



PRESS RELEASE

“Thai Fruit and Vegetable Carving Art at Thai Pavilion”

Thai Pavilion proudly presents special event of Thai fruit and vegetable carving art demonstration at Thai Pavilion during June 10th through June 13th, 2005.



The purpose of fruit and vegetable carving is to make food more attractive, more appetizing, and also easier to eat. The accomplished homemaker welcomes her guests with fruit carefully pared, seeded, and perhaps cut into bite-size slices depending on the type.

Decorating fresh, well-formed, and colorful fruits and vegetables through artistic carving is by no means difficult; all it takes is concentration. Starting out, one sharp-pointed knife is enough to carve fruits and vegetables beautifully. The knife, however, must be sharp at all times, and so you should always have a small whetstone nearby.



Among the materials popularly used are pumpkin, watermelon, papaya, eggplant, taro, sweet potato, galingale, chilies and banana stalks. Various techniques are designed for each type of materials. Each piece of fruit and each vegetable are artistically carved into various shapes and forms such as humans, animals, flowers, leaves and traditional designs. Painting is sometimes applied to certain materials.



Demonstration of Fruit & Vegetable Carving Art

By Mr. Fujio Nakamura (2 years studying in Thailand and 5 years experienced with 1st prize award and 3rd prize award from the contests in Thailand at Queen Sirikit National Convention Center and The Emerald Hotel accordingly)

Date : **June 10th, 2005 (Fri) : 14.00-20.00 hrs.**
 June 11th, 2005 (Sat) : 10.00-20.00 hrs.
 June 12th, 2005 (Sun) : 10.00-20.00 hrs.
 June 13th, 2005 (Mon) : 10.00~15.00 hrs.
Venue : **Thai Pavilion in Global Common 6**