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## Fruit carving designs and procedures

The purpose of fruit and vegetable carving is to make foods more attractive, more appetizing, and also easier to eat. The accomplished house welcomes its guests with fruit carefully adorned, seeded, and perhaps sliced the size of a bite depending on the type. The vegetables are first delicately sculpted, then cooked, and finally arranged in an attractive way to decorate the dish of which they are part. Needless to say, customers are very happy to be honored with such a gracious welcome, displaying as it does the good feelings and voluntary hospitality of the manufacturer. Decorating fresh fruits and vegetables, well-trained and coloured by artistic sculpture, is by no means difficult; all it takes is concentration. Initially, it is not necessary to carve special knives; A sharp knife is enough to beautifully sculpt fruits and vegetables. The knife, however, should be strong at all times, and therefore you should always have a small sharpening stone nearby. You can buy the book *Complete Step by Vegetable and Fruit Carving**Before Carving*<sup>1</sup>. Fruits and vegetables should be thoroughly washed and cleaned before sculpting<sup>2</sup>. Use knives with stainless steel or bronze blades. Knives with ordinary steel blades will cause the fruit and vegetables to discolor.<sup>3</sup> Do not over-sculpt to avoid waste and loss of nutritional value<sup>4</sup>. Sculpted drawings should be appropriate to decorate a plate of food; thus, floral patterns are suitable, while animal figures such as rats are not.<sup>5</sup> Vegetables to be cut into sauces should be cut to appropriate sizes<sup>6</sup>. The vegetables chosen for the carving should be suitable for the dish in which they should be used, and they should be vegetables that are resistant to wilting, such as Chinese carrots and radishes<sup>7</sup>. The care should be exercised during the carving in order to avoid bruising fruits and vegetables. You can buy the book *Complete Step by Vegetable and Fruit Carving**Watermelon Basket Carving**Perfect for a summer picnic, this watermelon fruit basket is carved from a dolphin-shaped watermelon. Kids will love to help draw the pattern on the watermelon crust and make the melon balls using a melon spoon. Refrigerate until ready to serve, when you can sit back and enjoy compliments. Materials*A small watermelon*Sharp-pointed knife**Carving knife**Melon scoop**Preparation**Choo*is an elongated watermelon. Lightly draw a dolphin on the crust of the watermelon as in the picture with a sharp point. Carefully cut along the lines with the knife, then gently cut the crust. Using a spoon melon, make the flesh into watermelon balls and set aside in a dish. Remove the rest of the flesh so that the inside is clean and white. Cut the triangles through the crust to represent the eyes, and in the edges, cut the notches for the lashes. Cut a croissant for the mouth, then notch the top edge of the crust all around, except at the watermelon and cantalope balls nicely in the dolphin-shaped bowl. Apple Leaf*Material: 2 red or green apples* *Equipment: sharp sharp knife, cutting knife* *Instructions: 1. Wash apples. 2. Cut a wedge-shaped slice as in the picture. 3. Cut off one of the cores, leaving the flesh and skin. 4. With the cutting knife, cut the slice into a sheet shape. 5. With the tip of the knife, make curved grooves in the skin to represent the veins of the leaf. Work from the base of the sheet to the tip. 6. Cut the notches along the edges of the sheet. Simple White Lotus Cucumber Garnish* *Material: 1 long cucumber and 1 carrot* *Equipment: sharp sharp knife and cutting knife* *Instructions: 1. Wash cucumbers. Cut into 3 sections. 2. Divide the circumference of each into 8 equal parts, then cut about 3 mm deep between each part along the entire length of the section. 3. Slice under each part along the length almost at the base to separate it from the flesh, forming the 8 outer petals. 4. Cut the flesh to remove the ridges, then divide into 8 parts as before to make the inner ring of petals. These must be centered between those of the outer ring. 5. Remove the core of the cucumber, cut each petal so that it tapers to a point, then insert the center of the flower. 6. For the center, use a 1/4-thick disc cut from a small carrot. Cut small grooves into a pattern criss-crossed on a face, and place in the lotus flower. You can buy the book *Complete Step by Vegetable Step and Fruit Carving Tips on Selecting Fruits and Vegetables for Carving**Each type of fruits and vegetables has its own unique characteristics, so keep these tips in mind when choosing the fruits and vegetables to carve. Onions and shallots should be fresh and wrinkle-free. Choose medium-sized or small bulbs that are all uniform in size. Carrots should be straight and medium or large. The radishes must be fresh, firm and round. Use medium-sized radishes, all of which are uniform in size. Chinese radishes should be straight and medium-sized with light, shiny skins. The flesh of large Chinese radishes tends to be floury. Cucumbers should be green, straight and medium in size. The type requested in this book is the larger type (Tang Ran). If the smaller type (Tang Kwa) is used, those with green skins have firmer flesh and are better for carving than those with greenish white skins. Tomatoes should be uniform in size. Plum tomatoes, with elongated fruit, are firmer than round varieties. Choose some wrinkle-free fresh ones. The must have a thick, firm flesh. These pumpkins have a rough exterior. Spur peppers should be fresh and have firm skins. Generally, the pups are used, because if the large ones were cut and spread out to make a flower, they would cover the whole plate. However, large spur peppers are used to make anthurium flowers. Spring shallots and leeks should be fresh and green green no yellowish on the leaves. Choose medium-sized thick plants. Chinese cabbage and cabbage should be fresh with firm, heavy heads. Use medium-sized heads. Lemons should be very fresh. Taro should be of medium size. The fragrant taro (Pheuak Hawm) has a fine-textured flesh. Cantaloupes should be those that are not yet fully mature. The skin should be pale yellow without wrinkles or scratches. Yam bean tubers used for carving should not be too large. Large mature tubers have a lot of fiber. These fray in the sculpture, impairing the appearance of the finished work. Papayas should be straight, thick-fleshed and bruising-free. They should not yet be completely ripe so that the flesh is firm and does not bruise easily. The Khaek Dam variety is recommended to be the origin of brightly coloured flesh. Green mangoes should be fully mature and of a variety whose flesh is not too crunchy. The skin should be green and wrinkled and the stem should look fresh. Watermelon should have red flesh and green crusts without bruising or wrinkles. Pineapple must have big eyes. The leaves should be fresh and green and there should be no shrivelling of the skin or stem. Guavas should be the ones that are only maturing. The skin should be a fresh light green skin and there should be no bruises or scratches. Apples should be fresh with shiny, brightly coloured skins without bruising. Jujubes should have straight fruit with green skins and no bruises. The saponillas should be firm, to avoid fully ripe fruit. The skins should be clear and clear. Avoid saponillas that have been dyed for the market. Their skins look dusty. Pink apples should have light, fresh skin. Specific preparations and treatments*<sup>1</sup>. Tomatoes should be soaked in a mixture of lime juice and water to avoid browning<sup>2</sup>. Shallots and onions should be soaked in water before being peeled and sculpted to reduce eye irritation.<sup>3</sup> Taro should be thoroughly washed before being peeled. If washed after peeling, a sludge is released, causing itching<sup>4</sup>. Carrots should not be soaked in water before sculpting as this will make the flesh harder and harder to sculpt<sup>5</sup>. The beets should be washed in water to which a little salt has been added. This will reduce the loss of color. In addition, if left standing, the beets will blacken, so they should be kept moist by spraying them with water regularly<sup>6</sup>. Potatoes be washed in water after peeling to remove the sap, then washed again after the carving. This will help prevent browning.<sup>7</sup> Apples should be soaked in a mixture of lime juice and water before being peeled to avoid browning.<sup>8</sup> Cantaloupes must be washed before being carved. When carving, avoid letting the water come into contact with the fruit because it will lose its taste and spoil faster<sup>9</sup>. Yam bean tubers should be soaked too long after carving, yellow. Storage of carved fruits and vegetables<sup>1</sup>. After fruits and vegetables should be placed in cold iced water so the petals of flower designs are firm and spread beautifully.<sup>2</sup> Sculpted fruits and vegetables should not be left in water, as this will discolor the petals and spoil them<sup>3</sup>. Each type of carved fruit must be kept separately. This will prevent the loss of all your work in case a guy gets bad.<sup>4</sup> Keep carved fruits and vegetables in containers and in a refrigerator, or if no refrigerator is available, covering them with a moist piece of thin white cloth and putting them in a place protected from drafts so they don't dry and wilt.<sup>5</sup> After the carving, the pumpkin should be soaked in water and removed immediately. If left in the water, the drawings of flower petals will become bruised. This article has multiple problems. Please help improve it or discuss these issues on the discussion page. (Find out how and when to delete these template messages) This article needs additional quotes for verification. Please help improve this article by adding quotes to reliable sources. Unsorted material may be challenged and removed. Find sources: Fruit carving - news Newspapers Books scholar JSTOR (November 2015) (Find out how and when to delete this template message) Some of the sources listed in this article may not be reliable. Please help improve this article by looking for better, more reliable sources. Unreliable quotes can be challenged or deleted. (November 2015) (Find out how and when to delete this template message) (Find out how and when to delete this template message) Ecuadorian sculpture of carved fruit is the art of carving fruit, a technique very common in Europe and Asian countries, and particularly popular in Thailand, China and Japan. There are many fruits that can be used in this process; the most popular artists use are watermelons, apples, strawberries, pineapples and cantaloupes. History China Many believe that fruit carving originated in China during the Tang Dynasty, which lasted from 618-906 AD. Fruit sculpture in China usually features legendary creatures and animals. Not only is fruit sculpture used in cultural and traditional ceremonies, but also ordinary households are known to decorate plates with fruit sculptures when they have more guests. Specifically, watermelon sculpture has been and still is very popular in China. Usually, the outside of the melon is sculpted and the Melon is scraped from inside the melon, so it can be used as a container to put food or flowers. The Chinese fruit sculpture is used to tell their legends and stories. [1] Europe Fruit carving is included in Matthias Giegher il Trinciante's work (The Sculptor), where he describes the sculpture of oranges and lemons in abstract motifs, shells, four-legged animals and the two-headed eagle of the Habsburgs, but art was not common in Europe or North America until 1980s, when several books on the subject were published. [2] Thailand See also: Thai Fruit Sculpture A tray of Thai fruit sculptures Fruit sculpture is an important part of Thai cultural heritage. Watermelon sculpture dates back to the 14th century in Thailand during the Sukhothai dynasty. The annual Krathong Law Festival takes place every November where people in Thailand float lamps and lanterns on a river to honor the spirits of the water. A legend is that one of the king's maids decorated his lantern with a watermelon carved with flower drawings to impress him and that he was so happy that he encouraged all Thai women to adopt the practice. The king also asked that fruit carving be part of the primary school curriculum. The fruit sculpture in Thailand features flowers, birds and floral motifs. [4] Japan The Japanese emphasize the presentation of a dish and the way the plate aesthetically appeals to others. The fruit sculpture in Japan is called Mukimono. Mukimono started in ancient Japan in an effort to make dishes more attractive since the food was placed and served on a plate of uncurved pottery, which had a rough appearance to it. The chefs covered the plate with leaves and folded them into different designs to make the dish look more looky. [5] This technique eventually turned into a cutting fruit that would also be placed on the plates to increase the appearance of the dish. At first, when this technique came out, street vendors would add carved fruit to their food when customers made a special request, but now it is very common for all Japanese dishes to present carved fruits. Fruit carving and garnish are now an important part of Japanese chef training. [6] Overview A fruit sculpture on a watermelon in Armenia The art of fruit carving uses many different tools, usually ordinary elements, but some specific to fruit carving. All these tools give the work a different texture or help with its design. Some of the tools include: Pen: to draw on the sculpture one wishes to make Carving Knife: the most commonly used to give the form of sculpture Peel Zester: this tool is used to create bands and grooves Melon Baller: can be used for a variety of fruits to add fruit sculptures in the shape of a ball to the display in the form of U trim tool used to cut the outer layer of the fruit. This tool is used for detailed work. Many fruit sculptors use this tool to create a for a flower shape they sculpt. V-shaped cutter: is used in the same way as the U-shaped trim tool, but for larger sculpting ideas. [7] Before carving a fruit, the necessary materials must be collected. The usual process is to have the tools at hand for when they are needed in its steps towards creating a sculpture. There are two types of sculptures that can be made. The first is skin carving, which is when the outer skin of the fruit (or vegetable) is sculpted to reveal the fleshy center, where the color is is outdoor skin to create a design using the contrast between the outer skin and the flesh of the fruit. The second type of sculpture is three-dimensional sculpture, the purpose*

of this particular technique of sculpture is to carve the fruit into a three-dimensional object of the sculptor's choice. The most popular three-dimensional design is floral objects. [8] It is easy to over-sculpt a fruit that leads to loss in nutrition, but it is always important to start by describing your sculpture on the fruit. Depending on the design that is being created, it can take very little time or be more complex and use more time and concentration as different steps in the process are used for each design. Not a single design is the same. An important aspect of fruit carving is that the fruit you are sculpting should be suitable for how it will be displayed. Most fruit sculptures will need to be refrigerated before being placed in the desired specific setting. [9] [10] Artists There are many artists and conductors who are known for their fruit carving skills. Everyone has a different technique. Many of these chefs have already owned restaurants and now hold courses in this art. Valeriano Fatica is an Italian fruit sculptor, known through his YouTube videos that has attracted people to his works of art around the world. He has carved many different fruits on a large scale. Jimmy Zhang is a Chinese fruit sculptor. He has won numerous awards in the culinary field and has also been featured in numerous newspapers around the world for his skills. He teaches courses on how to carve fruits and vegetables and master skills and learn the story about how China created its fruit carving industry. Carl Franklin Jones, an expert in the art of fruit sculpture, practiced in the United States. He is known for his fruit sculpture that was created for Ivanka Trump's wedding. He also owns a catering business in Tennessee. Jones owned a company of many franchises also in Tennessee before starting his catering business. Today, Jones travels the world and organizes mentoring programs for young artists and ambitious fruit carving chefs. [13] Fruit sculpture today Some people perform the fruit sculpture professionally. Some chefs use fruit carving as a culinary technique. Once fruit sculptors have mastered the techniques beyond the intermediate stage and become professionals, they can price their services to restaurants, professional caterers, and resorts. Professional fruit sculptors can also create centerpieces and displays for various events, such as wedding parties and receptions. On a smaller scale, fruit sculptors can present a dish with decorative garnish to add an aesthetic experience to their viewers. [15] See also Food Portal Mukimono Fruit Well Sculpture - the traditional Japanese art of decorative garnish Plant Sculpture References Wikimedia Commons Commons media related to the sculpture of fruits and vegetables. The Exquisite Art of Food Sculpture. cultural-china.com. Archived of the original on May 20, 2015. Recovered on December 3, 2015. Abramson, Julia (2009). Vegetable sculpture: for your eyes only. In Friedland, Susan R. (ed.). Vegetables: Proceedings of the Oxford Symposium on Food and Cooking 2008. Oxford Symposium. 9-18. ISBN 9781903018668. Recovered on December 1, 2015. History of Sculpture. The Garnish Guy, Recovered on December 3, 2015. History. thaicarving.co.uk. Archived of the original in 2015-11-25. Recovered 2015-11-30. History of Sculpture. The Garnish Guy. Recovered on December 5, 2015. Fruit Sculpture Tutorials - How to Carve Fruits and Vegetables - Thai Temple. Thai Temple. Recovered on December 5, 2015. Fruit sculpture tools, models, knife - melon baller - Peeler, Zester Tool - v cutter-shaped -Paring knife. fruitsinfo.com. Recovered on December 3, 2015. Fruit sculpture, vegetable sculpture, cutting tool knives for sale. Recovered on December 5, 2015. Thai Fruit and Vegetable Carving - Asian Recipes. asian-recipe.com. Recovered on December 3, 2015. Fruit Sculpture Tutorials - How to Carve Fruits and Vegetables - Thai Temple. Thai Temple. Recovered on December 3, 2015. People are obsessed with this watermelon sculpture on Reddit. July 20, 2015. Recovered on December 5, 2015. Press - Head of art in the press. Recovered on December 5, 2015. Fruit Sculpture Artist. First Place Catering. Recovered on December 5, 2015. Danslip, T.; Freeman, M. (2002). Thai things. It's Periplus. 51. ISBN 978-962-593-776-2. Fruit sculpture: restoration seasons and special events, Lexington, KY . Recovered on December 5, 2015. Excerpt from

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