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JANUARY 31/2017 · BARRIE'S INDEPENDENT VOICE · VOL 17 ISSUE 3 · FREE



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Mayor Jeff LehmanThe art of showing him posterized, and drunk



The Pizza ArtistPaolo Fabrizio elevates, and shares
the creativity of, making pizza



Absinthe
the drink of artists...
...and now, everybody
else, too

Art lesson: How to make your own posterizations





Mayor of Barrie, Jeff Lehman, mugging for the camera as usual, becomes iconic with just a little manipulation

While at Barrie's own Georgian College and their School of Design and Visual Art, studying graphic design, one of the classes touched upon the graphic design of propaganda posters. I remembered it, but as there isn't much call for making those things, it did not come to mind, often.

Then while checking on the heaps of boring pictures of people eating food and opening stores in the local edition of the franchised cash cow, *snapd*, I came across the one shown below, of Mayor Lehman and somebody else.

There is one thing I can respect Mayor Lehman for: He is funny,



The original picture, from snapd, used by CROWE for review and satire under Canada's Fair Use laws

when he wants to be. I mean, besides the bucket of tepid one-liners he always has at the ready, during council meetings, which don't always work. That pose was great. Silly hat, beer, and then raising the eyebrows, and lowering the eyelids, a little, along with the slightest tilt of his head. Note how his friend also has a silly hat and a beer, and is doing too much. Less is more, sometimes. Alright, enough of that. Time to get to the posterization. Hmmm...the spellcheck is telling me that's not a word.

Start with a big picture, like the one I had to work with, so it survives the process. Also, get one that is not overexposed, as you want the contrast to come alive. With the one I had, the background was almost neutral to start with. That was just lucky. It was easy to use the Magic Wand Tool and punch out the gentle shadow and solid colours around Mayor Lehman's head. That saves lots of time, if you need to do it. If not, just get your material and get started. Next:

- 1. Open the image in Photoshop...at least the old CS4 for Mac that I have to work with. Please go to **www.thecrowe.ca** to donate money to me, using PayPal. Thanks:)
- 2. Select that picture, meaning that layer, in the Layers panel and then choose Duplicate Image from the Layer menu. Now you have a new one. Maybe name it "new" to avoid confusion, later.
- 3. Go back and select the original layer, then go to the Image menu and select Adjustments, and then, Posterize. Adjust that layer to 4.
- 4. Select the new (duplicated) layer, then go to the Image menu and select Adjustments, and then, Posterize. Adjust that layer to 2.
- 5. Stay with the new layer, and go to the Filter menu and then Filter Gallery, and then select the Cutout Filter. Bam! Posterized! Select both layers in the Layers panel, then go to the Layer menu and merge the two layers together with Merge Layers.
- 6. The colours may look a little off. Mine were. Go to the Image menu, then Mode and then Grayscale. Now the grays are a little off, maybe. Go to Image then Adjustments then Brightness/Contrast and increase contrast until it is perfect. Add colour later, as I did. Done!

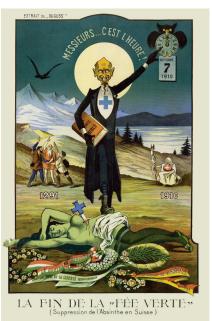
Email: crowemagazine@hotmail.com

CROWE 500 copies
Fake Editor: Sid Crowe
Publisher: Darren Roskam

Absinthe, the drink of artists from the late 1800s









Degas, 1876

The Absinthe Drinker, Edgar Still Life with Absinthe, Vincent van Gogh, 1887

Swiss Absinthe Prohibition poster, 1910

Taboo **Absinthe**



"After the first glass, you see things as you wish they were. After the second, you see them as they are not. Finally you see things as they really are, and that is the most horrible thing in the world."

-Oscar Wilde, on Absinthe

That is only partially true. Absinthe, itself, did not have a profound psychoactive effect on people, aside from the strong alcohol content. And the toxic poison that was in cheap Absinthe, which led to it being banned in most of the world, in the early 1900s. That, along with lobbying from already established, wealthy wine producers. However, not to take all the fun away from the drink, the combination of stimulating herbs and high alcohol did then, and does, to this very day, sometimes, provide some people with a "secondary" effect aside from just getting drunk. The most active ingredient was

and is, thujone, which comes from wormwood, or to be technical, Artemisia absinthium, a herbaceous, perennial plant. Even back in the day, the amount of thujone in Absinthe was not all that much. People were just getting drunk, and Absinthe was, and is, an acquired taste, like the Italian Chinotto pop, Brio; it is bitter. You have to play with Absinthe to make it a little sweet.

It was also cheaper than wine, and popular with artists, especially poor artists, such as Vincent van Gogh. Besides being a cheap drunk, it came with a little ritual. This stuff is around 70% alcohol, so it has to be diluted. As you add water, pour the water slowly, drop by drop, over a spoon with a sugar cube on it. As you do that, slowly, a milky white louche appears. Absinthe is a light shade of green. The louche that appears as you dilute and sweeten the drink is called "The Green Fairy."



If you want to watch it, as depicted with the inset, do a search for this title:

[ENG] Absinthe Ritual

That will get you the video, which shows the ritual and the louche, and is narrated

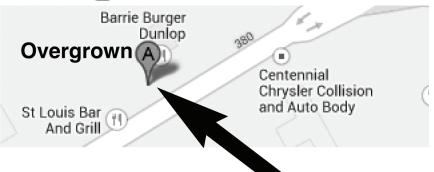
by a guy with a strong French accent. There's also spooky music to go with it. That is the way to do it, and not the modern way, which is to set it on fire. Good Absinthe is delicate and expensive; setting it on fire is a stunt which ruins the drink.

There are three Absinthes available domestically. Lucid (get it, a stimulated drunk?), is American, and available at the LCBO. Taboo, from British Columbia, is only available there, and online (thanks, government). Both are real, and distilled. Stay away from the mixed and macerated Hill's, which is fake, Czech junk.

By the way, on the cover, the mag name is milky on the bottom, green at the top. That is the louche rising. So clever! So artistic!







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Do you like this magazine? Even a little? I mean, there had to have been at least a few editions you have liked for the past sixteen years, right? Then why not give a dollar, or a lot more dollars, to The Crowe Team, which consists of me, and at least one imaginary friend. And my taste for expensive booze. Just go to www.thecrowe.ca and hit the Donate button in the middle of the home page. Then anonymously and silently, give me your money, via PayPal.

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The Pizza Artist, and other food channel creators



Local YouTuber, The Pizza Artist aka Paolo Fabrizio's, pizza, topped with mini pizzas and smaller mini pizzas

The artist of pizza on the cover, *The Pizza Artist*, Barrie resident Paolo Fabrizio, has been posting for about a year. I'm going to get to him later. First, a little on one of the channels we both like, and some that I like.

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Matt "Megatoad" Stonie, about to eat two 1/2 lb Reese cups in one minute and twenty-nine seconds

The first one is Matt Stonie, who at 24, is the world's #2 ranked competitive eater. He is from California and is half Japanese and half European. His YouTube channel has more than 2,000,000 subscribers.

This guy wipes out lots of food, fast. When not competing against other professional eaters, he makes videos of himself, taking on challenges sent to him by his fans on social media. For the most part, his videos are all business, done at his home. He is studying to be a dietician and is in great, lean shape. The videos are fun because his viewers keep the challenges fresh, he has a likable personality and his brother, Morgan, is a perfect sidekick, providing just enough comic relief without trying to take over the show. At first glance, you may think that watching somebody eat tons of food, fast, would be boring. Give him a try and you will probably be subscribing to his channel, yourself.

Stonie was in our neck of the woods, or at least close, for the last

three years when he competed in the Smoke's Poutinerie, Poutine Eating World Championships in Toronto. He won in 2014 and 2015, and came in third for 2016. His YouTube channel: www.youtube.com/user/MegatoadStonie/videos



Ken Bernard Domik of KBD Productions, of Innisfil, in his car and doing a review

Our first local YouTube food reviewer is Ken Domik, who is from Innisfil, even though he says in his videos that he is from Toronto. Maybe he is, originally. I checked his LinkedIn and it says he was a Media Specialist 3 with The York Region District School Board from 1994 to 2012, and has been running his own video production business since 1991. I'm guessing he retired from his government job and is now spending more time with the video production. And, he is very often in Barrie. Especially at Burger King on Bayfield. If they have a new promotion, he's there.

Domik's videos have a handful of running gags that get used with every episode. Some people like them, some don't. I like them, because they make every episode familiar and friendly, and it makes the different part, the food, the focus. And when it comes to the food, you can trust Domik. If he says that it's something to "Go Out And Get It Right Now," then it's going to be great, even if it is fast food. Almost all of his reviews are done in his car, which

makes sense, as almost every place he goes to, has a drive-thru available, too. Domik looks like pro wrestler Goldberg, minus the giant muscles, although he does do a lot of cycling to keep in shape while having a hobby with which he eats loads of junk food. He hates pickles, which sometimes becomes another running gag. There are bloopers at the end of the episodes, which have also been edited together to make them funnier. Domik has 360,734 subscribers, 88,709,612 views and joined YouTube on Feb 4, 2009. That is a less than a month away from eight years of work! Lots of fun and serious about his food reviews. His channel:

www.youtube.com/user/KBDProductionsTV/videos



From left: Julia Goolia, JP Lambiase

Then we have JP Lambiase and his girlfriend, Julia Goolia, of HeLLthy Junk Food, a website and YouTube channel created by Lambiase in January of 2013. That's right, four years ago. They have 725,359 subscribers, 82,237,980 views.

Lambiase works as President of the Power Systems Division at Custom Electronics, Inc., in their home town. Goolia works in a bar. They have a modest apartment.

These two are from Oneonta, New York. They belong in a castle in Los Angeles, or at least deserve to have the money for it. My favourite show on The Food Network is Guy Fieri's *Diners, Drive-Ins and Dives*. Good show. Funny host, lots of cool people who make awesome food to talk with, a few jokes. Love it.

Lambiase and Goolia are much better. They turned their home into a fast food joint. They make the rounds at their local chain fast food places, and either review food on the spot, take it to their car or take it home and review it. They also remake almost everything,

which is why they call it "Hellthy" Junk Food. The homemade versions are, on average, a little less fattening than the originals. However, they know the difference is not that great, so it isn't a health food show. They are not vegetarians. Every now and then, they make fun of vegetarians. They make fun of each other, too. That is part of why the show is so popular.

Stonie is cool, and adds a little humour along the way. Domik is good-natured and makes jokes, and posts his bloopers. Neither of those two are willing to play the clown at full strength, as Lambiase is. There isn't enough room here to mention all the great bits he does. He once dropped an onion, and gave it a voice and story with special effects that lasted three seconds. He made an onion funny. What more can I say? A little more. Lambiase makes fun of his own Asian heritage. Is it politically correct? No. Is it funny? Yes.

Lambiase is from Korea, and was adopted by Italians in Rochester, New York. "My parents purchased me at a discounted price and I have been dedicated to prove to my family that I am worth full retail value," he says, on his website. Who gets to say things like that, these days? His girlfriend is also funny, and as the two of them are engaged, they have great chemistry, to go with their talent. By the way, Domik was one of their early supporters. Their channel:

www.youtube.com/user/HellthyJunkFood/videos



The Pizza Artist, making videos right from Barrie!

Fabrizio's videos are less comedic, and more attentive to the art of making pizza. That does not mean they aren't fun, too. One time he made a mini pizza for the family's pet hamster. He just got a new video camera, the Canon Vixia G10 and the shot of the pizza on the opposite page is a screen grab from the YouTube video, itself. They might be funnier if I play the sidekick. Like Lambiase, I am willing to go for laughs. Fabrizio's latest, published this very day as we go to press, is a Bruschetta pizza, and you get the whole process in less than thirteen minutes.

Get in there and subscribe. His channel:

www.youtube.com/channel/UCB3ywnU4RWLZjeA487H85lA

Yikes. That channel needs to have the name changed. If you cannot remember that, then go to the website and watch the videos there. And from there, go to YouTube and then like the video there, and subscribe to the channel. The website:

www.thepizzaartist.com

Go visit all these channels, and subscribe, and click on all the ads you see, even if just for a second. That is how these guys get paid.

