

Art Department



Judy Haubert

www.art-dept.com

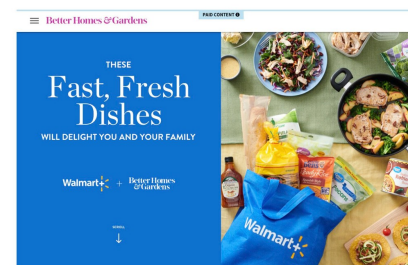
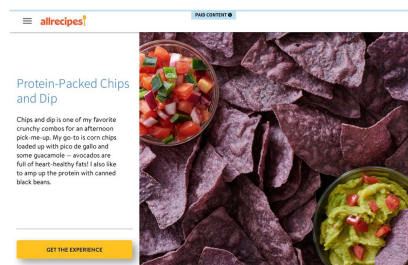
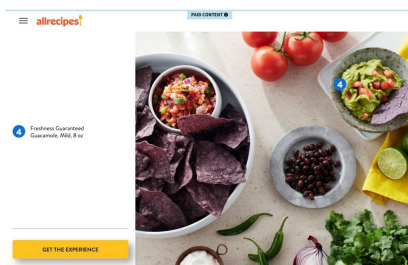
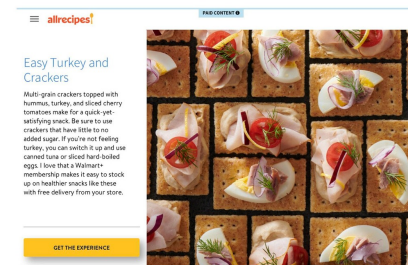
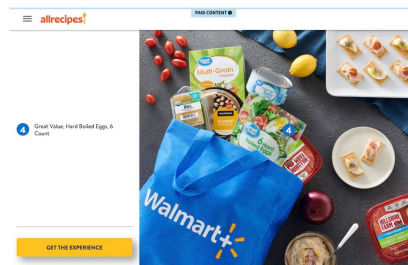
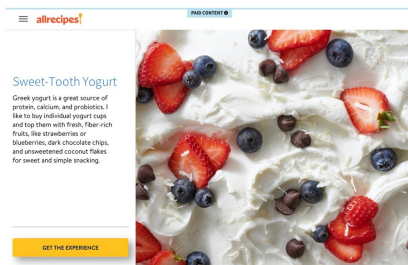
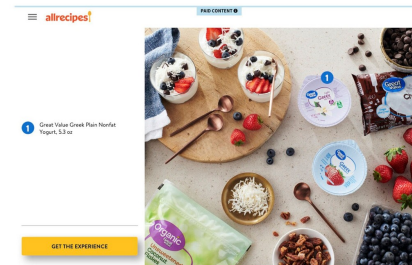
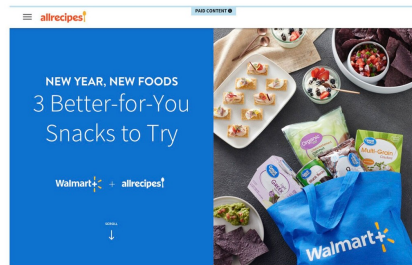
Art Department



Judy Haubert

www.art-dept.com

Art Department



Judy Haubert

www.art-dept.com

Art Department

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 Lanes Center 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 REVEALING TIPS AND SECRETS TO GET YOUR FOOD PHOTOGRAPHS TO BE THE MOST INSTAGRAM-WORTHY YOU CAN BE.

IMAGERY + FOOD+WINE



IMAGERY + FOOD+WINE

The glossy magazine covers on newsstands sea attention. A big bowl of rigatoni with red sauce looks dusted with just the right amount of Parmesan, accompanied by bright herbs and a perfectly sunny fresh egg as a blood-horn with a fresh-out-of-the-oven slice, topped with orange segments and a drizzle of olive oil.

These boldly styled and beautifully photographed dishes—in magazines and on Instagram, all with an Instagram-worthy appeal—don't seem to require a lot of effort. It takes more than good camera angles and a couple of hours of preparation to produce these seductive, mouth-watering food and wine shots. Behind every great professional culinary photo is a pro who knows how to make it look both delicious and aesthetic, whether it's a single plate or a full spread.

Imagery Wine Collection understands this culinary craft, which they recently shared in *Even & Odd*: "Your Friday collection of curated recipes and how-to tips to keep you prep and plate like a pro. So close July the best of a professional food photographer to make the photos healthy up to about 10 minutes. The result: mouth-watering images in a matter of minutes. The food is the star, but the styling is the process and how a chef comes to life. From start to finish."



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

THE DAY BEFORE THE SHOOT

HAUBERT'S WORK PARTS BEHIND THE SCENES OF A PROFESSIONAL FOOD PHOTOGRAPHER FOR THE FIRST TIME. SHE SHARES HOW SHE PREPARES FOR A SHOOT, FROM THE DAY BEFORE TO THE DAY OF THE SHOOT.

HAUBERT'S WORK PARTS BEHIND THE SCENES OF A PROFESSIONAL FOOD PHOTOGRAPHER FOR THE FIRST TIME. SHE SHARES HOW SHE PREPARES FOR A SHOOT, FROM THE DAY BEFORE TO THE DAY OF THE SHOOT.



“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

HAUBERT'S WORK PARTS BEHIND THE SCENES OF A PROFESSIONAL FOOD PHOTOGRAPHER FOR THE FIRST TIME. SHE SHARES HOW SHE PREPARES FOR A SHOOT, FROM THE DAY BEFORE TO THE DAY OF THE SHOOT.

HAUBERT'S WORK PARTS BEHIND THE SCENES OF A PROFESSIONAL FOOD PHOTOGRAPHER FOR THE FIRST TIME. SHE SHARES HOW SHE PREPARES FOR A SHOOT, FROM THE DAY BEFORE TO THE DAY OF THE SHOOT.

Judy Haubert

www.art-dept.com

Art Department



THAT'S A WRAP
 Hearty jobs are already finished when the heavy things throw major work. All that's left to do is back out, transfer, knock down blocks, and wrap up everything when the glass gets low. 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 shoot' 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. We often use heat shields that can be set up to 42°C. Usually, they'll be rolled down too much or start 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 long day or an afternoon nap, a morning routine can help you get started on the right foot. Here are five simple ways to enhance your morning routine:

1. **Wake up early** - Waking up early can help you get a head start on your day.
2. **Drink water** - Drinking water first thing in the morning can help you stay hydrated.
3. **Exercise** - Exercise can help you feel energized and ready for the day.
4. **Take a shower** - Taking a shower can help you feel refreshed and clean.
5. **Get dressed** - Getting dressed can help you feel confident and ready for the day.



It's Not Mayo, It's Miracle Whip
 Add more flavor to your dishes with creamy potato gratin. The key is to use Miracle Whip instead of mayo. Here's how to make it:

Creamy Potato Gratin

Ingredients: 2 lbs. potatoes, 1/2 cup butter, 1/2 cup milk, 1/2 cup Miracle Whip, 1/2 cup cheddar cheese, 1/2 cup parmesan cheese, salt, pepper.

Instructions: 1. Boil potatoes until tender. 2. Drain and slice. 3. Mix butter, milk, and Miracle Whip. 4. Layer potatoes and sauce. 5. Top with cheese. 6. Bake at 350°F for 45 minutes.



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 a chilly day. Here's how to make it:

Ingredients: 2 cups vegetable broth, 1 cup diced carrots, 1 cup diced celery, 1 cup diced onions, 1/2 cup diced mushrooms, 1/2 cup diced tomatoes, 1/2 cup diced potatoes, 1/2 cup diced green beans, 1/2 cup diced chickpeas, 1/2 cup diced lentils, 1/2 cup diced kidney beans, 1/2 cup diced black beans, 1/2 cup diced pinto beans, 1/2 cup diced cannellini beans, 1/2 cup diced garbanzo beans, 1/2 cup diced chickpeas, 1/2 cup diced lentils, 1/2 cup diced kidney beans, 1/2 cup diced black beans, 1/2 cup diced pinto beans, 1/2 cup diced cannellini beans, 1/2 cup diced garbanzo beans.



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
 The turkey is the star of the Thanksgiving meal. Here's how to make it:

Ingredients: 1 turkey, 1/2 cup butter, 1/2 cup milk, 1/2 cup cheddar cheese, 1/2 cup parmesan cheese, salt, pepper.

Instructions: 1. Preheat oven to 350°F. 2. Rub turkey with butter. 3. Stuff turkey with stuffing. 4. Bake for 3-4 hours.



First Course Nibbles
 Start your Thanksgiving meal with these delicious nibbles.

Autumn Kohlrabi Salad

Ingredients: 1 kohlrabi, 1/2 cup shredded carrots, 1/2 cup shredded cabbage, 1/2 cup shredded Brussels sprouts, 1/2 cup shredded kale, 1/2 cup shredded radicchio, 1/2 cup shredded endive, 1/2 cup shredded iceberg lettuce, 1/2 cup shredded romaine lettuce, 1/2 cup shredded arugula, 1/2 cup shredded basil, 1/2 cup shredded parsley, 1/2 cup shredded dill, 1/2 cup shredded chives, 1/2 cup shredded scallions, 1/2 cup shredded green onions, 1/2 cup shredded shallots, 1/2 cup shredded garlic, 1/2 cup shredded ginger, 1/2 cup shredded turmeric, 1/2 cup shredded saffron, 1/2 cup shredded safflower, 1/2 cup shredded flaxseed, 1/2 cup shredded chia seed, 1/2 cup shredded hemp seed, 1/2 cup shredded sunflower seed, 1/2 cup shredded pumpkin seed, 1/2 cup shredded flaxseed, 1/2 cup shredded chia seed, 1/2 cup shredded hemp seed, 1/2 cup shredded sunflower seed, 1/2 cup shredded pumpkin seed.



Just Dessert
 Brown Butter Sweet Potato Pie

Ingredients: 2 cups sweet potatoes, 1/2 cup brown butter, 1/2 cup milk, 1/2 cup cheddar cheese, 1/2 cup parmesan cheese, salt, pepper.

Instructions: 1. Preheat oven to 350°F. 2. Boil sweet potatoes. 3. Mix brown butter, milk, and cheddar. 4. Layer sweet potatoes and sauce. 5. Top with parmesan. 6. Bake for 45 minutes.



WINE ENTHUSIAST
 Discover the best wine for your occasion.

1. **Red Wine** - Perfect for a romantic dinner.
2. **White Wine** - Perfect for a light lunch.
3. **Sparkling Wine** - Perfect for a celebration.
4. **Beer** - Perfect for a casual gathering.
5. **Cider** - Perfect for a fall festival.



GINGER SNAPS BACK
 A refreshing drink with ginger and snaps.

Ingredients: 1/2 cup ginger beer, 1/2 cup ginger snaps, 1/2 cup ginger juice, 1/2 cup ginger oil, 1/2 cup ginger powder, 1/2 cup ginger root, 1/2 cup ginger leaves, 1/2 cup ginger stems, 1/2 cup ginger seeds, 1/2 cup ginger fruit, 1/2 cup ginger bark, 1/2 cup ginger rind, 1/2 cup ginger pith, 1/2 cup ginger pulp, 1/2 cup ginger flesh, 1/2 cup ginger core, 1/2 cup ginger pit, 1/2 cup ginger stone, 1/2 cup ginger seed, 1/2 cup ginger fruit, 1/2 cup ginger bark, 1/2 cup ginger rind, 1/2 cup ginger pith, 1/2 cup ginger pulp, 1/2 cup ginger flesh, 1/2 cup ginger core, 1/2 cup ginger pit, 1/2 cup ginger stone, 1/2 cup ginger seed.



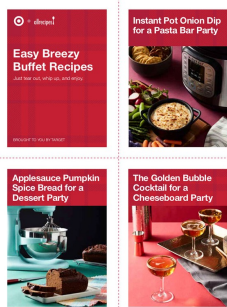
BRINGING UP BEEFSTEAK
 A traditional New York City feast is the perfect occasion to break out your favorite bottle of Cabernet Sauvignon.

JUDY HAUBERT

Judy Haubert

www.art-dept.com

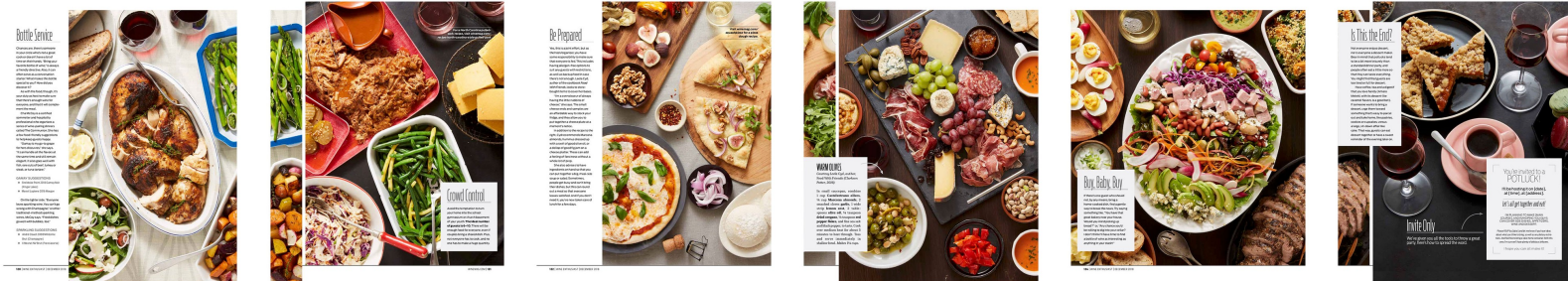
Art Department



Judy Haubert

www.art-dept.com

Art Department



Judy Haubert

www.art-dept.com

Art Department



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



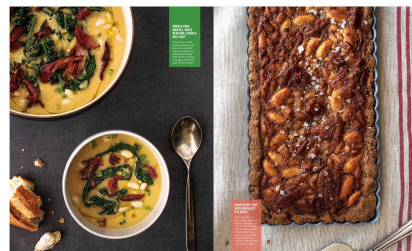
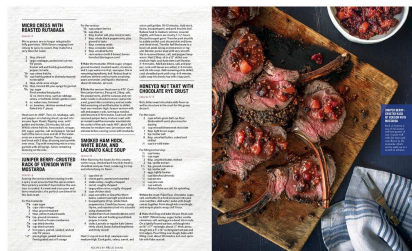
Extra vegetables bread crumbs are also delicious sprinkled on roasted vegetables, salads, or a simple spaghetti with garlic and oil.



Judy Haubert

www.art-dept.com

Art Department



Judy Haubert

www.art-dept.com

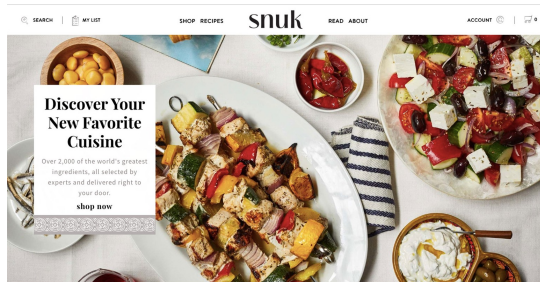
Art Department



Judy Haubert

www.art-dept.com

Art Department



Judy Haubert

www.art-dept.com