

order of 102 sculptures for the Microsoft Tech Ed '05 convention held in Florida," said Nayana. "And last year, we made 150 helicopter bookmarks used by a helicopter company for marketing gifts."

Price points range from \$3 for bicycle sculpture key chains to \$5 for bookmarks and \$7 for larger freestanding bicycles with kickstands to \$15 for photograph/memo/recipe holders and earrings.

"Custom and large order prices vary based on amount of materials, sizes and quantity," she said. "And each freestanding bicycle is gift boxed, including our smallest in a jeweler's hinged ring box."

Part of the Market family since 2001, the Suwanchotes' three sons ages 13, 11 and 10 are the origin of the family's business name, Trisons. "Trisons is what sprang to mind the day we applied for our business license."

Originally from Thailand, the Suwanchotes emigrated to the U.S. 10 years ago. Chatnarong, who holds a teaching degree, "was always was drawn to art," Nayana said. "Until February 2004, before

he taught me this art, I was a pharmacy technician, and bored.

"We love it here, we love being part of the Market where we meet wonderful people everyday."

Stop by the Suwanchote day stall near the north Pike Place gazebo, log onto www.alliance-crafts.com or e-mail nsuwanchote@worldnet.att.net.



Artists Chatnarong and Nayana Suwanchote of Trisons wire sculpture.

Terrific summer dessert

from KATHY CASEY, Sasquatch Books Cherries Jubilee Parfaits

Makes 6 servings

Cherry Compote

- 3/4 cup orange juice
- 1/4 cup sugar
- 1 1/2 tablespoons cornstarch
- 3 cups halved, pitted fresh cherries
- 2 tablespoons Grand Marnier or orange liqueur

Orange Cream

- 6 tablespoons powdered sugar
- 1 cup whipping cream
- 2 teaspoons minced or grated orange zest
- 5 cups 3/4-inch cubes of white cake or pound cake (about one 9-inch cake layer, either purchased or homemade)
- 1/3 cup slivered almonds, toasted (optional).

To make the Cherry Compote:

In a small pan whisk together the orange juice, sugar and cornstarch. Place over medium-high heat and bring to a simmer,

whisking continuously. Cook until thickened, about 1 minute. Remove from heat and fold in the cherries and Grand Marnier. Place in the refrigerator till well chilled, at least 45 minutes. Compote can be made the day before and refrigerated.

To make the Orange Cream:

While compote is chilling, or about 45 minutes before serving, whip the cream with the sugar and orange zest in a bowl or mixer on slow speed until cream is just peaking. Refrigerate until ready to assemble.

To assemble Parfaits:

Line up 6 extra-large or balloon wine glasses, over-sized martini glasses or dessert parfait glasses. Divide half of the cherries evenly into the glasses. Then divide half of the cake evenly among the glasses. Then divide half of the cream evenly onto the cake layer. Repeat, ending with cream on top. Refrigerate for at least 30 minutes before serving. Sprinkle with toasted almonds right before serving if desired.

See the Local Table about cherries, Page 6

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What does organic mean?

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Organic certification means an independent third party, such as the Washington State Department of Agriculture or Washington Tilth Association, annually verifies crop production, processing and handling standards are met.

"Organic" is a labeling for food produced under the authority of the Organic Food

Production Act of 1990. Washington State implemented state organic certification program under the Washington Organic Food Products Act, enacted in 1985 and amended in 1987.

"While you can find organic produce throughout the Market the rest of the week, the focus on the street is organic on Wednesdays," said Scott Rice, Pike Place Market farm program manager. "To my knowledge, we are the only farmers market in the state that has an organic day."

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