

Art Department



Judy Haubert

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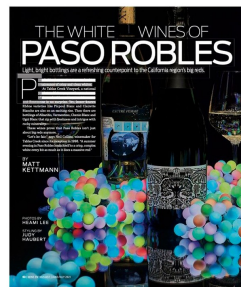
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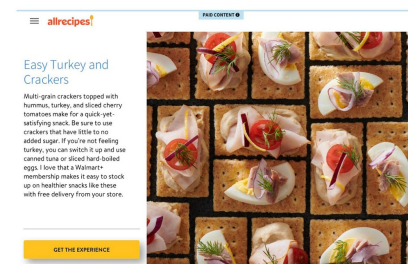
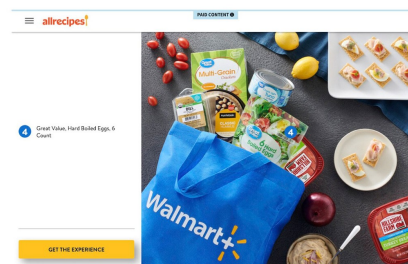
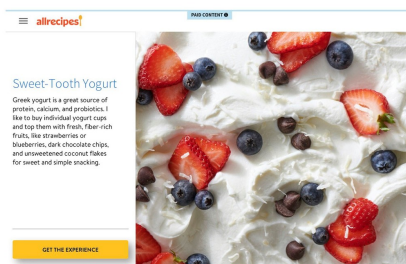
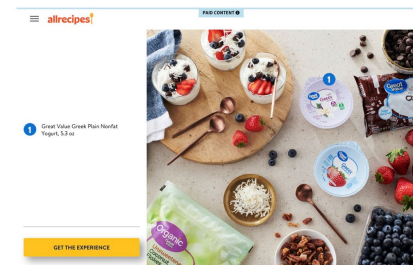
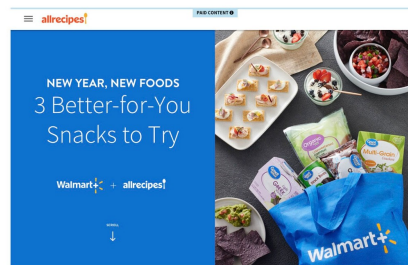
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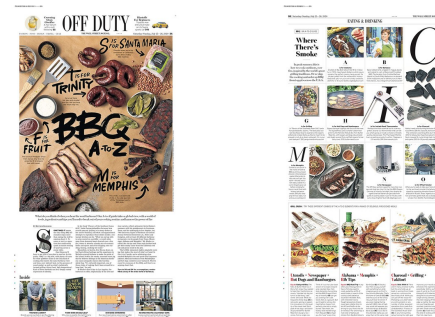
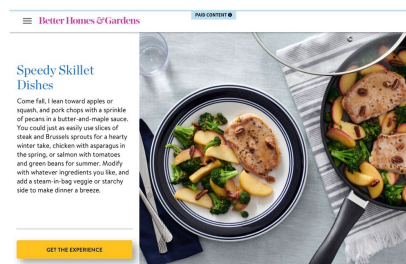
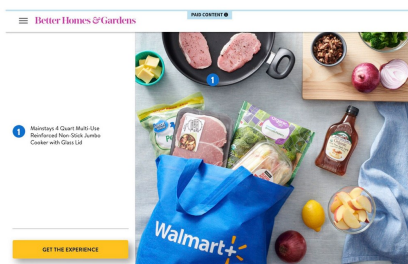
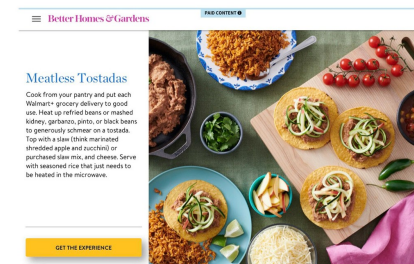
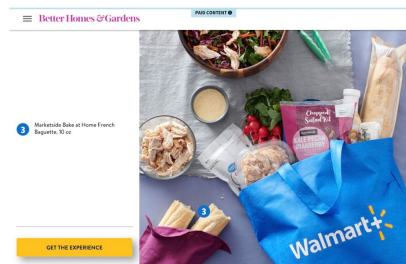
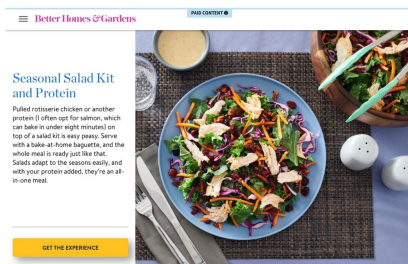
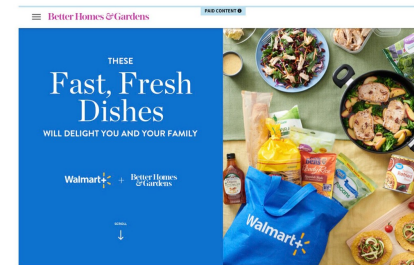
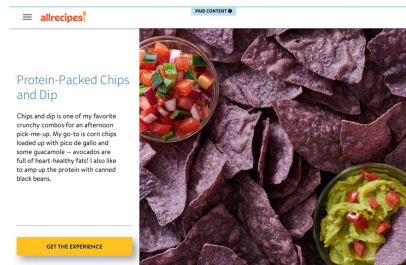
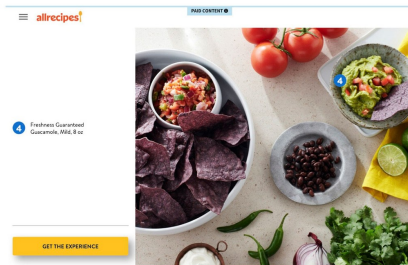
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What It Takes to Style a Food Magazine Photoshoot

IMAGERY • FOOD+WINE

The glossy magazine covers on newsstands have more attention to a big bowl of spaghetti with red sauce than that dish with just the right amount of Parmesan on top.

These boldly styled and beautifully photographed dishes—my magazines and cookbooks, and even on Instagram—are what home cooks yearn to create. And it takes more than good camera angles and a couple of hours of preparation to produce these visually mouthwatering food and wine photos. Behind every great professional culinary photo is a stylist who knows how to make food look delicious and realistic, whether it's a single plate or a full spread.

Imagery Wine Collection understands this culinary craft, which they expertly present in *Stylish Your Table*, a collection of colorful recipes and how-to tips to help you style your own food. The book is a guide to creating professional food styling, from styling a single dish to a full spread. The book is a guide to creating professional food styling, from styling a single dish to a full spread.



"Some recipes require basic making it in its entirety so I can what it the next day"

THE KEY APPROX THE SHOOT

Magazines were made to be seen. The key to a successful magazine photo is to make the food look as good as it tastes. The key to a successful magazine photo is to make the food look as good as it tastes. The key to a successful magazine photo is to make the food look as good as it tastes.



"Placing 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

Preparation for a photoshoot is a key part of the process. The key to a successful magazine photo is to make the food look as good as it tastes. The key to a successful magazine photo is to make the food look as good as it tastes. The key to a successful magazine photo is to make the food look as good as it tastes.



"THAT'S A WRAP"

Haubert's job is basically finished when she hears those three magic words. All that's left to do is pack up her supplies, break down props, and make everything when she gets back home. The effort that goes into each shot is a testament to the art of food styling.

"I love hearing 'It's a wrap!' Haubert says. 'They really do say that. And those are some great words to hear.' But sometimes there are delays that present greater challenges, like a crown roast—which is expensive, so it's essential to keep it in one go—or ice cream. I struggle the most when there are huge temperature differences, like when you need to shoot that something is either hot or too cold. Haubert says, 'If a dish looks done but hasn't quite reached the right temperature, you just have to wait until the same thing cools and cools and cools.' She adds.



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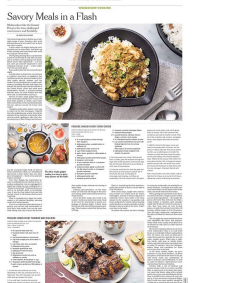
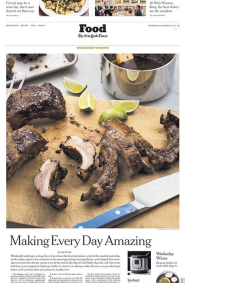
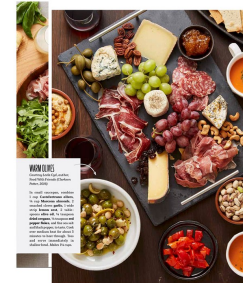
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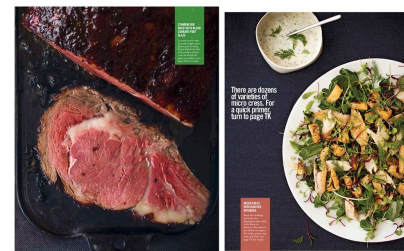
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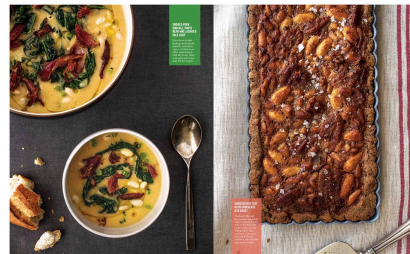
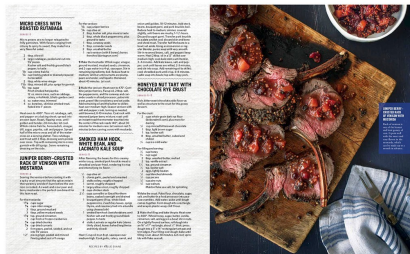
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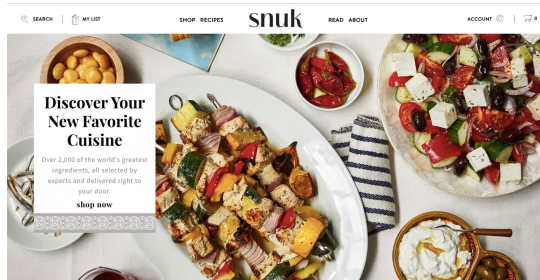
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