

# Epekto ng teknolohiya nakakabuti nga ba?

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Yuzhno-Sakhalinsk, my hometown, celebrated 130 year anniversary since the time it was found in 1882. For these 130 years the city has changed 3 names as Vladimirovka, Toyohara and Yuzhno-Sakhalinsk. The city has belonged to Russia, then to Japan and after all to Russia again. The city has an interesting history. Many cultures have mixed here in one multinational community.

But my story today is about vegetable carving displays what we made for the CityDay. I asked two of my students to help with the exhibition. And they made a few crafts too. I made a bird sitting on a pumpkin tower. I carved carnations out of beetroot using the technique learned from Mr. Chat Kunsri at the III Thai Carving Event in Tokyo. The 3D pumpkin faces made the visitor smiling and taking photo. (Mr. Chat Kunsuri on September 24 2012) Food Carving & Garnishing Fruit and vegetable carving & Garnishing was first developed in the imperial palace of Chinese Dynasty around 800 years ago.

The culinary workers in the imperial kitchen often served the royal family with sumptuously and beautifully decorated food dishes in order to make food more attractive and appetizing.

As the days past, food carving & garnishing is no long a decorative feast that only was served in the imperial palace. It became a traditional business feature at restaurants.

Today, food carving & garnishing has moved to an artistic stage throughout the world. It not only can be found in the restaurants but also can be used in festive dinner parties, gathering events, home tables and all sorts of

occasions. Food carving & garnishing has become an international food artistry, which can be an occasion for all professional food artisans to show off their sophisticated carving and garnishing skills.

Artistic carving and garnishing is by no means difficult. To display beautiful decorated food dishes, all it takes is concentration as well as practice. Although special carving tools will make the food carving quicker and easier, one sharp-pointed knife is enough to commence to carve fruit and vegetable.

From root crops like carrots, radishes, yams and potatoes, along with vegetables like peppers, tomatoes, cabbages and cucumbers to fruits like apples, pears, grapes and watermelons, which can be dedicated carved and garnished into a colourful display of flowers, animals or cartoon faces. (China Fong on 2010)heart and apple butterfly I have many people visiting my blog by searching " How to make an apple butterfly". As many of you I love butterflies too. When I was a child I had a collection with bugs, moths, dragonflies and other flying creatures. We have a short summer season here on Sakhalin.

The most of things from my collection were found sleepy between window glasses and in some warm places in the balcony. In this video I show how to carve a butterfly pattern on an apple. It's not so difficult. You may do that with a knife only. Though some special carving tools will be in help. See this video to understand how to make an Apple Heart for Valentine Day. (Miss. Selena on January, 3, 2010) Mukimono, fruit and vegetable carving art Sajan Thapa Magar, born in April 18, 1986, received his basic education in Dharan, a city located in the eastern part of Nepal.

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He is a self taught artist who held a solo exhibition of his arts at Gurukul, Kathmandu from November 18 to December 7, 2010. His second exhibition, titled Mukimono (Fruits and Vegetable Carving), was showcased at Gurukul, Kathmandu in September, 2011. Mr. Thapa Magar works as a theatre actor at Gurukul, one of the leading theatre companies in Nepal. He has performed in numerous plays and is well appreciated by the theatre critics in Nepal. Besides acting he also looks after lights, props and publicity departments at Gurukul, a School of Theatre.

Apart from performing plays and producing manpower for theatre, Gurukul also organizes art workshops and art exhibitions. At Gurukul, Sajan Thapa Magar got an exposure to numerous art events, which nurtured his interest in painting. In the beginning he copied other artworks, but as his creative impulse took rein over him, he marveled into his imagination. Today, he remains in touch with well established artists of Nepal like Prakash Chandwodkar, Karna Maskey and Kiran Manandhar, and has been receiving guidance and inspiration from them.

After his first exhibition, he joined Kasthamandap Art Studio run by well established artists in Kathmandu, where he learned fruits and vegetable carving. " On September 3, artist Sajan Thapa Magar, gave a perfect example of vegetable and fruit art by creating stunning art pieces from them. His artworks amazed the visitors who got opportunity to witness his creations at the art exhibition Mukimono held at Gurukul, Puranobaneshwor, Kathmandu. "( Sajan Thapa Magar on September 7, 2011) Japanese cuisine is renowned for the beauty of its presentation.

Among the key elements in this presentation style are mukimono--the decorative garnishes and carvings that add the final flourish to a dish. It might be a carrot round in the shape of a plum blossom. Or a scattering of cherry blossoms plucked from a radish. Perhaps a swallow, a butterfly, a ginkgo leaf or a cluster of pine needles. Whatever the motif, it will have been created to delight the eye and the palate with its shape, color, and taste. In *The Decorative Art of Japanese Food Carving*, internationally acclaimed chef Hiroshi Nagashima offers 60 edible garnishes and food carvings for home, party or professional use.

Some are designed to be set on top of the food. Others are fashioned to hold the food--and sometimes, they simply are the food. Each is introduced in full color, with easy-to-follow, step-by-step instructions, sample food arrangements, further ideas and secret, insider tips for successful presentation. Most are simple enough for the amateur chef to master, although a few are quite challenging and require much practice. Nagashima's instructions rely on household utensils found in a typical American kitchen--from knives to peelers to cookie cutters--and use familiar, easily attainable ingredients. Kenji Miura on September 2012) Japanese cuisine is renowned for the beauty of its presentation. Among the key elements in this presentation style are mukimono -- the decorative garnishes and carvings that add the final flourish to a dish. In *The Decorative Art of Japanese Food Carving*, internationally acclaimed chef Hiroshi Nagashima offers 60 edible garnishes and food carvings for home, party or professional use. Some are designed to be set on top of the food. Others are fashioned to hold the food -- and sometimes, they simply are the food.

Each is introduced in full color, with easy-to-follow, step-by-step instructions, sample food arrangements, further ideas and secret, insider tips for successful presentation. Most are simple enough for the amateur chef to master, although a few are quite challenging and require much practice. The *Decorative Art of Japanese Food Carving* is more than a practical handbook, however. It is also an inspiration book, filled with creative suggestions and inventive ideas to enhance and transform the way we cook. (Hiroshi Nagashima on 2009 )

Vegetable carvers from around the world are taking part in the first European Carving Championships being held within the GASTE 2011 Trade Fair for the Restaurant, Hotel and Catering Business, in Leipzig, Germany. The three-day championships which was held from September 4th till 6th, included both individual and team competition. Individual food sculptors competed with each other in three categories: individual, cocktail and platter set and composition, and then teamed with fellow competitors for the live carving competition.

In the latter competition, participants had four hours to use their imagination and creativity to carve in front of the jury's eyes. Each participant was provided with a basket containing melons, giant papayas, kohlrabi, cucumbers, radishes, Chinese cabbages and carrots. Participants may bring their own pumpkin too. (Kaushik on September 14, 2011) The art of carving The detailed techniques used in bothm fruit and vegetable carving came to the U. S. from Asia, where it has been practiced for more than a thousand years. The traditional styles come from China, Thailand and Japan.

The Chinese style is perhaps the oldest, and is said to have originated during the Tang Dynasty in the 6th century. In the traditional Chinese style, carvings are often three-dimensional and crowned with small animal figurines. In Thailand the art is called kai-sa-luk, and is said to have had its beginnings in The Royal Palace, Sukothai, about 700 years ago. Because it was once feared that this art would be lost, today it is taught in schools from the early grades through university. The other traditional style of carving, mukimono art, comes from Japan and is said to have been popular during the Edo period, 1600- 1800.

Classic mukimono carvings typically have clean, precise lines. to create a multitier masterpiece that stood more than 6 feet tall and featured a sun sculpture towering over a seabed adorned with a carved treasure chest and shipwrecked vessel. The piece, which was completed in four hours, won a gold medal and \$10, 000. Competitions are becoming more popular, and many criteria are taken into consideration during judging, according to Bill Sy, CEC, AAC, academicdepartment director of culinary arts at The International Culinary School at The Art Institute of Tucson (Arizona).

Sy is trained in both Chinese and Thai techniques of fruit and vegetable carving, and often serves as an international judge. He says judges look for the degree of difficulty in the techniques, as well as the variety of product, number of products used, detail, color contrast and, finally, overall design and total presentation. Sy says Chinese food seldom uses garnishes except for vegetable and fruit carvings (Daniel Paliska on january 6, 2011).