

# Agrarian Kitchen

Food Photography Workshop  
\$2,750

## Heaven in Hobart

Join us for 4 nights 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.

Nov 24-28, 2015  
Max group size of just 6 people



PHOTOGRAPHY  
by Ewen Bell

IRON  
CHEF  
SHELLIE

the  
agrarian  
kitchen

1

## Accommodation

4 days staying in a luxury lodge with twin share rooms

2

## Inspiration

Fabulous food prepared on site for you to shoot and eat

3

## Cool Gear

Play with some groovy lenses and fancy flash kits

4

## Education

Learn from the professionals how to style and shoot

5

## Indulgence

Fine dining and fine local wines in generous supply

6

## Personal

Very intimate workshops of just 6 people





# Workshop Schedule

- Nov 24  
in Hobart
- Arrange your flight to Hobart for arrival after 2pm  
3pm - Check in to our accommodation  
7pm - Welcome dinner at Ethos Eat Drink
- Nov 25  
@ Agrarian
- 9am - Arrive at Agrarian Kitchen and meet the garden  
10 am - Still life shooting and styling  
12pm - Lunch @ Agrarian  
2pm - Processing RAW files and second shoot session  
6pm - Return to Hobart for dinner
- Nov 26  
@ Agrarian
- 9am - Morning tea shoot session  
10am - Advanced Techniques with Tilt-Shift, Flash and Tetherings  
12pm - Lunch @ Agrarian  
2pm - Final shoot session and RAW Processing  
6pm - Return to Hobart for dinner
- Nov 27  
in Hobart
- 8am - Sweet eats in Hobart  
10am - Visit to Mona  
1pm - Lunch & Wines @ Frogmore Creek  
7pm - BBQ Dinner
- Nov 28
- 10am - Checkout  
(Suggestion to visit Salamanca Market)

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 on your lens, if your camera can shoot at f/4 you can do this workshop.*

Tripod? Bring it if you have one or we can always share among the group. Tripods with a horizontal center column are ideal for food photography. Flash? Only if you really want to. 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 outings to farms and the market, and a 50mm lens for shooting lovely food at the farm house. 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, plus a fast f/1.4 50mm will be rather useful too. We'll show you why.



# Taste Tassie

We've included a full day of exploring my favourite places around Hobart so you get a taste of Tasmania beyond the charms of Agrarian Kitchen.

Wine tasting and a visit to Mona is included, but we also get off the highway and visit some very small and very charming local treats.

Included with the registration price is dinner at my two favourite Hobart kitchens, Garagistes and Ethos Eat Drink. These are both exceptional and unique, but very different to each other.

We want all our guests to enjoy the true tastes of Tasmania, and it's truly delicious.









# Your Cook Iron Chef Shellie

Self taught cook, baker, food stylist. Shellie is a graphic designer during the week, and a food blogger on the prowl in Melbourne and Australia. Constantly trying to replicate dishes from around the world, or merely inventing them off the top of her head. And always 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](http://www.ironchefshellie.com.au)



# Your Photographer Ewen Bell

Travel photographer, journalist and “editor at large” for Digital Photography magazine. Ewen photographs for Food & Travel UK, Lonely Planet Traveller UK, Vacations & Travel Magazine in Australia, Escape Travel syndicated nationally 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.

[www.ewenbell.com](http://www.ewenbell.com)

[www.photographyfortravellers.com](http://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. Good friend and former photographer at Gourmet Traveller, Luke Burgess, is one of the masterminds behind Garagistes. We'll dine there too during the course of the workshop :)

[www.theagrariankitchen.com](http://www.theagrariankitchen.com)





4 Night Workshop / Hobart  
November 24-28, 2015  
Maximum of 6 People  
\$2,750

## How To Book

To secure your place in the group of six  
for indulgence and inspiration, email your  
booking to [ewen@ewenbell.com](mailto: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.

