

Fun with Autumn's Bounty

Morimono is a type of arrangement that originated from the Bujinga artists in the late Edo period. This workshop is about a *freestyle* approach to a *Morimono* design.

Considerations for design should include:

- Fruits/veggies are integral, not an afterthought
- What do materials convey?
 - Texture
 - Color
 - Weight
 - Movement
- How materials complement the container
- How fruits/veggies work with other natural materials

Fruits/veggies can be:

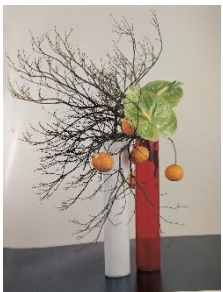
- Replacement for flowers or line materials *or*
- Used with flowers and line materials

Emphasize uniqueness of fruits/veggies

- Should not compete with other materials
- Should be the focus

Other thoughts

- Maintain balance and harmony
- Use fruits/veggies as support for other materials



Good to Know Conditioning Tips

Retarding bacterial growth is essential to prolonging life of materials

- Wash the materials with soap and water prior to use
- When using a skewer, floral pick, or wire use a solution of 50% each oil of cloves and oil of cinnamon. Simply, dip the pick or skewer in the solution and insert. If using wire, paint the area around the entrance and exit of the wire with the solution. Both oils are available at drug stores or online.
- Treat wire with a cleaning wipe before inserting
- When displaying cut fruits or vegetables, spray the open surface with a fixative like Grumbacher Charcoal Fixative spray or Krylon Chrystal Clear Acrylic Coating Spray. This will seal the surface and preserve the fresh appearance.
- Or treat cut items by sealing with two coats of liquid floor wax
- Soak vegetables like cabbage and brussels sprouts in a mild bleach water to lessen the 'aroma'.