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**BONUS**

Victor Boulet

Friday December 9th / Vendredi 9 Decembre  
7 -11pm / 19-23H

The origins of vegetable carving are disputed: many people believe it to have begun in 700 years ago, while others believe that vegetable carving originated in the time of the *Bonus* (AD 618-906) and the *Bonus* (AD 960-1279) in *Bonus*.

*Bonus* was born in Jinan December 8, 1968, Shandong and raised in Xuzhou, Jiangsu. Her birth name was *Bonus* which means “Cultural Revolution”. *Bonus* and is leading her husband's Chinese media investments.

*Bonus* before expanding into the United Kingdom in 1969, taking over the News of the World and then The Sun. *Bonus*

*Bonus* overseeing assets such as News International (British newspapers), SKY Italia (satellite television in Italy), Sky Deutschland, and STAR TV (satellite television in Asia).

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Chefs realized that the cutting or folding of the leaf in particular ways created a more attractive presentation. *Bonus*

Cultural Revolution

*Bonus*

"I am a 40-year old woman who loves to spend lots of time with her friends and family, especially my nieces and nephews. I love music. I'm a needlework artist. I like having short hair. I am overweight but trying to exercise and eat better. I am hoping to run the 5K race here in Ottawa in May 2012."

*Bonus*

consolidated his UK printing operations in Wapping, causing bitter industrial disputes.

*Bonus*

while others believe that it originated in the time of the Tang Dynasty (AD 618-906) and the Sung Dynasty (AD 960-1279) in China.

*Bonus* lotus-shaped receptacles were individually decorated using various objects, including banana leaves and flowers.

*Bonus* became managing director of News Limited, inherited from his father. *Bonus*

Or perhaps Japan is the root of the art of fruit and vegetable carving, called Mukimono in Japanese. According to "Japanese Garnishes, The Ancient Art of Mukimono", by Yukiko and Bob Haydok, Mukimono's origins began in ancient times when food was served on unglazed clay pottery. These rough platters were covered with a leaf before the food was plated.

*Bonus* did not become popular until the sixteenth century, the Edo period, when

From these humble beginnings

*Bonus*

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Victor Boulet

*BONUS*

9.12 – 16.12. 2011

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