

going green is extreme



Artist Statement

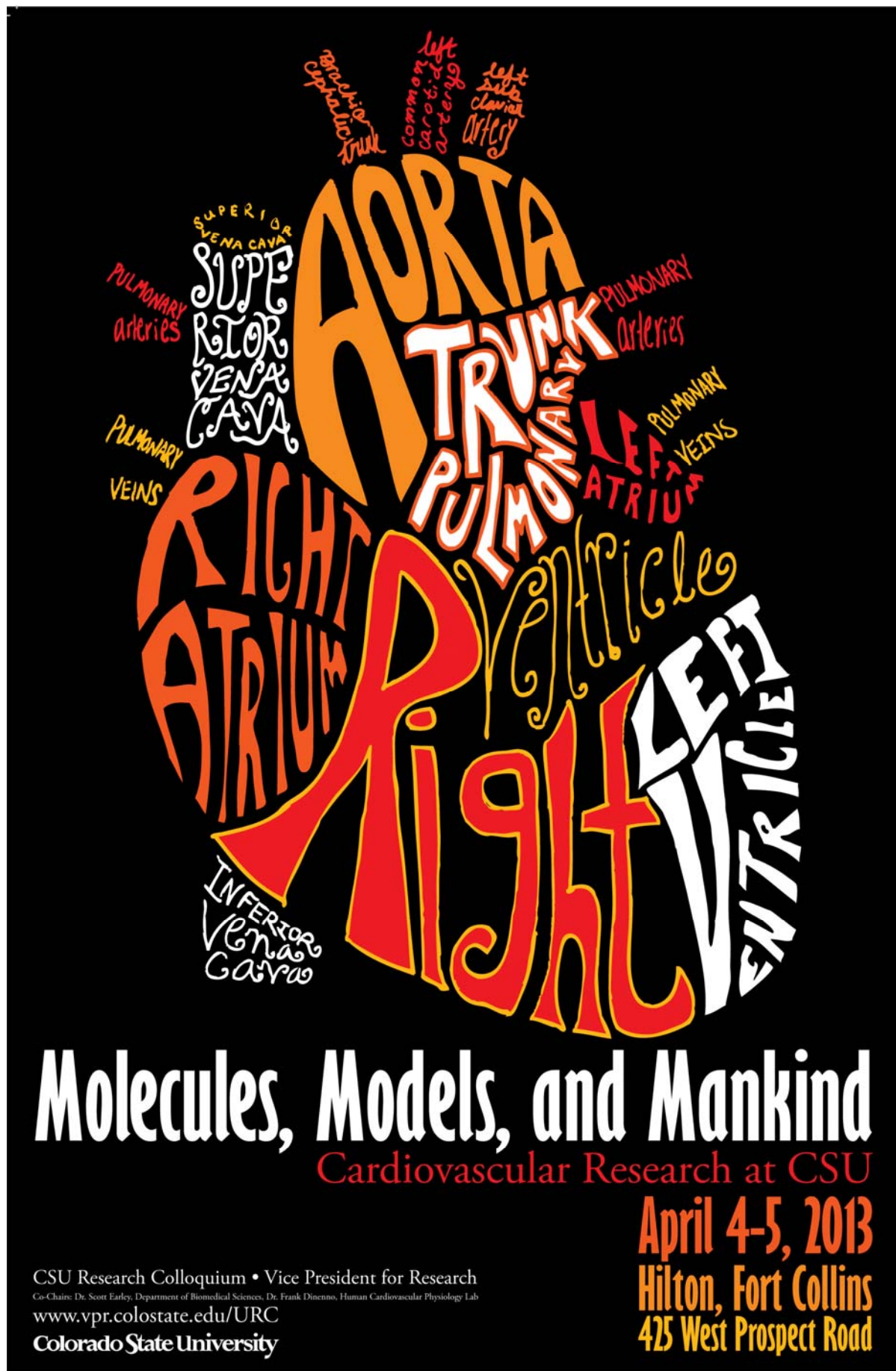
Makenna Dubler

As a graphic designer, I always try to create unique and appropriate solutions to different tasks. I find that my best work has come out of projects that I struggled with initially and worked very hard to resolve. My creative process involves a lot of brainstorming and trial and error, both through sketches and digital comps. I learn new skills and techniques every day, and I believe that the world of design is a never ending process of critique, revision, and improvement.

While my education at CSU has led me to have a very diverse portfolio, my favorite area to focus on, and what I would like to pursue a career in, is magazine layout design. I enjoy creating a visual environment for textual content, and my typography skills have greatly developed because of that. Although sometimes it is challenging to integrate text with design, I have found that there are limitless ways to engage the reader through a well-designed, creative layout. I find a lot of joy in creating work that presents a message I believe in, but I also value what I learn from working on projects that are entirely about form and aesthetics. Most of my work is strongly grounded in typographic content and a cohesive color scheme, while some pieces, such as several posters I have completed, focus on an interesting photograph that serves as the color palette and compositional structure of the project.

My goals for improving my skills as a designer during my last semester in college include shifting my focus from typography to illustration, and learning about website development and design by creating my own online site and portfolio. I am excited to be finishing my time as a scholar and applying everything I have learned—and continue to learn every day—to a career as a professional graphic designer.

<u>Title</u>	<u>Media</u>
Figure 1: Colloquium Poster	Digital Illustration
Figure 2: Concert Series Poster	Digital Illustration
Figure 3: Discover Magazine Illustration	Digital Illustration
Figure 4: Human Rights Defense Ad Series	Digital Illustration
Figure 5: Identity Human Rights Defense Stationary	Digital Illustration
Figure 6: Identity Human Rights Defense Logo	Digital Illustration
Figure 7: Magazine: Fracking Nation	Digital Illustration
Figure 8: Old Town Spice Shop	Digital Illustration
Figure 9: Poster: Green Economy 3	Digital Illustration
Figure 10: Poster: Human Rights Defense	Digital Illustration
Figure 11: Poster: Nanoscience Colloquium Water	Digital Illustration
Figure 12: Rolling Stone Magazine Covers: Billie, Ella, & Norah	Digital Illustration
Figure 13: Vintage iPad App	Digital Illustration



Molecules, Models, and Mankind

Cardiovascular Research at CSU

April 4-5, 2013

Hilton, Fort Collins
425 West Prospect Road

CSU Research Colloquium • Vice President for Research

Co-Chairs: Dr. Scott Earley, Department of Biomedical Sciences; Dr. Frank Dinunno, Human Cardiovascular Physiology Lab

www.vpr.colostate.edu/URC

Colorado State University

Figure 1: Colloquium Poster.

First Annual

Sunday Afternoon Concert Series

Sundays at 2 PM
Frederick Presbyterian Church
115 W 2nd Street, Frederick, MD 21701

Alex Serio

Sunday
November 4, 2012

Festive music for trumpet
& organ by Bach, Vivaldi & Eben

Trumpet



Alex Serio, Trumpet

William Cassatt

Sunday
November 25, 2012

Music for guitar & organ
by Boccherini & Rodrigo

Guitar



William Cassatt, Guitar

Third Practice
Vocal Ensemble

Sunday
March 10, 2013

Shapenote hymnody -
the living tradition

Vocal



Third Practice Vocal Ensemble

The Shepherd
Trio

Sunday
April 28, 2013

Music of the German romantics
for clarinet, soprano, and piano

Trio



The Shepherd Trio

A free-will offering will be collected at each concert.

A portion of these offerings will go to the
Religious Coalition for Emergency Human Needs.

Figure 2: Concert Series Poster.

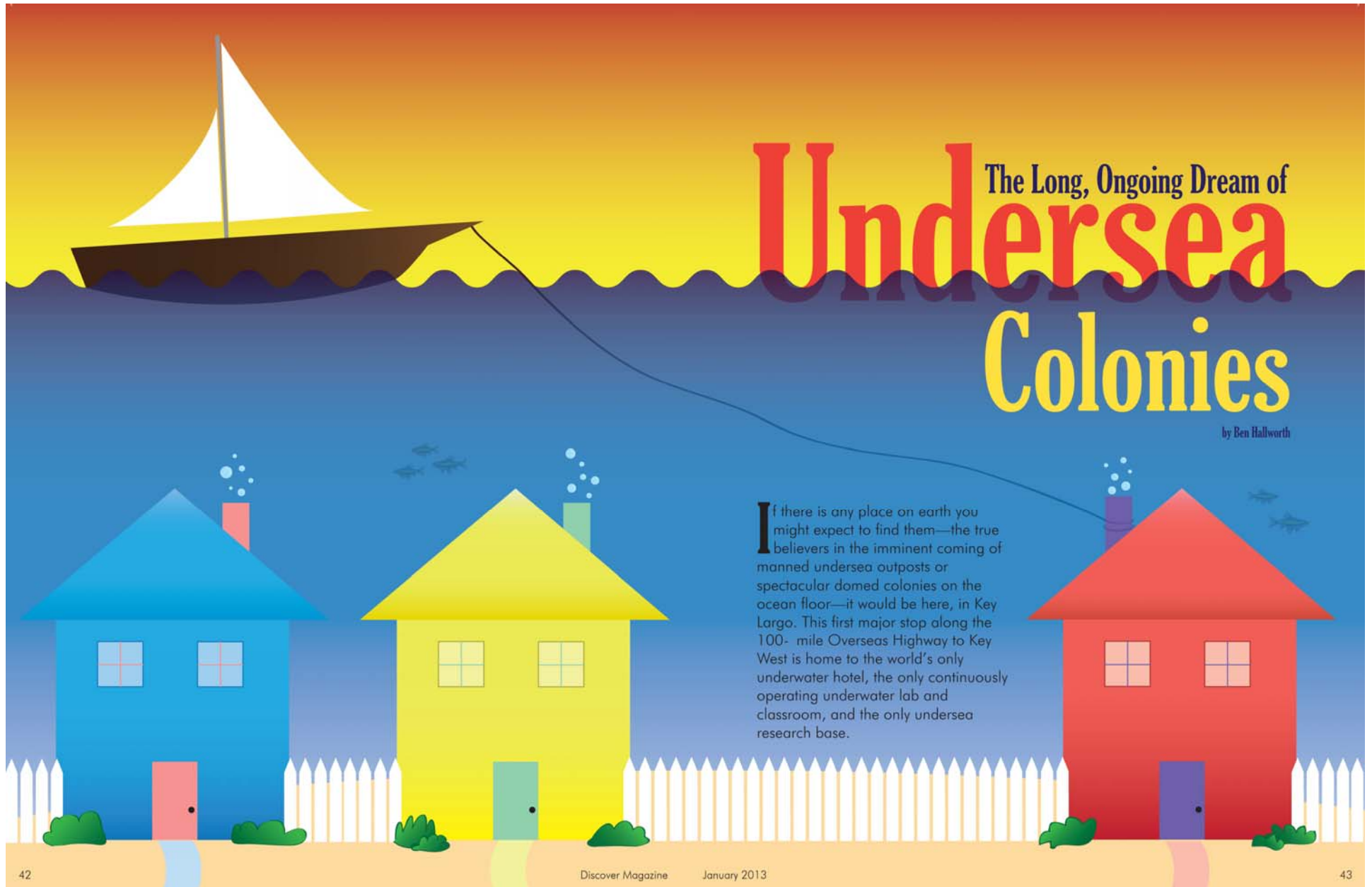


Figure 3: Discover Magazine Illustration.



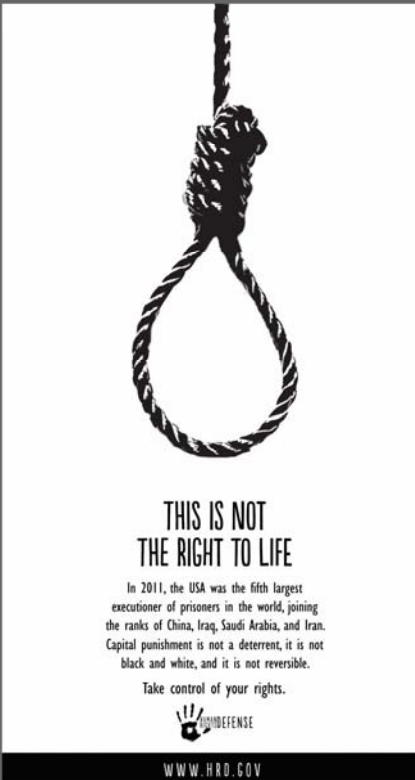

**THIS IS NOT
THE RIGHT TO
FREE SPEECH**

Human rights defenders in many countries throughout the world have been subjected to threats, arbitrary detention, torture and even death because of their human rights activism.

Speak up about your rights.

 HUMAN RIGHTS DEFENSE


WWW.HRD.GOV

**THIS IS NOT
THE RIGHT TO LIFE**

In 2011, the USA was the fifth largest executioner of prisoners in the world, joining the ranks of China, Iraq, Saudi Arabia, and Iran. Capital punishment is not a deterrent, it is not black and white, and it is not reversible.

Take control of your rights.

 HUMAN RIGHTS DEFENSE

WWW.HRD.GOV



Over 30,000 immigrants are in detention on any given day in the United States. These detained immigrants include asylum seekers, torture survivors, victims of human trafficking, longtime lawful permanent residents, and the parents of children who are American citizens.

Help others realize their rights.

**THIS IS NOT THE RIGHT
TO A NATIONALITY**

 HUMAN RIGHTS DEFENSE

WWW.HRD.GOV

Figure 4: Human Rights Defense Ad Series.

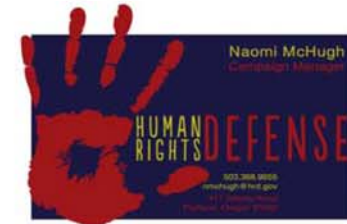
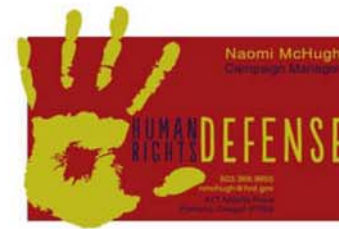


Figure 5: Identity Human Rights Defense Stationary.



Figure 6: Identity Human Rights Defense Logo.

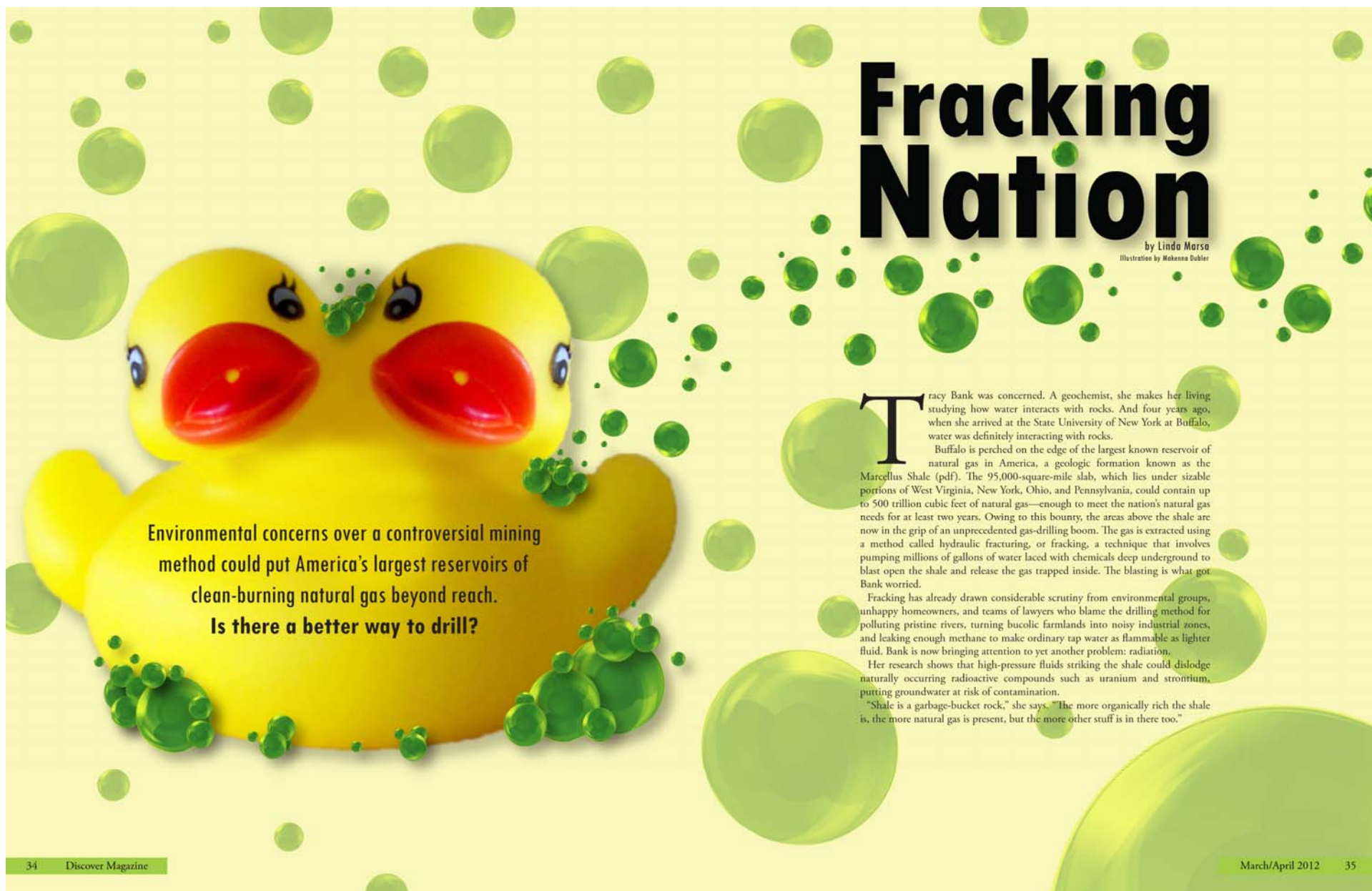


Figure 7: Magazine: Fracking Nation.

in the know

by laura esposito



Sean Godbey

the godbey family spices up old town

Walking into Old Town Spice Shop is like stepping into grandma's kitchen—in heaven. The walls are painted a warm-welcome gold and wooden shelves extend their arms, begging you to try a taste from their bright red "tester" bottles.

Sean Godbey, along with his brother, mother and father, acted on an impulse last October when they opened the shop—and nearly a year later, they couldn't be happier with the results.

Q: How did you get the idea for the shop?

A: It was actually my brother's idea. He had been to a couple spice shops before and thought that Fort Collins would just thrive with it. He did some of the research and decided yes, let's go look at it. He discussed it with my parents and the three of them did the research and decided that it was a viable concept.

Q: This only took 65 days to get up and running?

A: From when we decided yes, let's move forward and do this, this space was coming up for rent. We decided we liked the space so we put in an application. It ended up that was late October, so we thought if we were going to be in the space we might as well be open for December. We opened in 60-some days.

Q: It looks like you have a large selection. How did you get all of the supplies that you needed in that short amount of time?

A: A lot of research. We all had our areas that we were working toward. My brother focused on the build out, my parents focused on finding wholesalers for the jars and tins, spices and everything like that, and I worried more about pricing structure, labeling, branding the company and marketing. My dad and mom owned a retail store in Phoenix before the kids were born. They both have retail experience and business-ownership experience. My brother has started businesses and he has more of the entrepreneurial spirit. I worked for a church for eight years and was more of the operations side of it. It really worked out well—each of us having our own emphasis.

Q: How has this shop impacted your life?

A: Owning a shop is different. Being a business owner is about being able to take on whatever role is needed.

Q: You didn't want to go into franchise?

A: We actually looked at numerous franchises all over the United States and what it boiled down to is that we didn't want to have to be told what to do. We wanted to be able to have somebody come in and say, "I have this great idea for this blend!" And then we can say, "Awesome, let's see how it turns out!"

Q: How does it feel to be locally owned and in Fort Collins?

A: People love it. Fort Collins is very much about locally owned businesses. It's nice to be that independent, family-owned business. My brother and I were born in Phoenix, but we were brought here when we were infants, essentially. We're about as local as you can get without being a local. We've been here since 1985.

Q: Can you tell me a bit about the spices and products you have to offer?

A: Yes! We have probably upward of 170 spices, most of which we try to get whole and then we break them down fresh in-store. That allows for more freshness. That also allows us to mix our own blends. Our list of blends is always growing—we probably add five to 10 a month. Some of them are customer-initiated. We did a contest where we had people input their blends and we had a couple winners there.

Q: Do you have any crazy/exotic blends?

A: Exotic to me means international. I've traveled quite a bit and there are definitely blends that I've never experienced before. There is one blend that we came up with ourselves that is sort of unique. It's a steak rub that has chicory, cinnamon and chili powders, so you get the coffee flavors and then the heat from the chili.



Q: What is your favorite?

A: For me, it really depends on what I'm cooking. My wife and I, we grill a lot so I love a lot of our grilling blends. I love our salts and I love making my own blends. At home, I like heat, so I love our chilies. And we carry the whole range of chilies, everything from Anaheim, which are not very hot, to ghost chilies which are the hottest chilies of all.

Q: How does fresh compare to whatever else you can find?

A: You will really notice a difference. If you were to open up your spice cabinet and grab any spice, there is a good chance that if you were to compare it side-to-side with what I can give you, there would be a huge difference. There are a lot of reasons for that. I only buy from high-quality vendors and growers and importers. There's quality there initially. If you buy at one of the grocery stores, it gets ground down, broken down, shipped to a warehouse, sits in the warehouse, shipped to a store, sits in a store and then finally gets to your table. By then it's been four or five months. Most ground spices, they're best when used within six months. When it's a ground spice like that, of course you can still use it for longer than that, but it's not going to have the same amount of flavor.

Q: If someone were totally new to your shop, what would you say they have to see first?

A: I think what sets us apart from a lot of spice shops are three things. That is the amount of salt we have. Most spice shops will have a dozen or so salts. We have over 50. The next would be the gourmet sugars. Most spice shops have one or two, like vanilla sugar and that kind of thing. We have sweet onion sugar, raspberry sugar, dark cocoa sugar and there's just such a large variety, and they're just fun to taste because you get a lot of flavor. And the teas—we have a large selection of teas from black, green, herbals, chai, rooibos, mate, etc. So those are all really fantastic.



Figure 8: Old Town Spice Shop.



Figure 9: Poster: Green Economy 3.

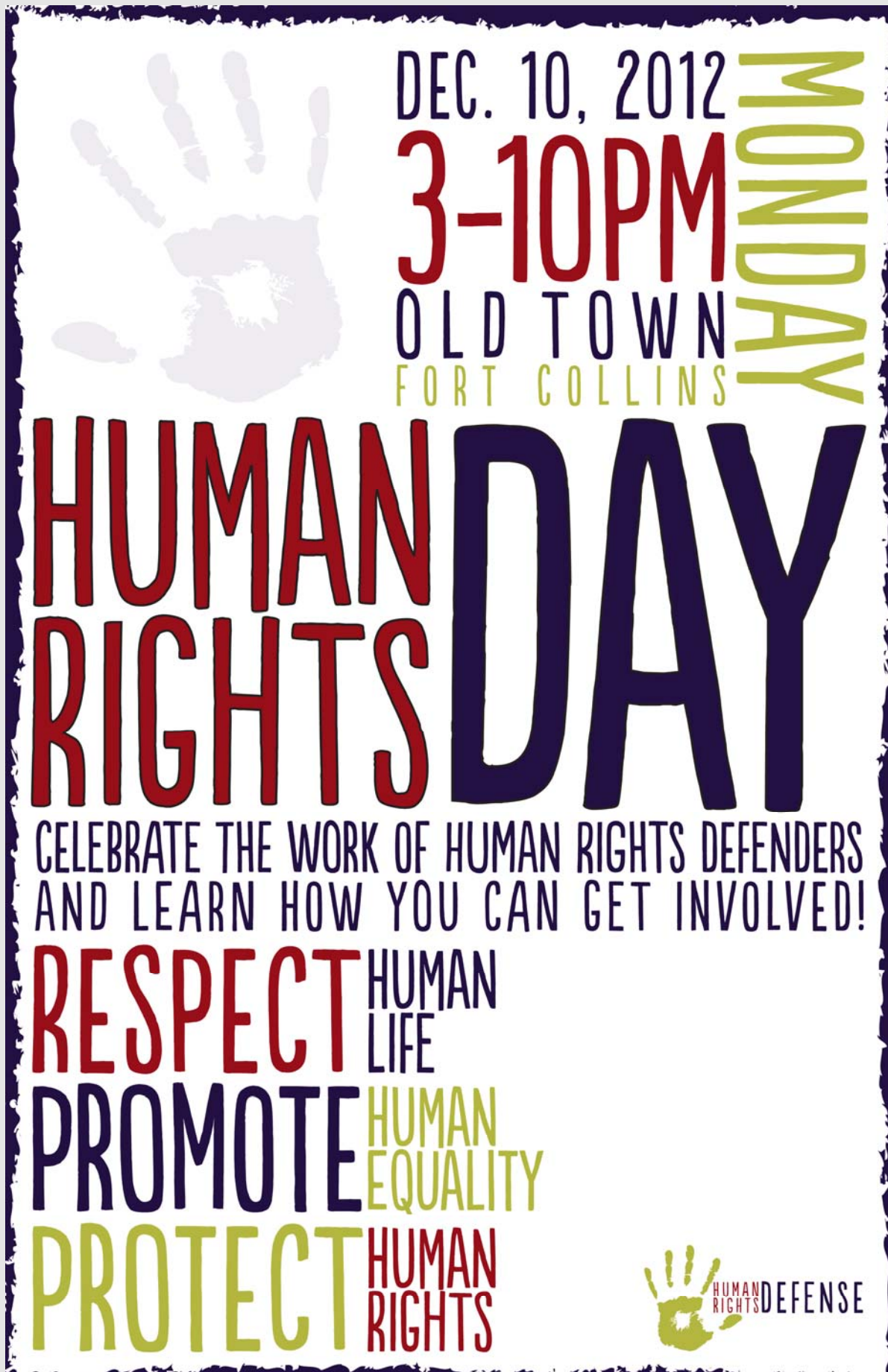


Figure 10: Poster: Human Rights Defense.

Physics at CSU: Neutrinos to Nano-Science



Colorado State University's 11th Annual Research Colloquium

Main Ballroom, Hilton Fort Collins
March 28-29, 2012

Program Director: Dr. John Harton
Professor and Chair, CSU Physics Department
Sponsored by the CSU Office of the Vice President for Research



Colorado State University
www.vpr.colostate.edu

Designed by Melissa Miller

Figure 11: Poster: Nanoscience Colloquium Water.

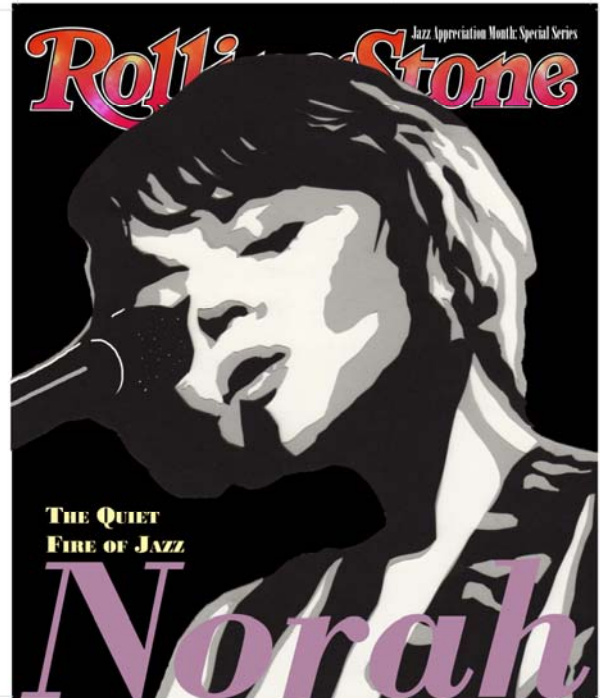
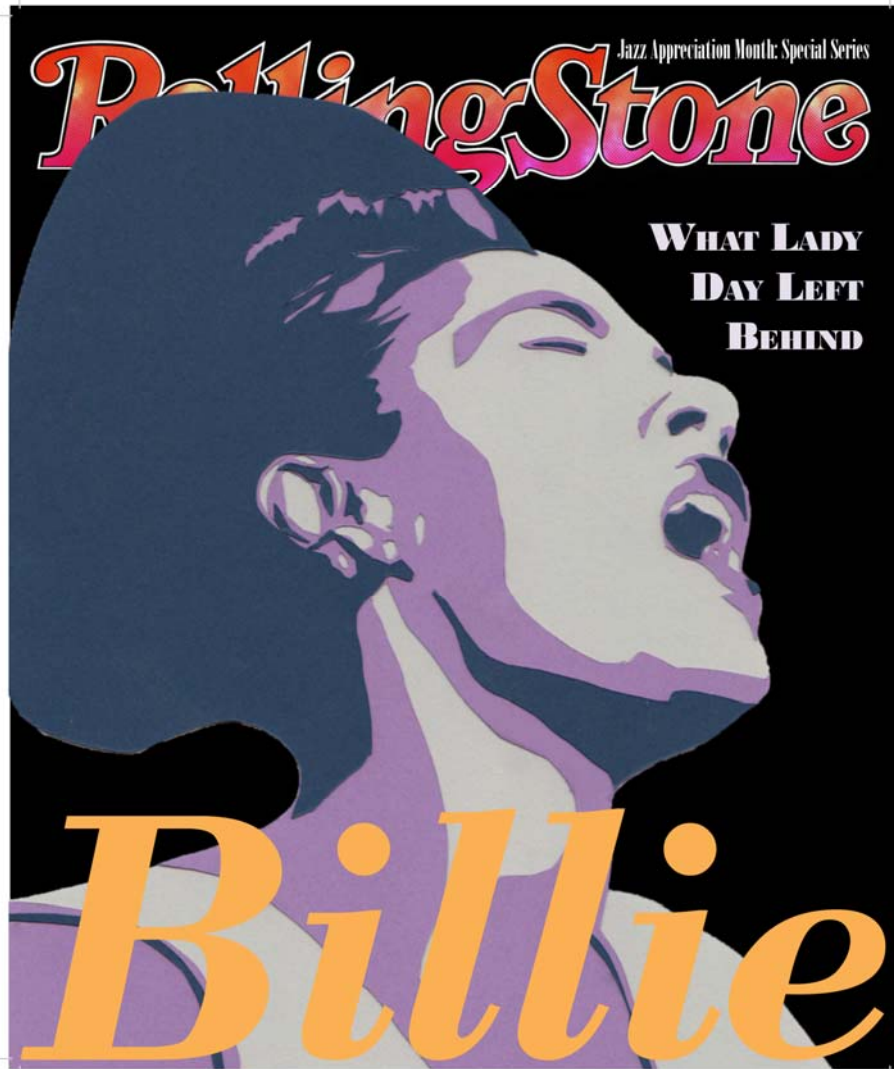


Figure 12: Rolling Stone Magazine Covers: Billie, Ella, & Norah.

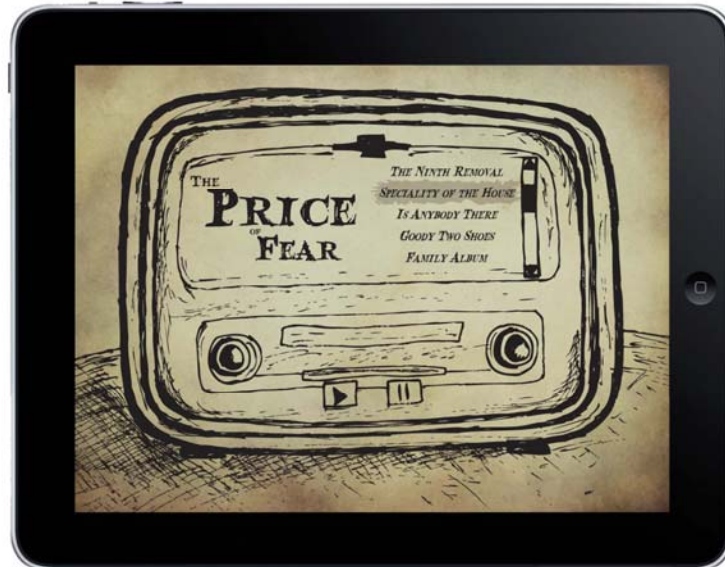
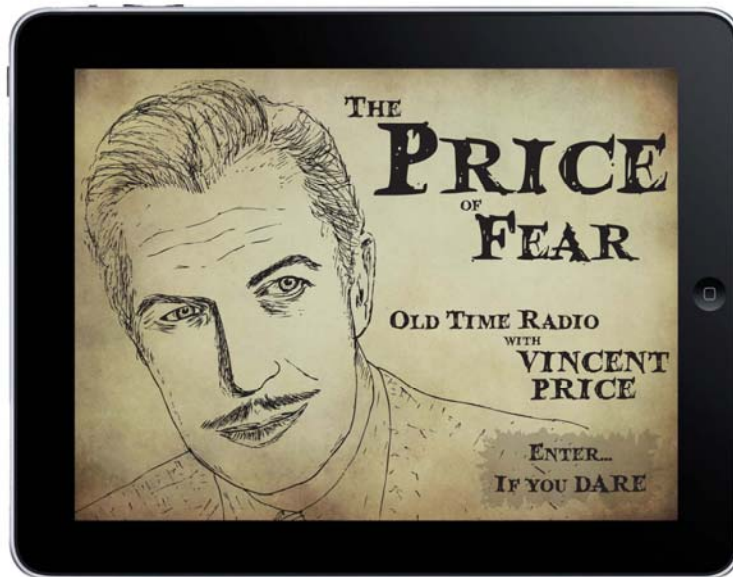


Figure 13: Vintage iPad App.