



“It’s More Fun In The Philippines!”

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Why Philippines?

As a Filipino, it's always a joy to share my culture with people. The country is also so much more than just the touristy resorts and beautiful views. Choosing the Philippines gave me an excuse to find different perspectives of the place I hold dear to my heart.

Image Correction

Original



Corrected



For this assignment, I found two damaged images from the Library of Congress to correct and restore using Photoshop. Some of the tools I used include the different healing brushes and cloning tools. I also played around with color settings and filters to remove yellowing and adjust contrasts.

Image Correction

Original



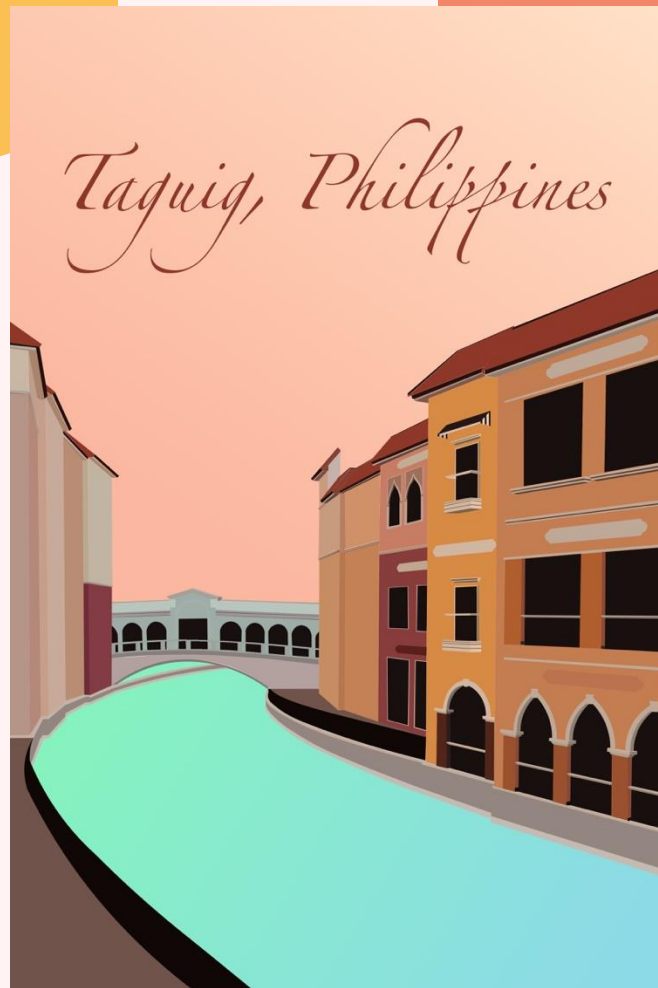
Corrected



This photo was definitely the most difficult due to the lines and overexposure on the edges.

Raster Drawing

This is arguably one of my favorite projects. Once again using Photoshop, I recreated the famous Grand Canal Mall in Taguig that transports you to the Italian city of Venice. The pen tool was my best friend, alongside the gradient tool, marquees, paint bucket, and several layers. Legend has it, my eyeballs are still recovering from the tedious hours I spent staring at my screen to add the details.





Original

Again, with Photoshop, I colorized a black and white image. This project's trusty tools were color blending modes, paintbrush, and a variety of selection tools.

Image Colorization

Colorized



Text Masking

For this assignment I used Photoshop's masking tools to design the name of my country. The background image is an aerial view of Manila, the capital. Each letter is filled with images that I feel represent the country. I also used a font and some effects like outer glow and beveling.



HTML Web Page



Kakanin




Kakanin Basics

The name kakanin is derived from two Tagalog words: "kain" (to eat) and "kainin" (rice). It's an umbrella term for sweets made of glutinous rice and coconut milk, two ingredients that tropical countries like ours have in abundance. These ingredients are usually employed in one of two forms. Some recipes use galapang, made by soaking rice flour overnight, then grinding and straining it using a cheesecloth. Other types of kakanin use simple malagkit or sticky rice grains that are either ground up or left whole.


Sweetened with sugar, wrapped in banana leaves and traditionally steamed in a special clay stove called a bibingkahon, sticky cakes were initially created to serve as offerings to pre-colonial gods and/or as gifts to honored guests and visitors. While the aforementioned clay stove is now a rare sight, many of the old recipes and cooking methods for making kakanin are still actively used in modern times.

Almost all kinds of kakanin has its own unique and quirky name. Each carries with it a history that's as rich and deeply-rooted in our culture as the delicacy it identifies.

Cultural Influences



Kakanin



Cultural Influences

Kakanin has been around since the 9th century. Most of its variants are believed to have been influenced by the Chinese, based on their names. *Kutsinta*, for example, is derived from "kuan tsai tsai" (snack for bite-sized snack or dessert), which Chinese traders introduced to the pre-colonial Philippines. *Kutsinta* is a steamed rice cake that's colored reddish-brown with achuete powder and with a firm yet jelly-like texture. Meanwhile, *biko* is believed to have Chinese roots since the first syllable in its name is *biko* for uncooked rice.

Other Asian connections can also be gleaned from the names of different kinds of kakanin. While the same etymological principle behind *biko* can be applied to *bibingka*, the rice cake that's cooked in a terra cotta pot lined with banana leaves and surrounded by hot coals before being divided into pieces, its name is also similar to the Goan layered delicacy "bebinca". Although the latter is made with eggs and flour, it also uses coconut milk and is cooked with heat from the top and the bottom, just like the Filipino version. *Puto*, which is a steamed rice cake, often gets amused reactions from people who speak Spanish, for its profane meaning. However, the origin of its name is the Malay and Indian word "putu", which means portioned. It usually comes either bite-sized or cupcake-sized, although some vendors cook batches in big round pans, which they then portion into smaller, trapezoidal pieces for individual selling.

Kakanin Basics

Using Dreamweaver, I created my own web pages with html. This was fun because I've used html before, and it's always nice to see the output. Naturally, I chose the topic of kakanin because I think it's one of the most delicious categories of food in the Philippines.

Flyer

For this assignment, I used InDesign to sort my information into two columns. I chose the topic of boodle fight, because one thing Pinoys do best is cooking and eating together. The header is the masked text from the previous masking assignment. The title and images also have effects such as drop shadows and beveling. In the background is also a banana leaf with adjusted opacity.



BOODLE FIGHT

In most situations, getting into a fight is not a good thing. However, most Filipinos can probably relate when I say that there is at least one fight you would be grateful to be a part of. And that is the boodle fight! Even just hearing the term can elicit a ton of excitement to those familiar with this.



That's because a boodle fight is one of the best ways to celebrate, while making sure you go home full and satisfied from a scrumptious meal! Let's dive into the basics of the boodle fight before I give you a look at how to do it properly.

WHAT IS A BOODLE FIGHT?

Essentially, this is a Filipino tradition that involves various foods played out on a table. Now this would often be placed on banana leaves so you know that you have a nice and clean surface for your dishes. But you absolutely cannot forget one of the most important parts of the boodle fight—absolutely NO utensils should be used. That means

your spoon and fork, and even chopsticks, should be out of the way. That is the fun of eating the boodle fight way!

But where does the "fight" part come in? Well, this actually began as a Philippine military tradition during the period of American colonization in the Philippines. And the word "boodle" was army slang for certain treats. And so the beauty of the boodle fight is also in multiple people coming together to eat a great feast! Since Filipinos truly value the idea of sharing when it comes to food, the idea of the boodle fight came to life.

In a nutshell, if you ever were to host a boodle fight, don't forget to prepare various dishes—mostly grilled ones—on banana leaves. And with a group of people, get ready to chow down using your hands! All the fun is in the way we get to eat our favorite dishes together.



Logo



For this assignment, I used Illustrator to draw my own logo of a fictitious brand. “Tala” means star or brightest star in Tagalog. In mythology, Tala is a goddess of morning and evening stars. The star in my logo is sporting ube and cheese colors, a classic flavor combination in the Philippines. I also used effects like inflate and warp, as well as the pencil, shape tool, and pen tools.

Illustrated Recipe

Tinolang Manok (Chicken Stew)



- 1. Heat a little oil in a pot and sauté the onions, ginger, and garlic.**
- 2. Add the chicken and about 2 tablespoons of patis with the sautéed ingredients. Stir frequently until chicken is browned.**
- 3. Add water. Boil for about 20 min or until chicken is soft. Keep pot closed and on medium heat.**
- 4. Add the Knorr chicken cube and more water if needed. Make sure to dissolve and mix the cube well.**
- 5. Add the sayote. Boil for another 5 minutes.**
- 6. Finally, add the malunggay leaves. Make any flavor adjustments as needed.**
- 7. Serve and enjoy!**

For this assignment, I took to Illustrator again to draw my own recipe. I chose tinola because it is one of the simplest staple foods. It's great for cold weather, when you're sick, or even on regular days. I used the paintbrush, pen tools, shape builders, and a couple effects here and there. My favorite parts are the grooves in veggies and the slightly misshapen chicken leg.

Premiere Pro Video



For this project, I worked with (battled) Premiere Pro to create a short video. Using a variety of free stock videos, I was editing with the theme of “falling in love with the Philippines.” I tried to include different perspectives—the city, the rural, the beaches, young and old, day and night. I used a couple video and audio transitions as well as the text tools. I’ve used premiere and other video editing software before, so I was no stranger to this fun battle.



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