



Artist Statement:

Camille Archer

During my time at CSU my graphic design work as consisted of working with a variety of color while maintaining an application of type that fits with each project. I typically create projects that are simplistic or minimal but the message still gets across to the viewer but maximizing surface area. With a few projects, I have ventured away from the minimal approach, I have experimented with busy patterns and pairing them with vibrant colors.

Title**Original Format**

Figure 1: Cookbook

Illustrator, 8 in x 10 in

Figure 2: CookBook Spreads

Illustrator, 8 in x 10 in

Figure 3: Branding

Illustrator and Photoshop

Figure 4: Wedding Invite

Illustrator 5 x 7 in

Figure 5: Wedding Invite Inside

Illustrator 5 x 7 in

Figure 6: Packaging

Photoshop and Illustrator

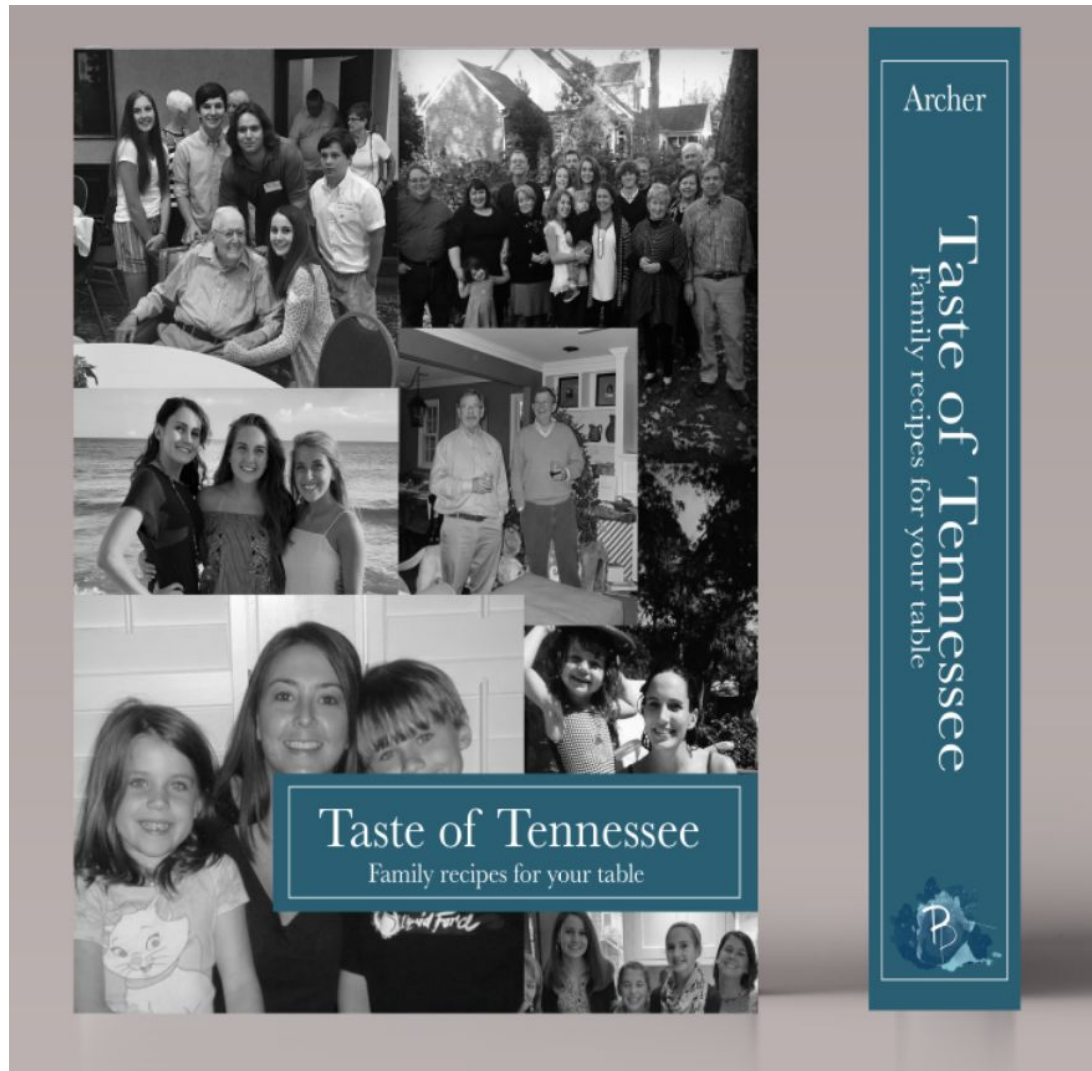


Figure 1: Cookbook

MAC AND CHEESE

Ingredients

8oz box of pasta of your choice
1/2 cup of Flour
4 cups of Whole Milk
6 cups of Sharp or White Cheddar
1 tsp. of Salt
1 tsp. of Pepper
1 1/2 Sticks of Butter
1/2 cup of Panko Bread Crumbs
1/4 Italian Bread Crumbs

Directions

Boil your voice of pasta in water salted with a teaspoon, stir until cooked. While the pasta is cooking, melt stick of butter in a large saucepan over medium heat. Sprinkle in the flour and whisk together for 2-3 minutes to let it cook. Slowly put in the whole milk, whisking as you go until smooth. Whisk in the cheddar cheese. Then combine pasta with cheese mixture, place in a buttered 9x13 pan. In a small skillet, melt half a stick of butter over medium heat. Add in Panko and Italian bread crumbs. Stir constantly until golden brown. Sprinkle over the macaroni. Bake at 325 degrees for 15-20 minutes.

18 Taste of Tennessee



Figure 2: Cookbook Spreads



Figure 3: Branding

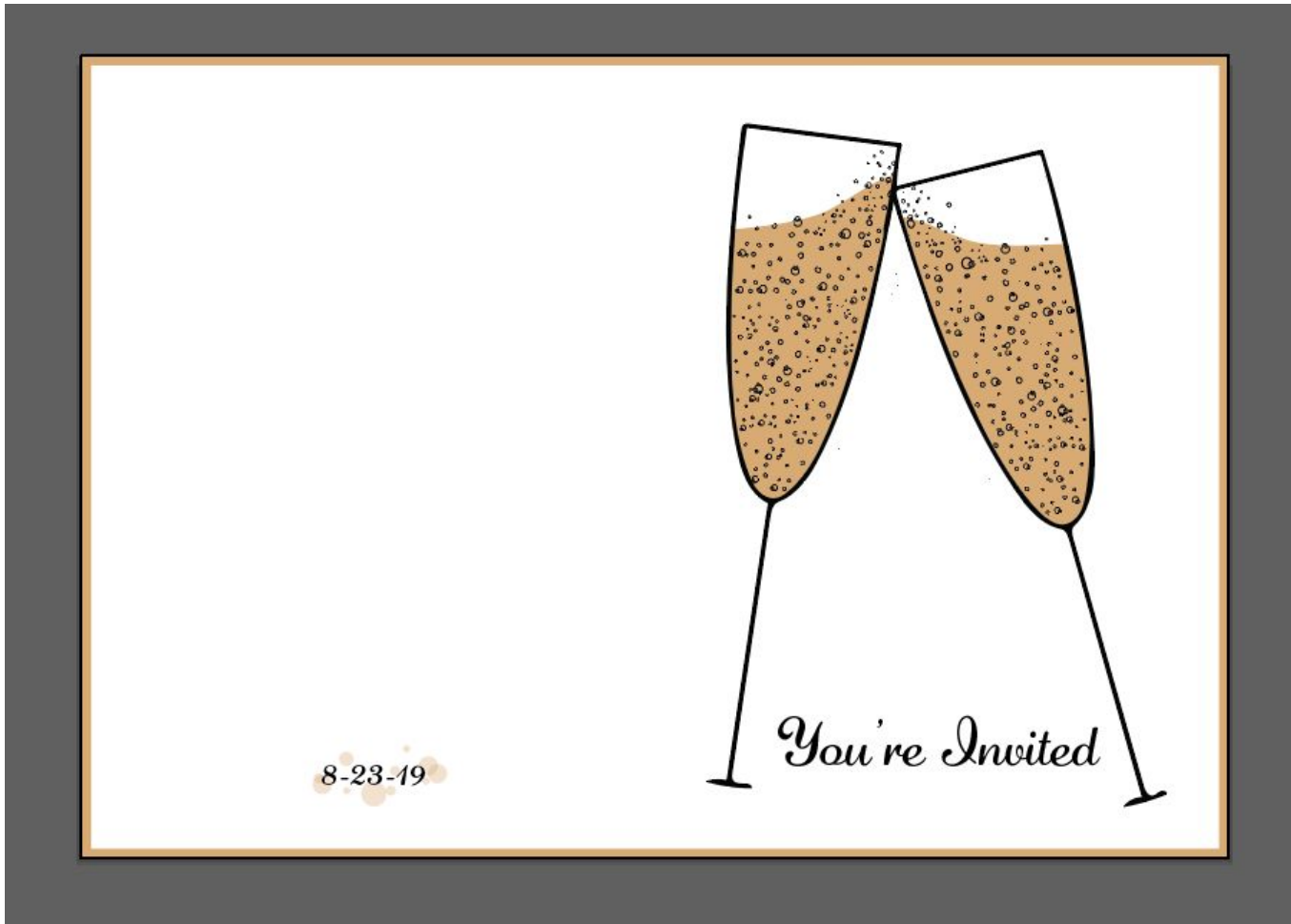


Figure 4: Wedding Invite



Figure 5: Wedding Invite Inside



Figure 6: Packaging

