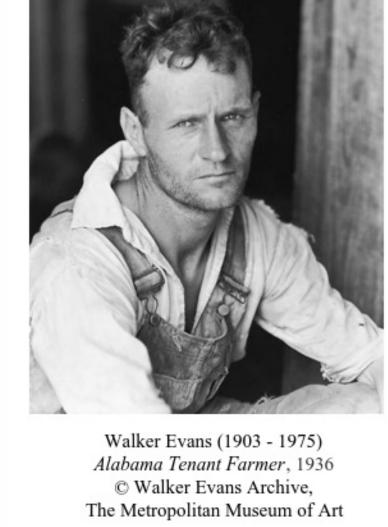
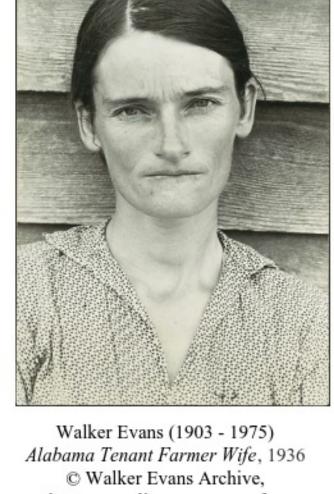


Let Us Now Praise Famous Men

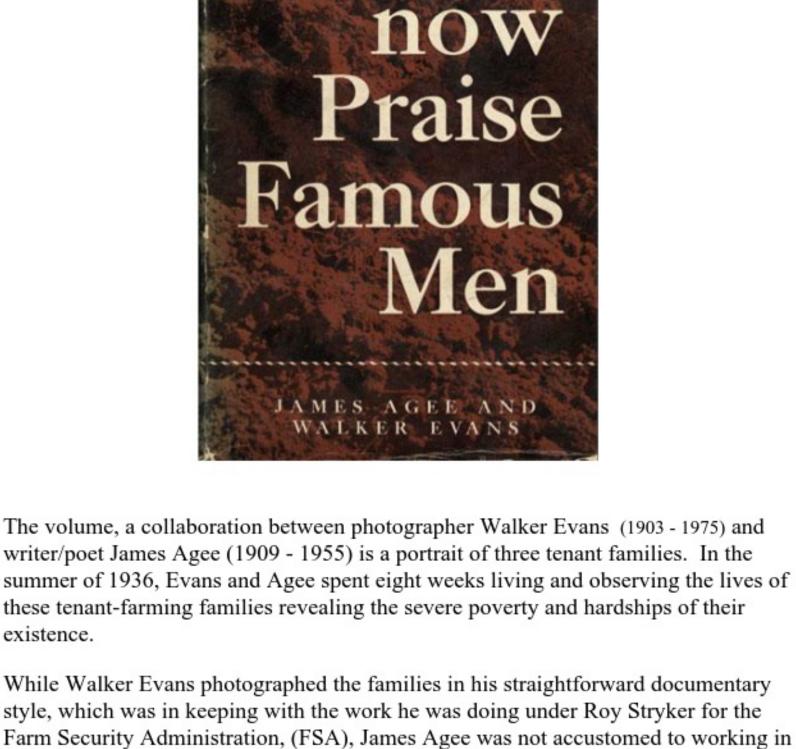


Magazine, in 1936, was to document the lives of sharecroppers in Hale County Alabama. The article was never printed, but five years later, in 1941, it was published

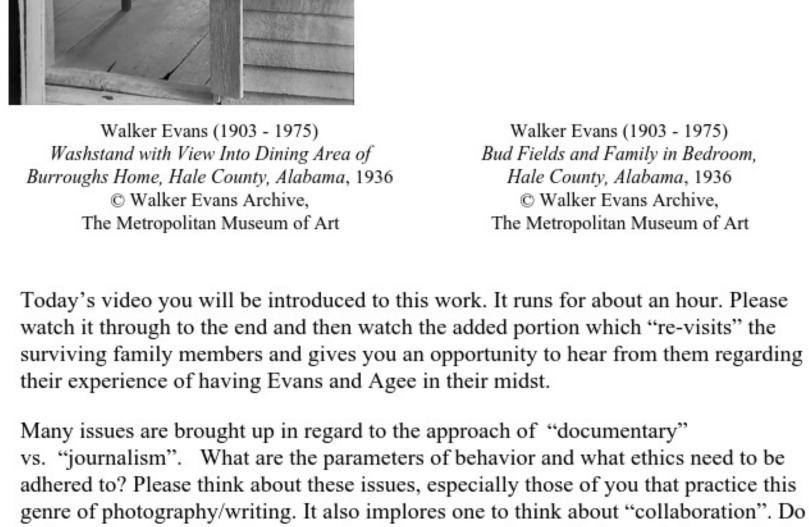


The Metropolitan Museum of Art Today, so close to July 4th, seems fitting to talk about an American classic book: Let Us Now Praise Famous Men. This work, which began as an assignment for Fortune

as a book. Although it sold few copies upon publication, over the years this volume has taken its place alongside other masterpieces and is still studied today for its blend of prose and photography. Let us

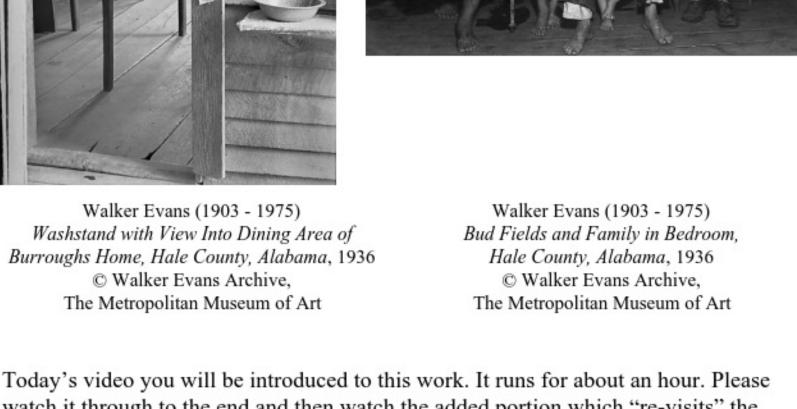


such a direct style. Agee was more self-conscious about his privileged position, and at times agonized over his role as "spy" and intruder into the lives of these families. His writing is a plea for the reader to see the humanity and the suffering of their lives as well as his personal struggle of having accepted this assignment.



a more balanced project?

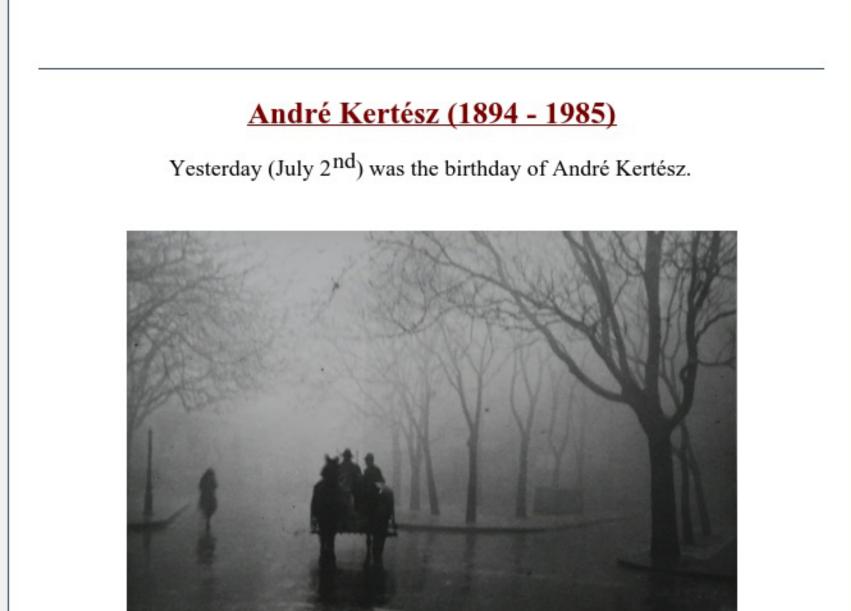
existence.



indeed an American Masterpiece of photography and writing.

both team members need to be on the same page, or do conflicting opinions make for

Most importantly, please get the book and read it! It is truly a moving experience and



Born in Budapest, the son of a bookseller, Kertész taught himself how to use a camera and had his first photographs published while a member of the Austro-Hungarian Army during World War I. Even as early as 1914 his distinctive and mature style was already evident.

In 1925, Kertész decided to leave his homeland, Hungary, and move to Paris to begin

his career as a photographer. Very quickly his work caught the attention of people in the various avant-garde circles that existed in Paris at the time. Kertész was well

aware of the latest developments in the field of photography although he did not have much personal contact with other progressive photographers such as Man Ray and

Germaine Krull, although he did know their work from exhibitions and

demonstrated the use of a new visual vocabulary. Many of his photographs are characterized by unusual perspectives and close-ups that are more reminiscent of the

work of German photographers such as Maholy Nagy, and other Bauhaus artists.

publications.

camera.

depression."

Apple Pie

for the postry:

I teaspoon salt

for the filling

nutreeg

I seaspoon cinnamon

I tablespoon butter

12 tablespoons very cold butter

4 tablespoons very cold shortening

missing of a beloved one.

Kertész's work during those Paris years was experimental and

André Kertész (1894 - 1985) Hazy Day, Budapest, 1920

Due to the German persecution of Jews and the threat of World War II Kertész decided to emigrate to the United States in 1936 where he had to rebuild his reputation by working for magazines in New York where he settled. THE KIR KIR André Kertész (1894 - 1985)

Eiffel Tower, 1929

Toward the end of his life, Kertész began a series of photographs from his apartment

window in New York. That project culminated with him using a Polaroid SX70

"After the death of his wife, André Kertész consoled himself by taking up a new

camera, the Polaroid SX70. As with earlier equipment, he mastered the camera and

Taken in his apartment just north of New York City's Washington Square, many of

combining personal objects into striking still lifes set against cityscape backgrounds, reflected and transformed in glass surfaces as a way of dealing with the grief and the

produced a provocative body of work that both honored his wife and lifted him out of

In the volume entitled André Kertész: The Polaroids, Robert Gurbo writes,

these photographs were shot either from his window or in the windowsill...

into small pieces and add to the flour. Pulse this mixture: First make the postsy. Nill two sugs of a few times just to break up the butter and shortening. flour and resift them, with a touspoon of sult Now pour a half cup of very cold water through the feeding tube of the processor in a steady even pout and pertry blender a half a cup of Crisco regimmediately turn off the machine. Turn the pastry out ctable shortening and an eighth of a pound. of butter. Add, speen by speem as you min onto a work surface. Handling it as little as possible, split. into 2 even sized balls, and cover each in plastic wrap. see water. As you work the dough it will at and put into a refrigerator to chill for at least 30 minutes. first be sticky, and then, suddenly, it will

To see a larger version of the recipe <u>click here</u>.

We again want to thank you for the feedback. Your emails and calls mean the world

Many of you have also asked about accessing our previous emails. We have added a new page on our website entitled "History of Photography". All our past and future weekly mailings will be located there for viewing. Please feel free to share them and

to us and continue to motivate. We have had some wonderful responses.

encourage interested parties to join our mailing list under "contact". Thank you, please stay safe, healthy, productive, and involved.

Please visit our website www.photographydealers.com to view our current

inventory.

with a stender French rolling pin. When the citals of dough is just a little larger time the with the sugar cinnamon, a few gratings of nutmeg, and die, lift up one end of the was paper, and Now roll out the second ball of dough in the same way Thus, by picking up the rolling pin, you can as the first, place on top of the apples, crimp the edges to seal, cut a few sits in the top, and place into the over. Bake for 10 minutes, then turn down the temperature to 325°, bake an additional 35 minutes, or until the crust. is brown. Cool before serving. **GS** — BEAUMONTS KITCHEN DESSERTS DESSERTS BEAUTIONT'S KITCHEN - 124

Roll out the remaining pastry and lay it

or the top of the pie. Cut it carefully with a

test of an inch. Now gently edge off the

lower creat. Press the times of a first at

under the tries and punch some holes in top

Pop it into a 400 degree even. After tex

André Kertész (1894 - 1985) André Kertész (1894 - 1985) Untitled (Two Heads), 1979 From my Window, 1978 **Beaumont Newhall's Apple Pie** for the 4th of July Lastly, In Celebration of July 4th, while most of us are isolated at home, it's a good time to cook. I'll leave you with another of Beaumont's recipes from the Radius volume, Beaumont's Kitchen: Lessons on Food, Life, and Photography. the dough to line the pass and with a leader tries it flosh with the rim. ery thirdy. Our rule is that you should be able to use the lands blade through the apple as you slice it. Amange a layer of slices Apple Pie with a tablespoon of granulated sugar, and a Preheat an oven to 400°. tosepoon of cinnamon. Grate a little natural 2 cups all-purpose flour Make the pastry: place the flour, salt and sugar into the should be crisp and flaky, and should come broken off a half a piece of honor out of the pun easily. The apples should be bowl of a food processor. Cut the butter and shortening

> In about 15 minutes the crost will be a ruck brown, and you will see the apples hubbling through the vest below, He save to let the pix the odd pieces left in the-bowl and on your dough into a circle about 14 inch thick and larger in hands. Divide the dough into two halls. Put diameter than an 8-inch pie pan. Place this dough on the pie pan pushing the dough gently to line the pan, letting Roll the other hall that. We have a no the edges hang over what sporthedox procedure. We cover our chapping block with a short of waxed paper, Peel and core the apples, cut them into very thin slices. and arrange on top of the dough in the pan Sprinkle.