



October brings the Fall. For those of us that enjoys fall foliage, this is the best time of the year. Naturally, we want to use our camera to capture this natural beauty. This month, we share the first in a series of photo tips. The bases of any picture is exposure, which is our first article.

We have had a few users asking questions as to what is a USB key and what is it used for. Take a few minutes to read this article, and it will give you a bit more knowledge.

For a change of pace, we share a Duck Breast Salad recipe we enjoyed.



Convenient USB key/ USB drives 2007-10

You have seen them, about the size of a lip balm, usually on someone's key chain. These are the current generation "floppy disks" of 15 years ago. People use them to carry digital pictures, music, video, files to share with co-workers, family and friends. There are many other uses as well

<http://lifehacker.com/software/usb-drive/geek-to-live-carry-your-life-on-a-thumb-drive-or-ipod-179025.php>

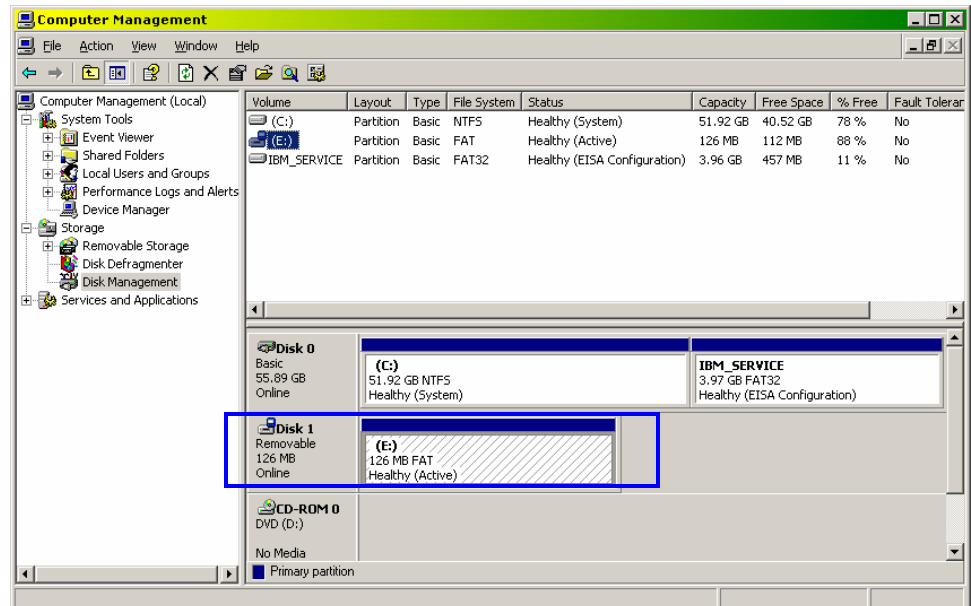


Ok, you are convinced you NEED one. How frustrating would it be if you plugged a newly purchased USB key (or a USB Drive for backup) into your computer, and nothing happens? Well, chances are your Windows XP computer has a drive letter conflict.

Your computer has a hard disk drive, its normally drive C. You're CD /DVD drive is usually D. If you have other stuff connected, the drive letters may be E, F, G, ... and so on. Some USB Keys comes with a pre-designated drive letter, for example E. But if your computer already uses E, it won't recognize the USB Key.

To resolve the problem, go into Start / Settings / Control Panel / Administrative Tools / Computer Management / Disk Management. See what letter the computer assigns it, change it to a drive letter that's not used, and you will be able to see your USB key in windows explorer.

If you have an IPOD, you can use it to store / transfer files as well. All you have to do is in iTunes' preferences pane, check off "Enable disk use" in the iPod tab. Then you can use Windows Explorer to copy files to and from it.





Seared Duck Breast Salad

Source: William Sonoma Web Site

Serving Size: 4

Prep Time: ~ 30 min

Cooking Time: ~ 40 min



NOTE: This is a great salad to serve as a first course or a light entrée. You can vary the fruit depending on the season—try cherries in the spring or pomegranate seeds in the winter. Cheeses such as Parmigiano-Reggiano or a soft fresh goat cheese are also a nice addition.

Instructions

- Season the duck breast halves with salt and pepper.
 - Using a sharp knife, score the skin by making a crisscross pattern, do not cut into the meat.
 - Heat a large sauté pan over medium-low heat.
 - Place the duck, skin side down, in the pan and cook until the skin is very crisp and golden, **12~15 minutes**.
 - **WHILE the DUCK is cooking, prepare the salad**
 - Turn the duck over and sear the other side, then continue cooking for **3 ~ 5 minutes**, until the duck is just springy when pressed with a finger for rare to medium-rare (longer if you want it cooked more)
 - **Let the duck rest for 3~ 5 minutes before carving.**
 - Using a sharp carving knife, slice the duck across the grain into very thin slices and divide the duck among the salads.
 - Drizzle with the remaining vinaigrette, making sure to drizzle some over the duck and orange segments.
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- **SALAD:**
 - Put the vinegar in a small bowl and add the olive oil in a slow, steady stream, whisking constantly until well blended.
 - Season the vinaigrette with salt and pepper.
 - In a large bowl, toss together the radicchio and frisée.
 - Pour half the vinaigrette over the greens and toss to combine.
 - Divide the salad among 4 plates and scatter the walnuts and orange segments over the salads, dividing evenly.

Ingredient List

1. 2 boneless duck breast, each 4 to 6 oz.
2. Salt and freshly ground pepper, to taste
3. 3 Tbs. Sherry Vinegar
4. 7 Tbs. extra-virgin olive oil
5. 1 head Radicchio, washed and torn into 1-inch strips
6. 2 heads Fisée, washed and trimmed of thick green parts
7. 1/2 cup walnuts, coarsely chopped, then toast it
8. 2 oranges, peeled and cut into segments
9. Soft fresh goat cheese or Parmigiano-Reggiano



Photography Fundamentals – Exposure 2007-10

Perhaps you have gotten more than a casual interest in the photography, and you are ready to move onto the next level. Even with the most advanced compact digital cameras; there are artistic forms or emotional expression that can't be captured. You need more versatility from you camera.

In recent years, digital SLR cameras have taken over the SLR camera market. These days, a "prosumer" digital SLR camera can be purchased for less than \$1,000. To fully utilize the dSLR, we need to start from the basics. Shutter Speed, Aperture Size, and Film speed. The combination of these three settings is the exposure.

Aperture, indicates the opening of the hole to expose light onto the film/CCD. The common settings are f/22-16-11-8-5.6-4-2.8-2. f/2 opens the Aperture bigger than f/22

Shutter Speed is how long/fast the aperture is opened up to allow light in to image the "film". Shutter speeds are indicated as 1/#. This is a fraction of a second. Ex. 1/2 means half a second. 1/1000 is 1000th of second. The FASTER shutter speed (1/1000th) allows a motion to be "frozen" in stead of being blurred.

Together with the film speed, the exposure is set. Any two settings fix the third. Most of the time the film speed is set (think of the old days when you load a roll of film), you adjust Aperture and Shutter Speed to create pictures.

For example, if you want to use a fast shutter speed (1/1000th of a second) to stop motion, you must set the aperture to a larger number f/2.8. Fast shutter speeds are best used for sports action shots such as kids playing soccer, baseball, and football.

On most dSLRs, you can set the camera to the shutter priority mode (for example, S on the Nikon D70) for you to adjust the shutter speed, the camera figures out the aperture size.

Next time, we will go into more details on how to use your dSLR to create shots with various depth of field.

