

English - Manx Glossary of Cookery Terms Used in This Book

Kindly translated by Chris Sheard, Manx Heritage Foundation

A

Almonds - Almonyn

Apple - Ooyl

B

Bake - Fuinney

Baked Beans - Poanraghyn fuinnit

Baking Tin - Stainney fuinne

Banana - Corran bwee

Barley - Oarn

Basil - Bassyl

Baste (v) - Bastal

Bay leaf - Duillag laurys

Beans - Poanraghyn

Beef - Feill-vart

Beer - Lhune

Beetroot - Beetys

Blend (v.) - Covestey

Boil - Broie

Bowl - Meilley

Bread - Arran

Breadcrumbs – Kinneigyn arran

Burger - Burgeyr

Butter - Eeym

Butterscotch - Taffee eeymey

C

Cabbage - Caayl

Can opener – Fosleyder stainney

Carrot - Carradje

Casserole - Casseroil

Cauliflower - Collag

Celery - Smullish

Cheese - Caashey

Cherry - Shillish

Chicken - Feill-chirkey

Chickpeas - Pishyr chirkey

Chill (v) - Feayraghey

Chilli - Çhillee

Chives - Shoushan

Chocolate - Shocklaid

Chop - Asney (n); Scoltey (v)

Chutney - Çhutnee

Cider - Lhune ooyl

Cinnamon - Cannial

Cocoa - Coco

Coconut - Cro bainney

Cold - Feayr

Cook (v & n) - Coagyrey
Crab - Partan
Crust - Scroig
Cup - Cappan
Curry - Curree
D
Date - Date
Delicious - Ard-vlastal
Dine - Goaill jinnair
Dinner - Jinnair
Dish - Jyst
Dough - Teayst arran
E
Eat - Gee
Eggs - Oohyn
Enjoy - Goaill soylley
F
Flour - Flooyr
Fork - Aall
Freeze - Riojey
Fridge - Kishtey-rio
Fry - Freeghey
G
Gammon - Gamboon
Garlic - Garleid
Garnish - Jesheen
Ginger - Jinshar
Gram - Gram
Grape - Berrish-feeyney
Grate (v) - Screebey
Grease (v) - Smarrey
Grill (v) - Greddaney
Grind - Blieh
H
Ham - Yskid
Heat - Çhiow (v), Çhiass (n)
Herbs - Lossreeyn blasstal
Herring - Skeddan
Honey - Mill
Horseradish - Rahgyl
Hot - Çheh
I
Ice cream - Key riojit
Icing - Riojaghey
Ingredient - Mynayrn
J
Jelly - Gleiy
Juice - Soo
K
Kidney - Aarey
Kilogram - Kilogram

Kipper - Skeddan jiarg

Knife - Skynn

L

Lamb - Feill-eayn

Leek - Cannian

Lemonade - Limonaid

Lentil - Pishyr lughag

Lime - Limon glass

M

Main course - Coorse mooar

Marmalade - Marmalaid

Mash - (v) Lahney

Meat - Feill

Meringue - Fynnicane

Microwave - Oghe meegrahonn

Milk - Bainney

Mincemeat - Myn-eill

Mushroom - Shalmane

N

Nuts - Croiyn

O

Oatmeal - Meinn chorkey

Oats - Corkey

Offal - Bee brisht

Oil - Ooill

Onion - Unnish

Orange - Noirid

Ounce - Awnse

Oven - Oghe

Oven gloves – Laueanyn oghe

P

Parsley - Parsal

Pasta - Pastey

Paste - Teayst

Peach - Pershagh

Peanut - Cro thallooin

Pears - Peearyn

Peas - Pishyryn

Peel (v) - Speeiney

Pie - Pye

Pineapple - Nannys

Pint - Pynt

Pizza - Peetsey

Plum - Plumbys

Potato - Praase

Pound - Punt

Prawns - Praneyn

Pudding Puidin

Pumpkin - Pumkin

Q

Quantity - Mooadys

Queenies – Roaganyn beggey

R

Raisins - Raisinyn

Recipe - Aght-aarlee

Redcurrant - Berrish yiarg

Rhubarb - Rubarb

Rice - Reesh

Rind - Speeineig

Roast (v) - Rostey

S

Sage - Creaghlagh

Salmon - Braddan

Salt - Sollan

Sauce - Aunlyn

Saucepan - Skillad

Sausage - Pronnag

Scallops - Roaganyn

Scone - Sconnag

Season (v) - Cur Irreeagh

Separate - Scarrey

Serve - Cur er boayrd

Shred - Mynyarrey

Sieve - Creear

Simmer - Fo-vroie

Skin - Crackan

Slice - Shlissag

Soda - Soda

Soup - Awree

Spatula - Spaddyl

Spice - Spios

Spoon - Spein

Sprinkle - Skeaylley

Starter - Coorse toshee

Steam (v) - Gaalvroie

Stew - Brouish

Stir - Seiy

Stock - Sthock

Sugar - Shugyr

Swede - Napin bwee

T

Tablespoon - Spein buird

Teaspoon - Spein tey

Terrine - Terreen

Thyme - Çheeim

Tin - Stainney

Toast - Arran greddanit

Toaster - Greddaner

Tomato - Ooyl-ghraih

Treacle - Treegyl

Turkey - Kiark rangagh

Turnip - Napin

V

Vanilla - Vanilley

Vegetable - Losserey

Vegetarian - Lossreyder

Vinegar - Feeyn geayr

W

Warm - Blah

Watercress - Burley

Wheat - Curnaght

Whisk - Blinkeyder

Wine - Feeyn

Wooden spoon – Spein fuygh

Y

Yoghurt - Binjean-villish