



ARISTOTLE
UNIVERSITY OF
THESSALONIKI

OPEN
ACADEMIC
COURSES



Travel Journalism, Communication and Social Media

Module 6: Visual Elements -Travel Photos

Dr Fani **Galatsopoulou**, Senior Teaching Fellow and Instructor

Dr Clio **Kenterelidou**, Senior Teaching Fellow and Instructor

School of Journalism and Mass Communications

Faculty of Economics and Political Sciences



License

- The educational material subjects to Creative Commons licensing.
- For the educational material, such as images, that subjects to another form of licensing, the license is explicitly referred.



Funding

- This educational material has been developed as part of the educational work of the academic teacher.
- The project "Open Academic Courses at Aristotle University of Thessaloniki" has only fund the reconfiguration and reshaping of the educational material.
- The project is implemented under the Operational Program "Education and Lifelong Learning" and is co-funded by the European Union (European Social Fund) and National resources.





ARISTOTLE
UNIVERSITY OF
THESSALONIKI

OPEN
ACADEMIC
COURSES



Travel Photos

Dr Fani Galatsopoulou & Dr Clio Kenterelidou



European Union
European Social Fund



MINISTRY OF EDUCATION & RELIGIOUS AFFAIRS
MANAGING AUTHORITY

Co-financed by Greece and the European Union



Module's Learning Outcomes

By the end of this module students will be familiar with:

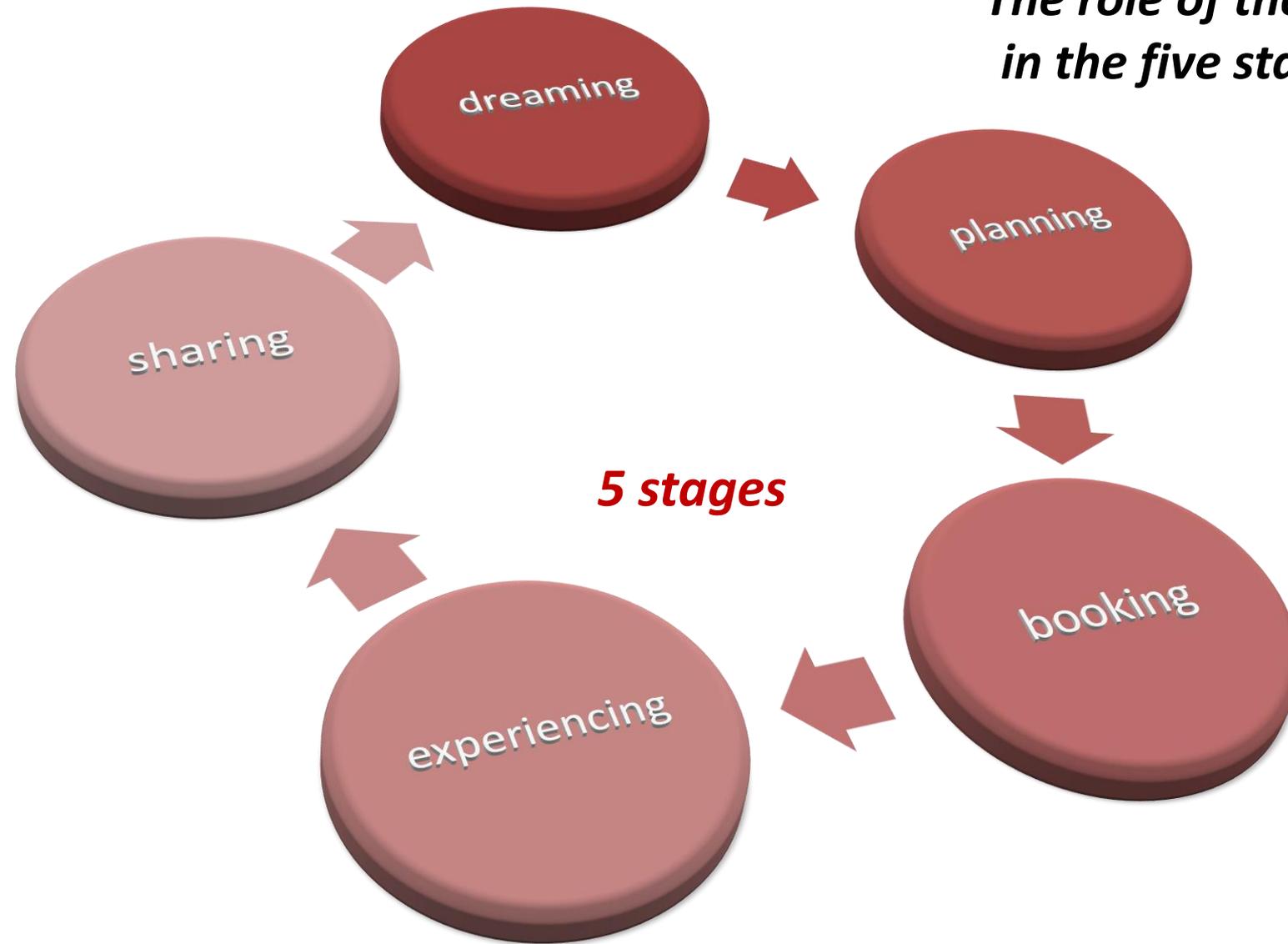
- The role of the photos in travel journalism and the basic composition guidelines for travel photos.



Travel Photos



The role of the travel photo in the five stages of travel



- <http://travel.nationalgeographic.com/>
- <http://www.travelphotographers.net/>
- <https://www.pinterest.com/thevoyaging/best-travel-photos/>
- <https://www.facebook.com/media/set/?set=a.124637784072.119199.25440929072&type=3>
- <http://www.thisworldrocks.com/27-amazing-photos-will-make-want-travel/>
- <http://www.theguardian.com/travel/photography>
- <http://www.lonelyplanet.com/travel-photography>





Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Photography composition guidelines



Photography Composition Guidelines (1)

- The Rule of Thirds

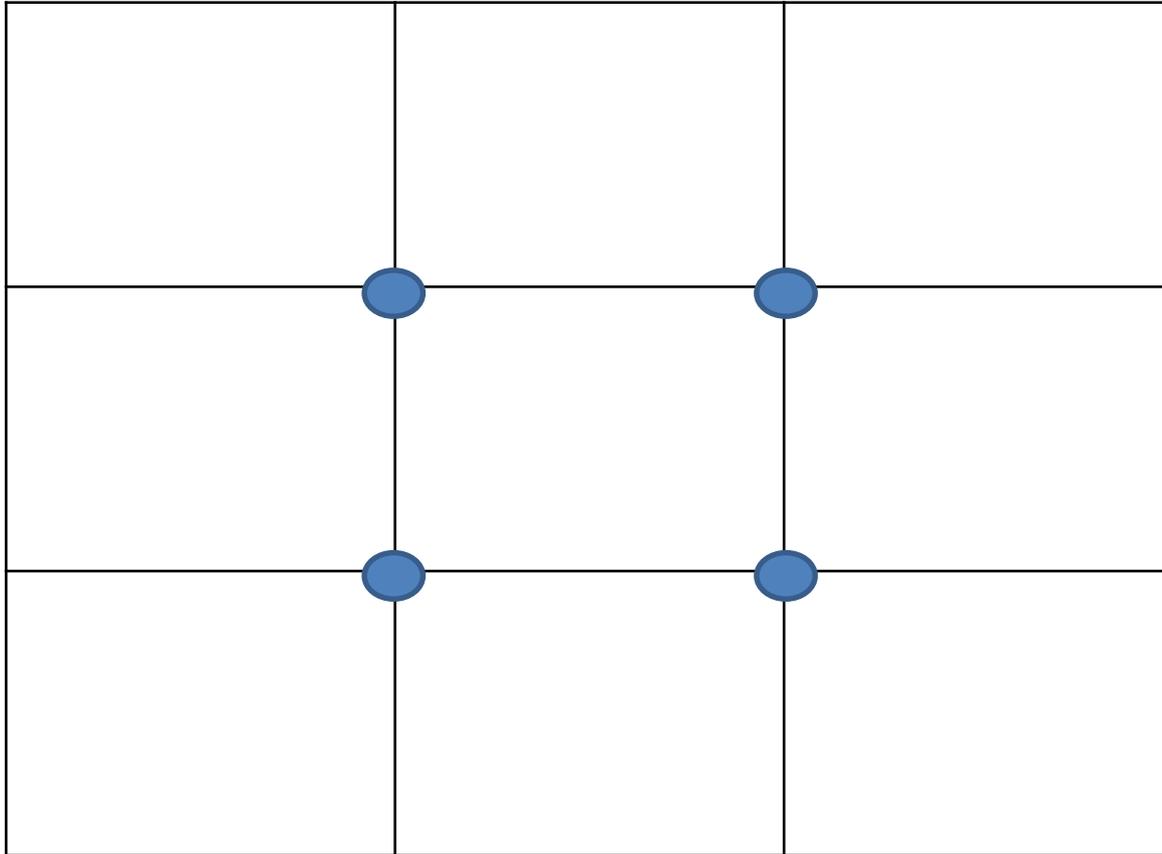


Figure 7



- **The Rule of Thirds**



Figure 8

Photography Composition Guidelines (2)



Figure 9

- **Leading Lines**



Figure 10

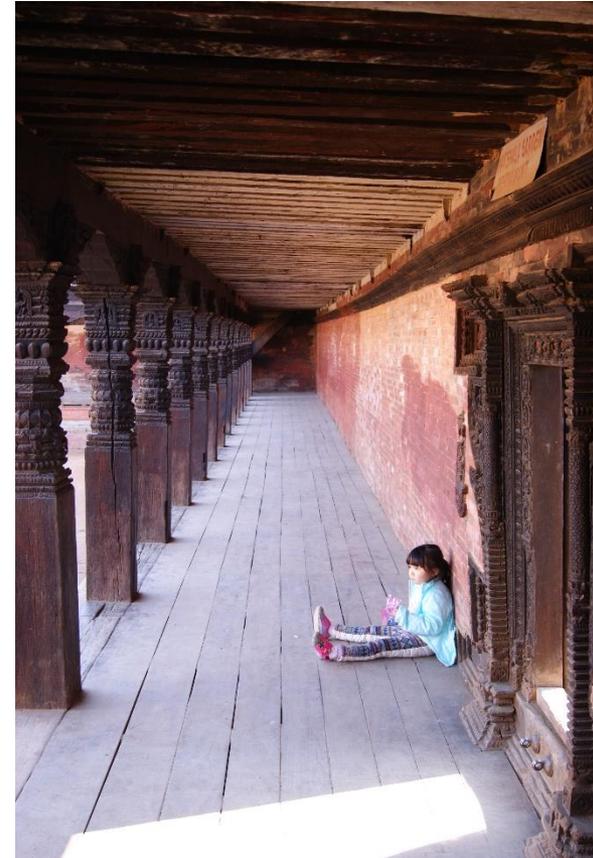


Figure 11



Photography Composition Guidelines (3)

- Viewpoint



Figure 12



Figure 13



Photography Composition Guidelines (4)

- **Background**



Figure 14



Figure 15



Photography Composition Guidelines (5)

- **Simplicity**



Figure 16



The story behind the photo...



Figure 17



The story (1)



Figure 18



The story (2)



Figure 19



The story (3)



Figure 20



The story (4)



Figure 21



The story (5)



Figure 22



Photoreportage-Example (1)

CHRYSSANIKOLERIPHOTOGRAPHY

ABOUT ▾ PORTFOLIO ▾ CONTACT

VENICE

"*Festa del Redentore*", the savior of the city. This event celebrates the end of the plague of 1576, which killed 50.000, including the great painter Tiziano.

Fireworks play an important role

PROJECT TYPE
travel

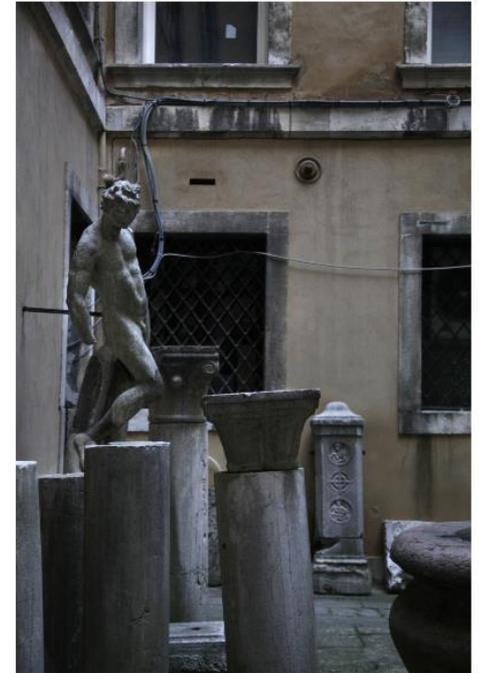


Figure 23

http://www.nikoleri.gr/?fluxus_portfolio=venice



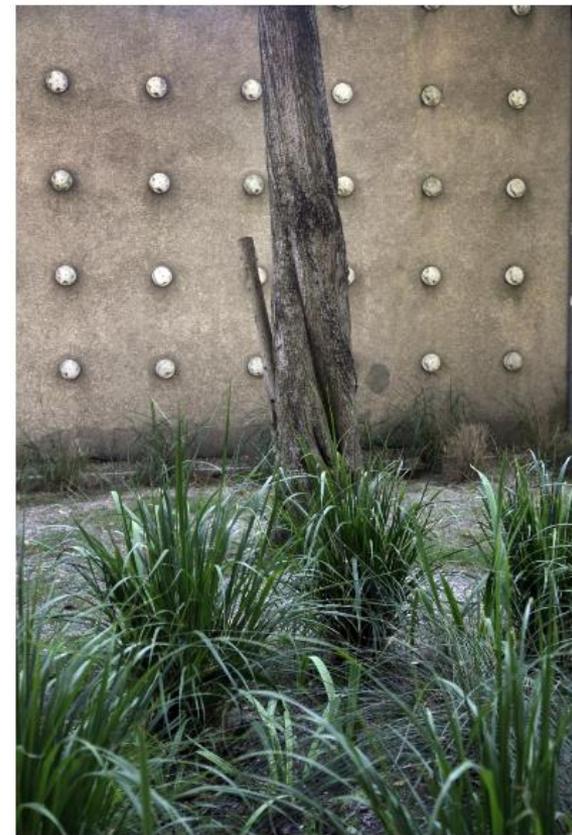


Figure 24

http://www.nikoleri.gr/?fluxus_portfolio=venice



Figure 25

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 26



Figure 27

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 28

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 29



Figure 30

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 31

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 32

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 33

http://www.nikoleri.gr/?fluxus_portfolio=venice





Figure 34

http://www.nikoleri.gr/?fluxus_portfolio=venice



Photoreportage-Example (2)

The Art of making a traditional pie in the Hillside of Peloponnese.



Figure 35

2014 © Chryssa Nikoleri

http://www.nikoleri.gr/?fluxus_portfolio=from-hillside-to-hearth





Figure 36

http://www.nikoleri.gr/?fluxus_portfolio=from-hillside-to-hearth





Figure 37

http://www.nikoleri.gr/?fluxus_portfolio=from-hillside-to-hearth





By Maria Adams
Photos: Chrysa Nikoleri



Aristotle's golden fried green tomatoes are topped with a layer of wild greens, cheese, and aromatic herbs.

From Hillside to Hearth

Parting knife in one hand, empty plate in the other, I am following my friend Lalis as she strolls along a narrow goat path through thorny brush in a wooded area. She promises wild yarrow, rosemary. We are high on a mountain plateau in the southwestern part of Greece's Peloponnese peninsula, and we are in a world of herbs—wild and cultivated. Scores of species grow throughout Greece, including rose huckle, sea lavender, black nightshade, Greek green herbs for their bush benefits and range of flavor, from mild to pungent and sometimes slightly bitter. In the tiny village of Psalida, where I live, I teach Lalis to gather greens in these mountains for most of the 53 years.

Many Greeks keep a bush and hedge staked in their own garden—outgathering of greens—be it from a tree in a mountain or along the edge of a busy road in suburban Athens. Knowledge of the plants and their uses is passed down from generation to generation. My friend Lalis learned to identify our local species from his mother, Daphnia, who at 90 years old, still lives in a well-worn stone house through the woods and other grassy areas. Psalida is a gathering of green.

Daphnia knows exactly what she is looking for. As an expert, I've time and time again to ask her to help me distinguish the herbs we are seeking from the farmers or growers, her left to the right.

In Psalida, a wilderness staple is horopita, a hearty pie stuffed with



better-known spinach. It is made with layers of homemade shells, wild greens, aromatic herbs such as dill and parsley, and omelette, a mix of cheese made from both goat's and sheep's milk, considered the mother of all. Papa Petros, my friend and neighbor in Psalida, bakes horopita in the wood-fired oven in his garden on the same day she takes her week's supply of bread.



These are still going in search of horopita or spinach at farmers' markets and produce stands for the many varieties of wild greens available. During her gathering, Lalis, from her hill to the countryside, comes home again to spin a mix of greens boiled and tied together with fragrant oil, lemon, and salt—a side dish. She also adds greens to soups, soups, and bean dishes, or bakes them with lamb or goat.

According to myth, Theseus, the hero and founder of Athens, was served a food-filling plate of horopita before taking on the bull at Marathon. To prefer green tucked into a hand-dilled crust, bakes in an outdoor oven, and enjoyed with a glass of homemade retzina, the wild-flavored white or rose Greek wine, home-made and made in either horopita, but if you can't travel to Greece—and if you can't, I have access to goat's milk (goat's milk) —the next best thing is to make it yourself.

WHERE TO SAMPLE HOROPTITA
Aristotle's golden fried green tomatoes are topped with a layer of wild greens, cheese, and aromatic herbs for their bush benefits and range of flavor, from mild to pungent and sometimes slightly bitter. In the tiny village of Psalida, where I live, I teach Lalis to gather greens in these mountains for most of the 53 years.



TO GATHER GREENS
The morning begins in the quiet of Psalida, a small town in the mountains of Greece. The roads are quiet, and the air is fresh. The sun is just rising, and the hills are covered in a soft mist. The women are out in the fields, gathering greens. They are looking for wild yarrow, rosemary, and other herbs. They are also looking for spinach, which is used in horopita. The women are working hard, and they are enjoying the fresh air and the view of the mountains.



Horopita
Aristotle's golden fried green tomatoes are topped with a layer of wild greens, cheese, and aromatic herbs for their bush benefits and range of flavor, from mild to pungent and sometimes slightly bitter. In the tiny village of Psalida, where I live, I teach Lalis to gather greens in these mountains for most of the 53 years.



What delicious food! Here you'll discover what it's like to eat in a traditional Greek home.

Figure 38

http://www.nikoleri.gr/?fluxus_portfolio=from-hillside-to-hearth

Read the online article <http://www.afar.com/magazine/from-hillside-to-hearth>



Creative Task

Choose an event in your hometown and try to present it to us in a sequence of Photos like a Photo Reportage.

Write an appropriate title, a lead paragraph and if you like a small (50 w.) text below each photo.

Use a photo platform to upload it and post the link on our FB group.

And...let us post comments!



Photography Workshop

With Chryssa Nikoleri



References (figures)

Pictures 1-22: Photos from Mpikogiannis archive, use under permission.

Pictures 23-34. Photos from Chryssa Nikoleri. http://www.nikoleri.gr/?fluxus_portfolio=venice , use under permission.

Pictures 35-38. Photos from Chryssa Nikoleri. http://www.nikoleri.gr/?fluxus_portfolio=from-hillside-to-hearth, use under permission.





End of Module 6

Edit: <Giomelakis Dimitrios>

Greece Thessaloniki, Spring Semester 2013-2014

