community that the texts belong to: “objects, situations, ideas, beliefs, values, etc.” (Marco, 21). These references are recognized by several names in the field of translation, such as: culture elements, referents, culture specific items (CSIs) (Amenador,1) or realia, among others (Marco, 21).

Ткачук, states that the term “*realia*” refers to “objects, customs, habits, and other cultural and material aspects influencing the shaping of a certain language”. (Ткачук,105) Furthermore, she explores the term within the frame of “equivalent-lacking units”, those being certain concepts that do not have an equivalent in the culture of the target language. González et al. state that the interest that realia translations hold within the field of gastronomy, is incentivized by the cultural factor to which it is bound within the linguistic features of these specific words (González et al., 1). Thus, to achieve an accurate translation, it is essential to take into account not only the lexical form of the term, but also the relation within the cultural aspect as well (González et al., 1) Examples of realia in the field of gastronomy are Spanish terms as “*gazpacho*” or “*chiringuito*”, as they lack an equivalent term in English (Durán Muñoz, 337). Even though there are differences in the terminology and definitions given for realia, the main point is that they are unique to the culture of a place (Amenador, 2)

2.1.2. Types of realia

Given the scope of the concept of “culture” – as defined by anthropologists – the classification of realia, within different “cultural domains” proves to be a difficult task to overcome (Marco, 21). Nonetheless, regardless of the complexity of the matter, scholars such as Florin (1993) or Newmark (1988) have attempted to categorise them. In this respect, the following tables present the classifications mentioned.

Table 1

Vlahov & Florin’s classification of realia

No.	Category	Description	Examples
1	Geography	1. Physical geography. 2. Geographic objects tied to man’s activity. 3. Endemic species.	<i>Tsunami, fjord</i> <i>Piazza, Polder</i> <i>Quokka, kiwi</i>

2	Ethnography	<ol style="list-style-type: none"> 1. Everyday life 2. Work 3. Art and Culture 4. Ethnic Characterizations 5. Measures and Money. 	<i>Sauna, kimono</i> <i>Carabinieri, machete</i> <i>Ramadan, Santa Claus</i> <i>Gringo, Yankee</i> <i>Mile, peseta</i>
3	Politics and Society	<ol style="list-style-type: none"> 1. Administrative divisions 2. Organs and functions 3. Political and social life 4. Military realia 	<i>Province, county</i> <i>Chancellor, congress</i> <i>Samurai, suffragette</i> <i>Battalion, artillery</i>

Source: Vlahov Sergej and Florin Sider. Osimo, Bruno., editor. *The Translation of Realia: How to render words that mean culture-specific things*. Osimo, 2022. Examples: (Islomova, 1647) (Qizi,205)

Table 2

Newmark's classification of realia

No	Categories	Description	Explanation
1	Ecology	Flora, fauna, winds, plains, hills	Name of animals, plants local winds, mountains, plains, natural phenomena et.

2	Material Culture	Artefacts, food, clothes, houses and towns, transports.	Name of food, beverages, clothes, housing, city, transportation and communication
3	Social Culture	Work and leisure	Name of human labor, entertainment, hobbies, sports.
4	Organizations / Customs / Procedures/ Activities / Concepts	Political and administrative, religious, artistic.	Name of political organizations, activities, procedures, concepts, ideas, religious, etc.
5	Gestures and Habits	Non-linguistic features	Name of regular behaviour and movement.

Source: Newmark, Peter. *A Textbook of Translation*. Prentice Hall, 1988.

Explanation: (Valencia and Rahmanti Asmarani, 71-72)

In analysing the different divisions presented by Vlahov & Florin and Peter Newmark, it becomes clear that each classification system provides different perspectives on the matter of categorising realia. Vlahov & Florin's classification burrows into the domains of geography, ethnography, politics, and society; and Newmark's classification organises realia into five categories: ecology, material culture, social culture, organisations, and gestures and habits. The classifications developed by scholars are different due to the "comprehensive definition of culture

advocated by anthropologists from other disciplines” (Marco, 21) which makes it complicated to agree on a global classification for something as ambiguous as “cultural fields” (Marco, 21).

For the development of this analysis, it has been considered Newmark’s classification. Peter Newmark points out food, as part of the material culture; therefore, according to its classification, mycological realia present in the food menu conforms to the material culture of a community.

2.1.3. Translation strategies for realia

As menu translation is a complex task, it not only requires extensive knowledge of the target languages, but also an adequate sense of localization (Kafipour and Soori, 1418). Thus, different approaches to translating realia have been studied in order to observe the overall picture of what the original term, in the end, embodies in the target text (Marco, 22). Mona Baker and Marco's approaches to classifying realia translation techniques are as follows:

- a) **Translation by a more general word (superordinate):** this strategy is among the most widely used to address a variety of nonequivalence situations. It works in the majority of languages because of the hierarchical structure of semantic fields being not language specific (Baker, 23-43).
- b) **Translation by a more neutral/less expressive word:** used to refer to a concept that does not exist in the target language.
- c) **Translation by cultural substitution:** this method replaces the ST for a TT that conveys the same impact as the original item does, its advantage relies on the fact that the reader itself can identify that concept as something familiar for them.
- d) **Translation using a loan word or loan word plus explanation:** this strategy is commonly used when regarding modern concepts. Following the ST with an explanation, that once used can be omitted if the word is repeated several times in the text. This makes the

reader not overread lengthy explanations, as they have been already made on a first instance.

- e) **Translation by paraphrase using a related word:** used when the ST is lexicalized in the target language but in a different form.
- f) **Translation by paraphrase using unrelated words:** this method is usually used when the ST is not lexicalized in the target language.
- g) **Translation by omission:** this method aims to erase meanings that are not vital for the development of the text, simply omitting the word in question.
- h) **Translation by illustration:** this happens to be a useful method when the word lacks an equivalent in the destined language, and when the text is meant to be short and concise.

On the other hand, Marco's approach to the classification of realia-translation techniques is the following (Marco, 22-23):

- a) **Borrowing of the ST item:** adapting it to the spelling and morphology of the target language. It can be referred to "pure borrowing" or "naturalised borrowing" (i.e. ST *perretxicos* TT: *perrechicos*).
- b) **Literal translation** (i.e. ST: *trompeta negra*, TT: *black trumpet*)
- c) **Neutralisation:** the ST item is replaced with a lengthy explanation of its significance, in the form of description or generalisation/particularisation. In any case neutralisation means removing the term. (i.e. neutralisation by generalisation, ST: *rebozuelo amarillo* TT: *mushroom*)
- d) **Amplification/compression:** when comparing the TT to the text of origin, some information is added or removed. (i.e. amplification, ST: *boletus* TT: *fresh boletus*)
- e) **Intracultural adaptation:** the source term is replaced by a term that is closely related with the source culture of origin but is more recognizable to the TT receptors. Marco states that this translation technique is a way to make the text less foreign and more relatable

to the target audience. (i.e. ST: *niscaló* TT (Catalonian audience): *rovellón*)

- f) **Intercultural adaptation:** the target culture item is replaced for the ST item. (i.e ST: *lengua de vaca* TT: *wood hedgehog*)
- g) **Omission:** This technique falls under the category of domesticating techniques because it removes any traces of source culture specificity from the target text (i.e. ST: *perretxicos* “*setas de san jorge*” TT: *perrechicos*)

Ultimately, it's essential to bear in mind that, depending on the level of difficulty in the translated texts, translators often combine these methods (Marco, 23). Furthermore, Marco states that first and second techniques (borrowing and literal translation) maintain a certain proximity to the ST rather than increasing the gap between the term and the target reader. Subsequently, the last three techniques (intracultural adaptation, intercultural adaptation and omission) bring the text closer to the target audience. Finally, neutralisation and amplification techniques try to bring together the cultural gap but maintain a certain distance from the target audience (Marco, 23).

Overall, this analysis will use Marco's classification to record the techniques used to translate the mycological realia present in the corpus of this study. Therefore, it will be referred to: borrowing, literal translation, amplification, intracultural adaptation, intercultural adaptation, and omission. Given that Marco's classification is similar to the one produced by Amenador, a strategy present in the latter's classification has been added: “Retention Borrowing” (Amenador,3) (i.e. ST: *amanita caesaria* TT: *amanita caesaria*), as it has been considered essential and enriching for the present study.

3. Methodology

3.1. Overview

The present section is aimed to provide a detailed description of the steps followed to compile the corpus of the present study, along with its analysis. Thus, it will describe the criteria used for the compilation of the corpus –

conformed by seven menus, both in Spanish, and its translation into English—to later present its description and delve into its analysis. Subsequently, the focus will be set towards the data analysis of the corpus section, in which it will be explained the procedures followed to extract the mycological terms, observing how they have been approached by the translators, and indicating the translation methods employed in the food menus.

3.2. Corpus of the study

3.2.1. Compilation criteria

In the first instance, the study was intended to focus on restaurants concentrated only in Castile and Leon; however, given the scarcity of translated menus of restaurants specialised in mycology, the idea was forsaken. Due to this, the selection was extended to Madrid and Barcelona, cities in Spain that are leaders in tourism and, therefore, in food marketing focused on international tourists. Nonetheless, the work still accounts for Castile and Leon, as three of the total menus belong to restaurants located in the province of Soria. This ultimate decision, regarding the scope of the locations, was found enriching for the study as translation trends might differ from each place due to the different developments in terms of tourism activities along with the ways of advertising culture towards tourists.

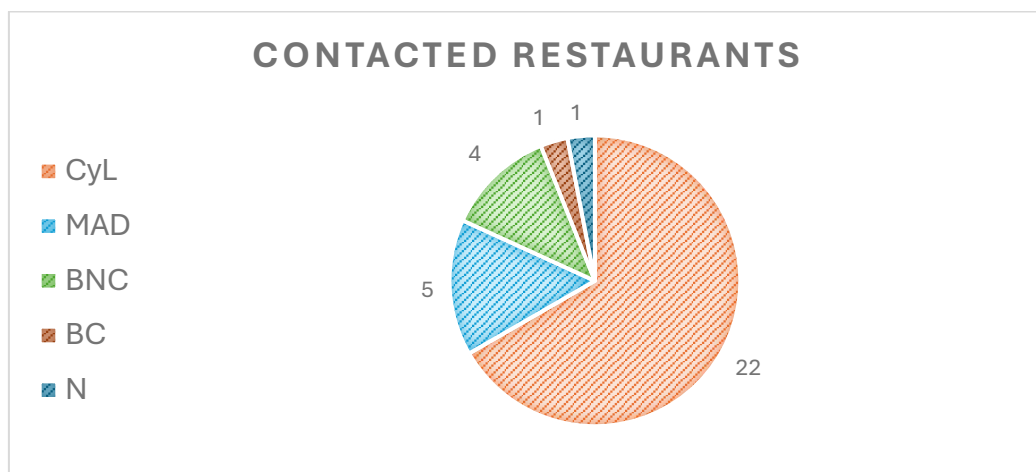
Delving into the compilation of the corpus, different associations were contacted in order to compile restaurants that suited the characteristics expected of a mycological themed place. The aggrupation *Buscasetas* provided a list of restaurants that offered different dishes using a variety of mycological species, which in turn participate in the annual *Jornadas Buscasetas* program, held each year in different parts of Castile and Leon. Nonetheless, after a first sieving, most of them were not considered Mycological restaurants, as their food menus changed depending on the season, and little dishes employing mushrooms were found in the period of elaboration of the work. Furthermore, the lack of translated menus of those who were accounted as mycological restaurants, made them unsuitable to take into further consideration.

In the first instance, a total of twenty-two restaurants from each of the provinces of Castile and Leon were contacted. On average, a minimum of one restaurant per province was reached out to; although in some provinces such as

Valladolid or Zamora, two were contacted. The exception to this rule was Soria, as thirteen restaurants from this specific province were reached, making 59.09% of the total of restaurants reached out in Castile and Leon. In addition to this selection, two more restaurants in the Basque Country and in Navarra were contacted. Nonetheless, after observing the output of this first selection of restaurants, where out of the twenty-two contacted from Castile and León, just three (all located in Soria) had the translation of their menu (La Chistera, Restaurante Baluarte, La Taberna del Kiosko), and as none of the restaurants contacted from Navarra or the Basque Country had translated menus; the decision of making a second selection was taken. This second selection considered Barcelona and Madrid. In Madrid, five restaurants were contacted, of which two had their menu translated (El Cisne Azul, El Brote). Similarly, four restaurants were contacted in Barcelona, with two of them having translated menus (Ca L' Enric, Can Jubany)

Fig. 1

Distribution by Location of the Contacted Restaurants

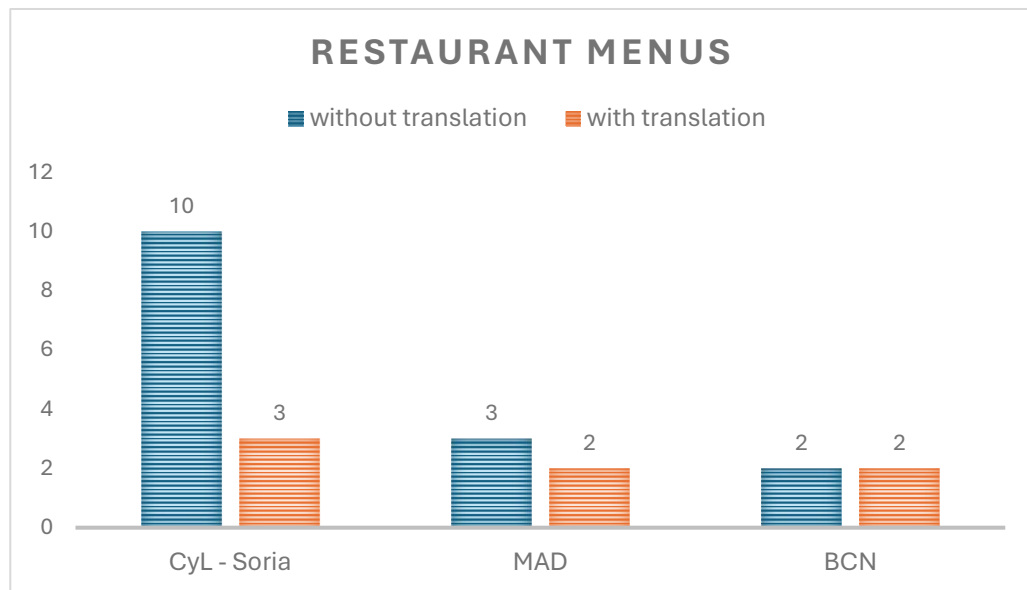


Although thirty-one restaurants were contacted in total, only seven had translated menus. Therefore, the corpus of this study comprises seven food menu translations, each accompanied by the original menu displayed in the source language. In addition, the main form of contact with the restaurants was through e-mail and telephone calls, given the factor of physical distance and the limitations this entails. However, an exception was made for restaurants in the province of Soria, with whom such contact was established in person,

which facilitated the delivery of menu translations. In addition, information on mycological restaurants was collected during attendance at various mycological events such as the “Jornadas de la Tapa Micológica” held in Soria, and the “XXI Feria de la Trufa de Soria” held in Abejar (Soria).

Fig. 2

Distribution by Location of Food Menus With and Without Translations



After the compilation of the food menus in Spanish and their translation into English of those restaurants identified as “Mycological Restaurants”, we continued with the analysis of the translation strategies used to translate the mycological realia present in them and, finally, the glossary of terms was elaborated based on this analysis.

3.2.2. Data analysis

As aforementioned, his paper studies seven translations of menus from Spanish to English. In order to identify the translation of the realia that appeared in the compiled corpus, 35 mycological terms present in the menus were isolated in order to observe their translations. Furthermore, the translations analysed will be categorised using the aforementioned classification theorised by Marco – and the added strategy of Amenador – thus, it will be mentioned the following strategies: pure borrowing, naturalised borrowing, retention borrowing, literal translation, neutralisation by generalisation, neutralisation by particularisation, amplification, compression,

intracultural adaptation, intercultural adaptation or omission. A combination of two strategies may occur, which will be properly pointed out in the description.

4. Description and discussion

4.1. Results

Restaurant #1 - Ca L' Enric - Barcelona			
Dish	ST	TT	Translation Procedure
<i>Original</i> Oreja de cerdo, rebozuelo amarillo, emulsión de anguila ahumada	rebozuelo amarillo	mushroom	Neutralisation by generalization
<i>Translation</i> Pig's ear with mushroom and smoked eel			
<i>Original</i> Setas a la crema	setas	mushrooms	Omission
<i>Translation</i> Mushrooms with cream			
<i>Original</i> Lengua de ternera, pilpil de setas y piñones tostados	setas	mushroom	Omission
<i>Translation</i> Veal tongue with mushroom pilpil and toasted pine nuts			
<i>Original</i> Rape, trompeta de la muerte, butifarra negra	trompeta de la muerte	trumpet of the death	Literal translation
<i>Translation</i> Monkfish, trumpet of the death, sausage sauce, lavender			

<i>Original</i> Comenillas de Bianya, crema de tuétano, salsa de callos	colmenillas de Bianya		Omission
<i>Translation</i> *Omitted *			

Restaurant #2 – Can Jubany - Barcelona			
Dish	ST	TT	Translation Procedure
<i>Original</i> Rovellons a la vinagreta	Rovellons	Wild mushroom	Neutralisation by generalisation
<i>Translation</i> Wild mushroom in vinegar			
<i>Original</i> Níscalos a la vinagreta	Níscalos	Wild mushroom	Neutralisation by generalisation
<i>Translation</i> Wild mushroom in vinegar			

Restaurant #3 – El Cisne Azul - Madrid			
Dish	ST	TT	Translation Procedure
<i>Original</i> boletus con foie o con blue stilton	Boletus	Boletus	Retention borrowing
<i>Translation</i> Boletus with foie or blue cheese			
<i>Original</i>	Lentinus	Lentinus	Retention borrowing

lentinus con foie o vieiras			
<i>Translation</i> Lentinus with duck or scallops			
<i>Original</i> tricholomas con niscalos o mollejas de cordero lechal	a. Tricolomas b. niscalos	a. Tricholomas b. lactarius	a. Retention borrowing b. Neutralisation by particularisation
<i>Translation</i> Tricolomas or lactarius with lamb sweetbread			
<i>Original</i> revuelto de cantharellus o trompetillas con huevos de corral y esencia de trufa	a. Cantharellus b. Trompetillas	a. Cantharellus b. black Trumpet	a. Retention borrowing b. Intercultural adaptation
<i>Translation</i> Cantharellus or black Trumpet with scrambled egg and truffle essence			
<i>Original</i> setas de cardo con gulas y suave cayena	setas de cardo	Pleurotus eryngii	Neutralisation by particularisation
<i>Translation</i>			

Pleurotus eryngii slightly spicy with baby eels			
<i>Original</i> flammulinas con foie de pato “enoki”	flammulinas	Flammulina	Retention borrowing
<i>Translation</i> Flammulina with foie			
<i>Original</i> amanita caesarea salteada con yema de huevo o en carpaccio (otoño)	amanita caesarea	Amanita caesarea	Retention borrowing
<i>Translation</i> Amanita caesarea with fried egg or carpaccio (autumn)			
<i>Original</i> revuelto de perretxicos con huevos de corral “setas de san jorge” (primavera)	perretxicos “setas de san jorge”	Perrechicos	Naturalised borrowing + omission
<i>Translation</i> Perrechicos with scrambled egg (Spring)			

<i>Original</i> colmenillas flambeadas con vino de oporto y cebolla morada (primavera)	colmenillas	Morchella	Neutralisation by particularisation
<i>Translation</i> Flambeed Morchella with Port wine and red onion (Spring)			

Restaurant #4 – El Brote – Madrid			
Dish	ST	TT	Translation Procedure
<i>Original</i> Oreja de madera judía verde, berros, cacahuete, caqui, puré batata, cebolla roja, menta	Oreja de madera	Wood ears	Literal translation
<i>Translation</i> Wood ears, green bean, watercress, peanut, persimmon, sweet potato puree, mint leaves			
<i>Original</i> Angula de monte con salsa de yema, papitas y kikos	Angula de monte	yellow trumpet	Literal translation (trompeta amarilla)

<i>Translation</i> with yolk sauce, potatoes and toasted corn			
<i>Original</i> Lengua de vaca alcachofas, chips de tupinambur y granada	Lengua de vaca	wood hedgehog	Intercultural adaptation
<i>Translation</i> wood hedgehog artichokes, tupinambur chips and pomegranate			
<i>Original</i> Trompeta negra con aguja de cerdo, tirabeques, puré de coliflor y encurtidos	Trompeta negra	Black trumpet	Literal transation
<i>Translation</i> black trumpet with pork neck, snow peas, mashed cauliflower and pickles			

Restaurant #5 – Restaurante Baluarte – Soria			
Dish	ST	TT	Translation Procedure
<i>Original</i> escabeche emulsionado de codorniz y niscalos con cebolletas de huerto	niscalos	saffron milkcap mushrooms	Intercultural adaptation

<i>Translation</i> quail escabeche emulsion and saffron milkcap mushrooms with kitchen garden spring onions			
<i>Original</i> gazpachuelo de panceta de soria en salazón con duxelle de boletus y angula de monte al natural	a. boletus b. angula de monte	a. fresh boletus b. winter chanterelle	a. Retention borrowing + amplification b. Intercultural adaptation
<i>Translation</i> salt-cured sorian bacon in a miso and seaweed gazpachuelo broth with fresh boletus and winter chanterelle duxelle			
<i>Original</i> escabeche templado de calamar, cantharellus y tuber uncinatum	cantharellus	chanterelles	Intercultural adaptation
<i>Translation</i> warm squid escabeche, chantarelles and black autumn truffle			
<i>Original</i> pimientos asados de temporada con su jugo, ajos, guindilla y polvo de senderillas	senderillas	fairy ring champignons	Intercultural adaptation

<i>Translation</i> seasonal roasted peppers in their own juice, garlic, chilli and fairy ring champignons			
<i>Original</i> boletus asados y compota de manzana reineta de ágreða	boletus	boletus mushrooms	Retention borrowing + Amplification
<i>Translation</i> roasted boletus mushrooms with a reineta de ágreða apple compote			
<i>Original</i> gambas atemperadas con mantequilla de maíz y piñones tostados, reducción de oloroso y carpaccio de hongos	hongos	mushroom	Omission
<i>Translation</i> prawns seasoned with corn butter and toasted pinenuts, an oloroso sherry reduction and mushroom carpaccio			
<i>Original</i> puchero de jamón ibérico con guiso de manitas, puerros ecológicos a la brasa y setas de cardo	setas de cardo	king oyster mushrooms	Intercultural adaptation

<i>Translation</i> iberian ham puchero with stewed pig's trotters, grilled organic leeks and king oyster mushrooms			
<i>Original</i> berza rellena de guiso de pato de malvasía con trompetillas negras, mousse de coliflor y trufa de otoño	trompetillas negras	ashen chanterelles,	Intercultural adaptation
<i>Translation</i> cabbage stuffed with malvasía duck stew with ashen chanterelles, cauliflower mousse and autumn truffle			
<i>Original</i> raviolis de boniato y foie con crema de boletus, ajo negro y trufa de temporada	boletus	boletus	Retention borrowing
<i>Translation</i> sweet potato and foie ravioli with a boletus, black garlic and seasonal truffle purée			
<i>Original</i> callos de bacalao y hongos	hongos	mushrooms	Omission
<i>Translation</i>			

cod sounds and mushrooms			
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Restaurant #6 – La Chistera - Soria			
Dish	ST	TT	Translation Procedure
<i>Original</i> Revuelto de hongos	hongos	mushroom (boletus edulis)	Omission + Neutralisation by particularization
<i>Translation</i> mushroom (boletus edulis)			

Restaurant #7 – El Kiosko - Soria			
Dish	ST	TT	Translation Procedure
<i>Original</i> Huevos revueltos con boletus y salmón	boletus	boletus	Retention borrowing
<i>Translation</i> scrambled eggs with boletus and salmon			

The menus have been gathered and organized in a secondary document uploaded to the cloud. The link to the document, is the following:
<https://drive.google.com/file/d/1jQo2lE4IeEBMzuMXx2wuw4qeUtOUpiwD/view?usp=sharing>

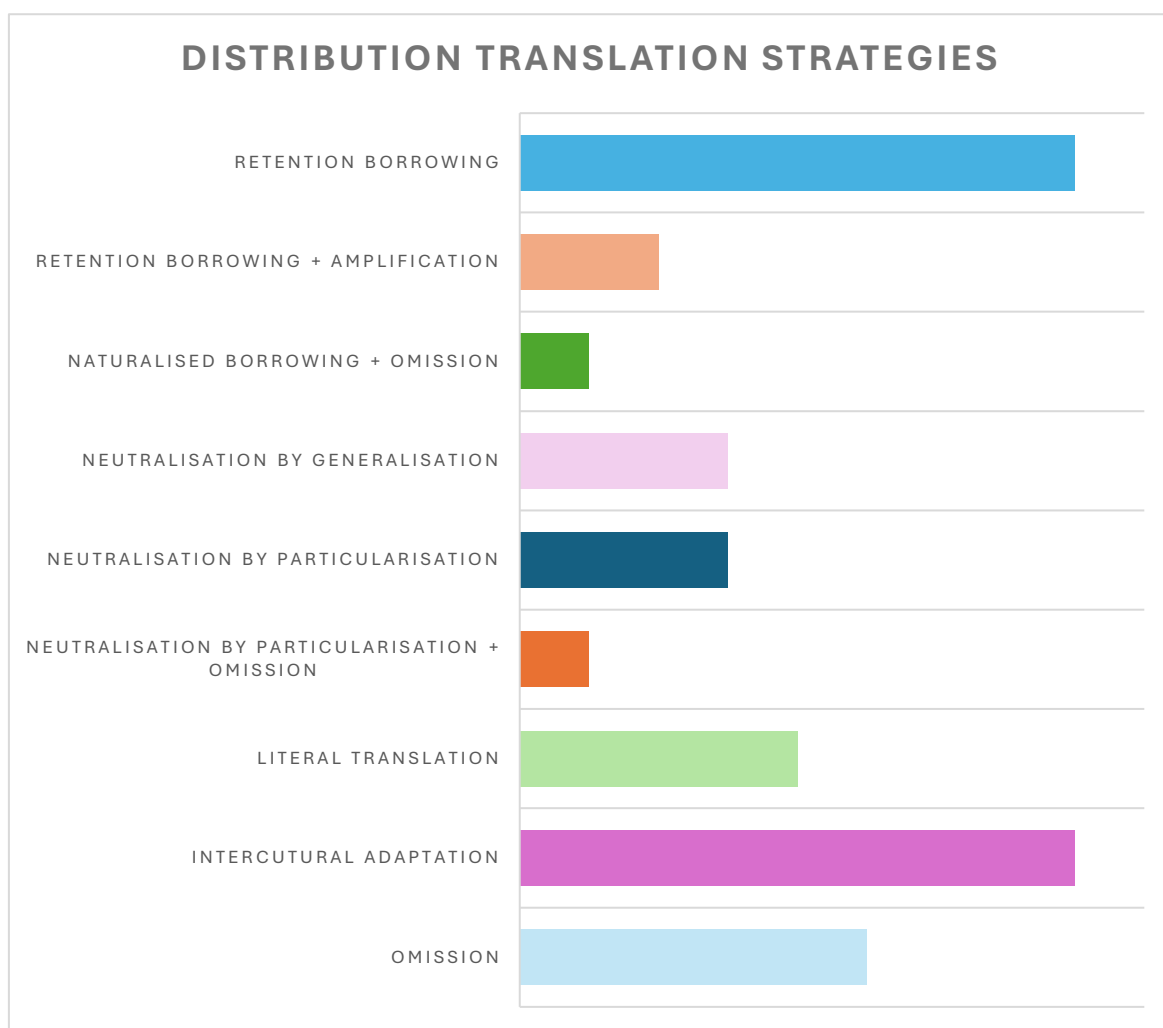
4.1.1. Translation strategies

Translators have employed a variety of methods to translate mycological realia on the menus. For instance, in restaurant #1 a variety of strategies can be depicted; the translator relies on: neutralisation by generalisation, literal translation and omission; the latter being the most commonly used.

Subsequently, in restaurant #2 it has been observed that, with the terms “*rovellons*” – familiar to Catalan audience – and “*niscalos*”, the translator has employed a more general term (superordinate) –procedure referred by Marco as “neutralisation by generalisation”– thus, the translator employs TT “*wild mushroom*” to render that realia; just as it happened with the term “*rebozuelo amarillo*” translated as “mushroom” in restaurant #1. Restaurant #3 shows a tendency of rendering source terms using retention borrowing strategy, being six out of the twelve terms translated using that strategy. It is worth mention the combination used to translate ST: *Perretxicos* “*Setas de San Jorge*” to TT: “*perrechicos*” as the translator employs a combination of two strategies: naturalised borrowing and omission. Intercultural adaptation is used in one instance, and neutralisation by particularization is employed a total of three times. In restaurant #4 a tendency can be observed. The translator relies on the usage of the strategy called “literal translation”, in order to render mycological realia. Thus, out of the four terms collected, three have been translated literally, with the exception of “*lengua de vaca*” that has been translated as “*wood hedgehog*”. It is also important to note that marking the strategy employed with the ST “*angula de monte*” as literal translation, is due to the fact of this term being also referred as “*trompeta amarilla*” in the source language; therefore, the TT “*yellow trumpet*” is a literal translation of this last. Restaurant #5 portrays a frequent use of intercultural adaptation strategy, present in six of the terms from the menu; omission strategy is used twice, and a combination of retention borrowing, and amplification is used twice, while retention borrowing alone, is used once. In restaurant #6 translator employs a combination of omission and neutralisation by particularization to translate ST “*hongos*” to TT: “*mushroom (boletus edulis)*”. Lastly, in restaurant #7 the ST “*boletus*” is translated using retention borrowing strategy, being “*boletus*” the TT.

Fig. 3

Distribution of the Strategies Employed in the Translation of Mycological realia in Food Menus Compiled.



Source: Ca L' Enric food menu; Restaurante Baluarte food menu; El Cisne Azul food menu; La Chistera food menu; El Kiosko food menu; Can Jubany food menu; El Brote food menu.

4.2. Discussion

4.2.1 Nomenclatures and communicative settings

Terminology is approached as a system of terms used in a given scientific field. Furthermore, the concept of nomenclature - which encompasses the conditions created in the field of terminology - refers to the standardised system of defined terms, organised according to a series of previously determined classification principles. This is why nomenclatures must be approved by a scientific commission in the scientific field, and in turn accepted by the professional community (Stuven, 33-34). Furthermore, it is stated in the document “Rules of Nomenclature for Fungi and Bacteria” by Ainsworth and

Cowan, specifically in the section “Special requirements for fungi” that, according to Article 44 of the Botanical Code, “the diagnosis of fungi must be made in Latin” (Ainsworth and Cowan, 465).

The basis of any communicative process is to fulfil the main objective of a speaker: to provoke a certain communicative effect on a receiver; therefore, a communicative context is one where the participants in a conversation exchange information at different levels (Verhoeven, 177). Thus, in the context of food menus and its translation process, it can be interpreted that the writer of such texts aims to both, share specific information about the food offered, and provoke to a foreign audience the same sensation he gets from the source texts. Thus, it is essential to evaluate on a first instance the communicative setting that a food menu demands.

Pearson distinguishes between three types of communicative settings: expert to expert communication, expert to initiates, relative expert to the uninitiated, and teacher-pupil communication (Pearson, 36-39).

- a) In an **expert-to-expert communicative setting**, specialised jargon is used, as both author and reader share the same expertise. Pearson points out that this communicative setting applies to writing documents such as journals, legal documents or any document produced by an author who is specialised in a specific field, expecting the receptors to be as specialised as the producer of such texts (Pearson, 36).
- b) **In an expert to initiate a communicative setting** the level of expertise differs between the author and the reader. In this setting, the author is an expert, and readers have some knowledge on the field, but are not as specialised as the first. Terminology used may be the same as in expert-to-expert communication but is accompanied by explanations to ensure understanding. This kind of communicative setting is present in textbooks, “which are aimed at people who already have some experience in the particular discipline” (Pearson, 37).
- c) **Relative expert to the uninitiated communicative setting**, presents a receptor that has a general education, although it is not specialised on any specific field. Therefore, The author assumes no prior knowledge from the

reader, using general language and explaining terms as needed. Science journals are a former example of this kind of communicative setting.

- d) In **teacher to pupil communication setting** the author uses appropriate terminology but assumes a low level of expertise from the audience. Therefore, the receptors in this setting do not have prior knowledge on the subject field, and they are not required to have it. The main purpose of such publications is to learn about a specific subject. This setting is typical in instructional materials like manuals, handbooks, and educational texts aimed at beginners (Pearson, 38).

Therefore, as Pearson highlights, “technical terms should have the same meaning for everyone who uses them” and her depiction of the different communicative settings, set the basis to establish the usage of such terms. Nonetheless, there is a significant problem regarding when to use language terminologically. Assumptions are often made about the capacity of readers to recognize such terms on an intuitive way, which as Pearson notes, is “not the case” in the majority of instances, and readers do not recognize such terms; thus, these assumptions lead to misunderstandings of the original message aimed to be transmitted by the authors of the texts (Pearson, 40).

Bearing in mind Pearson’s classification, it has been interpreted that the communicative setting expected on a food menu text is one of “relative expert to the uninitiated” in most cases. Nonetheless, the menus that conform to the corpus of this study, present an expert-to-expert communicative setting. Thus, taking into account the nature of the text, being a food menu, where neither restaurant owners nor clients are expected to be experts in the field of gastronomy, it is clear that such communicative setting has been interpreted wrong, which leads to a subsequent misuse of Latin terminology. Along with this wrong establishment of the communicative setting, the use of nomenclatures lacks from sense, as clients – specifically English audiences who are not familiar with Latin– are not experts on nomenclature of fungi, and they are not going to fully comprehend the meaning behind the food they are offered in the menus.

4.2.2. Summary

Taken together, the findings of the present analysis demonstrate that mycology present in food menus is part of the “material culture” realia presented in Newmark’s classification. Furthermore, the present work shows a tendency to translate mycological realia using retention, borrowing, intercultural adaptation, and omission translation strategies. It has also been noticed that, on several occasions, the translator of the menus used a combination of two strategies to translate the source term. Likewise, it can be observed that the terms translated using the strategies of retention and borrowing, share a common feature: they are nomenclatures. Furthermore, in instances of omission, the translator has deemed it apt to omit elements that could be interpreted as essential in terms of cultural richness. Ultimately, the strategy of cross-cultural adaptation has been used, especially in one of the menus (restaurant #5). Moreover, it has been noted that certain terms happen to vary depending on the location, with terms in Euskera and Catalan appearing in some of the menus.

Furthermore, while analysing the translations of the menus, it has been perceived that nomenclatures are used in two of the food menus (#3 and #5), which leads to a significant aspect: their use denotes a lack of consideration for the communicative setting in which this realia is presented (food menus) and the audience for whom this text is produced, being foreign tourists. While previous analyses have focused on the frequency of usage of translation strategies for realia, or the main problems associated with the selection of certain strategies, by analysing how mycological realia is translated in the context of food menus, the present study provides insight into the implications of translation choices in this field. Thus, the translation of mycological realia has not yet been approached by scholars, nor has the employment of nomenclatures and analysis of the communicative context been addressed. Therefore, the results of the present work demonstrate the need to account for such aspects in future studies. Nonetheless, it is worth mentioning that the present analysis is limited by the number of translated menus available, as the translated versions of menus from mycological restaurants were low. While it is believed that these limitations have not impacted the primary outcome of the study, future work might be able to rely on a higher number of translated menus.

4.2.3. Prescription

After years of approaching the main problem of translation processes as a “lack of correspondence between the source and target language structures” (Sdobnikov, 1444), scholars have reached the conclusion that the real translation problem is a result, not of a “collision of languages”, but due to a collision of cultures (Sdobnikov, 1444). Sdobnikov states on the matter “The communication environment is an environment where human beings act; thus, translation should be viewed as a human activity in the interests of human beings” (Sdobnikov, 1444).

Therefore, bearing in mind this affirmation while analysing the corpus presented in this work, it happens to be evident that the employment of nomenclatures in the target text – as the audience is not as familiar as the source audience with Latin terminology – collides with the main purpose of any translation: establishing a proper communicative setting. It is easier for English audiences to comprehend a more familiar noun to its culture, rather than a Latin word, a matter that differs with Spanish audiences, as their language is derived from Latin (Bover et al., 1352). Then, the decision made by the translator of those menus that included nomenclatures (restaurant #3 and #5), derives on a first instance by a misconception of the communicative setting, and secondly, it differs from the essential point of a translation “the receptors of the translation should comprehend the translated text to such an extent that they can understand how the original receptors must have understood the original text” (Waard and Nida, 36).

In order to solve the problem regarding the wrong interpretation of the communicative setting on the menus mentioned, which lead to their subsequent decision of employing nomenclatures; a bilingual glossary of mycological realia has been elaborated, compiling all mycological realia present in the corpus of this study, baring in mind that the text has a relative expert to the uninitiate communicative setting, and the audience is not only not supposed to have previously knowledge on mycology, but also on Latin terminology.

4.3 Glossary

This last section presents a proposal for a bilingual glossary of mycology terms, aimed to be used to translate mycological realia present in food menus. The

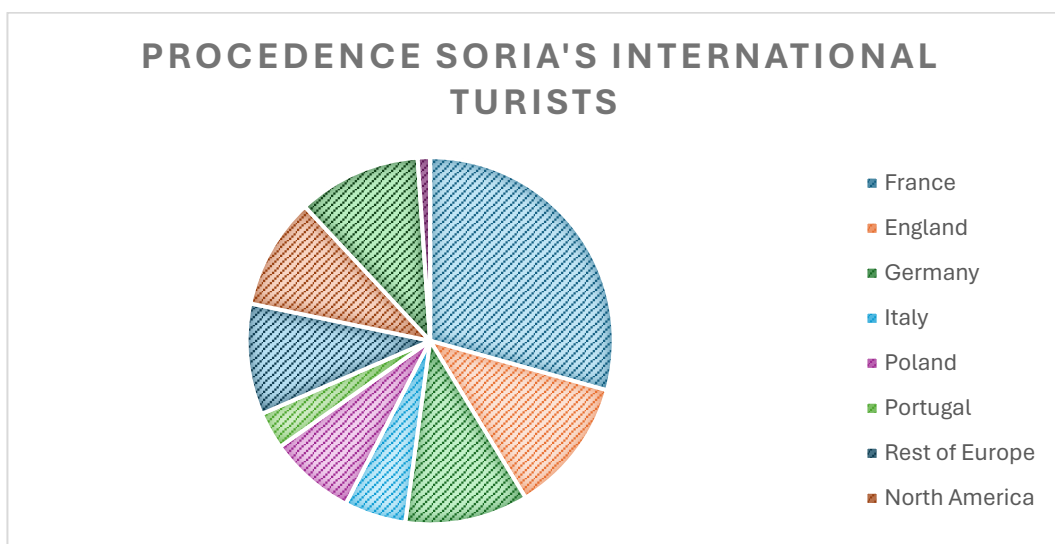
approach followed to elaborate this bilingual glossary takes into account a series of aspects:

In the first instance, it is intended to propose a solution to the problem previously presented regarding the use of nomenclatures in the target text, which impedes the existence of a communicative situation between both languages. Thus, taking into account that, since English does not share a Latin root like Spanish, French, or German, it has been considered inappropriate to use Latin terminology for the translation of the terms to the SL.

As has been reflected in this work, there is currently a lack of translated menus in the province of Soria, one of the richest in terms of mycological species in Spain, a fact that is reflected in most of the restaurant menus in the area. In addition to this, according to data collected by the Provincial Council of Soria regarding international tourism in the province, visitors from England account for 11% of the total number of countries of origin of these tourists, occupying third place (above Germany and Portugal) in the distribution of the various backgrounds of international visitors. Thus, the secondary objective of this glossary proposal is to serve as a useful and simple tool for the production of accurate and meaningful translations.

Fig. 4

Distribution of Soria's International Visitors by Provenience / Country



Source: Ayuntamiento de Soria, Departamento de Turismo y Comercio. www.soria.es, www.soria.es/es/ciudad/turismo-y-comercio. Accessed 5 Apr. 2024.

Therefore, the purpose of this glossary proposal is to create an effective communicative environment between Spanish and English (England nationality), achieving an adequate translation using terms that are recognizable to the target audience while promoting an accurate and proper translation of mycological food menus in the province.

The terms displayed in the glossary have been selected from the compiled menus that conform the corpus of the present study, albeit several adjustments have been made. Since the glossary is intended to be used in Soria, Catalanian meanings of some species have been omitted, such as “*rovellon*” (Estévez,1) referring to “*niscalos*” (Hermosilla and Sanchez, 71) (saffron milkcap). In the same way, “*perretxico*” (St. George’s mushroom) has been replaced by “*perrechico*”, a term commonly used in the province of Soria and surroundings (Hermosilla and Sánchez, 96) as opposed to the former, which originated in certain areas of northern Spain, as shown by the digraph “tx” replacing the “ch” (Arberas, 1) Bearing in mind that the cultural background of the target audience is England’s, the TT has been approached using “intercultural adaptation” translation strategy, therefore, employing a target term familiar to that audience.

Table 3
Bilingual Glossary of Mycological Realia

TERM / TÉRMINO		
Nº	SPANISH/ESPAÑOL	ENGLISH/INGLÉS
1	amanita Caesaria	Caesar’s mushroom
2	angula de monte	yellow foot
3	boletus	Porcini mushroom / penny bun
4	chantarellus	chanterelle
5	colmenillas	morel
6	flamulinas	velvet shank
7	hongos	fungi
8	lengua de vaca	hedgehog fungus
9	lentinus	shiitake mushroom
10	niscalos	saffron milkcap
11	oreja de madera	jelly ear

12	perrechicos	St. George's mushroom
13	rebozuelo amarillo	winter chantarelle
15	senderillas	fairy ring champignons
16	setas	field mushroom
17	setas de cardo	king oyster mushrooms
18	tricolomas	grey knight
19	trompeta de la muerte	horn of plenty

Source: Renton, Marlow. "Wild UK Mushrooms (Fungi): Guide to Identification & Picking." Wild Food UK, 1 Nov. 2023, www.wildfooduk.com/mushroom-guide/. Franklin, Lauren. "British Wild Mushroom and Fungi Guide: How to Identify and Where to Find." Countryfile.Com, 10 May 2023, www.countryfile.com/wildlife/how-to-identify/guide-to-british-fungi-where-to-find-and-how-to-identify. May, David, and Stephanie May. "Shiitake - Fabulous Fungi." Fabulous Fungi - Love Mushrooms, 5 Apr. 2024, fabulousfungi.co.uk/shop/cultivated/shiitake/.

5 Conclusion

The significance of realia makes it an essential object of study in the field of translation, since translators' ignorance around cultural connotations of these terms, can lead to an inadequate understanding by the recipients of the target text. In recent years, articles have been published analyzing the subject of realia, however, it is important to keep in mind that such studies cannot cover all the aspects that realia delegate to the broad field of translation.

The major thrust of this thesis has been to examine the translation strategies employed in rendering the realia present in the compiled menus which conform the corpus of this work. The analysis carried out has allowed the discovery of the strategies employed by the translators of these menus, showing the combination of strategies that are most frequently used, along with the ones that are not used as often. However, the analysis has also uncovered a flaw affecting the equivalence of the mycological terms. It has been seen that communication can fail because the language used turns out to be inappropriate in the communicative environment in which it occurs. Thus, since the audience that is going to use the translated menus is foreign and does not have a high level of expertise in the

field of mycology, the present study has determined that the use of Latin terminology in the translation of mycological realia in food menus is incoherent.

On a last instance, the present work highlights the importance that lies behind the proper usage of translation strategies which ensure an effective communication, in the context of rendering mycological realia. The findings demonstrate the necessity to take into account the audience's level of expertise in order to avoid misunderstandings and provide an accurate translation of the texts. Future studies might broaden the scope of this work evaluating specific realia – as mycology – in terms of not only translation strategies but accounting the communicative setting of the productions. By addressing the identified errors and adopting translation strategies that take into account the audience they are produced for, cross-cultural communication and the meaning of realia will be maintained faithfully

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