Grace Carter

2024

Capstone – Graphic Design

Department of Art and Art History

Artist Statement:

My work utilizes bright bold color and dynamic line work in order to suit the unique design needs of individual projects. I believe in the power of color to convey complex ideas and create a unique feeling for a brand or design. As a designer, I truly value the research and exploration stage in order to create a strong base for any design. I draw inspiration from a variety of sources from the natural world, to architecture, to fashion illustrations, to vintage graphic design. I also value analog processes in this stage, and finding the design in the process of digitizing it. This assists in creating a truly original and dynamic design.

Title	Original Format
Figure 1: Moving Through Parkinson’s Zine	Illustrator, 16.5 in x 23.4 in
Figure 2: Moving Through Parkinson’s Poster	Illustrator, 16.5 in x 23.4 in
Figure 3: Soar Into the Holidays Target Campaign Poster	Illustrator, 11 in x 17 in
Figure 4: Soar Into the Holidays Target Campaign Mockups	Illustrator, 11 in 17 in
Figure 5: Hooked on a Feeling	Illustrator, 12 in x 12 in
Figure 6: Plastini’s Prospector Ale Packaging	Illustrator, 8.5 in x 7.5 in
Figure 7: Plastini’s Prospector Ale Poster	Illustrator, 8.5 in x 11 in
Figure 8: Fruit Tart Editorial Magazine Spread	Illustrator, 8.5 in x 11 in
Figure 9: Fruit Tart Recipe Magazine Spread	Illustrator, 8.5 in x 11 in

Figure 1: Moving Through Parkinson's Zine

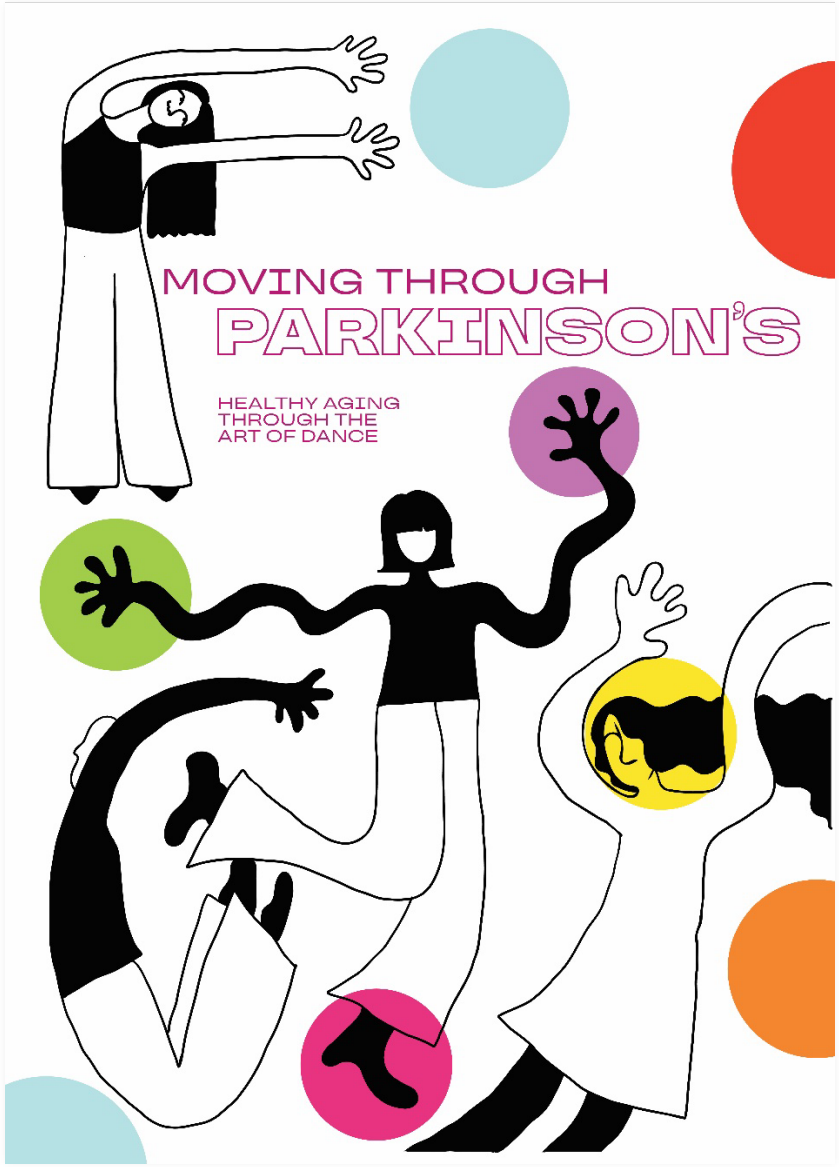

Figure 2: Moving Through Parkson's Poster

Figure 3: Soar Into the Holidays Target Campaign Poster

Figure 4: Soar Into the Holidays Target Campaign Mockups

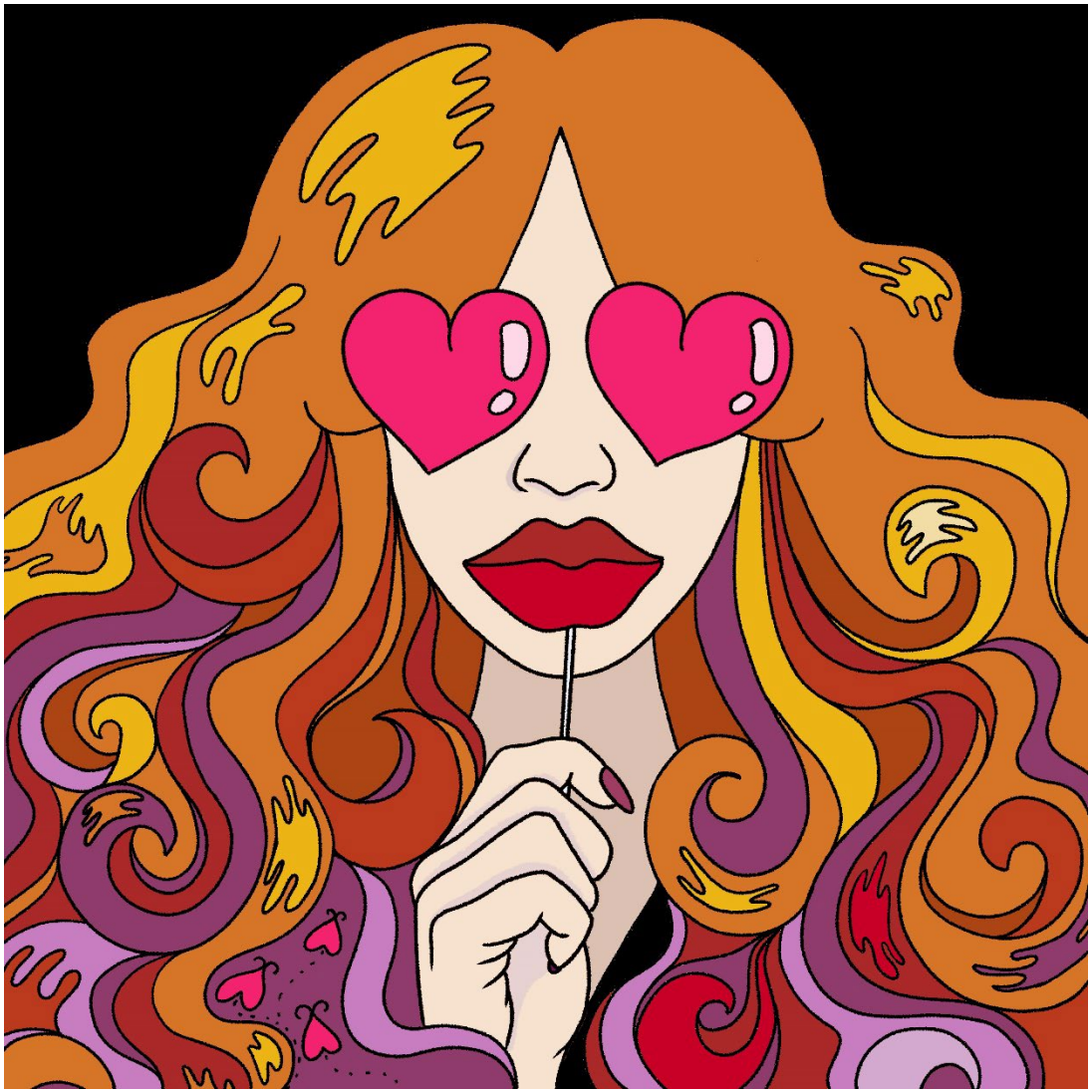

Figure 5: Hooked on a Feeling

Figure 6: Plastini's Prospector Ale Packaging

Figure 7: Plastini's Prospector Ale Poster

Figure 8: Fruit Tart Editorial Magazine Spread

Ingredients

1 recipe pâte sucrée (sweet tart dough)
2 cups whole milk
½ cup sugar
3 tablespoons cornstarch
1 large egg
2 large egg yolks
3 tablespoons unsalted butter, cut into pieces
2 teaspoons vanilla extract
About 4 cups fresh mixed fruit
¼ cup apricot jam

Recipe

1. In a medium pot, heat the milk until just boiling. Remove the pot from heat.
2. While the milk is warming, in a heat-proof mixing bowl, whisk together the sugar, egg, egg yolks, and cornstarch. Whisk until the mixture is very smooth and has lightened in color, about 2 minutes.
3. Whisking constantly, add about a quarter of the hot milk into the egg mixture.
4. Pour the milk-tempered egg mixture into the pot of the remaining milk. Whisk to combine.
5. Return the pot to the heat and cook over medium heat, whisking constantly until the pastry cream thickens, about 2 minutes.
6. Stir in the butter and vanilla and cook one minute more, whisking constantly.
7. Pour the thickened pastry cream into a clean, shallow bowl.
8. Cover it with plastic wrap and push it down in the bowl so it sits directly on the surface of the pastry cream. Chill until cold, a few hours (or up to 2 days before serving).
9. Assemble the Tart: Remove the tart ring and transfer the tart shell to a serving platter. Whisk the chilled pastry cream until smooth, then spread it evenly into the tart shell using an offset spatula. Arrange a generous amount of fruit over the pastry cream in your desired design.
10. In a small saucepan, heat the apricot jam with 1 tablespoon of water over medium heat, whisking, until thin. ` Use a pastry brush to gently dab the fruit with a thin layer of apricot glaze. Chill until ready to serve.

Figure 9: Fruit Tart Recipe Magazine Spread