Ściacko, P. U. *Narodnaja leksika i slovaŭtvareńnie*. 'Navuka i technika', Minsk, 1972. 288 pages. Short bibliography.

Jurčanka, H. F. *I kocićca i valicćca*. 'Navuka i technika', Minsk, 1972. 288 pages.

Miacielskaja, Je. S., Kamaroŭski, Ja. M. *Stoŭnik biełaruskaj narodnaj fraziolohii*. With an Introduction by Nił Hilevič. BDU, Minsk, 1972. 320 pages.

Each of these three books illustrates in a different way the still little-known riches of the popular Byelorussian language. Ściacko's study, like his earlier *Narodnaja leksika* and *Dyjalektny stoŭnik* (both published in 1970 — see JBS, II, 3, p. 318), is concerned with the dialect of the Zelva region of western Byelorussia. Again the semantic fields are purely material (*bytavy*) in character, ranging from words for buildings to various tools and types of harness. Again also the author includes all the words of this type used in the Zelva region, and does not confine himself to those peculiar to it. Each word in the first section (pp. 1-223) is given, in addition to its meaning and illustrative context(s), a suggested etymology, and this leads to the inclusion of a good deal of already familiar material. Repetition of well-known linguists' views on the etymology of Common Slavonic words (Berneker and Vasmer on *dvor* (p. 5) or *dom* (p. 15), to give two random examples) can hardly be justified in days when books remain unpublished for want of paper. The second section (pp. 224-83) describes the principal features of word-formation in the Zelva region. As in the vocabulary, the exposition is clear, albeit somewhat laborious. The bibliography comprises only 22 items.

I kocićca i valicćca — 'there is an abundance' — is an apt title for Jurčanka's study of the dialectal phraseology of his native Mściśaŭ region. This work follows his *Narodnaja sinanimika* (1969 — see JBS, II, 3, p. 317) and, covering as it does phrases whose initial word begins with letters from A — Z in the Cyrillic alphabet, is intended as the

first half of a two-volume project. There is an index of dialectal words occurring in the examples, and a general index is to appear in the next volume. Although many of the phrases are well-known in the regular literary language, others remind the reader of the richness and variety of dialects in a country as yet little affected by linguistic normalisation: it will be a matter for great regret if expressions like *vykidać koniki* — 'to behave eccentrically', *vyjodziennaje jajco* — 'a trifle', or *działa jak saža biała* — 'a dreadful mess' become erased from the popular memory as a result of the standardising pressures of the modern media.

Stoŭnik biełaruskaj narodnaj fraziolohii casts its net wider, comprising phrases which, in the compilers' words, 'are still not part of the literary language, but which are well-known in dialects throughout the BSSR and even beyond its frontiers'. With about three thousand thoroughly illustrated entries, the book is certain to become a useful reference work for writers and scholars, to say nothing of those readers of Byelorussian literature who may hitherto have been stumped by expressions like *ad puza* — 'at will', *i ni łysy* — 'feigning innocence', or even *amen žycio* — 'death'. All three works make a valuable contribution to the specialist study of their field, and the two phraseological works also represent pleasant reference books for the more casual reader. The popular Byelorussian language is at last beginning to be shown in a light which reflects not only its academic interest but also its liveliness and charm.

Arnold B. McMillin

Stankievič, M. *Greatlitvanian (Byelorussian) Cookbook*. Hawthorne, N. J., 1972. 64 pages.

The existence of a distinctive Byelorussian tradition of cooking has been acknowledged for a number of years,

both by Byelorussian and foreign writers (see B. Norman, *The Russian Cookbook*, London 1970, pp. 11-12).

The appearance in 1967 of the collection by D. Gelin *et al.*, *Sbornik receptur belorusskich nacional'nykh bljud i kulinarnykh izdelij* created something of a controversy in the Soviet Byelorussian press. The basis of the outcry was that the treatise was cosmopolitan rather than Byelorussian, including as it did such obviously Russian and Caucasian dishes as *Boeuf Stroganoff* and *Tefteli* (see J. Korzun, 'Pra bielaruskuju kuchniu', *Połyмя*, 2, Minsk, 1968, pp. 228-31).

No such aberrations are discernible in Mme Stankievič's collection of more than 200 traditional Byelorussian recipes, representing a much improved and more comprehensive version of an earlier edition which appeared in 1961. The collection includes such simple but most acceptable classics as *Zacirka*, *Vieraščanka*, *Babka*, *Łamancy* and *Abaranki*, dishes which haunt the pages of Kołas' *Novaja Ziamla* and other works. These robust delicacies come as a breath of fresh country air to the urban palate and olfactory nerves, jaded with spices and commodity foods. Even though the author's approach occasionally verges on the style of the weary Women's Institute cookbooks in her devotion to simplicity (in the present reviewer's experience the average Byelorussian housewife's imagination runs riot in using *prismaki* and spices or herbs *jak ty chočaš*), it is a pleasant surprise to find in such a small tome a number of regional recipes such as veal Ašmiany-style, Mahiloŭ milk-soup, and Minsk *zrazy*. One wishes the author had pursued this interesting line of research a little further: source-material on regional cookery is not lacking, and Šejn, Nikifaroŭski and Ramanaŭ give a goodly number of regional recipes from the Hrodna

and Viciebsk areas. Similarly it is a little surprising that such ancient and popular dishes as *Talakno*, *Kamy* and *Husiačy šciudzien* should have found no place in this otherwise valuable little collection.

Perhaps the most striking omission is that of the grand seignorial cuisine of the old aristocratic families. To leave this out is to impoverish the national culinary heritage to a very substantial degree. As early as the 17th century, the praises of one of the great Byelorussian contributions to international cookery, duck stewed with green peppers, were being sung by Ivan Mialeška, castellan of Smolensk, and was served two centuries later by Alhierd Abuchovič (1840-1898) to his friends in Paris. Many other excellent and noble recipes are given in Jan Szyttler's *Kucharz dobre usposobiony* (Vilna, 1830), which although written in Polish, contains many dishes of undisputedly Byelorussian origin formerly served at the table of the Sapieha and other aristocratic families e.g. *Zupa Chłodnik ruski*, *Zupa ruska Kalion z ogórkowym rasołem*, *Kaldunki z rakowych szyiek*.

From a technical point of view Mme Stankievič's recipes are easy to follow, and give good results, though some of her more blatant Americanisms (e.g. Potato Nick, Blintzes) are a little confusing. It would, however, be invidious to tax the author with these shortcomings in what is, after all, an introductory and essentially practical book. Mme Stankievič is something of a pioneer in this field, and together with the ladies of the Byelorussian Women's Association, is to be congratulated on an imaginative and attractive work. It will afford considerable pleasure to the amateur of genuine East European folk-cookery.

H. Pichura