

CHAPTER III

DATA PRESENTATION AND ANALYSIS

Basically this study applies a discourse analysis approach in analyzing some texts of recipe. The analysis would be done on the basis of cohesion theory proposed by Halliday and Hasan.

From the 42 texts of recipe in the recipe book chosen as the population, five texts are selected to be analyzed in this study. The texts chosen to be analyzed are - in addition to the practical and homogeneity consideration - those which are considered to have more variety of cohesive relations needed for the analysis. In this study, the analysis of cohesion is differentiated into two types i.e. grammatical cohesion and lexical cohesion. Therefore, each of the texts analysis would cover both of those types. The grammatical cohesion analysis would be classified into three broad types : reference, ellipsis/substitution, and conjunction. Meanwhile, the lexical cohesion analysis would be classified into two types : reiteration and collocation.

This chapter would be divided into two parts. The first part would describe the cohesive analysis of some texts of recipe ; the second part would describe the findings of the analysis described in the first part.

III.1 ANALYSIS OF SOME RECIPE TEXTS

III.1.1 Text 1

'ULSTER CHAMP'

Ingredients

1.8 kg potatoes
 55-110 g butter
 600 ml milk
 450 g young peas, shelled weight
 8 tablespoons chopped parsley
 salt
 freshly ground pepper

Method

- 1 (1) Cook the potatoes in boiling salted water until tender. (2) Drain well. (3) Leave in pan and allow the heat to dry the potatoes .
- 2 (4) Peel and mash with most of the butter while hot.
- 3 (5) Bring the milk to the boil. (6) Simmer the peas until cooked, approximately 8-10 minutes. (7) Add the parsley towards the end.
- 4 (8) Add the hot milk to the potatoes .
- 5 (9) Season, beat until creamy and smooth and serve piping hot with a lump of butter melting in the center.

GRAMMATICAL COHESION ANALYSIS

REFERENCE

'Cook the potatoes in boiling salted water until tender.'

- *The potatoes* works anaphorically by referring back to *1.8 kg potatoes* introduced earlier in the list of ingredients. The sentence is interpreted as

follows : "you have to cook the 1.8 kg potatoes required in boiling salted water until they are tender".

'Leave in pan and allow the heat to dry the potatoes.'

- *The heat* refers to the remaining heat of the pan which is already used to cook the potatoes. The sentence means like this : "you have to let the potatoes being dried by using the remaining heat of the pan which is considered still being hot after being used to cook the potatoes". Meanwhile, *the potatoes* refers back to the 1.8 kg tender potatoes which have been cooked in boiling salted water.

'Peel and mash with most of the butter while hot.'

- *The butter* works anaphorically by referring back to 55-110 g *butter* introduced in the list of ingredients. The sentence is understood as follows : "from the 55-110 g butter required, you have to mash the potatoes together with most of the butter".

'Bring the milk to the boil.'

- *The milk* works anaphorically by referring back to 600 ml *milk* introduced in the list of ingredients. The sentence is interpreted as follows : "you have to heat the 600 ml milk required until it boils".

'Simmer the peas until cooked, approximately 8-10 minutes.'

- *The peas* works anaphorically by referring back to 450 g *young peas* introduced in the list of ingredients. The sentence means like this : "you

have to simmer the 450 g young peas required until they are cooked or you could simmer them approximately 8-10 minutes”.

‘Add the parsley towards *the end*.’

- *The parsley* works anaphorically by referring back to *8 tablespoons chopped parsley* introduced in the list of ingredients. *The end* refers to the end of time mentioned before i.e. 8-10 minutes. Therefore, the intended meaning of the sentence is : “you have to add the 8 tablespoons chopped parsley required when the peas is already cooked for 8 or 10 minutes”.

‘Add the hot milk to the potatoes.’

- *The hot milk* also works anaphorically by referring back to *the 600 ml milk which has been boiled for about 8-10 minutes and which has had peas and parsley cooked in it*. Meanwhile, *the potatoes* also works anaphorically by referring back to *the 1.8 kg tender potatoes which have been cooked in boiling salted water and which have been peeled and mashed with most of the butter while they are still hot*. Therefore, the sentence interpretation is : “you have to add the 600 ml milk, which has been boiled for about 8-10 minutes and which has had peas and parsley cooked in it, into the 1.8 kg tender potatoes which have been cooked in boiling salted water and which have been peeled and mashed with butter”.

‘Season, beat until creamy and smooth and serve piping hot with a lump of butter melting in the center.’

- The center refers to the center of *the 1.8 kg tender potatoes which have been cooked in boiling salted water, peeled and mashed with butter and seasoned and beaten until creamy and smooth.*

The referential chains that can be observed from the text are as follows :

- a. *potatoes – potatoes – Ø – Ø – potatoes – Ø – potatoes*

(ingredients) '1.8 kg potatoes'

(1) 'Cook the potatoes in boiling salted water until tender.'

(2) 'Drain Ø well.'

(3) 'Leave Ø in pan and allow the heat to dry the potatoes.'

(4) 'Peel and mash Ø with most of the butter while hot.'

(8) 'Add the hot milk to the potatoes.'

- b. *milk – milk – hot milk*

(ingredients) '600 ml milk'

(5) 'Bring the milk to the boil.'

(8) 'Add the hot milk to the potatoes.'

- c. *young peas – peas*

(ingredients) '450 g young peas, shelled weight'

(6) 'Simmer the peas until cooked, approximately 8-10 minutes.'

ELLIPSIS/SUBSTITUTION

- (1) 'Cook the potatoes in boiling salted water until tender. (2) Drain Ø well. (3) Leave Ø in pan and allow the heat to dry the potatoes.'
 (4) 'Peel and mash Ø with most of the butter while hot.'

- These first four sentences of the recipe text describe the occurrence of nominal ellipsis in the text. The 'holes' represent the ellipsis occurrence. These four sentences represent a sequence of events in which an entity is selected as 'topic entity'. However, that entity only being mentioned in the first sentence. There is no further mentions of that entity in the following three sentences since those sentences rely on ellipsis. In this extract, the entity which being eliminated in the last three sentences is '*the potatoes*'.
- However, the topic entity '*the potatoes*' has undergone a change of state. The description of '*the potatoes*' has changed. Therefore, the interpretation is as follows : "the object to be drained is, clearly, the *tender potatoes which had been cooked in the boiling salted water* ; and the object to be left in pan is the *tender potatoes which had been cooked and drained well from the boiling salted water.*"
 - (8) 'Add the hot milk to the potatoes.'
 - (9) 'Season Ø, beat Ø until creamy and smooth and serve Ø piping hot with a lump of butter melting in the center.'

- In this extract, again, *'the potatoes'* is selected as the topic entity for the two sentences. Therefore, this nominal expression is omitted for a sequence of events in the second sentence.
- The topic entity *'the potatoes'* in the first sentence also has undergone a change of state. Therefore, the meanings of each *'potatoes'* change like this : "the object to be seasoned is the *added hot milk potatoes* ; the object to be beaten until creamy and smooth is the *added hot milk , seasoned potatoes* ; and the object to be served is the *added hot milk , seasoned , creamy and smooth potatoes.*"

CONJUNCTION

'Leave in pan and allow the heat to dry the potatoes.'

- The type of conjunctive relation signaled by the formal marker *'and'* is a temporal sequence : "firstly you have to leave the potatoes in pan, then , after that you should allow the heat to dry the potatoes".

'Peel and mash with most of the butter while hot.'

- The type of conjunctive relation signaled by the formal marker *'and'* is also a temporal sequence. The sentence is understood as follows : "firstly you have to peel the potatoes, after that you have to mash the potatoes with most of the butter while hot".

'Season, beat until creamy and¹ smooth and² serve piping hot with a lump of butter melting in the center.'

- The type of conjunctive relation which is being signaled by both formal markers '*and*¹' and '*and*²' in the above extract is different. The type of conjunctive relation of '*and*¹' is an additive. Meanwhile, the '*and*²' belongs to a temporal sequence type. The sentence means like this : "firstly you have to season and beat the potatoes until creamy and smooth, after that you could serve the potatoes piping hot with a lump of butter melting in the center".

LEXICAL COHESION ANALYSIS

REITERATION

Direct Repetition

a. Fully repeated forms :

- *Potatoes (ingredients)* is reiterated in sentences 1, 3, and 8 :

(1) 'Cook the potatoes in boiling salted water until tender.'

(3) 'Leave in pan and allow the heat to dry the potatoes.'

(8) 'Add the hot milk to the potatoes.'

- *Butter (ingredients)* in sentences 4 and 9 :

(4) 'Peel and mash with most of the butter while hot.'

(9) 'Season, beat until creamy and smooth and serve piping hot with a lump of butter melting in the center.'

- *Milk* (*ingredients*) in sentences 5 :

(5) 'Bring the milk to the boil.'

- b. Partially repeated forms :

- *Young peas* (*ingredients*) is partially reiterated in sentence 6 :

(6) 'Simmer the peas until cooked, approximately 8-10 minutes.'

- *Chopped parsley* (*ingredients*) in sentence 7 :

(7) 'Add the parsley towards the end.'

COLLOCATION

The lexical collocation chains that can be observed from the text are as follows :

- kg - g - ml - tablespoons
- potatoes - young peas - parsley
- potatoes - peel - mash
- ground - mash - beat
- cook - bring to the boil - simmer
- tender - creamy - smooth
- drain - heat - dry - hot

- until tender – while hot – until cooked – 8-10 minutes – the end

III.1.2 Text 2

'MUD PIE'

Serves 10 persons

Ingredients

- PIE BASE
250 g Oreo biscuits, crushed in blender to powder form
80 g melted butter
- FILLING
1,500 g chocolate ice cream
150 g chocolate chips, crushed
- CHOCOLATE SAUCE
100 g melted dark chocolate
80 g glucose (optional) – available from cake supplies shops
60 g fresh cream

Method

- (1) Mix the crushed Oreo biscuits and melted butter together. (2) Place in a 25 cm cake ring with a removable bottom, for the mud pie base (bottom and side).
- (3) Allow to set in refrigerator for one hour.
- (4) Mix the chocolate ice cream and crushed chocolate chips together and pour into the prepared cake container.
- (5) Leave it to set for two hours in the freezer (minus 20°C).
- (6) Mix the chocolate sauce ingredients together, and pour over the mud pie when serving. (7) Decorate with fresh cream and strawberries, if desired.

GRAMMATICAL COHESION ANALYSIS

REFERENCE

'Mix the crushed Oreo biscuits and melted butter together.'

- *The crushed Oreo biscuits* works anaphorically by referring back to 250 g *Oreo biscuits* introduced in the list of ingredients. The sentence is interpreted as follows: "you have to mix the 250 g crushed Oreo biscuits and melted butter together".

'Mix the chocolate ice cream and crushed chocolate chips together and pour into the prepared cake container.'

- *The chocolate ice cream* works anaphorically by referring back to 1,500 g *chocolate ice cream* introduced in the list of ingredients. Meanwhile, *the prepared cake container* also works anaphorically by referring back to a 25 cm cake ring in sentence (2). Hence, *the prepared cake container* is interpreted to be the container in which you have already placed the mixture of Oreo biscuits and melted butter into it.

'Leave it to set for two hours in the freezer (minus 20°C)'

- It works anaphorically by referring back to *the mixture of chocolate ice cream and crushed chocolate biscuits which has been poured into cake container*.

- To be part of refrigerator, *the freezer* works anaphorically by referring back to the freezer of *refrigerator* mentioned in sentence (3). Hence, the sentence means like this : “you are instructed to leave the mixture of chocolate ice cream and chocolate chips in the freezer of refrigerator, in which you had placed a cake ring, for two hours.”

‘Mix the chocolate sauce ingredients together, and
pour over the mud pie when serving.’

- *The chocolate sauce ingredients* works anaphorically by referring back to all ingredients mentioned under the term ‘chocolate sauce’ introduced in the list of ingredients part. So this definite noun phrase refers to *100g melted dark chocolate, 80g glucose, and 60g fresh cream*. Meanwhile, *the mud pie* works exophorically by referring to an object the readers are assumed to know, that is something resulted if activities in point 1 and 2 had done. Thus, the meaning of the sentence : “you have to mix all ingredients mentioned under the term ‘CHOCOLATE SAUCE’ in order to make a chocolate sauce which should be poured over the mud pie when you are going to serve the pie”.

The referential chains that can be observed from the text are as follows :

- a. *cake ring* – Ø – *cake container* – *it*

(2) ‘Place in a 25 cm cake ring with a removable bottom, for the mud pie base (bottom and side).’

(3) 'Allow Ø to set in refrigerator for one hour.'

(4) 'Mix the chocolate ice cream and crushed chocolate chips together and pour into the prepared cake container.'

(5) 'Leave it to set for two hours in the freezer (minus 20°C).'

b. *refrigerator – freezer*

(3) 'Allow to set in refrigerator for one hour.'

(5) 'Leave it to set for two hours in the freezer (minus 20°C).'

ELLIPSIS/SUBSTITUTION

'Mix the crushed Oreo biscuits and melted butter together. Place Ø in a 25 cm cake ring with a removable bottom, for the mud pie base (bottom and side).'

'Allow Ø to set in refrigerator for one hour.'

- This extract from the recipe text describes the occurrence of nominal ellipsis in the text which is indicated with the 'holes'. Each 'hole' substitutes the elliptical object which refers to 'the mixture of crushed Oreo biscuits and melted butter'.
- However, the description of object element omitted in the second sentence is not the same as the one in the third sentence since the condition of the omitted object element in the third sentence has changed. Then, the sentence means like this : "the object to be placed in a 25 cm cake ring is

the *mixture of crushed Oreo biscuits and melted butter* ; and the object to be set in refrigerator for one hour is the *mixture of crushed Oreo biscuits and melted butter which has been placed in a 25 cm cake ring*”.

‘Mix the chocolate ice cream and crushed chocolate chips together and pour Ø into the prepared cake container.’

- The ‘hole’, which indicates an elliptical occurrence, substitutes the object elements of the sentence. The elliptical object is ‘the mixture of chocolate ice cream and crushed chocolate chips’. Without the ellipsis, the sentence is read : “mix the chocolate ice cream and crushed chocolate chips together and pour *the mixture of chocolate ice cream and crushed chocolate chips* into the prepared cake container”.

‘Mix the chocolate sauce ingredients together, and pour Ø over the mud pie when serving.’

‘Decorate Ø with fresh cream and strawberries, if desired.’

- The ‘hole’ in the first sentence of the above extract, which indicates an elliptical occurrence, substitutes the elliptical object which refers to ‘the mixture of all ingredients of chocolate sauce’. Meanwhile, the one in the second sentence substitutes the elliptical object which refers to ‘the mud pie’. The intended meanings of the sentence : “the object to be poured over the mud pie when serving is *the mixture of all ingredients of chocolate sauce*;

and the object that could be decorated with fresh cream and strawberries is the mud pie”.

CONJUNCTION

‘Mix the crushed Oreo biscuits and melted butter together.’

- The type of conjunctive relation signaled by the formal marker ‘and’ is an additive. The interpretation is clear, that is “you have to mix the crushed Oreo together with melted butter at once”.

‘Mix the chocolate ice cream and¹ crushed chocolate chips together and² pour into the prepared cake container.’

- The type of conjunctive relation which is signaled by both formal markers ‘and¹’ and ‘and²’ in the above extract is different. The type of conjunction relation of ‘and¹’ is an additive. Meanwhile, the ‘and²’ belongs to a temporal sequence type. Thus, the sentence is interpreted as follows : “firstly you have to mix chocolate ice cream together with chocolate chips at once, after that you have to pour the mixture you have been made into the cake container you have prepared before”.

‘Mix the chocolate sauce ingredients together, and pour over the mud pie when serving.’

- The type of conjunctive relation signaled by the formal marker ‘and’ in above sentence is a temporal sequence : “firstly you are instructed to mix

all the ingredients of chocolate sauce together, then, in sequence you might pour the mixture over the mud pie if you are ready to serve the pie”.

‘Decorate with fresh cream and strawberries, if desired.’

- The type of conjunctive relation signaled by the formal marker ‘*and*’ in the above sentence is an additive. The sentence means like this : “you could decorate your mud pie with fresh cream and strawberries if you like to”.

LEXICAL COHESION ANALYSIS

REITERATION

1. *Direct Repetition*

Fully repeated forms :

- *Oreo biscuits* (*ingredients*) is reiterated in sentence 1 :

(1) ‘Mix the crushed Oreo biscuits and melted butter together.’

- *Melted butter* (*ingredients*) also in sentence 1 :

(1) ‘Mix the crushed Oreo biscuits and melted butter together.’

- *Chocolate ice cream* (*ingredients*) in sentence 4 :

(4) ‘Mix the chocolate ice cream and crushed chocolate chips together and pour into the prepared cake container.’

- *Chocolate chips* (*ingredients*) also in sentence 4 :

(4) 'Mix the chocolate ice cream and crushed chocolate chips together and pour into the prepared cake container.'

- *Fresh cream* (ingredients) in sentence 7 :

(7) 'Decorate with fresh cream and strawberries, if desired.'

2. Synonymy

- *Allow* is reiterated as synonym *leave*. These two verbs are synonymous in this context (sentences 3 and 5) :

(3) 'Allow to set in refrigerator for one hour.'

(5) 'Leave it to set for two hours in the freezer (minus 20°C).'

COLLOCATION

The lexical collocation chains that can be observed from the text are as follows :

- Oreo biscuits – chocolate ice cream – chocolate chips – dark chocolate – chocolate sauce
- blender – cake ring – refrigerator – cake container – freezer
- refrigerator – chocolate ice cream – freezer – minus 20°C – fresh cream
- crushed – melted – powder form
- one hour – two hour – when serving

III.1.3 Text 3

'BROWN SODA BREAD'

Ingredients

675g brown wholemeal flour, preferably stone ground
 450g white flour
 30g fine oatmeal
 2 rounded teaspoons of salt
 2 rounded teaspoons of bread soda, sieved
 30g butter (optional)
 700-850 ml sour milk or butter milk
 1 egg (optional)

Method

1 (1) Preheat the oven to 230°C/gas 8.
 2 (2) Mix the dry ingredients well together. (3) Rub in the butter.
 3 (4) Make a well in the center and add the beaten egg, then immediately add most of the sour milk or buttermilk. (5) Working from the center, mix with your hand and add more milk if necessary. (6) The dough should be soft but not sticky.
 4 (7) Turn out on to a floured board and knead lightly, just enough to shape into a round. (8) Flatten to about 5 cm thickness. (9) Put on a baking sheet. (10) Mark with a deep cross and bake in a hot oven at 230°C/gas 8 for 15-20 minutes, then reduce the heat to 200°C/gas 6 for 20-25 minutes, or until the bread sounds hollow when tapped.

GRAMMATICAL COHESION ANALYSIS

REFERENCE

'Preheat the oven to 230°C/gas 8.'

- *The oven* works exophorically by referring to an item outside the text. The context of practicing a recipe is in a kitchen and it is a general assumption

that a kitchen is generally equipped with an oven. Therefore, the expression uses definite article '*the*' to indicate a particular oven, not any oven, which assumed to be on the readers' kitchen and which assumed already being prepared when they intend to try this recipe. Hence, the sentence is understood as follows : "you have to preheat your oven to 230°C/gas 8 before you begin to try this recipe any further".

'Mix the dry ingredients well together. Rub in the butter.'

- *The dry ingredients* works anaphorically by referring to all dry ingredients introduced in the list of ingredients. So this definite noun phrase refers to 675g brown wholemeal flour, 450g white flour, 30g fine oatmeal, 2 rounded teaspoons of salt, and 2 rounded teaspoons of bread soda. Likewise *the butter* also works anaphorically by referring to 30g butter introduced in the list of ingredients. Thus, the sentence means like this : "you have to mix well the wholemeal flour, white flour, fine oat meal, salt, and bread soda together, then, you have to rub the mixture in the 30g butter".

'Make a well in the center and add the beaten egg, then immediately add most of the sour milk or buttermilk.'

- *The center* refers to the center of the mixture of all dry ingredients. Meanwhile, *the beaten egg* refers back to 1 egg introduced in the list of ingredients. *The sour milk* also works anaphorically by referring back to

700-850 ml sour milk introduced earlier in the list of ingredients. The sentence is understood as follows : " you have to make a well in the center of the mixture of all dry ingredients and then, add the beaten egg, followed by most of the sour milk or butter milk, into the mixture".

'Working from the center, mix with your hand and add more milk if necessary.'

- *The center* in above sentence refers back to the same noun phrase mentioned in the sentence before it. So, the sentence is read as follows : " you have to mix all of the ingredients from the center by using your hand and you could add more milk if you think it is necessary".

'The dough should be soft but not sticky.'

- The dough refers to the mixture of all the ingredients which, by following the instructions, are formed into a dough. The sentence is comprehended as follows : " you should make a soft dough but not sticky from all of the ingredients by following the instructions offered".

'Mark with a deep cross and bake in a hot oven at 230°C/gas 8 for 15-20 minutes, then reduce the heat to 200°C/gas 6 for 20-25 minutes, or until the bread sounds hollow when tapped.'

- *The heat* refers to the heat produced by a hot oven at temperature 230°C/gas 8. Meanwhile, *the bread* refers to the dough which has been

baked. The intended meanings of the sentence : “ after you have marked the dough with a deep cross, you have to bake the dough, to make it becomes a bread, in a hot oven at 230°C/gas 8 for 15-20 minutes. Then, you could reduce the heat to 200°C/gas 6 for 20-25 minutes, or until the bread sounds hollow when tapped”.

The referential chains that can be observed from the text are as follows :

a. *oven – hot oven*

(1) 'Preheat the oven to 230°C/gas 8.'

(10) 'Mark with a deep cross and bake in a hot oven at 230°C/gas 8 for....'

b. *sour milk or buttermilk – sour milk or buttermilk – milk*

(*ingredients*) '700-850 ml sour milk or buttermilk'

(4) 'Make a well in the center and add the beaten egg, then immediately add most of the sour milk or buttermilk.'

(5) 'Working from the center, mix with your hand and add more milk if necessary.'

c. *The dough – Ø – Ø – Ø – Ø – the bread*

(6) ' The dough should be soft but not sticky.'

(7) 'Turn out Ø on to a floured board and knead lightly,'

(8) 'Flatten Ø to about 5 cm thickness.'

(9) 'Put Ø on a baking sheet'

(10) 'Mark Ø with a deep cross and bake in a hot oven at 230°C/gas 8 for 15-20 minutes, then reduce the heat to 200°C/gas 6 for 20-25 minutes, or until the bread sounds hollow when tapped.'

ELLIPSIS/SUBSTITUTION

'Mix the dry ingredients well together. Rub Ø in the butter.'

- The 'hole' represents the occurrence of nominal ellipsis in the sentence. The 'hole' substitutes the elliptical object which refers to 'the dry ingredients' : "the object to be rubbed in the butter is *the dry ingredients*".

'Make a well in the center and add the beaten egg Ø , then immediately add most of the sour milk or buttermilk Ø.'

- The 'hole' indicates that there is an expression being omitted. The first omitted expression is 'to the mixture of dry ingredients and butter'. Meanwhile, the second omitted expression is 'to the mixture of dry ingredients, butter and an egg'. The sentence means like this : " *the beaten egg* needs to be added to *the mixture of dry ingredients and butter*. Meanwhile, *most of the sour milk or buttermilk* needs to be added to *the mixture of dry ingredients, butter and an egg*".

'Working from the center, mix Ø with your hand and add more milk Ø if necessary.'

- The first 'hole' substitutes an elliptical object which refers to 'the mixture of dry ingredients, butter, egg, and sour milk or buttermilk'. Meanwhile, the second 'hole' substitutes an elliptical expression i.e. 'to the mixture of dry ingredients, butter, egg, and sour milk or buttermilk'. The interpretation is as follows : "the object to be mixed by using your hand is *the mixture of dry ingredients, butter, egg, and sour milk or buttermilk*. Meanwhile, *more milk* needs to be added to *the mixture of dry ingredients, butter, egg, and sour milk or buttermilk* if you think it is necessary".

(6) ' The dough should be soft but not sticky.'

(7) ' Turn out Ø on to a floured board and knead Ø lightly, just enough to shape Ø into a round. (8) Flatten Ø to about 5 cm thickness. (9) Put Ø on a baking sheet. (10) Mark Ø with a deep cross and bake Ø in a hot oven at 230°C/gas 8 for 15-20 minutes'

- These five sentences also describe the occurrence of nominal ellipsis in the text. The 'holes' represent the ellipsis occurrence. In this case, '*the dough*' is an entity which is selected as 'topic entity' for a sequence of events in those five sentences. That entity is only mentioned in the first sentence. Meanwhile, instead of producing further mentions of that entity, the

following four sentences relying on ellipsis. Therefore, the entity 'the dough' is omitted within the last four sentences.

- However, the entity '*the dough*' in the first sentence, has undergone a change of state. It means the description of '*the dough*' has changed for each elliptical element. Therefore, the interpretation of the extract is as follows : "the object to be turned out on to a floured board is, clearly, the *soft but not sticky dough* ; the object to be kneaded lightly, just enough to be shaped into a round is the *soft but not sticky dough which has been turned out on to a floured board* ; the object to be flattened to about 5 cm thickness is the *soft but not sticky dough which has been turned out on to a floured board to be kneaded lightly* ; the object to be put on a baking sheet is the *soft but not sticky dough which has been turned out on to a floured board to be kneaded lightly and flattened to about 5 cm thickness* ; the object to be marked with a deep cross is the *soft but not sticky dough which has been turned out on to a floured board to be kneaded lightly and flattened to about 5 cm thickness and, moreover, has been put on a baking sheet* ; and the object to be baked in a hot oven is the *soft but not sticky dough which has been turned out on to a floured board to be kneaded lightly and flattened to about 5 cm thickness and, moreover, has been put on a baking sheet to be marked with a deep cross*".

CONJUNCTION

'Make a well in the center and add the beaten egg , then immediately add most of the sour milk or buttermilk.'

- The type of conjunctive relation signaled by the formal marker '*and*' is a temporal sequence. Likewise, the formal marker '*then*' also belongs to the temporal sequence type. The sentence is interpreted as follows : "firstly you have to make a well in the center of the dough, after that you could add the beaten egg into it. After the egg has been added, immediately in sequence, you also have to add most of the sour milk or buttermilk into it'.

'Working from the center, mix with your hand and add more milk if necessary. The dough should be soft but not sticky.'

- The type of conjunctive relation signaled by the formal marker '*and*' in the above sentences is also a temporal sequence. Meanwhile, the formal marker '*but*' belongs to an adversative type. Thus, the sentences are comprehended as follows : "While you mix the dough using your hand, in sequence you could add more milk if you think it is necessary to make the dough is soft enough but not sticky".

'Turn out on to a floured board and knead lightly, just enough to shape into a round.'

- The type of conjunctive relation signaled by the formal marker '*and*' in the above sentences is a temporal sequence : "firstly you have to turn the dough out on to a floured board. Then, after that you should knead the dough lightly, just enough to shape it into a round".

'Mark with a deep cross and bake in a hot oven at 230°C/gas 8 for 15-20 minutes, then reduce the heat to 200 °C/gas 6 for 20-25 minutes, or until the bread sounds hollow when tapped.'

- The type of conjunctive relation signaled by the formal markers '*and*' and '*then*' in the above sentence are a temporal sequence. Meanwhile, the formal marker '*or*' belongs to an additive type. The sentence means like this : "Right after you have marked the dough with a deep cross, you have to bake it in a hot oven at 230°C/gas 8 for it becomes the bread you wish. After being baked for 15-20 minutes, you should reduce the heat to 200 °C/gas 6 for another 20-25 minutes, or you can wait until the bread sounds hollow when tapped".

LEXICAL COHESION ANALYSIS

REITERATION

Direct Repetition

- Fully repeated forms :
 - *Butter (ingredients)* is reiterated in sentence 3 :

(3) 'Rub in the butter.'

- *Sour milk or buttermilk (ingredients) in sentence 4 :*

(4) 'Make a well in the center and add the beaten egg, then immediately add most of the sour milk or buttermilk.'

b. Partially repeated form :

- *Sour milk or buttermilk (ingredients) is partially reiterated in sentence 5 :*

(5) 'Working from the center, mix with your hand and add more milk if necessary.'

COLLOCATION

The lexical collocation chains that can be observed from the text are as follows :

- g - teaspoons - ml
- brown wholemeal flour - white flour - oatmeal - bread soda - dough - bread
- teaspoons - oven - board - baking sheets
- preheat - oven - bake - hot - 230°C - heat- 200°C
- immediately - 15-20 minutes - 20-25 minutes - until the bread sounds hollow when tapped

III.1.4 Text 4

'FRAGRANT HONEY PUFFS'

Ingredients

10 big prawns	<u>Seasoning A</u>	<u>Sauce</u>
½ red carrot	1/3 tsp salt	3 egg yolks
1 sprig spring onion	beer (to taste)	150g white sugar
½ honeydew melon	1/3 tsp sugar	½ can beer
5 sheets pigskin net (for wrapping)	sprinkling of pepper	300g rock honeydew puree
tapioca flour (enough for wrapping)	½ tsp sesame oil	2 tsp water
salad oil (enough for frying)	¼ tsp rice flour	
1 can Tiger Beer		

Method

(1) Skin carrots and julienne into 2 mm x 5 cm pieces. (2) Place in hot water to cook for 8 minutes. (3) Scoop onto a plate.

(4) Cut seasoned meat into same size as carrots and rinse in warm water. (5) Shell prawns, slice backs and remove veins, slit on the undersides and place into seasoning A. (6) Skin honeydew, dispose of seeds and cut into cross-sections of 1 cm long.

(7) Wash pigskin wrappers and spread out to drain excess water. (8) Cut skin wrappers to size and use a knife to flatten veins. (9) Sprinkle tapioca flour and place prawns onto sheet, then meat, carrots, honeydew melon, spring onions and more prawns on top. (10) Roll forward and seal with tapioca flour and egg white.

(11) Heat oil to 160°C, turn off fire, place rolls in and fry until golden.

(12) Put egg yolks into hot water with sugar and cook till thickened. (13) Add beer and honeydew sauce.

(14) Slice prawn rolls into bite-size pieces, and turn topside up. (15) Place on plate, pour sauce over and serve.

GRAMMATICAL COHESION ANALYSIS

REFERENCE

'Cut seasoned meat into same size as carrots and rinse in warm water.'

- The phrase *same size as* refers back to the phrase *2 mm x 5 cm* in sentence 1. Therefore, the sentence is interpreted as follows : "you should cut seasoned meat into 2mm x 5cm pieces, that is the same size as carrots, then rinse them in warm water".

'Shell prawns, slice backs and remove veins, slit on the undersides and place into seasoning A.'

- *The undersides* refers to the *prawns' undersides*. In this case, we have to look back anaphorically at the previous expression in order to know *whose undersides* is being meant. Then, the sentence should run like this : "you have to shell the 10 big prawns required in the list of ingredients, slice their backs and also remove their veins, and then slit on the prawns' undersides. After that, you should place them into seasoning".

The referential chains that can be observed from the text are as follows :

- a. *red carrot - carrots - Ø - Ø - carrots - carrots*

(*ingredients*) '1/2 red carrots'

(1) 'Skin carrots and julienne into 2 mm x 5 cm pieces.'

(2) 'Place Ø in hot water to cook for 8 minutes.'

(3) 'Scoop Ø onto a plate.'

(4) 'Cut seasoned meat into same size as carrots and rinse in warm water.'

(9) '... place prawns onto sheet, then meat, carrots, honeydew melon,'

b. *big prawns - prawns - Ø - prawns - prawns*

(ingredients) '10 big prawns'

(5) 'Shell prawns, slice backs and remove veins, slit Ø on the undersides'

(9) 'Sprinkle tapioca flour and place prawns onto sheet, then meat, carrots, honeydew melon, spring onions and more prawns on top.'

c. *honeydew melon - honeydew - Ø - honeydew melon*

(ingredients) '1/2 honeydew melon'

(6) 'Skin honeydew, dispose of seeds and cut Ø into cross-sections of 1 cm long.'

(9) '... place prawns onto sheet, then meat, carrots, honeydew melon,'

d. *pigskin net - pigskin wrappers - skin wrappers - sheet - Ø*

(ingredients) '5 sheets pigskin net'

(7) 'Wash pigskin wrappers and spread out to drain excess water.'

(8) 'Cut skin wrappers to size and use a knife to flatten veins.'

(9) '... place prawns onto sheet, then meat, carrots, honeydew melon,'

(10) 'Roll forward and seal Ø with tapioca flour and egg white.'

ELLIPSIS/SUBSTITUTION

'Skin carrots and julienne into 2mm x 5cm pieces. Place Ø in hot water to cook for 8 minutes. Scoop Ø onto a plate.'

- These three sentences show the occurrence of nominal ellipsis in the text. The 'holes' represent the ellipsis occurrence. This extract of the recipe text describes how an entity '*carrots*' is selected as 'topic entity' for a sequence of events in the three sentences. This extract mentions that entity in the first sentence, and then relying on the ellipsis instead of producing further mentions of that entity for the last two sentences.

'Cut seasoned meat into same size as carrots and rinse Ø in warm water.'

- The 'hole', which indicates an elliptical occurrence, substitutes the object elements of the sentence. The elliptical object is 'seasoned meat'. The interpretation is : "the object to be rinsed in warm water is *seasoned meat which has been cut into same size as carrots*".

'Shell prawns, slice Ø backs and remove Ø veins, slit Ø on the undersides and place into seasoning.'

- The first two 'holes' substitute elliptical elements which refer to possessive pronoun *prawns'*. Meanwhile, the other 'hole' refers to the object 'prawns'. The intended meanings are : "the object to be sliced is *prawns' backs* and the object to be removed is *prawns' veins*. Meanwhile, the object to be slit on the undersides and placed into seasoning is the *prawns'*".

'Skin honeydew, dispose of Ø seeds and cut Ø into cross-sections of 1 cm long.'

- The first 'hole' substitutes elliptical element which refers to possessive pronoun 'honeydew's'. Meanwhile, the second 'hole' substitutes the object 'honeydew' which is eliminated. The sentence means as follows : "the object to be disposed is *honeydew's seeds* and the object to be cut into cross-sections of 1 cm long is the *honeydew which is already being skinned and disposed its seeds'*".

'Put egg yolks into hot water with sugar and cook till thickened.

Add beer and honeydew sauce Ø.'

- The 'hole' in the above sentence still indicates the omission of element. In this case, the omitted expression is 'to the hot water which has egg yolks and sugar put into it and has been cooked till thickened'. Thus, the interpretation is as follows : " *beer and honeydew sauce* need to be added to

the hot water which has egg yolks and sugar put into it and has been cooked till thickened'.

'Slice prawn rolls into bite-size pieces, and turn Ø topside up.

Place Ø on plate, pour sauce over Ø and serve Ø.'

- The four 'holes' above also substitute the elliptical object elements. This extract describes how an entity '*prawn rolls*' is selected as 'topic entity' for a sequence of events in the two sentences, in which then relying on the ellipsis instead of producing further mentions of that entity within those sentences.

CONJUNCTION

'Skin carrots and julienne into 2 mm x 5 cm pieces.'

- The type of conjunctive relation signaled by the formal marker '*and*' is a temporal sequence : "you should skin carrots first before you julienne them into 2 mm x 5 cm pieces".

'Cut seasoned meat into same size as carrots and¹ rinse in warm water. Shell prawns, slice backs and² remove veins, slit on the undersides and³ place into seasoning A. Skin honeydew, dispose of seeds and⁴ cut into cross-sections of 1 cm long.'

- The four formal markers '*and*' in those sentences are also temporal sequence type. The first sentence is interpreted as follows : "After you cut seasoned meat into same size as carrots i.e. 2 mm x 5 cm pieces, you have to rinse them in warm water." The second sentence : "You have to shell

prawns, slice their backs also remove their veins, you also should slit the prawns on the undersides before you place them into seasoning A." And the third sentence : "Before you cut honeydew into cross-sections of 1 cm long, you should skin the honeydew and dispose its seeds first."

'Wash pigskin wrappers and¹ spread out to drain excess water. Cut skin wrappers to size and² use a knife to flatten veins. Sprinkle tapioca flour and³ place prawns onto sheet, then meat, carrots, honeydew melon, spring onions and⁴ more prawns on top. Roll forward and⁵ seal with tapioca flour and egg white.'

- The formal markers *and*¹ , *and*² , *and*³ , and *and*⁵ belong to a temporal sequence type. Meanwhile, *and*⁴ and *then* belong to an additive type. Those sentences mean like this : "firstly you have to wash pigskin wrappers, after that you should spread them out to drain excess water. In sequence, you should cut them to size and flatten their veins using a knife. After you sprinkle tapioca flour, place prawn followed by meat, carrots, honeydew, onions onto sheet. Before you roll forward the sheet, add more prawns on top. Finally you have to seal it with tapioca flour and egg white."

'Heat oil to 160°C, turn off fire, place rolls in and fry until golden.'

- The type of conjunction relation '*and*' in above sentence is a temporal sequence : "after you heat oil to 160°C, you could fry rolls until golden".

'Put egg yolks into hot water with sugar and¹ cook till thickened. Add beer and² honeydew sauce.'

- The two conjunctive relations *and*¹ and *and*² in above sentences belong to different types. The first belongs to a temporal sequence type, meanwhile the other belongs to an additive type. The sentences are understood as follows : "After you put egg yolks into hot water with sugar, you have to cook the liquid till thickened. Add beer together with honeydew sauce to the liquid".

'Slice prawn rolls into bite-size pieces, and¹ turn topside up.

Place on plate, pour sauce over and² serve.'

- Both of formal markers *and*¹ and *and*² in above sentences belong to a temporal sequence type : "After you slice prawn rolls into bite-size pieces, turn their topside up. You could place them on plate with sauce poured over before serving them".

LEXICAL COHESION ANALYSIS

REITERATION

1. *Direct Repetition*

a. Fully repeated forms :

- *Meat* is reiterated in sentences 4 and 9 :

(4) 'Cut seasoned meat into same size as carrots and rinse in warm water.'

(9) '...place prawns onto sheet, then meat, carrots, honeydew melon,....'

- *Prawns* (*ingredients*) in sentences 5 and 9 :

(5) 'Shell prawns, slice backs and remove veins,....'

(9) '...place prawns onto sheet, then meat, carrots, honeydew melon, spring onions and more prawns on top.'

- *Tapioca flour* (*ingredients*) in sentences 9 and 10 :

(9) 'Sprinkle tapioca flour and....'

(10) 'Roll forward and seal with tapioca flour and egg white.'

- *Honeydew melon* (*ingredients*) in sentence 9 :

(9) '...place prawns onto sheet, then meat, carrots, honeydew melon,....'

b. Partially repeated forms :

- *Red Carrots* (*ingredients*) is partially reiterated in sentences 1, 4, and 9 :

(1) 'Skin carrots and julienne into 2 mm x 5 cm pieces.'

(4) 'Cut seasoned meat into same size as carrots and rinse in warm water.'

(9) '...place prawns onto sheet, then meat, carrots, honeydew melon,....'

- *Honeydew melon* (*ingredients*) in sentence 6 :

(6) 'Skin honeydew, dispose of seeds....'

2. Synonymy

- *Pigskin net* (*ingredients*) is reiterated as synonyms *pigskin wrappers* and *skin wrappers* in sentences 7 and 8 :

(7) 'Wash pigskin wrappers and spread out to drain excess water.'

(8) 'Cut skin wrappers to size and use a knife to flatten veins.'

- *Honeydew puree* (*ingredients*) is reiterated as synonym *honeydew sauce* in sentence 13:

(13) 'Add beer and honeydew sauce.'

COLLOCATION

The lexical collocation chains that can be observed from the text are as follows :

- sprig - sheets - can - teaspoons - g
- salt - sugar - pepper
- skin - shell - remove - dispose
- julienne - cut - slice - slit - knife
- rinse - warm water - wash - water
- spread out - drain - sprinkle
- cook - heat - fry
- cook - heat - 160° C - fire - fry - hot

- 2 mm x 5 cm pieces – same size as carrots – 1 cm long – bite-size pieces
- salad oil – beer – sesame oil – puree – water – sauce
- 8 minutes – until golden – till thickened

III.1.5 Text 5

'COCONUT MILK MOUSSE'

SERVED ON A STRAWBERRY COULIS
(FOR 8 PERSONS)

Ingredients

COCONUT MILK MOUSSE

375 ml milk
30 g coconut cream powder
125 g sugar
375 cl whipped cream
2 egg whites
6 gelatine leaves
25 cl coconut liquor

STRAWBERRY COULIS

250 g fresh strawberries
100 g sugar
50 cl water

Method

(1) Bring to boil the milk, coconut cream powder and half of the sugar, then cool for 5 minutes, and add the gelatine leaves that have been soaked in ice-cold water.

(2) After the mixture has cooled down completely, add the whipped cream and the coconut liquor. (3) Whip the egg whites and the remaining sugar into a meringue and add delicately to the mix. (4) Pour into glasses or mould and leave in fridge for about 3 hours. (5) Cook the strawberries, sugar and water till the fruits are soft, blend the mix and serve.

GRAMMATICAL COHESION ANALYSIS

REFERENCE

'Bring to boil the milk, coconut cream powder and half of the sugar, then cool for 5 minutes, and add the gelatine leaves that have been soaked in ice-cold water.'

- The words underlined (*the milk, the sugar, and the gelatine*) work anaphorically by referring back to *375 ml milk, 125 g sugar, and 6 gelatine leaves* introduced earlier in the list of ingredients. The sentence actually reads as follows : "first of all, you have to boil the 375 ml milk, 30 g coconut cream powder and half of the 125 g sugar together. Then you should cool for 5 minutes the mixture you've just made before you could add 6 gelatine leaves, that have been soaked in ice-cold water, into it".

'After the mixture has cooled down completely, add the whipped cream and the coconut liquor.'

- *The mixture* refers back to *the milk, coconut cream powder, half of the sugar, and the gelatine leaves that have been mixed together* mentioned in the previous sentence. Meanwhile, *the whipped cream* and *the coconut liquor* also work anaphorically by referring back to *375 cl whipped cream* and *25 cl coconut liquor* introduced in the list of ingredients. The sentence means like this : "after the mixture you made has cooled down completely, then you

could add the 375 cl whipped cream and the 25 cl coconut liquor into the mixture”.

‘Whip the egg whites and the remaining sugar into a meringue and add delicately to the mix.’

- *The egg whites* works anaphorically by referring back to 2 *egg whites* introduced earlier in the list of ingredients.
- *The remaining sugar* refers to *half of the 125 g sugar* in which another half has been mixed earlier into the milk and coconut cream powder.
- Meanwhile, *the mix* refers to *the mixture which consists of the milk, coconut cream powder, half of the sugar, gelatine leaves, whipped cream, and the coconut liquor* which are all required in the list of ingredients under the term ‘coconut milk mousse’. The message is understood as follows : “you have to whip the 2 egg whites and another half of the 125 g sugar into a meringue before you could add them into the mix of milk, coconut cream powder, half of the sugar, gelatine leaves, whipped cream, and coconut liquor”.

‘Cook the strawberries, sugar and water till the fruits are soft, blend the mix and serve.’

- *The strawberries* works anaphorically by referring back to 250 g *fresh strawberries* introduced in the list of ingredients. Meanwhile, *the fruits* refer to the *strawberries* and *the mix* refers to *the strawberries, 100 g sugar and 50 cl*

introduced in the list of ingredients. Hence, the intended meaning of the sentence : "you have to cook the 250 g fresh strawberries, 100 g sugar, and 50 cl water together until the strawberries are soft. After that you should blend them together before they are served".

The referential chains that can be observed from the text are as follows :

a. *fresh strawberries – strawberries – fruits*

(ingredients) '250 g fresh strawberries'

(5) 'Cook the strawberries, sugar and water till the fruits are soft, blend the mix and serve.'

b. *mixture – mix – Ø*

(2) 'After the mixture has cooled down completely, add the whipped cream and the coconut liquor.'

(3) 'Whip the egg whites and the remaining sugar into a meringue and add delicately to the mix.'

(4) 'Pour Ø into glasses or mould and leave in fridge for about 3 hours.'

ELLIPSIS/SUBSTITUTION

'Bring to boil the milk, coconut cream powder and half of the sugar, then cool for 5 minutes, and add the gelatine leaves that have been soaked in ice-cold water Ø.'

- The elliptical expression represented by the 'hole' is 'to the mixture of milk, coconut cream powder, and sugar'. Thus, the sentence is comprehended as follows : "*the gelatine leaves* that have been soaked in ice-cold water need to be added *to the mixture of milk, coconut cream powder, and sugar*".

'After the mixture has cooled down completely, add the whipped cream and the coconut liquor Ø.'

- The 'hole' in above sentence also substitutes an elliptical expression that is 'to the mixture of milk, coconut cream powder, sugar, and gelatine leaves, which has cooled down completely'. The meaning of the sentence is : *the whipped cream and coconut liquor* need to be added *to the mixture of milk, coconut cream powder, sugar, and gelatine leaves, which has cooled down completely*".

'Whip the egg whites and the remaining sugar into a meringue and add Ø delicately to the mix.'

- The 'hole' indicates that there is an object being omitted. The elliptical object is 'the mixture of whipped egg whites and sugar'. The message is understood as follows : "the object to be added delicately to the mix is *the mixture of whipped egg whites and sugar*".

'Pour Ø into glasses or mould and leave Ø in fridge for about 3 hours.'

- The first 'hole' substitutes an elliptical object which refers to 'the mixture of milk, coconut cream powder, sugar, gelatine leaves, whipped cream, coconut liquor, and a meringue of egg whites and sugar'. The intended meaning is : "the object to be poured into glasses or mould is *the mixture of milk, coconut cream powder, sugar, gelatine leaves, whipped cream, coconut liquor, and a meringue of egg whites and sugar*".
- Meanwhile, the second 'hole' substitutes an elliptical object which refers to 'the mixture of milk, coconut cream powder, sugar, gelatine leaves, whipped cream, coconut liquor, and a meringue of egg whites and sugar, which has been poured into glasses or mould'. The intended meaning is : "the object to be set in fridge for about 3 hours is *the mixture of milk, coconut cream powder, sugar, gelatine leaves, whipped cream, coconut liquor, and a meringue of egg whites and sugar, which has been poured into glasses or mould*".

CONJUNCTION

'Bring to boil the milk, coconut cream powder and¹ half of the sugar, then cool for 5 minutes, and² add the gelatine leaves that have been soaked in ice-cold water.'

- The type of conjunctive relation signaled by both formal markers 'and¹' and 'and²' in the above extract is different. The 'and¹' belongs to an additive

type. Meanwhile, the 'and' belongs to a temporal sequence type. Likewise, the formal marker '*then*' also belongs to temporal sequence type. The sentence means like this : "you have to boil the mixture of milk, coconut cream powder, and half of the sugar. After that, you should let it cool for 5 minutes before you could add the gelatine leaves that have been soaked in ice-cold water into it".

'After the mixture has cooled down completely, add the whipped cream and the coconut liquor.'

- The formal marker '*after*' in the above sentence belongs to a temporal sequence type. Meanwhile, the formal marker '*and*' belongs to an additive type. The sentence is comprehended as follows : "you may add the whipped cream and the coconut liquor together into the mixture right after the mixture has cooled down completely".

'Whip the egg whites and the remaining sugar into a meringue and add delicately to the mix.'

- Each of the formal markers '*and*' in above sentence belongs to a different type. The first belongs to an additive type and the second belongs to a temporal sequence type. The message is : "you have to whip the egg whites together with the remaining sugar into a meringue, after that you could add the meringue into the mix delicately".

'Pour into glasses or mould and leave in fridge for about 3 hours.'

- The formal marker '*or*' belongs to an additive type. Meanwhile, the formal marker '*and*' belongs to a temporal sequence type. The sentence is interpreted as follows : "you could pour the mixture into glasses or mould. After that, you should leave it in fridge for about 3 hours".

'Cook the strawberries, sugar and water till the fruits are soft, blend the mix and serve.'

- Each of the formal markers '*and*' in above sentence belongs to a different type. The first belongs to an additive type and the second belongs to a temporal sequence type. The intended meaning of the sentence : "you have to cook the strawberries, sugar, and water together until the strawberries are soft. You should blend the mix before you serve it".

LEXICAL COHESION ANALYSIS

REITERATION

1. *Direct Repetition*

a. Fully repeated forms :

- *Milk, coconut cream powder, and gelatine leaves* (*ingredients*) are reiterated in sentence 1 :

(1) 'Bring to boil the milk, coconut cream powder and half of the sugar, then cool for 5 minutes, and add the gelatine leaves that have been soaked in ice-cold water.'

- *Sugar (ingredients)* in sentence 1, 3, and 5 :

(1) 'Bring to boil the milk, coconut cream powder and half of the sugar,....'

(3) 'Whip the egg whites and the remaining sugar into a meringue....'

(5) 'Cook the strawberries, sugar and water till the fruits are soft,....'

- *Whipped cream and coconut liquor (ingredients)* in sentence 2 :

(2) 'After the mixture has cooled down completely, add the whipped cream and the coconut liquor.'

- *Egg whites (ingredients)* in sentence 3 :

(3) 'Whip the egg whites and the remaining sugar into a meringue....'

- *Water (ingredients)* in sentence 5 :

(5) 'Cook the strawberries, sugar and water till the fruits are soft,....'

- b. Partially repeated form :

- *Fresh strawberries (ingredients)* is partially reiterated in sentence 5 :

(5) 'Cook the strawberries, sugar and water till the fruits are soft,....'

2. Hyponymy

- *Strawberries* (5) is reiterated as superordinate *fruits* :

(5)'Cook the strawberries, sugar and water till the fruits are soft,....'

COLLOCATION

The lexical collocation chains that can be observed from the text are as follows :

- ml - g - cl
- milk - coconut liquor - water
- cool - ice-cold water - cool down - fridge
- 5 minutes - after the mixture has cooled down completely - 3 hours - till
the fruits are soft
- glasses - mould - fridge

III.2 THE FINDINGS OF THE ANALYSIS

The analysis shows how the cohesion theory proposed by Halliday and Hasan is applicable in the five texts of recipe. It shows that the cohesive relations under the three classifications of grammatical cohesion - reference, ellipsis/substitution, and conjunction - and the two classifications of lexical cohesion - reiteration and collocation - are applied in those texts.

As already mentioned in the theoretical background, reference is of two types : exophoric and endophoric, the latter is of two sub-types : anaphoric and cataphoric. Meanwhile, conjunction is of four types : additive, adversative, causal, and temporal. Furthermore, reiteration means either restating an item in a later part of the discourse by direct repetition or else reasserting its meaning by exploiting lexical relations. In this analysis, direct repetition is differentiated into 'fully repeated form' and 'partially repeated form'. Meanwhile, there are two types of lexical relation : synonymy and hyponymy.

However, the analysis of the five recipe texts in this study shows that not all those types and sub-types can be found in one recipe. Concisely, it can be shown by the following table :

TABLE OF COHESIVE RELATIONS FOUND IN THE DATA

DATA	REFERENCE			ELLIPSIS	CONJUNCTION				REITERATION				COLL.
	EXO.	ENDO.			ADD.	ADV.	CAUS.	TEMP.	REP.		LEX. REL.		
		ANA.	CAT.						FUL.	PART.	SYN.	HYP.	
1.	-	*	-	*	*	-	-	*	*	*	-	-	*
2.	*	*	-	*	*	-	-	*	*	-	*	-	*
3.	*	*	-	*	*	*	-	*	*	*	-	-	*
4.	-	*	-	*	*	-	-	*	*	*	*	-	*
5.	-	*	-	*	*	-	-	*	*	*	-	*	*

* : <i>found</i>	ADD : <i>additive</i>	FUL : <i>fully repeated</i>
- : <i>not found</i>	ADV : <i>adversative</i>	PART : <i>partially repeated</i>
EXO : <i>exophoric</i>	CAUS : <i>causal</i>	SYN : <i>synonymy</i>
ENDO : <i>endophoric</i>	TEMP : <i>temporal</i>	HYPO : <i>hyponymy</i>
ANA : <i>anaphoric</i>	REP : <i>repetition</i>	COLL : <i>collocation</i>
CAT : <i>cataphoric</i>	LEX. REL : <i>lexical relation</i>	

The table shows that exophoric reference is not always found in the data. Meanwhile, the endophoric - in term of anaphoric reference - is always found. But on the other hand, cataphoric reference is not found in any of those data.

Ellipsis is always found in the texts of recipe since it is a significant characteristic of the language of recipe as can be seen from the table.

The table also shows that there are three types of conjunction found in the data. Additive and temporal types are always found in the data. Meanwhile, adversative type can also be found in the data, though that is not always the case. On the other hand, causal type is not found in any of the data.

Reiteration, either in direct repetition or lexical relation, can be found in the data. Direct repetition by 'partially repeated form' is not always found in the data, but 'fully repeated form' is. Meanwhile, lexical relations either by synonymy or hyponymy are not always found in the data since there are texts which do not identify their existence.

CONCLUSION

CHAPTER IV