

EXPOSURES

Springfield Photographic Society

Photo challenges

September: Dr. Seuss Sculpture Garden

October: Soft Focus

November: Jumping

December: Beads of Water

January: House of Worship/Church/Temple

February: Photographers/Photographer

March: Snow Scene

April: Reflections

May: By the Sea

Meet Carol Reed

The images of Carol Reed are featured in the Member Profile this month. She is the latest member we're getting to know in Exposures. Turn to pages 2 and 3 for a look at her work.

We'd like you to participate as well. To do so, submit a short biography, a portrait and a selection of 8-10 photos to Jim Gillen at gillenj@me.com.

Calendar

Jan. 28	Speaker: Lisa Langell
Feb. 24	Members' showcase
March 24	Speaker: Sarah Marino
April 28	Speaker: Mark Bowie
May 26	Year-end banquet

Welcome

Welcome to new member Deanna Pinney Jantzen of Franklin. SPS membership is up to 82.

Cuchara explains advantages of mirrorless cameras, lenses

By JIM GILLEN

Mirrorless cameras offer numerous advantages over DSLRs, according to Lisa Cuchara.

Speaking via Zoom with Springfield Photographic Society members on Dec. 6, Cuchara said she and her husband Tom switched from DSLR to mirrorless about four years ago and never looked back. They are now Olympus educators, explaining the brand's features to many audiences.

Perhaps the most important advantage, she said, is the ability to compose and see the photo in the electronic viewfinder or screen. The viewfinder adjusts to the light as the settings are changed. White balance and the histogram can be displayed in the viewfinder so she can see the image as it will appear later, Cuchara said. This means she doesn't have to chimp, look at the screen after shooting to see how the image might turn out.

The elimination of the mirror also has huge implications, she said. The camera can be smaller, lighter and offer a high frame rate, in the case of the Olympus it can reach 60 frames per second. Mirrorless cameras feature in-body image stabilization which, when combined with a lens' image stabilization, can mean up to eight stops. This allows the photographer to handhold the camera at much slower shutter speeds, she said. Lack of a mirror also means less vibration when pressing the shutter button.

Since the equipment is smaller and lighter, a smaller bag can be utilized and this encourages her to carry more gear on a long shoot, she said. In the case of Olympus, which uses a four-thirds sensor, lenses are much lighter and smaller. Cuchara said she and her husband sold their Canon equipment to make the switch. Other manufacturers offer similar mirrorless equipment, but it's not always lighter and smaller.



Lisa Cuchara

(Continued on page 18)

SPS MEMBER PROFILE

Carol Reed

I graduated from the High School of Commerce in Springfield in 1967 with a secretarial/business certificate and couldn't

wait to get right to work. I've worked in many companies including



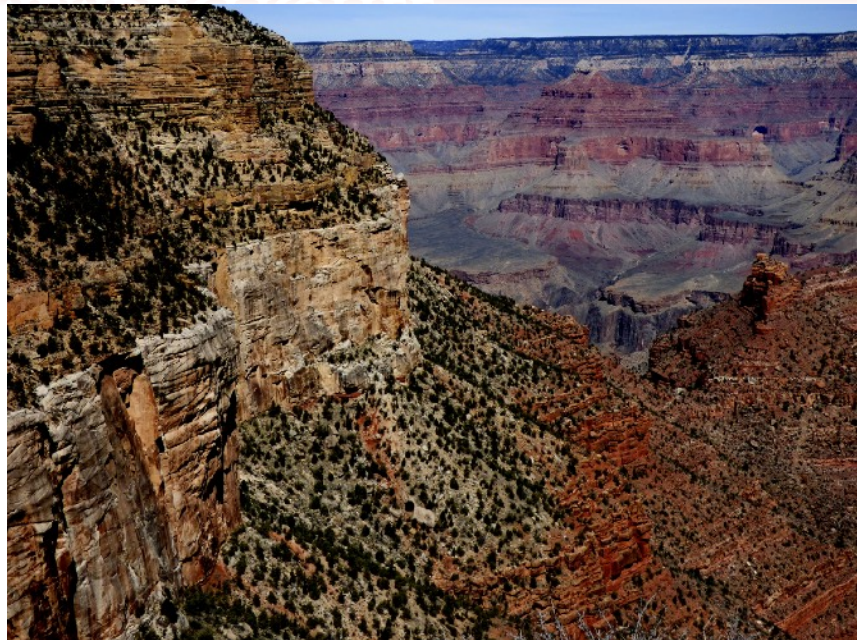
Carol with son Aaron

my favorites

Hamilton Standard, Greater Springfield Chamber of Commerce, Northwestern Mutual Life Insurance and MassMutual Life Insurance. I retired from MM in 2015 after 30 years, the last 15 years spent as a software testing engineer in the IT department. During my years at MM, I studied and received an associate of FLMI (Life Office Management Institute) and ASTQB (American Standards Testing Qualifications Board) certification.

My hobbies, besides photography, are reading, going to the movies, going for walks at Forest Park, road trips and browsing art galleries.

My interest in photography was sparked when I had children (Jason and Aaron) and my instamatic camera, but was furthered when I began flying to California each year beginning in 1994. At one time, five of my six siblings lived there. Along the California coast there are many beautiful areas in which to hike so I brought a camera to capture the beautiful landscapes. My sister gave me her Canon AE-1 and I also had an Olympus auto wind camera.



"Grand Canyon," top, "Fading Hydrangeas, Forest Park," right, and "Capital Reef National Park," below, are high on the list of Carol Reed's favorite images.



(Continued on page 3)

Carol Reed

(Continued from page 2)



"Virgin River, Zion National Park," above, "Arches National Park," below, and "White House Ruin, Canyon de Chelly," bottom, from Carol Reed.



In 1998, a few of us started meeting in Las Vegas and driving to Zion National Park for a five-day stay in March. Now my sisters (Holly from California and Janice from Colorado) and I go on vacation to one of the national parks each March. We have visited Zion, Grand Canyon, Canyon de Chelly, Monument Valley, Capital Reef, Arches and Canyonlands.

In 2002, I took a month off and flew to Australia, meeting up with several friends who live there. My base was in Brisbane for a week. We spent two weeks in Coffs Harbor and four of us spent four days in Sydney over the St. Patrick's Day weekend. We toasted St. Patrick's Day after midnight while at Cheer's on George Street. I came home with 20 rolls of 35mm film.

I purchased my first digital camera, a Canon Powershot, in 2008 before I went on a cruise to the Bahamas with six coworkers. When I retired, I purchased a Panasonic Lumix DMC FZ70, a digital camera with a super zoom of up to 1,200mm digital equivalent. I also have a Panasonic Lumix ZS50 which has Leica lenses, is compact and has a built-in zoom.

I joined SPS in September 2015. I enjoy our club sessions because I learn useful tips, enjoy seeing everyone's photography and the camaraderie. I am not out there all the time with my camera and often I get so excited when I'm taking a picture that I barely know what my settings are on – LOL! I need to slow down for sure. When I do slow down, I am apt to use aperture priority as my setting and take it from there. I do minimal editing with Photoshop.

Exhibition results for December print, digital

Print Judges: Eileen Donelan, Joyce Doty, Kevin Fay and Rosemary Polletta

Artistic

Eileen Donelan	Monica's Mum	29	HA
Rosemary Polletta	Can't Let Go	29	HA
Rosemary Polletta	Chihuly's Glass Tree	26	HM
Eileen Donelan	Tree Bark	25	

Large Black & White

Eileen Donelan	Rattlesnake Canyon Abstract	27	HA
Rosemary Polletta	Weighing Options	25	
Rosemary Polletta	Unfurling Fern	24	

Large Color

Eileen Donelan	Forget Me Not	30	HA
Eileen Donelan	Milkweed Pod and Seeds	29	HA
Rosemary Polletta	Quiet Moment by Strasbourg Canal	28	HA
Kevin Fay	Autumn Snow in the Orchard	27	HA
Rosemary Polletta	Granville Gorge	26	HM
Kevin Fay	Fishing from the Rocks	24	

Small Black & White

Rosemary Polletta	Doing the Mending	27	HA
Rosemary Polletta	The Orator	25	HM

Digital Judges: Amy Dane, Kevin Fay, Joe Kruzal and Rosemary Polletta

Artistic

Eileen Doherty	Fresh Snow on Egg Mountain	30	HA
Barbara Krawczyk	Evening in Paris	26	HM
Nancy Cunningham	Rainbow Drops	26	HM
Eileen Donelan	Ring of Anemones	26	HM
Richard Harper	Autumn in New Hampshire	25	
Steve Greenberg	Blue Hill Mt	25	
Larry Sanchez	Crescent Moon Spin	25	
Kevin Fay	Painted Horse	25	
Guenther Schubert	Pictorial Landscape Study 6	25	
Jim Feroli	Seedless	25	
Amy Dane	Feeding Pigeons	24	
Tim Donelan	Floating Leaf 3	24	
Jim Gillen	Purple Flow	24	
Marie Meder	Stratosphere View	23	
Al LaFleche	Sunflower Profile	23	
Gail Dinsmore	Soft Surroundings	22	
Joyce Doty	Swaying in the Wind	22	
Stephan Platzer	Train Signals	22	

Black and White

Guenther Schubert	Desert Number 1	29	HA
Jim Feroli	Queen of Night	29	HA
Steve Greenberg	Room With a View	29	HA
Joe Kruzal	Still Runs	27	HA
Barbara Krawczyk	Contemplating a Fat Nun	25	
Tim Donelan	Flute Player	25	
Kevin Fay	Hatfield Tobacco Barn	25	

Amy Dane	Persian Palace	25
Al LaFleche	White Face Hornet Hive	25
Eileen Doherty	Anhinga Posing	24
Richard Harper	Arizona	24
Gail Dinsmore	Out of the Mist	24
Linda Kozloski	Spring Ephemeral	24
Nancy Cunningham	Sunrise Through the Clouds	24
Jim Gillen	Triangles	23
Eileen Donelan	Dirty Window	22
Joyce Doty	Leaf in a Puddle	22
Tom Stratton	Run Down Barn	22

Challenge

Tom Stratton	Freeze Frame	29	HA
Jim Feroli	Put the Lime in the Coconut	29	HA
Larry Sanchez	Soda Can	29	HA
Richard Harper	Raindrops on Apple Blossom	28	HA
Rosemary Polletta	Rose Petals after the Rain	28	HA
Eileen Doherty	Beaded Red Flower	27	HA
Jim Gillen	Drops on a Rose	27	HA
Barbara Krawczyk	Lotus Leaf and Water Drops	27	HA
Marie Meder	Elephant Ear	26	HM
Kevin Fay	One Leaf with Raindrops	26	HM
Eileen Donelan	Water Beads on Flower Blossom	25	
Amy Dane	Cosmos of my Kitchen Sink	24	
Al LaFleche	Up For Air	24	
Steve Greenberg	Flower	23	
Dave Taupier	Rainy Autumn Day	23	
Nancy Cunningham	Spraying Beads of Water	22	
Joyce Doty	Alien	21	
Gail Dinsmore	It's Not the Moon	21	

General

Larry Sanchez	Neighborhood Egret	28	HA
Eileen Doherty	Pensive Baboon	28	HA
Kevin Fay	Boardwalk in the Woods	27	HA
Joe Kruzal	Dead Horse Point	27	HA
Eileen Donelan	Spotted Orb-weaver	27	HA
Al LaFleche	Green Sweat Bee	26	HM
Richard Harper	Happy Horses	26	HM
Joyce Doty	Insect on a Flower	26	HM
Jim Gillen	Up, Up and Away	26	HM
Guenther Schubert	Harmony	25	
Gwen McNierney	Insect	25	
Steve Greenberg	Naskeag Point	25	
Jim Feroli	Sunrise at Piercefield Flow	25	
Gail Dinsmore	Absorbing the Beauty	24	
Amy Dane	Comfortable Back There	24	
Barbara Krawczyk	District 13 Friends	24	
Tom Stratton	Fall Morning at Jobs Pond VT	24	
Linda Kozloski	New BFFs	24	
Frank Rucki	Old Barn	24	
Nancy Cunningham	A Walk in the Clouds	23	
Marie Meder	Like Father, Like Son	23	
Tim Donelan	Offerings	23	

(Continued on page 18)

Print results from Dec. exhibition



Clockwise from top left, "Monica's Mum" and "Forget Me Not," both by Eileen Donelan, "Evening Goldfinch" by Kevin Fay, "Can't Let Go" and "Doing the Mending," both by Rosemary Polletta.

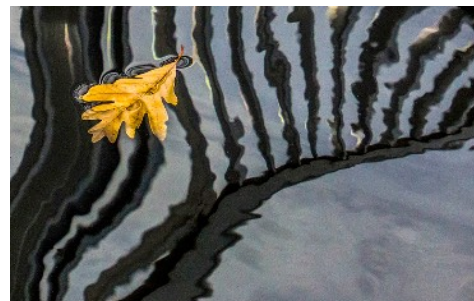


Additional print entries, clockwise from top, "Quiet Moment by Strasbourg Canal" by Rosemary Polletta, "Fishing from the Rocks" by Kevin Fay and "Milkweed Pod and Seeds" by Eileen Donelan.

Digital results from Dec. exhibition

Artistic

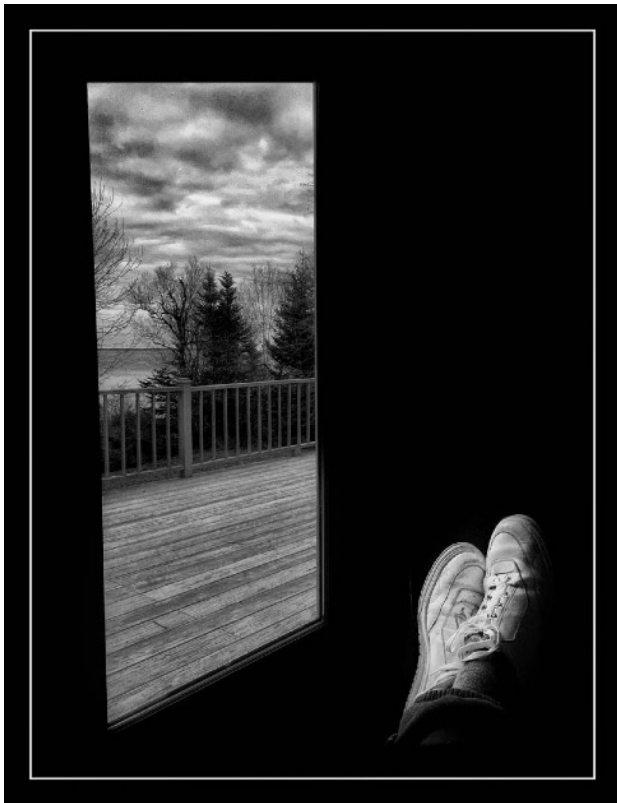
Clockwise from right, "Autumn in New Hampshire" by Richard Harper, "Fresh Snow on Egg Mountain" by Eileen Doherty, "Floating Leaf" by Tim Donelan, "Evening Paris" by Barbara Krawczyk and "Rainbow Drops" by Nancy Cunningham.





Black & White

Clockwise from above, "Desert Number 1" by Guenther Schubert, "Queen of Night" by Jim Feroli, "Still Runs" by Joe Kruzel and "Room With a View" by Steve Greenberg.



Challenge: Beads of Water

Clockwise from right, "Freeze Frame" by Tom Stratton, "Soda Can" by Larry Sanchez, "Elephant Ear" by Marie Meder, "Drops on a Rose" by Jim Gillen and "Rainy Autumn Day" by David Taupier.

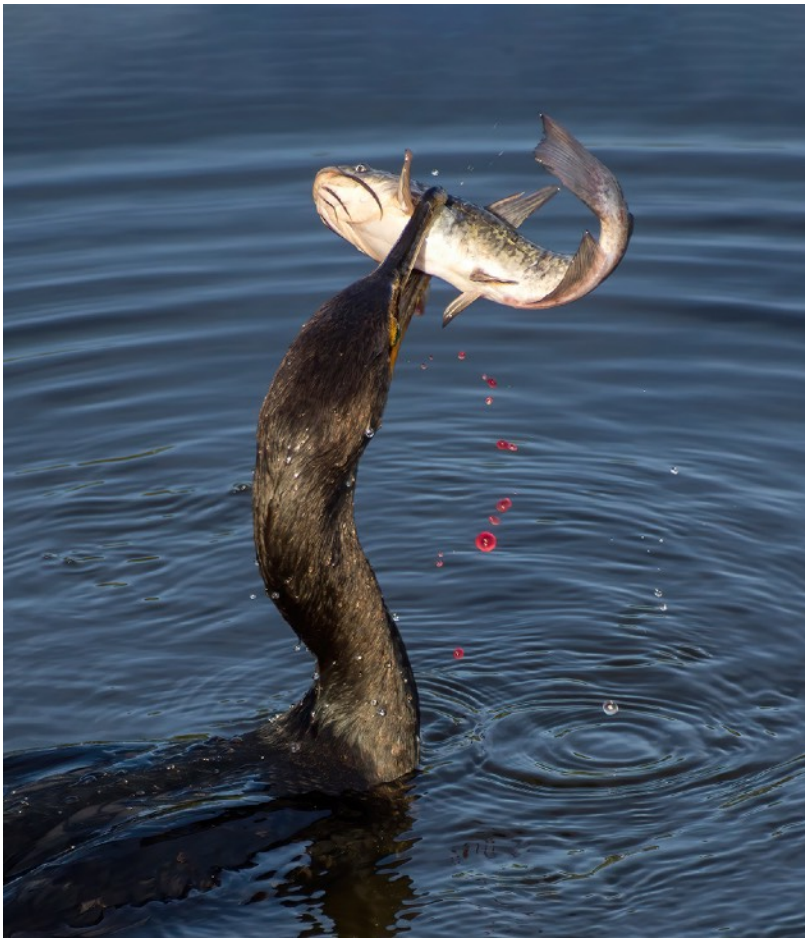




General

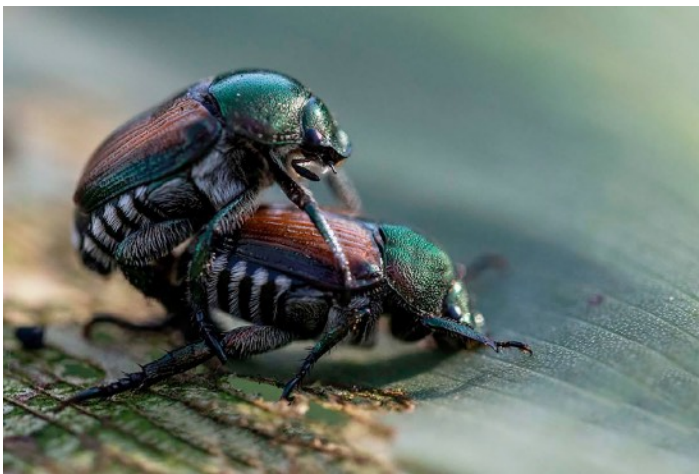
Clockwise from above, "Neighborhood Egret" by Larry Sanchez, "Pensive Baboon" by Eileen Doherty, "New BFFs" by Linda Kozlowski and "Insect" by Gwen McNierney.





Nature

Clockwise from left, "How to Eat a Catfish" by Jim Feroli, "Barred Owl" by Tim Stratton, "Heron Landing at Conant Brook" by Kevin Fay and "Mating" by Gwen McNierney.



SPS 2020 Zoom winter celebration – recipe swap

The recipe swap proved a success. Here are the recipes in case you missed them. Thanks to Carol Reed for assembling them all.

Kentucky Derby Pie (Amy S. Dane)

- 1 pie crust (can buy a prepared crust in refrigerator or frozen section of market)
- 3 slightly beaten eggs
- $\frac{3}{4}$ cup light-colored corn syrup
- 3 tbsp. granulated sugar
- 3 tbsp. brown sugar
- 3 tbsp. butter, softened
- 1 tsp. vanilla
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{2}$ cup finely chopped pecans
- $\frac{1}{3}$ cup bourbon
- 1 6-oz. pkg. semisweet chocolate pieces
- 1-1/2 cups pecan halves
- 1. Prepare the pie crust (I buy a pre-made one and bake according to instructions).
- 2. Then preheat your oven to 350°.
- 3. Filling: in large mixing bowl combine:
 - Eggs
 - Corn syrup
 - Granulated sugar
 - Brown sugar
 - Butter
 - Vanilla
 - Salt
- 4. Mix well.
- 5. Stir in:
 - Chopped pecans
 - Bourbon
- 6. Pat chocolate pieces lightly onto bottom of pastry shell.
- 7. Pour filling atop chocolate pieces.
- 8. Arrange pecan halves atop filling.
- 9. Bake on 350° about one hour or until a knife inserted near the center comes out clean. COVER EDGES of pie loosely with foil the last 30 minutes to prevent overbrowning.

Date Nut Coffee Bread and Cream Cheese and Orange Zest Spread (Carol Reed)

- 1 cup chopped pitted dates (try pre-chopped Mariani brand)

- 1 tsp baking soda
- 1 cup strong brewed coffee
- 2 TBSP butter, softened
- 1 cup sugar (or cut back to $\frac{1}{2}$ cup sugar and slightly increase pecans and flour)
- 1 egg
- 1 tsp vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 tsp salt
- 1 cup chopped pecans
- 1. Preheat oven to 350°. Grease an 8x4 inch loaf pan and line the bottom with parchment paper.
- 2. Place dates in a small bowl and sprinkle the baking soda over. Heat coffee to boiling, and pour over the dates and soda. Set aside.
- 3. In a medium bowl, mix together the butter, sugar and egg until well blended. Stir in vanilla. Blend in the flour and salt, then fold in the pecans and date mixture. Transfer the batter to the prepared loaf pan.
- 4. Bake for 1 hour in the preheated oven, or until the loaf springs back when lightly touched. Let stand for 5 minutes before removing from the pan. Peel off the paper and allow to cool on a wire rack.

Orange Zest Cream Cheese Spread Carol Reed (great on the date/nut coffee bread!)

- 1 – 8 oz package reduced-fat (or regular) cream cheese, softened
- 3 TBSP sugar (I use powdered sugar – confectioners)
- 2 tsp vanilla extract
- 1 tsp grated orange peel
- In a bowl, beat all ingredients until smooth. Store in the refrigerator.

Apple Cobbler (Jim Feroli)

- 5 cups apples, peeled and sliced (we used Cortland or Granny Smith)
- $\frac{3}{4}$ cup sugar
- 2T. flour
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{4}$ t. salt
- 1 t. vanilla
- $\frac{1}{4}$ c. water
- Butter
- In a large bowl, combine sugar, flour, cinnamon, salt, vanilla and water. Add apples. Turn into

a greased pan. Dot apples with butter.

Topping:

½ c. flour, ½ c. sugar, ½ t. baking powder, dash of salt,
2T. softened butter and 1 egg

Beat batter until smooth. Drop in even portions on top of apples. Bake about 40 min. @ 375 ° until crust is golden brown.

Blueberry Cake (David Ross)

My mother used to make this and the tradition continues.

Mix and beat two eggs; + 1 cup sugar; +1/2 cup + 2 tablespoons oil;

Add the dry ingredients below alternately with milk:

2 cup flour; plus 2 teaspoon baking powder plus 1/2 teaspoon salt with 1/2 cup milk.

Add 2 cups blueberries rolled in 2 tablespoons flour to prevent bleeding.

Sprinkle sugar and cinnamon on top. I always add more than prescribed.

Bake at 375° for 25 to 30 minutes and cool.

Dill Dip Recipe (Debi Harper)

(Must be made 24 hours in advance of serving)

1 cup (8oz) of mayonnaise (not salad dressing)

1 cup (8oz) of sour cream

1 tablespoon each:

Parsley flakes,

Onion flakes

Beau Monde spice

Dill Weed

Mix together, refrigerate 24 hours before serving

**** We use bagels, onion, rye, egg, plain, etc.

We have them sliced where we buy them and cut them into dipping sized pieces. We find bagels stay fresher than regular bread or crackers. ***** About 5 to 6 sliced bagels per recipe.

A round loaf of brown bread can be used. Carve out the middle and cut into dipping sized pieces and pour the dip into the middle (bread bowl).

Ian's Mexican Dip (Kevin Fay)

for Senoritas, Hombres and Muchachos

Fills a 6 x 9 pan. Make layers. Starting from the bottom

5 Avocados – mush lovingly.

Sour cream – thin layer.

Mexican salsa – Medium. Mild is too bland.

Mozzarella cheese – sprinkle on thoroughly.

Chives – chopped.

Refrigerate one hour before serving.

Serve with Tostito or other Mexican chips.

Baked Apple Donuts (Rosemary Polletta)

11 ingredients: 1 1/2 cups flour

1 3/4 tsp baking soda

1/2 cup sugar

1/2 tsp nutmeg

1/3 cup shortening (Crisco)

1 beaten egg

1/2 cup milk

1 cup finely diced (or pulsed a few times in food processor) peeled apple - Granny Smith or your favorite type

1/2 cup margarine or butter

Method: Combine flour, baking powder, sugar & nutmeg. Cut in shortening with pastry blender until crumbly. Set aside.

Combine egg, milk, & apple. Mix well. Add to the first mixture just until blended.

Spoon into 12 greased muffin tins. Bake at 350° for 25 minutes until toothpick tests done. Meanwhile melt butter or margarine & set aside.

Combine sugar & cinnamon. Remove donuts from pan. Roll each in melted butter/margarine then in sugar/cinnamon mixture, coating well. Let cool. Yields 12 donuts.

Homemade "Sucre A Crème" Fudge (Denis Duquette)

A very simple recipe to make, but it is both high in sugar and fat content, but so GOOD! Enjoy!

Ingredients

1 cup of white granulated sugar

1 cup of light brown granulated sugar

1 cup of heavy cream

Chopped walnuts (optional)

Tools

8" square pan (Or equivalent), greased

Microwaveable bowl

Wooden spoon for stirring

Spatula for smoothing

1. Mix together well the 2 sugars & heavy cream, place into the microwaveable bowl and microwave on high for about 9 minutes.

2. Once out of the microwave, use a wooden spoon to stir the mixture until it is almost thick. As an option, you may add the chopped walnuts at this time. Then immediately transfer the mixture into the greased pan.
3. Use the spatula to smooth out the mixture and place the pan into the refrigerator until it is cold. Use a knife to cut bite-size portions. Keep fudge in a closed container in the refrigerator.

Gruyere & Black Pepper Popovers (Joe Kruzel)

(recipe makes 14-16 popovers)

2 cups whole milk

4 large eggs

1½ tsp salt

½ tsp freshly ground black pepper

2 cups all-purpose flour

2 oz Gruyere cheese, cut into 16 small cubes, plus freshly grated cheese for garnish

1. Preheat oven to 350 and position a rack in the bottom third of the oven. Place popover pans in oven to warm.
2. In a small saucepan, warm the milk over medium heat until it is hot but not boiling. Remove from the heat. In a large bowl, whisk the eggs with the salt and black pepper until smooth. Slowly whisk in the warm milk. Add the flour and whisk until the batter is just combined (may be a slightly lumpy).
3. Remove the popover pans from the oven. Spray the pans generously with non-sticking cooking spray. Pour about 1/3 cup batter into each popover cup (or ½ full). Set a cube of cheese on top of the batter in each cup.
4. Bake the popovers until puffed and deep golden brown, about 40 minutes. (Do not open door during cooling.) Remove the popovers from the pans, sprinkle with grated Gruyere cheese, serve immediately.

Cranberry Nut Bars (Linda Kozloski)

2 eggs

1 c sugar

1 c flour

½ c melted butter

1¼ c cranberries, fresh or frozen

½ c chopped walnuts

Preheat oven to 350°

Grease 9.25" x 6.5" or 8" square pan.

Gradually add sugar to eggs beating until thoroughly blended and thickened.

Stir in flour and melted butter, blend well.

Add cranberries and walnuts mixing gently just until combined.

Spread evenly into pan.

Bake for 45 minutes or until golden brown.

Cool, cut into squares.

Note: there's no leavening in this recipe so I find beating the eggs and sugar until nice and thick provides all the rise that's needed. Also, keep cranberries whole, this makes the recipe! (An Ocean Spray recipe)

Twisted Mac & Cheese (Barb Krawczyk)

Serves 5 to 6 so for a crowd, double the recipe. Prep is 15 minutes, cooking is 20 minutes.

Ingredients:

2 cups uncooked cavatappi pasta or 2 cups elbow macaroni

1/3 cup whole milk

4 oz Velveeta cheese

½ cup shredded cheddar cheese

½ cup shredded Monterey jack cheese or pepper jack, if you like more spicy

1/8 tsp ground cayenne pepper

1/8 tsp ground black pepper

¼ cup diced roasted red pepper

Parmesan breadcrumbs: (If you like more of this topping, double the amounts)

2 tsp seasoned breadcrumbs (Italian style)

2 tsp grated parmesan cheese

¼ tsp finely minced parsley

1. Cook pasta following package directions. Drain
2. Combine milk, Velveeta, cheddar cheese, jack cheese, cayenne pepper, and black pepper in sauce pan
3. Cook over low heat until cheese is melted and sauce is smooth.
4. Add pasta and roasted pepper to the pan, and then toss to coat the pasta
5. Combine the breadcrumbs, Parmesan cheese and parsley in small bowl.
6. Pour pasta into serving dish or bowl, and then sprinkle Parmesan breadcrumbs over the top.

A Little Bit Polish – A Little Bit Hawaiian (Gail Dinsmore)

Drain one can of chunk pineapple, and save the juice.

Mix the juice with:

1 cup brown sugar

1 cup ketchup

1 tbsp soy sauce

Mix together the above with these ingredients and simmer:

4 tbsp cornstarch

1/3 cup vinegar

Mix together the chunk pineapple and one kielbasa cut into bite-size pieces. Add this to the sauce mixture, and simmer slightly longer.

Chicken with Sweet Potatoes (Eileen Donelan)

8 Skinless chicken thighs

1 cup Apricot all Fruit or preserves

Salt

3 tbsp Apple cider vinegar

Pepper

1 tbsp Soy sauce

Paprika

1 cup Chicken broth

Curry

Cornstarch

Ground ginger

2 Sweet Potatoes diced

1 Onion chopped

1. Heat oil in a pan on medium high heat.
2. Meanwhile, sprinkle the spices on both sides of the chicken thighs. No need to measure the spices, be generous.
3. Brown the chicken in the oil. Remove to a plate.
4. While chicken is browning, chop the onion and peel and dice the sweet potatoes.
5. After chicken has browned add the vegetable to the same pan with a little more oil and sauté for a few minutes.
6. Remove and place the vegetables in a casserole dish or in a pan. (The chicken can be baked in the oven at 350° or simmered in a pan on the top of the stove).
7. Place the chicken on top of the vegetables.
8. Prepare the sauce, mixing the ingredients.
9. Adjust the liquid, if necessary, with more or less chicken broth.
10. Pour the sauce over the chicken and vegetables.
11. Cook for an hour.
12. Turn the chicken over periodically during the cooking process.
13. Remove the chicken to a plate.
14. Thicken the liquid with ½ cup of chicken broth and 2 tbsp of cornstarch.

Asian Chicken Salad (Carol Reed)

3 chicken breasts (cooked on stove, cubed)

1 head of cabbage (chopped or shredded)

1 bunch of cilantro finely chopped or use bottled version – to taste

2 pkgs slivered almonds – brown in pan with butter

1 pkg Raman noodles (chicken flavor) – use the seasoning packet as well

1 bunch green onions (or regular onions or scallions)

Dressing for the Asian Chicken Salad:

2 TBSP sugar

½ cup oil

½ tsp salt

3 TBSP rice vinegar (or regular)

1 tsp pepper

Whisk together dressing ingredients then refrigerate. When ready to serve the salad, mix in the chilled dressing. This is a crispy, crunchy salad. The cabbage keeps it crispy. Also tasty without chicken.

Cheesy Potato Casserole (Carol Reed)

(recipe used to be on the Ore-Ida shredded potato bag)

1 can (10.5 oz) condensed cream of chicken soup

2 cups sour cream

½ tsp salt

¼ tsp ground black pepper

2 cups shredded cheddar cheese

1/3 cup sliced green onion (or regular onions)

1 pkg (30 oz) Ore-Ida Country Style Hash Browns, thawed, or

6 cups thawed (I use the shredded style)

2 cups crushed corn flakes cereal

1. Preheat oven to 350°, coat 13x9 inch baking dish with non-sticking cooking spray

2. In a large bowl, whisk together soup, sour cream, salt, and pepper. Stir in cheese, onion, and hash browns until well mixed. Spoon evenly into baking dish.

3. In a medium bowl, mix together cereal and butter. Sprinkle evenly on top of hash brown mixture.

4. Bake uncovered for about 45 minutes, or until hot and bubbly. Allow to

Rest for 5 minutes before serving. Garnish with additional sliced green

Onions if desired. Serves 8 (about 1 cup per serving)

Larry's Baked Ziti (Larry Sanchez)

The following recipe makes a 13x9-inch pan of ziti.

½ lb. ground beef

½ lb. sweet Italian sausage without casing

32 oz. spaghetti sauce (Prego with meat)

1 lb. box of rigatoni (the one with the ridges by Ronzoni)

1 lb. ricotta cheese (Polly-O whole milk)

Pasta Sprinkle to taste (basil, oregano, thyme, garlic)

1 lb. mozzarella cheese (Polly-O whole milk)

In a medium skillet, cook the sausage, breaking it up as it browns. Pour the spaghetti sauce in a large pot and add

the cooked sausage. Simmer for 30 minutes.

Preheat the oven to 350°.

1. Cook the rigatoni according to the package instructions. Drain well.

2. In a large bowl, mix the ricotta with Pasta Sprinkle. Gently fold in the rigatoni.

3. Coat the bottom of a 13x9-inch pan with a drizzle of oil and the sauce mixture. Fill the pan ½ way with the rigatoni-ricotta mixture. Layer with a little less than ½ of the mozzarella, then more sauce. Repeat to fill the pan, ending with a small amount of mozzarella on top.

4. Cover with foil and bake for about 30-45 minutes.

Tasty Chicken Casserole (Jim Feroli)

2 whole chicken breasts – boiled and cut up

2 potatoes – boiled, peeled and cut up

2 cans chicken cream of soup

½ c. cooking sherry or white wine

1 package frozen mixed vegetables

Mix together and put into a greased 9x13 pan.

Topping: 1 c. Bisquick, 1 c. milk, 1 stick melted butter or margarine

Sprinkle Bisquick over entire mixture. Pour milk slowly over Bisquick. Drizzle butter over the above.

Bake @ 375° for 45 minutes until top is brown.

Crockpot Beef Stew (Maureen Ryan)

Ingredients:

Potatoes

Carrots

Peas

1lb. Stew beef

Brown gravy mix

Lightly flour fresh stew beef, simmer with a little butter in fry pan on stove till brown

In Crock pot:

Peel, slice, add potatoes

Add carrots

Add peas

Add stew beef

Fill crockpot up with water leaving a little space at the very top.

Cover and cook 6-7 hours on high.

Drain water from crockpot (using a strainer) into large pot on stove.

Add 3 packages brown gravy mix, according to directions

Stir, simmer until gravy thickens.

Pour brown gravy back in crockpot.

Stew is ready to serve. Enjoy with some hot bread.

Photography Tips

The club has added three new articles to the Photography Tips page on the website.

These are by Linda Kozlowski, Steve Greenberg and Richard Harper and were done for our recent 10 Tips program.

Photography Tips is a place where we keep writeups that have been created on photo tips and presentations that we have done. So, check out the new ones and you might want to browse the old ones as well. Even better, if you want to add something to that library, write it up, send it to Kevin Fay and we will get it in there.



"Autumn Snow in the Orchard" by Kevin Fay was presented in the large color prints category in the December exhibition.

**SPRINGFIELD PHOTOGRAPHIC SOCIETY
APPLICATION FOR MEMBERSHIP 2020-2021**

84th Year

Part I

NAME _____

SPOUSE/PARTNER 1st NAME _____

FAMILY NAMES (family membership) _____

ADDRESS _____

CITY, STATE, ZIP _____

PHONE (home) _____ (cell) _____

EMAIL _____

Membership Fees

- Individual **\$40**
 - Family **\$55**
 - High School Student **Free**
(Copy of student ID required)
- Additional Donation (Voluntary):**
- \$10**
 - Other Donation \$ _____
- I prefer to pay my dues at the historic rate:
- Individual **\$35**
 - Family **\$50**

NEW MEMBER RENEWAL

PSA MEMBER? Yes No

Part II of Membership Application

Springfield Photographic Society Field Trip Release Form

I (we), the undersigned, understand that the Springfield Photographic Society requires participants to share responsibility for their own safety and the safety of others during field trips. We hereby acknowledge that as participants in field trips we may be exposed to risks, including but not limited to, vehicular travel over land and water, foot travel over difficult terrain, and unexpected weather conditions. We may also encounter hazardous plants, wildlife, and/or insects. In the event of injury, we understand that we may face delays in reaching professional medical help. We fully accept these risks and agree to hold the Springfield Photographic Society, its officers, directors, volunteers, and agents free from any and all liability for injuries and/or loss which we may incur, directly or indirectly, while on a trip.

<i>Signature</i>	<i>Printed Name</i>	<i>In Case of Emergency (Provide a name and phone number)</i>

Please make your check payable to **Springfield Photographic Society**
Mail to SPS Treasurer **Carol Reed, 395 Porter Lake Dr. #306, Longmeadow, MA 01106**
(or bring them to the next meeting)

Exhibition results for December

(Continued from page 4)

Stephan Platzter	Krampus	22	
Nature			
Jim Feroli	How to Eat a Catfish	29	HA
Tom Stratton	Barred Owl	28	HA
Joyce Doty	Chipmunk Enjoying a Mushroom	27	HA
Barbara Krawczyk	Rusty Blackbird Grabs a Meal	27	HA
Eileen Doherty	About To Jump	26	HM
Linda Kozloski	Downy Downtime	26	HM
Kevin Fay	Heron Landing at Conant Brook	26	HM
Gwen McNierney	Mating	26	HM
Larry Sanchez	Morning Nap	26	HM
Richard Harper	Sweet Corn Earworm	26	HM
Amy Dane	Fall Majesty in Maine	25	
Marie Meder	Mane Attraction	25	
Stephan Platzter	Bee	24	
Gail Dinsmore	Hurd's Pond	24	
Nancy Cunningham	Patient Fisherman	24	
Tim Donelan	Small Scene	24	
Jim Gillen	Socially Distanced	24	
Al LaFleche	Veery	24	
Steve Greenberg	Caterpillar Hill	23	
Eileen Donelan	Chipmunk Eats the Seed Pods	23	
Guenther Schubert	Indian Summer Reflections	23	

Advantages of mirrorless gear

(Continued from page 1)

One disadvantage of mirrorless gear is the electronics and smaller camera size lead to smaller and shorter-lived batteries.

Some other advantages of Olympus:

- live composite – during long exposures the image can be seen developing on the screen. This eliminates focus stacking in software.
- Olympus cameras are 20mp, but can go to 80mp.
- Olympus and other manufacturers' cameras feature similar animal and people eye auto focus. The auto focus locks on to an eye and tracks it as long as it's in the frame.
- Stack focus – Olympus gear will perform stack focusing in the camera. The image doesn't have to be imported to software to accomplish the task.
- Pro Capture Mode in the Olympus – when you press the shutter half-way it begins holding images in memory so you don't miss a shot when the action starts.

SPS Officers and Directors

Elected positions

President	Kevin Fay
Vice President (Prints)	Dee Nacewicz
Vice President (Projected Images)	Larry Sanchez
Treasurer	Carol Reed
Secretary	Carol Reed
Directors	Tim Donelan, Joyce Doty, Denis Duquette, Jim Gillen, Richard Harper, Guenther Schubert

Appointed positions

Judge Coordinator/Exhibition Standards	Barbara Krawczyk
Loomis Gallery Curator	Rosemary Polletta
Membership Chair	Carol Reed
NECCC Representative	Richard Harper
Newsletter Editor	Jim Gillen
Social Media	Nick DeCondio
Trip Coordinator	Open
Website Manager	Charlie Strong

EXPOSURES

Exposures is the monthly newsletter of the Springfield Photographic Society. SPS is affiliated with the Photographic Society of America and the New England Camera Club Council. Society meetings, usually held at Loomis Lakeside at Reed's Landing, 807 Wilbraham Road, Springfield, at 7 p.m. on the 2nd and 4th Wednesdays of each month, September through May, are now conducted on Zoom. The SPS website is <https://springfield-ps.com>. President Kevin Fay can be reached at kevin.fay44@gmail.com



Member