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## Fake death certificate for fun

Dealing with the death of a loved one is difficult enough without documents around the settlement of debts, property and other property. What you may not know is almost every online service, from email to social networking, require copies of death certificates to close accounts too, so you need a lot. My grandmother's birthday was last Monday, and Facebook encouraged me to celebrate by posting... Read moreWhen closing accounts and settling debts for your family members, you need proper paperwork, obviously. Most banks and financial institutions, local governments and other agencies will walk you through the process, but it is clear behind it that you need a copy of the death certificate (or official) to settle with them. Other services, though, like email providers, social networks, online trading accounts, and more, also require them, so if you think you have enough for banks, Social Security and DMV, you don't have enough. Having all the paperwork you need to go (including additional copies) will make the process go smoothly and hopefully give you one thing less to emphasize about in that otherwise it will be three times. For more information, click here below. The grim but necessary art of closing accounts for deceased family members and loved ones from superba... Decades ago, food styling was considered a form of visual deception. The stylist's job is to buy, cook and arrange food for the camera, but the profession is better known for the fact that the food looks unrealistically beautiful, and is downright stale-conning viewers with fake grill marks drawn into eyeliners and raw birds painted to look simply out-of-the-oven. These are people who own kits full of tips, tweezers, brushes, oils and even Windex, ready to wipe stray crumbs and drops on plates and turn dishes with medium spots and imperfections into ready-to-camera models. But most of the food you see in the photos isn't as fake as you think, stylists say. The development of deception still plays a role in some advertising, where food has to sit for long periods of time under a hot light, as everyone involved in filming weighs on the image. But an editorial photograph of food takes a more natural look. Partly it is a legal issue - the transfer of fake food as real is false advertising, and part of it is technological. Small touch-ups are easy to do in the Photoshop age to iron out little flaws. As camera technology has gotten better and cheaper, amateur food photography has become more popular, people expect what a professional food photography is supposed to look like a rise. Have cultural foundations. After decades of consuming processed foods, Americans have turned to healthy eating. Labels such as natural, organic and non-GMO help sell billions of dollars of food a year. And with food, comes the visual imperfection of organic foods, usually a little less, a little more boring, and a little more likely to have a bruise than conventional foods. In terms of photography, this means that dirty food is inches styling by Christy Mucci, Photo Sunny Shokrae Then and now Christy Mucci, a food stylist whose clients include publisher Hachette, Food52, and Blue Hill Yogurt, said her first knowledge of the profession came from TV. They showed a woman drawing lipstick an immature strawberry, she says. Things like that just won't happen anymore. Roscoe Betsill, a food and prop stylist who works in New York and the Hudson Valley, has been in business for 20 years and says it has been a gradual but significant change. When I started, many people used fake food, mashed potatoes for ice cream. Things weren't fully cooked-roasted turkey can be painted with a solution that made it look cooked. But now, bar for the food photo above. When everyone with an iPhone turns brunch into a carefully filtered photo stream, there is a great awareness of what real food looks like. There's so many people taking pictures of food today, says Betsill. People are more attuned to what food pictures are. Styling By Roscoe Betsill, Photo Travis Rathbun for Muscle and FitnessThe Law Hates FakesFood Fakes have sometimes had legal consequences. In 1970, the Federal Trade Commission issued a complaint accusing Campbell Soup Company of false advertising in its television commercials. The company put glass balls in their condensed soup so that the solid ingredients rose to the top. This, the FTC decided, pretended to be significantly more vegetables than Campbell actually came in. A lawsuit ensued, and the soup company eventually refused to advertise. As a rule, the specific food that the company advertises should be real. Eating around the main product, however, doesn't. The FTC spends most of its time policing questionable health claims rather than chasing down deceptive food photos, anyway. Photoshop is another food stylist's Little fixes, like a slightly squished corner of cheese on a burger or an off-season tomato color, can be easily corrected in Photoshop. Previously, someone had to go and retouch photos by hand, Betsill says. With Photoshop, it's really easy to change something in post-production, he says. The natural look of the moment Organic Food is now a \$35 billion industry in the U.S. for the addition of just \$1 billion in 1990. The label is natural, which has no official FDA definition-helps sell \$41 billion worth of food a year. The number of farmer markets in the U.S. has exploded over the past two decades. Consumers are increasingly food that looks like it came from a farm, not as if it was invented in a lab. And editors and photographers have embraced and perpetuated the trend with the proliferation of artificially unctuous dishes. The new embrace of imperfect-looking food, compared to the dull, pristine look that once dominated the gourmet covers, means that what you look at in the pages of a magazine probably makes it taste as good as it looks. Most things start to look really natural and organic, says Mucci. It's awesome because most of the time, that's the case, the food doesn't mess around with in a way that you can't eat it. On the shoots she styles, almost always edible food left that the crew takes home. And while Photoshop can make touch windows relatively easy, editing a photo to perfection can backfire. When someone changed the color of the sauce, it just pops out to me, Betsill says. Although he says this is not always the case in food photography, nowadays, the food should look real; it has to be plausible, he explains. Styling by Susan Spungen, Photo courtesy of Gentl and Hyers/Edge Everything suggests that nothing we make edible, Mucci explains. I think that's changed so much. For example, it uses Evian spray water bottles (solid as facial spray but 100% water) to decorate products, and vinegar or vodka instead of Windex to clean the plate. She can draw butter on pasta to keep it from looking dry, but she calls even that kind of bummer because then you really don't want to eat it. Advertising warningit's never milk. It's always Elmer's glue. The natural trend doesn't necessarily extend to advertising, says Susan Spungen, who served as the founding editorial director of Martha Stewart's Life Food section and is now a stylist for print, commercials and movies (she worked on the steamy pie scene on Labor Day last year). You are trying to make it look as good as possible. Sometimes there's more trick engagement, she explains. Although the product itself may not be fake, you cannot use images of fake ice cream to sell Haagen-Dazs, for example, surrounding foods like milk in a cereal commercial, can be changed. It's never milk. It's always Elmer's glue, she explains, because it looks whiter on camera than real milk, and doesn't let the flakes get wet. Photo and style Of Christy Mucci When has a client, art director, photographer, food stylist, stylist props, and others in the set trying to make the perfect photo, the process takes some time. There's so many people involved that you have to take these things to make (products) longer until everyone discusses the little things, Spungen explains. Food styling, she says, is really about making food behave somewhat, which can letting the meat cool before you chop it, or refreshing herbs or salads in cold water all the things that will do will do last a little longer. Because in the end, whether it's a magazine cover or an ad campaign, getting the perfect image matters in the bottom line. It comes down to dollars and cents, says Spungen. The more it's riding on it, the more confusing the process becomes. And that's when the glue comes out. Last year, Whole Foods recalled two types of chicken curry salad that were incorrectly labeled and sold at some of its stores. The salad, made with real chicken, was labeled as a vegetarian chick'n salad, while the salad, supposedly made with a meat alternative, contained actual chicken. None of the customers apparently noticed the difference, Ethan Brown, founder of Beyond Meat, which made the chicken substitute, told the New York Times. As demand for meat alternatives driven by health, environment and animal welfare grew, the industry attracted major investors, including Bill Gates and Twitter's founders. According to research firm Mintel, sales of artificial meat products reached \$553 million in 2012. And many people can not distinguish between animal and plant protein. I served Boar's burgers to my family one night, just to see if anyone noticed the difference, said Knoxville, Tennessee resident Amanda Martin. No one did. It wasn't until after dinner and I revealed my secret they knew. How do growers create vegetarian alternatives to meat that can fool families by eating meat, and even criticism in eating the New York Times? For most artificial meat products, the process begins with soy protein, or textured vegetable protein (TVP), in powder form. The biggest challenge in creating a compelling alternative to meat is often reduced to texture. Soy protein is a ball, while the actual meat protein is fibrous, so food manufacturers need to change the molecular structure of soybeans. This is usually done by exposing the soy protein to heat, acid or solvent, and then runs the mixture through an extruder food that alters it. When you denature molecules, they open up and become more fibrous, Barry Swanson, a professor of food science at Washington State University, told Chow.com. Then you hold them together with gel such as carrageenan or xanthan gum, something that will hold a little water and what you get is something that vaguely resembles a piece of meat. But soy is not the only way to create artificial meat products. Some are designed from wheat gluten, which has an elastic texture that can be easier to change to make it resemble the chewiness of meat. Some such as meat alternatives to kwhorn, are made from a double fermentation process that creates fungus structurally animal squirrel. For other meats, the process is much less complicated. Phoney Baloney Bacon is made from seasoned coconut flakes. We use coconut because it's natural, healthy fat, said Andrea Dermos, co-owner of the company. That means it will crunch and lend itself to the texture of the bacon, and take in all the seasonings that we marinate it in. One of the newest meat alternatives - which fooled even Mark Bitman, the New York Times' food columnist - is Beyond Meat, the aforementioned vegetarian chick'n used in Whole Foods curry chicken salad. Chicken has always been the holy grail, Seth Tibbett, creator of Tofurky, told Time in 2010. Proteins in Beyond Meat come from soy, yellow peas, mustard seeds, camelina and yeast. The product (pictured right) took more than a decade to develop, but it has what food scientists call the right to chew, meaning it has the texture of meat. Aside from chicken strips of meat, the creation of University of Missouri food researchers Fu-Hun Hsieh and Harold Huff even shred like a real chicken. It doesn't taste the same as chicken, Bitman wrote in his review, but since most white chicken meat doesn't taste as much anyway, it's hardly a problem; both about texture, chew and the ingredients that you put on them or combine with them. By themselves, any unfurling alternative to meat won't have a taste of actual animal flesh, but once the food producers have reached that meaty texture, they can season the artificial meat to mimic anything from hot dogs and rib steak and squid. Watch the video below to see how the meat chick'n is done. Did.