

# The Eden News

Feb 2021 Issue



We're Finally Here!

# Art Help

By Goat Mama

Baaaamaste friends! Welcome to the first art column of TEN! Let's start this off with a Q&A!

Q: What apps can you use for art??

A: I use Adobe Photoshop on a Macbook with a Huion Q11K tablet

Q: What is your favorite part of the art process?

A: This is a tough one...I'd have to say my favorite part would have to be adding markings or body shading/smudging. I definitely enjoy body-prep as opposed to hair and lighting

Q: What is your least favorite part of the art process?

A: Grounding haha. I always struggle the most with this and configuring a shadow cast by the horse/subject

Q: What part of the process takes you the longest?

A: Honestly, searching for stock that I like XD I can never seem to find a background that fits this super awesome horse stock I just found XD

Q: What do you look for in stock?

A: First things first, if I have a "vision" of something I want to do, I'll sketch it out on paper to the best of my ability so I kinda know what to look for. When looking for stock, I always try to find horses that don't have harsh shadows/lines on them, aren't blurry or fuzzy, have their faces visible(personal preference), all while trying to fit it into my "vision". The same principles go for finding background stock. Sometimes this means I have to make the horse or background myself using multiple pictures.

Q: Do you have a particular HEE artist/artists who inspired you to do your art?

A: Yes! I've always looked up to Jello and Bell as artists and I still do to this day!

Q: How long does a typical Breezie piece take to complete?

A: I usually work on pieces over the span of a few days. I've never actually measured the time spent, but if I had to guess, anywhere between 5-12 hours depending on how much work I have to do to the piece.

Q: What are your tips for doing color changes/adding markings?

A: Always always always use references. For both color changes and markings, I look at references to see what changes, no matter how slight, I need to make to get my desired outcome. I've learned that markings always have a slight yellow tint to them and they are never white white. Layers and the lasso tool are your friends with both markings and

color changes

Q: Is layering necessary to make horses look realistic?

A: I am all for layers. Layers and groups are necessary for keeping everything separated, for me at least. They also keep me from erasing or drawing over bits I don't want to change.

Q: What's your favourite commission piece you've made?

A: This is a toughy. I'd probably have to say either the galaxy river unicorn or my most recent Persephone piece.

Q: Any words of wisdom for up and coming artists on how to compose a cohesive art piece?

A: Study some art by other artists. It doesn't even have to be HEE art. Puruse DeviantArt or the like and just see how different artists can weave together pieces. This definitely helped me a ton as I experimented(and continue to do so) with styles! Don't lose confidence! My favorite words of inspiration are "Not every piece of art you make needs to be good. Not every piece of art needs to be a masterpiece. It's okay to just have a good time creating something and not worry if it's up to your own standards. Make as much as you can and eventually good stuff will come out. But, if you don't make the bad stuff, you won't make the good stuff either." - Dahli Raz

To those of you who asked questions I did not answer, don't fret! They will be answered at some point whether it's in my upcoming tutorial or a later Q&A. As I am new to this, please message me with things you'd like to see in the art column. Or, if you have some art questions of your own, you can message me those as well! Goat Mama (Breezie) 271847



# Featured Horse

I interviewed TencaiTea on her horse Zippy, a 9 year old QH/Halflinger/Paint)

Q: Do you own, lease, or just ride this horse?

A: I own Zippy. (Well, my family does). My mom got his dam as a rescue from a barn that she taught at that was closing- his sire also came from that barn, they got thrown in a pasture together, and Zippy happened.

Q: About how long have you owned/leased/ridden your horse?

A: He was born on April 3rd, 2011, so I've owned him for almost ten years now. I've been riding him since August 2018 (he was in training before then, and still is).

Q: What discipline(s) do you ride/handle in?

A: Predominantly English. When I started riding Zippy we actually rode Dressage, but recently we've switched over to Show Jumping more (though we're not jumping very high :'))  
However, I do have experience riding Western, and I'm looking to get back into that at some point.

Q: Do you show?

A: At the moment, not really. We do small schooling shows that my barn hosts, and we did 4H Fair (online) last year- and also did DHSET my Sophomore and Junior years of high school. Meets were hectic, I don't know if that counts though!

Q: If so, how long have you shown? (If you plan on showing but haven't yet, when do you think you would start?)

A: I'm thinking about entering some open shows this summer, but that depends on how much progress we make during the year.

Q: What's one thing you hope to accomplish this month/year with your horse?

A: This month, I want to get back on him. He went a little crazy and reared up on a bunch of people (we've ruled out it being a physicality, it's just him knowing that he gets to delay working if he rears) but he's been in training and is getting back under control.

For the year, I want to jump a small course on him. I literally do not care if it's a bunch of trot poles and a single line.

Q: What's something you accomplished last month/year that you're proud of?

# Ponys Imagination

A: I started jumping last July, and I did some canter poles with him for the first time earlier this month! I'm the only person so far to jump him (and the first to do canter poles) and he's been pretty good!

Q: What's your horse's favorite treat?

A: Oh gosh, that's hard. He LOVES food. Probably his favorite is soft peppermints (which I love too) but he also likes fruit snacks, granola bars, apples, all horse treats, really... he even ate a banana peel once.

Q: What's your favorite thing about your horse?

A: Despite our hiccups on the ground, he's dreamy under saddle. He's got the smoothest gaits of any horse I've ever ridden. I've gotten some really beautiful sitting trot on him.

Q: What's the funniest thing about your horse?

A: At one of the DHSET meets, I was in the middle of the trail course. There was a brush on top of a barrel that I was supposed to grab, and while I was psyching myself to lean over to grab it Zippy decided he could do it himself and pushed the brush off the barrel with his nose. Needless to say, I did not do well on that pattern. ;-;

Q: Any other funny stories, little facts, or anything else can go and will possibly be added :D

A: He really likes being brushed firmly with a curry comb and has a few spots on his shoulder, neck and withers that make him stick his face in the air with his lip out stiff. Makes him look like a llama. It's adorable. Zippy also has his people. My instructor's daughter is scared of most horses, but she loves him, and he's super sweet with her. I'd like to think that he likes me, but he probably gets a bit annoyed with the fact that every time I come to get him, he has to do work. (Oh noooooooooo, work ;-)





# Contests!

# Sporting Chance Farm

# Classifieds

Hello Everyone! We are very excited to announce our first contest! This will run through the month, there are multiple prizes so please join in!

Keep an eye on the forums and join our Contest club to stay up to date!

<https://horseeden.com/club.php?id=266600>

Its pretty empty in here....

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# Relief Column

This recipe is a family favourite - it's always worth making extra icing, as it'll definitely get stolen if you live with others. It makes approximately 15 standard-sized cupcakes, with generous icing for each one. Both the icing and the cupcakes freeze well, provided both are in separate airtight containers/packets.

## Chocolate Cupcakes

### Ingredients

200g cake flour  
6 Tbsp cocoa powder  
280g castor sugar  
3 tsp baking powder  
80g butter, at room temperature  
1 cup milk  
2 eggs  
1 tsp vanilla essence

Prep Time: 20 minutes

Baking Time: 20-25 minutes

### Ratings

Taste: 8/10

Cost: 8/10

Clean-up: 7/10

### Method

1. Preheat the oven to 170 Celsius / 325 Fahrenheit. Line 15 muffin tin spaces with paper cases; alternately, butter well.



# Tanglewood

2. Using an electric; beat the flour; cocoa powder; sugar; baking powder and butter together on a slow speed until the mixture has a grainy consistency,

3. Whisk the milk, eggs and vanilla essence together. Add half of the milk mixture to the flour mixture and mix until combined, scraping the batter from the sides of the bowl to incorporate all the ingredients.

4. When the ingredients have been combined, reduce the mixing speed, add the rest of the milk mixture, and mix for another 1-2 minutes until smooth.

5. Fill each paper case about two-thirds full and put them in the oven!

6. Bake for 20-25 minutes or until a cake tester inserted comes out clean.

7. Allow the cupcakes to cool slightly before removing and placing on a wire rack to cool completely.

8. Once the cupcakes are fully cooled, you can decorate them with an icing of your choice. This is entirely optional though, as they are delicious either way!

☐ You can make this recipe without an electric beater; however, it will take longer and be harder on your hands.

☐ The recipe originally calls for unsalted butter and a pinch of salt; but, as both cancel each other out, I've simply stated salted butter. If you'd like to go with the original recipe though, use unsalted butter and add a pinch of salt in the second step.

☐ I haven't actually tested whether you can switch it into a cake, but judging by the texture you probably can - but since the recipe makes about 15 cupcakes, I'm not 100% sure what size pan you would use.

☐ If you prefer a more chocolatey cake, substitute some of the flour for cocoa - but make sure to leave out the amount of flour!

☐ This recipe can dry out very easily. Check after 20 minutes of baking, whether or not you think they look ready from the outside.

### Chocolate Icing



# Relief Column Continued

# Credits

## Ingredients

250g icing sugar (aka confectionery's sugar or powdered sugar)

150g butter, softened

Approximately 5 tbsp milk (I never measure this, I usually add a little at a time until the consistency is right.)

Cocoa powder (the amount also depends on the level of chocolatey-ness you enjoy)

Sprinkles/decorations of your choice

## Method

1. Mix the icing sugar and butter by hand until just combined; this prevents the flurry of sugar when you turn on the electric mixer.

2. Beat for about 2-3 minutes on the electric mixer and add the milk, bit by bit,

3. Once the ingredients are combined, start adding the cocoa powder. Be aware that it's likely that it'll burst into a flurry of cocoa if you start beating at a fast speed; rather start slower and up the speed as it gets mixed in.

4. Decorate! You might need to add more milk to balance the cocoa, as all of these measurements are approximate estimates (I'm that baker who changes the ratios every dang time xD)

\*This icing can be frozen without messing up the texture, but a fresh batch is always more tasty.



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