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# So Close You Can Taste It

By Christina Varro

Macro photography commonly explores natural themes, but for me, food is the best place to explore the world up close. The colours and vivid textures of food come alive, and tantalize the viewer to imagine its taste. Crystals of sugar on the rim of a glass make you crave a rich, sweet, dessert coffee, while layers of curled lettuce, stacked tomatoes, and crispy bacon hint at the tactile intricacies of a delicious hamburger. Macro photography is the perfect way to appreciate food - it lets the flavours and stories come alive in the frame and in the viewer's mind.

My interest in macro photography started almost a decade ago when I first entered the realm of professional photography, but it wasn't until I started taking photos of food that things really clicked. While working as a graphic designer for a cupcake bakery in Toronto, I began photographing their sumptuous and delicately swirled cupcakes as product shots for their website. I was immediately captivated by the experience of working with food; I loved experimenting with angles, lighting, and props in a tabletop environment, focusing on the tiny details and making micro adjustments to make the shot enticingly perfect and delicious.



Over the years of working with the bakery, we have planned increasingly complex shoots, put together elaborate sets, used props, incorporated fresh ingredients, and even worked with models. In late 2014, I spent 10 days photographing a full cookbook for them, which was incredibly rewarding. Using a combination of studio lighting plus tilt-shift and macro lenses, really allowed me to get creative and capture the details of their beautiful desserts. As with other close-up photography, the use of bokeh and depth-of-field was critical in creating a focal point and bringing colours and textures to life.

I love macro studio work because I am able to create the entire scene, right down to the smallest detail. Focusing on a tiny garnish can help tie all the flavours together and tell a story about a mouth-watering meal, or a special occasion. Since the cookbook release, I have continued to explore macro food photography with other clients and for personal projects, and am currently planning my own cookbook and food blog to post my work. For me, the essence of food is in the tiny details, the bubbles, granules, and luscious morsels you only notice when you look 'so close you can taste it.' ✨

To see more of Christina's work visit her website at [www.varrocreative.com](http://www.varrocreative.com)

