

Art Department



Judy Haubert

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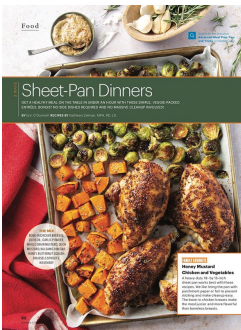
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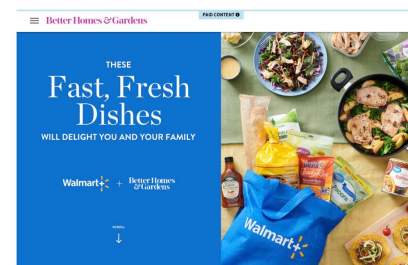
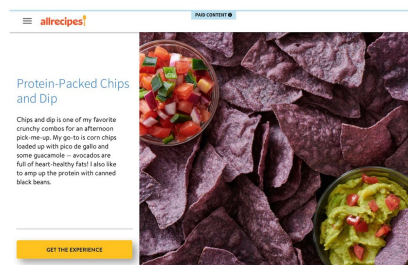
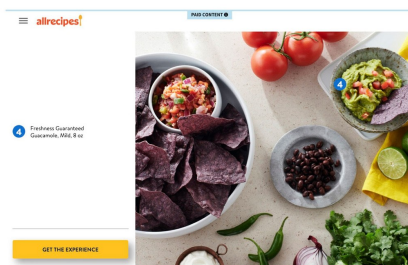
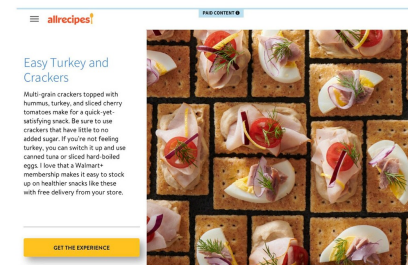
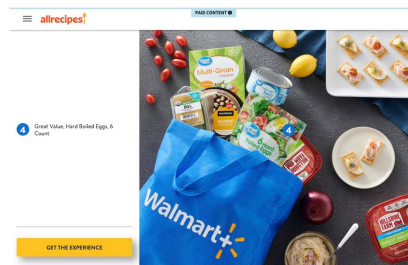
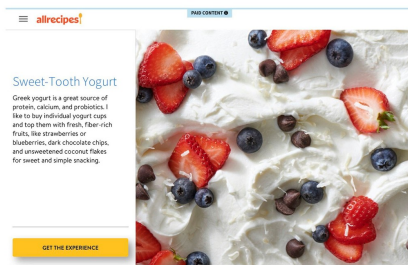
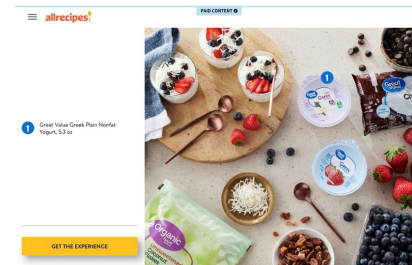
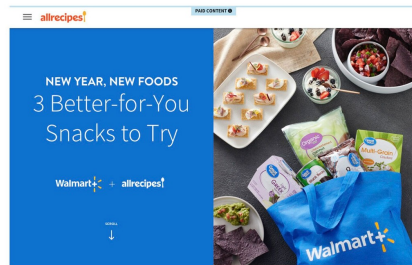
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Better Homes & Gardens

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

Meltingly Creamy Black Like Beefsteak Non-Stick Lame Cooker with Glass 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 INSIDER TIPS TO GET THE BEST RESULTS FROM YOUR FOOD PHOTOGRAPHY. FROM HOW TO STYLIZE TO HOW TO SHOOT, SHE SHARES THE SECRETS TO TAKING AN INSTAGRAM-WORTHY FOOD PHOTO.

IMAGERY + FOOD+WINE

What It Takes to Style a Food Magazine Photoshoot

IMAGERY + FOOD+WINE

“Some recipes require basically no inventory so I can shoot it the weekend!”

THE DAY BEFORE THE SHOOT

Haubert's work starts a day before the shoot, and she spends the day before the shoot preparing for the day of the shoot. She starts by creating a list of all the ingredients and equipment she will need for the shoot. She then goes to the grocery store to buy the ingredients and to the hardware store to buy the equipment. She also spends the day before the shoot cleaning and organizing her workspace.

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

THE DAY OF THE SHOOT

On the day of the shoot, Haubert sets up her workspace and arranges the food items and equipment. She then spends the day of the shoot taking photos of the food items. She uses a variety of techniques to create the best possible images, including using natural light and artificial light. She also uses a variety of props and backgrounds to create the best possible images.

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"THAT'S A WRAP"
 Hearty jobs are heavily featured when the leaves blow through major storms. All things left to be packed up, folded, broken down, moved, and then reassembled when the gusts blow back. The article "You gotta have wrap" for all those 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 artist 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" it, because the meat when there are huge temperature differences, like when you heat it from the center to the outside, it can become dry. A lot of times, you end up too much on state making. You just have to be ready to just keep doing the same thing over and over and over" she adds.



5 Simple Ways to Enhance Your Morning Routine
 Whether it's through your morning coffee, a healthy meal, or a quick workout, there are many ways to start your day on the right foot. Here are five simple ways to enhance your morning routine:

1. Drink water first thing in the morning.
2. Get some fresh air.
3. Eat a healthy breakfast.
4. Exercise.
5. Practice gratitude.



It's Not Mayo, It's Miracle Whip
 Add more flavor to your dishes with this creamy, tangy spread. It's the perfect addition to your favorite recipes.

Creamy Potato Gratin

Ingredients: 2 lbs. potatoes, 1/2 cup butter, 1/2 cup milk, 1/2 cup heavy cream, 1/2 cup cheddar cheese, 1/2 cup parmesan cheese, 1/2 cup onion, 1/2 cup garlic, 1/2 cup salt, 1/2 cup pepper.



Nathan's
 THE FLAVOR OF NEW YORK

INTRODUCING THE NATHAN'S NEW YORK CHEESESTEAK
 MADE WITH BLACK ANCHUS BURETTE

\$8.49

TWO N.Y. ICONS



SIMPLE SUP
 A bowl of simple soup is the perfect comfort food for any day. Here are some ideas for simple soups to try:

1. Tomato soup.
2. Chicken soup.
3. Potato soup.
4. Broccoli soup.
5. Pumpkin soup.



SKIN-CONTACT Thanksgiving
 Share up the year's most delicious meals with these unique recipes.

SARAH S. DANIELS
MORGAN JONES YEAGER
JUDY HAUBERT



The Main Event

Burn-Butter Southcoast Turkey

Ingredients: 1 turkey, 1/2 cup butter, 1/2 cup salt, 1/2 cup pepper, 1/2 cup onion, 1/2 cup garlic, 1/2 cup salt, 1/2 cup pepper.



First Course Nibbles

Autumned Kohlrabi Salad

Ingredients: 1 kohlrabi, 1/2 cup onion, 1/2 cup carrot, 1/2 cup celery, 1/2 cup salt, 1/2 cup pepper.



Just Dessert

Brown-Butter Sweet Potato Pie

Ingredients: 2 sweet potatoes, 1/2 cup butter, 1/2 cup milk, 1/2 cup heavy cream, 1/2 cup cheddar cheese, 1/2 cup parmesan cheese, 1/2 cup onion, 1/2 cup garlic, 1/2 cup salt, 1/2 cup pepper.



WINE ENTHUSIAST

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GINGER SNAPS BACK

Ingredients: 1 ginger snap, 1/2 cup back, 1/2 cup salt, 1/2 cup pepper, 1/2 cup onion, 1/2 cup garlic, 1/2 cup salt, 1/2 cup pepper.



BRINGING UP BEEFSTEAK

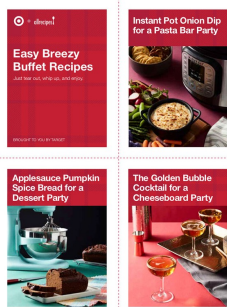
A traditional New York City feast is the perfect occasion to break out your favorite bottle of Cabernet Sauvignon.

BROWN BUTTER
JUDY HAUBERT

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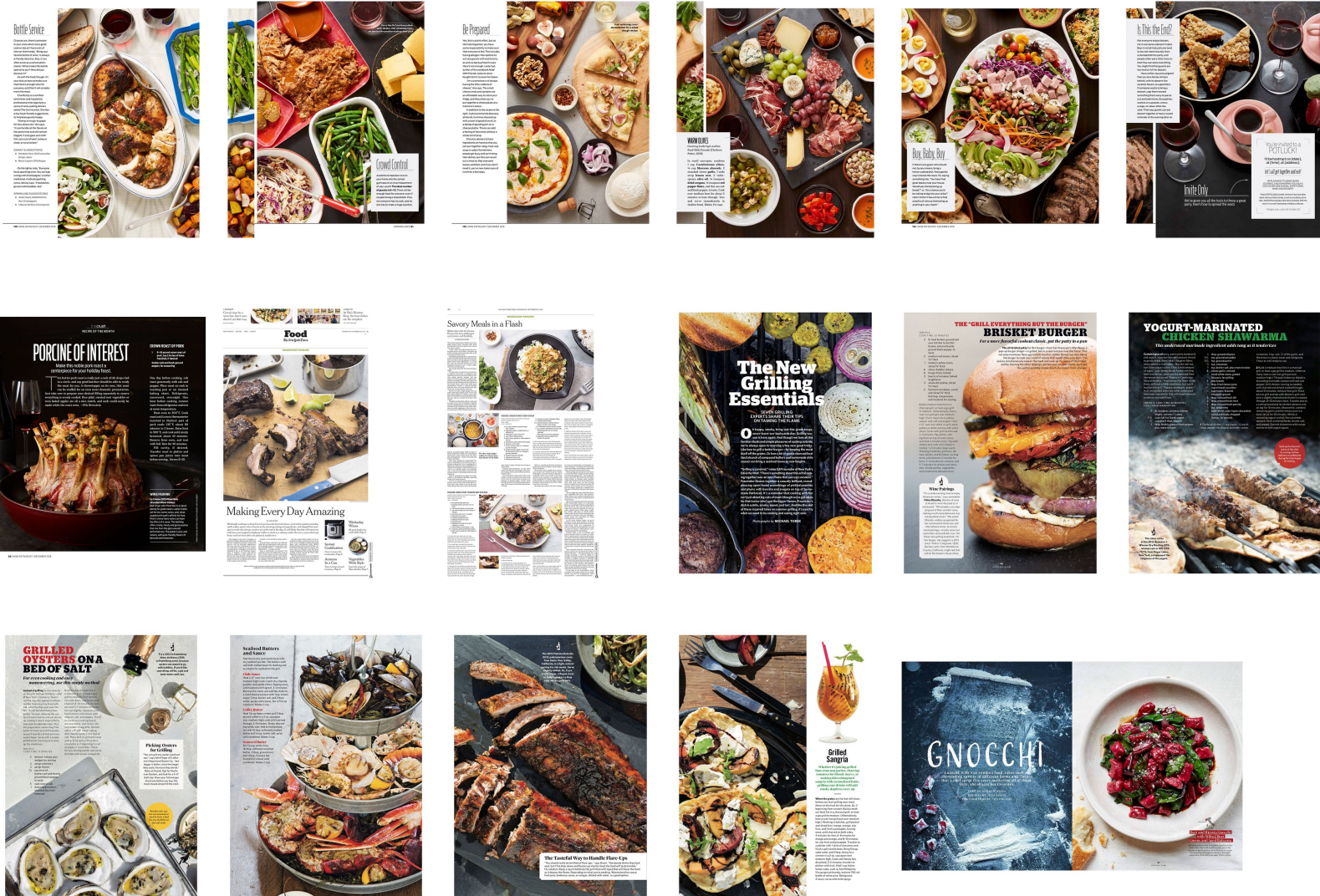
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"Most Americans don't think of green chiles as anything other than a potato champing."



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



Sautéed in hot olive oil.



Wich HUNT



Tasty Turkey Sandwich with Bacon Ketchup

Park Billy Gyro



Squash-Bone Sandwich with Walnut Remouche

Buttermilk Potato Sandwich

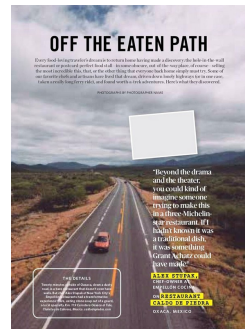


TEST KITCHEN

SPECIAL CITRUS



CAULIFLOWER 5-WAYS



OFF THE EATEN PATH



THE BEST CHICKEN PVE EVER

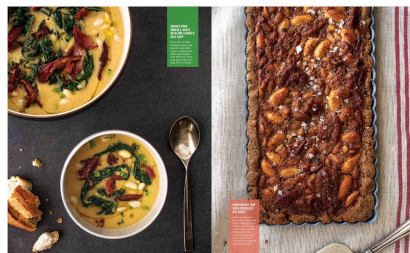
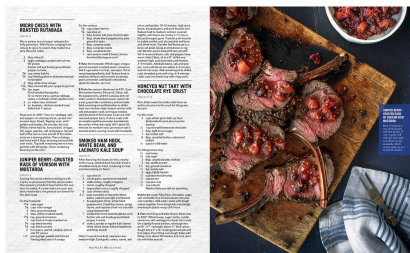
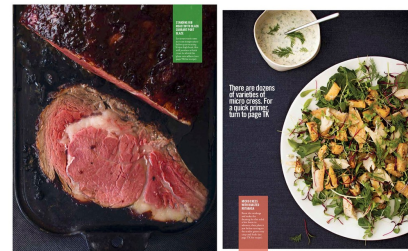


FRENCH LENTIL

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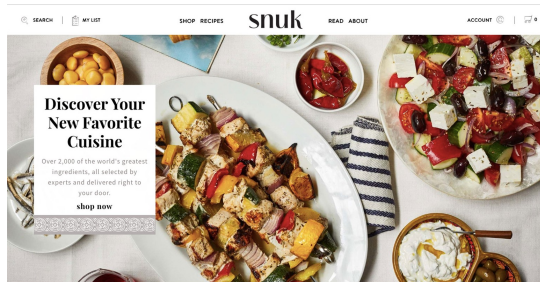
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