

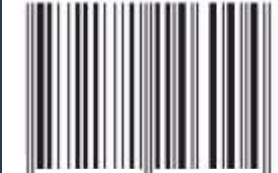


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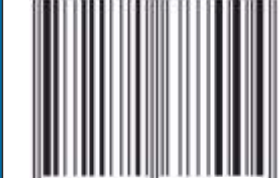
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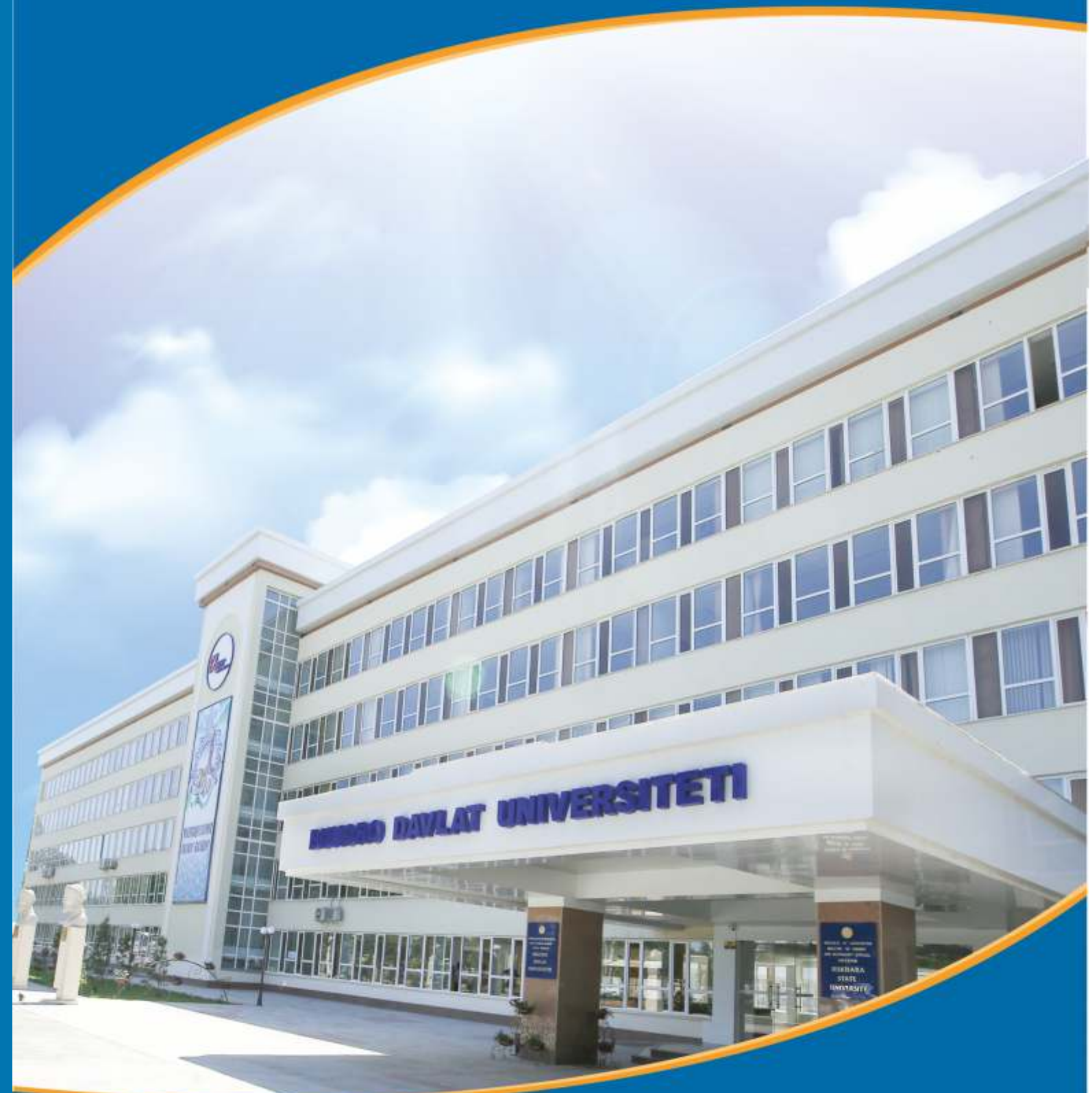
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The diagram $V_0=f(t)$ shows that the values of V_0 are directly proportional to the holding time τ and inversely proportional to the change in juice temperature. Spectroscopic studies have established that the main coloring pigment of carrot dye is β -carotene. The chromatographically obtained dye component can be used in the pharmaceutical industry.

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**THE CULINARY NAMES IN TEXTS OF NATIONAL
AND CULTURAL ATTITUDE***Saidova Mohira Rasulovna**associate professor, department of Russian language and literature, BSU**Sharipova Dilbar Gulyamovna**teacher, department of Russian language and literature, BSU***Abstract:**

Introduction. By its very nature, a way of existence and potential possibility - language occupies a special place in the system of values and priorities of a cultures. Language and culture are seen as co-development factors enrichment - and existence. Participating in a single historical process, each nation in a special way perceives and evaluates the world around him, which depends on many factors: the peculiarities of historical development, lifestyle, geographic and climatic conditions of living, customs and traditions. National literature is worthy general - of people. Fiction reflects the historical era, with socio-political structure, geographical conditions, especially to - one the customs and traditions of the people. The names of such realities as dishes are constantly found in the works of Russian and English classics.

Methods. Specific culinary names weight in national literary fund poetry set with the following characteristics: 1) the degree of literary integration culinary names, 2) the presence Proverbial feature at culinary names, 3) the presence / absence of restrictions (social, regional) use the corresponding dishes.

Results. Linguacultural model is defined by us as artificial - but created real or mental device illustration exist - present state of things, language phenomena and processes valid. Linguacultural model culinary names include terms only national dishes and confectionery (cookies, pies, cakes, pastries). Explore the following selection criterion object - served as definitional analysis technique that allowed in Russian language limit object names that have explanations in the dictionaries they are dishes or dish. In the English language - these markers for sampling were the «dish or food made of ...», «food made from ...», «food cooked of ...». In English, the main criteria - the sampling it served as an indication of what the realities are considered culinary specialties.

Discussions. The linguacultural model of culinary names consists of a core, an intermediate tier and a periphery. The culinary names that make up the core of the linguacultural model are repeated in the works almost all classics, and the dishes corresponding to them are used without any restrictions. Intermediate culinary names less represented in the literature, cuisine, they stand, are used in modern life, but with some restrictions. Peripheral culinary names differ limited representation in fiction, and little-known or unknown item designated by them dishes.

Conclusion. Classification, derived on the basis of linguacultural model of culinary names, is hierarchical, i.e. classes in linguistic - culturological classification listed on their productivity, which coincides with the distance from the nucleus.

Keywords: *the culinary names, national and cultural attitude, culinaronymy, dishes.*

Introduction. In determining linguacultural value of culinary names (names of dishes and pastry products), transmitting national cultural identity, flavor, used a comprehensive evaluation of their integration, in the first place, in the language system and, secondly, in the national literary and poetic fund. That's the last of all, we associate the concept of culture in the context of discussed problems.

Linguacultural value culinary names due to - the ratio of the degree of integration culinary names in the language system and the national literary and poetic fund.

The total value of linguacultural culinary names picked - is totality of the extent of their integration into the system of language and in the national literary and poetic Fund and is determined based on the following criteria: 1) the degree of integration in the language system (index 1); 2) a proverbial sign of a culinary name (index 2); 3) culinary name in the texts of artistic culture (index 3). The overall index culinary names (index 4) defined by a collection of the aforementioned signs, linguacultural reflects its value. Investigation of culinary-stationary items in the texts of national literary-poetic Fund conducted in Russian and English languages.

Culinary names reflect the realities of the life of the people at one time or another (the era of A.S. Pushkin, F.M. Dostoevsky, I.A. Bunin, etc.) or over a longer period of time, up to several centuries. The artistic existence of culinary names in high (elite) literature makes it possible to determine the degree of their integration into culture and to establish the cultural value of the realities under consideration due to it. That literary texts passed down from generation to generation are the ways of life, like food, provide an opportunity to the modern reader cognition - acquainted with the long-disused dishes (Russian. *няня, сычуг, крошево, крупник*, English. *gruel, broth, of chitterlings, pigeon-pie*) ... The names of the dishes have survived in the literature, while the way of cooking many of them has long been lost. The cultural value culinary names as singular other realities, is determined, above all, their "age". However, in preparing the classification culinary names we are faced with the problem of not - the uniqueness of this statement. It would seem that culinary names with a longer "age" should have a high linguacultural value. Analysis shows that this is not always the case. Below the description of culinary names and - through them - the dishes in accordance with three main types culinary names - *peripheral, intermediate* and *nuclear*, the allocation of which were considered the following features: 1) the degree of literary integration culinary names, 2) proverbial culinary names sign. 2) the presence / absence of restrictions (social, regional) in the use of the corresponding dish. Each type of culinary names differs heterogeneity, including ones that have an affinity with adjacent layer, i.e., which are *marginal*. Nuclear, or continuity, culinary names repeated in the works of almost all the classics, and the corresponding dishes actively. Today without any (social, regional, etc.) constraints. Within the nuclear stand culinary names marginal, border with intermediate. The latter are represented, but culinary names so than nuclear, in the literature, are used to - a temporary home, but may be limited in the use of food. The pro - intermediate

culinary names can be allocated marginal borderlands, on the one hand, nuclear, and on the other, - with peripheral culinary names. The classification is hierarchical.

Methods. CLASS 1 covers the *peripheral* culinary names related to limited representation in works of art, insignificant known or unknown dishes from his contemporaries. In the peripheral (rare) culinary names dishes and we allocated a 3 - class. Subclass 1 (index 1) - *culinary historicisms*, which fell out of use due to the fact that the dishes they designate are no longer known to the speakers as a real part of their everyday experience. culinary - historicism characterized by the following criteria: 1) Labeling social, regional and ritual sign, 2) the absence in them proverbs and sayings, 3) lack of fixity in modern dictionaries and reflected in cookbooks. Subclass 2 (index 2) - *culinary archaism*, i.e. culinary names (and dishes, they referred to), you - went out of active use. Culinary names this subclass differs - are: 1) Labeling social, regional, ceremonial sign, 2) the absence of a part of proverbs and sayings. Subclass 3 (subscript 3) - *limited peripheral* culinary names, denoting dishes use of which is associated with the limitations of social, regional, ceremonial nature. For limited peripheral culinary names, it is characteristic: 1) marking with a ritual sign, 2) their absence in the composition of proverbs and sayings.

Let's take a closer look at subclasses. Indexing, introduced us to each class and subclass culinary names allow the far - let bring overall value linguacultural of culinary names.

Subclass 1: *culinary names-historicisms*. Many ancient Russian dishes are not preserved or almost forgotten, so that they With - by a low degree of integration into the culture. The limiting case of poorly integrated into the culture names are *historical* kulinaronimy (index 1), indicating the dishes that come out of shelf, their names are not recorded in the dictionary and unknown exchangers, i.e. such culinary names have become *historicisms*. Dish with an unusual name "*няня*" in the past, it was very well-known, and is supplied to the cabbage soup with - stood "a ram's stomach stuffed with buckwheat porridge, brain and hoofs" (Nikolai Gogol, "Dead Souls").

The names of such dishes as "*ушное*" and "*крошево*" can be attributed to the historical ones. The names of these dishes are mentioned when describing lunch at Kolupaeva innkeeper: "во-первых, подали щи с солониной, во-вторых, лапшу, в-третьих, ушное из баранины, потом крошево из огурцов и кусочков коренной рыбы с квасом и, наконец, папушник с медом..." (М.Е. Saltykov- Shchedrin, "Shelter of Mon Repos"),

Historicism is the phrase "*кислые щи*". Without knowing that *sour cabbage soup* in the old days was called the genus of effervescent kvass, it is difficult for a modern reader to understand the following lines from "Arap of Peter the Great" by A.S. Pushkin: ""And who is to blame, "said Gavrila Afanasyevich, drinking a mug of *sour cabbage soup*. - "Aren't we ourselves?""(A.S. Pushkin, "Arap of Peter the Great").

The names of pancakes "*грейне- вики, гороховики*" are also absent in modern Russian cuisine. Describing the Tverskaya Street in Moscow, where he had a lot of little kalachnyh, М.Е. Saltykov-Shchedrin mentions: "По улице свободно ходили

разносчики с горячими блинами, грешневи́ками, гороховиками, с по́дowymi пирогами "с лучком с перцем с собачьим сердцем" ("Abroad").

In English cuisine, it has long gone out of active use and has become a historical dish of chitterlings. The name of this dish is found in T. Hardy: "... well, lamb's fry if they can get it; and if they can't, black-pot; and if they can't get that, well, *chitterlings* will do" (T. Hardy, "Tess of the D'Urbervilles").

The once common name for *pigeon* pies "*pigeon-pie*" is found today in the classics of Charles Dickens: "I merely provided a pair of soles, a small leg of mutton, and a *pigeon-pie*" ("David Copperfield").

Thus, culinary names -historicism show manifestations - asymmetric nature of the interaction of language and culture: live themselves - but as everyday culture realities are absent and their names-preserving - are in the tongue.

Results. Thus, historicism culinary names include: Russian *полба, няня, ушное, крошево, кислые щи, гречневика, гороховики, курники, кальц* English. *chitterlings, pigeon-pie*. Historicism culinary names are characterized by: 1) marking with a social, regional, ritual sign, 2) their absence in the composition of proverbs and sayings. As a rule, culinary names - historicism are not recorded in modern dictionaries, much less reflection - us in cookbooks. This fact in itself can be a criterion for identifying culinary historians.

Subclass 2 (index 2): *archaic culinary names*. The historically close to - skim names are ancient, antique dishes, emerged from the active use, partly found in dictionaries. These names are *archaisms*. For example, contemporaries are not familiar with such a dish as *свиной сычуг*, in the middle of which a piece of ice was placed, or that a rich side dish was prepared for the sturgeon. Covering its crawfish, roasted with little fish, minced snetochky added "мелкой сечки, хренку, да груздочков, да репушки, да морковки, да бобков..." (Nikolai Gogol, "Dead Souls"),

By archaic culinary name applies *krupenik*, "food from Greek - Neva cereals, baked with curd" [Ozhegov 1973: 283]. Hero - for Dates was a man distracted. And once the Cadets decided hem - tit over him, putting him in a box near the department Krupenik piece, koto - ing left after breakfast. Finikov ate it out of absentmindedness, not noticing the tricks of the boys, or maybe he just pretended, for which he received the nickname "Krupenik". In this case, the author uses the technique of transferring meaning from a dish to a person. Rasseyaniy Finikov is associated among the cadets with the *krupenik*, which he ate: "Since then he has been nicknamed "Krupenik", but the boys have never forgotten Finikov afterwards: if they had some unloved dish for breakfast, for example, *kulebyaki* with rice or *zrazy* then from among those pieces that were given to the uncles, one or two went by all means in favor of Finikov" (A.I. Kuprin, "At the Turning Point").

To the old, do not use the now famous English dishes include, for example, *broth* "broth with meat, fish, rice and veg - cabbage soup" and *the gruel* "liquid watery porridge (gruel)," which usually Prep - curled patients: "And with this, the old lady applied herself to warming up, in a little saucepan, a basin full of *broth* ..." (Ch. Dickens, "The Adventures of Oliver Twist"). In the old days, *gruel* was the only dish a poor man could afford if he lived in a workhouse: "Mr. Bumble brought him,

with his own hands, a basin of *gruel*, and the holiday allowance of two ounces and a quarter of bread" ("The Adventures of Oliver Twist").

Archaism in the English kitchen is *black pudding* which in olden times excellently prepared from blood and animal fat with added grain and spices. *Black pudding* is usually associated with the North of England, where it is popular among workers: "Angel looked round for Mrs. Crick's *black-puddings*, which he had directed to be nicely grilled, as they did them at the dairy, and of which he wished his father and mother to appreciate the marvelous herbal savors as highly as he did himself"(T. Hardy, "Tess of the D'Urbervilles").

Thus, archaic culinary names include: Russian. *abomasum*, *kulesh*, *krupnik*, *krupenik*, *scars*, *krupnik*; English *broth*, *collops*, *gruel*, *black pudding*, *beef tea*, *sweet-breads*, *turtle soup*, *a venison pasty*. For culinary archaisms, it is characteristic: 1) marking with a social, regional, ritual sign, 2) their absence in the composition of proverbs and sayings.

Subclass 3 (index 3): *limited peripheral culinary names*. For a *limited peripheral culinaryonymy* include names of dishes, the use of which is associated with certain limitations with - socially, regional, ceremonial nature. Many of the dishes on the Russian national dishes traditionally associated with certain rituals: Holy nicknames, funerals, alms.

The *limited culinary names* include *Easter cakes and Easter*. Notation - tea of dishes are the main dishes of Russian national cuisine in the great feast of Easter. The festive Easter morning children wear all new, and the nurse brought him a cup of tea from the "big" dining room, where they drank tea is grown, a piece of *cake*, *Easter* and half hard-boiled egg» (H.A. Taffy, "Stages"), From childhood memories of the heroine, the most expensive for her, along with her mother's affection, spring, church holidays, turns out to small *cakes* and *Easter*: "Who comes to mind childhood, antiplaque *Easter* with a toy *Easter cake*, the lights in the church, spring, mother tender ... "(A.I. Kuprin, "Natasha").

Discussions. Children usually love to watch the festive fuss, gatherings in the house, to see how the tables are arranged, cover them with new tablecloth on the eve of Easter or other holiday. It is this thread and connects them with the childhood: "In the evening in the darkened hall were placed tables covered with tablecloths new. Looking furtively at the door, opening only for a moment, we glimpsed cover these tables *cakes*, *Easter*, ham, bottles and some other things"(A.I. Kuprin, "Bonze").

The culinary name *kutia*, as the name of the memorial dish, has a ritual restriction. This dish is prepared only for commemoration. Describing the commemoration of brother Judushka, M.E. Saltykov-Shchedrin mentions the culinary name *Kutya*: "- *Kutya!* Don't forget to take *Kutia!* Yes, in the dining room on the Numbers - shade tablecloth put ... tea, and in the house of her brother to remember will have"! ("Lord Golovlevs").

Heroine I.A. Bunin Natasha, imitated an old woman eating at funeral -"*kutyu*, which inspired her disgusted her bland and cloying taste" (Bunin, "Suhodol"). In the past, *kutya* was used as a festive Christmas dish: "On the night of December 24-25, a real Parisian is supposed to walk all day long until morning. Muscovites sit down to

dinner after the service at the first star of "Bethlehem" - starting with *kuti* and pear *stewed fruit*" (A.I. Kuprin, "Paris and Moscow").

Culinary names, as a rule, are not used in proverbs and sayings. The exception is the culinary name *kutya*, which is recorded in the proverb "Eat *kutya* - remember Kuzma." This proverb once again emphasizes the purpose of the name *kutia*, meaning a memorial dish.

For limited English culinary names include "sublayer wheat porridge with milk" *frumenty*, traditionally supplied - whether for Christmas. Pancakes baked on Shrove Tuesday (Shrovetide), the meat eaten on holidays, in a post prepared fish, and pudding and sweet oat pawns *flap-jack* treated after the post: "Come, thou shalt go home, and we'll have flesh for holidays, fish for fasting days and moreo "er puddings and *Jap-jacks*; and thou shalt be welcome" (W. Shakespeare, "Pericles").

In English cuisine, one of the rare memorial dishes is the *neck of venison*: "The *neck of venison* of which he had invited Dobbin to partake was carved by him in perfect silence ..." (W. Thackeray, "Vanity Fair"). The names of memorial dishes include the following culinary names: *seed cake*, *hot and cold cooked meats*, *baked pastries*, *scones*. The names of these dishes are mentioned by A. Cronin when describing the dinner after the funeral of Brody's wife: "She had expected, instead of this thin, sour wine and bought *seed cake*, a lavish display of *hot and cold cooked meats*, *baked pastries*, *scones*, tea, bread, and other appropriate delicacies ..." (A. Cronin, "Hatter's Castle").

Today, "meat pies" *funeral baked meats*, which became a symbol of commemoration among the British, can also be attributed to limited culinary names. This dish is prepared in certain cases (at the funeral), and therefore with - responsible culinary names he occupies a position in the peripheral closer to slightly integrated culinary names. We learn about this name from W. Shakespeare: "... *the funeral baked meats* / Did coldly furnish forth the marriage tables" (W. Shakespeare, "Hamlet"). This culinary name is also captured by J. Galsworthy: "*Funeral baked meats*, eh, Forsyte?" Said a voice in his ear ... "Our number's up, I think ..." ("A Modern Comedy").

For culinary names of this category, it is characteristic that they are not part of proverbs and sayings. The exception is the proverb "Too many cooks spoil the *broth*" ("The more cooks, the worse the *broth*" - Too many cooks spoil the broth). This proverb is appropriate to the situation where in one case taken at the same time a lot of people and this is usually nothing good fails. In Russian it corresponds to the proverb: "Seven nannies have a child without an eye." It is human nature to praise his own creation. In this case, the British say: "Every cook praises his own *broth*. - Every cook praises his cooking; there is nothing like leather".

Consequently, a limited peripheral culinary names from: Russian.: *cake*, *Easter*, *kutia* ', Eng., *Flap-jacks*, *frumenty*, *funeral baked meats*, *neck of venison*, *seed cake*, *baked pastries*, *scones*. Limited peripheral culinary names are characterized by: 1) being marked with a social, regional, ritual sign, 2) their absence in the composition of proverbs and sayings.

Thus, Class 1 includes *peripheral* culinary names weakly integrated into the culture, which include *historicism culinary names*: Russian. *spelled*, *nanny*, *ear*,

crumbly, sour cabbage soup, buckwheat, pea, chicken, kali; English *chitterlings, pigeon-pie*. Culinary historicism is a kind of manifestation of asymmetric characterized language relations and the culture dishes themselves as everyday culture realities, absent, and their names are preserved in the language.

Culinary-archaisms registered with including - dissolved: Russian. *abomasum, kulesh, krupnik, krupenik, scars, krupnik*; English *broth, collops, gruel, black pudding, beef tea, sweet-breads, turtle soup, a venison pasty*.

For a limited peripheral culinaryonymy belongs: Russian. *Easter cakes, Easter, kutia*; English *flap-jacks, frumenty, pancakes, neck of venison, funeral baked meats, seed cake, baked pastries, scones*.

Class 2: includes *intermediate* culinaryonymy and corresponding - Suitable dishes them a higher degree of integration in the National Fund literary poetry. They form an intermediate stage between the peripheral and nuclear culinaryonymy and correspond with conventional and common cold, not having, however, succession of food belonging to the nuclear culinaryonymy. Within the limits of intermediate culinary names and their corresponding dishes, 3 subclasses are distinguished.

Subclass 1 - *intermediate-peripheral* (marginal) culinary names. They occupy an intermediate position between own-intermediate and peripheral, rare or practical absent in proverbs and sayings, i.e. have a lesser degree of integration into culture, and the dishes corresponding to them are not so often used in everyday life.

Subclass 2 - *proper intermediate* culinary names, typical for a given culture. This is the largest group. It contains unifying culinaryonymy and corresponding dishes that are constantly used in everyday life, are presented in the literature and in the proverbial paremiologies.

Subclass 3 - *intermediate-nuclear* (marginal) culinary names. This is the strongest group in this class, bordering on nuclear culinary names, in which the proverbial sign is manifested to a greater extent. Culinaryonymy this subclass may sometimes have social, regional or ritual restrictions. And now consider in detail of each subclass.

Subclass 1 integrates *intermediate-peripheral* (marginal) culinaryonymy. This subclass includes culinaryonymy and they stand for dishes that were once very quiet widespread - at home, but then for various reasons, came from an active eating, and now gradually included in our diet.

For example, *kulebyaka* used to be very popular. *Pie*, to - Thoraya enjoyed special respect, served at weddings and other holydays. Cooks give special orders for its preparation: "... this *pie misailovnu* writing that only yum ..." (F.M. Dostoevsky, "The Village of Stepanchikovo"). The most famous was the "kulebyaka on four corners" with various fillings: "- Yes, make the *kulebyaka on four corners*. In one corner you put my cheeks sturgeon vyazigu yes, another Start buckwheat gruel, but mushrooms with onion, sweet milt yes, but still know that there is sort of ..." (Nikolai Gogol, "Dead Souls").

Rastegai are intermediate-peripheral culinary names. This dish used to be very popular. His prepared both at home and in the restaurants. In classical literature, the name of this dish is quite common: "Piglet, crayfish soup with *pies* and the famous Guryev porridge" was treated to the great dukes, the St. Petersburg nobility in the

Moscow tavern I.Ya. Testova (V.A. Gilyarovsky, "Moscow and Moscow citizens"). The culinary name *pie* is not included in proverbs and sayings.

In a subclass of the intermediate 1-kulinaronimov peripheral part *with-solyanca*. The name of this dish is often included in the menu of the dining train: "It's a pity that with regard to food we had to limit ourselves to the usual restaurant carriage - *hodgepodge*, shashlik and compote from plums" (V.P. Aksenov. There are no proverbs and sayings with the culinary name *hodgepodge*).

In English, *intermediate-peripheral* culinary names include *salmi* "a meal of minced meat, eggs, onions, etc.": "She went down-stairs to the kitchen and actually cooked little dishes for him. "Isn't it a good *salmi*?" She said; "I made it for you ..." (W. Thackeray, "Vanity Fair").

On festive Scottish suppers fed *haggis* "haggis" pluck rumen (Scottish dish of lamb or veal liver, heart and lay). *Haggis* refers to the names of festive Scottish dishes: "It was a glorious supper. There was kippered salmon, and Firman haddocks, and a lamb's head and a *haggis* - a celebrated Scotch dish, gentlemen, which my uncle used to say always looked to him, when it came to table ... "(Ch. Dickens," the Post - humorous Papers of the Pickwick Club »).

Thus, by the *intermediate-peripheral* (marginal) culinaronymy, with the peripheral border, are: Russian. *stew*, *pies*, *kulebyaka*, *hodgepodge*, *peasant*; English *salmi*, *haggis*.

Subclass 2- *the self-intermediate culinaronymy* combines culinaronymy and corresponding dishes that are constantly used in everyday life, their names are presented in art there literature and proverbial paremiology.

Culinaronymy *loaf* comes in second class self- intermediate culinaronymy, because it raises the index - camping at the expense of entering the proverbial paremiology. 17 proverbs are marked with the culinary name *kalach*. For the edification of the lazy, they usually say: If you want to eat *rolls*, do not sit on the stove. When a person is in need, he will take on any job. The proverb fits to such a situation: Need will teach *kalachi* to eat (that is, drive them to work, where they sow wheat). About a lucky man says: Happy - that *loaf* with honey (to it all sticks). If a person does not agree to some business for any persuasion, then in this case the proverb is appropriate: Not for any *rolls*.

Rolls were used as a handout, which was widely propagation - the country in Russia. As alms prisoners and backbreaking often all - of bringing it *rolls*: "Alms is almost continuously and almost always bread, Saiko and *kalatches*, much less money" (F.M. Dostoevsky, "House of the Dead").

Cheesecakes are actually intermediate culinary names, but they can have a restrictive use. After Easter, usually on Saturdays, prepared *cheesecakes*: "A Saturdays, from Easter to Veil, baked *cheesecakes*. And you will forget the days, but when you hear the smell of baked cottage cheese, you know: Saturday is today" (I.S. Shmelev, "The Lord's Summer").

We refer *okroshka* to the actual intermediate culinary names. The culinaronymy *okroshka* is captured in the poetry of V.A. Zhukovsky: "Maxim eaten for fifth, / And most of all *hodgepodge*; / And, of course, he opened his mouth - / When he thrust a spoon into it" ("Maxim"),

The culinary name *pies* are repeated in the works of many Russian classics, and the dish itself is common in Russian cuisine. To a birthday party of rich homes where going to a lot of guests, neighbors, relatives, necessarily prepared *pies*: "There is a dinner, a long, unusual. With *cakes*, with succinic broth with marinades to roast turkey with thick liqueur - E, with presses. With champagne narrow old glasses, the edges of gold "(I.A. Bunin, "Birthday ")

Dumplings are actually intermediate culinary *names*. Corresponding to that name is a popular dish in Russian kitchen. Even gold miners - Siberians, who came to Moscow and had dinner in a restaurant in Varvarka Lopashova necessarily ordered Siberian *dumplings*: "No more dishes were not, and *dumplings* for 12 diners were prepared 2,500 units; and meat, and fish, and fruit in pink champagne ... And the Siberians sipped them with wooden spoons "(V.A. Gilyarovsky, "Moscow and Muscovites").

By English self-intermediate culinaronymy and respectively - corresponding to them dishes that are quite common in everyday life, but not as often as nuclear, are mentioned in the literature and are limited in use, are *fool*, *porridge*, *roastbeef*, *beefsteak*, *salad*, *omelette*.

The culinary name "omelet", which is not very often recorded in the classics, refers to the proper intermediate. Luxury omelets and cooks that they were prepared, could not afford people with incomes: "And the then there were books, and there was music, and she had found a wonderful little dressmaker for, and for they were going abroad in the summer, and their new cook made the most superb *omelettes*" (K. Mansfield, "Bliss").

The proverb says about the impossibility of achieving the goal without spending efforts, losses and sacrifices: "You can't make an *omelette* without breaking eggs. "You can't make scrambled eggs without breaking the eggs."

A traditional dish of the English breakfast is a "porridge» as evidenced by the following lines, fixing it name: "Do not enjoyed all a his meals, but to the breakfast in particular of he brought, in the freshness of by morning, a more lively appetite, and he now addressed himself eagerly to his *porridge*, ... to the large soft rolls and thick fresh butter, and to his coffee ... "(A.J. Cronin, "Hatter's Castle").

The culinary *name saddle of mutton* "lamb saddle" can be attributed to the actual intermediate. The dish with the same name is a typical aristocratic what follows Thackeray lines indicate in which *saddles of mutton* in the plural form emphasizes habitual - governing this dish, along with silver cutlery: «This and similar talk took place, at the grand dinners all around. They had the same | for the conversation; the same silver dishes; same the *saddles of mutton*, boiled turkeys, and en- trées» (W. Thackeray, «Vanity Fair»). High English society attached great importance to food, which rallied and united them. Such a dish for the Forsytes was *the saddle of mutton*: "the with crowning point of a Forsyte feast -"the *saddle of mutton*" (J. Galsworthy, "The Man of Property").

Thus, a *self-intermediate* culinaronymy are: Russian. *cheesecake*, *roll*, *jelly*, *jelly*, *fries*, *burgers*, *pelmeni*, *hash*, *pickle*, *noodle*, *cutlets*, *pancakes*, *casseroles*, *cheese cakes*, *dumplings*, *pies*; English. *fool*, *porridge*, *salad*, *an omelette*, *stew*, *the saddle of mutton*.

Subclass 3- *intermediate-nuclear (marginal)* culinary names includes names bordering on nuclear ones, in which the proverbial sign is manifested to a greater extent, and the dishes corresponding to them are common in everyday life.

Ukha belongs to the Russian intermediate-nuclear culinary names. *Ear starlet* was popular in Moscow. Culinary *sterlet soup* over - impress the in the works of many Russian classics from A.S. Pushkin: "Moscow meets Onegin / His haughty vanity. / His virgins tempted, / *sterlet* treats *soup*" ("Eugene Onegin"). On the the naming of *sterlet ear with burbot and milk* is mentioned by N.V. Gogol in "Dead Souls", and the N.S. Leskov is represented by the culinary name of an *ear from an angry burbot*, which was brought alive and "upset" with rods, "and when he gets angry as much as possible and his liver swells, then kill him and boil the fish *soup*" ("Hare Loot").

The name of the fable by I.A. Krylov "*Demyanova ear*" has become a winged expression treat, which refers generally to excessive food, when the guest is not able to eat all that was offered. This statement is also used in a joking form about everything that is offered too persistently and in too many [Prokhorov, 1988: 184]. Wing - toe expression "*slurp soup*" part of the proverb "*slurp soup, and fish at the top.*" This proverb arose for the reason that in the lower reaches of the Volga River about - wait, working people fed black (bream, perch, sabre fish, roach, roach, well pike, tench, etc.) or a fine-mesh fish (sturgeon, little thorn, pike perch, white fish, carp, salmon), which can be boiled, fried, folded into a pie, sipped in the *ear*. This, rich price, and a profitable sale, red fish, to which the noble sturgeon refers beluga favorite merchants and delicious sturgeon, go to the merchants of the city and in the two capitals. About the importance *soup* proverb says: "There are *ear* - do not be afraid to sin." The proverbs "Cheap fish - cheap and fish *soup*" and "Cheap fish - not fat fish *soup*" speak of man's stinginess. On the role of fish in a particular platter is mentioned in the proverb: "*Good ruff* in the *ear*, and whitefish - in a pie."

Kissel belongs to intermediate-nuclear culinary names. Dish with this name is retained in the culture during a long history, and the same name is often found in the literature and has a wide entrance into proverbs. *Kissel* was consumed by different classes. So, cabs loved to bask in restaurants and eat fatter "roasted eggs, and rolls, and sitnichki hearth on bran, and then be sure to *pea kisel*" (V.A. Gilyarovsky, "Moscow and Muscovites").

Moscow is ready to "*cranberry jelly with vanilla*", "*almond pudding*". The culinary names corresponding to these dishes can be found in I.S. Shmelev – left ("Summer of the Lord").

There are 11 proverbs recorded with the culinary name *jelly*. The proverb says about the benefits of *jelly*: "*You can't ruin your belly with jelly.*" The proverb "*Kisel* da King of the place always has" confirmed the importance of which will give you strength with this dish in Russia. Oh man, which is located in the farthest relationship with someone saying, "The seventh water to jelly."

In English, for intermediate-nuclear culinary names admit *roast beef* and *steak* {*beefsteak*).

The following lines from the song testify to the importance of roast beef for the British: "Oh! The *roast beef* of old England! And Oh! For old England's *roast beef*."

Even a moderate dinner from the British is not complete without *steak*: "... Mr. Bumble sat himself down in the house at which the coach stopped; and took a temperate dinner of *steaks*, oyster sauce, and porter "(Ch. Dickens," The Adventures of Oliver Twist ").

Conclusion. Thus, in Class 2 *intermediate* culinaronymy from – labeled *intermediate-peripheral* (marginal), border on culinaronymy: Russian. *soup, pies, Kulebyaka solyanka, peasant woman*; English *salmi, haggis*.

For the self-intermediate culinaronymy, respectively - corresponding to them dishes average degree of integration in (consumer) culture include: Rus. cheesecakes, roll, jelly, aspic, roast, cat - years, dumplings, hash, pickle, noodles, cutlets, pancakes, pudding, cheese - nicks, dumplings, pies; English fool, porridge, salad, omelette, stew, saddle of mutton.

Within the intermediate ones, *intermediate-nuclear* (marginal) culinary names are registered, bordering with nuclear: Russian. *ear, jelly*; English *steak (beefsteak), roast beef*.

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