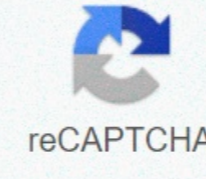




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How to make a zoetrope cake

Above is still taken from the animated film Melting POP by animator, Alexandre DUBOSC I like to see animators apply traditional techniques in innovative ways. In this blog post I will explain a little about what zoetrope is, how it works, and show some examples of how talented animators have taken principles and used them to create new and exciting pieces. What is Zoetrope? Zoetrope was one of the earliest methods to display animation before the film was discovered. Zoetrope is a device that shows a series of images faster than your eyes can register but is slow enough to see that there is a clear sequence. This creates an optical illusion that allows the viewer to see multiple frames as the image moves looping. This is what all animations are all about. A series of images are placed and replaced so quickly that it creates the illusion of movement. The first contraption known as 'zoetrope' was marketed in eighteen hundreds but more than five thousand years ago various ceramic bowls of 'earthenware bowls' destroyed a series of images that when reversed created the illusion of ovmen. It is seen as a precursor to zoetrope. The photo above was taken by the Rahmim.koc Museum from their collection How does zoetropes work? The Zoetrope consists of a cylinder with a gap that is evenly cut vertically to the side mounted on the wheel that allows you to rotate the cylinder smoothly. Inside the cylinder there is a ribbon consisting of a series of images or models. When the cylinder is spun you see through the gap to the center of the cylinder. Be sure to keep your attention on the same gap. The cracks are there to focus your eyes on what looks like a singular image that is coming back to life. Without that gap it can seem opaque. Because zoetropes have created a series of other contraptisi where created before films such as praxinoscopes that replace slits with inner circles of mirrors. Here are some principal examples of zoetrope beautifully used by animator Alexandre Dubosc for a series of animated cakes: Alexandre Dubosc is a French animator who creates beautiful zoetrope animations by designing and building highly detailed cakes that have looping animated action sequences played when played. The Caketrope of BURTON's Team © Alexandre DUBOSC Melting POP © Alexandre DUBOSC Alimation © Alexandre DUBOSC Below you will see an example of Jim LeFevre's work in which he uses turntables to create the illusion of movement in his character. Jim Le Fevre was a great inspiation for me while I was studying at the University and I often visited links to his work: The Phonotrope (formerly Phonographantasmascope) For the work of Alexander Dubosc and Jim Le Fevre not necessary because the film breaks down the movement to the frame. I hope you enjoy watching these pieces as much as I do. If you want to hear about other animation techniques, please leave a comment as I will post more techniques in the future. Thank you, Charlotte :) #music #film #photography #animation me and you will be in a world of pure imagination. - Gene Wilder, Charlie and the Chocolate FactoryWhat I love most about this concept cake is that it's fantastic and strangely beautiful, just like the first zoetrope. Imagine being the one who sees one and sees animated moving images for the first time. Does it blow their minds? This cake was a success and failed at the same time. It was a success in that I made freakin eaten Zoetrope. It failed because the cake inside was dry and not as delicious as I imagined. I've historically had trouble making layer cakes, so I keep trying and experimenting. Victorian zoetrope toy, source: WikimediaA Zoetrope is a Victorian-era optical toy illusion from the 19th century that was an early form of animation technology. Zoetrope is a cylinder with a vertically cut slit on the side. Inside the cylinder there is a ribbon with sequential images. As you rotate the cylinder, you look through the gaps in the image, the gaps keep the image from blurring together, and what you see is the illusion of movement. It works through the persistence of vision, like a flipbook, where a set of sequential images looks like it's moving. This is because the human eye and brain can only process 10 to 12 separate images per second. Learn more about the history of zoetropes and how they work. My friend Tara Kolla asked me to make a cake to celebrate the 10th anniversary of her urban farm trip from organic flower farm Silver Lake Farms to her new project Mill on the Rock, a creative space and retreat for makers in western France. She is the badass woman responsible for getting through Food & The Flowers Freedom Act in Los Angeles, which repeals an outdated 1946 ordinance and allows people to grow fruit and flowers in their backyards for sale at local farmers markets. This paved the way for the passage of the Los Angeles Cottage Food Law, which allows food artisans to make and sell products they make in their homes. A lifeline for many individuals today who have lost their jobs and income due to the COVID-related economic downturn. I visited Tara at her new farm in France a few years ago when I was in a state of liminality for the rest of my life. I just left my old job and didn't know what I wanted to do next. He said something that stuck and still resonates with me to this day. You need time and space to dream new dreams. As a result of his wise words, Baking With Chickens was born. zoetrope cake can be eaten with black cocoa frostingMaking cakes that are actually easy to eat. The hard part is figuring out how to make edible zoetrope, calculating the exact size of each frame, and how to so the visible animation is the hard part. Good thing I wrote it all for you below! In honor of my friend Tara and the beautiful flowers she was known to grow, I decided to turn the flowers grow from seedlings, bloom into flowers, withers and die, and grow again. It represents life cycle, death, and re-growth. Just like my career path and what I thought my life would look like, one part of my life is blooming and drifting but new blooms will grow next spring and the cycle starts new. Your Animation Must be CyclicalMeaning that when your cake plays the animation will repeat smoothly. It could be bouncing balls, jumping frogs, running horses, sunrises and sunsets, or dancing chickens. Whatever your artistic abilities! I'm not great at drawing and can barely pipe flowers. Test Test Your Animation paper cake on a Paper Cakel pulls the sequence out on paper first, cuts it to the right size calculation, and makes a paper cake so I can rotate it and test if my flower drawing will serve as an animation before committing to making the cake. Drawing on paper is MUCH easier than ice pipes on cookies. I made a two-layer cake with chocolate marble cake and strawberries inside, and frozen Swiss dark chocolate Meringue Buttercream outside. You can make the cake and frosting flavor you want. The color of the frozen cake and tulle cake should match. It is better if the contrast color is high to get maximum effect. I went with a black cake and cake, with white ice as a nod to the Victorian-era black and white zoetrope toy. Save about a cup of extra frosting to use as glue to put a rectangle of tulle onto the sides of the cake. I used a 10-inch cake pan to make my cake. If you use a different size cake pan, such as a 6 inch or 9 inch cake pan, you should calculate the exact size of your rectangular piece because it will be different from 10 inch cake. The larger the diameter of the cake means you can include more frames. The smaller the diameter of the cake, you will be able to load fewer frames or at least have to make a narrower rectangle. Like the watch hand as a guide, you can do this by marking the lines around the edge of the cake board or on the rotating cake tray. The minimum 12 frame24 frames are ideal for smoother animation The space between each rectangle should be exactly 1/8 inch for optical illusions to work optimally Once you know the size of your rectangular frame, cut the size and shape of the paper to create a guide to pipe dough, so you will get similar sized cookies. uneated tulle rectangular cakeFor 10 inches, make twenty-four (24) 1 inch pieces with rectangular pieces of 5-inch:1 tulle cake. Make the tulle dough using the King Arthur Baking Tulle Cookie recipe.2. Cut the paper guide, place it under a silicone mat or parchment paper on the pastry Tulle dough pipe the size of a rectangle. 4. Make extras! Some cookies will not look good, they may break, and have additional cookies as spare rectangular cookie frames.24 with icing5 flowers. Bake for 4-5 minutes, remove from the oven and chill on a baking sheet until the cake is hard. Remove from the baking sheet and transfer to a cooling rack. 6. Using a microplane, carefully shave the edges of the flat tulle rectangle so that all cookies look more uniformly shaped.7. Measure the height of your cake, calculate how high you need to pipe flowers into cookies to see the picture. E.g. If your cake is 3 inches tall, you should pipe the flowers 2 inches from the top so that the ice looks after you put it onto the cake. 8. Pipe the flowers to the back of a flat tulle cake with white royal ice. Let it dry and harden. 1. On your frozen cake layer, affix the tulle cake to the side of the cake using a little buttercream as glue and press lightly. Stick to each rectangular frame in your sequential animation sequence, clockwise with ice facing the center of the cake.2. Leave exactly 1/8 inch gap between each cookie. 3. Chill the cake in the fridge so that the buttercream hardens and firmly add the rectangle to the side of the cake. Depending on the humidity in the air, tulle cakes can bend and curve. The straighter and flatter the cookie, the better the effect. If your tulle bends and droops, you may be able to bend it back into shape without damaging it. Or remake the frame using one of your spare tulle rectangles. 4. Turn the cake and look at the 1/8 inch gap to see the animation of your cake go. You did it! Did you make this?? Mark @bakingwithchickens hashtag #bakingwithchickens on Instagram.Subscribe to Baking with Chickens on YouTube for new episodes and funnier chicken content. Amazon link where I bought so many materials & my cookware: cookware:

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