

LEXICAL MEANINGS THE NAMES OF TRADITIONAL FOOD DISHES TYPICAL OF JAMBI PROVINCE

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Abstrak : penelitian ini bertujuan untuk mengklasifikasi nama – nama sajian santapan Tradisional Khas daerah jambi berdasarkan makanan, minuman, kue , dan buah serta mendeskripsikan tentang makna leksikal pada nama – nama sajian santapan Tradisional Khas Daerah Jambi. Metode pengumpulan data digunakan dengan metode deeskriptif kualitatif dengan hasil yang di deskripsikan kemudian teknik wawancara terhadap informan dengan teknik simak dan catat. Menghasilkan data 49 leksikon nama – nama sajian santapan Tradisional Khas daerah Jambi. Analisis data dilakukan dengan menggunakan teori semantic berupa makna leksikal. Hasil dari penelitian ini ialah pengklasifikasian dengan hasil yaitu 14 jenis nleksikal nama maakann, 8 leksikal nama minuman, 16 leksikal nama kue, dan 11 leksikal penamaan buah. Kemudian dapat di ketahui bahwa nama –nama yang digunakan pada penamaan sajian Santapan tradisional ini ialah nama yang menciri khasan daerah masyarakat jambi yang dituangkan pada sajian santapan mereka dan menggunakan nama dari bahasa daerah Jambi.

Kata kunci : makna, leksikal, leksikon, klasifikasi, nama.

Abstract: This study aims to classify the names of typical traditional dishes of Jambi area based on food, drinks, cakes, and fruit and to describe the lexical meanings of the names of typical traditional dishes of Jambi Region. The data collection method used is descriptive qualitative method with the results described then the interview technique with the informants using the observation and note technique. Produces data on 49 lexicons of names of typical traditional dishes of Jambi. Data analysis was performed using semantic theory in the form of lexical meaning. The results of this study were classification with 14 types of food name lexicals, 8 lexicals of drink names, 16 lexicals of cake names, and 11 lexicals of fruit names. Then the names used in the naming of this traditional food dish are the names that characterize the Javanese community which is poured into their food offerings and uses the name of the Jambi regional language.

Key words: meaning, lexical, lexicon, classification, name.

INTRODUCTION

In human life language is the most important communication tool in it. as a communication tool this interaction between fellow humans can be established properly (Fitrah, dkk, 2017). Every region inhabited by humans must have a language in it as a means of communication. This language is also a characteristic of each

region that has it. Regional language is a language used in a certain area by its people. As in this study, it is focused on the Jambi regional language, namely the Jambi Malay language. This Jambi Malay language is used in the Jambi region in almost all regions, as the function of the Jambi language is a form of characteristic of the Jambi region (Afria, 2017).

Language has characteristics in it, such as meaning. According to Chaer (2014: 44) a language can be symbolized in the form of understanding, concepts, ideas conveyed through sound. And therefore this sound has meaning in it. as for the meaning in a language, namely in the form of morphemes, phrases, clauses, sentences, discourse, and words. The branch of linguistics that discusses the meaning of language is semantics.

Semantics according to Chair (2014: 45) is a branch of linguistics that discusses the meaning and meaning of a language, code, and so on. So it can be interpreted that semantics is the science of meaning. The meaning in semantics can be grammatical, pragmatic, contextual and lexical meaning. In this study, lexical meaning will be used. Lexical meaning according to Chair (2014: 46) is the meaning of the word (lexicon) as a symbol of objects, events, objects and so on. In line with this research, the lexical meaning here will examine the naming meaning of the word (lexicon) in the typical dishes of the Jambi region.

This Jambi language in all the lives of its people is used even in naming both naming places, tools, food, drinks and so on (Warni, dkk. 2019, 2020). In this study, it is seen from the names of typical meals in the Jambi region (Kusmana, dkk, 2018). A typical dish of Jambi regional food is a dish that is presented specifically to mark that the dish is from the Jambi area. The typical regional dishes can be in the form of food, drinks. Cakes, and fruits according to their classification. This dish is presented by Jambi people when there is an event in their environment. The events that get this meal such as welcoming guests, weddings, application processes, holidays, and

other major events including traditional events held in the Jambi area.

Based on the names that exist in the typical Jambi regional meal using the Jambi language, it is interesting for me to see the meaning of the lexical name in it. therefore, the formulation of the problem in this study is how the lexical meaning in the lexicon of names - the name of the typical Jambi meal? and what are the classifications of the typical Jambi meal? From the formulation of the problem, this study aims to describe how the lexical meaning in the lexicon of names of typical Jambi food dishes, then the section is classified according to the types of food, drinks, cakes, and fruits. The theoretical purpose of this research is expected to be a source of knowledge and add insight into semantic science, especially lexical meaning. And the practical purpose of this research is to add information about typical jambi cuisine with semantics, namely the meaning of lexemes in the naming (Afria, dkk 2021).

The word semantic comes from the Greek word *sèmantikòs* from the word *sema* which means sign. According to Swandi (2008: 9), semantics is a branch of linguistics that has the task of examining symbols or signs that express meaning in them, have a relationship between one another, therefore semantics includes the meaning of words, their development, and their changes.

According to Verhaar (2012: 385), semantics is a branch of science that studies meaning. Semantics is divided into two parts, namely lexical semantics, and grammatical semantics. Grammatical semantics is semantic science that discusses sentences while lexeme semantics is the meaning of words or understood as the meaning of lexemes (words).

According to Chair (2014) lexical is an adjective form that is derived from the noun form to the lexicon. According to Nurul (2018) lexicon is a wealth of words owned by a language, namely a language component that contains its contents with all information about the meaning and use of words in language. The unit of the lexicon is the lexeme. Lexeme is a unit of form of meaningful language. Lexicon is equated with vocabulary and lexeme is equated with word.

Regarding lexical meaning, it can be understood as meaning that is lexicon, lexeme, or word. Chair (2014: 284) lexical meaning can also be said to be the meaning of the referent according to the results of the sensory organs or the actual or real meaning in our lives. According to BAPEDDA of Jambi province (online: 2020) Jambi is an area located on the island of Sumantra. Jambi province has its original inhabitants with the nickname of the Jambi people, namely the Malay tribe. The language used in this province is the Malay language of Jambi. Jambi has a characteristic in it such as a typical Jambi regional meal served by the people of Jambi. A typical Jambi meal is a treat that is given by the people of Jambi to their neighbors or to guests. The meal is in the form of food, drinks, cakes, and fruit. Food, drinks and cakes typical of the Jambi region are processed and processed in the manner of the Jambi people by utilizing the natural resources available in Jambi. Then in this typical Jambi fruit is a fruit that is in the land of Jambi which has characteristics in the Jambi area alone such as the famous mangosteen, durian, and rambutan. And in fruits such as mangosteen and durian until they are used in batik patterns typical of the Jambi region with mangosteen and durian fruit motifs broken.

There are several previous studies related to this type of research. First, in the research written by Afria, et al (2020) with the title Traditional Lexicons in Ekal and Layangan Games in Jambi, this research focuses on describing lexicons and meanings in lexicons in ekal and layangan games in Jambi. The second research written by Nurul Sapira from UPI's Indonesian Language and Literature study program with the journal title, Classification of Lingual Forms of Food Lexicons and Equipment in the Wuku Taun Traditional Ceremony in Cikondong Traditional Village, Bandung Regency, this research discusses food and equipment in the Wuku Taun ceremony and classifies lexicons in the form of basic words and phrases. Then, the journal written by Ali Muksin with the research title, Semantic Study of People's Nicknames in Sidomulyo Village, Pertanahan District, Kebumen Regency, this research was published by the journal of the Javanese Language and Literature Education Study Program, Usro and Gondes universities which in his research discusses the meaning of people's nicknames in Sidomulyo village. From these three journals, what distinguishes this journal is the object of study, namely the lexical meaning of the names of Jambi regional food dishes, while the similarity is that both use semantic theory in their meaning and lexicology in the words used for this research.

METHOD

Data collection techniques are listening and recording techniques. Listening here is from the interview process. The informant I chose was Datuk M. Rais, as a member of the Jambi customary institution as my own uncle. in the interview, he asked what typical Jambi food dishes were

classified as food, drinks, fruits and cakes. And the information obtained is written down with a description of the classifier in the form of typical Jambi food, typical Jambi drinks, typical Jambi cakes and typical Jambi fruits.

Data analysis was carried out in accordance with the problems raised in this study. this analysis with the study of lexical meaning in semantics. Each name of the meal is interpreted by word (lexical).

This research uses a qualitative descriptive method that describes the results by showing the lexical and meaning in the form of descriptions of each lexical name - the name of a typical Jambi regional meal. With the results of the data obtained according to

the classification are 14 typical Jambi food, 8 typical Jambi drinks, 16 typical Jambi cakes and 11 typical Jambi fruits. These results are presented in a table for classification and description form for exposure to lexical meaning.

RESULT AND DISCUSSION

Based on the names of the dishes, Jambi uses its local language for the names of the dishes. The results of the classification of lexical names of dishes typical of the Jambi region are written using a table for easier understanding. This classification is divided into typical Jambi food, typical Jambi drinks, typical Jambi cakes and typical Jambi fruit. The results are as follows:

CLASSIFICATION OF TRADITIONAL FOOD DISHES TYPICAL OF THE JAMBI REGION

No	food	drink	snack	fruit
1.	<i>Gulai Tepek</i>	<i>Pinang tumbuk(jus pinang)</i>	<i>Putri kandis</i>	<i>Duren</i>
2.	<i>Tempoyak</i>	<i>Kopi</i>	<i>Padamaran</i>	<i>rambutan</i>
3.	<i>Dageng masak Itam</i>	<i>Teh Kajoe Aro</i>	<i>Lapan Jam</i>	<i>Duku</i>
4.	<i>Ikan Krutup</i>	<i>Es duren</i>	<i>Srikaya</i>	<i>mangges</i>
5.	<i>Gangan Palapa</i>	<i>Es blewa</i>	<i>muso</i>	<i>labu</i>
6.	<i>Nasi Gemuk</i>	<i>Sirup pedada</i>	<i>Rambutan goreng</i>	<i>pinang</i>
7.	<i>Gulai Terjun</i>	<i>The pedada</i>	<i>Lempok duren</i>	<i>pedada</i>
8.	<i>Mie Celor</i>	<i>Es blewa</i>	<i>Dodol nanas</i>	<i>Rambe</i>
9.	<i>burgo</i>		<i>Dodol kentang</i>	<i>ketimun</i>
10.	<i>Nasi minyak</i>		<i>Kubang boyo</i>	<i>kelapo</i>
11.	<i>Pindang palak baung</i>		<i>Gandus</i>	<i>Asam kelubi</i>
12.	<i>Otak - otak</i>		<i>Manisan kelubi</i>	
13.	<i>Pempek cuko pedas</i>		<i>Lemak</i>	
14.	<i>Pempek sambal</i>		<i>Bolu kojo</i>	
15.			<i>Gelamai perentak</i>	
16.			<i>Srikaya</i>	

From the results of the classification of traditional meals typical of the Jambi region, namely 4 types. In the type of food typical of the

Jambi region, there are 14 lexical names, secondly in the type of drink typical of the Jambi region found 8 lexical names. Then in the third type,

namely the type of pastries typical of the Jambi region, 16 lexical names. And in the last type, namely fruit that characterizes the typical Jambi region, 11 lexical names.

Lexical meaning in the names of typical Jambi dishes

The analysis of lexical meaning in the names of the traditional dishes of the Jambi region is based on 4 types of classification. The classifications are types of food, types of drinks, types of cakes and types of fruit. The following is an analysis of typical Jambi food dishes based on the classification of their types.

a. Type of Food

The type of food here is in the form of food that can be made into staple foods such as side dishes, rice ingredients and substitutes for typical Jambi rice, for example pempek, burgo and noodles. The following analyzes part of the type of food, namely:

1) *Gulai Tepek*

Gulai tepek is a type of food that is trapezium-shaped in pieces or colored dice, characteristic of cooked fish such as cork fish with white color which is served with yellow curry.

2) *Tempoyak*

Tempoyak has a soft texture with a yellow color and a characteristic fragrance of durian. The basic ingredient of tempoyak is durian fruit which is processed by fermentation. After being fermented, tempoyak is processed by boiling with spices and bream until it boils.

3) *Dageng masak hitam*

This food is food with a shape almost resembling rending but the color is pitch black and the texture is somewhat more liquid than

rending. This *masa hitam* meat uses buffalo meat with a mixture of eggplant with eggplant pieces divided by four but not broken off from each other and still attached to the eggplant stalk.

4) *Ikan kerutup*

Ikan kerutup is a fish wrapped in banana leaves and filled with yellow spices. It can be baked or fried with a little oil for maximum effect. The fish used are catfish, *baung* fish and small fish in the Batang Hari river.

5) *Gangan Palapa*

Gangan palapa is a form of curry but without coconut milk, the color adjusts to the ingredients themselves such as garlic, shallots, cayenne pepper and shrimp paste. It is cooked with *baung* or catfish with a mixture of yam leaves.

6) *Nasi gemuk*

This fat rice is white in color because it is cooked using coconut milk. It is served with several additions such as peanuts, anchovies, pieces of omelet, vermicelli, and chili sauce.

7) *Burgo*

Burgo is classified as a snack. This burgo has a white color because the basic ingredients are rice flour which is made into rolls then cut into pieces and served with a white curry syrup.

8) *Nasi minyak*

Nasi minyak is not only Palembang's specialty, but Jambi's as well. The typical oil rice of Jambi is red in color other than Palembang, the color of their rice is slightly lighter towards yellow. This oil rice is processed with oil and spices and then cooked like cooking ordinary rice. The taste of this rice is savorier. In Jambi, *nasi minyak* is paired with black curry with the characteristics of the Jambi people.

9) *Gulai terjun*

Gulai terjun is commonly found in the bungo region, *gulai terjun* is similar to other types of *gulai*. *Gulai terjun* is yellow in color with pieces of chicken and taro stems. *Gulai terjun* is based on spices - spices then free-range chicken meat, coconut milk as a curry, and its specialty is taro stems.

10) *Pindang palak baung*

Baung fish is a typical fish of Jambi. This fish gets a cooking process that is seasoned with garlic, shallots, turmeric, chili in the ground then added lemongrass and pieces of onion again then grabbed with *bauh* fish. The ground spices were first sauteed until fragrant. This *pindang* is clear yellow in color with pieces of *baung* fish head that have been definded. This food only takes the head of the fish.

11) *Pempek cuka pedas*

Not only Palembang has its specialty food *pempek*, Jambi also has it. *Pempek* in Jambi is processed with fish - fish in the Batang Hari river, namely cork fish and small seluang fish. And in the presentation of this *pempek* using vinegar that feels spicy, different from Palembang vinegar they are sour as a characteristic while we are spicy.

12) *Otak - otak*

Like *pempek*, *otak - otak* is not only typical of Palembang butambi also has it. Jambi brains are cooked using cork fish or seluang fish. The process is boiled and then grilled. Brain - brain in Palembang is served with vinegar, different in Jambi is served with spicy sour sauce typical of Jambi.

13) *Pempek sambal*

Like the processing of *pempek*, this *pempek* differs only in the fish, which is small seluang fish. *Pempek*

is characterized by its round and flat shape. This *pempek* after being fried is then coated with fried chili sauce for serving.

14) *Mie celor*

The noodles here use quite large noodles, almost similar to Chinese noodles. This *celor* noodle uses thick white sauce served with fried onions and boiled eggs and celery pieces to make it fresher. This food is a staple food to replace rice.

b. Types of Drinks

Types of drinks in Jambi are usually based on the natural wealth of the province of Jambi. The typical drinks served in the Jambi area are as follows:

15) *Pinang tumbuk*

This mashed areca nut is a yellow drink with orange juice in it. this drink is healthy for the body. With modernization now the process of making areca nut is no longer in *tukbuk* and boiled, namely with instant directly in the *coper* (*belder*) and is now better known as areca nut juice.

16) *Kopi*

This coffee is in the form of brewing from crushed coffee beans, brewed with hot water with a black color appearance. The coffee used is coffee that is produced and processed from the land of Jambi itself, for example AAA coffee.

17) *Teh*

The tea here is not ordinary tea. Tea served can be in two forms, the first is steeped from direct tea leaves with the resulting color is green. Then tea that has been processed with tea-based ingredients from Jambi land such as tea from Kayu Aro Kerinci the tea when brewed is reddish in color.

18) *Es duren*

This drink is white in color with a thick texture due to the mixture of durian fruit and coconut milk. This drink is served with coconut milk that has been cooked with durian and added pandan leaves for fragrance and then added with ice cubes for a cold sensation. Because in the past there was no refrigerator after cooking they put it under the couch which was believed to be cold.

19) *Es blewa*

Blewa ice is an ice that is only available during the month of Ramadan. This ice uses *blewa* fruit and is served with coconut milk that has been cooked with added salt and sugar. Then served with additional ice cubes or usually there are also those who add liquid shell sugar to make it more fat sweet.

20) *teh pedada*

Like other teas, this tea is processed by brewing hot water. The difference is that this tea uses dried *pedada* fruit and then brewed. The efficacy of this tea is as a remedy for internal heat and thrush

21) *sirup pedada*

This syrup comes from Tanjung Jabung Timur. This syrup is processed by taking the juice from the *pedada* fruit. This syrup has a typical Jambi color, namely yellow and green. It tastes sweet with a little sour.

c. Types of cakes

This type of cake is a dish other than staple food. These cakes can be served before the staple food or after the staple food, unlike the staple food, these cakes are always mandatory in a place that holds an event can be said to be mandatory, different from the staple food if there is no problem that is important there is a serving of

cakes. The tradition of serving this is as a specialty of Jambi has. The types of typical cakes - typical cakes serving Jambi food are as follows:

22) *Putri kandis*

This cake is generally green in color, with some brown and yellow. The shape is layered with a thin layer on the cake slice. This cake only uses two ingredients, sugar and eggs, and the coloring is *suju/pandan* leaves. This cake is presented at traditional celebrations in Jambi.

23) *Padamaran*

This cake is green in color. The cake is boat-shaped with a rectangle shaped using *pandan* or *banana* leaves. The texture is soft with a liquid brown sugar filling. The basic ingredients of this cake are rice flour and sugar. The color produced by this cake is obtained from *suji* leaves.

24) *Kue lapan jam*

This cake is yellow-brown in color with a smooth but slightly rough shape but a soft texture and sweet taste. The cake is baked or steamed for eight hours as the name suggests.

25) *Muso*

This cake is bowl-shaped with brown edges, then green. The basic ingredients of this cake are rice flour, cocoa powder and *srikaya pandan*.

26) *Rambutan goreng*

This *rambutan* is yellowish in color because it is fried in small shapes. The basic ingredient of this food is *rambutan* which is given a little flour and then fried. The taste of this food is sweet and sour like the taste of *rambutan* in general but savorier because it has gone through the frying process.

27) *Lempok duren*

The shape of this lempok is dark brown in color and is in the form of small spheres in serving. Just like *dodol* but softer. The basic ingredient of this *lempok* is durian fruit which is taken from the durian fruit in Jambi.

28) *Dodol nanas*

This pineapple *dodol* is generally the same as other brown *dodol*. This *dodol* tastes slightly sour because the basic ingredient is pineapple. Jambi has pineapple plantations that have even been made pineapple monuments because the largest pineapple producer in Jambi is in *Tangkit*, Jambi city.

29) *Dodol kentang*

This *dodol* is also brown in color with a square shape. sweet taste. potato-based *dodol*. *Dodol* is generally produced in Kerinci because Kerinci produces potatoes as well as tea in its plantations.

30) *Kubang Boyo*

This cake is green in color with a splash of white coconut milk. It is sweet and savory because it contains grated coconut with brown sugar.

31) *Gandus*

This cake is *mangkong*-shaped with a white color and sprinkled with brown spices and chili pieces on top. This cake is made from rice flour and coconut milk. It tastes savory and salty.

32) *Bolu kojo*

This sponge cake is the same as other sponge cakes, but the difference is that this sponge cake is more dominant in coconut milk and *berang* flour with the addition of suji leaves or pumpkin options. *Bolu kojo* process by being baked, steamed can be sophisticated now on Teflon alone can. This sponge is indeed very distinctive like other cakes in Jambi has a green and

yellow color from natural ingredients and is also characteristic of this yellow and green Jambi. This sponge does not have pores like ordinary sponge but is smooth and very soft in texture.

33) *Srikaya*

Srikaya is almost like jam. *Srikaya's* green color is derived from pandan juice. *Srikaya* is processed from coconut fruit plus eggs, sugar and pandan leaf juice. *Srikaya* is served with *lemang* Jambi.

34) *Lemak*

As the name suggests, *lemak* means delicious in Indonesian. This *lemak* is sticky rice cooked with coconut milk. The color is white with a sticky texture with a shape like rice because of the basic ingredients of glutinous rice. *Lemak* is served with grated coconut mixed with brown sugar and can also be served with *srikaya*.

35) *Gelamai perentak*

Gelamai perentak can be found anywhere in Jambi. *Gelamai perentak* is just like *dodol* but the texture is drier with a more distinctive fragrance. *Gelamai serentak* is made from sticky rice, sugar, coconut milk. The distinctive feature of this *gelamai* is its fragrance, because the cooking process must still use an iron pan and the firewood must be rubber wood so that the fragrance is fragrant. *Gelamai perentak* is served with a wrap of woven forest pandanus.

36) *Manisan asam klubi*

This sweet is made with the main ingredient of tamarind fruit. With the process of boiling the fruit that has been washed and then mixed with sugar. The boiling process will remove some of the

acidity of the fruit. This sweet is a traditional snack that is served using plastic candles with the contents of 5 to 7 tamarind fruits.

d. Type of Fruits

37) *Durian*

Durian is a round-shaped fruit. The skin has a rough texture due to its thorny shape thorns. This fruit contains fruit with colors generally white and yellow. This fruit is served better directly on the durian skin.

38) *Rambutan*

fruit is white in color with a hairy skin and a red skin. The flavor is sweet and sour.

39) *Manggis*

The fruit has a reddish-purple skin with a round shape. The inside is white in color. The fruit tastes sweet and sour.

40) *Duku*

The fruit is glossy yellow in color. The fruit is round and small. The inside of the fruit is translucent white and some are opaque white. The flavor is sweet and sour. *Duku* Jambi is commonly found in *Kumpe*, therefore *duku* Jambi is often called *duku Kumpe*.

41) *Rambe*

Rambe fruit is a fruit with a sour and slightly sweet flavor. This fruit is similar to the *duku* fruit from its yellowish skin and clear fruit contents, the difference is that in the clear fruit there is like a white thread that gives a pattern to the contents of the fruit.

42) *Ketimun*

This cucumber fruit is included in the vegetable group. But this fruit is often paired with tempoyak for its complement. Green cucumber with a serving is usually peeled off a little skin and cut into small pieces.

43) *Blewa*

The *blewa* fruit is similar to a cucumber. But this fruit is bigger than cucumber. The texture of the flesh of this fruit is like *gabas*, the taste is tasteless. Usually *blewa* is served with coconut milk to eat. The flesh is white and the skin when ripe is dark green or yellowish in color.

44) *Pedada*

Pedada is the fruit of the mangrove tree. *Pedada* only has its fruit in Jambi province, located on the East *Jabung* cape. *Pedada* is green in color with red trim on the top. *Pedada* is small and this fruit can be processed into tea and syrup.

45) *Asam kelubi*

Asam kelubi is a fruit that is like *salak* from the fruit to the tree. But this fruit has a smaller size and harder skin than *salak*. The texture of the skin is the same as that of the *salak*. And the flavor of this fruit is like its name, which is sour. This fruit can be processed into sweets to eliminate the sour taste. The color of this fruit is white.

46) *Kelapo*

Kelapo is coconut fruit, *kelapa* Jambi is the same thing as coconut in other areas. But coconuts in Jambi trees are not too high and many are found on the banks of the *Batang Hari* river and around. typical coconut fruit in Jambi is more focused on taking its juice because it is made into coconut milk and other food preparations. And no less coconut in Jambi is also processed into oil.

From the data above, it can be understood that this typical Jambi food is dominant with curry and the use of basic fish ingredients in its processing. The fish are *baung* fish, catfish, and cork fish in the Jambi area. This food is a form of specialty of the Jambi region

that introduces the wealth of Batang Hari river products through food and is named in the Jambi regional language as an identity that the food belongs to Jambi. As well as the coconut milk used in the dish is typical of Jambi, namely coconut fruit which is taken as a typical Jambi fruit which is usually also managed into oil.

In the data on the type of drink, typical Jambi drinks give the distinctiveness of their natural resources and are processed into fresh drinks and not only that the drink also has benefits for the body.

In the types of cakes, the main ingredients are also from the ingredients in this Jambi country. and in shape and color they take characteristics from Jambi such as yellow and green. And the use of coconut milk which is more dominant in this type of cake is the same as in the main meal, giving the savory impression of coconut milk in Jambi combined with the natural wealth of Jambi. This type of cake is a mandatory food that is served for meals at events in the Jambi area.

The types of fruits above are a depiction of the natural wealth of Jambi in realizing it as a meal to be served in this area of Jambi, not only served directly, the fruits are also processed into staple foods and typical cakes of Jambi.

The name used for naming the types of typical Jambi food is the Jambi language as an identity that is typical of the Jambi area. direct serving and the basic ingredients of the food can all be known and interpreted because of the lexical meaning in semantics.

CONCLUSION

It is concluded that of all the traditional dishes typical of the Jambi region, there are 49 lexical names. The 27 data are classified based on food,

drinks, cakes and fruit. From the classification, 14 names were found in the type of food, 8 names in the type of drink. 16 names in the type of cake and 11 names in the type of fruit. From each meaning of the name that is done based on lexical meaning, it is found that the names in the meal introduce and characterize the Jambi region itself, then the names used in the naming also use names from the Jambi Malay language itself.

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