

Photoshop Creative Elements  
Community Newsletter  
Volume 1 No. 12

Congratulations Dawnlee on the winning header for this months issue.

Inside this issue...

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Where in the World

A Note from the Editor...

Last month we celebrated the one year anniversary of the this awesome forum. This month marks the one year anniversary of our newsletter. I just wanted to take the time to congratulate and say thank you to everyone who has contributed articles, tutorials, and freebies to make the newsletter what it is each and every month. Also, thank you to those of you who have been judges in picking the Headers and the Hall of Fame Image of the Month and Scraps of Fame Page of the Month.

This month there weren't as many submissions as we normally have but we do have a holiday treat for you. Thank you Angela, aka Tutlespirit, for taking the time to contact member to donate their favorite Holiday Recipes and for creating a beautiful card for each one. Thank you to those who sent in your recipes to Angela. Hopefully you will all try them and let us know how they turned out and share photos of you version of these recipes on the forum. Angela has graciously volunteered to head this up again next year. So, if you have a favorite Holiday Recipe you want to share next year let her know and maybe she can start a list so she has a head start next year.

Happy Holidays and a Safe and Joyous New Year to ALL!!!

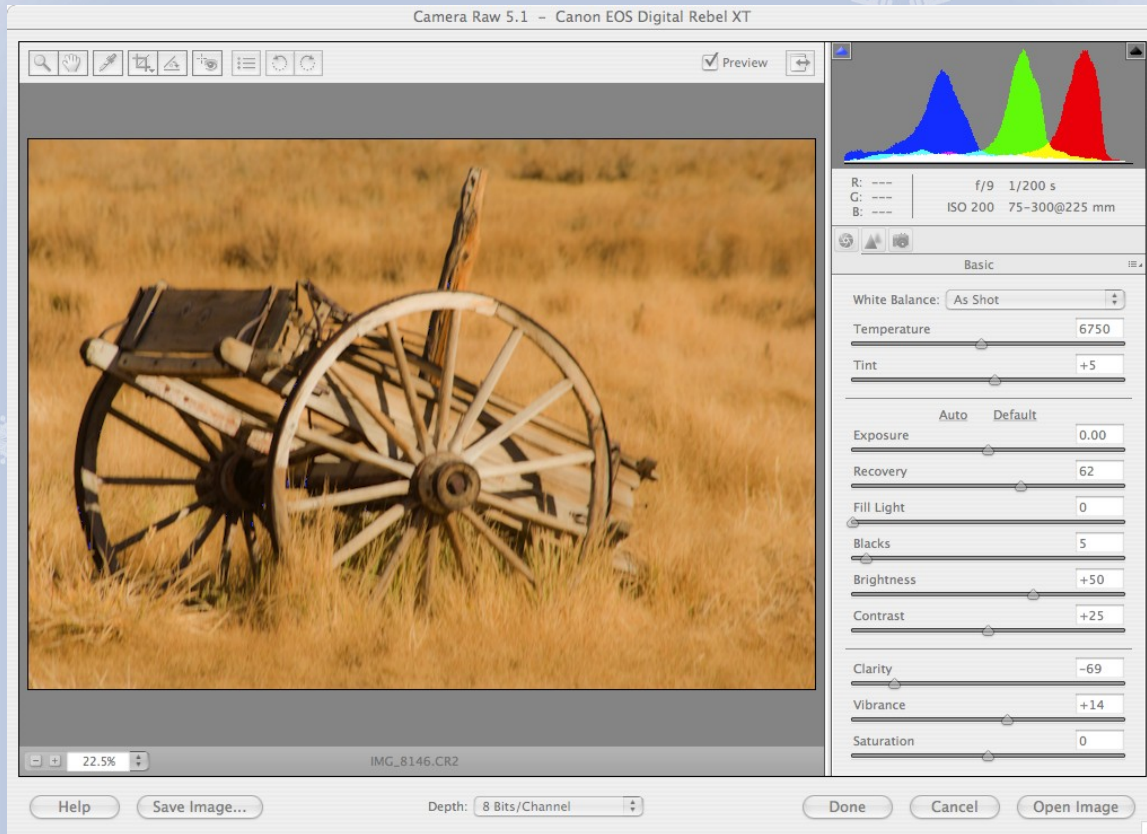
Kim aka AngelicKim



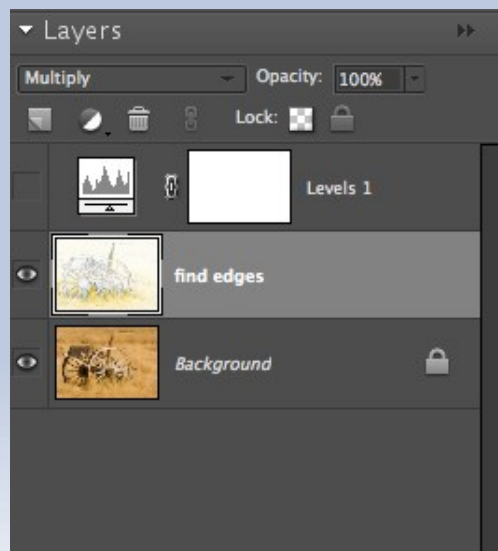
# LINDA'S ORTON EFFECT

By lameso1

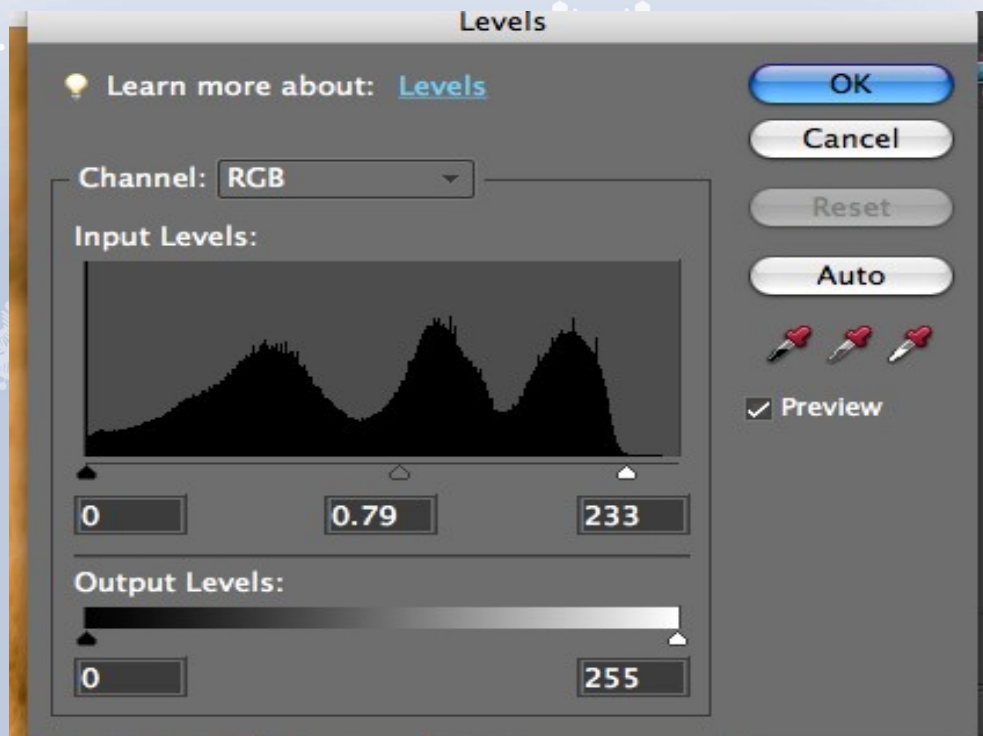
I had a wagon from Bodie that just didn't look like much when sharpened in acr. I got to wondering what might happen if I took the clarity slider negative on this one. I recovered the highlights, took the clarity slider to minus 69, and the vibrancy slider to plus 14. I didn't do anything in the sharpening/noise panel.



The result was a nice diffuse glow similar to the Orton effect. I liked it, so opened in PSE6 to see if could use anything else. Once opened I thought it need a little solidity given the subject. I duplicated the layer (control/command + J) and ran the find edges filter under stylize in the filter palette. I changed the blend mode to multiply to burn the edges in, giving some definition to the wagon.



My final adjustment was a levels layer to darken the mid-tones and bring the highlight slider to the edge of the right side of the histogram..



I finished it off by expanding the canvas relative by 1 inch and filling with a color selected from the wagon wheel. I used a burlap texture. The lasso tool was used to select the edges to be deleted. Using the wand to select the canvas I copied to another layer and applied a simple emboss layer style.



I hope everyone has lots of fun with this technique. I look forward to seeing others' results.

Submitted by Linda Jameson aka ljameso1

# Photoshop Texture Brush Tip

## By Shari aka Smiles

Attention Photoshop CS users!

First I would like to explain how I found this neat option included in our brushes

I was working on

[Kimi's Kreative Homework Challenge 42](#)

I made a couple of the Inked Edged Frames, and wanted to make them look a bit different.

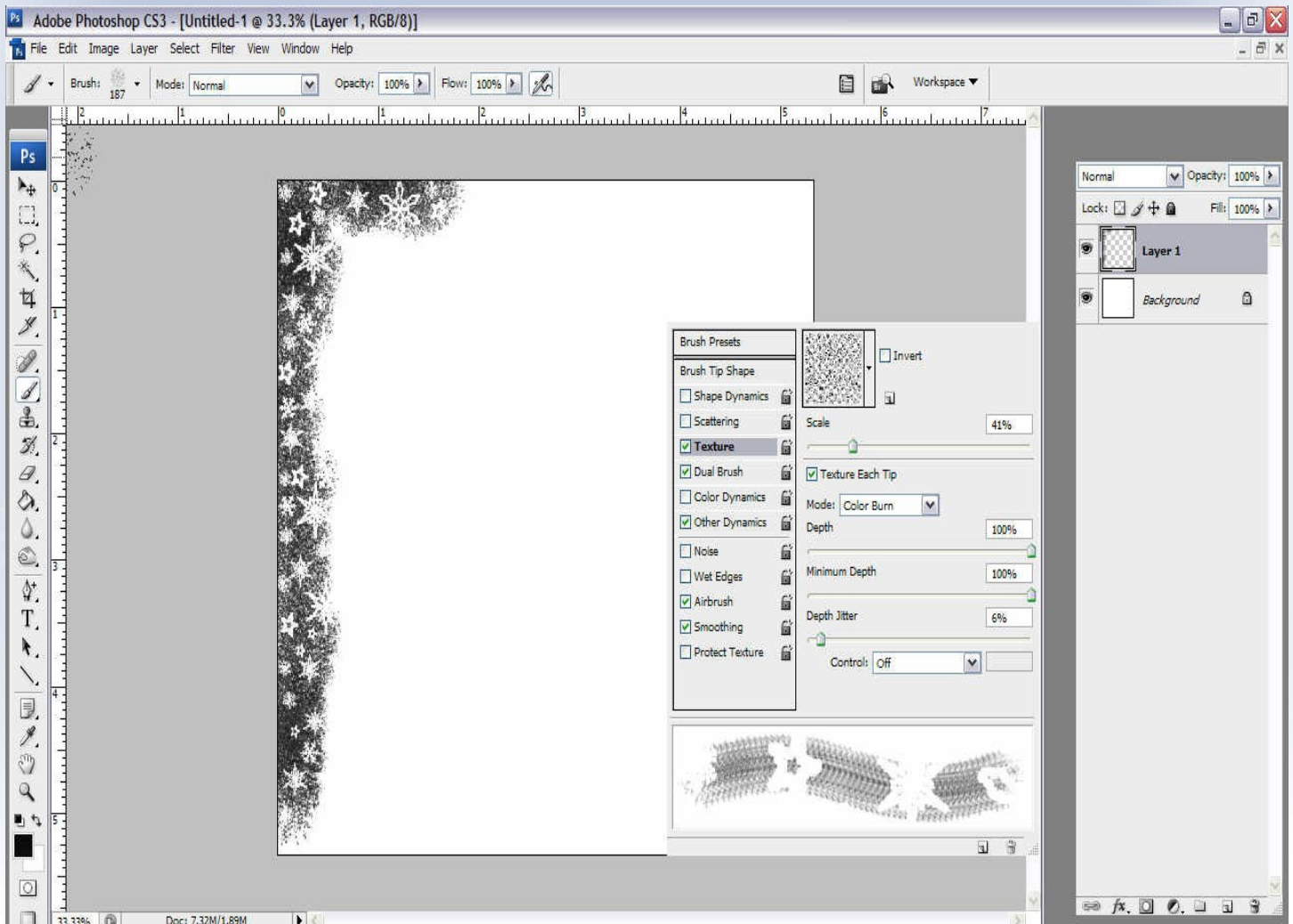
So I went to the Brush Options and clicked on the Texture option. Under this option you will find a drop down menu that you can change the texture,

below that you also have an option to change the scale of your texture.

I included a screen shot for those who prefer one

Oh and what we made this week, we have a link to share with our forum members!

Just follow the link above!



# Clip & Save Holiday Recipes

or download [HERE](#)

*Photoshop Creative Elements Community*

Angela's Crunch Bars

**Ingredients**  
35 saltine crackers  
1/2 cup butter  
1/2 cup brown sugar  
8 oz semi sweet chocolate bars, chopped  
1 cup walnuts (optional)

Preheat oven to 400 F. Place crackers in a single layer, on a foil lined 15x10x1 inch baking pan. Heat butter and sugar in a saucepan on medium-high heat until butter is melted and mixture is well blended. Bring to a boil; boil 3 min. without stirring. Spread over crackers. Bake 6-7 min. Immediately sprinkle with chopped chocolate; let stand 5 min. Spread melted chocolate evenly over ingredients in pan; sprinkle with walnuts. Cool. Cut or break into pieces. Pieces will be jagged and various sizes. Enjoy

*Holiday Recipe*

*Photoshop Creative Elements Community*

Angela's Appetizer Pizzettes

**Ingredients**  
8 oz refrigerated crescent dinner rolls  
2 Tbsp thick sweet and sour sauce  
1 cup finely shredded swiss cheese  
4 oz thin sliced baked ham cut into thin strips  
optional 8oz can crushed pineapple

Heat oven to 375. Lightly spray cookie sheet with non stick spray. Unroll dough into 2 long rectangles and press seams to seal. Cut each rectangle into 12 squares. Place squares on sprayed cookie sheet. Top each square with 1/4 tsp sweet and sour sauce. Layer squares with half of cheese all of ham, remaining half of cheese and pineapple if using. Bake 375 for 9-11 minutes or until edges are golden brown. Serve warm

*Holiday Recipe*

# Photoshop Creative Elements Community

## Sandy's Cheesecake



### Ingredients

1-1/2 cups graham cracker crumbs  
6 Tbsp  
3 Tbs sugar  
3 8oz pkg cream cheese  
1 cup sugar  
4 eggs  
1 tsp vanilla  
1 pint sour cream  
1 tsp vanilla  
1/4 cup sugar

Have all ingredients at room temperature. Preheat oven 350

**CRUST:** Mix 1 1/2 cups graham cracker crumbs, 6 tsp butter (melted) and 3 tbs sugar. Pat into bottom and partially up sides of (" springform pan.

**FILLING:** Combine cream cheese, 1 cup sugar, eggs and 1 tsp vanilla beat for 20 minutes. Pour into prepared pan and bake at 350 for 40 min (sides will pull away from pan and cake will look spongy)

**TOPPING:** While cake is cooking, mix and let sit out: pint sour cream 1 tsp vanilla and 1/4 cup sugar. Spread on cooked cake and return to oven for 10 minutes, turn oven off, open door and cool cake in oven 10-15 minutes. Take out of oven and continue cooling

Holiday Recipe

# Photoshop Creative Elements Community

## Microwave Butter Toffee



### Ingredients

1/2 cup butter  
1/2 tsp salt  
1 cup sugar  
1/4 cup water  
8oz chocolate chips  
4 oz chopped nuts

In large mixing bowl, rub the sides and bottom of the bowl with stick of butter. Put remaining butter in the bottom of the bowl and carefully pour the sugar+salt mixture over the butter. Be careful not to get the sugar+salt on the sides of the bowl. **DO NOT STIR THE CANDY AT ANY TIME DURING THIS COOKING CYCLE**

Pour water over the sugar+salt and microwave for about 8 - 10 minutes. The mixture will not be done at this time, additional time to complete the cooking should be added in 45 second intervals. The candy is done when it turns a caramel color. While the candy is cooking, place a sheet of aluminum foil on a cookie sheet and scatter the nuts across the foil. When candy is done immediately pour the mixture over the nuts.

Melt chocolate (about 2 minutes in microwave) and then pour and spread over the toffee. Chill, then break into pieces. (The only purpose of the aluminum foil is to make this break-up easy.)

Submitted by Courtney

Holiday Recipe

# Photoshop Creative Elements Community

## Suzi's Christmas Braid

Ingredients  
4 1/2 cups of flour  
2 packages yeast (6 Tbsp)  
1/4 cup oil  
4 tablespoons sugar  
1 tablespoon salt  
2 cups warm water  
raisins or dried cranberries

In large bowl put 2 cups of flour, yeast, salt, oil and water beat with mixer for 3 minutes. Add 2 more cups of flour and raisians. Mix with spoon till blended.  
Dump dough onto a floured board, counter or whatever you use. Sprinkle flour over dough and knead. Keep adding flour if it get sticky, do this for about 5 minutes. Place in a greased bowl and let rise to double about 1 1/2 hours.  
Punch down and divide into 6 pieces, cover with cloth for 10 minutes.  
Take 3 of the pieces and stretch and twist each one until about a foot long. Braid these 3 pieces together, tucking the ends under. Do the same to the other 3 pieces. Place on greased baking sheet and let rise till double again. About 40 minutes.  
Preheat over to 350. Bake for about 20 minutes or until it sounds hollow when you tap on the top.  
Put on cooling rack and brush with melted butter.

Holiday Recipe

# Photoshop Creative Elements Community

## Smiles Pecan Pralines

Ingredients  
1 Package (3oz.) Vanilla Pudding Mix (Not instant)  
1 cup 1/2 cup Dark Brown Sugar Light Brown Sugar  
6 oz. evaporated milk  
1 tbsp. Butter  
2 cups Pecan Halves

Combine pudding mix, sugar, milk, butter, heat slowly until sugar dissolves, stirring constantly. Now cook without stirring until mixture reaches 238 degrees on a candy thermometer and forms a soft ball. Remove from heat stir in pecans beat 2-3 minutes with wooden spoon until mixture begins to thicken.  
Drop by tablespoons 3" apart onto a sheet of foil or double thickness wax paper.  
Pralines will spread into large patties. If the mixture becomes to stiff, stir in a drop or two of cold water

Holiday Recipe

# Photoshop Creative Elements Community

## Stevea's French Fruitcake

Ingredients  
3/4 Cup candied orange peel  
1/2 Cup coarsely chopped walnuts  
1/2 Cup raisins (some people call them "sultanas")  
2 Tbsp all-purpose flour  
1/2 Cup butter, softened  
1/2 Cup white sugar  
2-1/2 Tbsp honey  
2 eggs  
1-1/2 Tbsp light cream  
2 Tbsp dark rum  
1 Tsp vanilla extract  
1-1/2 Cups all-purpose flour  
1/2 teaspoon baking powder

1. Toss the orange peel, walnuts and raisins with 2 Tbsp flour. Set aside.  
2. In a large bowl, cream the butter with the sugar and honey. Beat in the egg, then the cream, rum, and vanilla. Stir into the creamed mixture 1-1/2 Cup flour and baking powder. Stir in the fruits and nuts from step 1. Turn the batter into a greased and floured 9x5 inch loaf pan.

3. Bake in a preheated 350 degree F oven for 10 minutes.  
Lower the heat to 325.  
Bake the cake 45 minutes longer, or until it tests done with a toothpick.  
Transfer to rack to cool.

\*\*\*\*  
(We bake a bunch of these in miniature loaf pans and give them to people we actually like. This is a light-colored, "friendly" fruitcake.)  
I like the old-fashioned dark and heavy kind, but I'm the only one, apparently I hope somebody will try this recipe and enjoy the result.  
Steve

Holiday Recipe

# Photoshop Creative Elements Community

## Reka's Cheese Baked Eggs

### Cheese Baked Eggs

1/4 c. butter, 1/2 c. milk, 1/4 c. flour,  
1 c. grated Cheddar, 1 t. salt, 6 eggs,  
1/2 t. pepper, 2 c. crushed cornflakes,  
1 t. dry mustard, 2 T. melted butter  
melt butter, stir in flour and seasonings. Add milk & cook until thick. Add cheese stir until melted. pour 1/2 sauce into square cake pan. make 6 dents & crack in eggs. Cover with sauce. mix cornflakes & butter, sprinkle on top. Bake 30 mins @300f - let stand a few minutes.

Holiday Recipe



# Photoshop Creative Elements Community

## Reka's Recipe

### Bea's Chocolate Cake

2 c. flour, 1 c. water, 2 c. sugar, 2 eggs,  
1/2 t. salt, 1/2 c. buttermilk, 2 cubes butter,  
1 t. soda, 3 heaping T. cocoa, 1 t vanilla

sift flour, measure and resift with sugar & salt. Bring water, cocoa & butter to boil. Pour over flour mix. Beat eggs & add to this. Combine buttermilk, soda & vanilla & add also. Bake in a greased, floured pan for 20 mins. @ 350f. Frost while hot with chocolate frosting.

Holiday Recipe

# Photoshop Creative Elements Community

## Reka's Recipe

### Bea's Chocolate Frosting

1 cube butter, 1 lb. powdered sugar,  
3 T. cocoa, 1/2 - 1 c. chopped walnuts,  
6 T. milk, 1 t. vanilla

Melt butter, cocoa and milk but do not boil. Remove from heat and beat in sugar. Add nuts and vanilla. Frost cake while both are still hot.

Holiday Recipe

# Freebies Holiday Time & Dragonfly Love Kits by Judy



Click the Holiday Time Kit preview to download

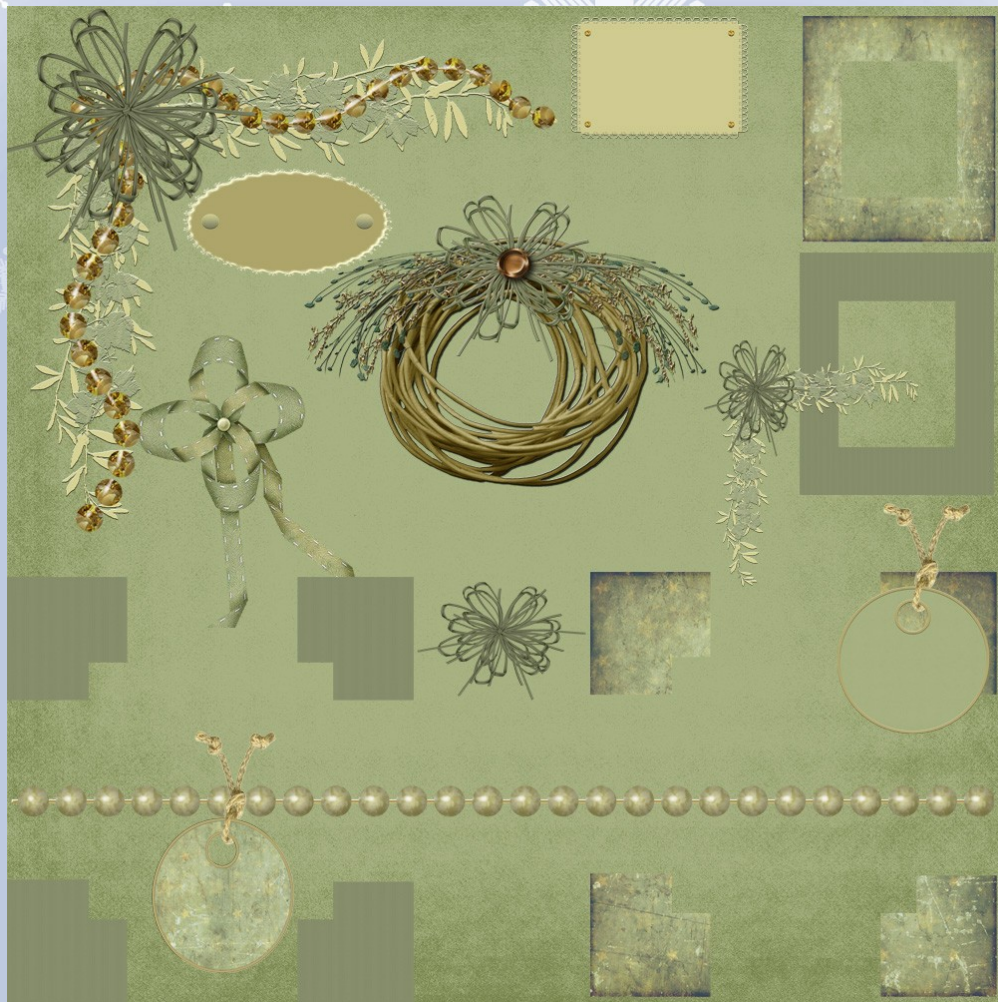
Click the Quick Page below to download the Dragonfly Love Kit



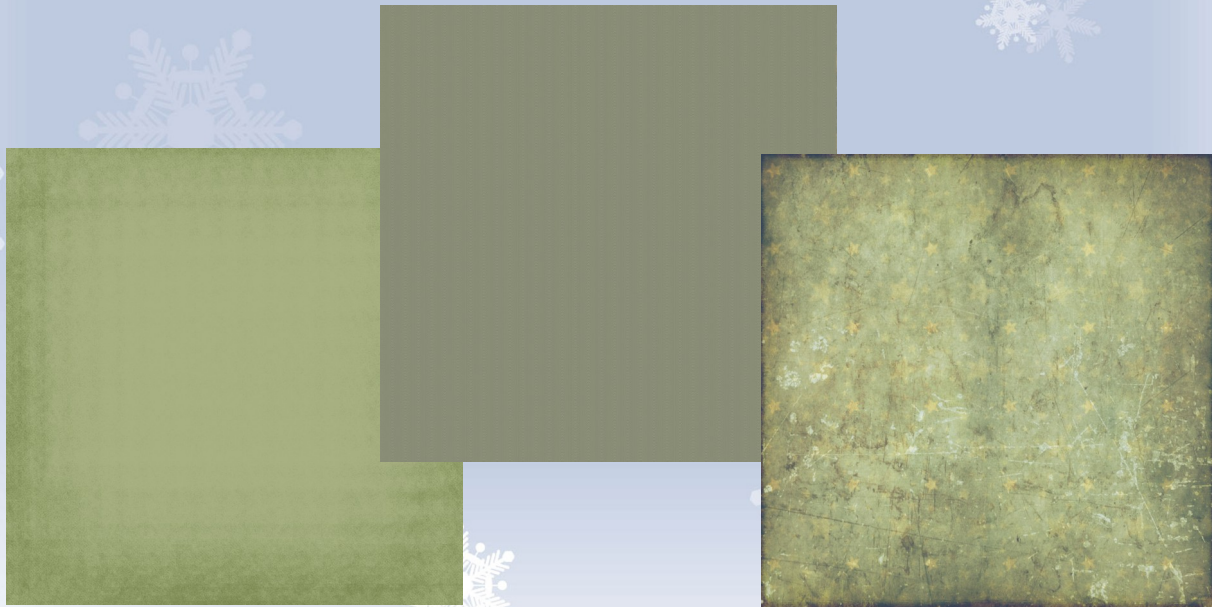
*Treasured Love*



# Freebie Oldie Kit by Shari



Download [HERE](#)

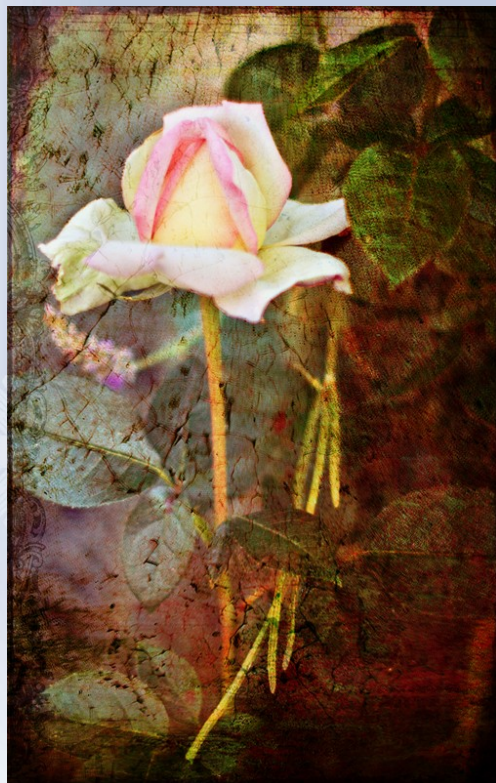


# Hall of Fame November Image of the Month

Thank you Joe aka Joe\_Kostoss for being this months Judge.



Hall of Fame Image of the Month  
Fall Leaves by Tina aka TinaB



2nd place  
Faded Rose by Sunny aka Sarch99

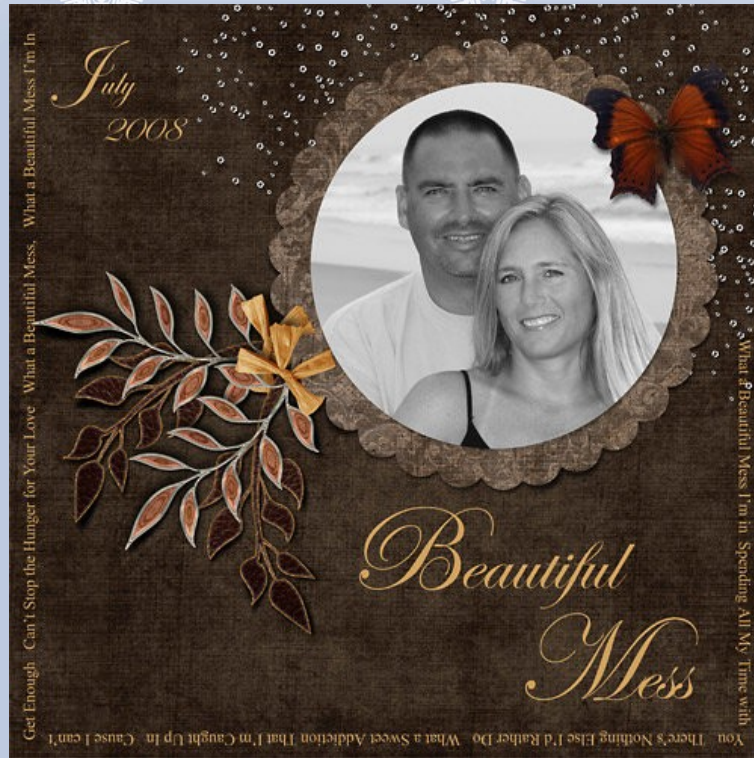


3rd place  
Big Rideau Lake by Geoff aka GeoffChalcraft

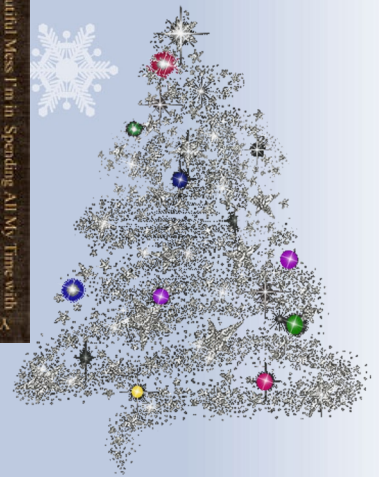


# Scraps of Fame November Page of the Month

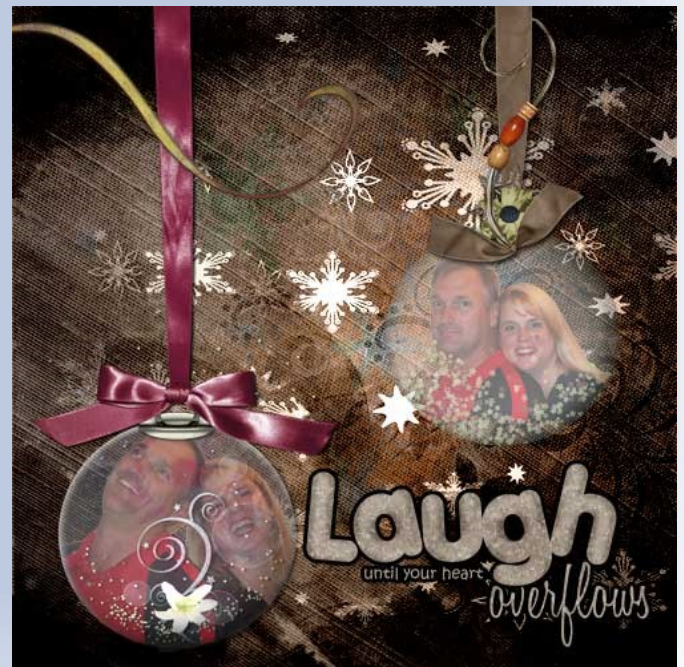
Thank you Dawn aka Dawnlee by being this months Tag judge.



Hall of Fame Image of the Month  
Beautiful Mess by In\_the\_Gym aka Dawn



2nd Place  
Sisters by Maryb aka Mary Bastida



3rd Place  
Laugh by JenClark aka Jen

# Areas of Alaska.....A Pictorial Tour

I arrived in Anchorage, Alaska in 1948 after a road trip of approximately 3000 miles from California to Anchorage. The route taken included the Alaskan-Canadian (Alcan) Highway. The highway was completed in 1943 and consisted of a gravel and muddy composite. We had 13 flat tires and although I was only 14 years old, I became an authority for changing and patching flat tires.

The population of Anchorage in 1948 was about 20,000 people and the only paved road was 300 feet on the main street. Today the population is well over 300,000 and the pavement has increased to freeways and traffic congestion like all metropolitan areas.



The above photo is a panoramic taken of Anchorage in 1948 by Eugene Goldbeck, a world renowned panoramic photographer. It is approximately 6 feet long. I obtained this photo from the University of Texas which acts as a trustee for his photographs. It is difficult to comprehend how he stitched all the photos together in the darkroom in order to produce photos as large as these. The photo is somewhat inaccurate as the streets are not parallel. Wouldn't he have loved Photoshop Elements?



Anchorage, 2008 as seen through a porthole after takeoff from the Anchorage International airport. A little fuzzy due to the porthole.

## Places to Visit in Anchorage



The animals living at the Anchorage Zoo are usually those unable to live in the wild because of injury or other various reasons. Most animals are native to Alaska but elephants and tigers can also be seen.



*Stroll through the flowers at the Alaska Botanical Garden*



**Alaska Botanical Garden**  
and Lowenfels Family Nature Trail  
*dedicated to*  
Education, Recreation, Conservation



# Boating in Alaska



Kayaking in Kachemak Bay



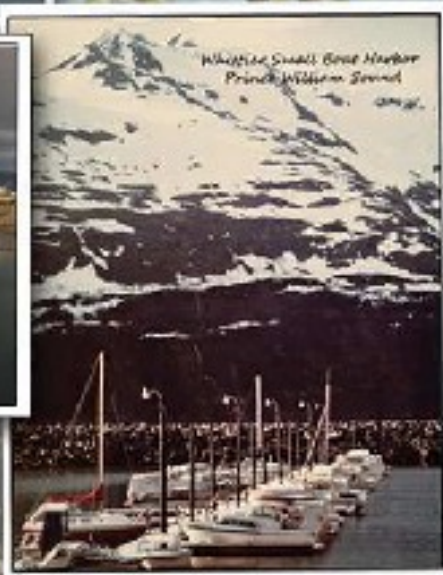
Valdez Small Boat Harbor



Docked boats in Kachemak Bay



Small Boat Harbor, Sitka, Alaska



Whittier Small Boat Harbor  
Prince William Sound  
Alaska

We have toured the harbors and fishing sites, time to go fishing!!!! The fishing areas are Prince William Sound in Whittier, Resurrection Bay in Seward and Kachemak bay in Homer.

Dipnetting for Red Salmon



King Salmon



140lb. Halibut



Prawns



Fileting King Salmon



Alaskan King Crab

*Fur Sale*



*Sea Otter*



*Snow Time*



*Rudolph*



*Portage Glacier*



*Alyeska Ski Area...Summertime*



*Fire Weed*

*This brings our short Alaskan Pictorial tour to an end. The above photos demonstrate that there are a lot more things to see when you come to visit our 49th state. I hope you enjoyed the tour.*

