



ADELAIDE HILLS PHOTOGRAPHY CLUB INC.

Contact Details....

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Stay up-to-date and regularly visit:

[AHPC Website](#)

For the latest Club news, program, competitions and member gallery: [AHPC Website](#)

[SA Photographic Federation](#)

For courses, events, exhibitions, services: [SAPF Website](#)

If you know of a forthcoming event or relevant photography information please email [AHPC Newsletter](#) for inclusion in the next newsletter.

Discount....

[Harvey Norman Photo Centre, Mount Barker](#)

Present your AHPC Name Badge to receive the following discounts:

- 6"x4" prints - 10 cents each (same day pick up)
- 30% off all enlargements
- 20% off canvas prints

Discounts are off normal ticketed prices and exclude any other offer. Valid only at Mount Barker store.

Meetings in November

10 November 2021 - Flower Photography

at The Anne Jolly Hall, Epiphany Place, Crafers

7.30pm - Workshop:

A hands-on workshop - all you need to bring is your camera, a tripod and, if you have one, a flash. The workshop will explore a variety of techniques to capture the beauty of lowers and other still life items. These will be ready for your use on the night.

24 November 2021 - Club Competition

at The Anne Jolly Hall, Epiphany Place, Crafers

7.30pm - Club Competition:

Digital Mono or Colour - Open

Digital Mono or Colour - Flower Photography

Entries must be lodged by 11.59pm Monday 22 November 2021 using the link [photocomp](#) to upload your images using your email address, then follow the prompts.



Christmas Dinner

08 December 2021

at Habndorf Old Mill Hotel, 98 Main St, Habndorf

6.30pm for 6.45pm start

'Tis the Season ... A booking has been made for this year's Christmas Dinner at the Habndorf Old Mill Hotel. At the end of this newsletter there is a copy of the Menu for you to peruse. It has been a topsy-turvy year and it would be terrific if as many members and their partners can attend to finish the year with a celebration.

BOOKING IS ESSENTIAL - RSVP by 5pm Friday 03 December Please email [Christmas Booking](#) advising your name and if you will be attending with your partner and/or friend etc (include their name please!).



Meeting Review..

At the last Club Meeting on 27 October the topic was 'Portrait Photography'. It was evident that this is not a popular topic as compared to landscape, macro, wildlife (to name a few) by the few members that attended. Having said that, the information gained from the two videos was very useful for all types of photography and not just portrait photography, and led to a good discussion amongst those present. Here is some of that information:

- Set your camera one or two stops down (darker) to capture more detail
- Talk to your model/subject so they are relaxed
- Get reasonably close to your subject (1 - 2 metres) when shooting indoors
- Have your subject holding/using props (such as a book or umbrella)
- Use a step ladder if shooting outdoors to capture a more interesting angle and to ensure your image is not blown out by the sky
- Set your camera aspect ratio to 4:3 or 1:1 to assist with framing (note: the raw image output from your camera will still be the full sensor size).

Here are the links for the videos:

[Beginner Tutorial: Portrait Photography \(No Lighting Equipment or Studio Needed!\)](#)

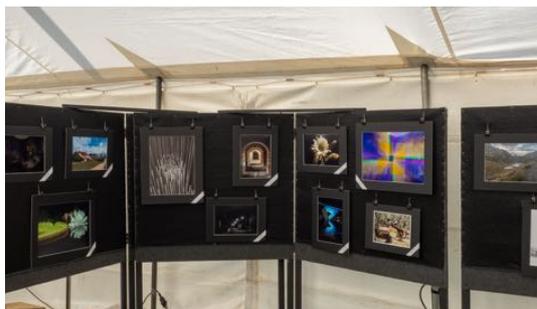
[Top 10 Portrait Tips and Tricks to Become a Better Photographer](#)

[Top 10 Portrait Tips and Tricks to Become a Better Photographer, PART 2](#)

Callington Show..

AHPC exhibited at the Callington Show on Sunday 31 October. From all reports it was a successful display with many visitors to the stand asking questions about the club, its members' images as well interest shown in becoming a member - let's hope that this event will help to boost membership.

A big thank you to Jeannette Macdonald, Glynn Stringer and Henk de Weerd for setting up the display of members' images and being at the Show all day to field the questions. Here are some images of the display.



Get Well Soon...

A little birdie let the Editor know that we have a couple of AHPC friends who have been on the sick list and are recuperating. Our best wishes and get well soon message goes out to Pat Umlauf and Marie Bury - a speedy recovery ladies...



Hahndorf Old Mill Hotel Menu..

ENTREES

CIABATTA DINNER ROLL - 60¢

GARLIC LOAF - \$8.5
serves 4 people

SOUP OF THE DAY BOWL - \$9

TERRINE BOWL - \$12.9

ARANCINI BALLS - \$10
butternut pumpkin, parmesan cheese, aioli & beerenbergs fruit chutney

HOUSE MADE SPRING ROLLS - \$10
roast pork, noodles, hoisin sauce

SALT & PEPPER SQUID - \$12 ①
served with aioli

BATTERED ONION RINGS - \$10 ①
aioli, beerenbergs fruit chutney

BOWL OF STEAKHOUSE CHIPS - \$11 ①
served with gravy

SWEET POTATO WEDGES - \$12 ①②
house made potato wedges, creamy feta & chickpea dip

CHICKEN BITES - \$10
lightly coated in spices, ranch dressing

SAUCES \$3.50

GRAVY ①
PEPPER ①
MUSHROOM ①
DIANNE
HOLLANDAISE
PRAWNS IN HOLLANDAISE (\$8)

① vegetarian option ② gluten-free option



**Hahndorf
Old Mill
Hotel**

ALL MAIN MEALS PURCHASED ARE WELCOME
TO ENJOY OUR SALAD & VEGETABLE BAR
LUNCH 11:30am - 2:30pm DINNER 5:30pm - 8:30pm MON-SUN

STEAKS

300G CHICKEN BREAST - \$22

400G RUMP - \$26

300G PORTERHOUSE - \$28

300G SCOTCH - \$36

500G RIBEYE - \$45
all steaks are 100 day grain fed beef,
steaks served with steakhouse chips ① or kipfler
potato & caramelised shallot hash

SEAFOOD

TRIO BASKET - \$26
flathead, salt & pepper squid, crumbed prawns,
steakhouse chips, tartare & lemon

HOUSE CRUMBED PRAWNS - \$22.9
crumbed prawns, steakhouse chips, tartare, lemon

SALT & PEPPER SQUID - \$21.9
steakhouse chips, aioli, lemon

BATTERED FLATHEAD - 22.9
steakhouse chips, tartare, lemon

fish can be battered, grilled or crumbed upon request

Pub Classics

BEEF BURGER - \$21.9
brisket pattie, bacon, egg, cheese, lettuce, tomato,
aioli, beerenbergs fruit relish on a potato bun &
served with steakhouse chips

CAJUN CHICKEN BURGER - \$19.9
lettuce, tomato, guacamole, aioli, on a ciabatta roll &
served with steakhouse chips

HALLOUMI BURGER - \$19.9
chargrilled capsicum, sweet potato, spanish onion,
wild rocket, steakhouse chips

300G HOUSE CRUMBED SCHNITZEL - \$22.9
in house crumbed beef or chicken

THE BUSHMAN - \$4
bacon, egg, BBQ sauce, mozzarella

HAWAIIAN - \$4
chargrilled pineapple, napoletana,
tasty ham, mozzarella

MEXICAN - \$5
tomato, kidney beans, mozzarella,
sour cream, guacamole

FARMY - \$4
tasty ham, napoletana, mozzarella

PORK FILLET - \$28 ①
wrapped in prosciutto, sweet potato mash,
pear & wild rocket salad

ROAST OF THE DAY - \$19.9 ①

PIE OF THE DAY - \$18.9

SALAD & VEGETABLE BAR - \$14 ①

STRAWBERRY SALAD - \$19 ①②
walnut, feta, spanish onion, baby spinach,
dijonnaise sauce

CHICKEN +\$5
PRAWNS +\$8
SALT & PEPPER SQUID +\$7

KIDS \$12

PASTA CHICKEN TORTELLINI

CHICKEN BITES

CHICKEN SCHNITZEL

BEEF SCHNITZEL

FISH & CHIPS

SIRLOIN STEAK

+ KIDS ICECREAM

Seniors \$16
all available for lunch only

TWO COURSE OPTION \$20
main course & choice of soup or dessert

FISH & CHIPS

SALT & PEPPER SQUID

ROAST OF THE DAY ①

BEEF SCHNITZEL WITH GRAVY

CHICKEN SCHNITZEL WITH GRAVY

PASTA CHICKEN TORTELLINI



BAR SNACK MENU

All day menu 11:30AM till 8:30PM Thursday to Sunday

STEAKHOUSE CHIPS - \$12
served with gravy

STEAKHOUSE CHIPS - \$10
served with aioli

WEDGES - \$12
served with sour cream & sweet chili sauce

CIABATTA GARLIC LOAF - \$8.50
tasty & full of flavour

CHICKEN BITES - \$10
tender pieces lightly coated in spices, ranch
dressing

BLT - \$10
bacon, lettuce, tomato, aioli & tomato
sauce on a ciabatta roll. Add steakhouse
chips (\$12)

SOUP OF THE DAY - \$9
please see our friendly staff

TERRINE BREAD BOWL - \$12.90
please see our friendly staff

DESSERTS

OLD MILL STICKY DATE PUDDING - \$9
vanilla bean ice-cream, toffee shards

FRUIT SCONES - \$9
beerensbergs jam & cream

