

Names of Selected Brassica Vegetables: Cabbage (*Brassica oleracea* convar. *capitata*) and Kale (*Brassica oleracea*)

Der Beitrag skizziert die Merkmale und die historischen Ursprünge von Kohl (*Brassica oleracea* convar. *capitata*) und Grünkohl (*Brassica oleracea*), die sprachliche Entwicklung der einzelnen Bezeichnungen vom Alttschechischen bis in die Gegenwart, klärt die etymologische Deutung der tschechischen Namen sowie ihre Dialekt- und Volksformen und beschreibt die Verwendung von Grünkohl und Kohl in der alttschechischen und volkstümlichen Küche. Die beigegefügte Dialektkarte aus dem Tschechischen Sprachatlas dient zur Vertiefung des Wissens im Bereich der Dialektologie.

The article outlines the characteristics and historical origins of cabbage (*Brassica oleracea* convar. *capitata*) and kale (*Brassica oleracea*), the linguistic development of the individual names from Old Czech to the present, clarifies the etymological interpretation of the Czech names, their dialect and folk forms and describes the uses of the kale and cabbage in Old Czech and folk cuisine. The enclosed dialect map from the Czech Language Atlas serves to consolidate knowledge in the field of dialectology.

Brassica vegetables come from a native wild species of *Brassica oleracea*. In the above-ground part, it forms a broom with a head of tightly coiled leaves or fleshy tubers or flower rosettes (Bulisová 2010: 650). The useful part is the head (cabbage or Brussels sprouts), the leaf rosette or leaves (kale), the inflorescence (broccoli, cauliflower) or the stem tuber (kohlrabi) (Troníčková 1985: 8). It requires potassium-rich soil for cultivation (Dolejší 1982: 80).

Under the name kale (Czech *kapusta*), several types of brassica vegetables are included. From the point of view of etymological and historical development, it is necessary to mention all four species – kale (›*Brassica oleracea* convar. *sabauda*‹), curly kale (›*Brassica oleracea* var. *sabellica*‹), Brussels sprouts (›*Brassica oleracea* convar. *gemmifera*‹) and leaf sprouts (›*Brassica oleracea* var. *acephala*‹). All species are classified in the Brassica family (Dolejší 1982: 80–88; Bulisová 2010: 589). In general, kale is considered an important source of vitamins B, C and K and minerals, especially calcium, iron, potassium, etc. It is mainly grown as a vegetable with multiple uses in the kitchen (Troníčková 1985: 18–25; Kawollek 2012: 514–523).

Cabbage (›*Brassica oleracea* convar. *capitata*‹) is a biennial plant of the brassica family. Like kale, it comes from a wild species of brassica. In the Czech Republic, cabbage is one of the most widely grown vegetables (Kawollek 2012: 514–515). There is also Beijing cabbage and Chinese cabbage, but these are separate varieties that came to Europe from Asia only in the 18th (›Beijing cabbage‹) and 20th centuries (›Chinese cabbage‹) (Skornjakov 1988: 170). Cabbage is grown for its leaves, which are a rich source of vitamins C, B and provitamin A. They are also characterised by their high mineral content, especially potassium and sulphur (Dolejší 1982: 81). Cabbage juice has a beneficial effect on the intestinal microflora, aiding digestion and in the treatment of gastric ulcers (Kawollek 2012: 515).

As mentioned above, all brassicas, including kale and cabbage, are derived from the native species of cabbage *bruchicum*, which is still found on the Mediterranean and North Sea coasts today. Europe is therefore considered to be the ancestral homeland of broom vegetables (Jirásek 1958: 186–187; Troníčková 1985: 18–24). Archaeological findings attest to the occurrence of cabbage bruchweed as early as the Late Stone Age. However, it is not easy to determine which species it is (Jirásek 1958: 186–187; Beranová 2012: 189). Several varieties were known in ancient Greece and Rome. In particular, the curly kale, which Pliny called Sabellian cabbage, is attested in the sources. This cabbage is the most similar to the original species of cabbage of all the brassicas. Later, the name ›curly winter cabbage‹ came to be used for it, reflecting the hardy properties of the plant (Troníčková 1985: 22; Skornjakov 1988: 136–138). The leaf cabbage is also very similar to its predecessor (cabbage *bruchicum*). It may have been widespread in ancient Egypt as early as the 6th century BC (Troníčková 1985: 24; Skornjakov 1988: 136). The ancient Greeks and Romans probably also knew the kale (›*Brassica oleracea* convar. *sabauda*‹), which is most closely related to the cabbage (›*Brassica oleracea* convar. *capitata*‹). Its place of origin is thought to be Italy, whence its name (Troníčková 1985: 18; Skornjakov 1988: 136–138). The youngest variety of

cabbage brassica is Brussels sprouts. This probably originated in Belgium, which is why it is sometimes popularly called Brussels kale or Brussels cabbage. At first, it was grown only as a curious plant and earned the name ›thousand-headed cabbage‹ (Skornjakov 1988: 139).

Later, the culture of brassicas spread from the Mediterranean to Central and Western Europe. In the Middle Ages, the cultivation and breeding of brassicas were mainly carried out in monastic gardens (Jirasek 1958: 187–188). Cabbage became the most popular and was a staple of Czech cuisine throughout the Middle Ages. Until the 16th–17th centuries. The Slavs used a common name for both cabbage and kale – they referred to everything as ›cabbage‹, so it is not entirely clear when historical sources refer to cabbage (›*Brassica oleracea* convar. *capitata*‹) and when they refer to kale (›*Brassica oleracea*‹) (Beranová 2012: 189).

The State of the Names in Old Czech and 19th-Century Czech

The Czech word *kapusta* (›kale, *Brassica oleracea*‹) is already documented in Old Czech. The Electronic dictionary of Old Czech¹ explains it as ›a bran-like plant, especially cabbage or kale‹. The definition implies that the name used to refer not only to one type of vegetable, id est kale (kale, curly kale, Brussels sprouts or leaf sprouts) as it is known today, but also to other plants of the brassica family. The ESSČ also mentions the adjective *kapustový* (›kale‹) (e.g. in connection with water – ›kale water‹ or water obtained or made from kale) and the adjective *kapustný* (›kale‹) (in connection with a garden – a ›kale garden‹, a garden intended for growing vegetables, especially kale).

Jan Gebauer's dictionary has a German word for kale *Kohl* and Latin *caputium*. Like the ESSČ, he also adds the adjective *kapustový* (›kale‹). The word *kapusta* (›kale, *Brassica oleracea*‹) is attested, e.g. in the St. Vitus manuscript – *capuſta caulis* (Vitus, turn of the 14th/15th century) or in the Prespur dictionary or Nomenclature – *kapuſta ſpelta* (Prespur, 14th century; Nom., early 15th century). Plant dictionaries also mention *kapusta* (›kale, *Brassica oleracea*‹). They say *kapusta caulis* or *kapusta brassia* (1st half of the 15th century). In connection with the kale, the ESSČ also mentions the word *hlavaticě* as a name for cabbage or other headed vegetables (kale etc.) and as a synonym

1 Fuková, I. et al. (2006–2023): *Elektronický slovník staré češtiny. Oddělení vývoje jazyka Ústavu pro jazyk český AV ČR*. <https://vokabular.ujc.cas.cz/informace.aspx?t=ESSC&o=slovniky> (accessed: 15 May 2023); hereinafter referred to as ESSČ.

for the *seedling*. It also mentions the word *veřvorc*, which it explains as a ›brassica plant (cabbage, kale etc.)‹. Although Josef Jungmann lists kale as it is known today in the dictionary under the term *kapusta* (›kale, Brassica oleracea‹), he lists the word in conjunction with several different generic names. In general, therefore, the term *kapusta* (›kale, Brassica oleracea‹) refers to several species of plants in the brassica family.

He lists also derived forms such as *kapustový* (e.g. *kapustový* leaf, *kapustová* head), *kapustní/kapustný* (e.g. *kapustný* pot), *kapustník* as ›cabbage gardener‹, *kapustnice* as ›cabbage field‹, *kapustiště* as ›cabbage field‹, *kapustňák* as ›cabbage soup‹, *kapustiti* and the augmentative *kapustisko* (Jungmann 1836: II, 27). Kale could also be found in Jungmann's dictionary under the heading *hlavatý* – ›headed cabbage‹ – probably another name for kale (›Brassica oleracea‹) (Jungmann 1835: I, 683). Curly kale appears in the dictionary under the name *kadeřavé zelí* (›curly cabbage‹) or *kadeřávek* (Jungmann 1836: II, 8). Jungmann also mentions the word *kel*, which he describes as a Moravian dialectal and Slovak term for Brassica oleracea, German *Kohl* (Jungmann 1836: II, 50). He also mentions the terms *hlavatice* and *jarmuz*, which were formerly also used as a name for kale, but Jungmann explains *hlavatice* only as ›cabbage‹ (Jungmann 1835: I, 570, 683).

František Štěpán Kott understands the word *kapusta* (›kale, Brassica oleracea‹) in the same way as Jungmann. According to him, it also refers to several types of plants from the brassica family, not only kale or curly kale, but also cauliflower, cabbage, turnip rape etc. He points out that in the Moravian dialect and in Slovakia *kapusta* (›kale, Brassica oleracea‹) is called *zelí* (Kott 1890: VI, 566). He refers to the curly kale by the name *jarmuz*, but gives the Latin name Brassica acephala, under which the leaf sprouts are now known. The dictionary also lists derived forms such as *kapustiště*, *kapustnice*, *kapustový*, *kapustní* with the same meanings as Jungmann (Kott 1878: I, 670), as well as *kapustisko* as a ›big or bad kale‹, *kapustnísko* as ›cabbage patch‹, *kapustník* or *kapusník* as ›cabbage gardener‹ or ›cabbage pie‹, *kapustnice* or *kapusnica* as ›cabbage soup‹ etc. (Kott 1890: VI, 566). Like Jungmann, he also has the term *hlavatice* in his dictionary, but he also explains it as cabbage or turnip (Kott 1878: I, 428; Kott: 1896: 83). He also mentions *hlavatá kapusta*, which apparently means ›cabbage‹ or ›kale‹ (Kott 1878: I, 428).

Zelí (›Brassica oleracea convar. capitata‹) is a contraction of the collective **zelbje*, which originally meant ›grass‹, ›herbs‹ or ›cabbage‹ in general. The form *zelé* appears in Old Czech, which is attested by Little Old Czech Dictionary. The word is explained as ›vegetable‹, ›herb‹ or ›cabbage‹ (Brassica oleracea convar. capitata) (Bělič – Kamiš – Kučera 1978: 650). František Šimek in the Dictionary of Old Czech also gives the same form

zelé and describes it similarly as ›vegetable‹ or ›herb‹ (ŠimekSlov). The ESSČ mentions only the word *zelník* ›one who is engaged in the cultivation and sale of ›zelé‹ and the adjective *zelný/zelní*. The Old Czech Dictionary² mentions the form *zelé*. In connection with cabbage, the ESSČ mentions, as in the case of the word *kapusta*, the terms *hlavaticě* and *veřvorc*, which, according to the ESSČ, were formerly used to designate brassicas, especially cabbage and kale. The word *zelí* is also mentioned under the heading *kapusta*, which it explains as ›brassicas, especially cabbage, kale etc.‹. He also adds the names *hotovec* and *hotovka*, which are interpreted as ›brassicas, especially cabbage etc.‹.

Jungmann has both *zelé* and *zelí* (as synonyms) in his dictionary. He gives several definitions for both terms. Firstly, it is a collective term for ›vegetable‹, and then for ›garden cabbage of various kinds – cabbage, curly cabbage (kale), cabbage (white cabbage), flowering cabbage (cauliflower), Turkish cabbage (gourd), carrot, horseradish, lettuce, parsley, etc.‹. Thirdly, the name is used directly to designate *hlávkové zelí* (›cabbage‹), fourthly to designate a dish prepared from shredded or chopped cabbage or beetroot, e.g. sweet cabbage, sauerkraut cabbage etc., and in the last place *zelé* is used as a synonym for green rust. He also gives derived forms such as *zelisko* and *zeliště* as a ›field where cabbage grows‹, *zelňačka* as ›water from cabbage‹, *zelnice* as a ›dish or soup made from cabbage‹, *zelník* as a ›pancake stuffed with cabbage‹, adjectives *zelný/zelní*, the diminutive *zeličko* etc. (Jungmann 1839: V, 647, 648). Cabbage also appears in Jungmann's work under the headword *hlavatice*, which in Old English (*hlavaticě*) served as a name for brassicas, especially cabbage and kale, and also under the headword *hlávkový* (Jungmann 1835: I, 683, 684).

Kott has the terms *zelé* and *zelí* in his dictionary, which he explains in the same way as Jungmann (Kott 1887: V, 441). He also lists derived forms such as *zelináč*, *zelňák*, *zelňáček* or *zelníček* as a ›muffin stuffed with cabbage‹ (Kott 1887: V, 443; Kott 1896: 404), *zelový*, *zelnuška*, *zelňačka*, *zelnavka* or *zelnice* as a ›cabbage soup‹, the adjective *zelný* etc. (Kott 1896: 680; Kott 1887: V, 443).

2 Němec, I. et al. (2006–2023): *Staročeský slovník. Oddělení vývoje jazyka Ústavu pro jazyk český AV ČR*. <http://vokabular.ujc.cas.cz> (accessed: 16 May 2023). Hereinafter referred to as StČS.

Status of the Names in New Czech

The Academic Dictionary of Foreign Words³ explains the word *kapusta* as ›a variety of brassica with curly leaves forming a head, used as a vegetable‹ (e.g., kale, brussels sprouts, etc.) and as ›a dish made from these vegetables‹ (e.g., stewed cabbage). The Dictionary of the Written Czech Language⁴ describes *kapusta* similarly. It also gives the same examples. Both dictionaries include the adjective *kapustový*, e.g., *kapustová* soup. The SSJČ also mentions the diminutives *kapustka* and *kapustička*. The Dictionary of Written Czech for the School and the Public⁵ understands the word as ›herb with a head of curly leaves‹, e.g., Brussels sprouts, stewed cabbage, etc. It also includes the adjective *kapustový*, e.g., *kapustové* meatballs. The Handy Dictionary of the Czech Language⁶ adds that it is ›a variety of Brassica oleracea grown as a vegetable‹.

The SSČ explains the word *zelí* as ›an herb with a large, firm head which is eaten as a vegetable‹, e.g., cabbage, sauerkraut, red cabbage, etc., and as ›a dish of this or other vegetables as a side dish with meat‹, e.g., pork with dumplings and with cabbage. It also adds the adjective *zelný*, e.g., *zelný* leaf, *zelná* soup, etc. The SSJČ describes the word similarly. It also gives the diminutive *zeličko*. It adds that the term formerly referred to a herb or plant in general. It mentions that the word also serves as a slang term for ›the chips and residue of the polished wood in the manufacture of a woody plant‹. Both dictionaries add the phraseologism ›to climb into someone's cabbage patch‹, meaning ›to interfere with someone's activities, to take their girl‹, and the expressive expression for a gaudy or untidy dressed person ›to be like a cabbage hawk‹. The PSJČ understands *zelí* as ›a kind of vegetable whose leaves curl into heads as they grow‹ and as ›a dish prepared from these vegetables‹. Like the SSJČ, it points out that the term formerly referred to herbs, and cabbages in general. It notes that *zelí* is also the name of a Czech folk dance.

3 Petrůčková, V. et al. (2008–2021): *Akademický slovník cizích slov. Oddělení vývoje jazyka Ústavu pro jazyk český AV ČR*. <http://priucka.ujc.cas.cz/> (accessed: 3 April 2023); hereinafter referred to as ASCS.

4 Havránek, B. et al. (2011): *Slovník spisovného jazyka českého. Oddělení vývoje jazyka Ústavu pro jazyk český AV ČR*. <http://ssjc.ujc.cas.cz/> (accessed: 26 May 2023); hereinafter referred to as SSJČ.

5 Černá, A. et al. (2008–2021): *Slovník spisovné češtiny pro školu a veřejnost. Oddělení vývoje jazyka Ústavu pro jazyk český AV ČR*. <http://priucka.ujc.cas.cz/> (accessed: 7 May 2023); hereinafter referred to as SSČ.

6 Hujer, O. et al. (2007–2008): *Příruční slovník jazyka českého. Oddělení vývoje jazyka Ústavu pro jazyk český AV ČR*. <https://psjc.ujc.cas.cz/search.php> (accessed: 24 May 2023); hereinafter referred to as PSJČ.

Etymological Interpretation of the Czech Names

The Czech word *kapusta* (›kale, *Brassica oleracea*) originally also referred to cabbage (›*Brassica oleracea* convar. *capitata*), as it still does in Slovakia or various Moravian dialects (ČJA, 2: 82; Králik 2015: 255). According to Václav Machek, the origin of the word is not entirely clear. It probably came to us via the German *Kappust* (nowadays *Kappes*, *Kappus* means ›headed white cabbage‹), a variant of *Kappuz* or *Kappūs*, which comes from the Middle Latin **caputia* (Josef Holub and František Kopečný give the form *caputium*, *caputina*) meaning ›head‹. It was derived from the Latin *caput* ›head‹. According to the ending of the word, etymologists believe that there was a contamination of the Middle Latin **caputia* (*caputium*, *caputina*) and Middle Latin *compos(i)ta* with the meaning of ›sauerkraut‹, i.e. ›something composed‹ or ›loaded‹ (Holub / Kopečný 1952: 163; Machek 1954: 58; Machek 1968: 241; Rejzek 2001: 263; Králik 2015: 255). According to Holub and Kopečný, Middle Latin *compos(i)ta* ›composed‹ is related to the folded leaves of cabbage (Holub / Kopečný 1952: 163).

Machek gives another etymological interpretation. He originally thought that the word *kapusta* was taken from some dialectal form of the Romance **kapusta*, in which the nasality in the first syllable *kq-* was lost. He, therefore, considered the word to have been taken from an Old French form containing an additional *-st* (Machek 1954: 58; Machek 1968: 241). Most etymologists, however, lean towards the first interpretation. Vladimír Šmilauer, however, is convinced of yet another etymology. He thinks that the word *kapusta* has its origin in Italian *composta*, which contaminated with Italian *capuccio* of the same meaning, perhaps also with Italian *capocchia* (English cabbage), not in the Middle Latin *compos(i)ta* – he deduces this from Italian *brasca composta* ›pickled cabbage‹, which was an important Italian export commodity in the Middle Ages (Šmilauer 1937: 223–232).

Machek adds that the western origin of *kapusta* is also evidenced by another name for the kale – ›Savoy cabbage‹ (›*Brassica oleracea* convar. *sabauda*), German *Savoyer Kohl*, French *chou de Savoie*, Polish *sawojška kapusta*, Russian *savojskaja kapusta*, Ukrainian *safojska kapusta* etc. (Machek 1954: 58–59).

The Moravian dialect and Slovak *kel* or *kél*, which denotes the spelling Czech *kapusta*, comes from the German dialectal *Köhl*, the written form is *Kohl* (Austrian *Kelch*, *Kälch*, *Kölch* or *Kehlig*). It was adopted from the Latin *caulis* meaning ›cabbage broom‹ (Machek 1954: 59; Králik 2015: 263).

According to Machek, Presle's term *jarmuz*, which he used to refer to curly kale, is taken from Polish *jarmuż*, namely from German *warm-mus* meaning ›warm porridge‹ (Machek 1954: 59).

The word *zelí* (›Brassica oleracea convar. capitata‹) (derived forms *zelný*, *zelňačka*) is pan-Slavic. Polish *ziele* meaning ›herb‹ or ›cabbage‹, Serbian/Croatian *zélje* ›vegetable‹, ›cabbage‹, Russian elder *zélje* ›herb‹, Old-Slavic *zelije* ›vegetable‹ or ›bull‹, etc. This is a narrowed meaning of the Proto-Slavic collective **zēlbe*, which originally denoted ›grass‹, ›herbs‹ or ›cabbages‹ in general. The meaning of the collective was later narrowed to the name of a single species of vegetable (›Brassica oleracea convar. capitata‹) (Machek 1968: 714; Rejzek 2001: 737; Janyšková 2018: XIX, 1125–1126).

Machek adds that the word *zelí*, which originally served to designate both cabbage and kale, was later retained as the name for kale (›Brassica oleracea convar. sabauda‹) only. Soon afterwards, the Czech word *hlavatica*, derived from the name headed cabbage, began to appear (Polish *kapusta głowiasta*, German *Kopfkohl* or *Hauptkraut*). Then the name *hlávkové zelí* was used, which was eventually shortened to *zelí* (Machek 1954: 58).

Dialectal and Folk Forms of the Names

When naming *kapusta* (›kale, Brassica oleracea‹), there are lexical differences (*kapusta*, *kel*) and spelling differences (*kél*, *kchél* or *kchejl*) in the dialects. The basic written form of *kapusta* (›kale‹) is used mainly in Bohemia, but it also occurs in Silesia (ČJA⁷, 2: 82; Kellner 1949: 190). In Moravia, there is mainly the term *kél*, which is also partly recorded in some parts of Silesia (ČJA, 2: 82; Kellner 1949: 192). There are various spelling variations of this term. The form *kél* is used in the vicinity of Šumperk and Kyjov, and occasionally further afield in eastern Moravia (ČJA, 2: 82; Bělič 1954: 283). The variant *kel* with a short vocalic form occurs in Silesia and eastern Moravia. The *kchél* variation is typical of the western part of central Moravia. In the Czech-Moravian dialect, the forms *kchel* and *kchejl* are attested. There is also the form *kéli*, which was created by mixing the terms *zelí* and *kel*. It can be found in the vicinity of Nový Jičín (ČJA, 2: 82).

Ida Rystonová, in her collection of folk names, lists only the names for curly kale and Brussels sprouts. In connection with *kale*, however, she points out that this is the folk name for cabbage (›Brassica oleracea convar. capitata‹) in Moravia (Rystonová 2007: 620).

7 Balhar, J. et al. (2012–2014): *Český jazykový atlas. Dialektologické oddělení Ústavu pro jazyk český AV ČR*. <https://cja.ujc.cas.cz/> (accessed: 14 April 2023); hereinafter referred to as ČJA.

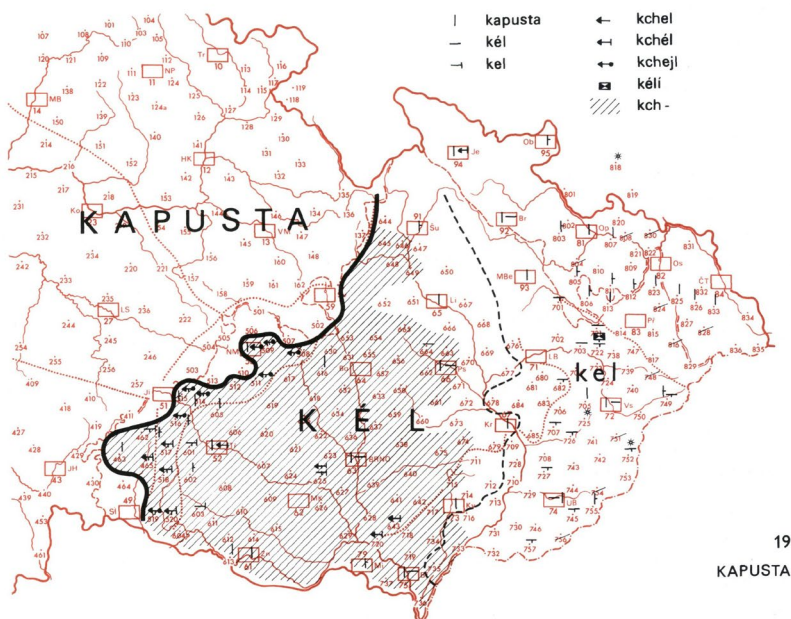


Fig. 1: For better orientation, I enclose a dialect map (ČJA, 2: 83).

Curly cabbage is often referred to as *kadeřávek*, *kadeřábek*, *kadeřník*, *kadeřniček*, *karmúz*, *kěl* or *kchél*. Sometimes the forms *jarmuz* and *jermuz* are also used (Presl 1846: 85).

As for the dialectal and folk forms of the names of *zelí* (cabbage, *Brassica oleracea* convar. *capitata*) most common forms are *zelí* and *zelé*. The basic spelling of *zelí* is used throughout the Czech Republic, except in the dialects of East Moravia and western Silesia. The variant *zelé* or *zele* is also found in these areas. (ČJA, 4: 56; Bělič 1954: 317; Lamprecht 1963: 160). The lengthening of the stem vocalic has given rise to a spelling variation of the form *zelí*, the form *zéli*, which appears in the North Bohemian dialects and the northern part of Central Moravia (ČJA, 4: 56).

The folk names include for example, *zelé*, *zeličko*, *berza*, *hlavátice*, *brukev zelí*, *brukev zelí hlávkové*. Two-word names are often found, where the noun *zelí* (cabbage) is accompanied by a secondary noun that describes its taste, shape or colour, e.g. cabbage head, sweet cabbage, sour cabbage, white cabbage, red cabbage, etc. Sour cabbage is popularly called *kumpešt* or *kumpošť* (Rystonová 2007: 620).



Fig. 2: For better orientation, I enclose a dialect map (ČJA, 4: 57).

Use of Kale and Cabbage in the Kitchen

Broom vegetables were known to the ancient Greeks and Romans, perhaps even the Egyptians. However, it is not entirely clear from historical sources which species they were. It can be said that they have been used in the cuisine of ancient peoples since time immemorial. Dioscorides records that rutabagas were eaten both raw and cooked. The Romans flavoured it raw with vinegar and served it as an appetizer. The young shoots were very popular (Jirásek 1958: 187; Beranová 2012: 189).

In the Middle Ages, cabbage was mainly used in European cuisine, especially Czech cuisine. Until the 16th and 17th centuries, it is not entirely clear from historical sources whether cabbage or kale is being referred to, as the same name ›cabbage‹ was used for both crops until then (Machek 1954: 58). Later recipes reveal that kale was often prepared stewed with mutton. It was also used to make meatballs, to which meat, bread and eggs were added in addition to cabbage. It was served stuffed in heads or wrapped in fried or steamed leaves. Cabbage buds were stewed in butter with sugar and covered in soup (Beranová 1997: 158; Beranová 2001: 50; Zíbrt 2012: 296, 466, 528–529).

In the folk cuisine, cabbage soup was also popular, in the Central Opava dialect *kelova* soup (Lamprecht 1963: 58), in East Moravia *kélová* soup (Bělič 1954: 283), in the Slavkov-Bučovice dialect *kélová* soup or *kchélová* soup (Gregor 1959: 74), in the East Ossian dialect under the name *kelovo polyfka* (Kellner 1949: 192).

Cabbage was also used to make cabbage rolls *zelníky*, *zelňaky* (Lamprecht 1963: 160), *zelňáky* (Gregor 1959: 192; Svěrák 1966: 168) – buns filled with stewed cabbage. The dough mixed with cabbage was also used to make cabbage shish kebabs, pancakes or *svítky* (Beranová 2001: 50). In some places, cakes, pancakes or muffins were baked on cabbage leaves – in Slovakia *nálesníky* (Kott 1880: II, 41), in Moravia (cabbage leaves were put under the dough) *podlistníky* (Kott 1896: 292), *podlesníky* (Svěrák 1957: 130), *polistníky* (Kott 1880: II, 719), etc.

Conclusion

During the research, it was found that in many cases the German language had a considerable influence on the naming of plants, that were new and unknown to Czechs, which can be demonstrated by the following examples – the Czech word *kapusta* (kale, *Brassica oleracea*), which originally also referred to cabbage (*Brassica oleracea* convar. *capitata*), as it still does in Slovakia or various Moravian dialects, probably came to us via the German *Kappust*. The same can be observed with the Moravian dialect and Slovak form *kel* or *kél* (which denotes the spelling Czech *kapusta*) which comes from the German dialectal *Köhl*.

It has been found that many Czech names that were used in the 19th century now appear only in dialect and folk names. For example, the older Czech names for cabbage or kale – *jarmuz* and *kadeřávek*.

It was also found that Czech vegetable names were often shortened, probably for practical reasons. This is evidenced, for example, by the Czech word *zelí* (from the phrase *hlávkové zelí*) where the adjective was dropped.

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