

Art Department



Judy Haubert

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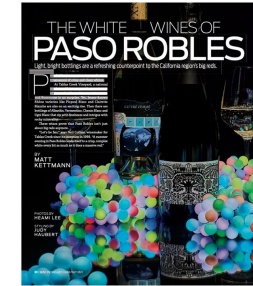
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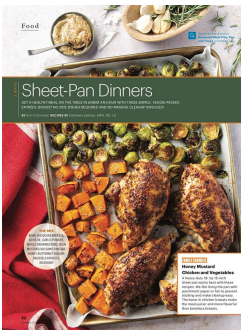
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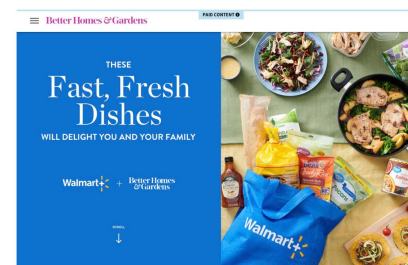
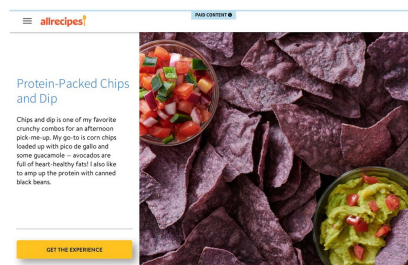
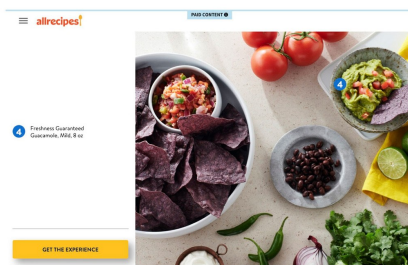
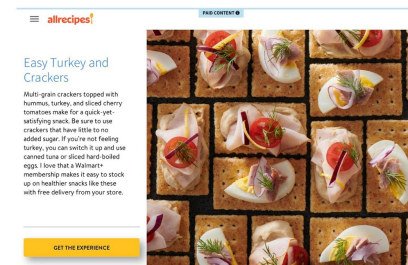
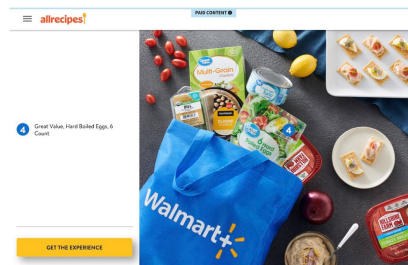
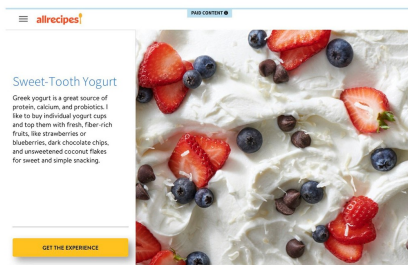
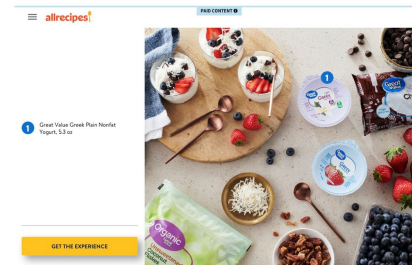
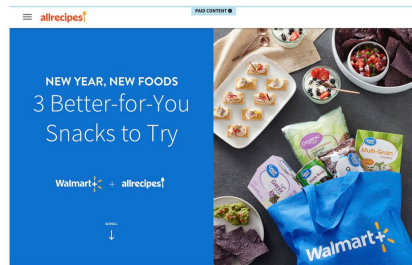
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Better Homes & Gardens

Seasonal Salad Kit and Protein

Pulled rotisserie chicken or another protein is often opt for salmon, which can take in under eight minutes on top of a salad kit is easy peasy. Serve with a side of home baguette, and the whole meal is ready just like that. Salads adapt to the seasons easily, and with your protein added, they're an all-in-one meal.

GET THE EXPERIENCE

Better Homes & Gardens

MarketSide Bake at Home French Baguette, 10 oz

GET THE EXPERIENCE

Better Homes & Gardens

Meatless Tostadas

Cook from your pantry and get each Walmart grocery delivery to good use that can refresh beans or mashed kidney, garbanzo, pinto, or black beans to generously schmear on a tostada. Top with a slice (think meatless) shredded apple and zucchini or garbanzo sea rice, and cheese. Serve with seasoned rice that just needs to be heated in the microwave.

GET THE EXPERIENCE

Better Homes & Gardens

Mediterranean Char-Meat Like Beefsteak Non-Stick Steaks Cooker with Great Lid

GET THE EXPERIENCE

Better Homes & Gardens

Speedy Skillet Dishes

Come fall, I lean toward apples or squash, and pork chops with a sprinkle of pecans in a butter-and-maple sauce. You could just as easily use slices of steak and Brussels sprouts for a hearty winter take, chicken with asparagus in the spring, or salmon with tomatoes and green beans for summer. Modify with whatever ingredients you like, and add a steam-in-bag veggie or starchy side to make dinner a breeze.

GET THE EXPERIENCE



3 Pro Tips for Taking an Instagram-Worthy Food Photo

PROFESSIONAL FOOD STYLIST JUDY HAUBERT SHARES SEVEN ESSENTIAL TIPS TO GET THE BEST RESULTS FROM YOUR FOOD PHOTOGRAPHY.

IMAGERY + FOOD+WINE

What It Takes to Style a Food Magazine Photoshoot

IMAGERY + FOOD+WINE

Some recipes require basically no inventory so I eat what I see today!

THE DAY BEFORE THE SHOOT

Plating a small-filled wine glass or bottle at the edge of the flat can create a frame for the image, as well as lovely shadows and light refractions.

THE DAY OF THE SHOOT

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"THAT'S A WRAP"
 Hearty jobs are already finished when the heavy blouse throws major wrinkles. All that's left to do is back out, straighten, tuck down skirts, and tuck in anything when the girls take home. The article "You guys have seen it all done" who are cleaning up and breaking down the set-not a bad reward at the end of a shoot.

"I love hearing 'It's a wrap!' "the oldest says. "They really do say that. And those are some great words to hear."

But sometimes there are dishes that present greater challenges, like a crown roast which is expensive, so it's essential to shoot it in one go-or "be cream" through the night when there are huge temperature differences. She says she never shoots the crown roast in a hot room. "I'll shoot it in a room that's down too much or starts melting. You just have to be ready to just keep doing the same thing over and over and over" she says.

5 Simple Ways to Enhance Your Morning Routine

Whether it's a change-up or an extra step, a morning routine can help you get started on the right foot and set the tone for the rest of the day.

- 1. Start with a glass of water.** Drinking water first thing in the morning can help you feel more hydrated and energized.
- 2. Take a short walk.** Getting some fresh air and moving your body can help you feel more alert and ready for the day.
- 3. Practice mindfulness.** Taking a few minutes to focus on the present moment can help you start the day with a clear mind.
- 4. Listen to music.** Putting on your favorite songs can help you get into a positive mood and make your morning more enjoyable.
- 5. Get dressed for the day.** Putting on your clothes and accessories can help you feel more prepared and confident.

It's Not Mayo, It's Miracle Whip

With its tangy, creamy texture, Miracle Whip is a versatile condiment that can be used in a variety of ways. From dressing to dips, this condiment is a true kitchen staple.

Creamy Potato Gratin

Ingredients: 2 lbs. potatoes, 1/2 cup butter, 1/2 cup milk, 1/2 cup cream, 1/2 cup cheese, 1/2 cup Miracle Whip.

Instructions: Preheat oven to 350°F. Peel and slice potatoes. Boil until tender. Drain and toss with butter. Layer in a greased baking dish. Pour mixture of milk, cream, and cheese over potatoes. Top with Miracle Whip and cheese. Bake for 45 minutes.

INTRODUCING THE NATHAN'S NEW YORK CHEESESTEAK

MADE WITH BLACK ANCHUS BURETTE

\$8.49

TWO N.Y. ICONS

SIMPLE SUP

A hearty bowl of soup with potatoes and onions, perfect for a comforting meal.

SKIN-CONTACT Thanksgiving

Share up the year's most cherished moments with these unique recipes.

SARAH S. DANIELS
MORGAN JONES YEAGER
JUDY HAUBERT

Brown-Butter Sweet Potato Pie

Ingredients: 2 cups sweet potatoes, 1/2 cup brown butter, 1/2 cup sugar, 1/2 cup flour, 1/2 cup milk, 1/2 cup cream, 1/2 cup cheese.

The Main Event

Burn-Butter Spatchcock Turkey

Ingredients: 1 turkey, 1/2 cup butter, 1/2 cup brown sugar, 1/2 cup honey, 1/2 cup maple syrup, 1/2 cup olive oil, 1/2 cup balsamic vinegar, 1/2 cup Dijon mustard, 1/2 cup Worcestershire sauce, 1/2 cup soy sauce, 1/2 cup ketchup, 1/2 cup hot sauce, 1/2 cup apple cider vinegar, 1/2 cup lemon juice, 1/2 cup lime juice, 1/2 cup orange juice, 1/2 cup pineapple juice, 1/2 cup cranberry juice, 1/2 cup pomegranate juice, 1/2 cup mulled wine, 1/2 cup spiced cider, 1/2 cup eggnog, 1/2 cup hot chocolate, 1/2 cup peppermint schnapps, 1/2 cup rum, 1/2 cup vodka, 1/2 cup gin, 1/2 cup tequila, 1/2 cup bourbon, 1/2 cup whiskey, 1/2 cup brandy, 1/2 cup cognac, 1/2 cup rum, 1/2 cup vodka, 1/2 cup gin, 1/2 cup tequila, 1/2 cup bourbon, 1/2 cup whiskey, 1/2 cup brandy, 1/2 cup cognac.

Autumn Kohlrabi Salad

Ingredients: 1 kohlrabi, 1/2 cup carrots, 1/2 cup celery, 1/2 cup red onion, 1/2 cup apple cider vinegar, 1/2 cup olive oil, 1/2 cup honey, 1/2 cup Dijon mustard, 1/2 cup balsamic vinegar, 1/2 cup soy sauce, 1/2 cup ketchup, 1/2 cup hot sauce, 1/2 cup apple cider vinegar, 1/2 cup lemon juice, 1/2 cup lime juice, 1/2 cup orange juice, 1/2 cup pineapple juice, 1/2 cup cranberry juice, 1/2 cup pomegranate juice, 1/2 cup mulled wine, 1/2 cup spiced cider, 1/2 cup eggnog, 1/2 cup hot chocolate, 1/2 cup peppermint schnapps, 1/2 cup rum, 1/2 cup vodka, 1/2 cup gin, 1/2 cup tequila, 1/2 cup bourbon, 1/2 cup whiskey, 1/2 cup brandy, 1/2 cup cognac.

Just Dessert

Brown-Butter Sweet Potato Pie

Ingredients: 2 cups sweet potatoes, 1/2 cup brown butter, 1/2 cup sugar, 1/2 cup flour, 1/2 cup milk, 1/2 cup cream, 1/2 cup cheese.

WINE ENTHUSIAST

101. THE BOTTLE IS THE KEY TO THE TASTE OF THE WINE.

102. THE BOTTLE IS THE KEY TO THE TASTE OF THE WINE.

103. THE BOTTLE IS THE KEY TO THE TASTE OF THE WINE.

104. THE BOTTLE IS THE KEY TO THE TASTE OF THE WINE.

105. THE BOTTLE IS THE KEY TO THE TASTE OF THE WINE.

GINGER SNAPS' BACK

A refreshing beverage with ginger and snaps.

BRINGING UP BEEFSTEAK

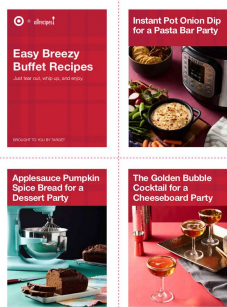
A traditional New York City feast is the perfect occasion to break out your favorite bottle of Cabernet Sauvignon.

BROWN BUTTER
JUDY HAUBERT

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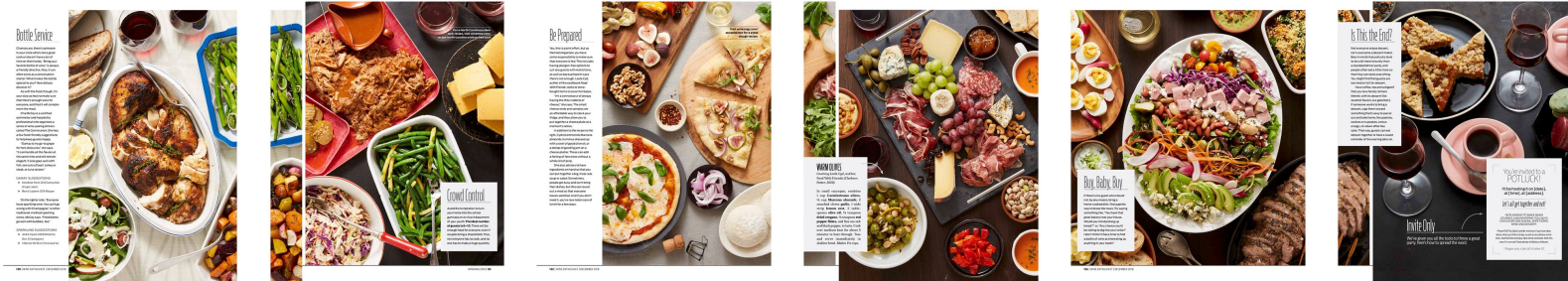
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"Most Americans don't think of green chiles as anything other than a potato champing."



Extra vegetables bread crumbs are also delicious sprinkled on roasted vegetables, salads, or a simple spaghetti with garlic and oil.



OFF THE EATEN PATH

There's a reason why you don't see this kind of food on the menu. It's not just the ingredients, it's the way they're prepared. It's a traditional dish, it's hard to find. Great what could be made.



TO THE BEST CHICKEN I'VE EVER HAD IN MY LIFE, IT WAS SO GOOD I GOT UP AND JOINED THE OWNER OF THE RESTAURANT. THEY DO IT REALLY SIMPLY, VERY OLD-FASHIONED. IT'S THE CHICKEN THAT'S NOT GREASY AT ALL.

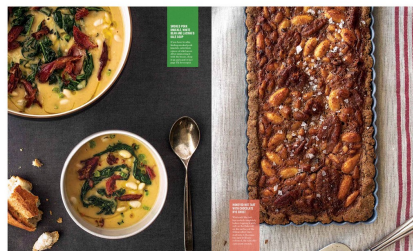
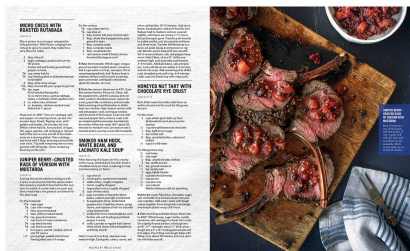
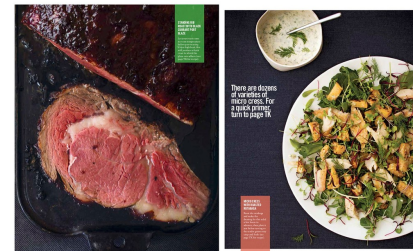


IT'S THIS EXQUISITE LITTLE SHOP IN A VERY NON-TOURISTY TOWN WITH SOME OF THE BEST CHEESE AROUND.

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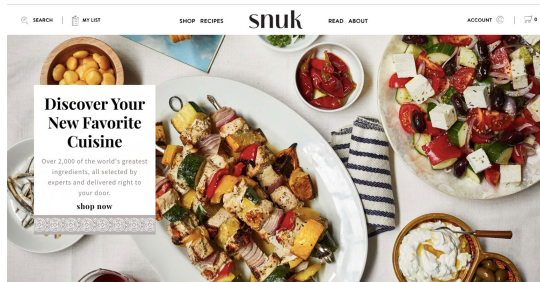
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