

A nighttime photograph of a historic Belgian town square, likely Bruges, featuring traditional stepped-gable architecture and a canal with boats. The scene is illuminated by streetlights and building lights, with reflections visible in the water. The image is framed by ornate golden scrollwork on the left and right sides.

Belgium

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Why I Chose Belgium

My name is Michaela and I am majoring in graphic design with a concentration in illustration.

The reason why I chose Belgium as my country was because I want to visit it one day and because it has very beautiful scenery.



Image Correction

For this assignment I needed to find a photo with some damage and put it into photoshop to fix it. I used various tools like the healing brush tool as well as the spot healing brush to do this.



Before



After

Continuing...

Before



After



Image Colorization

For this assignment, I took away the color of a photograph using photoshop. I then recolored the photo by painting over it and using various blending modes like overlay and multiply.



Before



After

Raster Drawing



For this assignment we had to recreate a structure from our respective country. I chose the Antwerpen - Centraal Station which was a train station built in 1905.

Text Masking



For this assignment I used a font that could fit pictures of various Belgian landscapes. I used text masks and added an effect on the background then lowered its opacity.

Web Design



Types of Belgian Food



Belgian Fries

Belgium is famous for its mouthwatering cuisine, which features everything from moules frites and stoemp to chocolate and, of course, waffles. However, there is one food in particular that causes quite the stir when it comes to politics – pomme frites. Believe it or not, despite being called French fries, these delicious potato fries are actually a Belgian creation.

What we recognize today as Belgian fries or frites is thought to come from the region of Meuse in 1680. The poor inhabitants of the Meuse Valley area subsisted mainly on fish. But when the river froze in 1680, potatoes were cut into the shape of fish, fried, and used as a substitute for their main staple.

The Belgian tourism board claims that Belgian fries – les frites – were incorrectly named 'French fries' by American servicemen when they came to Belgium at the end of WWI. The French fry's mislabeling was reportedly the result of the French language spoken in Wallonia. There has been much disagreement over the origin of fries as the region lies in the heart of French-speaking Wallonia, forcing Flanders to desperately seek a Flemish origin to the food. However, as in most countries, food can define culture, and fries are generally a unifying force and thoroughly Belgian.

Moules Frites



More Types of Belgian Food



Belgian Fries

Mussels of Mouselen-friet found in the North Sea are more fleshy than those in France and this traditional food in Belgium features mussels cooked either in white wine and classic vegetable broth or in traditional Belgian Beer. It is traditionally served with fries and for many dipping these in the leftover sauce after consuming the mussels is the perfect way to round off this dish.

A big pot of steaming mussels served with golden yellow fries was considered a celebration. However, mussels were not always reserved for special occasions: in the 19th century, mussels and fries were on the menu of the urban working class every Friday. The mussels were transported fresh from the North Sea by boats to the major cities. You could buy a few kilos of mussels directly from these small boats on the quays of Ghent, Brussels and Antwerp.

The statistics confirm that people are mad about mussels: they eat an impressive 27,000 tonnes a year in Belgium. That amounts to around 3.5 kg per person. Mussels are also extremely good for you: they contain little fat and are packed with vitamins and minerals. The season for this North Sea delicacy runs from July to February. You can enjoy a classic 'natural mussels' with onion and celery, accompanied by a dip of mayonnaise, mustard and a dash of broth. You can also eat mussels raw. These 'moules parquées' are a Brussels speciality. The literal translation for this dish is 'parted mussels', so-called because they are served beautifully in a row. The orange flesh of the raw opened mussels tastes less salty than that of an oyster; the flavour is rather creamy and sweet.

Belgian Fries

For this assignment I used Adobe Dreamweaver to create a website. I chose to do my website on Belgian foods.

Indesign Flyer

For this assignment I created a flyer in Indesign. I chose to make mine on the Grand Place of Brussels. I found various pictures of it to include in my flyer.

BELGIUM

GRAND PLACE OF BRUSSELS

La Grand Place is the most famous and most photographed place in Brussels. With tons of famous buildings, architectural speaking it's one of the most beautiful squares in Europe.

La Grand Place (Grote Markt in Dutch, Great Square in English) is the central, geographic and historic heart of Brussels, as well as one of the most memorable squares in Europe. This lively cobbled square is part of the most beautiful seveneenth-century architectural ensemble in Belgium.

In 1695 the French army bombarded Brussels and destroyed most buildings housed in La Grand Place. They were all rebuilt except the Town Hall.

Brussels' main square is made up of numerous impressive guild houses, leaving tourists speechless.

The Hotel de Ville (Town Hall) is located on the southeast of La Grand Place, Brussels' Town Hall is the Brabantine Gothic architectural masterpiece of the whole square and is the oldest building. Constructed during the fifteenth century it has a tower standing 95 m tall with a statue of the archangel Michael at the top located in the centre of the Town Hall's facade. The ceiling is decorated with a



seemingly infinite number of chandeliers.

La Grand Place is the heart of Brussels and the most visited and photographed place in the city. Having a refreshing Belgian beer on one of its terraces surrounded by so much history is something we highly recommend.



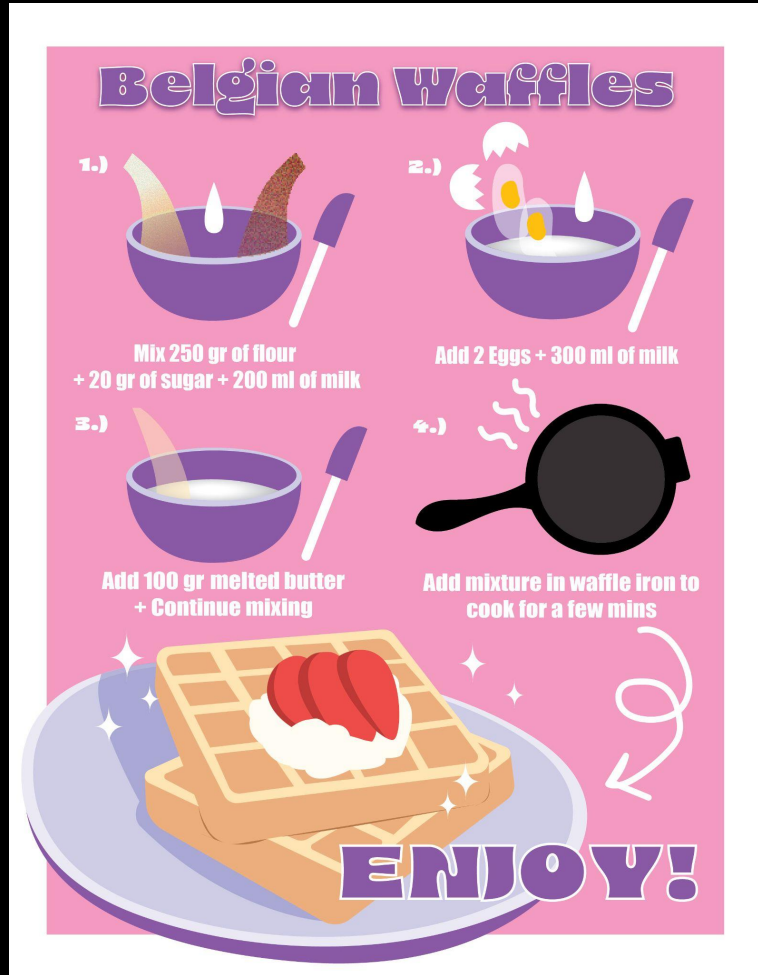
Illustrator Logo

**In Adobe Illustrator I
created a logo of a
made-up chocolate store.
I chose chocolate
because Belgian
chocolate is very popular.**



Illustrator Recipe

Other than their chocolates, Belgium is also famous for their waffles. So, I decided to illustrate its recipe along with written steps in Adobe Illustrator.



Premiere Pro



Finally, for my last assignment I chose to make a video on the scenery in Belgium which I created using Premiere Pro. I compiled various clips of landscapes and monuments using various transitions.