

AGRARIAN KITCHEN

FOOD PHOTOGRAPHY WORKSHOP

\$3,250

the agrarian
kitchen

IRON
CHEF
SHELLIE

PHOTOGRAPHY
by Ewen Bell



HEAVEN IN HOBART

Join us for 4 days to cook and shoot in the Agrarian Kitchen plus explore some of Hobart's best culinary adventures. Iron Chef Shellie and Ewen Bell will be cooking up some beautiful exposures and sharing their secret recipes for lovely photography.

Sept 7-10 2018
Max group size of just 6 people

1

ACCOMMODATION

4 DAYS STAYING IN A PRIVATE LODGE WITH TWIN SHARE ROOMS

3

COOL GEAR

PLAY WITH SOME GROOVY LENSES AND FANCY FLASH KITS

5

INDULGENCE

LET US SHARE OUR PADDOCK TO PLATE DINING AND SUPERB LOCAL WINES

2

INSPIRATION

FABULOUS FOOD PREPARED ON SITE FOR YOU TO SHOOT AND EAT

4

EDUCATION

LEARN FROM THE PROFESSIONALS HOW TO STYLE AND SHOOT

6

PERSONAL

VERY INTIMATE WORKSHOPS OF JUST 6 PEOPLE





WORKSHOP SCHEDULE 2018

We gather at Agrarian Kitchen on Sept 7 for a 10am start

- Sept 7**
@ Agrarian
- 10am - Welcome drinks and introduction
 - 12pm - Lunch and photography session
 - 2pm - Farm walk with Rodney
 - 3pm - Processing session and printing
 - 7pm - Dinner and transfer to cottage accommodation
- Sept 8**
@ Agrarian
- 9am - Arrive at Agrarian Kitchen and meet the garden
 - 10am - Advanced Techniques with Tilt-Shift, Flash and Tetherings
 - 12pm - Lunch @ Agrarian
 - 2pm - Processing RAW files part 2
 - 3pm - Styling and shoot session with Shellie
 - 7pm - Dinner at Agrarian Eatery
- Sept 9**
@ Hobart
- 10am - Visit the pottery makers
 - 1pm - Lunch & Wines @ Frogmore Creek
 - 5pm - Final printing session
 - 7pm - Farewell dinner at the cottage
- Sept 10**
Departure
- 8am - Breakfast and farewells
 - 10am - Checkout and head home

**FULLY
INCLUDED**

EVERYTHING is included except your flight to Hobart. Bring your laptop and camera, plus have a tinker with some of our professional gear as well.

We know some amazing places to eat and shoot in Hobart, in addition to the incredible inspiration of Rodney and his Agrarian Kitchen.

All arrangements are taken care of on your behalf, including the accommodation. We'll even drive you around so you're free to relax and enjoy that wine tasting.







TECHNICAL & CREATIVE

This is a chance to find the bridge between the technical challenges of shooting high quality food imagery and the creative journey that inspires us.

Feed both sides of the brain with on-hand expertise for styling, set design, prop selection, camera equipment, advice on lenses plus professional techniques for processing RAW files to achieve publication quality pics.

GOOD GEAR

The lens is more important than the camera, and a fast or wide lens can give you more creative opportunities. We'll also make available a tilt-shift lens for you to experiment with.

Don't think you have to be an expert already. If your lens can shoot at f/2.8 you can do this workshop.

Tripod? Bring it if you have one and prefer to use it. They are not essential for food photography but for some people they would rather not leave home without it. Flash? We'll have some professional flash gear on hand to play with if you want to explore this aspect of shooting food and studio lighting.

YOUR LAPTOP

We encourage you to bring your laptop so you can explore for yourself what we practice in the sessions. The week before arriving we'll remind you to download a trial copy of Capture One or Lightroom. We'll show you the rest.

We'll be putting special attention on the presentation of your photos, not just shooting them. Making your images work well in a layout for print or digital is the next step beyond processing a digital file.

Think of this as a chance to build a folio, presenting a range of skills or building a collection tailored to a stylistic theme.





YOUR CAMERA

This is not a workshop restricted to professional cameras, we invite everyone and anyone who simply wants to enjoy their food and photography.

You'll need a DSLR camera and a lens or two. 24mm for big scenes and a 50mm lens for shooting lovely food at Agrarian. We will chat with you before the workshop to make sure you have a suitable lens, or can borrow one of ours.

We'll provide some lovely studio lights to help you practice controlled lighting with your photography, but equally we'll show you how to grab great shots when you're on the road (or at the cafe).

A good 24-70mm lens will do the job, but a fast f/1.4 50mm will be even better for pushing your photography to the highest level. We'll show you why.



TASTE TASSIE

We've included a little touring around Hobart so you can take your new found skills on the road.

We spend a little time with two of our favourite pottery makers in Hobart to explore their creative ideas and get a chance to understand why throwing pots is so important to the dining experience, and to your food photography.

We also visit a fantastic winery for a lunchtime shoot session, complete with fine wines and inspiring dishes. This will be a terrific test of the skills you've cultivated on the workshop, and another chance to explore the art of food photography in a real life situation.

It's also a great way to go home with a genuine appreciation for the wonderful food and wine of the region :)



ACCOMMODATION

The workshop price is based on twin-share accommodation in a lovely town house in Hobart. You will be sharing a room with someone of the same sex only.

The single room option costs \$400 and is offered in order of first to book. In the event of there being no twin share beds available you will have to book for the single room option.

This sometimes happens when we have 5 women and 1 man in the group, for example, and consequently the fellow has to book a single room.









YOUR STYLIST IRON CHEF SHELLIE

Self taught recipe developer, food stylist and photographer. Shellie has nearly a decade of blogging experience and now shoots and styles with some of Australia's best chefs. Shellie has a rare depth of knowledge in food, from the garden to the kitchen to the table to the camera. And everything she does comes with a giggle and a smile.

Shellie will show you how to turn a cake into a work of art with just a props and a little flair. Her collection of food styling props is the envy of her peers, the result of many years collecting random pieces of crockery, odds, ends and what most people would classify as junk.

When you join this food photography workshop you'll quick see why we call Shellie "The Queen of Props" .

www.ironchefshellie.com.au



YOUR PHOTOGRAPHER EWEN BELL

Travel photographer, journalist and former “editor at large” for Digital Photography magazine. Ewen photographs for Food & Travel UK, Lonely Planet Traveller UK, Luxury Travel, Vacations & Travel and several other publications in any given year.

Ewen will share his knowledge on how to turn photography into a successful career, or cultivate the joy of following a journey of love.

We welcome professionals on these workshop who want to talk about career development. Sharing is caring.

www.ewenbell.com

www.photographyfortravellers.com

the agrarian kitchen

Agrarian Kitchen is no ordinary place for food and photographers. Rodney Dunn and his wife Severine Demanet created this unique place as a cooking school and traditional garden, a rich place that nurtures culinary expression with home grown produce and meats. It's a working farm with a wonderful and spacious kitchen that offers light and lovely flavours for photographers.

Rodney has form in the world of publishing as former Food Editor at Gourmet Traveller in Australia and having worked on some truly beautiful books of his own. He's no stranger to excellent photography and has a rich aesthetic that inspires all who visit.

www.theagrariankitchen.com







4 DAY WORKSHOP / HOBART
SEPTEMBER 7-10, 2018
MAXIMUM OF 6 PEOPLE
\$3,250

HOW TO BOOK

To secure your place in the group of six for indulgence and inspiration, email your booking to ewen@ewenbell.com. Once your registration and deposit has been received your place in the workshop is confirmed. A non-refundable deposit of \$950 is required at time of booking.

