

Agricultural Terms: The Case of Igbo Rice Processing Terms

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Abstract:

Many Nigerian languages are not used beyond their natural habitat. Without mincing words, these languages are bound to die with their culture before our very eyes if no step is taken to intervene now. Many of these languages are not committed to writing, nor are there orthographies designed for them. For the sake of Igbo language, this study is concerned with finding out the terms connected with rice production and processing in the Igbo speaking areas of Nigeria. The research is carried out to foster the accessibility and the use of rice production terms accordingly. The main focus is to collect and collate these terms as they affect rice production for effective communication and for the development, revitalization, and preservation of Igbo language vocabulary in the area of rice production and processing.

Introduction:

Rice production and processing is not so new an agricultural practice in Nigeria. Rice botanically termed *Oryza Sativa*, originated from southeast Asia, from where it spread to other parts of the world and has become the world's most important cereal. It is the most important staple food in Nigeria and other West African countries such as Sierra Leone, Guinea, Gambia and Senegal. Rice cultivation in Nigeria is practiced in the South and some Savannah area of Northern Nigeria.

Ezeuko, (1998:1) says:

Nigeria as the most populous on the continent, contains over 20 percent of the total sub-saharan population. The country is favourable to rice production due to the availability of land and water and a suitable climate. The country, in her move towards the year 2000, popularly known as "vision 2010", has put in motion various machineries for a better tomorrow. Thus there is growing interest in seeking ways to increase agricultural production in general, and rice production in particular.

To achieve self-sufficiency in rice production, which is possible as a result of favourable climatic conditions in West Africa, West African Rice Development Association (WARDA) was established on December 1, 1971. The headquarters of WARDA is in Monrovia, Liberia. Member countries of the association include: Nigeria, Liberia, Niger, Ivory Coast, Mali, Togo, Sierra Lone, Ghana, Gambia, Mauritania and the Republic of Benin. The association was constituted to step up the effort in rice research and production.

Theoretical Framework:

The theory adopted for this work is Skopos theory. Skopos according to Munday, (2012), is the Greek word for “aim” or “purpose” and was introduced in translation theory in the 1970s by Hans J. Vermeer as a technical term for the purpose of a translation and of the action of translating.

Although Skopos theory predates Holz-Manttari’s theory of translatorial action, it may be considered to be part of that same theory because it deals with a translatorial action based on a ST that is to say, the action has to be negotiated and performed and has a purpose and a result. According to Vermeer, a TT, called the *translatum* by Vermeer, must be functionally adequate. Therefore, knowing why a ST is to be translated and what the function of the TT will be is crucial for the translator.

Terminology and Term: An overview

Terminology is the study of terms and their use. Terms are words and compound words that are used in specific contexts. Terminology therefore, denotes a more formal discipline which systematically studies the labelling or designating of concepts particular to one or more subject fields or domains of human activity, through research and analysis of terms in context, for the purpose of documenting and promoting correct usage. This study can be limited to one language or can cover more than one language at the same time. Then, one begins to talk of (bilingual terminology, multilingual terminology, and so forth) or may focus on studies of terms across fields.

Ajunwa, (2014:31) sees terminology “as the science of the proper use of terms, documentation is the accumulation, classification and recording of information, with a view to preserving it for future use”. Ajunwa further admits that in the

course of your training as a translator, you are usually subjected to a field work on terminology research and documentation, in which you are required to under study one or more areas of the humanities or sciences

Terminology classifications and creation

A distinction is made between two types of terminology. This include:

- Ad hoc Terminology: Ad hoc terminology deals with a single term or limited number of terms.
- Systematic Terminology: This is the type of terminology which deals with all the terms in a specific subject field or domain of activity.

Coming to terminology creation Dubuc (1978) in his approaches discusses it under two major headings

- Direct formation of terms: This entails the entire new creation of lexical units. We have the following techniques under this heading.

Derivation, composition

- Indirect formation of terms: This involves the morphological transformation of already existing words in a given language in order to create new words. Techniques under this heading include:
 - Semantic extension
 - Change in grammatical category
 - Loaning.

Discussing Terms, Rotsalv (1985) in Ezeuko, (1998:9) says:

Terms must be systematic that is to say distinctive with a terminology system, and adequately reflect the referent. They must be fixed by usage, their form and meaning being

known and accepted by users. They should be non-ambiguous when used in specialized texts, therefore polysemy, homonymy and synonymy are to be avoided.

In the field of translation, the translator who deals with specialized texts faces problems of translating or finding the equivalence of these source terms in the target language. A translator who has a thorough competence in the two working languages must choose the word with the right meaning, and the right referent for the given context.

Source Text	Target Text
Harvesting	Obube Osikapa
Harvest your rice at the right time and stage. Harvest about 30-35 days after flowering, but the best indication is when 80% of the head (panicle) has turned to straw colour. If you harvest at the right time you will get good quality grains that will not easily break during milling. Do not harvest too early or late.	I kwesiri ibe osikapa gi n'oge na n'onodu o kwesiri. Bee ya malite n'ubochi 30-35 o jiri meputachaa okooko, mana ihe mgbaama bu mgbe pasenti iri asato isi osikapa chakporo. O buruna I bee osikapa n'oge dimma, i ga-enweta mkpuru osikapa bu igba, osikapa na-agaghi eme mgba ji n'oge nsucha. Ebela n'oke oge ma o bu ka oge gasiri.
Threshing	Nkucha
Thresh immediately to avoid losses. Thresh on a dry mat or tarpaulin over	Kuchaa osikapa ngwangwa ka i gbalahu oghom. Kuchaa osikapa n'ute akoro maobu na tapolinu a toro

<p>hard floor by beating the rice against the floor or against a stick or drum. Thresh carefully and avoid dehusking the rice during the threshing. If the grain is damaged during threshing, it becomes stained and coloured after parboiling and milling. You can use small pedal threshing machines in place of the above method.</p>	<p>n'ala ọkpọọ site n'ipiacha osikapa n'ala ma ọ bu n'osisi ma ọ bukwanu n'ahụ duronu. Hie aka n'anya kuchaputa osikapa a ka i ghara ikubasiya ahụ. Ọ buruna a kubasiri osikapa ahụ n'oge nkucha ọ ga-agbachu ma nwee agwa ma a kpochuchaa ya. I nwere ike were ntakiri igwe ukwu e ji akucha osikapa kariya igbaso usoro a guputara n'ebe a.</p>
<p>Drying and Winnowing</p>	<p>Nghakpo na Mfucha</p>
<p>Dry the threshed rice paddy to a safe moisture level of 13-14%, by spreading the paddy on some clean concrete floor, mat or tarpaulin. Sun-dry slowly for 2-3 days. This method of drying reduces breakage during the process of milling. However on a clear bright day, drying for one day by spreading the paddy thinly on a clean floor, mat or tarpaulin is sufficient. Use mechanical drier where it</p>	<p>Ghakpo osikapa okpo a akuchaputara ka ogo mmiri kwesiri idi ya n'ahụ di n'agbata pasenti iri na ato rue na pasenti iri na anọ site n'ikpasa osikapa okpo a n'elu aladi ọcha e huru ehụ, n'ute ma ọ bu tapolinu. Anwụ ga-eji nwayoọ mikipo ya, n'abali abuo ma ọ bu ato. Usoro nghakpo a na-ebelata mgbaji osikapa n'oge nsucha. Ka o siladi, ubochi anwu na-acha, nghapo otu ubochi ezuola site n'ikpasacha ya nke oma n'ala di ọcha a turu ute maobu na tapolinu. Were igwe mmikpo mikipo osikapa gi ma ọ buruna ọ di maka ọ na-aka inye aka igba kpo ihe</p>

<p>is available as this gives better drying. Winnow the dried paddy by lifting and dropping it from a low height and allowing the chaff and empty grains to blow away. There are machines that can winnow or combine threshing with winnowing. Use these whenever possible. Store in a clean dry place for at least 6-8 weeks. Protect from rats and insects.</p>	<p>nke oma. Fuchaa osikapa okpo a i ghakporo aghakpo site n'ikpolite ya elunawusa n'ala site n'ogo adighi oke elu ka ikuku na-efechasi mkpekere osikapa na ufurube. E nwe gara igwe nwere ike ifucha osikapa ma o bu nke na-arukota oru nkucha na mfucha. Were ihe ndi a bagide oru o bula ohere ha di. Chekwaa ya ebe di ocha mmiri anaghi aba ihe dika izu uka isii rue n'izu uka asato. Ekwela ka oke na umu ahuhu banye ebe I dowaraya.</p>
<p>Parboiling</p>	<p>Mkpochu</p>
<p>Soak paddy in hot water at 70°C for 5-6 hours. Remove all floating empty grains. Parboil rice by steaming the soaked paddy for 10-15 minutes. Do this by putting the rice in a jute sack and suspending the sack over steaming water in a drum. Stop parboiling when the husk has started to split open as this is the right stage for complete parboiling. White centres or chalky grains are signs</p>	<p>Baa osikapa na mmiri oku di digiri sentigredi iri asaa (70°C) awa ise rue n'isii. Sechapu ufurube osikapa sere n'elu mmiri. Kpochue osikapa site n'isitu osikapa okpo a bara mmiri nkeji iri rue na iri na ise. Mee nke a site n'igbanye osikapa a n'akpa aji ma dokowe ya na mmiri na-apu uzu oku e sinyere na duronu. Kwusi mkpochu mgbe mkpekere malitere gbawasiwa maka oge a bu ntozu oge mkpochu. Ntupo ucha ntụ maobu mkporu osikapa igba anya nwamba bu akara na-egosi osikapa akpochughi nke oma. Udiri mkporu osikapa a nagbaji ma e suchawa ya.</p>

<p>of complete parboiling. Such grains break during milling.</p>	
<p>Why should you parboil rice?</p>	<p>Kedu mkpa o di na a ga-akpochu osikapa?</p>
<p>(a) Parboiling makes rice tougher so that it resists breakage during milling. Parboiled rice stores and cooks better. It is richer in food value than unparboiled rice because the steaming drives the good quality nutrients and vitamins on the outside of the grain into the whole grain. Properly processed parboiled rice is free from unpleasant smell and gives the grain its characteristic glazed glass appearance.</p>	<p>(a) Mkpochu osikapa na-eme na osikapa sie ike nke oma ma kwusi mgbaji ma e suchawa ya. Osikapa a kpochuru akpochu na-anọ ogologo oge ma na-eghe nke oma. O ka enye ihe n'ahụ karịa nke emeghi mkpochu maka nsichu ya na-esiba ezi ihe na-enye ihe n'ahụ ya na vitamin di elu, ya n'ime osikapa n'onwe ya. Osikapa e sochara mkpochu ya nke oma anaghi esi isi ojoo, o na-enyekwara osikapa aka igbukesi ka ugegbe.</p>
<p>Drying and Tempering</p>	<p>Nghakpo na Nchekpo</p>
<p>Dry in the sun first to 16% moisture content and then dry slowly to 13-14% in the shade. Allow the dried parboiled rice to rest for about 2 days before milling. This is known as tempering. This is very important because it</p>	<p>Buru uzọ ghakpo osikapa n'anwu ka mmiri di ya n'ahụ fọ pasenti iri na isii (16%) ma jiri nwayoo ghakpoo ya na ndo ka mmiri foro ya n'agbata pasentiirinaato rue n'irinaano (13-14%). Kwe ka osikapa nkpochu a aghakporola norue ubochi abuo tupu e suchawa ya. Nke a ka a na-akpo nchekpo. Nke a di ezi mkpa makana o</p>

<p>allows the grain which had been turned plastic or jelly like to set fully and become hard with the right characteristic translucent appearance like glazed glass. If the paddy is to be stored for a long time before milling, avoid stacking in bags or commercial silos as the seeds in the centre of the pile might be damaged by heat around them. Avoid any foreign matter that will affect the quality of the rice such as stones and animal faeces.</p>	<p>na-eme ka mkpuru osikapa di warala robe robe ma o bu na-adọ adọka ha nokwara, sie ike ma chapu na-egbuke ka enyo. O buruna a ga-edowe osikapa okpo ka o noo tupu e suchaa ya, adowakwala ya n'akpa maobu wunye ya n'ime ihe nchekwa a kporo sailo makana ughu oku ga-emebi osikapa ndi do n'etiti. E kwekwala ka ihe ga-emebi adimkpoo osikapa a bata ya dika aja na nsi umu anu.</p>
<p>Milling</p>	<p>Nsucha</p>
<p>Mill the rice in a two stage milling machine. There are many of them in rice growing areas. The milling is done in two stages: First, the husk or hull is removed. Second, the grains are polished or milled. The rice that has come out has glazed appearance and attractive, easy to cook and contains</p>	<p>Suchaa osikapa n'igwe nwere usoro nsucha abuo. Otutu igwe nsucha di otu a juru na mpaghara ebe a na-ako osikapa. A na-esucha osikapa n'okpukpu abuo. Na mbu, a na-ewechapu mkpekere maobu okuko ya. Nke abuo, a na-amacha maobu suchaa mkpuru osikapa ndi a. Osikapa e suchara n'uzo di otu a na-enwuezi ocha ma na-adọ akpiri. O naghị ahia ahụ osisi ma o nweghi osikapa ndi gbajiri agbaji di otutu.</p>

less broken grains. Always mill one pure single variety at a time. If you carry out these instructions properly, you will get good return for your effort. Your processed rice will have good quality and will command higher price	Mgbe ọ bụla, hụ na ọ bụ otu ụdị ọsịkapa ka i suchara otu mgbe. Ọ bụrụ na ị gbasoo atụmatụ ndị a nke oma, ị ga-enweta eziowuwe ihe ubi na mbọ gị. Ọsịkapa i suchara ga-abụ kpoo ma bụrụ ọnụ ahịa dị elu.
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Igbo Rice Processing Terms

English (SL)	Igbo (TL)
Annual grass	Iruro oto n'afọ
Aldrin dust	Ọgwụ ebe/ọgwụ ahụhụ
Army worm	Ọbụbụ ọsịkapa
Baged rice	Agbaragba akpa ọsịkapa
Breeding	imụba agbọ/ikụ agbọ
Broken grains (rice)	Ọsịkapa mgbaji
(Rice) Broadcasting	oghughha (ọsịkapa)
Cereal	Mkpuru akuku oriri
Chaff	Ufuru/ufuruibe
Dehulling/Dehusking	Nkucha
Drought	Oke okochi
Drilled (rice)	Iliba ọsịkapa (n'ala)
Drier	Igwe nghakpo
Endemic area	Ekwu oria/odo oria
Elite varieties (rice)	udidi ezi agbo

Fertilizer	Nri ala/Fetilaiza
Fungicides	ogwu nje
Flash tape	nchu nnunu
Granary	ulo nchekwa (akuku)
Grain discolouration	Nchagha mkpuru akuku
Grain sucker	utu mkpuru akuku (osikapa)
Hectare	Hekita
Harvester	Igwe owuwe ihe ubi
Harrow	Igwe akomoru
Hydromorphic area	Ude/odo mmiri / apiti
Iron toxic soil	Ala nchara
Incipient infestation	Mwakpo oria
Leaching	nsapu nri ala
Milling	Nsucha
Mill	ulo nsucha (osikapa)
Mechanical threshing	Igwe nkucha osikapa
Manual threshing	Nkucha keaka
Nursery	odo agharagha (osikapa)
Ploughing	Igburi ala
Parboiling	mkpochu
Predators	Ojide orie
Panicle	Ogbe osikapa
Rice blast	ikpa oku
Rice processing	isuchaputa osikapa
Ripening phase	Oge ochicha
Rice ecology	Ala osikapa/ebe akom osikapa
Ripening phase	Oge ochicha
Resistant varieties	Anwanwu osikapa
Rice season	Uju osikapa/oge osikapa
Soaked paddy	Abaraba osikapa okpo

Steaming	Nsịtu
Soil acidity	Ala ụka
Stacking (rice)	Ndọkorọ n'akpa
Scarcrow	Nche ubi/nche nnụnụ
Seeding rate	Nkuru ole
Susceptible varieties	Osikapa ndara ọjia
Sickle	Mma osikapa
Straw	Arịrịkọ/ahihia osikapa
Swamp rice	Osikapa ude
Spikelets	Uzari osikapa
Transplanting (of rice)	Ndusa (osikapa)
Transplanter(s)	Onye/ndi ndusa
Threshing	Nkucha
Threshing machine	Igwe nkucha (osikapa)
Upland rice	Osikapa elu ala
Virologist	Onye nchoputa nje ọjia
Winnowing (of milled rice)	Mfucha (osikapa)
(Rice) Weevils	Utu osikapa

Summary and Conclusion

Researches have shown that not much work has been done in the Igbo terminological development. In view of this, this work has tried to investigate the concept and process of developing terms in the area of rice production and processing in the said language. Igbo terminological development calls for more research on the part of linguists and translators.

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