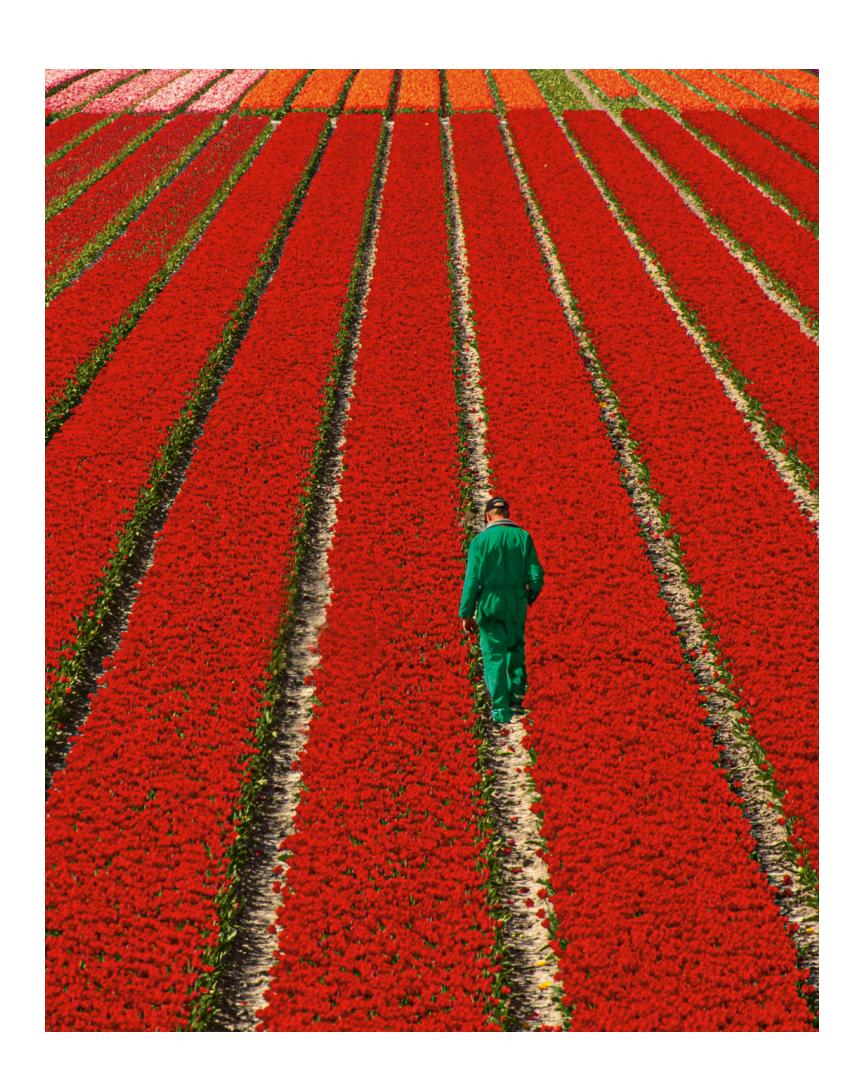
FXL + Reflow EPUBv2

Finding Best Practices for Combining Fixed and Reflow in one publication

Print Example - Photography



UNDERSTANDING PORTRAIT PHOTOGRAPHY

Choosing the Right People

A chief advantage that location photographers have over studio portrait photographers is the opportunity to photograph people in a seemingly infinite variety of environments all over the world. This freedom to choose not only which environment but also which people you photograph translates into far more opportunities to be truly creative. After all, there are only so many backgrounds one can use in a studio.

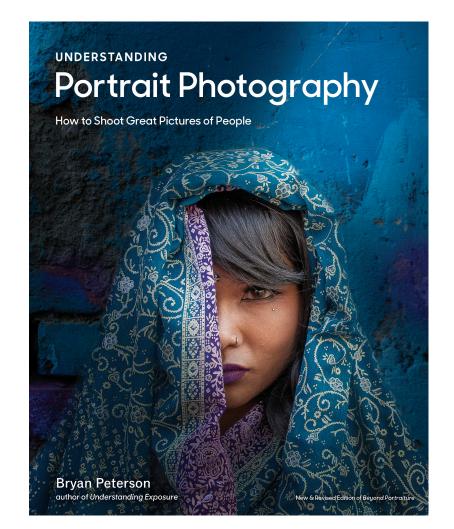
Perhaps more important, though, is that location photographers encounter subjects on their own turf, where, understandably, people are more likely to feel at ease, at least when they are first approached. But all of this freedom doesn't guarantee success. In truth, some of my most compelling subjects were at first the most resistant, but because they fit the part I imagined so perfectly, I simply had to be more patient than at other times. Eventually, short of someone being a fugitive or in a witness protection program, most if not all subjects will give in—if you are willing to invest the time.

The result of the increased subject variety that you get as a location people photographer is the increased importance of choosing the right people. One of the primary considerations of photographing anybody is making believable results. Whether you're on vacation or on a quest to someday be a commercial photographer, your goal should be to return with some hard evidence that you really did photograph a doctor or a homemaker or a lawyer or that fisherman from Scotland or that computer science major from Singapore.

Would you portray a person who is clearly overweight as a tennis pro? Would you portray a man dressed in dirty and worn-out clothes as CEO? Would you portray a very conservative looking twenty-five-year-old woman as the owner of a tattoo shop? Of course not, and it's not because you're prejudiced. It's because you want your subjects to be believable.

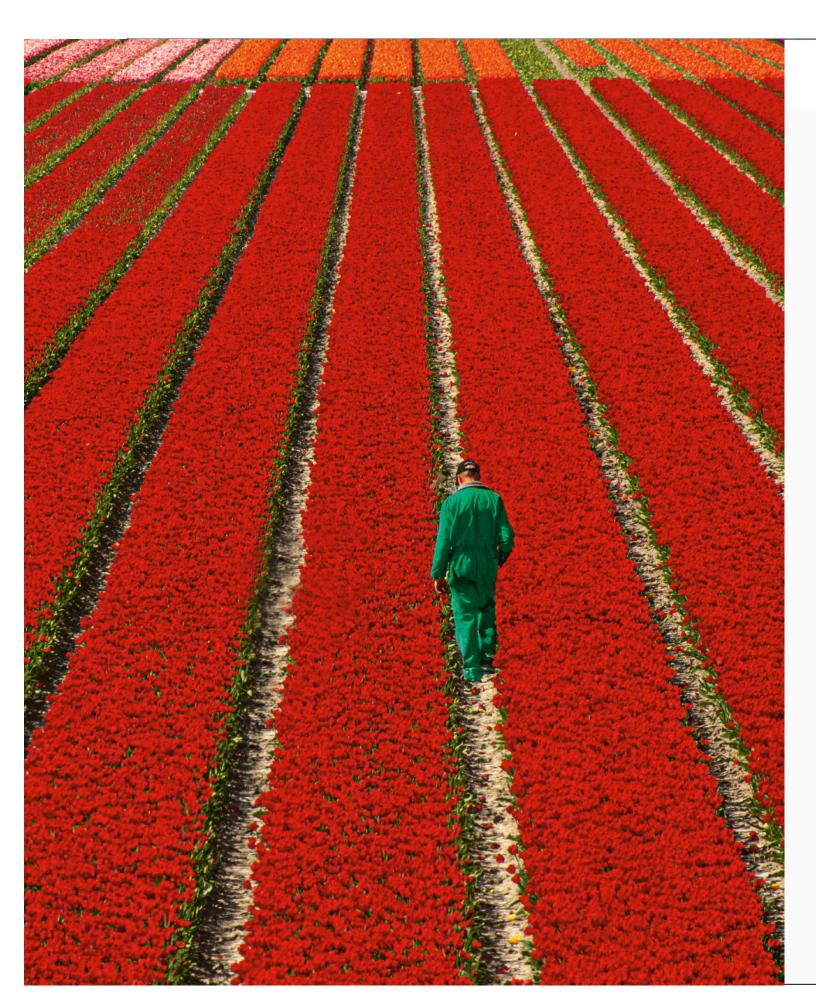
PRACTICE "Casting"

All of us have seen movies and, at one time or another, commented that an actor was miscast and not believable in a role. Perhaps you've even gone so far as to say that the actor didn't look the part. The same can apply to photography. Whether you're consciously or subconsciously thinking about someone's appearance, you'll find that there's always that one person you see who you feel is perfect for your planned composition. Whether your goal in selecting a subject is to win a photo contest or simply to add a compelling image to your photo gallery, think of yourself as a "casting director" and see how it influences your choices.



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Possible Ebook Example - Photography



Understanding Portrait Photography

Choosing the Right People

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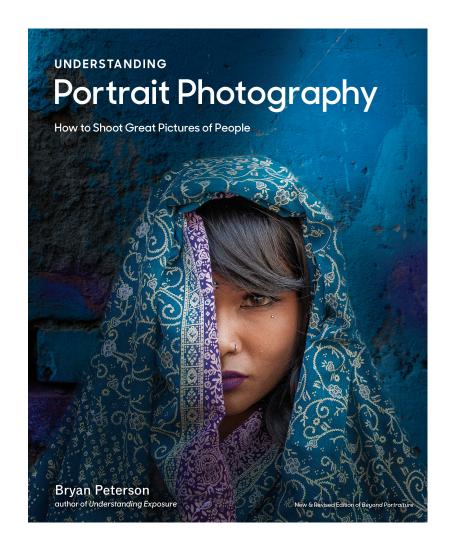
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Possible Ebook



Current Ebook



Print Example - Cookbook



Garlicky White Bean Dip

CASEY ELSASS

SERVES 2

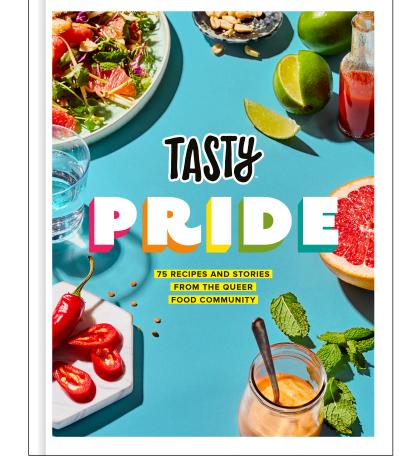
- 2 garlic cloves, smashed, plus 1 clove, halved
- 6 sprigs of fresh thyme
- 4 fresh sage leaves
- 1/4 cup olive oil, plus more for brushing
- 1 baguette or crusty loaf of bread
- 1 (15.5-ounce) can cannellini beans, drained and rinsed
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon red pepper flakes 1/4 teaspoon kosher salt
- ¼ teaspoon kosher salt Freshly ground black pepper

CASET ELSASS

In a lifetime of happy kitchen memories, some of my best and brightest are the times I've spent cooking with boyfriends. Ben was my college boyfriend, so our kitchen was lean on luxuries but rich in young love. Paul was a bartender who worked nights, and making dinner was a ritual I looked forward to all day, our chance to share support and steal kisses during the brief window in which our schedules lined up. Dio loves to fill the kitchen with Greek pop music, singing and dancing up a storm, making me cry with laughter, and whispering S'agapó (Greek for "I love you") in my ear. The meals are always a little beside the point, but there is a special alchemy in having the person I love most at my side that inspires some of my greatest creative cooking. One of my favorite dishes is this white bean dip, which was invented in the lean college years with Ben, but has stood the test of time as my dinner-party secret weapon. The steps make ideal work for two people—you and a lover, a partner, a best Judy, or whoever gives you love and inspiration in life right now—but is just as easily whipped up solo when your kitchen is awaiting its next muse.

- 1. In a medium saucepan, combine the smashed garlic, the thyme, sage, and olive oil. Heat the saucepan over low heat, swirling the pan occasionally, until the sage crisps and the garlic just starts to brown, about 15 minutes. Use tongs to transfer the prettiest sage leaf to a paper towel to drain. Remove and discard the remaining sage, thyme, and garlic, leaving the oil behind in the pan.
- 2. Place a medium skillet or grill pan over medium-high heat. Slice the baguette into rounds about ½ inch thick and brush both sides with olive oil. Working in batches, toast the rounds for about 1 minute, until crispy and browned, and then flip and cook for about 1 minute on the other side. As you remove the rounds, gently rub one side with the halved garlic clove. Arrange the rounds on a serving plate or small cutting board.
- 3. Heat the infused oil in the pan from step 1 to medium and add the cannellini beans. Sauté for about 5 minutes, stirring often, until the beans start to fall apart and become creamy. Use a wooden spoon to smash half the beans, keeping the dip a bit chunky.
- 4. Add the lemon juice, red pepper flakes, salt, and a generous amount of pepper to the beans. Stir to incorporate, then transfer the dip to a serving bowl. Place the fried sage leaf on top, garnish with more black pepper, and serve with the toasted bread.

DIPS, FINGER FOODS & SNACKS



Possible Ebook Example - Cookbook



Tasty Pride

Garlicky White Bean Dip

In a lifetime of happy kitchen memories, some of my best and brightest are the times I've spent cooking with boyfriends. Ben was my college boyfriend, so our kitchen was lean on luxuries but rich in young love. Paul was a bartender who worked nights, and making dinner was a ritual I looked forward to all day, our chance to share support and steal kisses during the brief window in which our schedules lined up. Dio loves to fill the kitchen with Greek pop music, singing and dancing up a storm, making me cry with laughter, and whispering S'agapó (Greek for "I love you") in my ear. The meals are always a little beside the point, but there is a special alchemy in having the person I love most at my side that inspires some of my greatest creative cooking. One of my favorite dishes is this white bean dip, which was invented in the lean college years with Ben, but has stood the test of time as my dinner-party secret weapon. The steps make ideal work for two people—you and a lover, a partner, a best Judy, or whoever gives you love and inspiration in life right now—but is just as easily whipped up solo when your kitchen is awaiting its next muse.

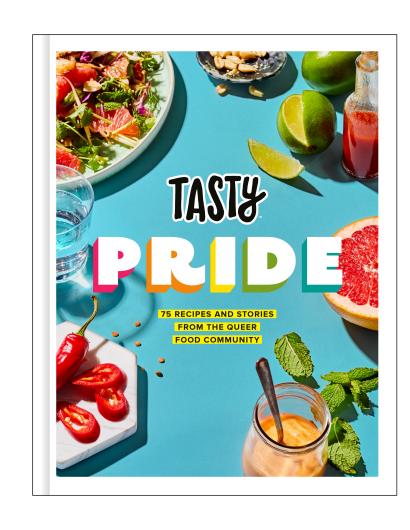
- 1 (15.5-ounce) can cannellini beans, drained and rinsed

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Print Example - Self-Help





Possible Ebook Example - Self-Help





Current Ebook

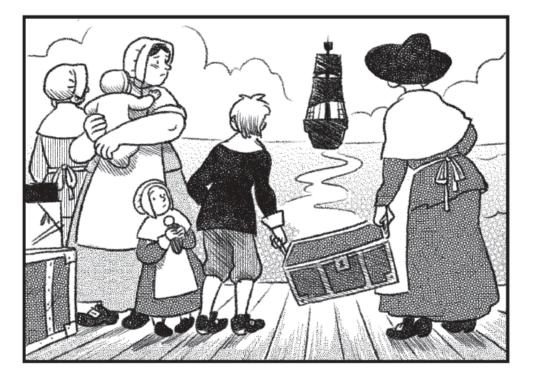


Possible Ebook

Print Example - Kid's Comic +

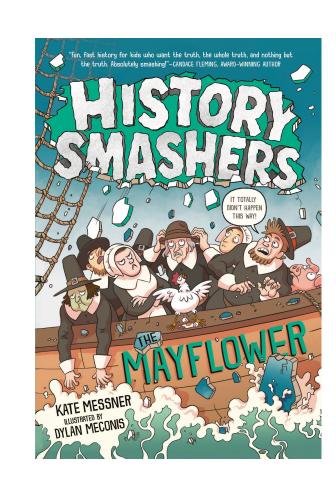


But Brewster didn't give up. About a year later, he took his group north in England and found another ship. Officials discovered their plan and tried to catch them again. But this time the Separatists saw the authorities coming. Most of the men had boarded the ship, and in a panic they brought up the anchor, hoisted the sails, and took off. The women and children, who hadn't boarded yet, were still waiting on the dock with most of their belongings.

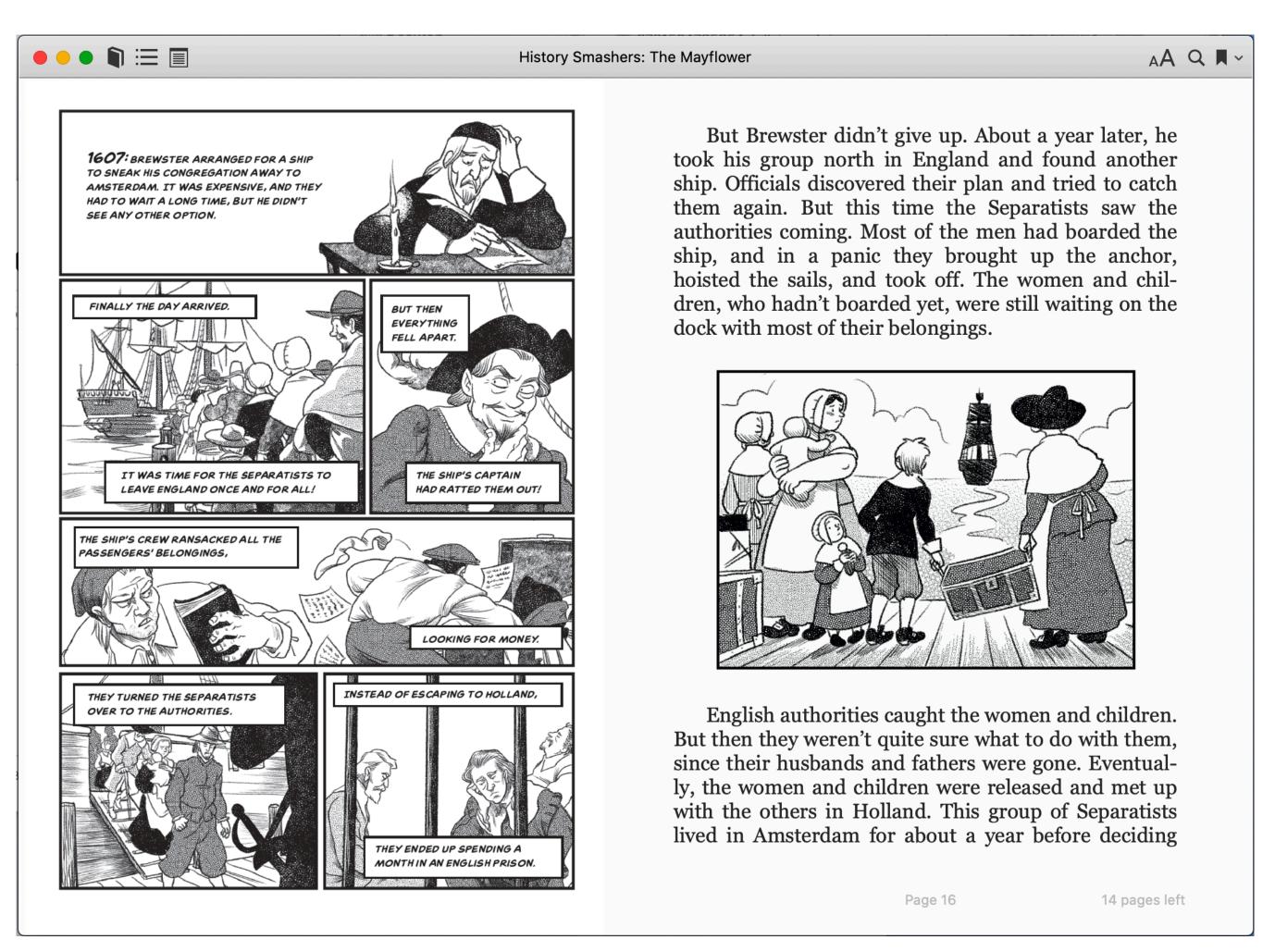


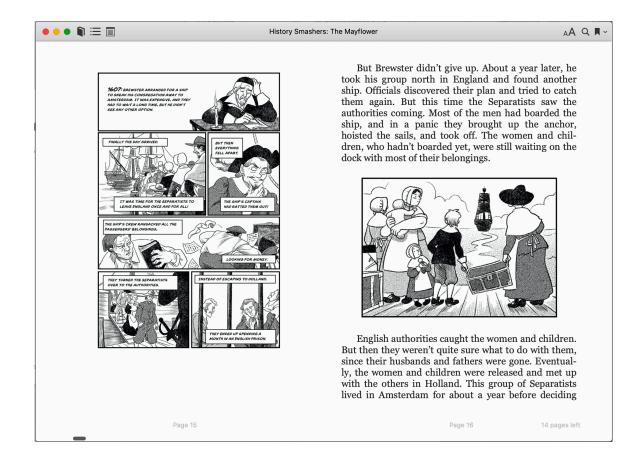
English authorities caught the women and children. But then they weren't quite sure what to do with them, since their husbands and fathers were gone.

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Possible Ebook Example - Kid's Comic +





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