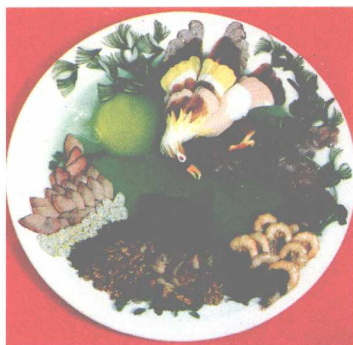


GUIZHOU SCIENCE AND TECHNOLOGY PUBLISHING HOUSE



THE CHINESE ART OF COLD DISHERS AND FOOD SCULPTURE

Examined by TERESA COLLINS



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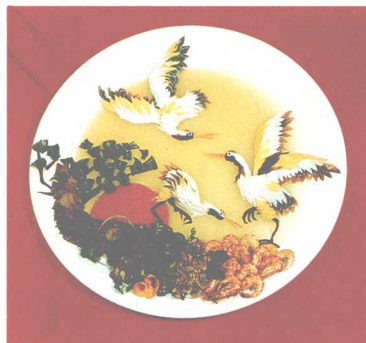
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一、冷盘艺术

THE ART OF COLD DISHES



冷盘艺术是我国烹饪技艺中的一束瑰丽之花,它有着悠久的历史。据史料记载,先秦时代,拼盘只用于祭祀而不食用,到了晚唐时期,尼姑茆尼根据王维风景画缙川 20 景做成的冷盘,是历史上首次记载的艺术拼盘,到北宋时期已有了很大的发展,一直沿袭至今。现代冷盘艺术是由传统冷盘艺术发展起来的一门烹饪艺术,它利用多种原料拼摆成各种山水、飞禽走兽、花卉虫鱼,在我国的各种宴会中起到了很大作用。其手法在原有传统制作上有了很大提高,并吸收了中国画艺术的特点。使用原料上,该细之处,多一片不行,少一片也不行,该粗之处顺手拈来,几下处理成形。有的部分用工笔手法,有的部分用泼墨手法,颜色则利用原料的天然颜色搭配,使得整个拼盘画面或依山傍水,或草木互映,或枝头鸟鸣虫跃,或花际蝶乱蜂狂,乃至红日高悬、微风弄影、斜月掩映,形成朝夕四时的生动情景,交织成一部和谐优美的自然乐章,而跃然于盘中。所以,好的冷盘艺术,能给人们带来某种启迪和极大的艺术享受,能掀起宴会中的热烈气氛。但是,要达到较为完美的艺术效果,做到既要好看又要好吃,的确是件不易办到之事。这就需要我们不断去努力完善,才能使营养与口味、颜色和造型达到完美的统一。

现代冷盘艺术充分应用了实用美学和营养学的特点,工艺更讲究,口味更鲜美,质地更好,刀法更细腻,形态更逼真,色彩更协调,器皿更多样,尤其在色彩的应用上已经达到了更高的水平。例如:孔雀以绿色为主,但是其尾部及其它部分仍需要五彩辅助,才能使整个拼盘画面更加协调。公鸡以红为主,但身上仍要配上五彩,最后安上醒目的大红冠子,

使得整个画面都是红色的暖调。凤凰以五彩为主,龙以黄色为主,均需要其它颜色搭配,才能使整个画面更加协调。

中华民族是一个勤劳智慧的民族,我国是一个古老文明的国家,饮食文化历史悠久,冷盘艺术是由历代许多优秀大师们不断创造发展起来的。中华民族的饮食文化深沉含蕴,长于寄寓比兴,对天地间事物人情的内在默契之处有着特殊的敏感与联想,更加强了冷盘艺术对人们的启迪作用。比如:牡丹花民间认为是富贵花,配上凤凰或孔雀,在宴会中就是吉祥美满,荣华富贵的象征。竹挺拔直立,中空有节,以喻人个性鲜明,刚直有气节,正是“未出土时先有节”,“到凌云处总虚心”;而梅斗雪傲霜,以喻人恬淡、清高,“寒岩如削铁”,“凡木未曾依”,“独有梅花冷”,“疏疏点翠薇”,“俏也不争春,只把春来报,待到山花烂漫时,她在丛中笑”;而松不畏严寒,四时郁郁葱葱,以喻人不怕困难,战胜困难的勇气,“迟迟润边松,悠悠晚苍翠”。因此,松、竹、梅合为“岁寒三友”,用于几十年同窗好友的聚会,会达到意想不到的效果。

冷盘艺术来源于生活,它的题材内容广泛而丰富,遍极天地万物间,其中绚烂如孔雀锦鸡,猛健如雄鹰搏击,翩跹如彩蝶起舞,灵妙如游鱼虾趣,富贵如麒麟引凤,长寿如鹿鹤同春,吉祥如意龙凤呈祥,疏野如荷塘秋叶等等不一而足,实在是“夕阳芳草寻常物”,“解用都为绝妙词”。

冷盘艺术是食的艺术,既要能看(指造型美观,色彩绚丽,虚实相间),又要能吃(指用料质地讲究,荤素搭配合理,原料美味可口),才能是好的冷盘艺术。我制作的“双鹰一搏”,

一只鹰用红油鸡丝做身坯,一只用糖醋萝卜丝做身坯,身上用肝糕、蛋白糕、蛋黄糕、卤口条做羽毛,岩石用油炸大虾、糖醋排骨、琥珀桃仁等原料做成,松树用萝卜丝垫底,树的鳞片用卤鸡裙做成,柠檬黄瓜切疏子花刀成松针,朝阳用茄汁琼脂熬成,整个画面,苍松、朝阳、露草、小花,两只雄鹰一在天空,一在山岩上搏击,使人们在欣赏食用之后有某种启迪,寓意于生活在当今竞争的社会中,一定要不断努力学习,奋发向上参与竞争,体现“人生难得几回搏”的意境。而且整个冷盘都是精美的食品,加上荤素搭配合理,既能吃又能得到艺术享受,这就是冷盘艺术欣赏与食用关系的体现。

当今的冷盘艺术,人们对其褒贬不一,有人说它好,有人说它中看不中吃,是花拳绣腿。我们要认识到冷盘艺术在我国饮食文化中所起的作用是非常重要的。今天,人们在解决温饱问题之后,有相当一部分人在特殊情况下需要有一种高品味的精神享受。尤其在相当规格的宴会上更需要它的存在。它的存在会使宴会的气氛更为热烈。如果根据不同国家和地区做出不同的冷盘,使客人在看和食上得到极大的享用,我相信在主人和客人之间就会起到一种联络感情,增进友谊,促进合作的不可忽视的作用。

中国菜之所以驰名中外,冷盘艺术在中国悠久的饮食文化中占有显著的地位,它以精巧的造型,娴熟的刀功,丰富的味别而著称于世,这是任何人否定不了的。在今后的发展中,在我们的努力和不断完善、不断改进之下,会使冷盘艺术这朵奇葩开得更美、更好、更鲜艳。

The art of cold dishes which has a long history is a colourful flower in Chinese cookery. According to historical records, prepared cold dishes was not for eating but sacrificing before Qin Dynasty. The first recorded cold dishes during the late Tong Period was made by Fan Ni, a buddhist nun. What she designed was based on Wang Wei's landscape painting "Twenty Scences in ZiChuan". Cold dishes have developed greatly from the Northern Song Dynasty to nowadays. Modern art of cold dishes is an art of cookery expanded from traditional ones. It makes use of a vaviety of raw materials to assort different mountains and rivers, birds and beasts as well as flowers and fishes. In China, a banquet is not typical without cold dishes. Its skills are improved from traditional ones and absorbed some characteristics of Chinese painting. When it comes to ingre-deints, a cold dish should be managed with no more no less, but it is also arbitrary to be dealt with where necessary. That's to say, some parts can be made by Chinese realistic painting technique characterized by fine brushwork and close attention to detail, while some by splash - ink techique. The colours are arranged with ingredients' natural colours, which pictures cold dishes into vivid scences from morning to evening or in the four seasons, such as "the beautiful place by adjoining mountains and rivers", "grasses and woods in great harmony", "singing birds and jumping insects in the twigs", "flying butterflies and bees over the flowers", "the shining sun in the sky", "shadows being appeared in breeze", and "the slanting moonlight and night scences setting each other off". All of these are mixed together as if a natural musical movement in great beauty and harmony leaped on the plates. Therefore, excellent art of cold dishes can not only bring people some enlightenment and a great artistic treat, but also start upsurge of a banquet. Howerer, it is not easy to achieve perfect artistic effects, which means it's beautiful for your eyes and delicious for your mouth. It re-

quired us to keep practising and reforming so that cold dishes can be united by nutrition and taste, colours and shapes.

After making use of the characteristics of practical aesthetics and nutriology, modern art of cold dishes is far more exquisite in its skills, more tasteful for people, more stressed in quality, more delicate in its cutting technique, more vivid in its shapes, more harmonious in its colours and more various in the containers. Especially its application of colours has been up to a higher level. Take a peacock for example, green is its main colour, but the five colours (blue, yellow, red, white and black) should be used for its tail and some other parts. A roaster is mainly coloured with red, and the five colours are used for some parts of its body. Finally the roaster should be matched with an eye-catching scarlet crest, which warms the whole picture. A phoenix takes the five colours as its main colour while a dragon takes yellow. Of course other colours are also necessary, which harmonizes the entire picture.

Chinese people are very industrious and intelligent. China is an ancient civilized country with a long history of food and drink. Cold dishes has developed from the constant creations made by a number of great masters in different dynasties. Being very deep and implicit, China's food culture is good at using similar. This is specially sensative and imaginative for the secret agreement between things and people in the world. People will gain some enlightenment from cold dishes. For example, peony is popularly believed as a kind of rich flower. When it is arranged together with a phoenix or a peacock in a banquet, it is-regarded as a symbol of luck and happiness or wealth and rank. Bamboo standing upright with its hollow center and joints is compared to a person's sharp character — honesty and integrity. For example, "Integrity coming before birth", "People feeling modest even while reaching the

clouds." Plum blossoms struggling against snow and frost may also be compared to a person's character—indifference to fame and gain, or aloofness from politics and material pursuits. For instance, "Cold rocks being like blocks of iron, on which no woods can attach, but only the cold plum can embellish the green world". "Even the beauty can not always gain spring, but only give the hint. While thousands of flowers blossom, she is smiling amid them". Pine is never afraid of severe coldness and is always green and luxuriant in the four seasons. It is usually drawn a parakeet with man's courage to conquer difficulties. For example, "The pines by the slow stream, the cypresses in the stillness of the long night." Above all, "Three friends in cold winter" is the name of a picture containing pine, bamboo and plum, which means the reunion of good friends after parting for a long time.

The art of cold dishes originated from the real life. Its rich contents covers all living things in the world, including splendid peacocks and golden pheasants, swift struggling hawks, elegant dancing butterflies, funny swimming fishes and shrimps, a kylin tempting a phoenix, long-life deers and cranes in spring, deserted leaves around the lotus pond. All of these show us splendour, swiftness, cleverness, richness, longlife and luck. As someone puts it, "Fragrant grasses are searching for something ordinary at sunset", "There are excellent words either for explanation or for application".

The art of cold dishes is a kind of food art. A successful cold dish should be beautiful for your eyes and delicious for your taste. "Two struggling hawks" is one of my cold dishes. In the process, shredded chicken in chilli sauce is one of the hawks' body, the other's is made of sweet and sour radish shreds. Their feathers are liver cakes, albumen cakes, yolk cakes and pot-stewed tongue. Fried prawns and walnut kernel

are used for the rocks. The pine tree's raw materials are radish shreds, pot-stewed chicken and cucumber. The sun is made of tomato juice agar. In the whole picture, you can see the green pine tree, the morning sun, grass, little flowers and two hawks, one is flying in the sky, the other is struggling on the rock. People can enjoy it and gain some enlightenment while eating. It implies that life in modern competitive society is required to keep studying, improving and participating the competition, and embodies the artistic conception of "There's no more but one chance for you to struggle in life." Of course cold dishes are tasteful food. Some of them are greasy, but some are very light. So cold dishes can bring you not only delicious taste but also artistic enjoyment. The relation between eating and appreciation lies in the art of cold dishes.

Different suggestions on modern art of cold dishes have been made. Some people praised it while others argued that it has only a beautiful design without a real taste. What we should realize is the important role of the art of cold dishes which is played in China's food culture. Today, after solving the problem of famine, quite a few people pursue a higher entertainment. Cold dishes is specially required for a standard banquet. Different countries have different cold dishes, but their purpose is to enable people to enjoy its beauty and have a good taste. In doing so, cold dishes help to harmonize to relations between hosts and guests, develop their friendship and offer the opportunities for cooperation.

The remarkable position of cold dishes in long-history China's food culture has brought Chinese food to different places across the nation and throughout the world. It is famous for the elegant designs, specialized cutting skills and various tastes. With our efforts, the art of cold dishes can be kept practising, reforming and improving, and its further development will be more successful.

二、食品雕刻

FOOD SCULPTURE



食品雕刻源于元代,据史书记载:“绍兴廿一年(1151年)十月,高宗幸清河郡王弟,共进御宴节次如后,雕花蜜煎一行、雕花梅球儿、红消花、雕花笋、蜜夏瓜鱼儿、雕红花团、木瓜大段儿雕花金橘、青梅荷叶儿、雕花姜、蜜笋花儿、雕花粽子、木瓜方花儿”。在古代,果蔬雕刻是供观赏的,是一门以看为主的艺术。食雕艺术是利用果蔬天然的质地、形状和色彩进行构思设计,运用各种刀法,使用夸张、概括等手法刻划出其所需的内容,以增添宴会欢乐的气氛,促进宾客的食欲,并让宾客得到美的艺术享受。

食雕艺术是烹饪王国中的一朵奇葩,它有着重要的地位。用果蔬进行雕刻虽古已有之,但发展到现在,无论用来迎宾,还是用在菜肴的点缀和食物的装载上,在艺术的构思和品味上都达到了很高水平。食雕艺术花样繁多,取材广泛,无论是“飞禽走兽”、“花卉虫鱼”,还是“风景建筑”、“诗词歌赋”、“神话传说”等等,只要是吉祥的题材,都可用食雕艺术表现出来。如:“一行白鹭上青天”利用唐诗为题,“好风凭借力”取材于红楼梦中薛宝钗所作的柳絮词,“雏凤牡丹”来源于象牙雕,“弥勒佛”取材于瓷佛像,“龙马精神”取材于玉雕等等。要使自己的食雕艺术得到升华,一是刻苦,二是凭借想象力。想象力就是所谓的灵感,它是在日积月累的不断观察和思考中得来。

花色摆台源于满清入关之后。晚清进士吴珩字佩之,在咏瓜灯诗中写到:“一壶泻尽三升液,万字雕成七夕花。”清俞越字荫甫,在

咏西瓜灯诗七律中写到：“一场瓜战夜初停，幻出团团满园形。圣火养成千岁绿，仙丹钟有十分青。擎来可减琉璃碗，望去偏疑翡翠屏。不是金刀能割膜，痴皮那得化空灵”。从诗中可见当时在七夕之夜，秦淮河上对西瓜灯的雕刻技术已是相当精湛的了。当时雕瓜灯只是用在七夕以应节气，而把西瓜灯搬上餐桌却是现代发展起来的。尤其在西方饮食文化传入中国之后，花色摆台受到西方圣诞节用蛋糕做的圣诞老人及圣诞屋，冷餐宴会用蛋糕做的迎宾大花篮等等很大的影响。中国式的花色摆台吸收了西方花色摆台的精华，充分发挥了中国人丰富的想象力，充分利用中国所特有的东方木雕艺术、玉雕艺术、牙雕艺术的优势，在雕刻过程中或用写意手法，或用写实手法结合在一起，创造出辉煌、艳丽、高雅、美丽绝伦的食雕艺术品，将东方的食雕艺术与花色摆台发挥得淋漓尽致。

食品雕刻艺术和冷盘艺术是姊妹艺术，它们的发展是同步的。所不同者，冷盘艺术是食和看的艺术，食雕艺术是以看为主的艺术；冷盘艺术所用的空间很小，而食雕艺术所用的空间可大可小，大则气势辉宏，如百鸟朝凤，小则独立成趣，如蛱蝶彩蝶。食雕艺术属于视觉短暂、印象极深的艺术。一件好的艺术作品，可使宾客刻骨铭心，终身难忘。总之，食雕艺术力图以因心造境于天地之外，别构一种灵奇而表现生活的现实或刻画出自己对生活的想往。生活是食雕艺术的唯一源泉，反映生活是食雕艺术的基本功能，所以在创作时必须重视它。内容充实的作品，才是有永久生

命力的艺术。愿食品艺术以其清新秀美，气势辉宏，富有时代气息的特点而屹立于烹饪王国之中，发挥其特有的优势，把我们的菜肴装点得更加灿烂辉煌。

The origin of food sculpture goes back to Yuan Dynasty. According to history books, in 1151, Gaozong King of Tang Dynasty, invited Di, governor of river districts, to the palace for a royal dinner. There were many colourful and delicious dishes on the table, including some carved food, carved plumball, red flowers, carved bamboo shoots, honeyed fish, carved red flower mass, carved Chinese flowering quince and kamquet, green plum and lotus leaves, carved gingles, honeyed bamboo flowers, carved chengzhi and Chinese flowering quince. In ancient time, fruits and vegetable sculpture is an art of enjoyment, and is prepared for appreciation. The art of food sculpture makes use of nature qualities, shapes and colours of fruits and vegetables to conceive and design the works. A great variety of cutting skills and exaggerated outlined to create the demanded contents, the happy atmosphere can be heated, the diners' appetite can be arisen, the hosts and the guests can enjoy them with artistic view.

The art of food sculpture can be called exquisite works of cook. Although fruits and vegetables have carved for a long time, the sculpture skills keep going up to a higher place whether they are used to welcome guests, or to decorate food, or to make an artistic design. Food sculpture is famous for its variety and abundance, it also can display many themes related to

luck and happiness. Such as, birds and beasts, flowers and fishes, landscape and buildings, poems and songs, myths and legends, etc. The picture "A group of white egrets going into the sky" took advantage of a poem written in Tang Dynasty. "Strong wind depending on the force of the air" is based on the Ci poetry about willows, written by Xie Baocai, a character in the book "Red Chamber". "A phoenix and peony" comes from ivory carving. "Relu Buddhist" is from porcelain carving. "The spirit of dragon and horse" has a foundation of jade carving, etc. To improve his own carving skills, a food sculpture artist should study hard and expand his imagination. Imagination is inspiration, and always appears after long-time observation and thinking.

Table arrangement with colourful dishes tracks back to Qing Dynasty. When Man people came to China through ShanHuai Gorge. Wu Heng, a scholar in the late Qing Dynasty put it in his poem, "A kettle pours out three litres water, while thousands of words carve the flowers in the seventh evening in the seventh month. Another scholar, Yu Yue wrote such verses in his poem, "As soon as a melon competition stops at night, lots and lots of round melons appear in the yard. Lanterns light the officials green, elixir of life is always very green. Bring it to destroy the bowls. It supposed to be a jadeite screen from distance. It's not a golden knife but can cut things. How is the skin changed into fantastic soul?" This poem shows us the food sculpture techniques that can be seen on the QinHuai River in the seventh evening in the seventh month is quite good. At that time, carving melon lanterns only took place in the seventh evening in the seventh month. But it is now that watermelon lanterns are arranged on the dinner tables. After western style food came to China, it has influenced greatly the table arrangement in Chinese food. For example, Santa clause, Christmas houses and the big flower basket for welcoming guests which are all made

of cakes appear in cold dishes banquets. And it makes Chinese food table arrangement quite different from its original and traditional one. It absorbs the pick of western style table arrangement, gives the Chinese people's imagination, and makes use of the art of wood carving, jade carving and ivory carving owned by Chinese alone. In the process of carving, the combination of the skill by which one can write or paint realistically and the skill by which one can outline with vivid expression, creates the works of food sculpture art. This shows us glory, beauty and noble quality so as to display the Eastern art of food sculpture and table arrangement. The relation between the art of cold dishes and that of food sculpture is so close that they have been developing simultaneously. The difference between them is that the former is a kind of art involved in both taste and enjoyment, while the latter takes enjoyment as its main purpose. The space for the former is very small, whereas the latter can occupy either big room or small one. Some big designs such as "A hundred birds following a phoenix" need big space. Some other small designs such as "long-tailed grasshoppers and colourful butterflies" are independent and interesting. The art of food sculpture is temperal but impressive for people. Good works of art can always come into 'the guests' mind, and never be forgotten. After all, the art of food sculpture tries to creat a strange enviroment beyond the world, and illustrate the reality of life or express the desire for life. Life is the only source of food sculpture. Reflecting life is its basic function. Therefore, while designing and carving, one should pay much attention to it. The substantial works of art in content is a permanent art. I hope the art of food can stand upright in the cookery with its freshness and beauty, or its glory and greatness and its fashion, and give full play to its superiority so that Chinese food can be ornamented more brightly and gloriously.

冷 盘 艺 术



THE COLD DISHES

Two Hawks Striking



原料: 卤猪肝、卤口条、蛋白糕、蛋黄糕、柠檬黄瓜、油爆大虾、盐水裙肝、琥珀桃仁、糖醋排骨、卤鸡裙、银芽鸡丝、琼脂、番茄酱、糖醋萝卜丝、珊瑚萝卜卷。

制作 1. 起半瓢红色琼脂放在圆形模子中冷却。

过程: 另取黄色琼脂倒在大鱼盘中,待红色琼脂冷却后将其放在条盘一边(如图)。再取部分黄色琼脂倒在太阳坯子上。

2. 如图分别将银芽鸡丝、糖醋萝卜丝做成一站一飞两只鹰的身坯和松树杆。将猪肝、口条、蛋白糕、蛋黄糕分别修成鹰的羽毛形,并切成薄片。从尾部开始,先用猪肝薄片从尾部、翅部拼摆,依次将蛋黄糕、口条、蛋白糕薄片铺上,一直到头部。然后安上鹰嘴、鹰脚、鹰眼。松树鳞片用鸡裙肝片不规则铺上,用柠檬黄瓜切梳子花刀做松针。岩石部分分别用糖醋排骨、琥珀桃仁、油爆大虾、盐水裙花等组成。

Ingredients: Pot - stewed liver, pot - stewed tongue, albumen cake, yolk cake, cucumber with lemon, fried prawn, salted liver, walnut kernel, sweet and sour spareribs, pot - stewed chicken, chicken shreds, agar, tomato ketchup, sweet and sour radish shreds, radish roll.

Process:

1. Put half - spoon red agar into a bowl and cool it. Put yellow agar into a plate, and the cold red agar into a strip - shaped plate (see the picture). Put some yellow agar on mold of the sun.

2. See the picture. Make a standing hawk and pine with chicken shreds, a flying one with sweet and sour radish shreds. Make the feathers with liver, tongue, albumen and yolk cake, cut them slices. Make tails and wings with liver slice, put the slice of yolk cake, tongue and albumen cake in order till the head. Then put the mouth, the feet and the eyes. Make the pine with the chicken and liver slice, the pine needle with comb - shaped cucumber. Make the rock with sweet and sour spareribs, walnut kernel, fried prawn and salted liver.



原料:肝糕、蛋黄糕、蛋白糕、银芽鸡丝、火腿肠、油爆大虾、清炒西兰花、烤鸭、糖醋排骨、琥珀桃仁、菜松、紫菜卷、卤牛肉、琼脂、糖醋萝卜丝。

制作 1. 用绿色琼脂铺底做月色,黄色琼脂做月亮。月亮周围放上用蛋白糕刻成的云彩状,月亮要有朦胧的感觉。

过程: 2. 如图用鸡丝和萝卜丝分别做成夜鹰和松树粗坯。然后分别用肝糕、蛋白糕、蛋黄糕等修成鹰的羽毛,再分别切薄片,从尾部拼至身部,再拼翅膀,最后拼颈部和头部,安上眼、嘴、脚爪。松树用裙肝片做树鳞片,柠檬黄瓜梳做松针。

3. 将大虾、烤鸭、西兰花、琥珀桃仁、紫菜卷、卤牛肉、排骨摆成山岩形。

Ingredients: liver cake, albumen and yolk cake, chicken shreds, ham, fried prawn, fried orchid, roast duck, sweet and sour spareribs, walnut kernel, dried minced vegetable, laver roll, pot-stewed beef, agar, sweet and sour radish shreds.

Process: 1. Make moonlight with green agar, moon with yellow agar. Put albumen cake around the moon.

2. See the picture. Make hawk and pine with chicken shreds and radish shreds separately. Make the feather with liver cake, albumen and yolk cake. Then slice them, piece them together from tail to head. Make pine with liver and pine needle with cucumber.

3. piece the prawn, roast duck, orchid, walnut kernel, laver roll, pot-stewed beef and spareribs together as rocks.

瑞鹤祥辉



原料: 琼脂、蛋白糕、发菜、银芽鸡丝、叉烧、油爆大虾、油爆西兰花、紫菜卷、糖醋排骨、火腿肠、柠檬黄瓜等。

制作 1. 用白色琼脂做太阳,黄色琼脂做云彩。将太

过程: 阳放在大鱼盘顶端,黄色琼脂分3次倒在盘中起云彩状,冷却后待用。

2. 如图将鸡丝做成3只白鹤身坯,底部一只较大,靠近太阳一只小。将蛋白糕、火腿肠、大头菜修成羽毛形,并切成薄片,从尾部开始一直铺到颈部,最后用发菜做颈,装上眼、鹤嘴、冠子、脚。

3. 将大虾、西兰花、紫菜卷等组成山岩形,然后用柠檬黄瓜梳做成的松叶点缀即成。

Ingredients: agar, albumen cake, vegetable, chicken shreds, roast, fried prawn, fried orchid, laver roll, sweet and sour spareribs, ham, cucumber with lemon.

Process: 1. Make the sun with white agar, the clouds with yellow agar. Put the sun in the plate, pour yellow agar in it.

2. See the picture. Make three cranes with chicken shreds. One is big, the other nearby the sun is small. Put albumen cake, ham and vegetable into feather, slice them, put from tail to head.

3. Put prawn, orchid, laver roll into rock, then make pine with cucumber.



原料:三丝黄瓜卷、烤鸭、卤口条、卤猪肝、油爆大虾、琥珀桃仁、蛋松、蛋黄糕、蛋白糕、香盐胡萝卜、柠檬黄瓜、银芽鸡丝等。

制作 1. 如图将鸡丝做成两只竹林鸟身坯,并将

过程:蛋黄糕、蛋白糕、胡萝卜等修成羽毛形

并切成薄片,从尾部先铺猪肝羽毛,再依次摆上其它羽毛,安上眼、嘴和爪。腿部用蛋松,最后安蛋松。

2. 将三丝黄瓜卷切成段做成竹子形,接头处用火腿肠切片做节,柠檬黄瓜皮刻成竹叶安上,猪肝和口条切成片做成竹笋,安上大虾、琥珀桃仁、烤鸭片,用菜松镶边,珊瑚萝卜卷做成小菊花。

Ingredients: cucumber roll, roast duck, pot - stewed tongue and liver, fried prawn, walnut, dried minced egg, yolk and albumen, salted carrot, cucumber with lemon, chicken shreds.

Process: 1. See the picture. Make two birds with chicken shreds, piece albumen and yolk cake, carrot into feathers, cut them into slice. Put liver from tail. Put dried minced egg into legs.

2. Cut cucumber roll into bamboo, make the joint with ham slices, the leaves with cucumber. Cut liver and tongue into bamboo shoot, put prawn, walnut and roast duck into the plate, make chrysanthemum with radish roll.