

IDENTIFICATION OF BIMA CULINARY LEXICON AS AN EFFORT TO PRESERVE THE BIMA LANGUAGE: AN ETHNOLINGUISTIC REVIEW

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Abstract. Bima has long served primarily as a transit point for tourists, especially international travelers. The promotion of its culinary heritage can begin with the identification of Bima's culinary lexicon. One of the efforts to preserve the local language is through the identification of culinary terminology. This research adopts a qualitative descriptive method, applying an ethnolinguistic approach. Data collection was conducted through observation, interviews, and a review of relevant literature. A total of 133 culinary lexicons were identified in Bima, which were categorized as follows: 5 lexicons for staple dishes, 16 for side dishes, 10 for vegetables, 83 for snacks, 7 for sambal (chili sauces), and 12 for beverages. In terms of lexical structure, Bima's culinary lexicon consists of words, phrases, and reduplicated forms. Most of Bima's cuisine is prepared by boiling, followed by grilling, frying, and steaming. There are no cold dishes or beverages (such as ice-based foods). Structurally, Bima's cuisine can be classified into staple dishes, side dishes, vegetables, snacks, sambal, and beverages. Flavor-wise, Bima's dishes tend to be sour and sweet. Additionally, based on their classification, Bima's culinary practices can be categorized as functional foods with medicinal properties and social foods.

Keywords: Lexicon, Culinary, Bima, Ethnolinguistics.

INTRODUCTION

Bima, as a region, is situated between key tourist centers, namely Lombok (NTB) and Labuan Bajo in NTT. Bima has mostly served as a transit point for tourists, especially those heading to Komodo Island (Ahmad, 2017), and has rarely been a tourist destination itself. This situation should be viewed as an opportunity, as Bima can promote tourism starting with its culinary offerings (Juhanda, 2017). This is because transit tourists need food before continuing their journey. Culinary promotion can begin with the identification of Bima's culinary lexicon.

Language reflects the cultural wealth of a community (Amral & Sumiharti, 2022). In the context of the Bima language, there are various lexicons, one of which is the culinary lexicon. Unfortunately, this rich lexicon, which reflects cultural heritage and local identity, has not been well identified. However, culinary offerings could serve as an entry point for tourism.

Lexicon can be simply defined as vocabulary (Kemdikbud, 2020). The term lexicon refers to a collection of words, often called lexemes. The branch of linguistics that deals with lexicons is called lexicology (Verhaar, 2016). Lexicon is a collection of vocabulary consisting of lexemes. A lexeme is a unit of language that carries meaning. If lexicon is understood as vocabulary or a set of words, then a lexeme can be understood as a word with a specific meaning (Neneng et al., 2021). Culinary lexicon refers to vocabulary related to cooking, including the names of food and beverages.

Culinary lexicon can be studied using ethnolinguistic theory. Ethnolinguistics is a branch of linguistics that studies the relationship between language and rural societies or communities without a written system, often called anthropological linguistics. This field also examines the relationship between language and speakers' attitudes toward it Kridalaksana in (Fitriah et al., 2021). Ethnolinguistics links the concept of language with culture in local communities (Anjarwati, 2020).

Efforts to preserve the Bima language academically are underway and increasing. However, the efforts to present it in more accessible, attractive, and concise forms are still minimal. For instance, the last official dictionary of Bima was published by the government in 2015 (Hakim et al., 2015). In the KBBI (Indonesian Dictionary), Bima only has 13 lexicon entries (Kemdikbud, 2020). Despite this, language preservation efforts have begun, such as the creation of the NTB Regional Language Dictionary app (Kantor Bahasa Provinsi NTB, 2023) and children's storybooks (Ajileo, 2022; Maryam, 2022), which can be used as teaching materials in schools.

One effort to preserve the language is by identifying culinary lexicon. Culinary lexicon was chosen not only as an entry point for tourism but also because it is closely related to children. Previous research on preserving the Bima language was conducted in 2020 with the title "Classification of the Marine Lexicon of the Bima Community: An Ethnolinguistic Review" (Akbar & Hanafi, 2020). The result of this research was the publication of the Bima Marine Glossary (Akbar et al., 2020) and flashcards. This effort has had an impact, but it was focused solely on marine lexicon, so there is a need for further research to identify lexicons in other fields, one of which is culinary lexicon, using it as an interactive learning medium.

Research on culinary lexicon has been conducted by other researchers. One study titled "Culinary Lexicon of Traditional Market Snacks in West Java: An Ethnosemantic Study" concluded that there were 17 lexical units in the form of words, including acronyms and native Sundanese words (Maulana Ghufar & Suhandano, 2022). Other studies (Mirdayati, 2020; Parapat, 2023; Piani, 2023; Purba, 2019; Rosidin et al., 2017; Simanjuntak, 2021; Simorangkir & Yunsrisa, 2019) were also conducted outside of Bima. However, the researcher did not find any studies on culinary lexicon conducted in Bima. Based on this, the purpose of this study is to classify the culinary lexicon in the Bima language.

RESEARCH METHOD

This study uses a qualitative descriptive method, with an ethnolinguistic approach. The data consists of oral data obtained from informants through interviews, in the form of words and phrases related to the Bima culinary lexicon. In addition to oral data, the study also uses written data obtained from documents related to the Bima culinary lexicon. Therefore, the data sources in this study are oral data as primary sources and written data as secondary sources.

The informants selected for this study meet the following criteria: 1) native speakers of the Bima language, 2) knowledgeable about the Bima language and culture related to culinary traditions, 3) familiar with Bima culinary traditions, 4) have a deep understanding of Bima language and culture, 5) possess good articulation skills, 6) have normal hearing, 7) are willing to participate as informants with adequate time, and 8) are open, friendly, patient, and not easily offended.

Data collection was carried out through observation techniques, interviews, and literature reviews. The informants provided data in the form of words, phrases, or expressions used in the context of traditional Bima cuisine. After the data was collected, the words and phrases were categorized into words, phrases, and reduplicated words and then classified into categories such as main dishes, side dishes, vegetables, snacks, sambals, and beverages. The analysis was carried out by linking the identified lexicon to the local culture, examining how this culinary language reflects the traditions, values, and cultural practices of Bima. The data were presented descriptively in tables according to the established culinary categories.

RESULT AND ANALYSIS

1.1 Culinary Lexicons of Bima

Based on the data collected, 133 culinary lexicons of Bima were identified, categorized into six types: 5 lexicons of staple dishes, 16 lexicons of side dishes, 10 lexicons of vegetables, 83 lexicons of snacks, 7 lexicons of condiments (sambal), and 12 lexicons of beverages.

1.1.1 Culinary Lexicons of Bima in the Form of Staple Dishes

The study revealed five lexicons categorized as staple dishes, namely: *oha*, *oha jago*, *oha pita*, *oha min*, and *oha uwi*. The details are presented in the following table.

Table 1. Culinary Lexicons of Bima in the Form of Staple Dishes.

No.	Lexicon	Definition	Word Form	Classification
1	<i>Oha</i>	Oha (rice) is a staple food made from boiled rice.	Word	Staple dish
2	<i>Oha jago</i>	Corn rice.	Phrase	Staple dish
3	<i>Oha pita</i>	Cooked rice that is dried and then rehydrated by steeping before serving.	Phrase	Staple dish
4	<i>Oha mina</i>	Oil rice (oha mina) made from glutinous rice cooked with specific spices, coated in coconut oil, and garnished with fried shallots.	Phrase	Staple dish
5	<i>Oha uwi</i>	A dish made from rice mixed with sliced sweet potatoes.	Phrase	Staple dish

1.1.2 Culinary Lexicons of Bima in the Form of Side Dishes

The study found that the culinary lexicons of Bima in the category of side dishes consist of 16 lexicons, as follows: *kagape*, *londe puru*, *londe ncango*, *oi gola*, *oi sia*, *oha pakambu*, *palumara londe*, *sanggowo*, *sepi tumi*, *uta karamba ncango*, *uta karamba puru*, *uta kare*, *uta kato*, *uta maju puru*, *uta maju tumi*, and *uta sakade* (salted fish). The details are presented in the following table:

Table 2. Culinary Lexicons of Bima in the Form of Side Dishes

No.	Lexicon	Definition	Word Form	Classification
1	<i>Kagape</i>	A dish similar to meat soup with thick coconut milk and spices.	Word	Side dish
2	<i>Londe puru</i>	Grilled milkfish.	Phrase	Side dish
3	<i>Londe ncango</i>	Fried milkfish.	Phrase	Side dish
4	<i>Oi gola</i>	Sugar water, used as a side dish when no other side dishes are available.	Phrase	Side dish
5	<i>Oi sia</i>	Saltwater, used as a side dish when no other side dishes are available.	Phrase	Side dish
6	<i>Oha pakambu</i>	A dish made from young coconut cooked with spices such as shallots, garlic, and chili.	Phrase	Side dish
7	<i>Palumara londe</i>	A milkfish side dish cooked in coconut milk broth with a savory, sweet, sour, and spicy taste, enhanced by the	Phrase	Side dish

		aroma of pataha doro (wild basil leaves).		
8	<i>Sanggowo</i>	A dish made from chicken or duck boiled with various spices, typically served in clay containers.	Word	Side dish
9	<i>Sepi tumi</i>	A side dish made from dried shrimp sautéed with shrimp paste.	Phrase	Side dish
10	<i>Uta karamba ncango</i>	Anchovies fried as a side dish.	Phrase	Side dish
11	<i>Uta karamba puru</i>	Anchovies grilled as a side dish.	Phrase	Side dish
12	<i>Uta kare</i>	Salted fish.	Phrase	Side dish
13	<i>Uta kato</i>	A fish dish prepared by wrapping it in banana leaves and steaming (pepes).	Phrase	Side dish
14	<i>Uta maju puru</i>	A dish made from dried deer meat that is grilled and pounded flat to make it easy to eat.	Phrase	Side dish
15	<i>Uta maju tumi</i>	A dish made from deer meat sautéed with a sweet and sour flavor.	Phrase	Side dish
16	<i>Uta sakade (salted fish)</i>	A fish dish prepared by boiling with salt (pindang).	Phrase	Side dish

1.1.3 Culinary Lexicons of Bima in the Form of Vegetables

Based on observations, interviews, and literature reviews, 10 lexicons categorized as vegetables were identified. These include: *lada*, *lada kahao*, *mangge mada*, *noro mangge*, *sangisi paria*, *uta mbeba maci*, *uta mbeba ro'o sambu*, *uta mbeba santa*, *uta mbeba saronco*, and *uta mbeba wua parongge*. The details are presented in the following table:

Table 3. Culinary Lexicons of Bima in the Form of Vegetables

No.	Lexicon	Definition	Word Form	Classification
1	<i>Lada</i>	Lada (vegetable salad) is a dish consisting of boiled vegetables topped with grated coconut.	Word	Vegetable
2	<i>Lada kahao</i>	A salad made from seaweed as the main ingredient, mixed with sliced shallots and grated coconut.	Phrase	Vegetable
3	<i>Mangge mada</i>	A vegetable dish made from boiled and sliced banana blossoms, served with coconut milk sauce.	Phrase	Vegetable
4	<i>Noro mangge</i>	A sour vegetable dish with slices of chili and shallots, often eaten with <i>uta karamba</i> (fried anchovies).	Phrase	Vegetable
5	<i>Sangisi paria</i>	A dish made from bitter melon stuffed with minced	Phrase	Vegetable

		meat and served in thick coconut milk sauce.		
6	Uta mbeca maci	A vegetable dish made from moringa leaves with a sweet flavor.	Phrase	Vegetable
7	Uta mbeca ro'o sambu	A vegetable dish made from kosambi leaves cooked in coconut milk with spices and deer, beef, or goat meat.	Phrase	Vegetable
8	Uta mbeca santa	A vegetable dish made from jackfruit and cassava leaves cooked in coconut milk.	Phrase	Vegetable
9	Uta mbeca saronco	A sour vegetable dish with a variety of mixed vegetables.	Phrase	Vegetable
10	Uta mbeca wua parongge	A sour vegetable dish with the fruit of the moringa tree as its main ingredient.	Phrase	Vegetable

1.1.4 Culinary Lexicons of Bima in the Form of Snacks

Based on the study, 83 lexicons were identified as snacks. These include: *arunggina*, *bibi kandoa*, *birua*, *bojo lowi*, *bojo ncango*, *bojo puru*, *boli loka*, *bolu kuku*, *bolu mantoi*, *bingka dolu*, *dahi bojo* (fermented cassava), *dahi fare keta*, *isi nangga lowi*, *isi nagga puru*, *jalangkote*, *jijiko/tarekli*, *jinta* (cumin), *kacipo*, *kadodo*, *kado-kado*, *kadodo kawi*, *kafiru tutu*, *kahangga*, *kalempe tabe/kalempe*, *kalo dana lowi* (arrowroot tuber), *kalo lowi*, *kalo ncango*, *kalo puru*, *kapore*, *kue dona*, *karawiti*, *karedo*, *karedo maci kandole/jenori*, *karedo kaboe*, *karedo fareketa mee*, *karedo witi*, *karencu*, *karodo*, *karodo bojo*, *karopo bongi*, *koca*, *lawatu ponda*, *lesung pipi*, *mangonco*, *mata pisa*, *oha mango*, *oha po'o*, *oha santa*, *oha santa kamada*, *oha santa pejo*, *oha santa witi*, *ote-ote/ote*, *palumara kalo*, *pangaha apa*, *pangaha balu/cori*, *pangaha bunga*, *pangaha ni'u*, *pangaha kaca balu/kaca sapu*, *pangaha kale'a*, *pangaha rea*, *pangaha sinci*, *papao* (steamed bun), *ponte bojo*, *ponte kalo*, *ponte ponda/lawatu ponda*, *puti kambi*, *range*, *roti ncango*, *roti puru*, *roti sapu*, *sako-sako*, *salome*, *saroja* (fried flower-shaped snack), *serabi*, *srikaya/srikaya*, *sura lowi* (boiled gadung tuber), *timbu*, *ua miro* (glutinous rice balls), *ua numpu/doko-doko*, *uji lowi*, *uji ncango*, *uji puru*, and *waji*.

Table 4. Culinary Lexicons of Bima in the Form of Snacks

No.	Lexicon	Definition	Word Form	Classification
1	<i>Arunggina</i>	A thick cracker made from glutinous rice, shaped into a circle, dried under the sun, and then fried in hot oil.	Word	Snack
2	<i>Bibi kandoa</i>	A food made from wheat flour mixed with vegetables and then fried.	Phrase	Snack
3	<i>Birua</i>	A food made from wheat flour, shaped into a flat circle, and cooked by baking.	Word	Snack
4	<i>Bojo lowi</i>	Boiled cassava.	Phrase	Snack
5	<i>Bojo ncango</i>	Fried cassava commonly eaten with tomato sambal.	Phrase	Snack
6	<i>Bojo puru</i>	Grilled cassava, usually cooked with its skin.	Phrase	Snack
7	<i>Boli loka</i>	A dish made from grated cassava mixed with grated coconut, palm sugar, and a bit of salt, then steamed until	Phrase	Snack

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		cooked, with a sweet and savory taste.		
8	<i>Bolu kuku</i>	A sponge cake shaped like a glass tube, with a smaller bottom and cracked top, with a sweet taste.	Phrase	Snack
9	<i>Bolu manto</i>	A short tube-shaped sponge cake with a smaller bottom, resembling a glass, with a sweet taste.	Phrase	Snack
10	<i>Bingka dolu</i>	A soft, round, and flower-shaped steamed cake, similar to a mud cake, with a soft texture when bitten.	Phrase	Snack
11	<i>Dahi bojo</i> (tape)	Food made from fermented cassava.	Phrase	Snack
12	<i>Dahi fare keta</i>	Food made from fermented purple glutinous rice, usually eaten with timbu.	Phrase	Snack
13	<i>Isi nangga lowi</i>	Boiled jackfruit seeds.	Phrase	Snack
14	<i>Isi nangga puru</i>	Roasted jackfruit seeds.	Phrase	Snack
15	<i>Jalangkote</i>	A food shaped like pastel with bean sprout filling, eaten with chili sauce.	Phrase	Snack
16	<i>Jijiko</i>	A dish made from a mixture of tapioca flour and egg whites, shaped like a flower with a stem.	Word	Snack
17	<i>Jinta (jintan)</i>	A cake shaped like a diamond with a golden yellow color and black cumin seeds, fried.	Word	Snack
18	<i>Kacipo</i>	A dish made from white glutinous rice mixed with brown sugar and grated coconut, shaped into small balls, coated with sesame seeds, and fried.	Word	Snack
19	<i>Kadodo</i>	A snack made from glutinous rice flour, coconut milk, and brown sugar.	Word	Snack
20	<i>Kado-kado</i>	A dish made from rice wrapped in a triangle shape with banana leaves, with a savory taste.	Reduplicated Word	Snack
21	<i>Kadodo kawi</i>	A snack shaped like dodol made from kawista fruit mixed with sugar, with a distinctive sour and sweet taste.	Phrase	Snack
22	<i>Kafiru tutu</i>	A salad made from young jackfruit mashed with a mixture of chili and a little sugar.	Phrase	Snack
23	<i>Kahangga</i>	A cake made from rice flour with a crispy and sweet texture, shaped like clumped vermicelli. In Aceh, it's called keukarah.	Word	Snack
24	<i>Kalempe tabe/kalempe</i>	A round, flat cake with a brown color and sweet taste.	Phrase	Snack
25	<i>Kalo dana lowi</i> (umbi Garut)	A type of tuber shaped like a banana, boiled.	Phrase	Snack
26	<i>Kalo lowi</i>	Bananas boiled in hot water.	Phrase	Snack

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27	<i>Kalo ncango</i>	Fried bananas coated with flour and then fried.	Phrase	Snack
28	<i>Kalo puru</i>	Grilled bananas roasted over coals.	Phrase	Snack
29	<i>Kapore</i>	A round, flat cake with toasted coconut sprinkled on top and coated with brown sugar.	Word	Snack
30	<i>Kue dona</i>	A donut-shaped cake with a hole in the center and topped with sprinkles.	Phrase	Snack
31	<i>Karawiti</i>	A dish made from cow skin cooked with coconut milk, mixed with starfruit and grated coconut.	Word	Snack
32	<i>Karedo</i>	A porridge made from rice, usually served during prayers for blessings.	Word	Snack
33	<i>Karedo maci kandole/jenori</i>	Small round dumplings in a sweet broth, typically served as a snack (takjil).	Phrase	Snack
34	<i>Karedo kaboe</i>	A green bean porridge made with green beans, coconut milk, and either brown or white sugar.	Phrase	Snack
35	<i>Karedo fareketa mee</i>	A black glutinous rice porridge with coconut milk and either brown or white sugar.	Phrase	Snack
36	<i>Karedo witi</i>	A porridge made from job's tears mixed with rice.	Phrase	Snack
37	<i>Karencu</i>	A food similar to ketupat but shaped in a long tube, made from glutinous rice and grated coconut, wrapped in coconut leaves.	Word	Snack
38	<i>Karodo</i>	A dish made from glutinous rice flour mixed with grated coconut and sugar, eaten raw without further processing.	Word	Snack
39	<i>Karodo bojo</i>	A dish made from cassava flour mixed with coconut and sugar, then pounded.	Phrase	Snack
40	<i>Karopo bongi</i>	Crackers made from rice mixed with flour.	Phrase	Snack
41	<i>Koca</i>	A type of steamed cake made from glutinous rice flour, shaped into a ball, filled with brown sugar, and coated with grated coconut.	Word	Snack
42	<i>Lawatu ponda</i>	A snack made from pumpkin and wrapped in banana leaves.	Phrase	Snack
43	<i>Lesung pipi</i>	A soft, green-colored cake shaped like a short tube with a white center.	Phrase	Snack
44	<i>Mangonco</i>	A salad made from various fruits, eaten with chili and salt.	Word	Snack
45	<i>Mata pisa</i>	A cake made from mashed bananas, topped with grated coconut and sugar.	Phrase	Snack
46	<i>Oha mango</i>	Dried rice crust that is fried.	Phrase	Snack
47	<i>Oha po'o</i>	A food made from glutinous rice topped with grated coconut.	Phrase	Snack

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48	<i>Oha santa</i>	A dish made from glutinous rice cooked with coconut milk.	Phrase	Snack
49	<i>Oha santa kamada</i>	A dish made from glutinous rice steamed and served with coconut milk mixed with sugar.	Phrase	Snack
50	<i>Oha santa pejo</i>	A dish made from glutinous rice cooked with coconut milk, topped with grated coconut coated in brown sugar and red beans.	Phrase	Snack
51	<i>Oha santa witi</i>	A dish made from glutinous rice cooked with coconut milk and mixed with job's tears.	Word	Snack
52	<i>Ote-ote/ote</i>	A dish made from wheat flour shaped like a knot, then fried.	Word	Snack
53	<i>Palumara kalo</i>	A Bima dish made from bananas cooked with coconut milk, sugar, and spices, offering a sweet and aromatic flavor.	Word	Snack
54	<i>Pangaha apa</i>	A cake shaped like a tube with a smaller bottom made from rice flour and brown sugar, eaten with young grated coconut.	Word	Snack
55	<i>Pangaha balu/cori</i>	A snack made from rice or glutinous rice flour shaped like a diamond with a coating of white or brown sugar.	Reduplicated Word	Snack
56	<i>Pangaha bunga</i>	A cake shaped like a flower with three petals, made from rice flour.	Phrase	Snack
57	<i>Pangaha ni'u</i>	A cake made from grated coconut mixed with rice flour, with a savory flavor.	Phrase	Snack
58	<i>Pangaha kaca balu/kaca sapu</i>	A dish made from peanuts and brown sugar.	Word	Snack
59	<i>Pangaha kale'a</i>	A food made from glutinous rice shaped like a flower, made with a coconut shell mold.	Phrase	Snack
60	<i>Pangaha rea</i>	A cake shaped like ginger, sweet in taste, made from glutinous rice, sugar, a pinch of salt, and sprinkled with sesame seeds.	Phrase	Snack
61	<i>Pangaha sinci</i>	A flower-shaped cake made from rice flour mixed with brown sugar, with a sweet taste and a crispy texture.	Phrase	Snack
62	<i>Papao (bakpao)</i>	A round cake with a taller top, filled with grated young coconut and sugar.	Phrase	Snack
63	<i>Ponte bojo</i>	A dish made from grated cassava steamed and wrapped in banana leaves.	Phrase	Snack
64	<i>Ponte kalo</i>	A snack made from rice flour dough mixed with coconut milk, filled with pieces of banana, and wrapped in banana leaves.	Word	Snack

65	<i>Ponte ponda/lawatu ponda</i>	A dish made from pumpkin mixed with rice flour, grated coconut, and sugar, wrapped in banana leaves and steamed.	Phrase	Snack
66	<i>Puti kambi</i>	A dish made from overripe bananas mixed with flour, shaped into balls, and fried.	Word	Snack
67	<i>Range</i>	A traditional Bima food made from a mixture of sago flour and grated coconut, baked in a special mold over a small stove.	Word	Snack
68	<i>Roti ncango</i>	Fried bread filled with peanuts and sugar.	Phrase	Snack
69	<i>Roti puru</i>	Unfilled bread baked with a mild sweetness.	Phrase	Snack
70	<i>Roti sapu</i>	Fried bread without filling, coated with sugar.	Phrase	Snack
71	<i>Sako-sako</i>	A snack made from toasted coconut and sugar.	Phrase	Snack
72	<i>Salome</i>	Meatball and tofu served with tomato sauce.	Word	Snack
73	<i>Saroja (kembang goyang)</i>	A cake shaped like flower petals, sweet in taste, made from rice flour and fried.	Word	Snack
74	<i>Serabi</i>	A round, flat cake with pores.	Phrase	Snack
75	<i>Srikaya/srikaya</i>	A soft, sweet cake made from eggs, coconut milk, sugar, and pandan leaves, typically served as a snack.	Phrase	Snack
76	<i>Sura lowi (gadung rebus)</i>	A dish made from boiled gadung.	Word	Snack
77	<i>Timbu</i>	A dish made from glutinous rice and coconut milk cooked in bamboo by baking.	Phrase	Snack
78	<i>Ua miro (onde-onde)</i>	A dish made from glutinous rice flour filled with green beans, shaped into balls, and coated with sesame seeds.	Phrase	Snack
79	<i>Ua numpu/doko-doko</i>	A dish made from glutinous rice flour shaped into balls filled with grated coconut and sugar, then cooked.	Phrase	Snack
80	<i>Uwi lowi</i>	Boiled yam.	Phrase	Snack
81	<i>Uwi ncango</i>	Fried yam.	Phrase	Snack
82	<i>Uwi puru</i>	Grilled yam.	Phrase	Snack
83	<i>Waji</i>	A dish made from glutinous rice, coconut milk, and palm sugar.	Word	Snack

1.1.5 Bima Culinary Lexicon in the Form of Sambal

Based on the research results, it was found that the Bima culinary lexicon in the form of sambal consists of 7 types, including: *doco fo'o*, *jame*, *mbohi dungga/bumbu dungga*, *samba bawa*, *samba doco dimu*, *samba mangge*, and *samba toma*.

Table 5. Bima Culinary Lexicon in the Form of Sambal

No.	Lexicon	Definition	Word Form	Classification
1	<i>Doco fo'o</i>	A sambal made from chopped young mango with a sour and spicy taste.	Phrase	Sambal

2	<i>Jame</i>	A sambal made from fermented anchovies mixed with various spices and herbs.	Word	Sambal
3	<i>Mbohi dungga/bumbu dungga</i>	A sambal made from fermented lime, chili, and salt.	Phrase	Sambal
4	<i>Samba bawa</i>	A sambal made with sliced onions and chili.	Phrase	Sambal
5	<i>Samba doco dimu</i>	A sambal made from chopped cucumber.	Phrase	Sambal
6	<i>Samba mangge</i>	A sambal made from tamarind with a thick texture, onion, and chili, usually eaten with crab.	Phrase	Sambal
7	<i>Samba toma</i>	A sambal made from sliced tomatoes and onions with basil leaves.	Phrase	Sambal

1.1.6 Bima Culinary Lexicon in the Form of Beverages

Based on the research findings, it was found that the Bima culinary lexicon in the form of beverages consists of 11 types, namely: *Kahawa*; *Lo'i kadara*; *Lo'i kalo goa*; *Lo'i kampuja*; *Lo'i kapanca*; *Lo'i pa'i piri*; *Lo'i pakombo*; *Mina sarua*; *Oi ta'a*; *Sendo*; *Suppa senna*; and *te*.

Table 6. Bima Culinary Lexicon in the Form of Beverages

No.	Lexicon	Definition	Word Form	Classification
1	<i>Kahawa</i>	Coffee drink	Word	Beverage
2	<i>Lo'i kadara</i>	Herbal drink made from round light gray spices mixed with garlic, with a bitter taste to stimulate appetite.	Phrase	Beverage (Herbal)
3	<i>Lo'i kalo goa</i>	Herbal drink made from banana (its tree) mixed with dark brown spices, beneficial for increasing stamina, rheumatism, and muscle aches.	Phrase	Beverage (Herbal)
4	<i>Lo'i kampuja</i>	Herbal drink made from raw coconut milk and lempuyang, with a bitter and astringent taste, beneficial for regulating menstrual cycles.	Phrase	Beverage (Herbal)
5	<i>Lo'i kapanca</i>	Herbal drink made from flowers of the pacar tree and spices, beneficial for regulating menstrual cycles.	Phrase	Beverage (Herbal)
6	<i>Lo'i pa'i piri</i>	Herbal drink with a bitter and astringent taste made from various tree barks and spices, useful for treating various ailments and improving appetite.	Phrase	Beverage (Herbal)

7	<i>Lo'i pakombo</i>	Yellow herbal drink used to warm the body, treat internal heat, regulate menstrual cycles, and improve fertility.	Phrase	Beverage (Herbal)
8	<i>Mina sarua</i>	A Bima traditional drink made from boiled black sticky rice fermented with spices and galendo (coconut husk residue), served hot with black sticky rice tape and galendo.	Phrase	Beverage (Herbal)
9	<i>Oi ta'a</i>	Drink derived from the sap of the female siwalan or lontar tree.	Phrase	Beverage
10	<i>Sendo</i>	Sendo (cendol) is a drink made from rice flour and other ingredients, formed using a filter, then mixed with liquid sugar and coconut milk.	Word	Beverage
11	<i>Suppa senna</i>	Herbal drink made from senna wood and various spices, beneficial for maintaining health and stamina.	Phrase	Beverage (Herbal)
12	<i>Te</i>	Tea drink with a sweet taste.	Word	Beverage

1.1.7 Discussion

From a cultural perspective, food can be categorized into five groups: (1) food and non-food; (2) sacred or holy food; (3) staple food, supplementary food, and snacks; (4) food with medicinal or health benefits; and (5) food categorized by age, as discussed by Arbai in (Rosidin et al., 2021).

Helman in (Susilo, 2015) identifies five types of food classification systems: (1) Food versus nonfood, which distinguishes between what can and cannot be eaten, such as wheat being edible, but grass is not; (2) Sacred versus profane foods, which categorizes food based on religious rules, such as pork being forbidden for Muslims and Jews, while beef is not allowed for Hindus and Sikhs; (3) Parallel food classifications, which divide food based on symbolic concepts of 'hot' or 'cold', such as meat being considered 'hot' in many cultures; (4) Food as medicine, medicine as food, which shows the overlap between food and medicine, where food is consumed for health purposes, and supplements become part of the diet; (5) Social foods, which emphasize the social function of food in indicating status, group identity, and social relationships through dishes and eating patterns.

Based on the data presented in the research, it is evident that the Bima community considers rice as their staple food. In terms of lexical forms, the main dishes are represented by words and phrases. In relation to the statement by (Rosidin et al., 2021) regarding food classification, rice in Bima culture falls under the third category, which is staple food. In terms of medicinal benefits, staple foods in the Bima community do not have any specific medicinal properties. Furthermore, according to Helman in (Susilo, 2015), the main dishes in Bima are not considered food as medicine, nor do they emphasize an individual's social status, as rice is accessible to all social classes.

Regarding side dishes, based on their lexical form, they exist in both word and phrase forms. Generally, side dishes fall under category three (Rosidin et al., 2021). Several types of side dishes in Bima society have a food as medicine function, such as *kagape* and *sanggowo*. Side dishes with

medicinal properties also fall under the social foods category, as these dishes are commonly consumed by noble families.

Next, Bima's culinary culture in terms of vegetables. Based on their lexical form, vegetable lexicons have both word and phrase forms. From Arbai's perspective (Rosidin et al., 2021), vegetables fall under category three. Generally, vegetables are classified as food as medicine (Susilo, 2015) in terms of the ingredients used. The process of preparing vegetables in Bima involves boiling. As for the social class, vegetables are not used as social food.

The next category in Bima's culinary classification is snacks. From a lexical standpoint, snacks in Bima language are in the forms of words, phrases, and reduplicated words. Snacks fall under category three and do not function as food as medicine (Rosidin et al., 2021; Susilo, 2015). The taste of snacks in the Bima community is generally sweet. These are prepared by boiling, frying, grilling, and steaming. No methods involving baking have been found.

Further, the Bima culinary category of sambal consists of seven lexical forms. The lexical forms in this category include both words and phrases. In addition to being spicy, another dominant flavor in Bima sambal is sour/tangy. Sambal, according to Arbai's opinion (Rosidin et al., 2021), falls under category three, as a side dish. Sambal generally does not function as social food, since it is consumed by all social classes in Bima.

Finally, based on the research results, there are 12 Bima culinary lexicons in the form of beverages. According to their lexical form, Bima culinary lexicons in the form of beverages consist of two types: words and phrases. In Bima society, beverages are not prepared as cold drinks (iced). The usual beverages served are coffee and tea. Other beverages are served for specific events, such as *mina sarua*, *sendo*, and *oi ta'a*. Meanwhile, other drinks function as food as medicine, medicine as food, as explained by Helman in (Susilo, 2015). Furthermore, beverages like *suppa senna* are typically served to the noble class, placing them in the category of social foods, according to Arbai (Rosidin et al., 2021).

CONCLUSION

The researcher found 132 Bima culinary lexicons. These lexicons are divided into 5 categories: 5 lexicons for staple dishes, 16 lexicons for side dishes, 10 lexicons for vegetables, 82 lexicons for snacks, 7 lexicons for sambal, and 12 lexicons for beverages. Based on their lexical forms, Bima culinary lexicons are divided into words, phrases, and reduplicated words. Bima cuisine is predominantly prepared by boiling, then grilling, frying, and steaming. There are no types of food or beverages served in cold (iced) forms. Bima cuisine is categorized into staple food, side dishes, vegetables, snacks, sambal, and beverages. In terms of taste, Bima dishes tend to be sour and sweet. Additionally, based on their classification, Bima cuisine can be categorized as food as medicine, medicine as food, and social foods.

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