

It's Good To Share

Posting photos of your makes and bakes is a great way to let others enjoy, and be inspired by, your handiwork. Here's how to make your pictures as fabulous as your creations



Hit the lights

DO use natural light wherever possible to capture colours at their truest. Position your make or bake near a window, or even take it outside if it's a nice day. But beware of bright morning light as it can

be too harsh – mid-afternoon is usually the best time.

DON'T use the flash if you can avoid it. It kills colours and can create unappealing shadows, especially when you're photographing food.

DO experiment with lighting if your camera lens is light sensitive enough (iPhones are especially good in low light). Cooked a delicious, romantic dinner? Try using candlelight to create a fitting atmosphere.

DO look out for areas of shade. If shooting from above in bright light, ensure the shadow of your hands and camera doesn't obscure the picture.



Find your angle

DO experiment with different angles. Shooting slightly from above is the classic way to capture a dish in its full glory, but a true bird's-eye view can look stunning.

Imagine your photo is divided into three sections vertically – you want the focal point to fall towards one of the outer thirds, rather than bang in the centre.

DON'T shoot straight from the side (especially when photographing food), as it flattens the image and you'll lose any details on top.

BUT DO remember that rules are made to be broken! Don't be afraid to experiment with quirky angles to see what works best.

DO use the rule of thirds.



Focus, focus, focus



DON'T take fuzzy shots. Make sure your camera is focused on the central point of your pic.

DO use a mini tripod if your hands feel unsteady. Try the GorillaPod (from £17, Amazon.co.uk) – it's light, flexible and inexpensive.

DON'T zoom so much it's impossible to tell what the picture is of.

BUT DO use the macro setting on your camera to zoom in and



capture tiny details, such as the pretty buttons on your latest sewing project.



Woman's Weekly Made it? Flaunt it!

Channel your inner stylist

DO go for a contrasting background. Colourful plates and makes look best on a clean, white surface, while shooting against white walls will also help to reflect natural light and brighten your photo.



DON'T let clutter distract from the photo – your work won't sparkle if there's a pile of laundry in the background! Clear your worktop so your project can take centre stage.

DON'T stress about mess – when shooting food a few spills and oozes can whet the appetite. Remember to cut a slice out of that sponge to show the yummy layers inside.

DO use the tricks of the trade – brushing a little vegetable oil over your food will give it a mouth-watering glisten.

DO snap your knitting, sewing and jewellery projects as they're meant to be seen: rope in a friend or one of the family to model for you, if necessary.



Share your makes and bakes with Woman's Weekly!

We love seeing snaps of your cookery and craft projects, and it's never been easier to share them with us. You can post a photo on our Facebook page at facebook.com/WomansWeekly or upload one to our website using our simple Your Makes form – just go to womensweekly.co.uk/yourmakes

