

## ETYMOLOGY OF SOME UZBEK CONFECTIONERY NAMES

Safaraova Farida Normurodovna

Termiz State University

### ABSTRACT

This article talks about the history of the origin of the names of confectionery in the Uzbek language, how they were named in ancient times. The basic meanings of confectionery names from different languages are revealed based on factual examples.

**Keywords:** dialectal words, lexicon, confectionery, origin, terms, analysis.

Confectionery names are one of the sources that enrich the language lexicon. Analyzing these names from an etymological and historical point of view shows that, in addition to purely Uzbek terms, there are many words borrowed from Arabic, Forstogic, Russian and other languages. These are the result of economic and cultural relations of our nation with other nations.

In Uzbek linguistics, network terms are one of the most studied fields. Confectionery names have also been the subject of some studies. Therefore, in Uzbek dialects, it is prepared for daily consumption, it is prepared specially for weddings, holidays and other folk ceremonies, it is seasonal, that is, it is prepared only in certain seasons of the year, when the preparation method is forgotten or it is unique, it is prepared only occasionally. or researching the names of foods that heal when the appetite is cut, as well as the names of sweets, confectionery and drinks, the forgotten language of the Uzbek vocabulary provides an opportunity to study the elements, vocabulary riches of Uzbek dialects, as well as obscure lexical-grammatical phenomena in the history of the language.

The culinary lexicon in Uzbek linguistics was studied by researcher N. Ikromova. He mainly researched the names of food in the Tashkent dialect. As the Uzbek language is the language with the most dialects, it was able to provide rich information for the names of national dishes and confectionery.

It is known that the Uzbek people grew out of the oldest Turkic clans and tribes, and their language developed on the basis of the language of these clans and tribes. Various historical and socio-political processes in Central Asia, in particular, the invasion of Arabs, Mongols, and Russians, and neighborly relations with sister Kazakh, Kyrgyz, Turkmen, and Tajik peoples had a serious impact on the development of the Uzbek language. Factors such as Turkic-Arabic, Uzbek-Arabic, Uzbek-Tajik, Uzbek-Kazakh, Uzbek-Kyrgyz and Uzbek-Turkmen bilingualism have played a big role in this. From the point of view of these historical processes, the lexemes related to confectionery in the Uzbek language can be divided into the following types.

1. Common Turkish food names: goja, shavla, atala, kayish, tograma, brouvadok, dimlama, etc.;
2. Pastry names borrowed from the Persian-Tajik language: bread, khorda, barak;
3. Confectionery names borrowed from the Arabic language: holva, jam;
4. Confectionery names adopted from the Chinese language through the Uyghur language: manti, lagmon, mampar;
5. Confectionery names borrowed from Western languages through Russian and through Russian: cookie (Russian), cutlet (French), cake (Italian).

Almost a chapter is devoted to bread in "Avesta", it is described as the most valuable product of agriculture. With the creation and improvement of bread making tools, the preparation of bread from flour rose to a new level, which continues to this day. Different types of bread products are produced in each country based on the historical spirituality of the population.

Uzbek cuisine consists of obi bread, gijda bread, patir bread, shirmoy bread, lochira bread depending on the preparation technology. Central Asian bread has a radius of 30 centimeters and a thickness of 2 to 70 centimeters. The largest diameter breads in Central Asia are closed in Bukhara, Samarkand and Khorezm [2]. At the same time, there are also types of bread, such as chalpak, lathama, gursak, vazzik, kulcha, zoghora, chorak and kulchayi domod.

In short, food is an integral part of the culture of a person and the society in which he lives. The names of some of the favorite pastries prepared in our national cuisine were borrowed from the Persian-Tajik language and served to increase the vocabulary of our language.

#### USED LITERATURE

1. O'zbekiston milliy ensiklopediyasi. Toshkent, VI tom, 385-b.
2. Mahmudov K. O'zbek taniq taomlari. Toshkent, 1989 й. 265-b
3. Rahmatullayev Sh. O'zbek tilining etimologik lug'ati III. Toshkent, 2009,217-b
4. Abdulaxatov N. va bosh. Mahmud Koshg'ariyning "Devonu lug'atit turk" asaridagi leksik birliklar tadqiqi. Toshkent. 2013 y.