Translation and Analysis of World of Warcraft: The Official Cookbook

Bachelor Thesis

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Anotace


**Klíčová slova**

překlad, teorie překladu, srovnávací analýza, rozbor, kuchařka, recepty, World of Warcraft, Chelsea Monroe-Cassel

Annotation

This bachelor’s thesis deals with translation of selected parts from *World of Warcraft: The Official Cookbook* by Chelsea Monroe-Cassel, its analysis and following comparative analysis. The thesis is divided into three main parts. The first part introduces extensive world of Warcraft, the author of the book and her effort to transform imaginary foods into reality. The second part consists of the translation itself. The last part focuses on theory of translation and application of own translation method.

**Keywords**

translation, translation theory, analysis, comparative analysis, cookbook, recipes, World of Warcraft, Chelsea Monroe-Cassel
Prohlášení

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Declaration

I hereby declare that this bachelor thesis was done independently, using only the information provided by the sources cited in the text and included in the list of references in accordance with the Disciplinary regulations for the students of the Faculty of Education of the Masaryk University.

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In Brno, 2018  Michal Chrástek
Acknowledgment

I would like to express my sincere gratitude to Mgr. Martin Němec, Ph.D. for his guidance, patience, support and for everything he taught me about translation.

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Preface

This thesis deals with the translation of selected parts from *World of Warcraft: The Official Cookbook* written by a lifelong artist and fan of fantasy Chelsea Monroe-Cassel.

The first chapter introduces the author and her career of transforming imaginary foods into reality, *World of Warcraft*, a game that inspired all the recipes from the cookbook, and finally, my motivation for choosing this topic.

The second chapter, a practical part of thesis, consists of a corpus, where the translation is put in comparison with its English original. It includes a note from the author and selected recipes comprising different types of food: sides, breads, soups, mains, desserts and drinks.

The third chapter observes various types of translation theories and methods. It also includes goals which should be met during the translation in order to be successful. The chapter introduces my own translation method, based on the observation of many translation theories. Then follows its application on the translation and detailed description of the procedures used for translating the cookbook. The focus of this method lies in preserving a uniqueness of the text type, while making it as comprehensible to targeted audience as possible. It also concentrates on translating specific terms connected to both cooking and fantasy genre.

The goal of the theoretical part is to explain the reason behind the choices that I made as the translator and to compare them with previous translation of the cookbook by Zuzana Komprdová a Tomáš Kratochvíl.
1. Introduction

I have always been a passionate gamer. I am a gamer not because I have no life, but because I chose to have many. It has been a marvelous journey. I cannot believe it has been 13 years since I stepped on the plains of the Mulgore for the first time. I still remember the day, that my friend introduced me to World of Warcraft, as if it was yesterday. Since that day, I have lived many lives, met many extraordinary people from all around the world and formed lifelong friendships.

World of Warcraft is a massively multiplayer online role-playing game that connects millions of players in one enormous universe. Mysterious adventures and quests awaits you on every corner, but the most amazing thing is that you are not alone. You can explore this vast world together with your friends or even make some new ones. You will never get bored as there will always be a quest to be completed, a villain to be defeated or some impossible feat to be achieved. Even if you are tired of playing, you can just sit by the bonfire and enjoy the beautiful sceneries. The game offers you many different activities. One of those activities is a secondary profession Cooking. Secondary professions can be learned by any character without restrictions. They do not provide any huge advantage but they can be useful. Characters in the game do not get hungry nor thirsty. The only advantage of eating delicious dishes is that they increase your attributes for as long as you stay Well Fed. The better the food, the more attributes you will gain but also the harder it will be to prepare the dish. In order to prepare the most amazing dishes you will have to acquire rare ingredients and improve your Cooking skill level. You will start by making the simplest dishes and continue by making harder ones. Although it takes some time, this grind will definitely be worth it. As soon as you master the Cooking, you will be able to make wonderful feasts for the entire raid group.

World of Warcraft: The Official Cookbook, brings many of the fictional dishes, well known from the game, into reality. Chelsea Monroe-Cassel is “A lifelong artist and fan of fantasy” (Monroe-Cassel, About the Author, n.d.). She awakened her deep affection for remarkable meals during her time in Turkey. “Chelsea’s work is a synthesis of imagination and historical research. Applying her multifaceted creativity to that passion has brought her to a journey of transforming imaginary foods into reality” (Monroe-Cassel, n.d.). In 2011, she started a blog with her friend Sariann Lehrer. The blog was
originally named *The Inn at the Crossroads* after a location in “George RR Martin's *A Song of Ice and Fire* series, this blog began as a place to showcase foods from the world of Westeros” (Monroe-Cassel, Home, n.d.) but afterwards the blog explored other imaginary worlds, such as “the much loved Azeroth from the *World of Warcraft*” (Monroe-Cassel, n.d.). In 2012, Chelsea’s first cookbook was released. *A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook*, which includes “a foreword from George R. R. Martin himself, along with a range of recipes from across the Seven Kingdoms and over the Narrow Sea” (Monroe-Cassel, The Official Game of Thrones Cookbook, n.d.). After the success of the cookbook, she started working on the cookbook based on the recipes from the *World of Warcraft*.

*World of Warcraft: The Official Cookbook* is arranged by meal type and every recipe is assigned with a suggested skill level. The cookbook has a variety of recipes that might appeal to a wide range of cooks from complete novices to grand master chefs. The author strived to preserve the atmosphere of the *World of Warcraft*, while making the meals as attainable as possible. The readers will start by preparing easier dishes until they master the art of cooking, just like in the game. Only then the readers will be able to prepare the most amazing feasts of Azeroth right in their kitchen.

When I found the cookbook under a Christmas tree, I was really excited. In that time, I was still a “kitchen noob” (Monroe-Cassel, 2016, p. 9), but I had just begun my journey to uncover the secrets of cooking. When I was making the dishes from the cookbook with my partner or mother, it was difficult for us to follow the foreign recipes. I wanted to indulge them in enjoying this cookbook to the fullest, therefore, I slowly started working on the translation.
2. Practical part: corpus

NOTE FROM THE AUTHOR

The difficulty with creating real recipes for fictional dishes lies in the world-building. Sometimes a world is not rich enough—not fully imagined enough—to provide adequate details about the foods. In those cases, a stew is just a stew, and bread is just plain old boring bread, no matter how sustaining.

But then there are fictional realms that are so inventive, so creative and unique, that they are instantly immersive. The world of Warcraft is just such a place, where fish both common and rare can be caught in countless bodies of water, where the farmers of Pandaria battle virmen that threaten their crops of enormous vegetables, and where an unusually high number of nonplayer characters need help collecting ingredients for recipes both delicious and dodgy.

And while a lack of details can prove problematic, so too can having such a wealth of them. Cooking mythological creatures is all well and good when sitting in front of a computer, but when it comes to bringing that recipe to life in the kitchen? Well … let’s just say it can

PŘEDMLUVA

Potíž s vytvářením skutečných receptů pro smyšlené pokrmy leží v budování světa. Někdy svět není dostatečně bohatý a natolik promyšlený, aby o jídel poskytnul přiměřeně podrobností. V takovém případě bude guláš zase jenom guláš a chleba bude prostě starý, nudný chleba nehlédě nato jak je výživný.

Pak jsou zde ale takové fiktivní říše, které jsou tak důmyslné, tak kreativní a unikátní, že vás okamžitě vtáhnou. Svět Warcraftu je přesně takovým místem. Místem, kde v nesčetných vodách můžete ulovit nejen běžné, ale i vzácné ryby, kde farmáři Pandárie zápasí s havěťáky, kteří ohrožují jejich úrodu obrovské zeleniny, a kde neobvykle mnoho nehráčů potřebuje pomoc se sbíráním přísad potřebných pro recepty jak lahodné, tak prohnané.

A zatímco se nedostatek detailů může zdát problematický, stejně tak může být problematická i jejich rozmanitost. Vaření mytologických stvoření je sice moc pěkné, když sedíte u počítače, ale když dojde na přivedení takového receptu k životu v kuchyni? No … řekněme, že se to může
get complicated. In creating this cookbook, I’ve tried to keep things relatively simple while staying as true as possible to the dishes and recipes within the game. I hope you’ll find some of your old favorites—and perhaps discover a few new ones, too.

Here’s hoping you all stay Well Fed on your journey through this book!

—CHELSEA MONROE-CASSEL

COOKING AZEROTHIAN FOODS

The trick to cooking Azerothian cuisine is learning to build a proper cooking fire. Start with some kindling and twigs and then … What?

Oh. You want to cook these dishes in your oven at home? Well, I suppose that’s reasonable. More than reasonable, really, given that these recipes started as items in a game; it’s only natural that some amount of adjustment was bound to happen during their transformation into real food. In that case, just swing by your local market for some fresh Chimaerok Chops, then take your giant wheelbarrow to the Auction House for a Juicycrunch Carrot, so you can… Why are you looking at me like that?

zkomplikovat. Při vytváření této kuchařky jsem se snažila udržet recepty a pokrmy poměrně jednoduché ale zároveň co nejvíce věrné jejich herní předloze. Doufám, že najdete některé z vašich dávných favoritů a možná taky objevíte nějaké nové.

Doufám, že na vaši cestě touto knihou zůstanete všichni Dobře nakrmení!

CHELSEA MONROE-CASSEL

VAŘENÍ AZEROTHSKÝCH JÍDEL

Trik k vaření azerothské kuchyně spočívá v tom naučit se, jak rozdělat to správné ohniště. Začněte s třískami a větvičkami a potom … Cože?

Jo ták, vy chcete vařit tyhle pokrmy doma ve vaší troubě? Tak to pak jí no, to bude asi rozumné. Víc než rozumné, vážně, vzhledem k tomu, že všechny tyto recepty začaly jako předměty ve hře. Samozřejmě, že během jejich přeměny ve skutečné jídlo musely nastat nějaké úpravy. V tom případě se zastavte na vašem místním trhu pro nějaké čerstvé Chiméří kotlety, pak vezměte vaše obří kolečko do Aukční síně Šťavnatokřupavou mrkev, abyste mohli… Proč na mě takhle zíráte?
Wait. What do you mean there are no chimaeroks in your world? Seriously, why did you even buy this cookbook if the recipes all rely on ingredients that are imaginary?

Don’t worry. The very reason that you can already imagine what these fictional dishes taste like is because the foods of Azeroth have a basis in our own reality. Just because we are using nonimaginary ingredients and a modern kitchen doesn’t mean we have to settle for anything less than delicious cuisine that evokes the aesthetic of World of Warcraft. The right spices, peppers, salts, vegetables, and meat can make the difference between a dish that leaves a lot to be imagined and one that just might convince you that you’re on the plains of Mulgore after all. If you have access to game meat, great! Want the Lukewarm Yak Roast Broth to taste more unique? Go for some bison meat. New recipes are a perfect excuse to try something you’ve never had before, so go on a quest through your local market.

Despite the impressive globalization of foodstuffs in the modern world, good spices remain one of those items that have retained just a hint of the exotic. Nothing beats a whiff of warm fresh cinnamon or
the cool peppery bite of juniper berry. Spices have been treasured throughout the ages, and that connection with history remains with them, giving dishes a richer feeling of authenticity. Don’t be a kitchen noob. Level up your seasoning collection: If you’ve been hoarding the same bottle of ground cinnamon for the last decade, it’s probably time to bin it in favor of some fresh stuff. Experiment with interesting new peppers or various types of salt. It’s an adventure that will likely end with some really tasty foods.

<table>
<thead>
<tr>
<th>ANCIENT PANDAREN SPICES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SKILL LEVEL:</strong> Apprentice</td>
</tr>
<tr>
<td><strong>PREP:</strong> 5 minutes</td>
</tr>
<tr>
<td><strong>MAKES:</strong> About ¼ cup</td>
</tr>
<tr>
<td><strong>USED IN:</strong></td>
</tr>
<tr>
<td>Spiced Blossom Soup</td>
</tr>
<tr>
<td>Pomfruit Slices</td>
</tr>
<tr>
<td>Rice Pudding</td>
</tr>
</tbody>
</table>

These spices have been a staple ingredient in pandaren recipes for millennia, since before the time of Emperor Shaohao. The unique blend of ingredients will bring that history right to your kitchen.

<table>
<thead>
<tr>
<th>PRASTARÁ PANDARENSKÁ KOŘENÍ</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>OBTÍŽNOST:</strong> Učeň</td>
</tr>
<tr>
<td><strong>DOBA PŘÍPRAVY:</strong> 5 minut</td>
</tr>
<tr>
<td><strong>VYSTAČÍ NA:</strong> 30 g</td>
</tr>
<tr>
<td><strong>POUŽITO V:</strong></td>
</tr>
<tr>
<td>Kořeněné květní polévce</td>
</tr>
<tr>
<td>Jakoblčných plátcích</td>
</tr>
<tr>
<td>Rýžové kaši</td>
</tr>
</tbody>
</table>

Tato koření jsou klíčovou přísadou pandarenských receptů po tisíciletí, ještě před obdobím císaře Shaohaa, a tato jedinečná kombinace přísad vnesne nádech těchto dějin přímo do vaší kuchyně.
2 teaspoons Szechuan peppercorns  
1 teaspoon fennel seeds  
1 teaspoon ground cinnamon  
½ teaspoon ground anise  
½ teaspoon ground cloves  
½ teaspoon ground cardamom

1. **Place all the spices in a dry pan** and gently toast them over medium heat for several minutes. Swirl the pan occasionally to keep the mixture from burning. Once the spices are giving off a lovely fragrance and have darkened slightly, remove from heat and allow to cool.

2. **Transfer the mixture into a spice grinder** or coffee grinder and process until you have a fine powder. Store in a small airtight jar out of direct sunlight. This mix will keep for several months but is at its best when fresh.

**BUZZARD BITES**

**SKILL LEVEL:** Apprentice  
**PREP:** 20 minutes  
**BAKING:** 20 minutes  
**MAKES:** About 2 dozen small meatballs  
**PAIRS WELL WITH:** Cheesy garlic pasta, Hot Apple Cider

**SUPÍ SOUSTA**

**OBTÍŽNOST:** Učeň  
**DOBA PŘÍPRAVY:** 20 minut  
**DOBA PEČENÍ:** 20 minut  
**VYSTAČÍ NA:** 2 tucty malých karbanátek  
**K POKRMU SE HODÍ:** Těstoviny se sýrem a česnekem, Horký jabčák
BAM! The sweet and tangy sauce that covers these bite-sized morsels will make you pucker up and take notice. Combine that with the savory bacon bits scattered throughout, and you’ve got yourself a snack that goes down smooth as butter.

1 pound ground turkey
½ cup bread crumbs
¼ heaping cup crumbled bacon
1 egg
2 tablespoons onion powder
2 tablespoons garlic powder

SAUCE
1½ cups apple cider
1 cup ketchup
¼ cup balsamic vinegar
Generous pinch each salt, pepper, and nutmeg

1. Preheat the oven to 375°F and line a baking sheet with parchment paper.

2. Combine all the ingredients in a large bowl and mix until evenly distributed—hands are the best tool for this. Form into small meatballs, roughly the size of a golf ball, and place on the prepared baking sheet, spacing about 1½ inches apart. Bake for 18 to 20 minutes, until no longer

BUM! Sladká a kyselá omáčka, která pokrývá tyto jednouhubky vás zaručeně rozšklebí a v kombinaci s čutnými kousky slaniny roztroušenými skrz naskrz tvoří svačinku, která sklouzne dolů jako po másle.

OMÁČKA
360 ml jabčáku
240 ml kečupu
120 ml balzámového octa
Větší špetku soli, pepře a muškátového oříšku.

1. Předehřejte troubu na 190 °C a vyložte plech pečícím papírem.

2. Ve velké míse smíchejte všechny přísady a hnětejte, dokud nejsou rovnoměrně rozložené. Nejlépe vám k tomu poslouží ruce. Vytvarujte kuličky přibližně stejně velké jako golfový míček a umístěte je na připravený plech asi 4 cm od sebe. Pečte 18 až 20 minut, dokud již
pink in the middle.

3. While the bites are baking, make the sauce.

**SAUCE:** Combine all ingredients in a saucepan and simmer for about 30 minutes, or until it has thickened somewhat. Remove from heat and add the meatballs, stirring and turning to make sure they are all covered. Serve warm.

**CRAB CAKES**

**SKILL LEVEL:** Expert
**PREP:** 10 minutes
**COOKING:** 20 minutes
**MAKES:** 10 small crab cakes
**PAIRS WELL WITH:** Fresh green salad, Fel Eggs and Ham

With such a wide variety of crawler species on the coasts of Azeroth, it’s no wonder that some of them end up being served by innkeepers around the world. With just the barest hint of spiciness, these tender Crab Cakes bring the delicious flavor of the seas right to your table.

1 tablespoon salted butter
2 shallots, minced

3. Zatímco se jednohubky pečou, připravte omáčku.

**OMÁČKA:** Smíchejte všechny přísady v kastrolu a mírně vařte asi 30 minut nebo dokud omáčka přiměřeně nezhoustne. Stáhněte z ohně a přidejte karbanátky, které v omáčce pořádně vykoupejte, dokud nebudou zcela pokryté. Podávejte teplé.

**KRABOLÁČKY**

**OBTÍŽNOST:** Znalec
**DOBA PŘÍPRAVY:** 10 minut
**DOBA SMAŽENÍ:** 20 minut
**VYSTAČÍ NA:** 10 malých kraboláčků
**K POKRMU SE HODÍ:** Čerstvý listový salát, Vejce nažlovolno

Vzhledem k obrovské rozmanitosti korýšů na pobřežích Azerothu není divu, že někteří z nich skončí servírováni hospodskými po celém světě. Jen s pouhým názvem ostrosti, tyhle měkoučké Kraboláčky přinesou lahodný nádech moře přímo na váš stůl.

1 lžíce slaného másla
2 najemno nakrájené cibule šalotky
2 garlic cloves, minced
14 ounces crabmeat
1 cup fresh bread crumbs
2 tablespoons mayonnaise
1 egg
2 tablespoons heavy cream
1 tablespoon flour
½ teaspoon red pepper flakes
1 heaping tablespoon minced parsley
Salt and pepper, to taste
Canola oil for frying
Citrus slices, for serving

1. Melt the butter in a frying pan over medium-low heat. Add the shallots and garlic and cook until soft and fragrant, but not too brown. Remove from heat and transfer to a food processor along with all the remaining ingredients except the canola oil. Pulse several times until no large chunks of crabmeat remain. Scoop out a small handful of the mixture and form into a flat patty; if the mix doesn’t hold together well, add more cream or flour as needed.

2. Heat a thin layer of oil in a frying pan and gently lower several of the crab cakes in. Cook for about 3 minutes, or until the crab cakes are

2. Najemno nakrájené strožky česneku
400 g krabího masa
50 g čerstvé strohanky
2 lžíce majonézy
1 vejce
2 lžíce vysokotučné smetany ke šlehání
1 lžíce hladké mouky
½ lžičky drcené červené papriky
1 vrchovatá lžíce najemno nakrájené petržele
Sůl a pepř dle chuti
Řepkový olej na smažení
Plátky limetky nebo jiných citrusů, na oblohu

a nice golden color, then flip and cook for another three minutes on the other side. Repeat with the remaining crab cakes. Serve with citrus slices.

**FEL EGGS AND HAM**

**SKILL LEVEL:** Master

**PREP:** 30 minutes

**MAKES:** 1 dozen deviled eggs

**PAIRS WELL WITH:** Crab Cakes, assorted sharp cheeses

You can eat them near or far; you can eat them in Orgrimmar! Far less dangerous to make than its wild counterpart, this version of Fel Eggs and Ham will have you saying, “Yes! I DO like this!” Simple but flavorful, the creamy filling is topped by a crisp, salty piece of prosciutto, making for a presentation that is as stealthily impressive as it is tasty.

6 eggs

½ teaspoon wasabi paste

¼ cup Parmesan cheese

1 avocado, pitted and peeled

Salt and pepper to taste

2 tablespoons olive oil, divided

3 thin slices prosciutto

1. Start by hard boiling your eggs:

1. Začněte tím, že uvaříte vejce

zlatavé. Obrátte a smažte další tři minuty z druhé strany. To samé udělejte i s ostatními. Podávejte s plátky limetky nebo jiných citrusů.

**VEJCE NAŽLOVOLOMO**

**OBTÍŽNOST:** Mistr

**DOBA PŘÍPRAVY:** 30 minut

**VYSTAČÍ NA:** 1 tucet ďábelských vajec

**K POKRMU SE HODÍ:** Kraboláčky

Talíř obložený vyzrálými sýry

Můžete je jíst blízko či daleko, můžete je jíst v Orgrimmaru! Jsou mnohem méně nebezpečné než jejich divoký protějšek, tahle verze Vajec nažlovolno vás přiměje říci: „Jo! FAKT mi chutnají!“ Jednoduché ale plné chuti, krémová náplň zdobená křupavým a slaným kouskem prosciutta. To vše přispívá k prezentaci, která je stejně tak mazaně působivá jako chutná.

6 vajec

½ lžíce wasabi pasty

25 g parmezánu

1 avokádo, odpeckované a oloupané

Sůl a pepř dle chuti

2 lžíce olivového oleje, odděleně

3 tenké plátky prosciutta
Place the eggs in a medium saucepan and cover with water by 1 inch, and cover. Bring to a boil over high heat then remove from heat. Let the eggs sit in the hot water for another 15 minutes, then remove to a separate medium bowl. Rinse with cold water until the eggs have cooled enough to handle. Pour off the water and carefully peel the eggs. Once peeled, cut each egg in half lengthwise with a sharp knife, setting the whites aside and placing the yolks in the bowl of a food processor. To the yolks, add the wasabi paste, Parmesan, avocado, and salt and pepper. Puree the mixture until smooth.

2. You can either fill each half egg white with this mixture by spoon or by piping it in. If piping, use a very large tip, or no tip at all, to prevent clogging. Set the filling aside while you make the prosciutto flakes. If making the filling ahead of time, be sure to cover tightly with plastic, as exposure to the air will discolor it.

3. Heat 1 tablespoon of the olive oil in a pan over medium heat, and tear the prosciutto into pieces roughly the size of a half dollar; don’t worry if you have irregular pieces left over; they


2. Vejce můžete naplnit směsí buď s pomocí lžíce nebo zdobícího sáčku s velkou nebo žádnou špičkou abyste předešli ucpávání. Odložte náplň a připravte kousky prosciutto. Pokud jste náplň připravili dopředu, ujistěte se, že jste ji těsně zakryli, neboť na vzduchu náplň změní barvu.

3. Na středním ohni rozhřejte na pánní 1 lžíci olivového oleje a natrhejte prosciutto na malé kousky zhruba o velikosti padesátikoruny. Vůbec neřešíte, jestli vám budou
will still be delicious! Gently fry the prosciutto in the hot oil for several minutes, flipping once, until both sides are darker and crispy. Remove the finished pieces to a plate lined with paper towel to drain.

4. Place a piece of crispy prosciutto on top of each filled egg white and serve immediately; if left to sit too long, the filling will darken and the prosciutto will soften.

HERB-BAKED EGGS

SKILL LEVEL: Expert
PREP: 10 minutes
BAKING: About 10 minutes
SERVES: 2
PAIRS WELL WITH: Breakfast tea or strong coffee

Quick, fairly easy, and great practice for chefs looking to level up their cooking. This recipe produces a delicious breakfast that will have you fed and ready to face whatever adventures, quests, or battles come your way.

Pinch each fresh thyme, rosemary, and parsley, minced

ZAPEČENÁ VEJCE S BYLINKAMI

OBTÍŽNOST: Znalec
DOBA PŘIPRAVY: 10 minut
DOBA PEČENÍ: přibližně 10 minut
VYSTAČÍ NA: 2 porce
K POKRMU SE HODÍ: Černý snídaňový čaj či silná káva

Rychlá, poměrně jednoduchá a skvělá k tréninku zdokonalujících se šéfkuchařů. S tímto receptem připravíte vynikající snídani, která vás nakrmí a připraví na veškerá dobrodružství, úkoly či bitvy, které se vám připletou do cesty.

Špetka čerstvého najemno nakrájeného tymiánu, rozmarýnu a petržele
1 tablespoon grated Parmesan cheese
Pinch each salt and pepper
4 eggs
2 tablespoons heavy cream
1 tablespoon unsalted butter
Toasted bread cut into strips, for serving

1. Preheat the broiler on high and move a rack up near the top of the oven, just under the heat.

2. The trick to this recipe is having everything ready when you start: Combine the herbs, Parmesan cheese, and the salt and pepper in a small bowl. Crack the eggs into small bowls or teacups, two in each; this will enable you to quickly pour them into the baking dishes.

3. Place two small oven-safe dishes onto a baking sheet. Divide the butter and cream equally between the dishes, and place these under the broiler. Cook for about 2 to 3 minutes, until the mixture is hot and bubbling. Quickly remove the pan from the oven, then tip two eggs into each hot dish. Sprinkle liberally with the herb-cheese mixture, then put back under the broiler for another 3 to 5 minutes. When the whites of the eggs are just about

1 lžíce nastroouhaného parmezánu
Špetka soli a pepře
4 vejce
2 lžíce vysokotučné smetany ke šlehání
1 lžíce másla
Opečený toastový chléb rozřezaný na proužky, na oblohu

1. Předehřejte troubu v režimu horkovzdušného grilování a přesuňte mřížku do nejvyšší pozice.

2. Klíčem k tomuto receptu je mít všechno pečlivě připraveno ještě, než začnete: Smíchejte bylinky, parmezán, sůl a pepř v malé misce. Rozklepněte vejce do malých misek nebo čajových hrníčků, dvě do každého, ze kterých je pak budete moci rychle přelít do zapékacích mističek.

3. Zapékací mističky položte na plech. Rovnoměrně do nich rozdělte máslo a smetanu, vložte do připravené trouby a grilujte asi 2 až 3 minuty, dokud směs nebude horká a nezačne bublat. Poté rychle vytáhněte plech z trouby a do každé mističky nalijte 2 připravené vejce, štědře zasypte směsí bylinek a syru a vraťte do trouby na dalších 3 až 5 minut. Jakmile jsou bílky tak akorát propečené, vytáhněte plech z trouby a nechte minutu slehnout.
cooked through, remove from the oven. Allow the dishes to sit for and additional minute to finish cooking, then carefully transfer to a heatproof plate or an oven mitt.

4. Serve immediately with strips of toast, and take care while eating, as the dishes will still be quite hot.

SPICE BREAD STUFFING

SKILL LEVEL: Apprentice
PREP: 15 minutes
BAKING: 45 minutes
MAKES: 8 to 10 servings
PAIRS WELL WITH: Slow-Roasted Turkey

What better accompaniment to a fine celebration of the season’s bounty than a heaping helping of stuffing alongside a generous slice of turkey?

1 loaf of Mulgore Spice Bread, or 8 to 10 cups large bread cubes
2½ cups milk
½ cup salted butter
1 onion, diced
1 pear, cored and diced large

Nakonec velmi opatrně přesuňte zapékací mističky na žáruvzdorný talíř nebo na kuchyňskou chňapku.

KOŘENĚNÁ CHLEBOVÁ NÁDIVKA

OBTÍŽNOST: Učeň
DOBA PŘÍPRAVY: 15 minut
DOBA PEČENÍ: 45 minut
VYSTAČÍ NA: 8 až 10 porcí
K POKRMU SE HODÍ: Pomalu opěkaný krocan

Dokážete si představit lepší doprovod oslavy letošní úrody, než jakým je vrchovatá porce nádivky spolu se štědrým plátkem krocana?

1 bochník Mulgorského kořeněného chleba nebo 300 až 350 g chlebových kostek
600 ml mléka
120 g slaného másla
1 na kostičky nakrájená cibule
1 na kostky nakrájená hruška bez jader
1 apple, cored and diced large
1 egg
½ teaspoon salt
2 tablespoons fresh parsley, finely chopped
1 tablespoon fresh sage, minced
1 teaspoon fresh thyme

1. Cut the bread into chunks no larger than 2 inches wide and allow to dry out overnight or under low heat in the oven. Transfer the bread into a large mixing bowl. Pour the milk over the bread cubes, stirring until the bread has soaked up all the milk.

2. In a small frying pan, melt the butter and cook the onion until it is soft and translucent, about 6 minutes. Add the remaining ingredients to the bowl, tossing until everything is evenly mixed.

3. Either use the mixture to stuff a turkey or bake in the oven at 350°F, covered, for about 30 minutes, then another 10 minutes or so uncovered.

TRACKER SNACKS

SKILL LEVEL: Apprentice

STOPAŘSKÉ DOBROTY

OBTÍŽNOST: Učeň
PREP: 10 minutes  
COOKING: About 20 minutes  
MAKES: 16 to 20 pieces  
PAIRS WELL WITH: Chocolate creamy cheeses, Bean Soup

The delicious smell emanating from a hot plate of Tracker Snacks will definitely help you find wayward house pets, but be careful that you don’t attract unwanted attention from other beasts.

½ cup light brown sugar  
1 tablespoon Northern Spices  
1 pound thick-sliced bacon

1. Preheat the oven to 375°F and line a baking sheet with foil, then set a cooling rack over top of it.

2. Mix together the brown sugar and the Northern Spices. Cut the bacon strips in half, then dip each piece in the sugar mix, covering both sides lightly and brushing off any excess. Lay each sugared piece on the rack—if you have too many pieces to fit on one tray, either use a second baking sheet or bake in two rounds.

3. Bake for about 15 to 20 minutes, then start checking for doneness. If you like your bacon crispier, bake a little longer.

DOBA PŘÍPRAVY: 10 minut  
DOBA PEČENÍ: přibližně 20 minut  
VYSTAČÍ NA: 16 až 20 kousků  
K POKRMU SE HODÍ: Čokoláda, tavený sýr, fazoláčka

Lahodná vůně vycházející z talíře teplých Stopařských dobrot vám zaručeně pomůže vystopovat umíněné domácí mazlíčky, ale mějte se na pozoru, abyste omylem nepřilákali pozornost jiných bestií.

85 g hnědého cukru  
1 lžíce Severského koření  
450 g slaniny nakrájené na tlusté plátky

1. Předehřejte troubu na 190 °C a vyložte plech alobalem, poté přes něj položte chladící mřížku.

2. Smíchejte dohromady hnědý cukr a Severské koření. Plátky slaniny rozkrojte napůl, každý plátek z obou stran lehce obalte v připravené směsi a přebytky ořepte. Položte všechny pocukrované kousky na mřížku. Pokud se na mřížku nevlezou použijte druhý plech nebo pečte na dvakrát.

3. Pečte asi 15 až 20 minut, potom začněte kontrolovat, zda už jsou plátky hotové. Pokud máte rádi slaninu
longer. When finished, remove from the oven and gently pat dry to soak up any extra fat on top of the bacon. Allow to cool on the rack, or transfer to a clean plate.

**WILD RICE CAKES**

**SKILL LEVEL:** Expert  
**PREP:** 10 minutes  
**COOKING:** 30 minutes  
**MAKES:** About 10 rice cakes  
**PAIRS WELL WITH:** Slow-Roasted Turkey or other poultry

Made in the north of Kalimdor according to a traditional night elf recipe, these rice cakes showcase all the healthy, earthy goodness of natural ingredients.

1 tablespoon butter  
1 clove garlic, minced  
2 small leeks, half-moon cut  
½ cup heavy cream  
2 cups cooked wild rice  
1 egg  
½ cup sweet corn, fresh or frozen  
¼ cup shelled edamame  
¼ cup grated mozzarella cheese  
1 teaspoon salt

**DIVOKÉ RÝŽOLÁČKY**

**OBTÍŽNOST:** Znalec  
**DOBA PŘÍPRAVY:** 10 minut  
**DOBA SMAŽENÍ:** 30 minut  
**VYSTAČÍ NA:** přibližně 10 rýžoláčků  
**K POCHRMU SE HODÍ:** Pomalu opákaný krocan nebo jiná drůbež

Vyrobené na severu Kalimdoru podle tradičního receptu temných elfů, tyhle rýžoláčky představují ty nejlepší vlastnosti přírodních ingrediencí.

1 lžíce másla  
1 najemno nakrájený stroužek česneku  
2 malé pórky, nakrájené na půl měsíčky  
115 g vysokotučné smetany ke šlehání  
350 g vařené divoké rýže  
1 vejce  
90 g cukrové kukuřice, čerstvé nebo mražené  
40 g oloupaných edamame  
30 g nastrouhané mozzarelly  
1 lžička soli
½ teaspoon black pepper
1½ cups flour
Vegetable oil for frying

1. Melt the butter in a medium frying pan over medium-low heat, then cook the garlic and leeks until they are soft but not too brown, about 3 minutes. Pour in the heavy cream, and stir for another minute, until the leeks have absorbed some of the liquid. Remove from heat, transfer to a mixing bowl, and allow to cool. Add in all other ingredients except the flour, mixing thoroughly. Gradually work in the flour until you have a dense dough that isn’t too sticky.

2. Pour just enough oil into a frying pan to cover the bottom, and heat over medium-low. Using lightly oiled hands, form the rice mixture into patties roughly 5 inches across and ½-inch thick. Working in batches, drop the patties into the hot pan and cook for about three minutes, flipping halfway through, until golden on each side and cooked through.

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1. Lžičky černého pepře
180 g hladké mouky
Rostlinný olej na smažení


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BUTTERY WHEAT ROLLS
MÁSLOVÉ BUCHTIČKY
SKILL LEVEL: Expert
PREP: 20 minutes
RISE: 20 minutes
BAKE: 20 minutes
MAKES: About 20 rolls
PAIRS WELL WITH: Any savory entrée or soup

If you find yourself in need of a soft roll full of sweet, warm, buttery goodness, then look no further. Light and fluffy, these make an excellent pairing with any meal, but especially soups.

2 cups milk, warmed
2 teaspoons sugar
1 tablespoon instant yeast
4 tablespoons salted butter, melted, plus a little more for the tops
1 teaspoon salt
5 cups flour

1. In a large bowl, combine the milk and sugar, stirring until the sugar has dissolved. Add the yeast, and let sit for a minute. Add the melted butter and salt, then gradually work in the flour until you have a nice light dough. Turn out onto floured surface and knead for several minutes, until the dough bounces back when poked.

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2. **Preheat the oven to 400°F** and butter an 8 x12 inch-baking pan. Divide the dough in half, then each half into ten balls of dough, pulling the dough around until each ball is smooth and even. Place the rolls in the buttered pan, evenly spaced and just barely touching. Cover and let rise for 20 minutes.

3. **Bake for about 20 minutes,** or until the tops are a nice golden brown. Brush with salted butter and serve warm.

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**STEAMING CHICKEN SOUP**

**SKILL LEVEL:** Master  
**PREP:** 15 minutes  
**COOKING:** About 2 hours  
**MAKES:** 4 servings  
**PAIRS WELL WITH:** Conjured Mana Buns, hot herbal tea

Sometimes, when the world outside is a frozen waste, a steaming bowl of chicken soup is just the thing to warm up a cold crusader. Brought to Icecrown by the Argent Crusade to fortify them in their campaign against the Lich King, this soup will ward off all manner of evils.

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**KUŘECÍ POLÉVKA SKRYTÁ V PÁŘE**

**OBTÍŽNOST:** Mistr  
**DOBA PŘÍPRAVY:** 15 minut  
**DOBA VAŘENÍ:** přibližně 2 hodiny  
**VYSTAČÍ NA:** 4 porce  
**K POKRMU SE HODÍ:** Vyčarovaní manoví šneci, horký bylinný čaj

Někdy, když je okolní svět jen zamrzlá pustina, miska kuřecí polévky, tak horké, že se skoro ztrácí v páře, která z ní vychází, je přesně tím pravým, co prohřeje prochlazeného křížáka. Do Ledové koruny byla přinesena Argentskou křížovou výpravou, aby je posílila v jejich kampani
2 tablespoons salted butter
2 ribs celery, roughly chopped
1 large carrot, peeled and roughly chopped
2 cloves garlic, minced
1 tablespoon flour, for thickening
½ cup beer
8 cups chicken broth
1 teaspoon Northern Spices
4 chicken drumsticks, uncooked
1 cup green peas

DUMPLINGS
2 cups flour
2 teaspoons baking powder
¾ teaspoon salt
2 tablespoons butter, melted and cooled
2 tablespoons fresh dill, stemmed and chopped small
¾ cup milk

1. Melt the butter and oil in the bottom of a large soup pot over medium heat. Add the celery, carrot, and garlic, cooking until they are soft, about 5 to 10 minutes. Sprinkle the flour over the vegetables, and stir to combine for several minutes until the flour starts to brown on the bottom of the pan. Pour in the beer, scraping up all the bits of proti Králi lichů. Tato polévka vás ochrání před všemi druhy zla.

2 lžíce slaného másla
2 stonky nahrubo nasekaného celeru
1 velká mrkev, oškrabovaná a nahrubo nasekaná
2 najemno nakrájeně stroužky česneku
1 lžíce mouky, na zahuštění
120 ml piva
2 l kuřecího vývaru
1 lžička Severského koření
4 neuvařené kuřecí paličky
150 g hrášku

KNEDLÍČKY
480 g mouky
2 lžičky prášku do pečiva
¾ lžičky soli
2 lžíce rozpuštěného a zchlazeného másla
2 lžíce čerstvého jemně nasekaného kopru bez stonku
180 ml mléka

the butter mixture, and simmer for 5 minutes. Increase the heat to medium-high, then add the broth, the Northern Spices, and the drumsticks. Cover and simmer for about an hour and a half, or until the meat has started to fall from the bones.

2. While the soup is cooking, prepare the dumpling dough: Combine the flour, baking powder, and salt in a medium bowl. Rub or cut in the butter, then the dill, tossing to distribute evenly. Gradually add milk until the mixture comes together in a wet mass. Cover until ready to make.

3. Once the soup is done, move the drumsticks to bowls for serving, and keep warm. Scoop out the dumpling dough in pieces roughly the size of golf balls. Drop the dumplings into the top of the still-simmering soup and cover the pot. Allow the dumplings to cook for about 10 minutes, then check one to see if the inside is cooked through. If not, flip all the dumplings and cook for another 5 minutes.

4. To serve, scoop the dumplings into the bowls along with the drumsticks.

zvyšte teplotu a přidejte vývar, Severské koření a paličky. Přikryjte a jemně vařte přibližně další hodinu a půl, nebo dokud nezačne maso odpadávat od kostí.


4. Při podávání naberte knedlíčky a přidejte k paličkám, zaleje
Ladle the soup over the top and enjoy.

COOK’S NOTE: If you are not a fan of dill, just about any other fresh herb will work, such as thyme or rosemary.

SLOW-ROASTED TURKEY

SKILL LEVEL: Expert
PREP: 10 minutes
COOKING: 20 minutes per pound
MAKES: 1 roasted turkey, for many, many servings
PAIRS WELL WITH: Candied Sweet Potatoes, Cranberry Chutney, Hot Apple Cider

What better way to give thanks for a bountiful harvest than with this showpiece of Pilgrim’s Bounty? This tender and flavorful bird will satisfy everyone in your party, but don’t be surprised if it also lures a few strangers who are eager for a serving!

1 whole turkey, 12 pounds or more
2 cups chicken broth
2 cups apple cider
1 tablespoon honey
1 onion, roughly chopped

1 celý krocan, 5,5 kg nebo víc.
480 ml kuřecího vývaru
480 ml jabčáku
1 lžíce medu
1 nahrubo nasekaná cibule
1. Preheat the oven to 425°F and place a rack into a large roasting pan with tall sides. Pour the chicken broth, apple cider, and honey into the bottom of the pan, and add the chopped onion. Stuff the turkey (if using stuffing) and place on the rack.

2. Combine the melted butter, wine, and Autumnal Herbs in a small bowl. Brush this mixture over the turkey, then sprinkle with the salt to help the browning process.

3. Cook the turkey for 30 minutes then reduce the heat to 350°F. Baste the turkey with the juices in the pan every 45 minutes or so for flavor and color. The turkey should cook for about 20 minutes per pound, until the internal temperature has reached 165°F. If the bird starts to brown too much, place a loose tent of tin foil over top, making sure it doesn’t actually touch the skin. You can also add a cup at a time of extra water to the bottom of the pan if

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3. Krocana opékejte 30 minut a poté snížte teplotu na 180 °C a přibližně každých 45 minut ho pro lepší barvu a chuť polévejte šťávou z pekáče. Krocan by se měl pěct alespoň 20 minut za každých 450 g, dokud vnitřní teplota nedosáhne 74 °C. Pokud ptáček začne příliš hnědnout, postavte přes něj volnou stříšku z alobalu tak, aby se vůbec nedotýkala kůrčičky. Pokud se z pekáče vypařilo příliš mnoho vody, můžete také krocana
too much has cooked off.

4. When done, remove the turkey from the oven, transfer to a platter, and make the gravy.

GRAVY: For the best gravy, let the drippings from the pan sit for a brief time to allow the fat to rise to the top, where you can strain or skim it off and discard. Pour the drippings into a wide pan over low heat.

5. Mix the cornstarch with a splash of water to dissolve it, then whisk it into the drippings. Use about 1 teaspoon cornstarch for every cup of drippings, or more if you prefer a thicker gravy.

CHOCOLATE CELEBRATION CAKE

SKILL LEVEL: Master
PREP: 20 minutes
BAKING: 25 minutes
ASSEMBLY: 10 minutes
MAKES: 1 cake, at least 8 servings
PAIRS WELL WITH: Vanilla or ginger ice cream, a peppery red wine, Deep-Fried Plantains

ČOKOLÁDOVÝ NAROZENINOVÝ DORT

OBTÍŽNOST: Mistr
DOBA PŘÍPRAVY: 20 minut
DOBA PEČENÍ: 25 minut
DOBA SKLÁDÁNÍ: 10 minut
VYSTAČÍ NA: 1 dort, přibližně 8 porcí
K POKRMU SE HODÍ: Vanilková nebo zázvorová zmrzlina, kořenité červené víno, Fritované banány

jednou za čas podlít 240 ml vody.

4. Jakmile je krocan hotový, vytáhněte ho z trouby, přemístěte na podnos a připravte omáčku.

OMÁČKA: Pro co nejlépší omáčku, nechte výpek chvilku uležet, aby vám tuk stoupnul nahoru a mohli jste ho přecedít a odebrat. Potom výpek nalejte do hluboké pánve na slabém ohni.

5. Rozpusťte kukuřičný škrob v troše vody a vešlehejte ho do výpeku. Použijte přibližně jednu lžíčku škrobu na každých 240 ml výpeku, nebo více pokud dáváte přednost hustější omáčce.
There’s surely no better way to mark a special occasion than with a cake like this one. Each bite bursts with warming spices, while the smooth nuttiness of the whipped cream manages to keep it feeling light. So go ahead, have another slice. You’re celebrating!

1 batch of Whipped Cream
1½ cups flour
1 cup sugar
½ cup cocoa powder
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon cayenne pepper
1 cup buttermilk
½ cup vegetable oil
2 teaspoons vanilla

CANDIED NUTS
½ cup sugar
2 tablespoons water
½ cup hazelnuts, toasted
Pinch of salt

1. Preheat oven to 350°F. Grease and flour two 8-inch round baking pans.

2. Sift together the dry ingredients, then

Těžko byste hledali lepší způsob, jak oslavit výročí, než s dortem jako je tenhle. Každé sousto vyvolává explozi hřejivých koření ve vašich ústech, zatímco hladká oříšková chuť šlehačky udržuje pocit lehkosti. Tak neváhejte a přidejte si. Vždyť přeci slavíte!

1 várka Šlehačky
360 g mouky
200 g cukru
65 g kakaa
1 lžička jedlé sody
½ lžičky soli
1 lžička mleté skořice
½ lžičky mletého zázvoru
¼ lžičky kajenského pepře
240 ml podmáslí
120 ml rostlinného oleje
2 lžičky vanilky

OŘÍŠKY V KARAMELU
100 g cukru krupice
2 lžičky vody
75 g pražených lískových ořechů
Špetka soli

1. Předehřejte troubu na 180 °C. Vymažte a moukou vysypte dvě dortové, kruhové formy o průměru 20 cm.

2. Prosejte dohromady suché přísady
add the remaining ingredients and beat together with a mixer for a minute or two, until you have a nice, smooth, light batter. Divide evenly between the two baking pans.

3. **Bake for 20 to 25 minutes**, until a toothpick comes out clean. Cool for 5 minutes, then transfer to a cooling rack. Allow to cool completely before assembling.

4. **To assemble, set one cake layer on a serving platter.** Spread about a third of the whipped cream over the top of the layer, then gently lower the second layer on top of that. Repeat the process with another third of the whipped cream, then put the rest into a piping bag with a star tip. Pipe decorative clusters of whipped cream along the bottom of the cake and over the top. Dot the top of the cake with some candied hazelnuts (recipe below) and serve immediately.

**CANDIED NUTS:** Line a baking sheet with a silicone mat or parchment paper and set aside. In a small saucepan over medium heat, cook the sugar and water until the sugar has dissolved. Turn up the heat to a potě přidejte i zbylé ingredience. Šlehejte minutu až dvě, dokud nemáte krásné, hladké a nadýchané těsto. Rovnoměrně rozdělte do obou forem.


4. **Abyste dort sestavili, nejdříve připravte jednu vrstvu na podnos** a rozprostřete na ní přibližně třetinu šlehačky. Jemně přiklopte druhou vrstvou, kterou opět potřete. Zbylou šlehačku dejte do zdobícího sáčku s hvězdicovou špičkou a okolo spodní části dortu a jeho vrcholu vytvořte ze šlehačky ozdobné kytičky. Dort zasypejte lískovými oříšky v karamelu (recept níže) a ihned podávejte.

**OŘÍŠKY V KARAMELU:** Vyložte plech pečícím papírem a odložte ho. Do malého kastrolku na středním ohni nalejte vodu a přispyjte cukr. Zahřívejte, než se cukr rozpustí. Zvyšte teplotu a několik minut
a gentle simmer and cook for a few minutes, until the color has darkened to a rich amber. Remove from heat, stir in the nuts and salt, and swirl to make sure all the nuts are covered.

5. Working quickly but carefully, tilt the pan and pull the nuts out to fall onto the prepared baking sheet. Separate the nuts to keep them from clumping together. You can also pour the whole mixture out onto the pan and separate the nuts away from the sugar with a fork. Immediately soak the pan with warm water to dissolve the remaining sugar. Allow to cool, then decorate the cake with the candied nuts.

**GREATFATHER’S WINTER ALE**

**SKILL LEVEL:** Master  
**PREP:** 10 minutes  
**COOKING:** 30 minutes  
**MAKES:** About 8 servings  
**PAIRS WELL WITH:** Cider doughnuts, roast pork

The Feast of Winter Veil isn’t complete without a tall mug of this warming delight.
4 small apples  
1 cup brown sugar  
1 tablespoon ground cinnamon  
1 medium orange  
1 tablespoon whole cloves  
Three 12-ounce bottles ale  
2 to 3 pints apple cider  
½ cup brandy  
½ cup maple syrup  
1 tablespoon Holiday Spices  
2 cinnamon sticks  
6 large eggs, separated

1. **Preheat the oven to 350°F** and line a baking sheet with foil or parchment paper.

2. Using a melon baller or grapefruit spoon, scoop out the core of the apples without breaking all the way through to the bottom, making a little pocket. Combine the sugar and the ground cinnamon, then divide equally among the hollowed apples. Stud the orange with the whole cloves, using a paring knife to poke holes, if needed. Place the filled apples and the orange on the prepared baking sheet, and bake for about 20 to 30 minutes, or until the apples are soft but not falling apart.

3. While the apples bake, combine all the remaining ingredients except for

4 malá jablka  
170 g hnědého cukru  
1 lžíce mleté skořice  
1 střední pomeranč  
1 lžíce celého hřebíčku  
1 l ale piva  
1,4 l jabčák  
120 ml brandý  
120 ml javorového sirupu  
1 lžíce Svátečních koření  
2 svitky skořice  
6 velkých vajec, odděleně

1. **Předeňte troubu na 180 °C** a vyložte troubu pečícím papírem.

2. **Zjablek vydlabjejte jadřince**, aniž boste jablka prorazili skrz naskrž. Smíchejte cukr s mletou skořicí a rovnoměrně směs rozdělte mezi vydlabaná jablka. Do pomeranče napíchejte hřebíčky, pokud budete potřebovat vytvořte pro něj díry pomocí nože. Naplněné jablka a pomeranč umístěte na připravený plech a pečte přibližně 20 až 30 minut nebo dokud jablka nebude měkká, ale ne příliš abyt se nerozpadla.

3. **Zatimco se jablka pečou**, ve velkém hrnci smíchejte všechny ostatní
the eggs in a large pot and warm over medium heat.

4. In a bowl, beat the egg yolks for about a minute until they turn a very pale yellow. In a separate bowl, whip the whites for several minutes until they form stiff peaks. Gently fold the yolks into the whites. While gently stirring the egg mixture, pour a cup of the hot ale into the bowl to temper the eggs. Pour the ale mixture into a punchbowl, then add in the egg mixture. Float the apples and orange on top. Serve in heat-proof mugs.

COOK’S NOTE: Some apples bake better than others; if your apples fall apart, you can still add them to the ale bowl—it’ll just be a little more like applesauce!


POZNÁMKA KUCHAŘKY: Některá jablka se pečou lépe než ostatní, ale i když se ty vaše rozpadnou, stále je můžete přidat do mísy, jen bude výsledek spíše taková jablečná přesnídávka!
3. Theoretical part: Translation

Translation is a concept that has a strong influence on everyday life (Hatim & Munday, 2004, p. 3). Due to advances in transportation and communication technology, which led to an impressive globalization, different people and cultures now have an opportunity to interact with each other on a worldwide scale. These interactions might set up obstacles in cross-cultural understanding; therefore, the translation have become essential and its significance will keep growing along with the trend of globalization. Levý (2012) claims that the translation, among other academic disciplines in last decades, is in conflict between a specialization that leads to in-depth studies of each aspect and the one that tries to integrate those partial results into a broad cultural context (p. 25).

3.1 What is translation?

Levý (1967) describes the translation from two different points of view. From the first, “teleological point of view, translation is a process of communication that imparts the knowledge of the original to a foreign receiver” (p. 1771). From the second point of view of the working translator, “translating is a decision process” (p. 1171), in which a series of “consecutive situations imposing on the translator the necessity of choosing among alternatives” (p. 1171). Moreover, Frawley (1984) provides even more solid and straightforward statements. He defines translation as a “recodification” (p. 160), that render “coded elements into other codes” (p. 160). Recodification consists of two or more codes, the origin of the translation and the goal (p. 160). To simplify this, one can imagine translation as a ferry, who convey people from one bank of the river to the other one, while trying to keep them safe from harm.

3.2 Translation theory

From the history of translation, one can observe immense amount of various translation theories and methods, according to Levý (2012) they deal with the translation theory only partly. “Most of the studies and publications do not get past empirical observations and essayist aphorisms” (p. 21). Some of them are very similar, often inspired by their predecessors, while others entirely different. Although, there is as many translation theories and methods as translators themselves, many recurring elements might be observed. Venuti (2000) also noticed these elements and summarized
them as “a set of changing relationships between the relative autonomy of the translated text, or the translator’s actions, and two other concepts: equivalence and function” (p. 5).

Furthermore, Kelly (1979) argues that the translation theory can be “complete” only if it contains “three components: specification of function and goal; description and analysis of operations; and critical comment on relationships between goal and operations” (p. 1). He also noticed that over the course of history theoreticians were inclined to stress one of these components at the expense of others (Kelly, 1979, p. 1). To complement Kelly’s claim, I would add that complete translation theory should also include a wide variety of different types of translations, which are currently being used. Moreover, Basil Hatim (2009) agrees with the first component and emphasizes the meaning of the text type, he claims that the text type has “a direct consequence for the kind of semantic, syntactic and stylistic features used and for the way texts are structured” (p. 41). Although, the influence of the text type on the translation is strong, it should not overshadow the other components, but it should undoubtedly be a foundation for an upcoming translation.

Levý (2012) adds that in order to provide satisfactory translation, the translator should know the language that is being translated from, known as the source language or the origin. The language that is being translated into, also called the target language or the goal, and lastly, the content of the text that is being translated (p. 21).

Another interesting fact of the translation theory as Reiss (2000) explains, is that the language is “a temporal phenomenon and thus subject to the conditions of time” (p. 163), which naturally, also applies to written language. As a consequence of this fact, one and the same texts have to be re-translated in case either the source language or the target language has changed to such an extent, that the form of the target language referring to previous language conditions does not ensure “functional equivalence any more (e.g., Bible translations, the translations of classical authors)” (Reiss, 2000, p. 163). Another consequence of this may be “a loss of meaning of the SL text functions, because of a change in the situation, in which the SL text fulfilled its function or the impossibility of reconstructing this situation” (p. 163).
4. Theoretical part: Cookbook translation method

Based on the translation theories from the previous chapter, I developed my own translation method, which will be demonstrated on the translation of the World of Warcraft: The Official Cookbook. This method follows the generalization of the demands on the translator.

I extended these demands and divided my method into following five stages:

- Analysis of the origin
- Decodification of the theme
- Analysis of the goal
- Recodification of the main message
- Comparative analysis

4.1 Analysis of the origin

The first and most fundamental part of this method is a detailed examination of the original text. Reiss (2000) suggests that the process of analysis might, in principle, be realized either “by starting from the smallest textual unit and ending with the text as a whole, or by beginning with the text as a whole and ending with the analysis of the smallest textual unit” (p. 162).

I followed Reiss’ suggestion and started looking at the text as a whole and ended with analysis of smallest units. The cookbook begins with a note from the author that introduces the author’s lifelong work transferring imaginary foods into reality. The next chapter advises on how should readers progress through the cookbook in order to improve their skill level. A very close connection to the World of Warcraft can already be seen in this introduction. Just as the game forces the players to start with the simplest recipes, the book also advises its readers to start with cooking five dishes from an apprentice skill level before moving to more difficult one. The rest of the book contains actual recipes. These recipes are divided into chapters based on the type of food.

When looking closer to a structure of the individual recipe, one can immediately notice the enormous photograph of prepared dish, which is arranged to match the in-game original shown in top right corner. There can also be found a suggested skill level
together with the time it will take to prepare the dish. There is also mentioned which other dishes pairs well the recipe. At first, the photographs of the dishes and also other pictures included in the cookbook might seem irrelevant to the translation, on the contrary their size suggests the opposite. I believe that the presence of these photographs symbolizes, what I call a ‘main message’. The photographs are the result of the author’s long-term effort and display of her achievements. The illustrations might also have persuasive function, tempting the readers into buying ingredients and preparing the meals.

Apart from already mentioned findings, the recipes also include a short article introducing the dish, its origin and typical features. Again, the emphasizes on the connection with the World of Warcraft might be observed. Another essential section of the recipe is the list of ingredients, which are required for preparation of the dish. The measurement units for the ingredients measured in cups, tablespoons, teaspoons, ounces and other measurement units specific for different ingredients. The very last, and for the readers the essential part of every recipe, is a set of instructions, following which the readers should be able to recreate exactly the same dish as may be seen in the photograph.

When looking closer to individual words as “color” (Monroe-Cassel, 2016, p. 33), “flavor” (p. 20), “savory” (p. 137) and connecting them with the type of measurement units, it is evident that the cookbook was written for the Americans, which is a crucial finding. Other sighted expressions such as “mythological creatures” (p. 6), “cooking fire” (p. 9), “innkeepers” (p. 33), “quests” and “adventures” (p. 41) indicates typical elements of fantasy. Finally, the last group of expressions as “nonplayer characters” (p. 6), “noob”, “level up” (p. 9) and “skill level” (p. 17) is specific to one and only genre, and that is gaming.

4.2 Decodification of the theme

As the original writer is supposed to understand the message, which is being written, the translator should also comprehend this message to be able to recodify it correctly. As a result of this, Levý introduces three phases of translator work (Levý, 2012, p. 50). This part of the method merges first two phases, understanding of the original text and interpretation of the original text, into a single step. Levý (2012) also argues that good translator has to be above all a good reader (p. 50). I have to disagree, not only
the translator has to be a good reader but also he or she should be very versatile to cover the wide variety of different types of translation.

Katharina Reiss (2000) also emphasizes the phase of the analysis before the beginning of the actual translation of the text, she stated that in order to “place a functionally equivalent TL text beside an SL text the translator should clarify the functions of the SL text” (p. 163). Reiss subsequently established a phenomenon of “text type”, which is going “beyond a single linguistic or cultural context” (p. 163). Based on the function of the text she introduced three essentially different text types.

a) The communication of content—informative type

b) The communication of artistically organized content—expressive type

c) The communication of content with a persuasive character—operative type

(Reiss, 2000, p. 163)

In addition to these three text types, Reiss also introduces another type, a “hyper-type”, which should be separated as a “super-structure” for the fundamental types, “the multi-medial text type” (p. 164). This type includes some sort of “additional information” that supplies the text. It could be picture, music, gestures, etc. (p. 165).

Based on the analysis of the text in the first step of the method, the cookbook may now be classified as the multi-medial text type. It consists of more than one text type and it is accompanied by the photographs supplying the function. Informative type is present in the instructions and description of the ingredients. Operative type is demonstrated in short introduction articles and photographs, which persuade the readers to go buy the ingrediencies and prepare one of these alluring dishes.

Another stage according to Reiss (2000) establishes the “text variety i.e., the classification of a given text according to specifically structured sociocultural patterns of communication belonging to specific language communities.” A typical example of the text variety might be the recipe (p. 165).
4.3 Analysis of the goal

The third stage of my translation method might be unnecessary for an experienced translator. However, I decided to include this step into my method for one reason, and that is the growing variety of different translations. New text types and text varieties keep occurring and analysis of the goal will soon become vital.

The detailed observation of many Czech cookbooks resulted in a discovery of evident difference between the source language and target language text variety. Unlike the source language, the target language uses completely different measurement units. Czech cookbooks use a metrical system, while the American ones use the United States customary system.

Other findings indicated many recurring expressions typical for cooking. These expressions might propose that readers are already used to specific types of instructions. Preserving these expressions might avoid unwanted incomprehension.

4.4 Recodification

The fourth stage of the method deals with the recodification of the text. At this point, all the necessary information should already be gathered, and it is the time to put them into use. With the complete information, one can begin the decision process. Levý (1967) claims that there are three “components of the decision problem” (p. 1171). The first component is “The SITUATION (i.e., an abstraction of reality, which, in a formalized theory, would be expressed by means of a model)” (p. 1171), the second component is “The PARADIGM, i.e., the class of possible solutions” (p. 1171) and the last component is “The CHOICE among alternatives” (p. 1171).

Levý (1967) further explains that “once the translator has decided in favour of one of the alternatives, he has predetermined his own choice in a number of subsequent moves” (p. 1172). That means that the translator created the conditions for a number of following decisions, “since the process of translating has the form of a GAME WITH COMPLETE INFORMATION—a game in which every succeeding move is influenced by the knowledge of previous decisions” (p. 1172). This game theory may be clearly illustrated on the exploration of a simple dungeon.
Figure 1 displays a schematic example of a simple dungeon. The square symbolizes a room, which represents the situation. Lines are the doors, leading out of the room, these are the paradigms. Finally, the process of opening the door represents the choice. Just as the hero is exploring the dungeon, the translator can also choose any path. Some of them are better than others, but in the end, it all depends on the translator. In case that anything goes wrong, it is always possible to return to the previous situation. Note that only one path can be chosen at a time.

Applying the game method on the problematic situations observed from analysis proved very effective. Starting with the different measurement systems as the situation, there were three possible solutions. The first possibility was to keep the original measurement units, which would be quite unpleasant to the readers and might even result in discouraging them. The second possibility was to keep the original measurement units but provide readers with tools for converting them. The last option was to convert all the measurement units from the source language into the target language. This option was the most complex and demanding. I based my calculations on the official volume of the US cup being 240 ml for liquids. However, this transfer was not as simple for dry ingredients. For example, the “Spice Bread Stuffing” recipe required “8 to 10 cups large bread cubes” (Monroe-Cassel, 2016, p. 51). It was impossible to simply convert these cups into grams and therefore they had to be weighed.

Names of the recipes is the second problematic situation. The alternatives were again very simple, preserve the original names, translate them or include both translation and the original name. Including both original name and the translation seemed like
the best choice for printed Czech version of the cookbook, so that the readers do find they favorite recipes from the game, but in the corpus, I only included the translation.

4.5 Comparative analysis

Eugene Nida (2000) argues that translator “is not content to translate in such a way that the people are likely to understand; rather, he insists that the translation must be so clear that no one can possibly misunderstand” (p. 128). I believe that this is the most crucial guideline for every single translator. While considering Nida’s guideline, I will now continue to the final step.

The very last stage of the method includes the comparative analysis of the SL text, TL text and possibly even other translations. This comparation ultimately leads to a theory of equivalence. Knittlová (2000) distinguishes three types of equivalents: a) absolute, b) partial, c) zero (p. 33).

4.5.1 Absolute equivalents

Absolute equivalents according to Knittlová (2000) are equivalents with nearly unambiguous denotation mentioning exactly the same fact. For example, people, animals and objects in the immediate vicinity (p. 34).

<table>
<thead>
<tr>
<th>Original text</th>
<th>My translation</th>
<th>Translation by Kratochvil and Kompradová</th>
</tr>
</thead>
<tbody>
<tr>
<td>recipe</td>
<td>recept</td>
<td>recept</td>
</tr>
<tr>
<td>vegetables</td>
<td>zeleniny</td>
<td>ovoce</td>
</tr>
<tr>
<td>cuisine</td>
<td>kuchyně</td>
<td>kuchyně</td>
</tr>
<tr>
<td>teaspoon</td>
<td>lžička</td>
<td>čajová lžička</td>
</tr>
<tr>
<td>tablespoon</td>
<td>lžice</td>
<td>lžice</td>
</tr>
<tr>
<td>egg</td>
<td>vejce</td>
<td>vejce</td>
</tr>
<tr>
<td>minutes</td>
<td>minuty</td>
<td>minuty</td>
</tr>
<tr>
<td>carrot</td>
<td>mrkev</td>
<td>mrkev</td>
</tr>
<tr>
<td>Auction House</td>
<td>Aukční síň</td>
<td>Aukční síň</td>
</tr>
<tr>
<td>computer</td>
<td>počítač</td>
<td>obrazovka</td>
</tr>
</tbody>
</table>

*Table 1. Examples of absolute equivalents and their translations*

The majority of expressions from the cookbook are tools and ingredients that are being used worldwide. As a result of this, most of them have to fall in the absolute equivalent
category. This might be exemplified by Table 1. Apart from four samples both translations match. The first example, “vegetables”, clearly refers to enormous Pandaren crops such as Green Cabbage, Jade Squash, Juicycrunch Carrot, Mogu Pumpkin etc. With respect to an eternal dispute, whether the pumpkin is in fact a fruit or vegetable, from cooking perspective due to its less sweet taste, pumpkin should be categorized as vegetable. The game is also very specific about this and always describes these ingredients as vegetables, I believe that in this case the translation by Kratochvíl and Komprdová was incorrect.

The next example, a teaspoon, was translated as “čajová lžička”, according to the third step of my method, while analyzing the Czech cookbooks, I found out that all of them agree on using measurement units “lžice” and “lžička”. In this example, the adjective “čajová” adds an unnecessary information.

The third example, “Cooking mythological creatures is all well and good when sitting in front of a computer” (Monroe-Cassel, 2017, p. 7), refers to simplicity of preparing meals in the game. The expression was generalized into “zpoza své obrazovky”. Because of this generalization, the translation recedes from its original meaning. Not only “obrazovka” could also mean a television or other kinds of screen, but by using this term, the emphasis is being put on the act of observing rather than act of pressing few buttons.

4.5.2 Partial equivalents

Partial equivalents consist of words that have differences in source language and target language. Knittlová (2000) divided these equivalents into four groups based on the type of differences: formal, denotative, connotative, pragmatic (p. 35).

<table>
<thead>
<tr>
<th>Original text</th>
<th>My translation</th>
<th>Translation by Kratochvíl and Komprdová</th>
</tr>
</thead>
<tbody>
<tr>
<td>baking sheet</td>
<td>plech</td>
<td>pekáč</td>
</tr>
<tr>
<td>frying pan</td>
<td>pánev</td>
<td>pánvička na smažení</td>
</tr>
<tr>
<td>saucepan</td>
<td>kastrol</td>
<td>pánev</td>
</tr>
<tr>
<td>entrée</td>
<td>hlavní chod</td>
<td>předkrm</td>
</tr>
<tr>
<td>foodstuffs</td>
<td>obchodů s potravinami</td>
<td></td>
</tr>
<tr>
<td>small oven-safe dishes</td>
<td>zapékací mističky</td>
<td>nádobky, ve kterých lze</td>
</tr>
</tbody>
</table>
Table 2 shows partial equivalents and their translations.

Table 2. Examples of partial equivalents and their translations

<table>
<thead>
<tr>
<th>cooking fire</th>
<th>ohniště</th>
<th>oheň na vaření</th>
</tr>
</thead>
</table>

Table 2 showcases partial equivalents. One can observe the variance in two translations. This difference indicates translator’s cooking inexperience and incomprehension of cooking terminology. Starting with the first example, ordinary baking sheet, a flat rectangular metal pan used for baking flat products such as cookies, pizzas, pastries and bread rolls, was poorly translated as “pekáč”, which refers to absolutely different piece of cookware. The expression “pekáč” is unlike “plech” very deep and used for roasting meat in an oven, often with vegetables or other ingredients.

According to Knittlová (2000) English as a more isolative and analytical language has more multi-words expressions, these mostly comprise a poor main word and additional words that carry connotative and denotative functions. Czech, on the contrary, is more synthetic and flexible (p. 36), “frying pan”, “cooking fire”, “small oven-safe dishes” are typical examples of this feature. “frying pan” is a general designation for flat-bottomed pan used for frying, searing and browning foods that is clearly defined by single Czech word “pánev”, which I also used in my translation. On the other hand, Kratochvíl and Komprdová translated this as “pánvička na smažení”. Not only they used needless specification “na smažení”, which is already obvious from the word “pánev” but also added a suffix “-ička”. This suffix often suggests that something is being rather small. While it might seem as an irrelevant detail, it could confuse the readers. Instructions in the cookbook should be the exact opposite. According to the analysis of the goal, instructions should always be very specific, simple and easy to follow.

Another example of translator’s misunderstanding is “saucepan”. It was wrongly translated as “pánev”, even though, both the shape and purpose is different. Saucepan, unlike “pánev”, is utensil with vertical sides about the same height as its diameter, and it is used for simmering or boiling.

The next expression “entrée” might have two different meanings. In American English it is the main dish of a meal, whereas in British English it is a small dish served just before the main part. As was already determined in previous steps of the method it
is essential to use American English meaning. On the contrary, the other translation wrongly used the British English meaning.

The last three samples showcase formal differences in partial equivalents, although “foodstuffs” have their absolute equivalent “potraviny”, I decided to specify it as “obchod s potravinami”, mostly because “potraviny” itself could also refer to food and other items that can be bought in a food store. Kratochvíl and Komprdová did not even bother translating it and rather omitted the whole expression and generalized the rest of the sentence. Another splendid example of formal difference in partial equivalents is “small oven-safe dishes”. I translated the adjective small using already mentioned suffix “-ička” and oven-safe according to their purpose as “zapékací” in contrast to other translation, which resorted to using a whole clause “ve kterých lze péct” as an equivalent to oven-save. The very last sample “cooking fire” is again very similar to already mentioned examples.

4.5.3 Zero equivalents

As Knittlová (2000) claims, zero equivalents contain words that have no existing equivalent in the target language. She also describes several solutions for dealing with this phenomenon. The first possibility is to adapt the source language expression into the target language. The second possibility is to create a new similar sounding word or a word with similar function in the target language. Another solution might be a generalization of the word. The very last method for dealing with absence of equivalents is creating a partial equivalent (pp. 84-85), which was already mentioned before.

<table>
<thead>
<tr>
<th>Original text</th>
<th>My translation</th>
<th>Translation by Kratochvíl and Komprdová</th>
</tr>
</thead>
<tbody>
<tr>
<td>simmer</td>
<td>jemně povařte</td>
<td>nechte bublat</td>
</tr>
<tr>
<td>virmen</td>
<td>havěřáky</td>
<td>virmeny</td>
</tr>
<tr>
<td>level up</td>
<td>zvyšte si úroveň</td>
<td>rozšířte</td>
</tr>
<tr>
<td>noob</td>
<td>lamy</td>
<td>noobové</td>
</tr>
<tr>
<td>broiler</td>
<td>trouba v režimu horkovzdušného grilování</td>
<td>brojler</td>
</tr>
<tr>
<td>flour</td>
<td>hladké mouky</td>
<td>polohrubé mouky</td>
</tr>
<tr>
<td>shelled edamame</td>
<td>oloupaných edamame</td>
<td>mladé zelené sóji, loupané</td>
</tr>
</tbody>
</table>
Table 3. Examples of zero equivalents and their translations

As seen in Table 3 not only there are expressions connected to fantasy and gaming but one may also notice some ingredients, actions and tools linked to cooking. The first example is “simmer”, it is a process of preparing food in which foods are cooked just below the boiling point of water. There is no equivalent for this process in the target language. The closest expression is “povařte”, which refers to the process of boiling. Therefore, I decided to analyze synonyms of simmer, among which I discovered an expression very similar to simmer. Even though, gently boil does not represent exactly the same temperature as simmer, the difference between them is negligible. I also consider “jemně povařte” as much more precise than “nechte bublat”, which might refer to temperatures anywhere between poaching and rolling boil.

The next is a phenomenon that can often be seen in the fantasy genre, where an author creates whole new races. Well known examples of this are elves, dragons, trolls and others. The virmen are a race of rabbit-like people that inhabit Pandaria. They are akin to kobolds and frequently seen as aggressive pests for their absolute obsession with vegetables, mostly carrots. The word virmen was created by swapping two letters in a word vermin, from which I translated it and subsequently modified it into “havěťáci” by adding a suffix to make it sound a little bit fluffier. The other option, which is much more common, was to adapt the word into target language, as can be seen in translation by Kratochvíl and Komprdová.

Next two samples are typical for gaming. When translating the first sample “level up”, I followed a translation tradition. According to this tradition “level up” is always translated as “zvýšit úroveň” or very similarly. The other translation generalized the expression into simple “rozšiřte”, which resulted into the complete loss of the reference to gaming. The second sample should again be adapted into the target language, but I decided to use the expression “lamy” that was favored in golden age of World of Warcraft.

The translation of the following sample was extremely confusing, “broiler” is a specific function of the oven. It is the closest possible method to grilling. Although, it has been commonly used, it has no equivalent in the target language and other translations differ a lot. The basic idea was to adapt the expression into the target language, unfortunately “brojler” as adapted by Kratochvíl and Komprdová already
exists in the target language. It refers to chickens that are bred and raised only for meat production instead of a way of preparing the meal in the oven. Due to many different translations of this expression, I could not decide, which one of them should I use. Eventually, I searched the manual for my oven and used the expression referring to symbol of the oven with triangles on the top and fan in the middle.

The last but one sample was again very complicated. Its complexity might not be obvious at first but it is one of the products that is entirely different in both cultures. While the Americans have all-purpose flour, cake flour, self-rising flour and many others, the Czechs have absolutely different types. However, by studying similar recipes in the target language, I was able to use the optimal type, which in most cases was “hladká mouka”.

The very last expression is shelled edamame. Edamame are immature soybeans in the pod. They are found in cuisines with origins in East Asia. The Japanese name, edamame, was at first adapted into English and with this name it can also be found in specialized shops in Czech Republic. For that reason, I decided to adapt the expression into the target language.

4.5.4 Names

Names are the largest and the most complex category of zero equivalents. They are connected with an eternal argument, whether to translate them or not. The major reason for translating the names was growing trend of using purely Czech expressions among World of Warcraft community. However, in this case, it is crucial for readers to immediately recognize the in-game original, hence the original name must be included. I did not include the English original in the Czech side of the corpus to save the space. Nevertheless, the structure of the cookbook allows to include both original name and its translation. Kratochvíl and Komprdoúvá did exactly the same in their translation.

<table>
<thead>
<tr>
<th>Original text</th>
<th>My translation</th>
<th>Translation by Kratochvíl and Komprdoúvá</th>
</tr>
</thead>
<tbody>
<tr>
<td>Well Fed</td>
<td>Dobře nakrméní</td>
<td>dosyta najezení</td>
</tr>
<tr>
<td>Juicycrunch Carrot</td>
<td>Šťavnatokřupavou mrkev</td>
<td>něco šťavnatých křupavých mrkví</td>
</tr>
<tr>
<td>Pomfruit Slices</td>
<td>Jakoblčných plátcích</td>
<td>Plátky pomelového jablka</td>
</tr>
</tbody>
</table>
The first two examples from Table 4 clearly illustrate the mistreatment of names. The first expression “Well Fed” refers to a name of in-game buff gained by eating or drinking. The absence of the capital letter in the other translation causes a loss of this reference.

The second example is very similar. To illustrate the consequence of mistreating names, I decided to include a short extract from the beginning of the cookbook and its translation by Komprdová and Kratochvíl.

In that case, just swing by your local market for some fresh Chimaerok Chops, then take your giant wheelbarrow to the Auction House for a Juicycrunch Carrot, so you can … Why are you looking at me like that? (Monroe-Cassel, 2016, p. 9)

V tom případě uděláte nejlépe, když si zajdete na nejbližší tržiště pro pár čerstvých chimaeročích kotlet, pak se svým obřím trakařem vyrazíte do Aukční síně pro něco šťavnatých křupavých mrkví, abyste mohli… Proč se na mě díváte takhle? (Monroe-Cassel, 2017, p. 9)

From this short extract might be observed that not only one but two names “Juicycrunch Carrot” and “Chimaerok Chops” were wrongly translated. Neither of them is translated with a capital letter. As a result of this, “něco šťavnatých křupavých mrkví” does not refer to the name of in-game item anymore. Instead, it refers to something real and obtainable. The message of this ironic sentence was to display impossibility and absurdity of using fictional ingredients, but when they become real and obtainable the whole sentence loses its meaning.

In the next group of examples, I tried to invent brand new expressions. The first sample from this group is “Pomfruit Slices”. Pomfruit is a fruit that looks and tastes suspiciously like an apple. I used this characteristic feature as a foundation for the translation. Unfortunately, “Jakojablko” seemed very strange. Therefore, it had to be
shortened into “Jakoblko”. The following two examples “Crab Cakes” and “Wild Rice Cakes” were translated very similarly. Both of these dishes have form of small potties consisting of different basic ingredients. Another well-known example of a similar dish from the target language would be “bramboráček”. When translating these dishes, I replaced the basic ingredient in “bramboráček” with basic ingredients from the source language originals, creating whole new words “Rýžoláčky” and “Kraboláčky”. These words might also be understood as shortened form of “Krabí koláčky” and “Rýžové koláčky” which are commonly used for these dishes.

Another sample from the table is “Buzzard Bites”, again this is a very simple translation. “Buzzard” refers to a large bird that eats the flesh of dead animals; a vulture. This expression has absolute equivalent in the target language, therefore, I translated it as “Supí sousta”. This translation also preserved the alliteration. On the other hand, Kratochvíl and Komprdová absurdly translated “Buzzard” as “Krkavčí”, which refers to a completely different creature.

The last but one sample from the table is “Greatfather’s Winter Ale”. This beverage is a symbol of the Feast of Winter Veil, a festive time of year referring to holiday season of Christmas, which features Greatfather Winter as an in-game version of Santa Claus. The first step of the translation was to find an equivalent to Santa Claus in the target language. The closest to this character was “Děda Mráz”. The second step was to create a new word referring to “Ale”, which is always being adapted into the target language, because it does not have any Czech equivalent. I discovered that ale is the antithesis of Czech word “ležák”, which might be “stoják”. By combining these two steps, I created new expression “Stoják Dědy Mráze”. However, as I already mentioned, the translation should be so clear that it can never be misunderstood, on the contrary, this expression directly encourages to be misunderstood. Consequently, I had to follow the translation tradition and adapt the word “Ale” into the target language.

4.5.5 Fel Eggs and Ham

The very last sample from this table is one of the most interesting recipes from the entire cookbook and definitely the hardest one to translate. “Fel Eggs and Ham” is a dish that directly refers to children’s book Green Eggs and Ham by Dr. Seuss. In the book the main character refuses to eat seemingly repulsive dish, but when he eventually does, he discovers that he actually likes the dish. This dish is an apex
of Blizzard’s sense of humor. Just as the main character of the book refuses to eat the dish, so do characters in World of Warcraft. Any attempt to eat this will result in red error message saying, “You do not like Fel Eggs and Ham”. Further attempts will lead to the same outcome, but if the player keep insisting the character will eat them, and will like them.

In Blizzard’s version the word “green” is replaced by a word “fel”. In World of Warcraft, Fel is a yellow-green chaos energy specific to demons and other evil creatures. Its Latin origin refers to bile that has the same greenish color. The word might have many interpretations, but all of them refer to something evil, vile, aggressive and chaotic. When translating this expression, I wanted to create a word that would voice an evil and vileness of its original, while still referring to the bile color. Therefore, I combined the words “žluč” and “zlovolný” into one word “žlovolno”.

The rest of the translation is based on the common meal “vejce natvrdo”, which is also a foundation for the recipe from the cookbook. I decided to omit the part “and Ham”, because I am convinced that ham has little significance in this recipe. Continuing with the analysis of the instructions for preparing hard-boiled eggs from the cookbook.

“Start by hard boiling your eggs: Place the eggs in a medium saucepan and cover with water by 1 inch, and cover.” (Monroe-Cassel, 2016, p. 39) This short extract is very simple and comprehensible, in contrast with Kratochvíl and Komprlová translation, which is wrong on so many levels. “Začněte tím, že uvaříte vejce: Dejte vajíčka na středně velkou pánev, zalijte asi 2,5 centimetry vody a přikryjte poklicí.” (Monroe-Cassel, 2017, p. 41) The first inaccuracy is generalization “uvaříte vejce”, this translation omitted the information on how the eggs should be boiled. The second one is in translating saucepan as “pánev”, which was already discussed before. The last one is “zalijte asi 2,5 centimetry vody”, in which it is again not sufficiently specified how much water should be added in. However, even if the readers would somehow managed to decipher how much water should they add, as a consequence of translating saucepan as “pánev”, it would be impossible, simply because “středně velká pánev” is not deep enough to contain that much water.

4.5.6 Measurement Units

The very last section of this analysis deals with various types of measurements and their recodification into the target language. Conversion between the source language
measurement units and the target language measurement units is an integral part of the translation process. It is crucial to preserve the same ratio of ingredients, which affect the outcome of the cooking process the most. The table below indicates some examples of different measures used in the cookbook.

<table>
<thead>
<tr>
<th>Original text</th>
<th>My translation</th>
<th>Translation by Kratochvíl and Komprdová</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups apple cider</td>
<td>480 ml jabčáku</td>
<td>2 hrnky jablečného cideru</td>
</tr>
<tr>
<td>Three 12-ounce bottles ale</td>
<td>1 l ale piva</td>
<td>3x ½ l piva ale</td>
</tr>
<tr>
<td>½ cup bread crumbs</td>
<td>60 g strouhanky</td>
<td>½ hrnku strouhanky</td>
</tr>
<tr>
<td>425°F</td>
<td>220 °C</td>
<td>200 °C</td>
</tr>
<tr>
<td>the size of a half dollar</td>
<td>o velikosti padesátikoruny</td>
<td>o velikosti desetikoruny</td>
</tr>
</tbody>
</table>

*Table 5. Examples of measurement units and their translations*

The very first sample from Table 5 indicates a conversion of liquids. As mentioned in the recodification the official volume of the US cup is 240 ml for liquids. Therefore, the conversion of liquids between cups and milliliters is just a matter of elementary calculation.

The second sample demonstrates different measurement unit of volume ounces. Considering 1 ounce being roughly 30 ml, when multiplied and rounded, the volume of three 12-ounce bottles is approximately equal to 1000 ml. Kratochvíl and Komprdová translated this measure as “3x ½ l piva ale”. ½ l is equal to 500 ml and when multiplied by three, the whole volume equals 1500 ml. According to this conversion, the source language and target language have the difference of 500 ml. This proves that versatility is a crucial trait of any translator. A very similar miscalculation can also be seen in the fourth example.

The third sample indicates more complex conversion of dry ingredients. In the target language, dry ingredients, unlike liquids, are measured in grams. However, various ingredients have different densities. As the consequence of that, all of the dry ingredients had to be weighed in order to determine their exact weight.

The very last sample is an example of the specific expression used as measure. In order to convert “the size of a half dollar” into the target language, I had to measure the diameter of a half dollar and compare it with coins in target language. The closest to a diameter of 30 mm was “padesátikoruna” with a diameter of 28 mm.
The cookbook also contains other measures appropriate to specific ingredients, these measures were translated according to the analysis of cookbooks in the target language.
5. Conclusion

I started as dedicated fan of *World of Warcraft*. Enchanted by its universe, I enjoyed every adventure to the fullest. Although, the fictional world was fulfilling and it allowed me to become someone important, every time I returned to the real world there was only suffering. I was stuck in the cycle of misery, waiting for the miracle. Bound by dietary restrictions, I could not even enjoy the pleasure of eating a delicious meal. When I found the *World of Warcraft: The Official Cookbook* under the Christmas tree, everything has changed. Regardless of consequences, I unchained myself. It was the beginning of another great adventure rushing to uncover the mysteries of preparing food. Thanks to this Christmas gift, I awakened the burning passion for cooking.

Chelsea Monroe-Cassel in her life-long career achieved something extraordinary. Transferring imaginary foods into reality was no small feat. She managed to combine gaming and cooking into one breathtaking cookbook. It might not contain the world’s best recipes, but the uniqueness lies in preserving of characteristic *World of Warcraft* atmosphere.

The lack of specific translation theories dealing with cooking text types forced me into implementing my own translation method based on the summary of translation methods from the third chapter. This method was based on five simple steps: Analysis of the origin, Decodification of the theme, Analysis of the goal, Recodification and Comparative analysis. The first three steps of this method simply determine what is being translated and for whom. The fourth step is the translation itself. The very last step serves as an output control and feedback for the translator, analyzing contradictory expressions in detail.

As this was my very first translation, I wanted to keep it very simple and clear, while trying to preserve the main message. Although, there is still a place for an improvement, I believe that I managed to avoid any grave mistakes unlike the translation by Kratochvíl and Komprdová. Anyway, the main reason for translating this cookbook was to indulge others in enjoying this masterpiece and that I did achieve.
6. Reference


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