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Slice the fruit new thing. com

The creator of Fruit Ninja has great hope for China, and aims for the hit game to reach an additional 70 million downloads in the country over the next six months. Australia-based Halfbrick Studios released Fruit Ninja in 2010, first on Apple's App Store, then to other mobile ES's and Microsoft's Xbox 360. The game has since gone on to attract 600,000 downloads per day, according to Halfbrick Studios CEO Shainiel Deo. But while most downloads for Fruit Ninja come from the US, China has become the game's second largest market. Already, 30 percent of the game's total downloads, or 20 million, come from China, Deo said. The Chinese market is our number one market going forward, he said during an interview at an event in Beijing called mobiTalk. However, downloads of Fruit Ninja in China could be higher if not for the rampant piracy in the nation. Deo estimates that about 50 percent of the Fruit Ninja games played in the country are pirated versions. Halfbrick is in the process of changing that. The company has partnered with a Chinese mobile gaming company called iDreamSky to help Halfbrick distribute official versions of the game through channels such as websites and app stores in China. Halfbrick is also working with iDreamSky to develop localized versions of the game for the Chinese market. At least five upcoming versions of the game will be centered on Chinese content, Deo said. At least two of these will be released by the end of the year. If you see the rate of downloads per day and the rate of them increase, I don't think it's going to be a big deal to hit that target of 70 million, he said, adding that the new versions of the game will help Halfbrick exceed that goal. To make money from the game in China, halfbrick is releasing free versions of Fruit Ninja that will feature ads and in-app purchases for virtual goods. The company also wants to license preloaded versions of the game to mobile devices. Halfbrick is just the latest foreign gaming firm to target the Chinese market, which has more than 900 million mobile phone users. The maker of Angry Birds, Rovio, is also working on locating its games for China and aims to reach Angry Birds 100 million downloads in China by the end of this year. Like Rovio Angry Birds, Halfbrick wants to turn Fruit Ninja into a big franchise. I think we're really following in the footsteps of Rovio, said Deo, noting that the company plans to sell merchandise in China and has already acquired an animation studio to produce short films. While Fruit Ninja is a hit in China, the game has ironically not performed as well in Japan. Deo said. I think a lot of that stems from localization issues, he said, adding that Japan is a different market it wants to focus on. English is not so widespread in Japan. And that market is very different, too. Apps seem to come and go all the time. As for why Fruit Ninja left china, Deo said he didn't know. We built the game to be accessible to a wide wide range he said. I'm just thankful Chinese fans love it so much. Note: If you buy something after clicking on links in our articles, we can earn a small commission. Read our affiliate link policy for more details. Photo: Claire Lowerl am always suspicious of single-use slicers and dicers, but I'm really into this watermelon wedger's aw. It is especially useful during BBQ season, when serving lots of fresh melon wedges is of the utmost importance. Hello, and welcome back to What's Cooking?, the open thread where you have all your ... Read moreWith this giant, cake-shaped slicer, you can break down a melons up to 16 inches in diameter in 10 seconds to 12 perfect wedges (and one long melon bar). It's a surprisingly hefty, solid piece of metal with large, easy-to-grab handles, but not very sharp- if you've ever worked with an apple slicer/corer, imagine that, but watermelon-sized. Although the instructions claim that you only have to cut out the bottom bit of the melon (for stability), I found I couldn't put the slicer in the fruit without taking a little off the top as well. But once I took a small piece of both ends, the slicer slipped through with a not-that-hard push. (Although it helps to place the melon on a surface that is slightly lower, such as a table, instead of a high counter top.) A \$20 slicer might seem like a bit of a splurge, but if you eat and serve a lot of melon at your summer soirees, it's the quickest, neatest way to get the fruit ready to eat. Rodale Images/Mitch Mandel Watermelon is not the nutrient it often attaches to. Rich in vitamins A and C, the red flesh also contains lycopene (up to 20 milligrams in two cups), a potential cancer-fighting antioxidant. How to use it: It's sweet but not ultrasweet, and that's why it blends well with savoury foods, says Ingrid Hoffman, host of Food Network's Simply Delizioso. She suggests these new twists: Cut the melon into pieces, soak them in spiced rum (optional), then freeze. When ready to eat, dust with sea salt and a little turbinado sugar. The sweet and salty combination with the icy texture is great, says Hoffman. Lightly coat two-inch pieces with olive oil, then place on a skewer and grill for 1 to 2 minutes per side. (Use melon that just peaks; override fruit will disintegrate when heated.) After grilling, top with fresh mint or basil and serve alone or over grilled whitefish. A thin slice makes a great sandwich topper instead of tomato. Make sure to smear mustard or oil on the bread to create a barrier so that the bread doesn't get moist, hoffman notes. Tropical Watermelon Salsa 1 cup watermelon, seeded and diced into 1/4-inch cubes 1 cups of mango, diced into 1/4-inch cubes 1 cup cucumber, peeled, and diced into 1/4-inch cubes 1 jalapeno pepper, sown and finely diced 4 Tbsp lime juice 2 Tbsp coriander, finely chopped 1 tsp Italian parsley, finely choppedHow to make it: In a medium bowl, combine all ingredients and add salt and salt and and to taste. Iss gently to combine the flavors. Cover and relax for 30 minutes. Types of WatermelonRind Roundup Watermelon has more than 1,200 varieties, of which about 300 are grown in the U.S. What is the diff? The deeper the shade of red, the sweeter each bite. Here are a few types to try. Sugar Baby A small (about 12 pounds) round melon with deep-red meat, a dark green peel, and black seeds. As the name implies, it is sweet and crunchy. Yellow Doll Round, small (about seven pounds), with soft-yellow flesh, a light green peel with dark stripes, and black seeds. The lighter shade means it tastes less sugary. Moon and Stars An heirloom race that is almost extinct. Slightly elongated, medium weight (about 25 pounds), with red flesh and dark brown to white-yellow seeds. This content is created and maintained by a third party and imported onto this page to help users provide their email addresses. You can find more information about this and similar content at piano.io Explore Holidays Gardening Recipes and Cooking Decorating Home Improvement Ideas Cleaning and Organizing Shop Rooms News Beauty & Style Health & Family Pets Local Services Services

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