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PhotoBooks with a Difference

Part 2 Create a 'Cheat Sheet' for reference

See Part 1: Choose Photos and Save with longest side 600 pixels

To enable me to see the photos and other pieces of information I have selected for a section of my book I create a 'cheat sheet'.

Start with a screenshot of the images. (Finder: View as Icons).

		
IMG_2470.jpg 600×450	IMG_2471.jpg 450×600	IMG_2472.jpg 450×600
		
IMG_2473.jpg 600×450	IMG_2474.jpg 600×450	IMG_2475.jpg 450×600
		
IMG_2476.jpg 450×600	IMG_2477.jpg 450×600	IMG_2469.jpg 600×450

NOTE: While in Finder I select View >Show View Options so I could increase the Text size and Show item info. Item info allows me to be sure all my images are a reasonable size.

Insert the screenshot as an image into Pages or Keynote or other app that will allow you to add relevant notes to help with a story to connect the photographs.

1.



Mixing raw ingredients
IMG_2470.jpg
600×450



Rolling into Balls NOT eating
IMG_2471.jpg
450×600



Watch! This is how you roll
IMG_2472.jpg
450×600



Now we are rolling into Balls
IMG_2473.jpg
600×450



Baked ANZACs - are they crunchy or chewy?
IMG_2474.jpg
600×450



IMG_2475.jpg
450×600



Once baked they smell good
IMG_2476.jpg
450×600



Crunchy!
IMG_2477.jpg
450×600



Discovering Carb Soda
IMG_2469.jpg
600×450

After adding the notes it is easier to put your photos in order. Above I have added the number 1 beside the photo 'Mixing raw ingredients'.

Next I would add numbers 2, 3, etc. beside the other photos.

With a story beginning to come together it is time to look for further images or information.

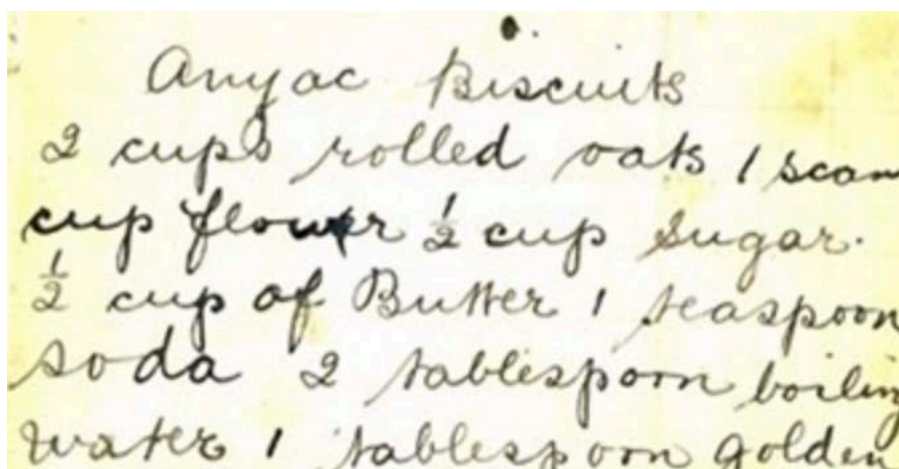
ANZAC biscuits could be made more interesting by adding any of the following:

- A photograph of the recipe
- Some details about why carb soda makes all those bubbles...

For example:

💡 FUN SCIENCE FACT

Baking soda, or sodium bicarbonate (NaHCO_3) reacts with acids. Citrus juice, buttermilk, molasses, honey, vinegar and chocolate are all acidic. So is the golden syrup that we use in our recipe. When baking soda mixes with the melted butter / golden syrup mixture, a chemical reaction occurs forming an unstable carbonic acid, which breaks down into carbon dioxide (CO_2). Carbon dioxide is a gas – the same gas that makes fizzy drinks all fizzy – and this is what causes our mixture to froth up and appear to grow in size. Heat speeds up the reaction.



See Part 3: Putting your photos together as an ePub or Comic.