

11th Annual

act.

HUMAN RIGHTS  
FILM FESTIVAL

APRIL 9TH-12TH 2026

FORT COLLINS, CO



COMMUNICATION STUDIES  
COLORADO STATE UNIVERSITY



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2026 Spring

Capstone - Graphic Design

Department of Art and Art History

**Artist Statement:**

When working for clients for any graphic design projects, the first step I will make before even talking to the client is researching their brand or product they want designs for. I feel it's important to go into a meeting with at least a basic knowledge of what the client is selling because it will allow me to follow along better with their presentation. And it will let me ask educated questions to get a deeper understanding of the product or brand company goals and ideals. The next step after getting all that information is to now do more research on the product/brand to add onto the information given by the client and to see what their customers are interested in. I believe a design is most efficient when it is interesting to both the sellers and the buyers, and by seeing what their consumers like I can not only tailor it to the company's needs, but also to what their buyer wants.

After doing all of that it is time to start doing some quick sketches to go through ideas, by doing multiple sketches I exhaust the most obvious design choices to come up with something unique but still meaningful. Now I am ready to start on digitizing the designs, if the client needs both black and white and color designs I start with the black and white design to ensure that even before color is added the design is still readable and makes sense. Once that is complete I will move onto the color designs and work on wrapping up the project. Throughout the process of putting the designs together I like to check in with the client to give progress updates but mostly to make sure they are satisfied with the designs and any color/type choices made. I feel keeping communication open with the client about the progress and the design allows them to feel like the designs are truly theirs and personal to their team. And finally to wrap everything up I make sure all files and documents are set up correctly to be exported out to the client before putting it all together in one folder to make sure everything is easy to find and look through

## Title Original Format

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Figure 1: Act Poster	Illustrator 11 in x 17 in
Figure 2: The Forage Magazine Spread	InDesign, 17 in x 11 in
Figure 3: USFS Patch	Illustrator 2.5 in x 3 in
Figure 4: Net Zero Hero Illustrated Book - Inside Spread	InDesign 6 in x 9 in
Figure 5: Asteroid's Ass Hot Sauce Spread	InDesign 4 in x 5 in
Figure 6: Spirited Away Cook Book Cover	InDesign 17 in x 11 in



Figure 1: ACT Poster



# FORAGE THE FOREST FOR YOUR NEXT MEAL

There's a moment just after the morning mist lifts when the forest reveals its quiet abundance. Sunlight threads through old-growth trees. And at your feet, hidden in plain sight, the wild pantry awakens. This is where our journey begins.

At The Forage, we invite you to slow down, look closer, and rediscover the ancient art of mushroom foraging, guided by expert hands, rooted in sustainable agriculture, and woven into an unforgettable experience.

No experience required! We are excited to teach anyone with the interest, so don't let anything hold you back!

## Forest Floor to Farm Table

For centuries, mushrooms have been gathered not from shelves, but from soil. Our guided foraging experiences reconnect you with that tradition, safely, responsibly, and with deep respect for the land.

Led by seasoned foragers and agricultural stewards, you'll learn how to identify prized wild mushrooms, understand their ecological role, and harvest them sustainably. You'll kneel, examine, smell, and touch, awakening senses long dulled by convenience.

The experience doesn't end with the harvest, it deepens. Harvesting is only the first step in our journey.

After the foraging walk, gather with your group at our farm base-camp for a hands-on agricultural immersion. Learn how wild fungi support healthy ecosystems, regenerative farming, and future food systems. Then, taste the reward of your harvest!

Freshly foraged mushrooms are transformed into a rustic, chef-guided meal or tasting simple, seasonal, unforgettable. This is learning you can feel and savor year round.

## What You'll Experience

Guided foraging walks with expert identification and safety instruction.

Sustainable harvesting techniques rooted in regenerative agriculture.

Hands-on learning about fungi and forest ecosystems.

Farm-based culinary experience featuring your harvest and knowledge on mushroom preservation.

Take-home knowledge and any extra leftover mushrooms harvested!

## Why It Matters

In a world of speed and screens, foraging returns us to something older and essential. It teaches patience and respect for the natural world.

You leave with more than mushrooms. You leave with confidence, wonder, and a renewed relationship with the land.

*"Getting to be in nature and away from daily life is a great way to rejuvenate, why not learn whats to eat outside too?" The Forage participant.*

## Come Walk Where the Food Grows Wild

Join us this season and experience agriculture from the ground up.

Book your foraging experience at:  
[www.SeeTheForage.com](http://www.SeeTheForage.com)  
Ask questions at:  
[seetheforage@gmail.com](mailto:seetheforage@gmail.com)

Figure 2: The Forage Magazine

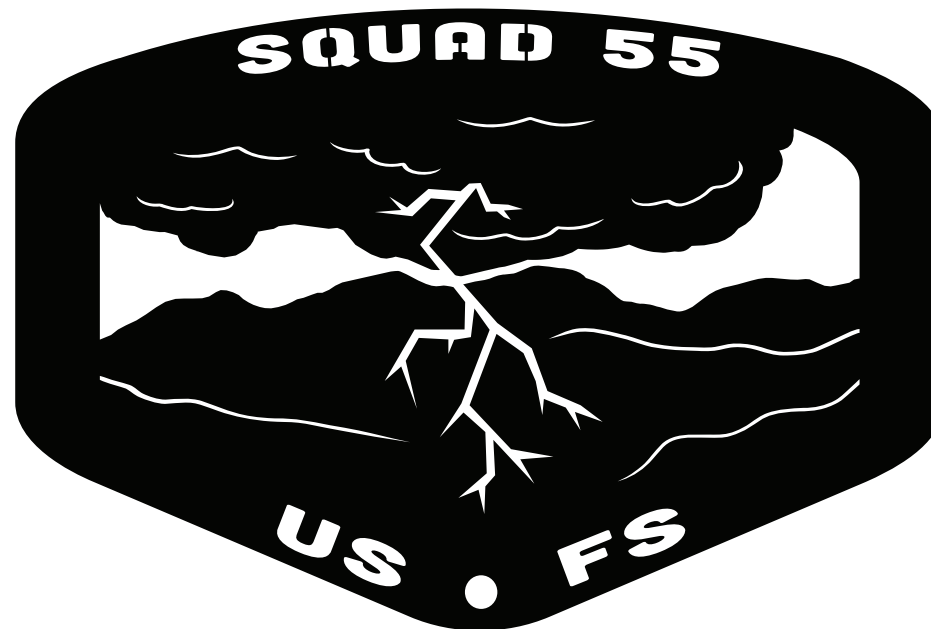
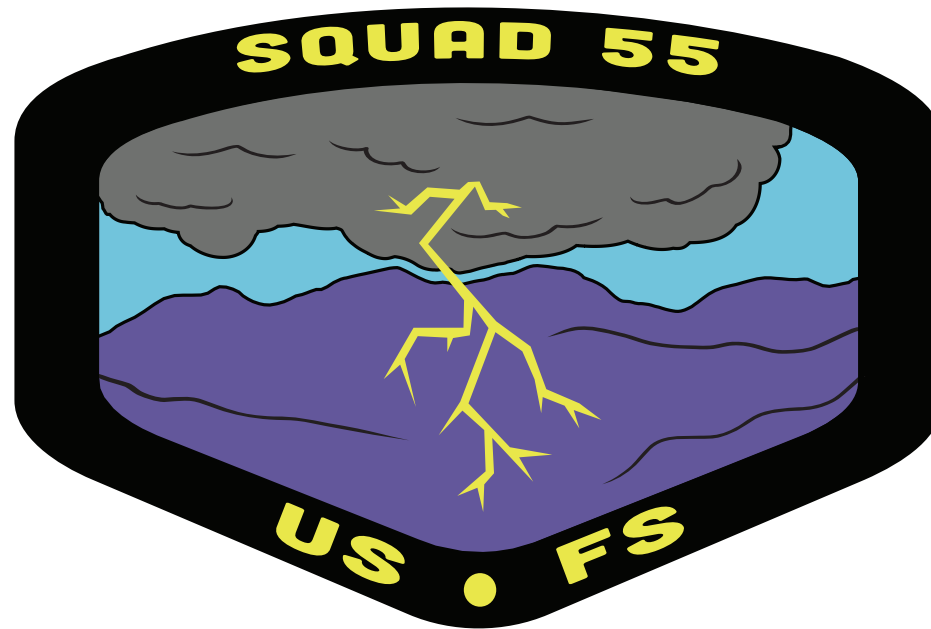


Figure 3: USFS Patch

"Clarisse is my hero that I wanted to talk about today. I used to ask my parents why Clarisse sometimes seemed so sad. Our city is great and the people are nice, I didn't understand how she could be sad. I mean sure, my sister often cried, but she was a baby. I never saw adults cry. My parents said society underwent large changes fifteen years ago, but people could lean on one another for support.

Clarisse was facing this adjustment alone, without anyone to lean on. She had recently lost her mom, and that made her sad too. I could understand that. I know I would be really sad if I had lost my mom. I mentioned this to my mom and she said, 'Now imagine what would happen if I were gone, but you didn't have your sister, or your dad, or your friends, and you had to leave the life you'd known and start anew.' I had considered this, the world seemed a lot scarier. I had decided then that Clarisse was incredibly brave. She was alone when she got here. I hope she doesn't feel alone anymore."



Figure 4: Net Zero Hero Illustrated Book - Inside spread

# Asteroid's Ass

## Hot Sauce



# Sun's Rising

Net Wt. 17 oz. (481 g)

### Nutrition Facts

96 Servings per container  
 Serving Size 1 tsp. (5g)  
 Amount per serving  
**Calories >5**

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 70mg	3%
Total Carbohydrates Less than 1g	0%
Dietary Fiber 0g	0%
Total Sugars Less than 1g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0g	0%
Potassium 16mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Poblano Pepper, Apple cider vinegar, Water, Garlic, Salt, Paprika, Ginger, Tomato paste, Honey, Asorbic acid (Vitamin C), Potassium sorbate, Xanthan gum



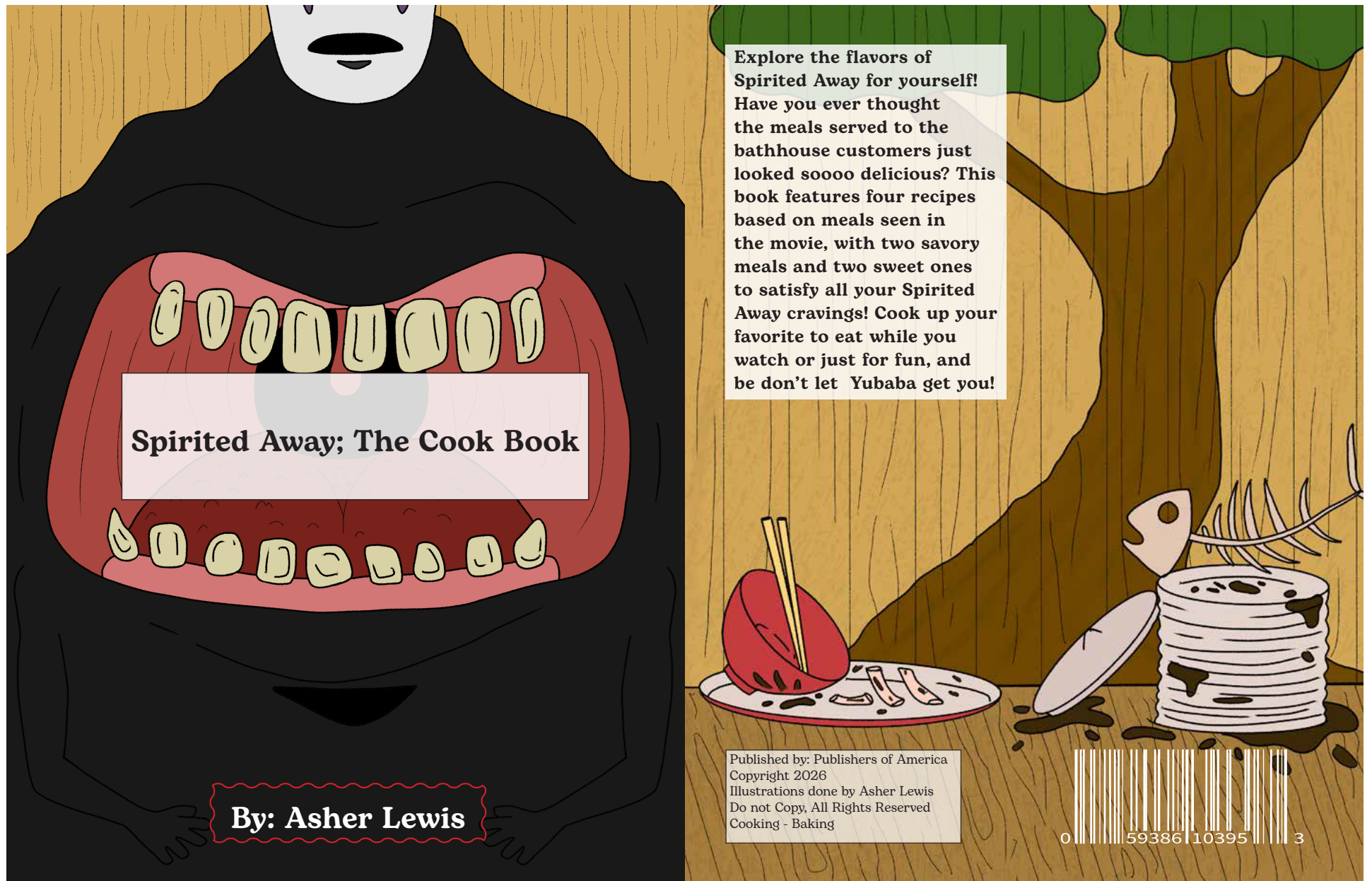
The first point of a star's life is the Prostar stage. In this stage of life, it is not yet stable, but continues to grow in size and power!



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Figure 5: Asteroid's Ass Hot Sauce Spread



Explore the flavors of Spirited Away for yourself! Have you ever thought the meals served to the bathhouse customers just looked soooo delicious? This book features four recipes based on meals seen in the movie, with two savory meals and two sweet ones to satisfy all your Spirited Away cravings! Cook up your favorite to eat while you watch or just for fun, and be don't let Yubaba get you!

**Spirited Away; The Cook Book**

**By: Asher Lewis**

Published by: Publishers of America  
Copyright 2026  
Illustrations done by Asher Lewis  
Do not Copy, All Rights Reserved  
Cooking - Baking



Figure 6: Spirited Away Cook Book Cover