Meeting Minutes

Date: January 15, 2020 By: Jean Davids, Secretary

The meeting started just after 7:10 pm and was presided over by Jean Davids. We had 9 members in attendance plus our speaker, Keith Drake, making 10. We started the meeting by sharing the assignment photos which were Holidays/Lensball/Refraction images for this meeting. Jean Davids and Larry Wilson both submitted images.

Next up was the topic which was Food Photography. Jean Davids had done a search on YouTube for videos that could be shared on the topic. She started the topic by sharing the 5 most relevant ones she had found. The links for these videos and others she found good on the topic will be shown at the end of the notes taken on Keith's talk.

Keith Drake took over for the remainder of the meeting time. He shared photos on his website, www.keithdrakephotography.com, and added insight as to how they were taken. He went through photos in his groupings called "Savory" and "Fresh". Here's my attempt to take notes while Keith talked:

Mentioned these items while showing his "savory" shots.

- Uses artificial light in his studio which is in his garage. Has purchased old tables and shelf boards he uses as props/backgrounds. On his image of a hamburger, he used aluminum foil the size of the beer glass to create the extra lighting on the side of the plate. Mentioned that color theory is useful for this shot with the red tomato balancing well with the green lettuce. Opposites on the color wheel work well together.
- Favorite lens is 90 mm macro.
- Food does not have to be pristine.
- Fireplace prop took out of focus photo of a friend's fireplace. Printed it up on matte paper and uses it as a background for images.
- Steam shows up best on dark background and side light.
- Cinefoil black foil (like tin foil) that can be used for absorbing light reflecting blacks (sample: https://www.amazon.com/Rosco-Photofoil-Matte-Black-Cinefoil/dp/B005NEJ13A/ref=sr_1_3?crid=R14IQNNHZKXD&keywords=cinefoil&qid=1579205296
 &sprefix=cinquefoil%2Caps%2C184&sr=8-3)
- For beverages diffuse the light
- Use background paper as diffuser (scrim) between light source and subject. Can cut out or diffuse as much light as you want and cut to any size needed. Example only: <a href="https://www.amazon.com/Savage-Seamless-Background-Paper-Bone/dp/B07X324MM8/ref=redir_mobile_desktop?_encoding=UTF8&aaxitk=u6Y0L.WxmBM-ONu54LuvEg&hsa_cr_id=6057383380401&ref=sb_s_sparkle_slot

Mentioned these for his "fresh" shots.

- To create water droplets with staying power, use a mixture of 5 parts water and 1 part glycerin (<a href="https://www.amazon.com/s?k=glycerin&crid=2NBU0KJKQ4RKJ&sprefix=glycerin%2Caps%2C174&ref=nb_sb_ss_i_1_8). DO NOT EAT the food you spray as it needs to be really cleaned well to get rid of the glycerin or you will get the runs (to put it politely). Shared this when showing photos of strawberries.
- Flash gels can be used to change the color of backdrops. Red flash gel creates a red look on a white backdrop.
- Flavor cues these are additions to your food photos that help to show the flavors added to it. Showed a

- pork chop with rosemary flavorings and whole rosemary sprigs added to it to show that.
- Big savings using acrylic ice cubes. They never melt under hot lights.
- Got granite tiles and boards to use to give the impression of granite counter tops.
- Steam technique use tampons cut in two and soaked in water and microwaved for a minute. Put these out of view behind objects you want to show steaming. Works great. (note: in one of the videos it says using cotton balls this way can produce similar results.)
- Likes objects to look messy and not pristine. Having forks in them, crumbs on the plate, etc. Makes a meal look more appetizing and real.

Keith also shared some images he took of food at Manny's Steakhouse. It was an excellent presentation.

Links that Jean shared at the meeting and in order they were shared:

- Shoot iPhone Food Photography Like A Pro https://www.youtube.com/watch?v=qCVFdtePiIo
- Awesome Lighting Tricks for Food Photography https://www.youtube.com/watch?v=GlZyL2KUmh4
- How To Create Flying Food Photos https://www.youtube.com/watch?v=97S4N wUMns
- HOW TO IMPROVE YOUR FOOD PHOTOGRAPHY food photography tips https://www.youtube.com/watch?v=EMmHixjZXTs
- 4 Best Lenses For Food Photography https://www.youtube.com/watch?v=fS1Setv1V-A

Didn't have time to share these:

- 6 Food Photography Tricks In 2 Minutes!! https://www.youtube.com/watch?v=A6vr0hg3OUE
- FOOD STYLING 101 Chef Natalie's Top 5 Food Styling Tools https://www.youtube.com/watch?v=iDpQgI6aIl8
- 10 Mind Blowing Tricks Advertisers Use to Manipulate Photos https://www.youtube.com/watch?v=pRRUgI iUXI
- Tricks Advertisers Use To Make Food Look Delicious! DIY Food Photo Hacks and More by Blossom https://www.youtube.com/watch?v=MflT0I7ZPCs
- Food Photography for Beginners (w EatingNYC) https://www.youtube.com/watch?v=SaWPJIUti0o Note: Shows some of What Not to do in my opinion, like grabbing food off others plates and standing on stools at restaurants (JD)

2020 Camera Club Meeting dates and topics

February 19

- Assignment: Food photos
- Topic: Equine (horse) Photography presented by Shelley Paulson from Buffalo, Shelley Paulson Photography. Paulson is an award-winning and globally-recognized equine photographer, and has been actively taking photos since 2004. http://www.thedrummer.com/drummer/more-thousand-words

March 18

- Assignment: Equine or Animal Photo
- Topic: Panoramic Photography Hudson Henry videos presented by Jean Davids April 15
- Assignment: Panoramic photo
- Topic: Editing/Assembling Panoramic photos?? (need volunteers to demonstrate) May 20
- Assignment: Edited panoramic photo
- Topic: John Pennoyer presents "Shooting on the Fly"

June 17

- Assignment: Birds on the Fly
- Topic: