

# EXPOSURES

Springfield Photographic Society

## Photo challenges

September: Negative space

October: Neon

November: Geometric shapes

December: Street photography

**January: Trees/Forests/Woods**

February: Up in the Air

March: Something Tiny

April: Curves

May: Traffic

## Meet Steve Greenberg

Steve Greenberg is January's Member Profile. Turn to pages 2-4 for a look at his biography and images.

## Calendar

**Jan. 5** – Digital images due

**Jan. 5** – Bert Serkin on masking in Lightroom, Photoshop

**Jan. 12** – Exhibition

**Jan. 26** – Paul Nguyễn, "Low Light Landscapes"

## New member

Let's all welcome a new member, Joshua Kelly of Longmeadow. With Joshua aboard, club Secretary/Treasurer Carol Reed says our enrollment is at 80.



"Scene From the Sidewalk" by Rosemary Polletta garnered a perfect score of 30 in the December exhibition large color print judging.

## SPS MEMBER PROFILE

### Steve Greenberg

It's only fitting that I follow Larry Sanchez's November profile with mine, as he was the one that introduced me to, and encouraged me to join, SPS (more on this later).

My early interests were not in photos, but in the cameras themselves. My Dad has Rolleiflex (which I've donated to Guenther - he has an amazing collection), a Minnox (early spy camera) and Minolta (also a mini camera). Sadly, he died in an auto accident at age 49 so he did not see me grow into the man I am today.

My interest in photography began when I was a ship's doctor on a private yacht owned by Bill Levitt, who built Levittown on LI. Up to then, I was this introverted, Jewish kid from the Bronx who had never traveled. Let me back up to say that I graduated with a B.E.E. (electrical engineering) from RPI, worked at Grumman for a while, went to Northwestern University Grad School in Biomedical Engineering, switched to their Medical School from which I graduated in 1971. Did an internship at North Shore Hospital, where I was introduced to Levitt and became his personal physician. I spent the summer in the Mediterranean and the winter in the Caribbean, crossing the Atlantic three times on the ship, hitching around Europe in between cruises. The adventures I had were amazing and helped in my growth as a capable adult. I started documenting those sights and experiences, spent a few weeks traveling around Haiti during Baby Doc's regime after I left

**(Continued on page 4)**

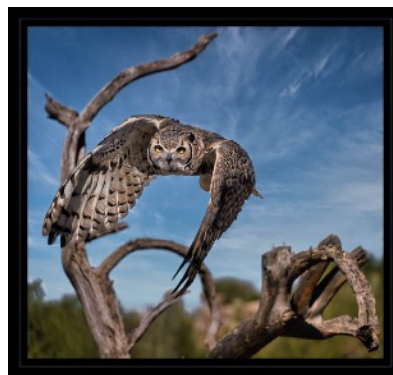


Steve Greenberg's favorite photographs include, above, "Shooting the Rapids" and, left, "Desert Flower, Saguaro National Park, Tucson, AZ."

# Steve Greenberg



More favorites from Steve, clockwise starting at left, "Kortum Trail at Sonoma Coast," Sedona Staircase, AZ," "Santa Cruz, CA," "Jess the Potter, OSV," and "Great Horned Owl."



## Steve Greenberg

(Continued from page 2)

the ship. Many more adventures transpired, some of which I documented with my Konica SLR.

After leaving the ship and some more traveling I moved to the Santa Cruz mountains in 1973. Still taking pictures, but not really knowing what I was doing other than I was focusing on those compositions I felt most moved by (that is still the most important part of my work). Then, I was in a very serious auto accident, rolling my Jeep off the side of a mountain in Oaxaca, Mexico. Very traumatic but I healed with the support of a kind Mexican family, the father of whom happened to be my local insurance agent. (I had read the "People's Guide to Mexico" and followed its advice to obtain Mexican auto insurance before I left.) A lot more adventures, the Jeep, which appeared totaled, was rebuilt better than new by some Mexican master mechanics. After a couple of months, I left Oaxaca in the Jeep with my great dane, Poco, who was my traveling companion at the time. Obtained a residency in psychiatry at Montefiore Hospital, graduating in 1978. Married my current wife in 1981, moved to Massachusetts where we raised our 38-year-old daughter, of whom we are very proud. Retired a few years ago, sold our home in and moved up to our home in Maine. I did not like retirement, did some work as a prison shrink in California, got burned out, retired and then unretired again and have been working telehealth as a staff psychiatrist for an addictions facility in Massachusetts for about a year, a job I really like which still gives me a sense of accomplishment.

But that's enough about me. After the accident with my Jeep in Oaxaca, I stopped shooting for about 20 years



until I discovered digital photography. I liked the immediate gratification and feedback of seeing results and making adjustments on the fly. I bought Scott Kelby's book on LR and got into post processing. I joined an online photography community run by Anne McKinnell. It was a great learning experience and I connected with a great bunch of folks, some of whom I still communicate with and have met and gone on photoshoots with. And that is where I met Larry, who found out I was moving from Kentucky back to the Bay State and informed me about the Springfield Photographic Society.

Joining SPS has only deepened my love of photography. The monthly exhibitions have served as a great learning experience, getting feedback by the judges, becoming a judge myself, receiving awards, going on and leading photoshoots over the years. My time as an active member has led to my starting a camera club in my current hometown. It has been wildly successful with 14 members, an exhibit at our local library, two guest speakers (one of them being Guenther who attended and gave an off-the-cuff talk that was quite informative and well received).

I moved from the Canon DSLR universe to that of Sony mirrorless, currently shooting with a Ar7iii and Tammy lenses. Photography has allowed me to take on a number of roles, a hunter going out to capture the shot, bringing it home to my processing "kitchen" where I don my chef's hat and "cook up" an image that I can then serve to my community of friends and fellow photo enthusiasts.

For the past year I have been submitting images of the Penobscot region, where we live, to the local newspaper, which they have published. Recently I received a call from the editor who wants to hire me as a freelance staff photographer – which is extremely gratifying. Finally, I have rented a space in town where I created a studio and plan on opening a photo gallery in the spring, if all goes as planned.

# Exhibition results for Dec. print, digital entries

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

### Artistic

Rosemary Polletta	A Splendid Bouquet	30	HA
Rosemary Polletta	Dianthus Superbus White	28	HA
Eileen Donelan	Flaming Mums	28	HA
Eileen Donelan	Spidery Center	27	HA
Joyce Doty	Forest Light Display	25	
Joyce Doty	Trees Fall Festival	25	

### Large Black & White

Eileen Donelan	Pemigewasset Overlook	28	HA
Eileen Donelan	Black and White Mums	27	HA
Rosemary Polletta	Goldmine Brook Falls	26	HM
Joyce Doty	Splashing About	26	HM
Joyce Doty	Creating Ripples	25	
Rosemary Polletta	Morning Preening	25	

### Large Color

Eileen Donelan	Center of Interest	30	HA
Rosemary Polletta	Scene From The Sidewalk	30	HA
Kevin Fay	Above Nobska Light	27	HA
Joyce Doty	Bagg Brook Bridge	27	HA
Rosemary Polletta	"OK, Now I'm Bored"	27	HA
Kevin Fay	Above the Wetlands	26	HM
Eileen Donelan	Connecticut River Valley	26	HM
Joyce Doty	Walking the Gorge Trail	25	

### Small Black & White

Joyce Doty	Cheery Mom and Baby	27	HA
Rosemary Polletta	Waiting Alone	27	HA
Rosemary Polletta	A Quartet at Play	27	HA
Kevin Fay	A Story For Dad	26	HA
Kevin Fay	Chasing Bubbles	26	HA
Dee Nacewicz	Queen Anne 2	25	HM
Dee Nacewicz	Milkweed 2	24	
Joyce Doty	Clipping the Carabiner	24	

### Small Color

Kevin Fay	My Dad Is Here	26	HA
Joyce Doty	Road Test	26	HA
Kevin Fay	Razorbill Showoff	25	HM
Joyce Doty	Village Kitty	25	HM
Dee Nacewicz	Queen Anne 1	23	
Dee Nacewicz	Milkweed 1	23	

## Digital judges: Darlene Anderson, Eileen Donelan, Kevin Fay and Joe Kruzal

### Artistic

Jim Feroli	All Hail to the Queen	29	HA
Eileen Doherty	Soft Light	29	HA
Barbara Krawczyk	WWI Ace	28	HA
Rachel Bellenoit	Flight of the Cranes	27	HA
Tom Stratton	Incoming Gull	27	HA
Rosemary Polletta	Sunset at Water's Edge	27	HA

Amy Dane	Bookstore in Blue	26	HM
Linda Kozloski	Headless Horse Friend	26	HM
Darlene Anderson	Baking Lemon Squares	26	HM
Richard Harper	Annisquam Lighthouse	25	
Pattie Freeman	Canyon Road Dreamscape	25	
Frank Rucki	Flying High	25	
Kevin Fay	Goldfinch at the Feeder	25	
Steve Greenberg	Twisted Logic	25	
Tim Donelan	Grudge Tattoo	24	
Eileen Donelan	Meadow Rue	24	
Judy Bolio	Oil Cans	24	
Bill Turney	The Mittens	24	
Dave Roback	Green Apple in the Rain	23	
Joyce Doty	Wild Branches	23	
Jim Gillen	Zigzag	22	
Al LaFleche	Night Light	21	

### Black and White

Barbara Krawczyk	Ferns	28	HA
Guenther Schubert	Somewhere in the Woods	28	HA
Rachel Bellenoit	Frosted	27	HA
Pattie Freeman	Reconciliation	26	HM
Gwen McNierney	After Her Race	26	HM
Jim Feroli	All's Calm - Raquette Lake	26	HM
Judy Bolio	Eveready Diner	26	HM
Richard Harper	Here Kitty, Kitty	26	HM
Amy Dane	I'm Gonna Get It	26	HM
Joyce Doty	Road to Home	26	HM
Megan Weiss	The Dowager	26	HM
Eileen Doherty	Yes, We're this Cute	26	HM
Tom Stratton	Into the Night	25	
Larry Sanchez	Memorial Bridge	25	
Steve Greenberg	Sabino Canyon	25	
Eileen Donelan	Chrysanthemum Pacificum	24	
Kevin Fay	Palo Verde Tree	24	
Frank Rucki	The Shed	24	
Darlene Anderson	New York City at Night	24	
Marie Meder	Gushing Waters	23	
Jim Gillen	Intersections	23	
Dave Roback	Door Shadows	22	
Tim Donelan	Holyoke Church	21	
Linda Kozloski	Joy to the World	21	
Al LaFleche	Telltale Heart	21	

### Challenge

Dave Taupier	A Night at the Calvin	29	HA
Kevin Fay	Don't Forget the Pampers	27	HA
Richard Harper	Feeding Time	27	HA
Rosemary Polletta	In Their Own Little World	27	HA
Barbara Krawczyk	Lunchtime Promenade	27	HA
Tim Donelan	On the Street	27	HA
Dave Roback	A Unique Undertaking	26	HM
Bill Turney	At the Viet Nam Memorial	26	HM
Amy Dane	Joker in the Crowd	26	HM

(Continued on page 6)

# Exhibition results for Dec. print, digital entries

(Continued from page 5)

Gwen McNierney	Racing	26	HM
Larry Sanchez	Spanish Street	26	HM
Darlene Anderson	Coming Home	26	HM
Jim Feroli	A Disney Main St. Moment	25	
Megan Weiss	Don't Feed the Birds	25	
Pattie Freeman	Mr. Cool and Miss Sparkle	25	
Al LaFleche	Sisters	25	
Rachel Bellenoit	The Girl	25	
Steve Greenberg	All Dressed Up	24	
Jim Gillen	Big Tuna	24	
Eileen Donelan	Graduation Antics	24	
Frank Rucki	Kansas City Market	24	
Linda Kozloski	Katzs Deli NYC	24	
Marie Meder	Open for Business	24	
Joyce Doty	Lakeside Chat	23	
Stephan Platzer	Mindelo Father and Son	23	
Judy Bolio	Keene Street Scene	22	

Linda Kozloski	Hooded Merganser	27	HA
Judy Bolio	Unusual Dragonfly	27	HA
Pattie Freeman	Coming in Hot	26	HM
Jim Gillen	On the Wing	26	HM
Richard Harper	Red Wings a Fighting	26	HM
Eileen Doherty	Wildflower on the Path	26	HM
Darlene Anderson	Tiny Waterfall	26	HM
Marie Meder	Hideaway	25	
Joyce Doty	Mushroom in Sphagnum	25	
Megan Weiss	On the Forest Floor	25	
Eileen Donelan	Taking a Drink	25	
Tim Donelan	Arcadia Wildlife Sanctuary	24	
Gwen McNierney	At the Shore	24	
Al LaFleche	Burning Bush	23	
Dave Roback	Puddle Perspective	23	
Stephan Platzer	Westfield River	23	
Steve Greenberg	Cactus Fruit	22	

**General**

Jim Feroli	African Blue Eyed Daisy	30	HA
Eileen Doherty	Oyster Mushrooms	30	HA
Gwen McNierney	Light as a Feather	29	HA
Kevin Fay	The Chase is On	29	HA
Pattie Freeman	Glow Across the Caldera	28	HA
Dave Roback	A Simple Yes	27	HA
Rosemary Polletta	Almost Blending In	27	HA
Richard Harper	And the Winner Is	27	HA
Tom Stratton	Autumn Flow	27	HA
Linda Kozloski	Little Tree Hugger	27	HA
Judy Bolio	Ausable Chasm	26	HM
Guenther Schubert	My Favorite Place	26	HM
Joyce Doty	Stamen Power	26	HM
Amy Dane	Washing Day	26	HM
Steve Greenberg	Well Framed	26	HM
Larry Sanchez	1000-Acre Swamp	25	
Rachel Bellenoit	Bella Rosa	25	
Barbara Krawczyk	Nature's Fire at Sunset	25	
Bill Turney	Peppers	25	
Eileen Donelan	St. Francis Gallery	25	
Marie Meder	All Lit Up	24	
Tim Donelan	Chartheal Ledge	24	
Jim Gillen	Rolling Hills	24	
Frank Rucki	Single Pink Rose	24	
Megan Weiss	Steppin' Out	24	
Darlene Anderson	Pumpkin Head	24	
Stephan Platzer	Foster's Bridge	21	
Al LaFleche	Riverdale	21	

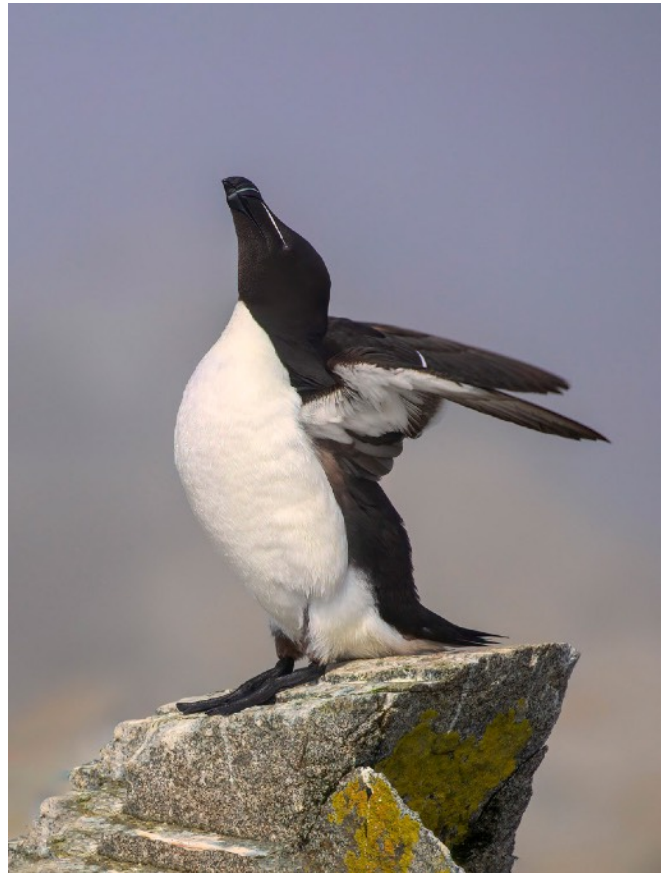
**Nature**

Rachel Bellenoit	Northern Mockingbird	29	HA
Jim Feroli	A Glossy Ibis Sunrise	28	HA
Kevin Fay	Cormorant Couple	28	HA
Tom Stratton	Drake Wood Duck	28	HA
Larry Sanchez	Bobolink	27	HA
Barbara Krawczyk	Got It	27	HA



"Ausable Chasm" with its fall foliage, river rapids and multiple waterfalls comes to life in Judy Bolio's digital photo in the December exhibition General category.

# Print exhibition results for December



Clockwise from above, "OK, Now I'm Bored" by Rosemary Polletta, "Razorbill Showoff" by Kevin Fay, "Milkweed 2" by Dee Nacewicz, and "Splashing About" by Joyce Doty earned good scores in the December print exhibition.



# Print exhibition results for December



Flowers played a large role in the December print exhibition. Clockwise from above, "Center of Interest" and "Flaming Mums" by Eileen Donelan and "A Splendid Bouquet" by Rosemary Polletta were among the favorites.



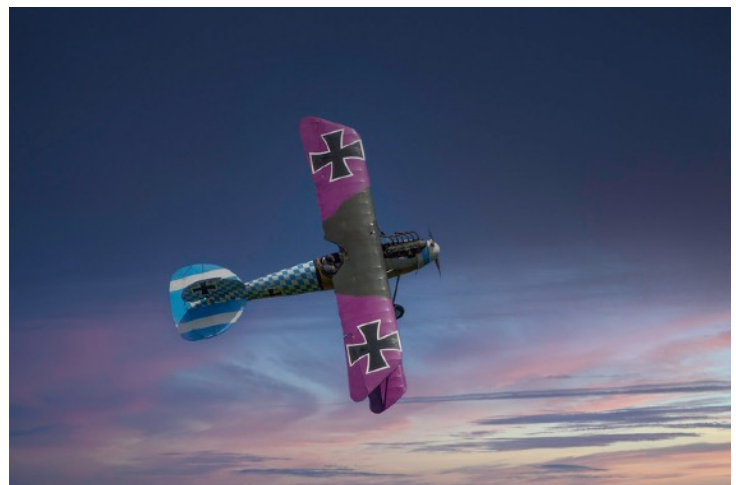


# Digital exhibition results for December

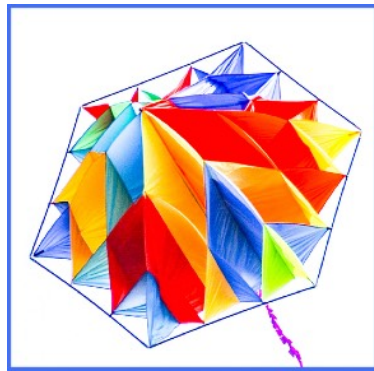
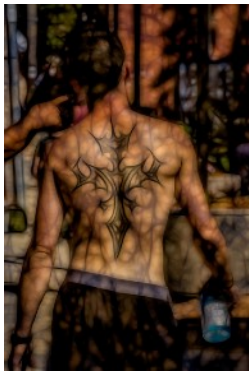
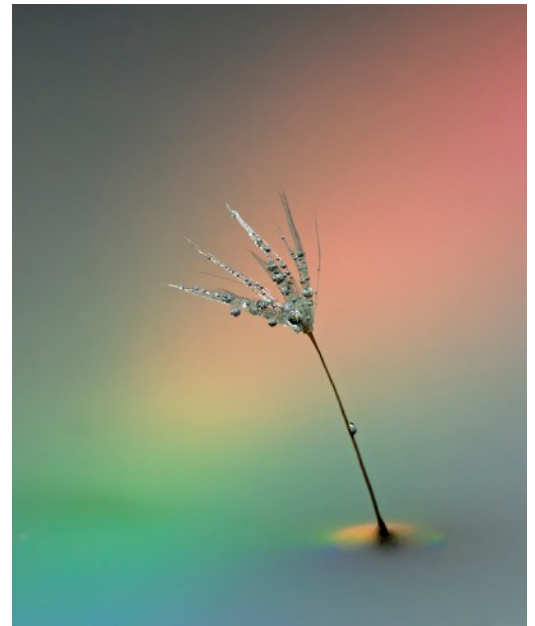
## Artistic



Artistic entries in the December digital exhibition showed a wide array of subjects and styles: Clockwise from above, "Bookstore in Blue" by Amy Dane, "WWI Ace" by Barbara Krawczyk and "All Hail to the Queen" by Jim Feroli.



# Artistic



Clockwise from above left, "Incoming Gull" by Tom Stratton, "Soft Light" by Eileen Doherty, "Flight of the Cranes" by Rachel Bellenoit, "Grudge Tattoo" by Tim Donelan and "Flying High" by Frank Rucki.

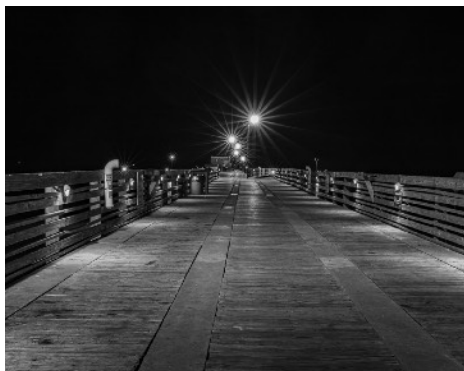


## Black & White

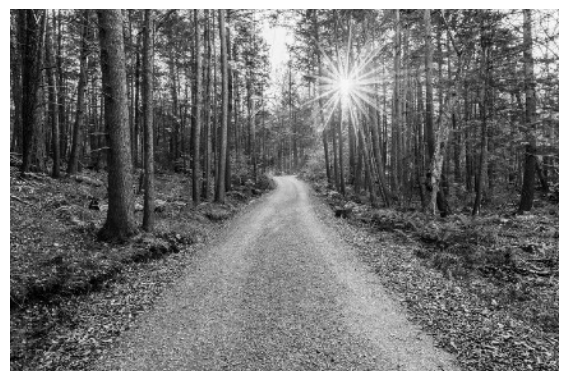


Black & white digital entries included, clockwise from above, "Ferns" by Barbara Krawczyk, "Everyready Diner" by Judy Bolio and "Here Kitty, Kitty" by Richard Harper.

## Black & White



Clockwise from top left, "I'm Gonna Get It" by Amy Dane, "Somewhere in the Woods" by Guenther Schubert, "New York City at Night" by Darlene Anderson, "Road to Home" by Joyce Doty and "Into the Night" by Tom Stratton.



## Challenge: Street Photography



Street photography was the challenge in December. Here are some of the best entries. Clockwise from above left, "Don't Forget the Pampers" by Kevin Fay, "Feeding Time" by Richard Harper, "In Their Own Little World" by Rosemary Polletta and "On the Street" by Tim Donelan.



## Challenge: Street Photography



Clockwise from top, "A Night at the Calvin" by David Taupier, "Don't Feed the Birds" by Megan Weiss, "Racing" by Gwen McNierney and "At the Viet Nam Memorial" by Bill Turney.

# General



Clockwise from top, "Glow Across the Caldera" by Pattie Freeman, "A Simple Yes" by Dave Roback, "Light as a Feather" by Gwen McNierney and "Autumn Flow" by Tom Stratton.



## General



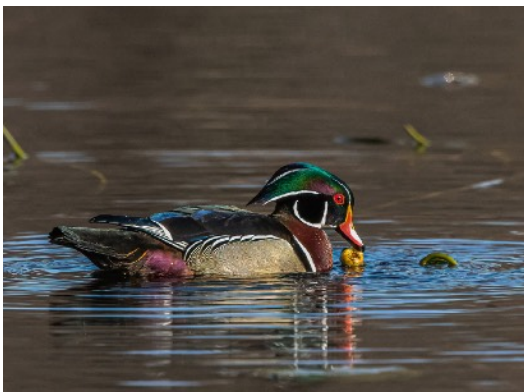
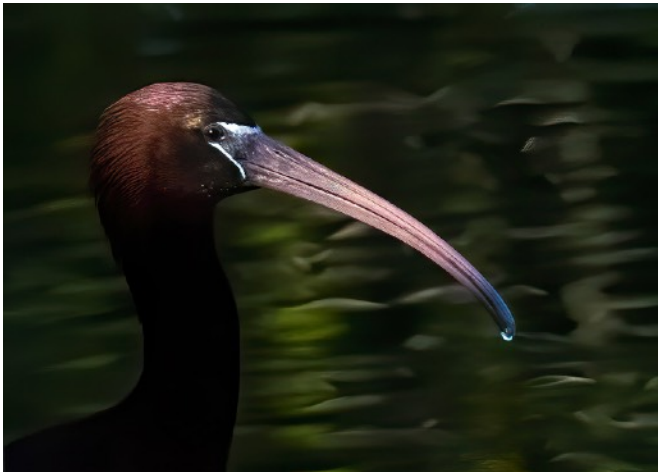
Clockwise from top, "The Chase Is On" by Kevin Fay, "Oyster Mushrooms" by Eileen Doherty and "African Blue Eyed Daisy" by Jim Feroli.



# Nature



Clockwise from left, "Hooded Merganser" by Linda Kozloski, "Coming in Hot" by Pattie Freeman, "Northern Mockingbird" by Rachel Bellenoit, "Drake Wood Duck" by Tom Stratton and "A Glossy Ibis Sunrise" by Jim Feroli.



# Nature



Clockwise from top,  
"Unusual Dragonfly" by Judy  
Bolio, "Bobolink" by Larry  
Sanchez and "On the Wing"  
by Jim Gillen.

# SPS 2021 recipe swap

## APPETIZERS – SOUPS – BREADS

### Spicy Beef Dip (Carol Reed)

(Cooks.com)

1 lb. ground beef  
 1/2 cup chopped onion  
 1 clove garlic, minced  
 1 (8 oz.) can (=1 cup) tomato sauce  
 1/4 cup catsup  
 1 tsp. sugar  
 3/4 tsp. dried oregano, crushed  
 1 (8 oz.) pkg. cream cheese, softened  
 1/3 cup grated Parmesan cheese

Cook ground beef, onions, and garlic in skillet until meat is lightly browned, and onion is tender. Stir in tomato sauce, catsup, sugar and oregano. Cover, simmer gently for 10 minutes. Spoon off excess fat. Remove from heat. Add cheeses. Heat and stir until cream cheese is melted and well combined. Keep warm in chaffing dish (or small crock pot) and serve with crackers. Makes 3 cups.

(I had this recipe back in 1969 in a Better Homes & Gardens Beef Cookbook that I no longer have, but this recipe is the same. The dip was always a hit. Run out of crackers? Use a spoon!)

### Baked Stuffed Mushrooms (Dee Nacewicz)

12– 16 fresh mushrooms, large  
 8 TBSP butter  
 ¼ cup minced onion  
 1 cup diced ham  
 1 ¼ cup bread crumbs  
 ¼ cup minced parsley  
 1 egg lightly beaten  
 Dash of pepper

Remove stems from mushrooms, chop the stems and set

aside. In large skillet, melt 4 TBSP butter, dip the mushroom caps in the melted butter.

Put the caps in a well buttered baking dish.

In skillet with butter, add 3 more TBSP of butter.

Add onion and sauté until softened and transparent.

Add chopped mushroom stems, ham, ¾ cup of bread crumbs, parsley and pepper, stir to mix.

Add slightly beaten egg and stir to mix.

Fill caps with mixture.

Melt remaining 1 TBSP butter and stir in remaining bread crumbs.

Sprinkle over mushrooms.

Bake 15 mins. At 425°.

I remove the gills from the mushroom caps and discard them. Also, I use dried parsley and you can adjust the amount to your liking. Original baking time was 25 mins. but I find they are done in 15 mins. Again, adjust to how you like yours cooked.

### Vermont Butternut Bisque Soup (Jim Gillen)

(Credit to Impudent Oyster restaurant in Chatham)

5 pounds peeled, diced squash

1 quart plus 1 cup of chicken stock

Cook until tender

Puree and return to medium heat

Then add:

1 pint heavy cream

3 cups light cream

1 ounce chicken bouillon

¾ cup maple syrup

1/2 teaspoon white pepper

Don't boil. Heat slowly, stirring frequently until slightly thick.

### Chocolate Zucchini Bread (Carol Reed)

(2012 found on line at Taste of Home, makes 2 loaves)

2 cups sugar

1 cup canola oil

3 eggs

3 tsp vanilla extract

2 ½ cups all-purpose flour  
 ½ cup baking cocoa (or use a package of semi-sweet chocolate chips)  
 1 tsp salt  
 1 tsp baking soda  
 1 tsp ground cinnamon  
 ¼ tsp baking powder  
 2 cups shredded peeled zucchini

In a large bowl, beat the sugar, oil, eggs and vanilla until well blended.

Combine the flour, cocoa, salt, baking soda, cinnamon and baking powder;

Gradually beat into sugar mixture until blended. Stir in zucchini.

Transfer to two 8-inch x 4-inch loaf pans coated with cooking spray.

Bake at 350° for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Yield: 2 loaves (12 slices each)

### **Banana Bread** (Carol Reed)

(Better Home & Garden Cookbook – received in 1969)

1/3 cup shortening  
 ½ cup sugar  
 2 eggs  
 1 ¾ cups sifted all-purpose flour  
 1 tsp baking powder  
 ½ tsp baking soda  
 ½ tsp salt  
 1 cup mashed ripe banana (approx. 4 bananas)

Cream together shortening and sugar; add eggs and beat well.

Sift together dry ingredients; add to creamed mixture alternately with banana, blending well after each addition.

Pour into well-greased 9x5x3-inch loaf pan.

Bake in moderate oven (350°) 45 to 50 minutes or until done.

Remove from pan; cool on rack.

## **DESSERTS**

### **Pistachio Cheesecake** (Dave Roback)

Recipe found on the Internet a few years ago (I have made it every year since)

#### Ingredients

For the Crust:

1 cup all-purpose flour  
 1/2 cup ground almonds  
 1/4 cup granulated sugar  
 1/2 cup cold unsalted butter  
 1/4 teaspoon almond extract

For the Filling:

6 (8 ounce) packages of cream cheese, softened  
 1 (14 ounces) can sweetened condensed milk  
 2 (3.4 ounce) boxes instant pistachio pudding mix  
 5 large eggs  
 garnish with whip cream and almond slivers (optional)

#### Instructions

For the Crust:

Add the flour, almonds and sugar to a food processor; pulse a couple of times to combine.

Place in the butter and almond extract; process until combined and crumbly.

Pour into a 9 or 10-inch springform pan (I used a 9-inch pan), press up the sides (about 1-inch) and in the bottom; refrigerate 30 minutes.

For The Filling:

Preheat oven to 350°

In a large bowl, beat cream cheese, milk and pudding mixes until smooth.

Add eggs; beat on low speed just until combined.

Pour over crust.

Place pan on a baking sheet.

Bake 55-60 minutes or until the center is almost set.

Cool on a wire rack for 10 minutes.

Carefully run a knife around the edge of the pan to loosen; cool 1 hour longer.

Refrigerate overnight.

Loosen and remove ring; garnish and serve.

**Peter's Favorite Amaretto Pound Cake with Glaze**  
(Amy Dane)

3 cups sugar

6 eggs

½ cup shortening

2 sticks real butter

3½ cups flour

1 cup milk (half can be sour cream)

½ tsp baking powder

1 tsp vanilla

2 tsp almond flour

½ cup Amaretto

Cream the shortening and butter.

Add sugar and cream well.

Add one egg at a time, beating well after each egg, until all is light and fluffy.

Alternate milk, flour, baking powder; beat well.

Add flavoring and Amaretto.

Pour into greased and floured 18-inch tube pan.

Bake 1½ hours at 325 °.

Invert over rack and remove from pan after 10 minutes.

Glaze while still warm.

Glaze:

¼ cup plus 2 tablespoons real butter

3 TBSP Amaretto

¾ cup sugar

3 TBSP water

½ cup slivered almonds

Boil the first 4 ingredients 3-4 minutes.

Remove from heat and add almonds.

Prick warm cake and glaze.

Cool and serve.

**Orange Creamsicle Truffles** (Kathy Lawrence)

Ingredients:

¼ cup (1/2 stick) unsalted butter

zest of 1/2 orange (1/2 Tbsp)

3 TBSP heavy cream

1 cup white chocolate, broken into pieces

1 tsp orange extract

¼ cup powdered sugar

red & yellow food coloring optional

Instructions:

In a medium saucepan, melt butter and add orange zest.

Once butter is completely melted, add the heavy cream and stir to combine.

Remove from stove.

Using a fine mesh strainer, strain out the orange zest into a small bowl.

Add chocolate to the bowl.

Allow to sit for 1 minute before stirring.

Stir and make sure the white chocolate is completely melted (if some pieces remain, return saucepan to the stove and cook mixture over low heat while stirring constantly until melted.)

Add orange extract and give it a good stir.

Finally, add food coloring and stir until desired color is reached.

It only takes a small amount of food coloring.

I used 1 drop of red and 3 drops of yellow.

Cover mixture and place in fridge for 2 hours.

Pour powdered sugar into a small bowl.

Remove truffle mixture from the fridge and form into small balls, about 1 tbsp per truffle.

Roll in the powdered sugar.

Once completed place them in the freezer for 15 - 20 mins if you want to eat them right away or keep them in the fridge for up to 1 week.

**Brownie Swirl Cheesecake** (David Ross)

(modified Philadelphia Cheesecake recipe)

Part I: Make the brownie base:

1 stick of butter  
 4 oz unsweetened chocolate (formerly 4 squares)  
 2 eggs  
 1 cup sugar  
 1 tsp vanilla  
 ½ cup flour

Melt butter and unsweetened chocolate.

Beat 2 eggs.

Add 1 cup sugar to eggs and mix.

Mix in the chocolate/butter mixture.

Add 1 tsp vanilla and mix.

Add ½ cup flour and mix.

Pour into 8" or 9" springform pan.

Bake at 350° for 15 minutes.

Part II: Make the top:

1 8-ounce package of cream cheese (softened)

½ cup sugar

1 tsp vanilla

2 eggs

1 cup dark chocolate chips melted

Combine cream cheese, sugar and vanilla.

Mix at medium speed until well-blended.

Add eggs one at a time – mix after each is added.

Pour over brownie layer.

Spoon melted chocolate over cream cheese mixture.

Cut through the cheese batter with a knife and swirl for effect.

Bake at 350 for 35 minutes.

Loosen cake from edge of pan soon after baking. Cool. Remove edge. Chill.

**Ambrosia Salad** (Carol Reed)

(momontimeout.com)

8 oz. tub of Cool Whip

½ cup sour cream

11 oz. can mandarin oranges, drained

20 oz. can crushed pineapple, drained

10 oz. jar maraschino cherries, drained, halved, patted dry

1 cup sweetened coconut flakes

2 cups miniature marshmallows

¾ cup chopped nuts – optional

1) Fold sour cream into Cool Whip

2) Fold in remaining ingredients

3) Serve immediately or refrigerate

(I drain the fruit in refrigerator in a strainer over a bowl – overnight – so that they are well drained. You don't want this to be soupy! The next morning, I combine the well-drained fruit with the rest of the ingredients. I serve this with a brunch.)

**Fresh Blueberry/Cranberry Cobbler** (Carol Reed)

1 1/2 cups blueberries

¾ cup cranberries

¼ cup plus 2 TBSP butter

1 ¼ cup all-purpose flour

2 tsp baking powder

Dash of salt

¾ cup milk

1 pint of heavy whipping cream

Preheat oven to 350°.

Melt butter and pour into a 2-quart baking dish.

Prepare the fruit (rinse well) and add ½ cup sugar. Set aside.

Combine the remaining ¾ cup sugar, flour, baking powder, and salt; add milk and stir until mixed.

Pour batter over butter in baking dish – do not stir.

Spoon the fruit over the batter – do not stir.

Bake at 350° for 1 hour. Allow to cool.

Serve with fresh whipped cream.

(I suggest making this a couple of hours before the meal. Okay at room temperature for up to 3 days. Can reheat before serving at 350° for about 20 minutes, if

necessary. I made this for the 1<sup>st</sup> time on December 7th and it was still warm enough, after 2 hours to simply serve. I made the whipped cream fresh after supper. It was a hit!

### **Carrot-Pineapple Cake with Cream Cheese Frosting** (Carol Reed)

(Better Homes & Gardens Cookbook – received in 1969)

Sift together into large mixing bowl:

1 ½ cups sifted all-purpose flour,

1 cup sugar,

1 tsp baking powder,

1 tsp baking soda.

Add 2/3 cup oil, 2 eggs, 1 cup finely chopped carrot, ½ cup crushed pineapple (with syrup), and 1 tsp vanilla.

Mix until moistened.

Beat 2 minutes at medium speed on electric mixer.

Bake in greased and lightly floured 9x9x2-inch pan in moderate oven (350°) about 35 minutes or until done.

Cool 10 minutes.

Remove from pan.

Allow to cool.

Frost with Cream Cheese Frosting.

Cream Cheese Frosting:

1 3-oz package cream cheese, softened

1 tbsp butter, softened

1 tsp vanilla

2 cups sifted confectioners' sugar

½ cup chopped pecans (optional)

In a small mixing bowl, combine: Cream cheese, butter, and vanilla.

Beat at low speed on electric mixer until light.

Gradually add sugar, beating until fluffy.

If necessary, add milk to make of spreading consistency.

Frosts one 8- or 9-inch square cake.

### **German Bird Nests** (Linda Kozloski)

1 cup butter

1 cup brown sugar

2 eggs, separated

2 cups flour

Finely chopped nuts (walnuts, pecans or mix of both)

Raspberry preserves (I use Smuckers Seedless Red Raspberry Jam)

Cream together butter and brown sugar, beat in egg yolks. Mix in flour.

Roll dough into little balls, ½ - 1 inch in size.\*

Dip into unbeaten egg whites, then roll in chopped nuts.

Place on ungreased cookie sheets and bake 10 minutes @ 350°F.

Remove from oven, make indentation in cookies (wooden dowel works well) and fill with about ½ teaspoon jam.

Return to oven and bake ~8-10 minutes (check sooner if making smaller cookies).

Makes about 2 dozen cookies if using 1 inch dough balls, more if made smaller.

\*I prefer a bit smaller and not reducing the amount of jam. Tweak to your preference.

These are my favorite holiday cookies; I hope you enjoy them!

### **MAIN DISHES**

#### **Cheese Soufflé** (Eileen Donelan)

Ingredients

4 slices buttered white bread

4 eggs, slightly beaten

2 cups milk

½ tsp dry mustard

1 tsp salt

pinch cayenne pepper

1 cup shredded cheddar cheese

Supplies

2-quart round casserole dish

Larger casserole dish

**Instructions**

This recipe can be made up to 4 days ahead.

Preheat oven to 350°F.

Cut each slice of buttered bread into 9 pieces, reserving the corners.

Combine the eggs, milk, mustard, salt and pepper.

In the round casserole dish, arrange a layer of bread and then cheese.

Repeat with another layer.

Place the corners around the edges.

Pour the liquid into the casserole dish. (Refrigerate if not baking that day.)

Put some water in the large casserole dish and place the round one in it.

Bake at 350°F for 1 hour and 20 minutes.

Use the oven light to check progress (don't open the oven).

It is done when it is golden brown and looks set.

Serve immediately. It will deflate once cut. Recipe serves 4-6.

Don't be intimidated by this being a soufflé. It is so easy to make and tastes great. I have made it for a light lunch on Christmas Eve, or it can be a fancy breakfast. This recipe has been in the family for a long time. My cousin who gave it to me used to make it for her children around the holidays as their tradition. Enjoy!

**Blintz Soufflé** (Barb Krawczyk)

Two 13.5 oz Cheese Blintz packages from Trader Joe's (defrosted)

¼ lb butter

4 eggs well beaten

1 1/2 cups sour cream

¼ cup sugar or equivalent Splenda

½ tsp salt

1 tsp vanilla

1 Tbs orange juice

Melt ¼ lb butter in 2 qt. casserole and place blintzes over butter in one layer.

Blend other ingredients with eggs and pour over blintzes.

Bake 45 min in 350° oven or until top starts to brown.

Serve with cut up strawberries, raspberries, blueberries or other favorite fruit, or apple sauce.

**Roasted Steak Mushrooms** (Rosemary Polletta)

Trim the bottoms of 1 lb. of mushrooms (preferably baby Bella)

Mix with:

1/3 cup steak sauce

2 tsp minced garlic

1 tbsp Worcestershire sauce

1 tbsp olive oil

1 tsp rosemary

Roast in 8-inch casserole dish at 375° for 20 minutes

Remove from oven, strain juice into a small saucepan.

Cook until liquid is reduced by half.

Add mushrooms to sauce and toss well.

Serve with grilled steak (or meat of your choice, can also add to salads!)

**Slow Cooker BBQ Ribs For Crock Pot** (Carol Reed)  
(food.com)

Ingredients (serves 4-6):

3 lbs. pork spareribs (or other type of ribs) – *I use country style (best per butcher)*

Salt

Pepper

8 oz jar barbeque sauce or make your own

1 onion, sliced

Directions:

Dice up the onion, add to crock pot

Dump BBQ sauce on top

Cook on low setting for 8-10 hours

Try not to left the lid too much

The meat will FALL OFF THE BONE!



**Sweet-and-Spicy Barbeque Sauce** (from Southern Living) (Carol Reed)

Ingredients (yield: 5 cups):

- ½ cup chopped sweet onion
- 2 garlic cloves, minced
- 1 jalapeno pepper, seeded and minced
- 1 tbsp olive oil
- 1 (32-oz) bottle ketchup (such as Heinz)
- 1 cup firmly packed dark brown sugar
- 1 cup apple cider vinegar
- ½ cup apple juice
- ½ cup honey
- 1 tbsp Worcestershire sauce
- 1 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp celery seeds
- ½ tsp dried crushed red pepper

Sauté onion, minced garlic and jalapeno pepper in hot olive oil in a large saucepan over medium heat, 4 to 5 minutes or until tender. Stir in ketchup, dark brown sugar, vinegar, apple juice, honey, Worcestershire sauce, kosher salt, freshly ground black pepper, celery seeds, and dried crushed red pepper. Bring to a boil, stirring occasionally. Reduce heat to low; simmer, stirring occasionally, 30 minutes. Use immediately, or refrigerate in an airtight container up to 1 month.

**Angel Chicken** (Carol Reed, from my sister-in-law, Kathy Reed)

- 1 ½ lbs. chicken breasts
  - ¼ cup butter
  - 7 oz Italian salad dressing mix
  - 1 can cream of mushroom soup
  - ¼ cup chicken broth
  - 4 oz cream cheese with chives and onions (1/2 of small container)
- Put chicken in crock pot.
- In medium saucepan, melt butter.
- Stir in dressing mix, then soup, and broth.

Add to crock pot.

Cook for 4-6 hours.

Serve over hot pasta or rice.

**Savory Rice** (my sister, Holly Reed, makes this)

- 3 pkgs Near East Long Grain and Wild Rice
- Onions
- Golden raisins

Cook the rice according to the package instructions.

While it's cooking, fry up a bunch of coarsely chopped onion until it is pretty brown. Then, 10 minutes before the rice is done, add the onion and a bunch of golden raisins.

It's great served with a salad and chicken, pork chops, or whatever.

Suggested salad:

A bag of spring mix or European mixed greens

Add peeled, cored, chopped apple (Granny Smith are my favs)

Small bag of chopped walnuts

Crumbled blue cheese (or crumbled Feta cheese)

Add dressing of your choice (balsamic vinaigrette or whatever)

**Marie Fay's Lattice Top Chicken** (Kevin Fay)

Ingredients:

One can (10 3/4 oz) condensed cream of potato soup.

One cup milk.

- 1/2 tsp of salt.
- Two cups cubed cooked chicken (i.e. a rotisserie chicken).
- One bag (16 oz) frozen broccoli, carrots and cauliflower medley.
- 1 cup (8 oz) shredded cheddar cheese.
- One can (2.8 oz) French-fried onions.
- One package (8 oz) refrigerator crescent rolls.

Instructions:

- Combine soup, milk, salt, chicken, vegetables (thawed), 1/2 cup cheese and 1/2 can fried onions.
- Place in 8x12 or 9x13 baking dish.

- Bake covered at 375° for 20 minutes.
- Unwrap crescent rolls, separate into two rectangles.
- Cut each rectangle lengthwise into 1” wide strips.
- Place strips on casserole (lengthwise and widthwise) to form lattice top.
- Bake uncovered 15 minutes longer.
- Top the lattice with the remaining cheese and onions.
- Bake uncovered 3 to 5 minutes longer.

### **Spaghetti with Clams, Scallops and Shrimp** (Linda Cardillo Platzer)

3 tablespoons extra virgin olive oil

1 large onion, chopped fine

3 garlic cloves, chopped fine

½ cup white wine

1 1/2 teaspoons dried basil

1 teaspoon dried marjoram

2 cups chopped fresh or canned tomatoes

2 pounds small clams in the shell, or chopped fresh clams

1 pound sea scallops, cut into quarters

1 pound large shrimp

1 pound spaghetti, cooked al dente

Sauté onion in olive oil over medium-high heat until golden.

Add garlic and sauté for 30 seconds.

Stir in wine, basil and marjoram and cook 1 minute.

Add tomatoes, increase heat and boil 5 minutes.

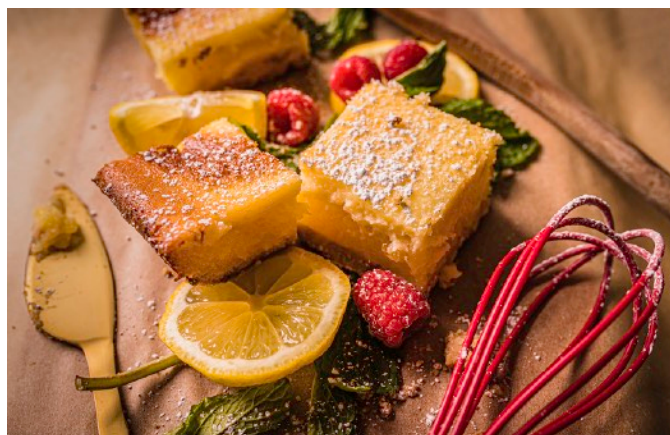
Reduce heat to medium, add clams in the shell, cover and cook until shells open.

Add scallops and shrimp (and chopped clams if not using clams in the shell).

Cover and cook for 2-3 minutes until scallops and shrimp are just firm.

Season with salt and pepper to taste.

Toss gently with spaghetti to serve.



“Baking Lemon Squares,” above, by Darlene Anderson was entered in the Artistic category. “Lunchtime Promenade,” below, was entered in the Challenge category in December by Barbara Krawczyk.



**SPRINGFIELD PHOTOGRAPHIC SOCIETY  
APPLICATION FOR MEMBERSHIP 2021-2022**

*85th Year*

**Part I**

NAME \_\_\_\_\_

SPOUSE/PARTNER 1st NAME \_\_\_\_\_

FAMILY NAMES (family membership) \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY, STATE, ZIP \_\_\_\_\_

PHONE (home) \_\_\_\_\_ (cell) \_\_\_\_\_

EMAIL \_\_\_\_\_

Add my email to private page on club website for member questions?

YES       NO

NEW MEMBER     RENEWAL

**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**

PSA MEMBER?  Yes     No

**Part II**

**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)*

## Speaker to explain masking in 2 apps

Masking in Lightroom and Adobe Camera Raw will be the topic of Bert Serkin who will address the club in a Zoom meeting Jan. 5 at 7 p.m.

The presentation teaches how to take advantage of the latest masking options in Adobe Lightroom or Adobe Camera Raw. It starts with a PowerPoint presentation that explains how masking works in Lightroom and ACR and finishes with editing demonstrations showing how to use all of the features in Adobe masking that were introduced in October. This is a free club program.



“And the Winner Is” by Richard Harper was one of the entries in the General category in the December exhibition.

### 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, Al LaFleche

#### 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	Open

### 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](mailto:kevin.fay44@gmail.com)



**Member**