

Artist Statement:

Stephen Tafoya

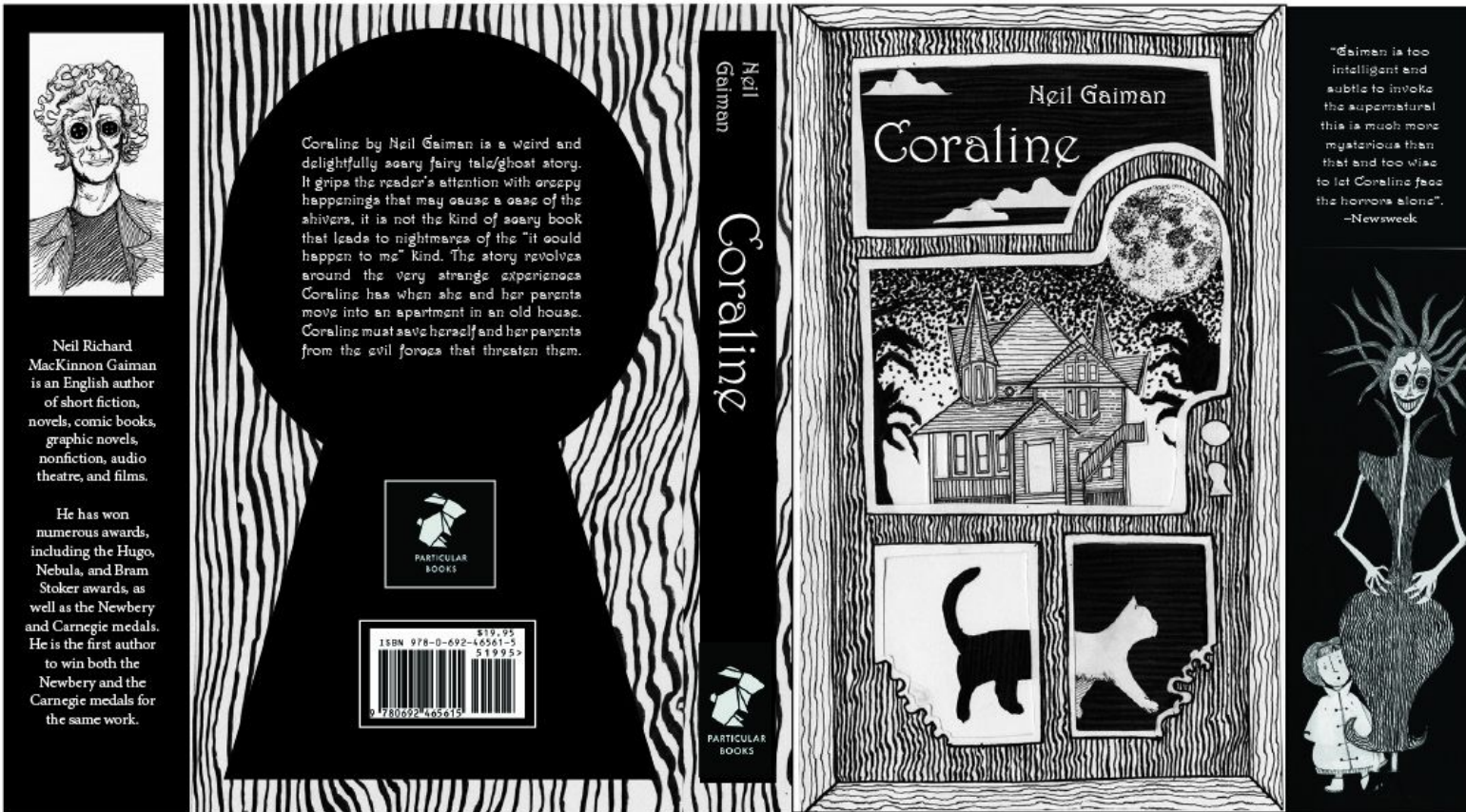
I define my art as queer. In subject matter and in theory. I want to use my art to question the status quo and help provide a new insight into whatever artistic challenge I may face. I am interested in not only the graphic arts but also studio and performance arts and how mixing them can create new experiences.

I like my work to be clean and precise, and use fine tip pens to include strenuous detail alongside simple line work to create a strong visual language. I like the physicality of drawing and the precision of digital art so I use a mixture of physical and digital techniques to accomplish the task at hand.

As a commercial graphic designer I want to use my interest in queer theory and lgbt studies to help break the gender binary in the commercial setting. I believe that there is a way to approach visual arts that doesn't just cater to the individuals gender but their sense of what is visually appealing despite what is considered feminine or masculine.

Title**Original Format**

Figure 1: "Coraline" Book Cover	InDesign, 11 in x 17 in
Figure 2: "yungRaccoon" Posters	Illustrator, 11 in x 17 in
Figure 3: Spherification Infographic	InDesign, 11 in x 17 in
Figure 4: "tinyChef" APP Design	Illustrator, 7.5 in x 9.5 in
Figure 5: "Jurassic Scream" Poster	Illustrator, 11 in x 17 in
Figure 6: "Dont Look At Me" Album Cover	Illustrator, 15 in x 15 in
Figure 7: Tea Packaging	Illustrator, 11 in x 17 in
Figure 8: CSU Mural	Illustrator, 11 in x 17 in
Figure 9: "New Pride"	Lithograph, 30 in x 15 in



Neil Richard MacKinnon Gaiman is an English author of short fiction, novels, comic books, graphic novels, nonfiction, audio theatre, and films.

He has won numerous awards, including the Hugo, Nebula, and Bram Stoker awards, as well as the Newbery and Carnegie medals. He is the first author to win both the Newbery and the Carnegie medals for the same work.

Coraline by Neil Gaiman is a weird and delightfully scary fairy tale/ghost story. It grips the reader's attention with creepy happenings that may cause a case of the shivers, it is not the kind of scary book that leads to nightmares of the "it could happen to me" kind. The story revolves around the very strange experiences Coraline has when she and her parents move into an apartment in an old house. Coraline must save herself and her parents from the evil forces that threaten them.



Neil Gaiman

Coraline



Neil Gaiman
Coraline

"Gaiman is too intelligent and subtle to invoke the supernatural; this is much more mysterious than that and too wise to let Coraline face the horrors alone".
-Newsweek



Figure 1: "Coraline" Book Cover

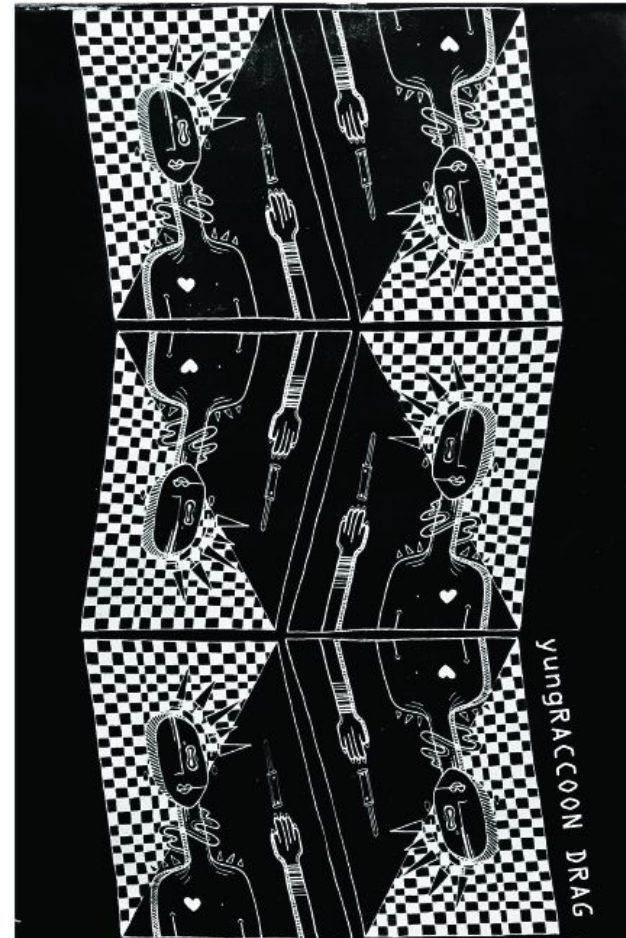




Figure 2: "yungRaccoon" Posters

DISCOVER




SPHERIFICATION

Molecular Gastronomy: A History



Nicholas Kurti



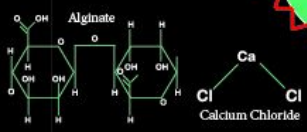
Hervé This

Molecular gastronomy is a relatively new term, one that has caused much confusion and controversy. Some of the confusion comes from trying to put a modern spin on a much-older word. That word is gastronomy, which, since the 19th century, has described the art of selecting, preparing, serving and enjoying fine food. If preparing food is an art form, then it must be an activity requiring creative skill and imagination, not technical expertise. And yet gastronomy, like astronomy and agronomy, say, seems to describe a rigorous, scientific field of study.

SPHERIFICATION


What Makes the Sphere?

Spherification relies on a simple gelling reaction between calcium chloride and alginate, a gumlike substance extracted from brown seaweed. The calcium chloride ions cause the long-chain alginate polymers to become cross-linked, forming a gel. Because the calcium chloride/olive juice mixture enters the alginate in the shape of a droplet, the gel forms a bead.



Apple Caviar by Ferran Adrià

One of the primary methods of discovering new techniques in haute cuisine is by working in conjunction with the leading companies engaged in the food industry. This fact, together with a certain degree of chance, gave rise in 2003 to one of elBulli's most significant techniques. On one of our increasingly more frequent incursions into the industry we visited Grifíth España to see their installations and exchange know-how. At a given moment they showed us a Mexican sauce that contained little balls in suspension which when eaten added a hint of acidity and a slightly spicy taste to the preparation. At the time it reminded us of a refreshing drink we knew that also featured these little spheres.



.04 oz Calcium Chloride	7 oz Apple Juice	.09 oz Alginate
18 oz Water		

- *Puree apples, freeze, and skim off impurities and save apple juice.
- *Add alginate to apple juice while heating to a low simmer.
- *Dissolve Calcium Chloride in water bath.
- *Remove from heat and add baking soda.
- *Use syringe to drip apple mix into the water bath Calcium Chloride solution.

Figure 3: Spherification Infographic

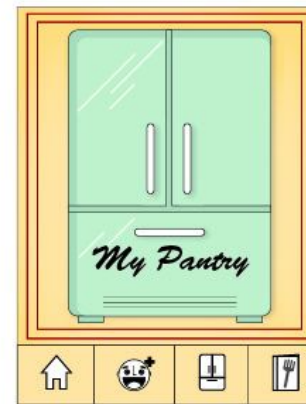
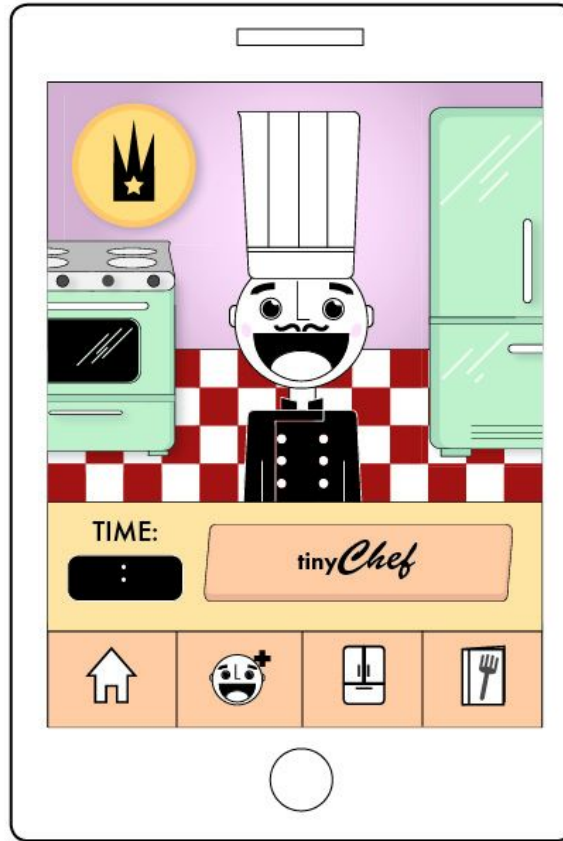


Figure 4: “tinyChef” APP Design



Figure 5: "Jurassic Screams" Poster



Figure 6: "Don't Look At Me" Album Cover



Figure 7: Tea Packaging



Figure 8: CSU Mural

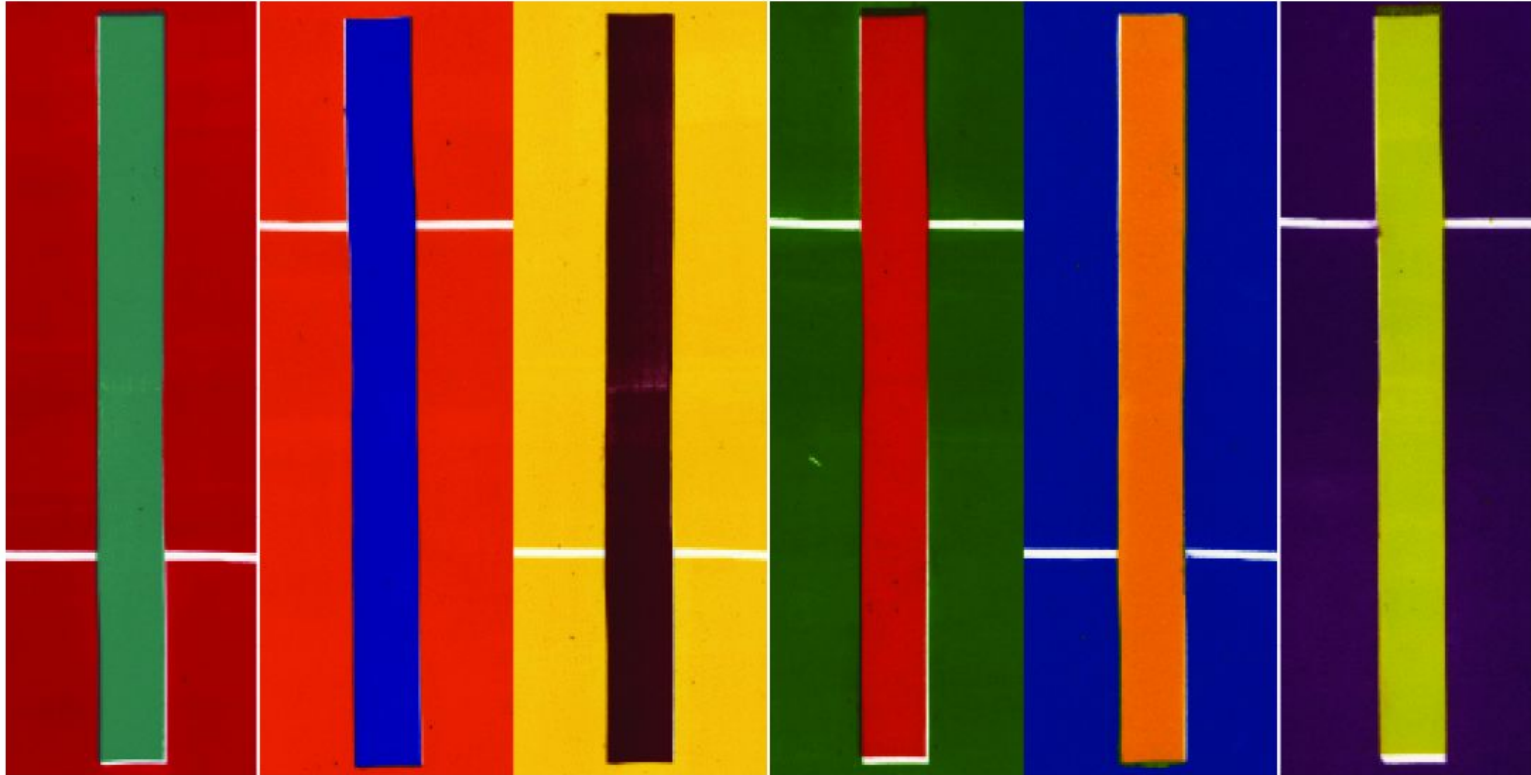


Figure 9: New Pride