

Lindsay Bergquist

As a designer, I am very interested in how contemporary art is a major part of everyday life. Most people don't realize they see contemporary art everyday through advertisements, websites, and packaging. It is my wish to make those items, the ones that are seen daily and taken for granted, into beautiful creations that would inspire people. It is not enough to design something purely for a utilitarian purpose, it must be designed with intent to make the world a more beautiful place.

	<u>Title</u>	<u>Media</u>	<u>Original Format</u>
Figure 1a-c:	Branding: The Hide Out	digital illustration	poster: 5in x 17in
Figure 2:	Colloquium Poster: Cardiovascular Research	graphic pencil & digital illustration	11in x 17in
Figure 3:	AIGA Change One Thing Poster: The Metric System	digital illustration	11in x 17in
Figure 4a-b:	Garrett: CD & Poster	photography & digital illustration	poster: 11in x 17in
Figure 5a-c:	Rodelle Vanilla: Website	digital illustration	960px x 1000px
Figure 6a-b:	Typeface Specimen Book: Century Schoolbook	ink transfer, fabric, pastel bond paper, thread, mortarboard, linen, & glue	7in x 9in
Figure 7:	Musical Timeline Brochure: John Williams	mixed media	50in x 4.5in
Figure 8a-b:	Pop-up Fantasy Cookbook: Desserts of the Great Hall	photography & digital illustration	8.5in x 11in



Figure 1a: Branding: The Hide Out, Logo.



Figure 1b: Branding: The Hide Out, Packaging.

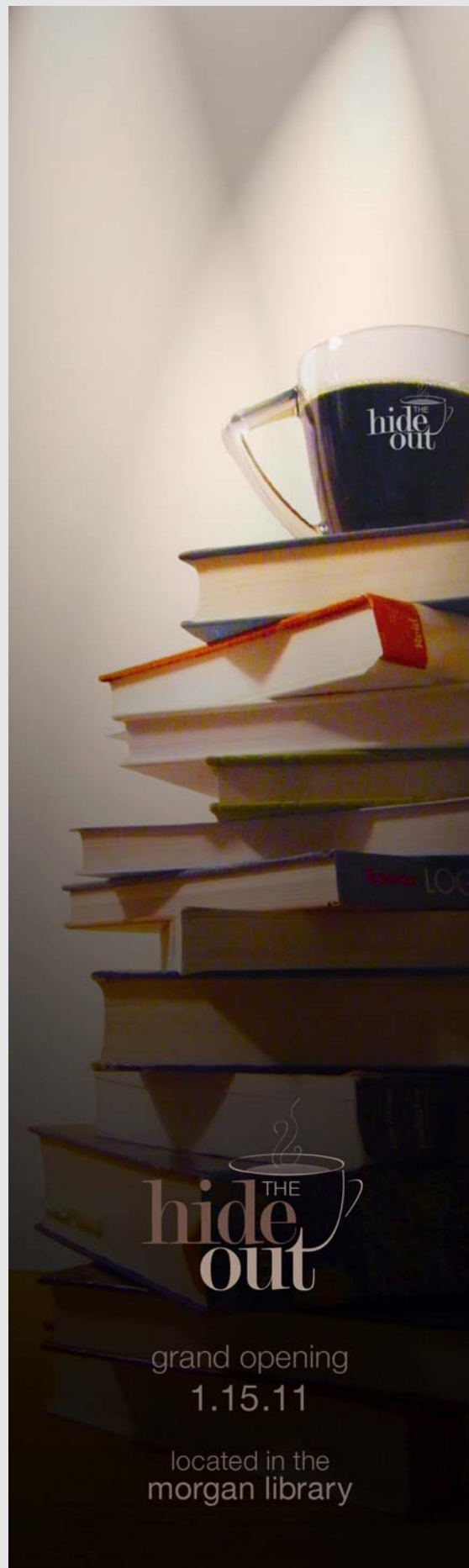
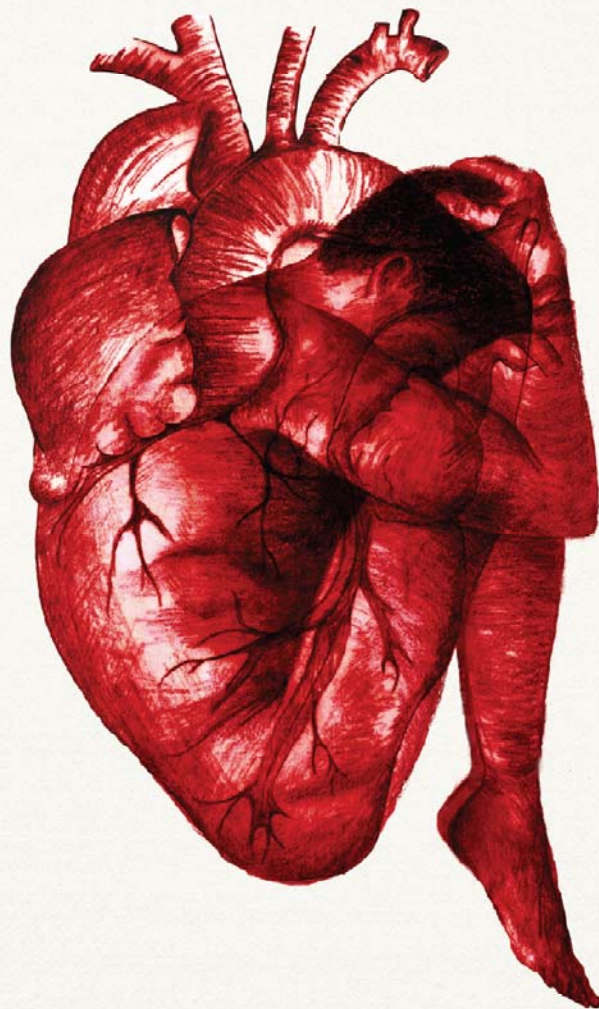


Figure 1c: Branding: The Hide Out, Poster.

CARDIOVASCULAR RESEARCH AT CSU

Molecules, Models & Mankind



Colorado State University 12th Annual Research Colloquium
April 4-5, 2013 | Hilton Ft. Collins, Ft. Collins, CO
Program Directors | Frank Dinunno & Scott Earley

Colorado State University
www.vpr.colostate.edu

designed by indray berpaust

Figure 2: Branding: Colloquium Poster: Cardiovascular Research.



Figure 4a: Garrett: CD.



Figure 4b: Garrett: Poster.



RODELLE
Established 1936

Where to Buy Rodelle Products? | Buy Online

SEARCH

HOME

PRODUCTS

RECIPES

VANILLA 101

ABOUT RODELLE

BLOG

SOCIAL RESPONSIBILITY

CONTACT US

*All Vanilla Is
Not Created Equal*

*Partnered with
Conservation
International
in Madagascar*



Vanilla Bean

Lorem ipsum dolor sit amet,
consectetur adipisicing elit.
Lorem ipsum dolor sit amet,



Baking Essentials

Lorem ipsum dolor sit amet,
consectetur adipisicing elit.
Lorem ipsum dolor sit amet,



Herbs & Spices

Lorem ipsum dolor sit amet,
consectetur adipisicing elit.
Lorem ipsum dolor sit amet,

Rodelle Vanilla

This season, be sure to use the highest quality vanilla from the world's premier growing regions. Make our family of fine vanillas your secret ingredient.

Whether you're baking fresh sugar cookies or brewing up a mug of our Decadent Vanilla Bean Hot Cocoa, vanilla just makes everything taste better.

At Rodelle, we've been providing savvy chefs — both at home and in the professional kitchen — with the very best vanilla extracts and flavorings for over 70 years. Thank you for choosing Rodelle.

"Contrary to what people think, all vanilla extracts are not created equal. The richness and depth of Rodelle's extract, puts it far ahead of anything I've used in the past."

Tom Riehl

Food Rules, The Food Network

Subheadline

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit esse cillum dolore eu fugiat nulla pariatur.

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat.

Duis aute irure dolor in reprehenderit in voluptate velit esse cillum dolore eu fugiat nulla pariatur. Excepteur sint occaecat cupidatat non proident, sunt in culpa qui officia deserunt mollit anim id est.

Subheadline

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit esse cillum dolore eu fugiat nulla pariatur. Excepteur sint occaecat cupidatat non proident, sunt in culpa qui officia deserunt mollit anim id est laborum.

Recipe Finder

[View All Recipes](#)

Keyword Search

Meal or Course

Rodelle Ingredient

Prep Time

SEARCH

The Real Bean Blog

Mahi Mahi in Vanilla Bean Cream Sauce

August 2nd, 2010
by customblending



I am a seafood fanatic and a vanilla-sholic, so when I came across a recipe for a Mahi Mahi in a Vanilla Cream Sauce...

[Read More](#)

Vanilla Peanut Butter Wonder

June 10th, 2010
by customblending



Here at Rodelle we have an obsession with using vanilla in as many ways as humanly possible...

[Read More](#)

[Visit Blog](#)
[Signup for Monthly Recipe](#)

[RSS](#) [f](#) [t](#) [flickr](#) [YouTube](#)



RODELLE

3461 Precision Dr., Fort Collins, CO 80528 | 800-898-3457 | info@rodellekitchen.com

Figure 5a: Rodelle Vanilla: Website, Homepage.



RODELLE
Established 1936

Where to Buy Rodelle Products? | Buy Online

[SEARCH](#)

[HOME](#)

[PRODUCTS](#)

[RECIPES](#)

[VANILLA 101](#)

[ABOUT RODELLE](#)

[BLOG](#)

[SOCIAL RESPONSIBILITY](#)

[CONTACT US](#)

All Recipes



Vanilla Bean Martini

Lorem ipsum dolor sit amet, consectetur adipisicing elit ullamcoconsectetur adipisicing elit ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in reprehenderit in voluptate velit...

[Read More](#)

Featured Recipe



Peanut Butter Swirl Vanilla Bean Cheesecake

Lorem ipsum dolor sit amet, consectetur adipisicing elit ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis irure dolor in in voluptate velit...

[Read More](#)



Flourless Chocolate Cake with Raspberry Sauce

Lorem ipsum dolor sit amet, consectetur adipisicing elit ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis irure dolor in in voluptate velit...

[Read More](#)



Mahi Mahi in Vanilla Bean Cream Sauce

Lorem ipsum dolor sit amet, consectetur adipisicing elit ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis irure dolor in in voluptate velit...

[Read More](#)



Vanilla Peanut Butter Wonder

Lorem ipsum dolor sit amet, consectetur adipisicing elit ullamco laboris nisi ut aliquip ex ea commodo consequat. Duis irure dolor in in voluptate velit...

[Read More](#)

Categories

Drinks

[Subcategory](#) (2)
[Subcategory](#) (5)

Entrees

[Subcategory](#) (4)
[Subcategory](#) (1)

Desserts

[Subcategory](#) (3)
[Subcategory](#) (2)

Recipe Finder

[View All Recipes](#)

Keyword Search

Meal or Course

Rodelle Ingredient

Prep Time

[SEARCH](#)

The Real Bean Blog

Mahi Mahi in Vanilla Bean Cream Sauce

[Read More](#) | [Visit Blog](#)



Sign up for the Monthly Recipe

Name:

Email:

[SUBMIT](#)

We respect your privacy and will not share your information with 3rd parties.

[RSS](#) [f](#) [t](#) [flickr](#) [YouTube](#)



RODELLE

3461 Precision Dr., Fort Collins, CO 80528 | 800-898-5437 | info@rodellekitchen.com

Figure 5b: Rodelle Vanilla: Website, Interior Page.



RODELLE
Established 1936

Where to Buy Rodelle Products? | Buy Online

[SEARCH](#)

[HOME](#)

[PRODUCTS](#)

[RECIPES](#)

[VANILLA 101](#)

[ABOUT RODELLE](#)

[BLOG](#)

[SOCIAL RESPONSIBILITY](#)

[CONTACT US](#)



Cinnamon Vanilla Bean Ice Cream

Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamcoconsectetur adipisicing elit ullamco laboris nisi ut aliquip ex ea commodo consequat.

[Print](#) [Like](#) [7 people like this.](#)

Preparation
30 minutes

Cook Time
4 hours

Difficulty
High

Yields
6 servings

Ingredients

- 8 lg. egg yolks
- ¾ cup sugar
- Pinch salt
- 3 cups heavy cream
- 1 cup milk
- 2 RODELLE VANILLA BEAN, split lengthwise and scraped
- 2 tsp cinnamon

Directions

- * In a small heavy saucepan stir together the yolks, sugar and salt, until well blended using a wooden spoon.
- * In a second saucepan heat the cream, milk and RODELLE VANILLA BEAN, making sure to remove all seeds and add them to the saucepan.
- * Stir a few tablespoons into the yolk mixture; then gradually add the remainder, stirring constantly, not to scramble the yolks.
- * Heat the mixture, stirring constantly, to just before the boiling point 170 to 180 degrees.
- * The mixture will be slightly thicker and will leave a well defined track when a finger is run across the back of the spoon.
- * Immediately remove from the heat and pour into the strainer, scraping up the thickened cream that settles on the bottom.
- * Add cinnamon and mix thoroughly.
- * Remove vanilla bean and set aside.
- * Cool in an ice-water bath or in the refrigerator until cold.
- * Pour into ice cream machine and use as directed.
- * Enjoy



RODELLE

346s Precision Dr., Fort Collins, CO 80528 | 800-898-5437 | info@rodellekitchen.com

Categories

Drinks

[Subcategory](#) (2)
[Subcategory](#) (5)

Entrees

[Subcategory](#) (4)
[Subcategory](#) (1)

Desserts

[Subcategory](#) (3)
[Subcategory](#) (2)

Recipe Finder

[View All Recipes](#)

Keyword Search

Meal or Course

Rodelle Ingredient

Prep Time

[SEARCH](#)

The Real Bean Blog

Mahi Mahi in Vanilla Bean Cream Sauce



[Read More](#) | [Visit Blog](#)

Sign up for the Monthly Recipe

Name:

Email:

[SUBMIT](#)

We respect your privacy and will not share your information with 3rd parties.



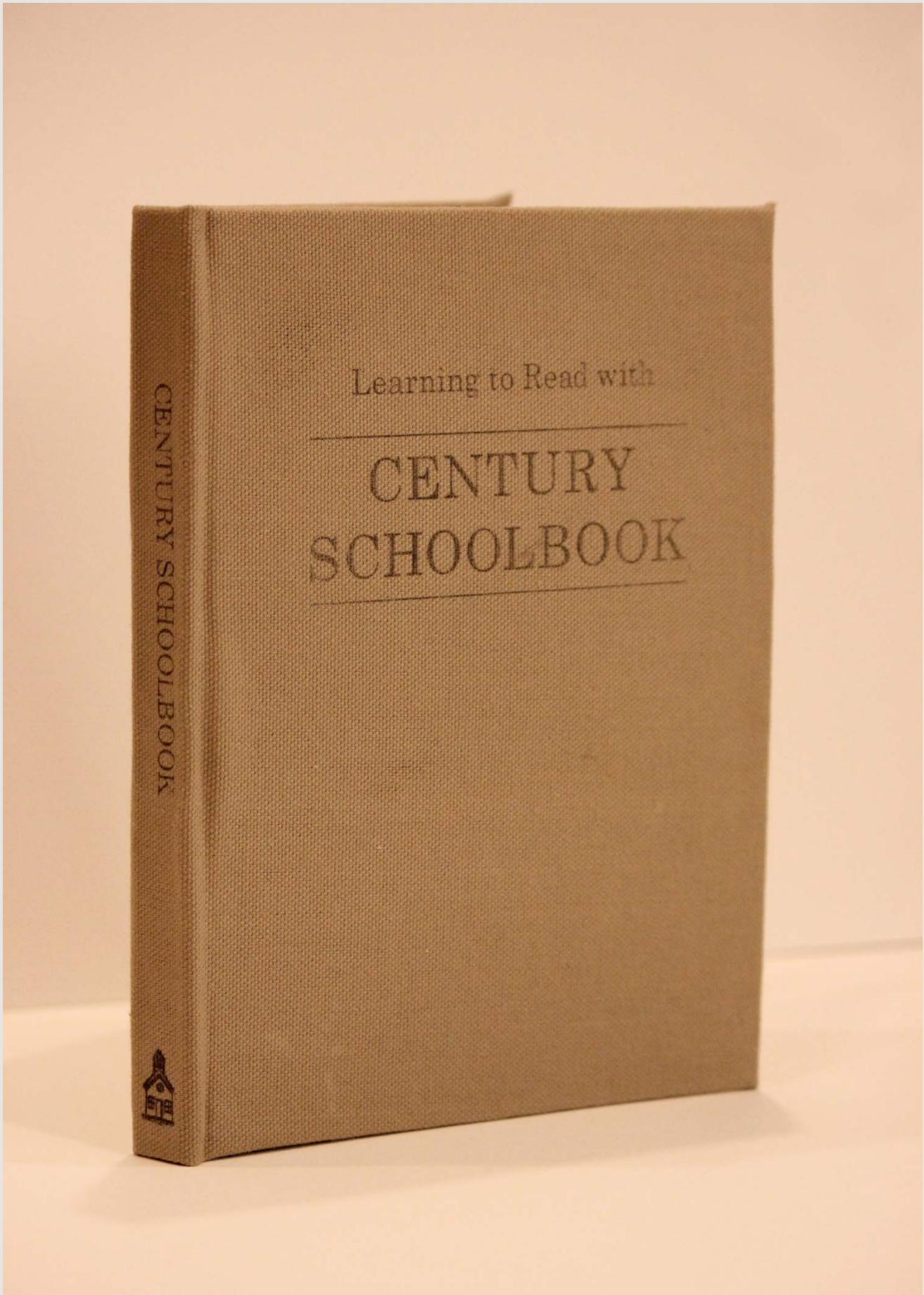


Figure 6a: Typeface Specimen Book: Century Schoolbook, Cover.

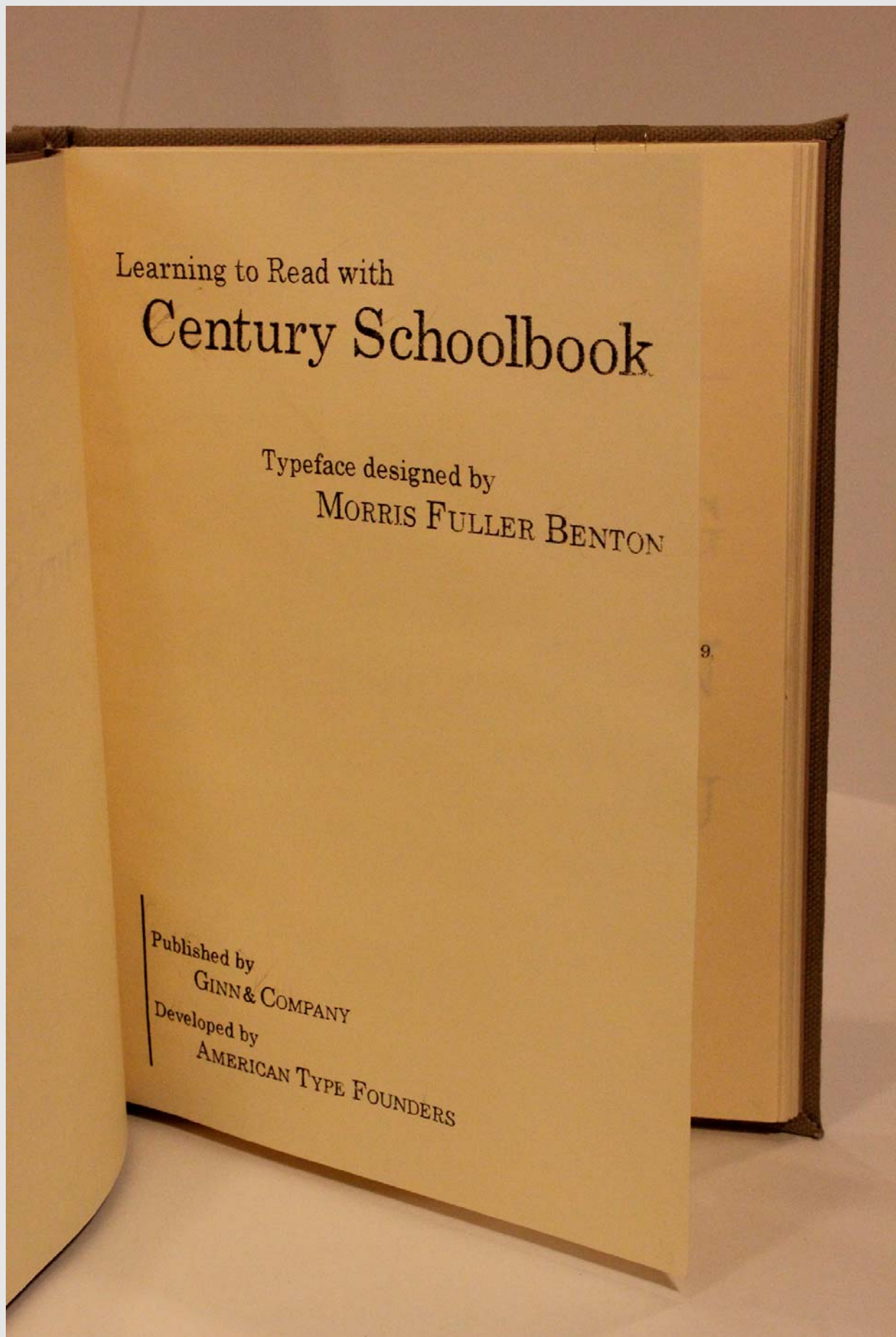


Figure 6b: Typeface Specimen Book: Century Schoolbook, Interior.



Figure 7: Musical Timeline Brochure: John Williams.

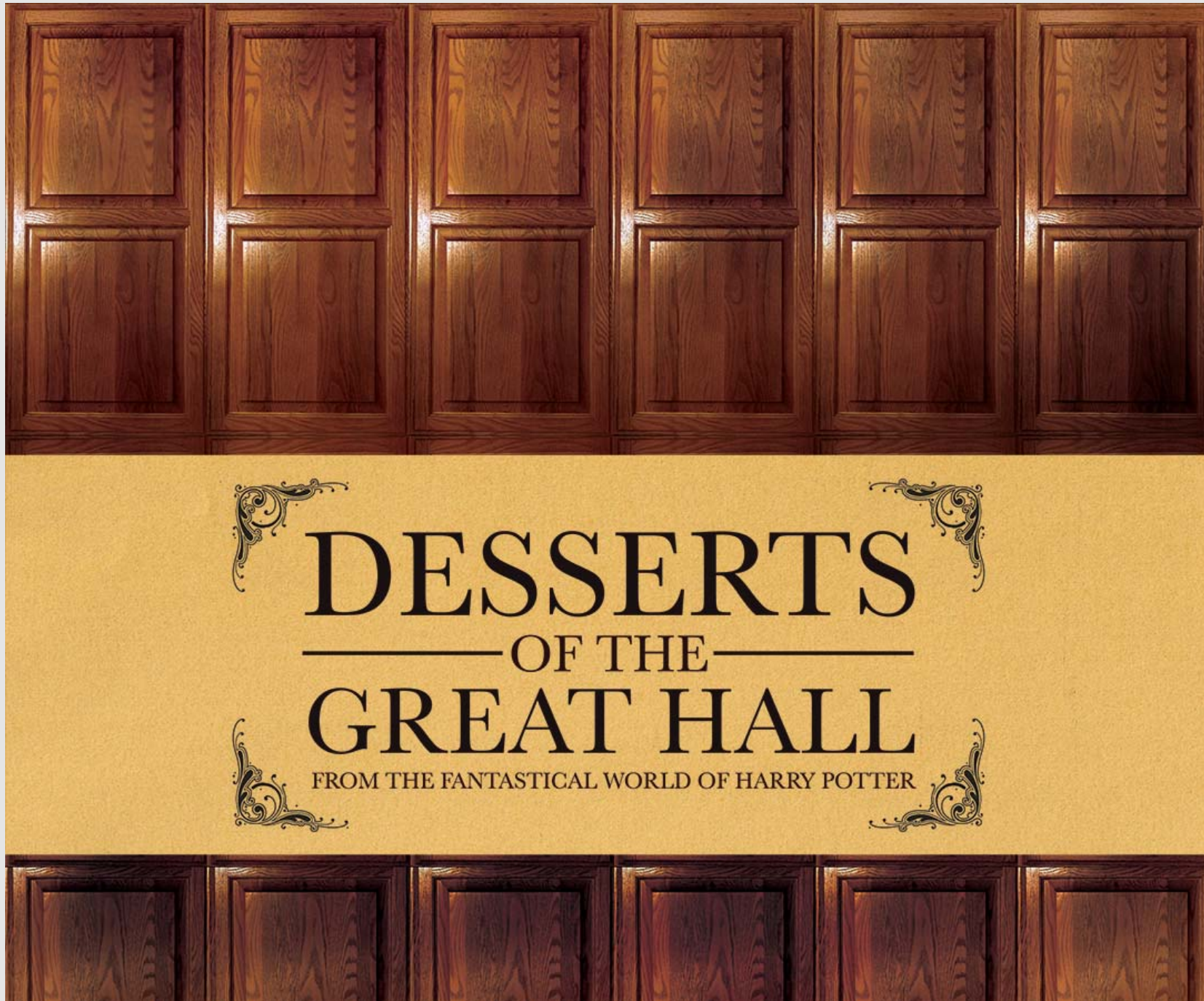


Figure 8a: Pop-up Fantasy Cookbook: Desserts of the Great Hall, Exterior.



Figure 8b: Pop-up Fantasy Cookbook: Desserts of the Great Hall, Interior.