

Artist Statement

Kaitlyn Chasarik

My work focuses largely on creating graphic design that builds the image of companies as the people that make them instead of the products they sell. I have found that the graphic design in today's world too often focuses on distancing the creator from the consumer. The reality of any creation is that someone somewhere made it, and graphic design can build a discussion between them and the consumer. I often use softer lines and traditional artwork to reduce that distance. If a product looks like it was done by hand, the consumer will see the creator as closer to them in relationship. With my graphic design I ultimately want to build those relationships.

I also enjoy creating sequences with my graphic design work. I want not only the creator and consumer to have a relationship, I want each piece to have a relationship with the other pieces. Many of my pieces of work have several images relating to the same project. In some images I have grouped the images so that the relationship is more clear. The fact of the matter is that all but three of my pieces is stand-alone. The rest relate to several pieces in my portfolio collection. Even the pieces that stand-alone relate to the rest of my work, however. No piece is truly separate from the others, even though they may be for different clientele. It is important to me that each piece speaks for me, the artist, as a view into myself.

With my sequences also comes variety. While I want every piece to speak to who I am as an artist, I also want every piece to be able to be unique enough that it can stand-alone if necessary. In the real world most graphic design wouldn't be seen in such sequential order, so it was important that I focus on each piece as an individual, not only a whole. Ultimately my artwork speaks for the creator, the intertwining pieces, and itself. My artwork therefore speaks for me as well.

<u>Title</u>	<u>Media</u>	<u>Original Format</u>
Figure 1: Apocalypse-Not	Magazine Spread	Digital; 17 in. x 11 in.
Figure 2: Asteroid-Pirates	Pop-Up Book	Cardstock; 20 in. x 10 in. x 5 in.
Figure 3: Asteroid-Pirates-2	Pop-Up Book	Digital; 20 in. x 10 in.
Figure 4: book-posters	6 Prints	Digital; 16 in. x 20 in.
Figure 5: Book-Posters-Animal-Farm	Print	Digital; 16 in. x 20 in.
Figure 6: Book-Posters-Frankenstein	Print	Digital; 16 in. x 20 in.
Figure 7: Colloquium	Poster Print	Digital; 11 in. x 17 in.
Figure 8: Lucile's-Advertisement	Advertisement	Digital; 11 in. x 17 in.
Figure 9: Lucile's-Boxes	To-Go Boxes	Cardstock; 5 in. x 5 in. x 8 in.
Figure 10: Luciles-Menu-1	Menu	Cardstock; 11 in. x 17 in.
Figure 11: Luciles-Menu-2	Menu	Cardstock; 11 in. x 17 in.
Figure 12: Midtown-Font	Font-Book/Digital	Digital; 8 in. x 30 in.
Figure 13: Midtown-Font2	Font-Book/Digital	Digital; 8 in. x 30 in.
Figure 14: Midtown-infographic	Infographic Print	Digital; 11 in. x 17 in.
Figure 15: Midtown-infographic2	Infographic Print	Digital; 11 in. x 17 in.
Figure 16: Midtown-iPad	iPad App Art	Digital; 4.7 in. x 9.7 in.
Figure 17: Midtown-Logo	Logo	Digital; 5 in. x 5 in.
Figure 18: Student-Gratitude	4 Poster Prints	Digital; 11 in. x 17 in.
Figure 19: The-Chasarik-Family-Corridor	Wine Bottle Labels	Cardstock; 4 in. x 6 in.



Figure 1: Apocalypse-Not.

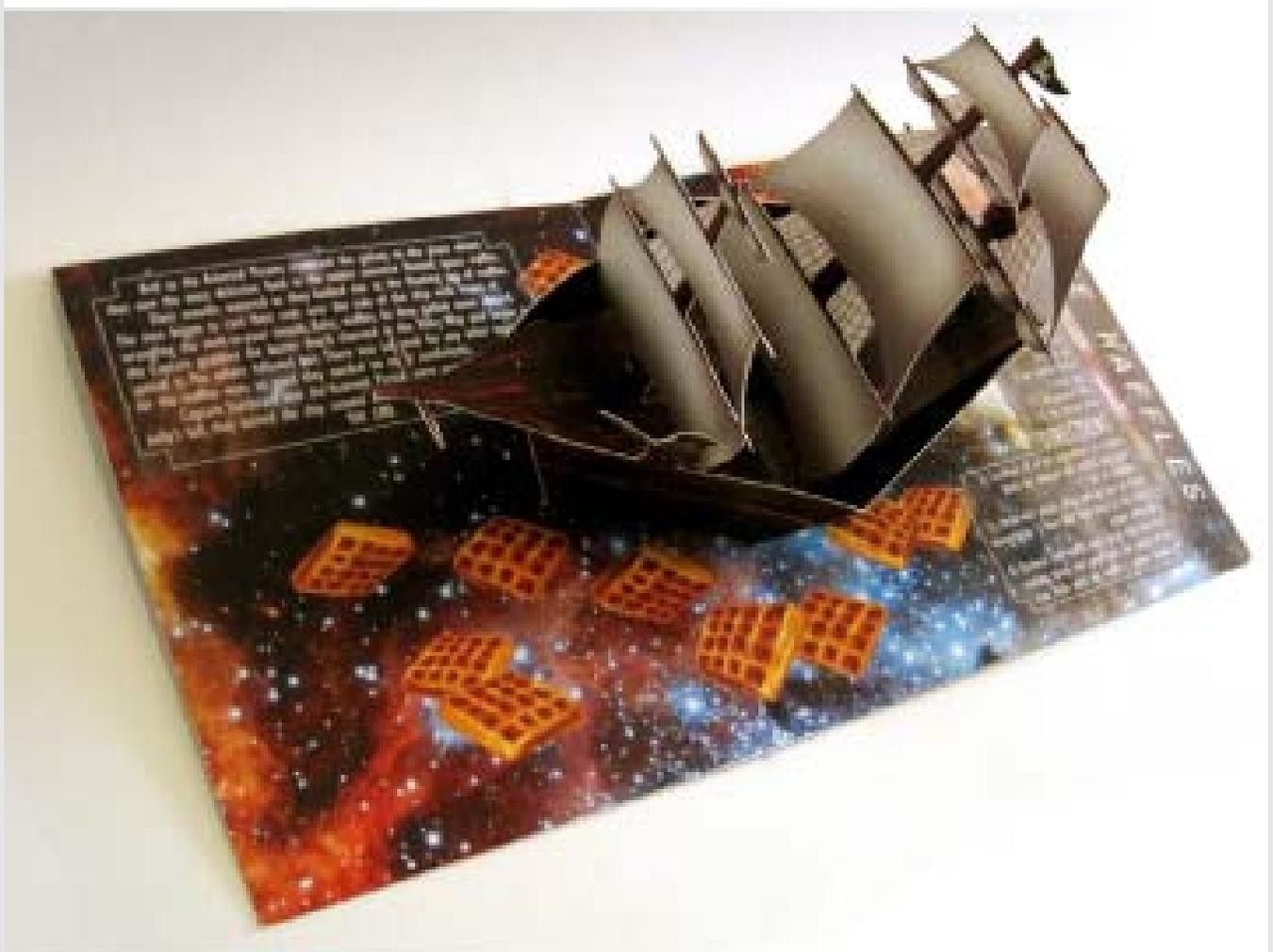


Figure 2: Asteroid-Pirates.

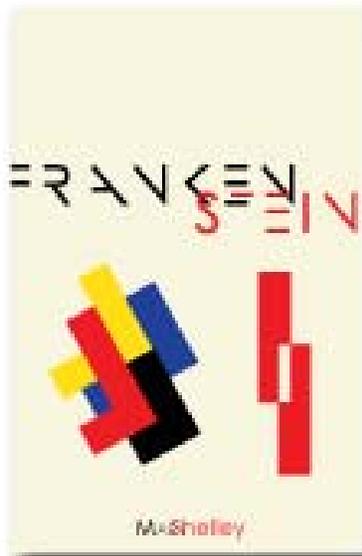
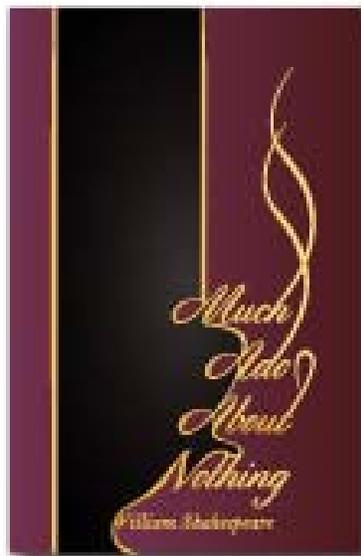
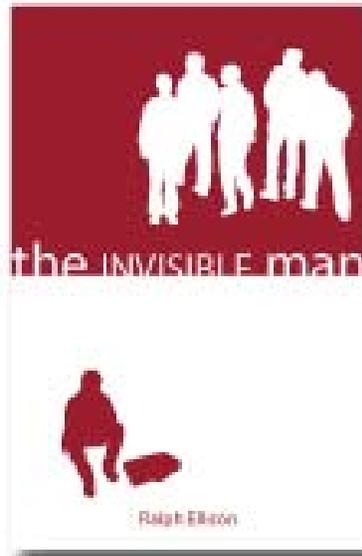
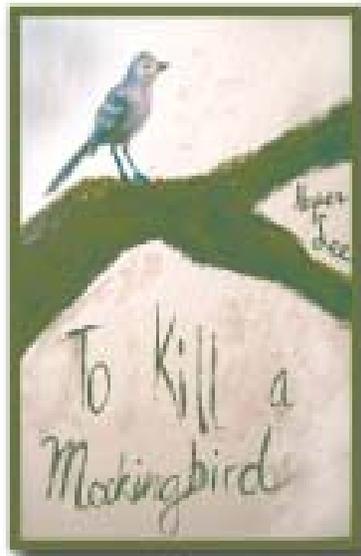
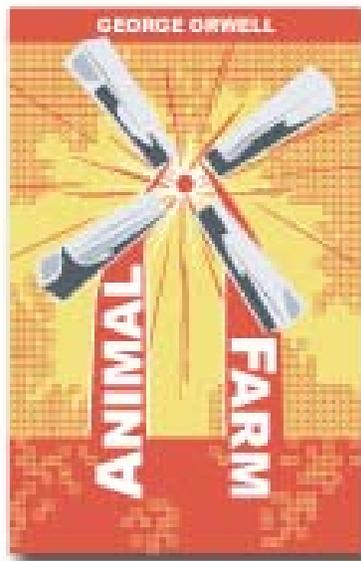
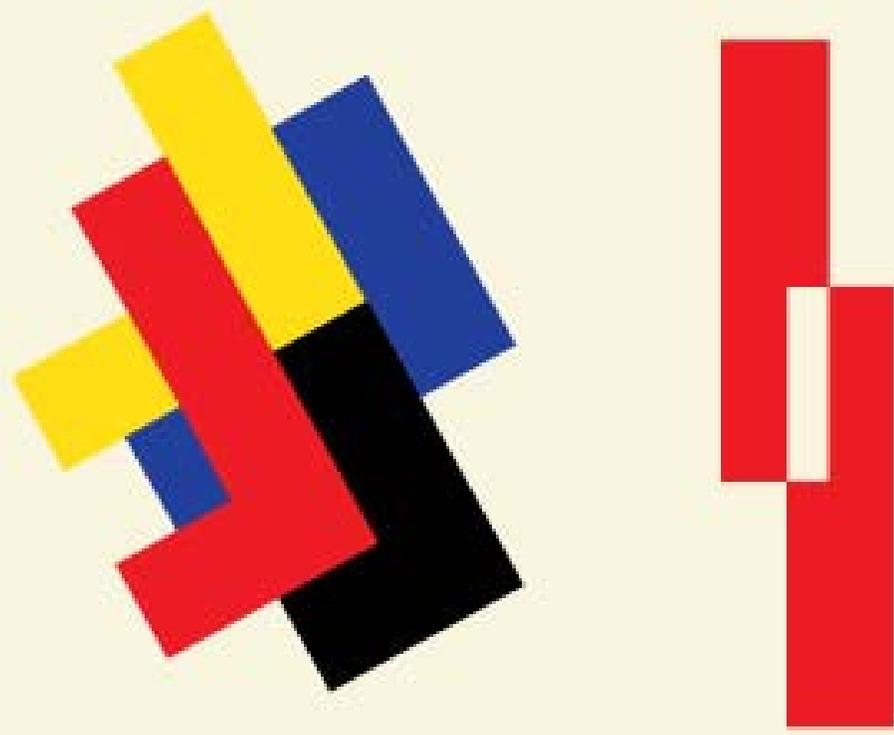


Figure 4: book-posters.



Figure 5: Book-Posters-Animal-Farm.

FRANKENSTEIN



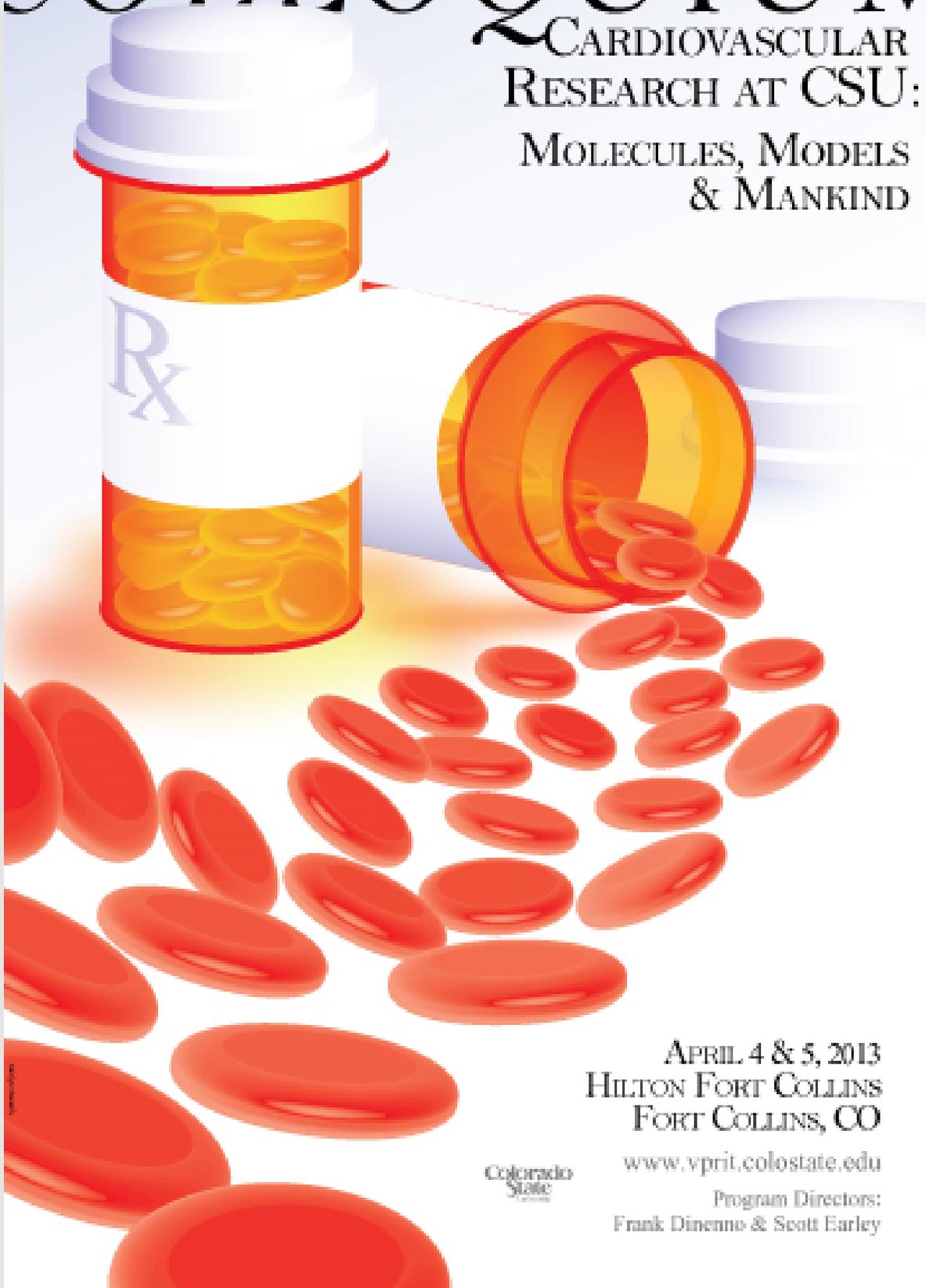
MARY Shelley

Figure 6: Book-Posters-Frankenstein.

Colorado State University 12th Annual Research

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Figure 7: Colloquium.

**SO GOOD YOU'LL
TAKE IT WITH YOU**

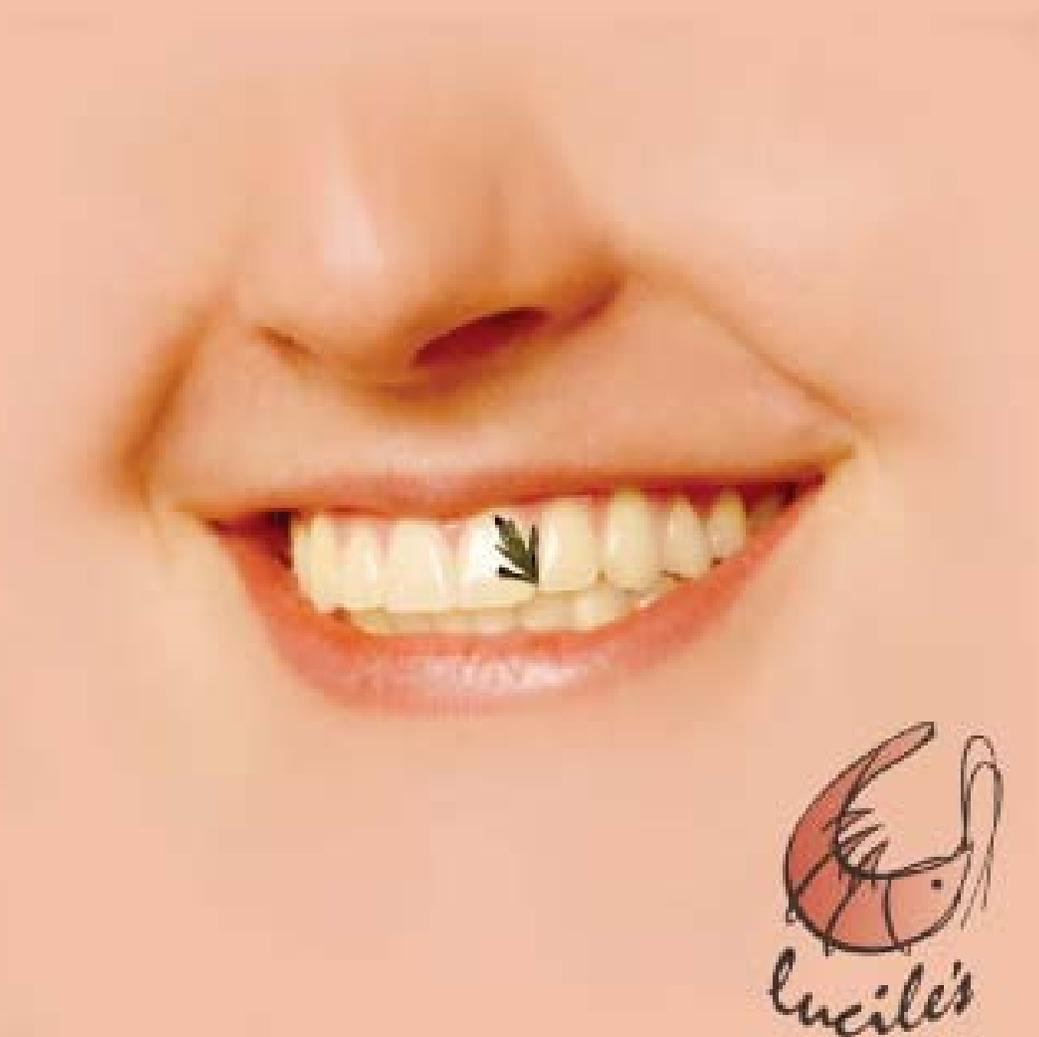


Figure 8: Lucile's-Advertisement.

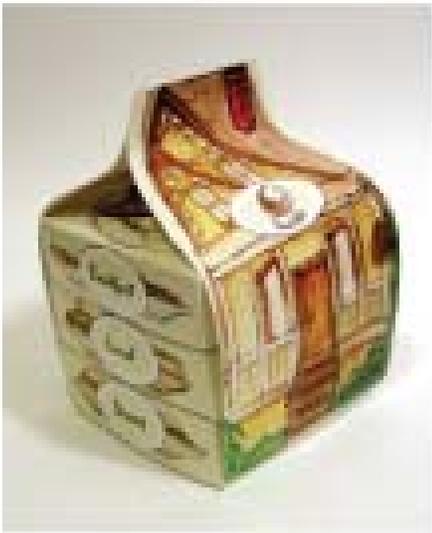


Figure 9: Lucile's-Boxes.

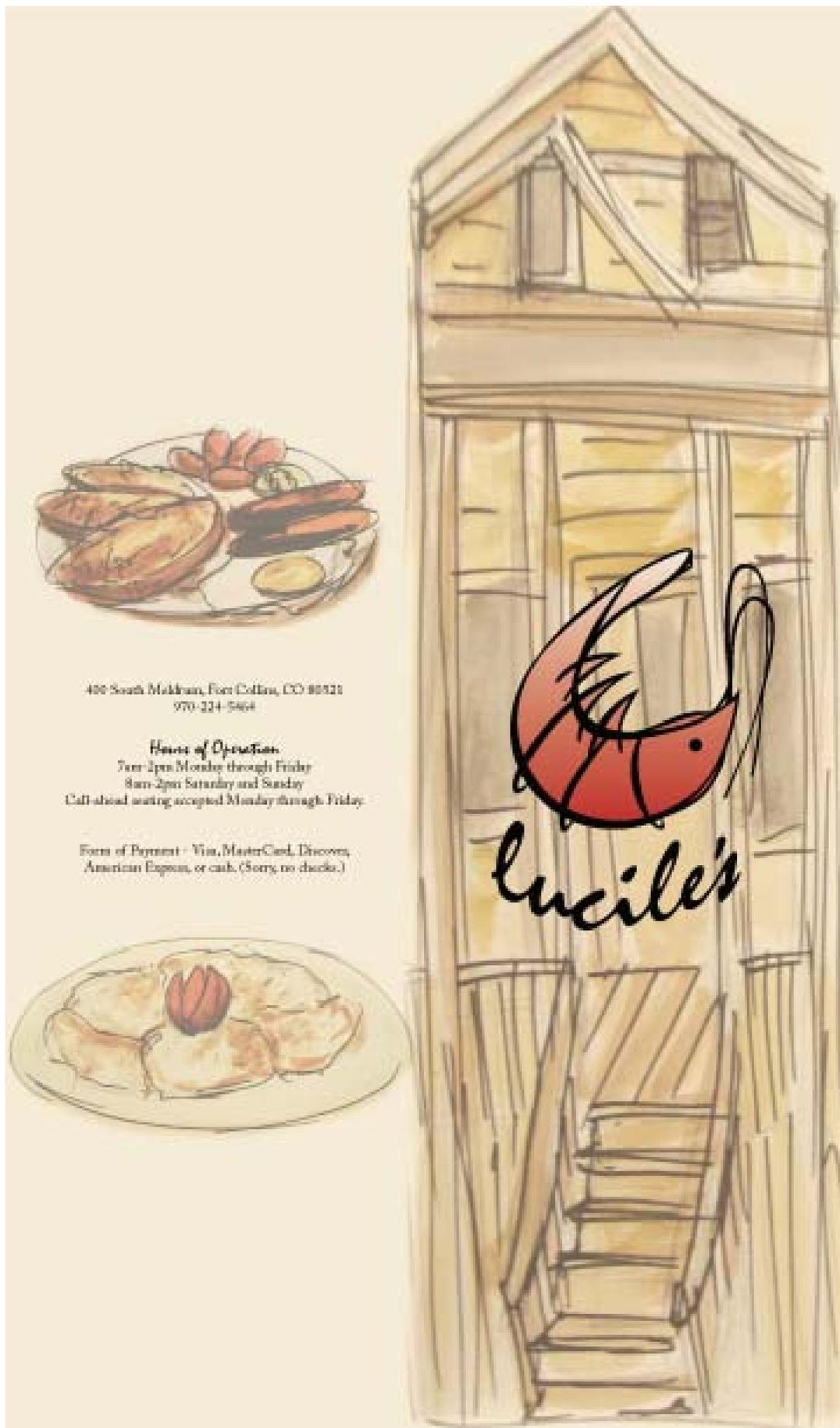


Figure 10: Luciles-Menu-1.



Beverages

Our Café au Lait 4.20
 Cappuccino 3.75
 Espresso 2.25
 Chai Tea Coffee 2.60
 Lucile's Blend 2.60
 Homemade Chai 3.50
 Chai 3.15
 Homemade Hot Chocolate 3.40
 Mocha au Lait 5.20
 Our House Spice Tea 2.90
 Assorted Teas 2.60
 Milk 2.60
 Cranberry Juice 2.70
 Natural Soda 2.95
 Fresh Lemonade 3.40
 Tomato Juice 2.70
 Apple Cider 2.70
 Bar's Root Beer 2.60
 Eldorado Springs Water 1.55



Starters

Beignets
 Homemade New Orleans style donuts, four per order, served hot 4.95
 Fresh Orange and Grapefruit Juices (Separated by your wait person)
 Small Glass 2.95 | Large Glass 3.70



Sides

Fresh Collard Greens 3.55
 Grits or Potatoes 2.00
 Yogurt 2.60
 English Muffin or Toast 1.50
 Country Sausage, Country Ham, or Bacon 4.00
 Pan Fried Trout 6.40
 Blackened Salmon 8.10
 Egg 1.60
 Mashed Potatoes 3.15
 Famous Buttermilk Biscuit 2.40

Fresh Fruit

Strawberries & Cream 4.60
 Half Grapefruit 2.60
 Bananas & Cream 3.60
 Fruit Cup 3.95

Desserts

Pot de Creme
 Chocolate pudding taken to a new level. 3.60
 Fruit Cobbler
 Topped with homemade vanilla ice cream. 4.95
 Banana Beignets
 Deep fried bananas with vanilla ice cream. 4.95
 Bread pudding
 Served with lemon rum sauce. 4.95



Breakfast

Eggs Poached
 Fresh mountain trout, poached eggs, served with potatoes and a buttermilk biscuit. 10.95

Blackened Salmon
 Fresh Salmon served with two eggs, grits or potatoes and a buttermilk biscuit. 12.90

Eggs Sardou
 Creamed spinach, Chif ching, poached eggs and hollandaise, served with grits or potatoes and a buttermilk biscuit. 10.80

Eggs Benedict
 Thomas' English waffle, ham, poached eggs, and hollandaise, served with grits or potatoes. 10.75

Rice Pudding Porridge
 Topped with raspberry, cantata, and cream. 7.85

Chaos Creole
 Cheddar, macarata and ricotta cheese. Served with potatoes and a buttermilk biscuit. 8.75

New Orleans Protein Waffle
 A pecan butter waffle topped with pecans, fruit and flaky whipped cream. Served with Steins Cafe Syrup. 8.85

Eggs Eisenhower
 Two eggs au style, with grits or potatoes and a buttermilk biscuit. 6.55

Creole Creole
 Spicy sausage and dried ham in creole sauce. Served with grits or potatoes and a buttermilk biscuit. 9.75



Soups

Homemade Soup of the Day
 Cup 4.55 | Bowl 5.90

Zydeco Salad
 A green salad topped with avocado, sautéed mushrooms, cheese, and smoked pecans. 10.45

Grilled Chicken Salad
 Mixed salad greens with a grilled chicken breast, goat cheese, black beans, and cilantro. 11.60

Entree

Gumbo
 Homemade from ingredients selected daily and served with rice. Cup 4.80 Bowl 6.20

Blackened Salmon
 A fresh fillet blackened and served with mashed potatoes and collard greens. 10.50

Crawfish Etouffee
 Louisiana crawfish tails smothered in a rich brown spicy sauce. Served with rice. 13.75

Po'Boy
 A hot sandwich with eggplant, and sausage with melted cheese. Served with potato salad. 10.20

Catfish Po'Boy
 A hot french bread sandwich with catfish, cucumbers, cilantro. Served with potato salad. 9.55

Cajun Turkey Club
 Turkey with bacon, lettuce, and tomato on french bread. Served with potato salad. 10.45

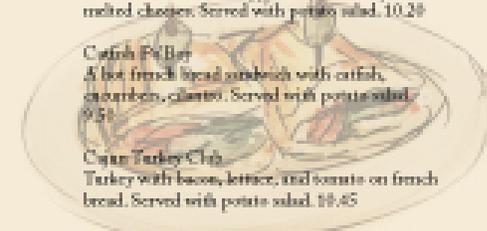


Figure 11: Luciles-Menu-2.



Figure 12: Midtown-Font.



Figure 13: Midtown-Font2.

WHAT MIDTOWN CAN DO FOR YOU



Figure 14: Midtown-infographic.

WHAT MIDTOWN CAN DO FOR YOU

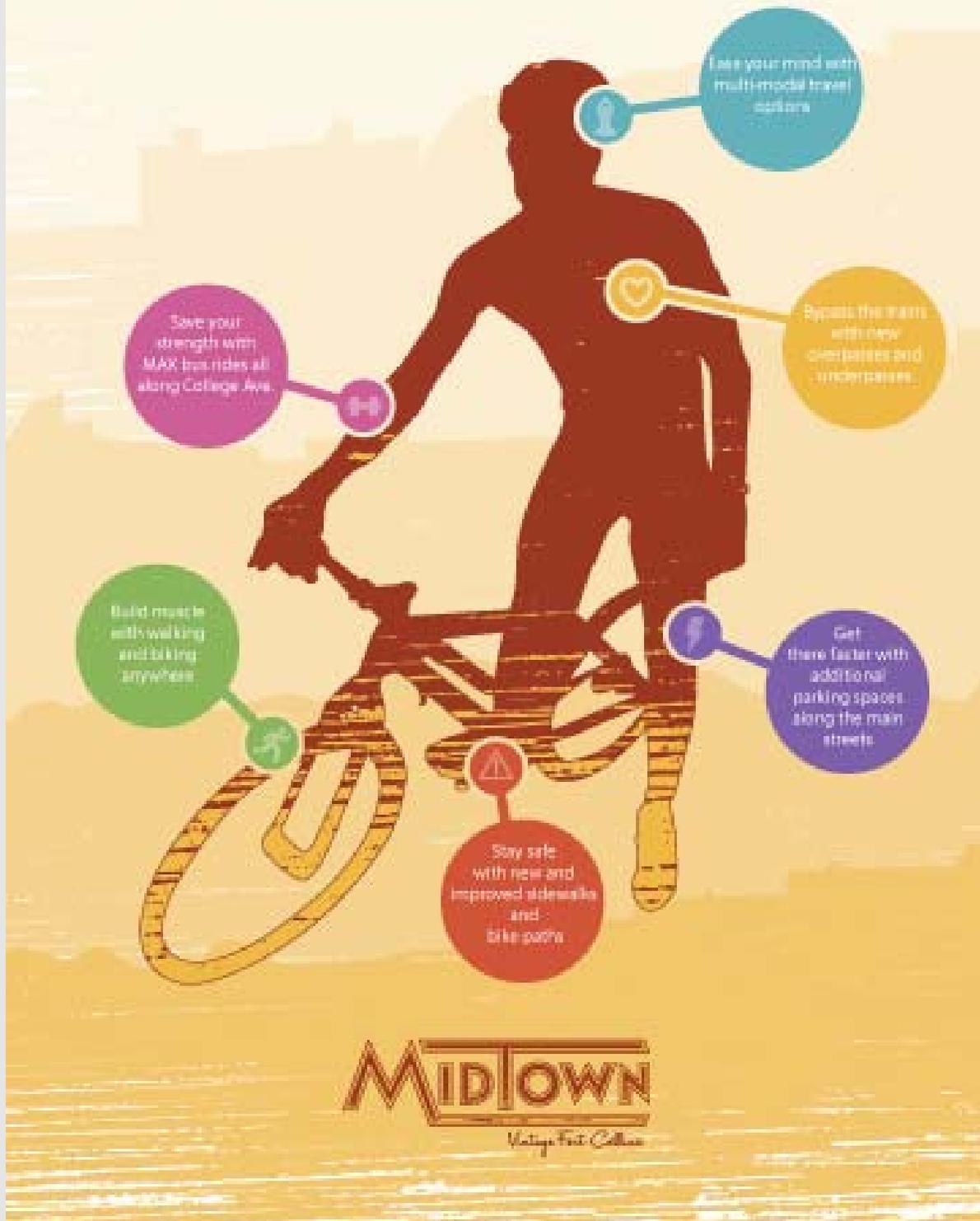


Figure 15: Midtown-infographic2.

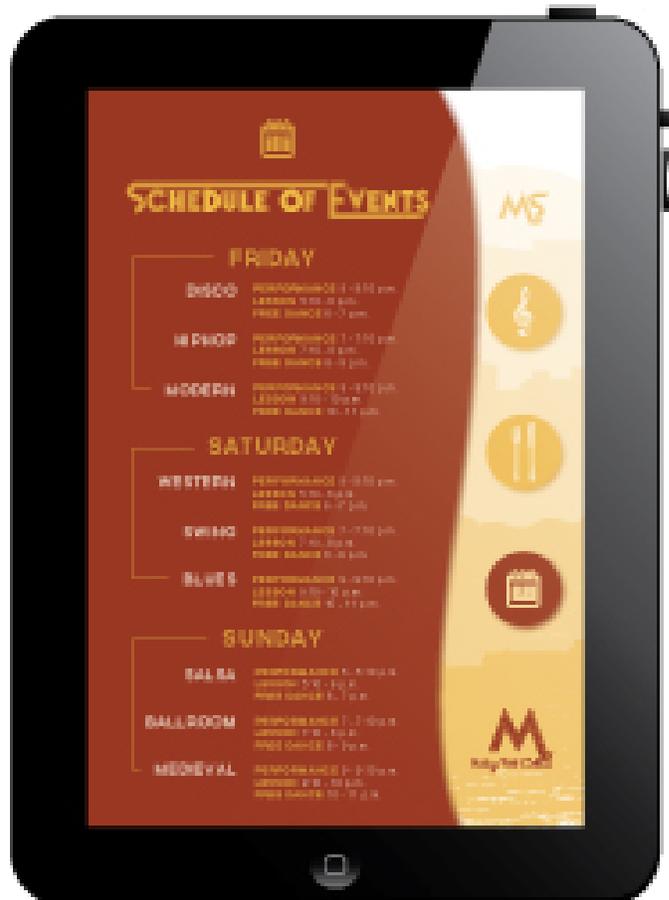
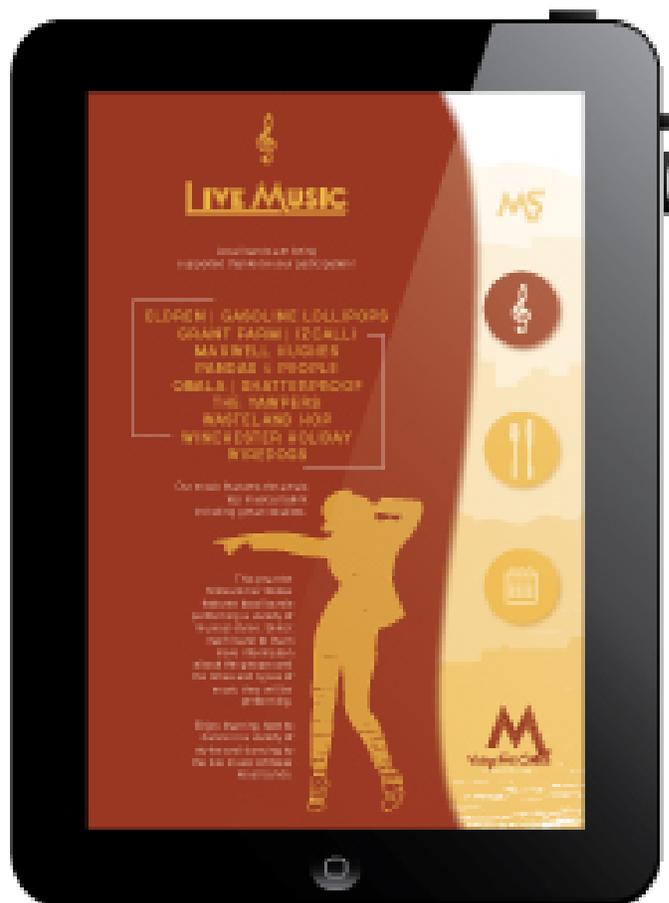
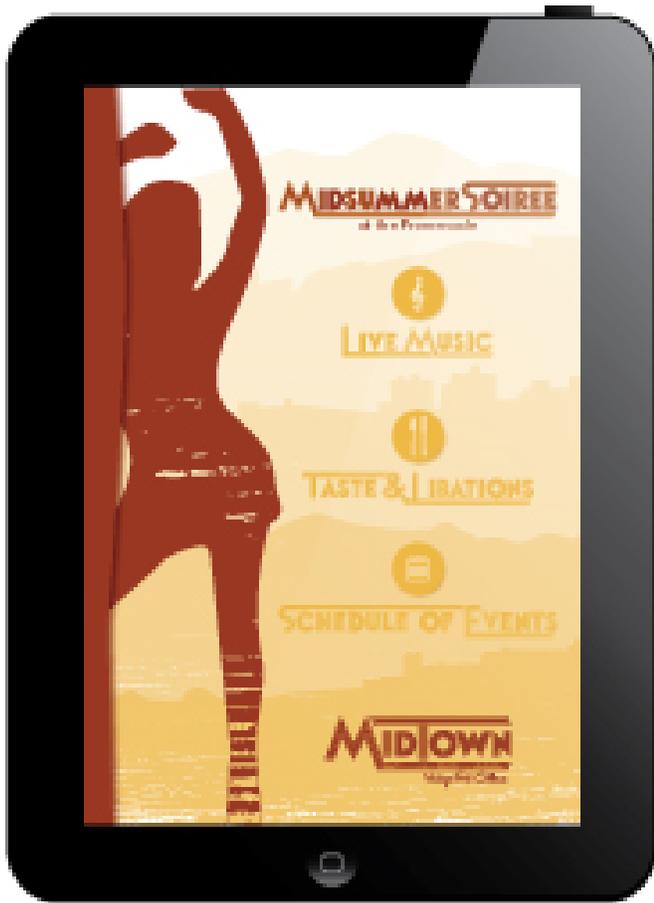


Figure 16: Midtown-iPad.



Figure 17: Midtown-Logo.

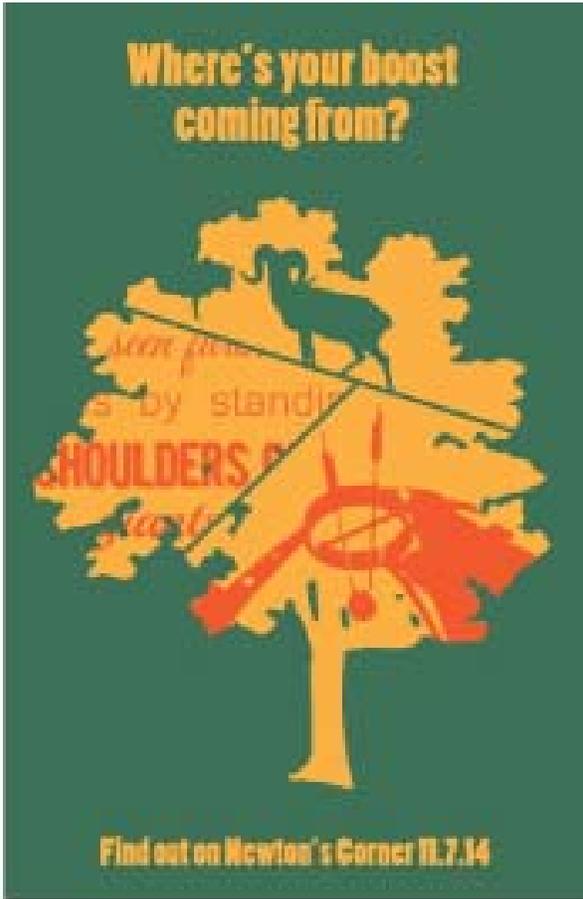
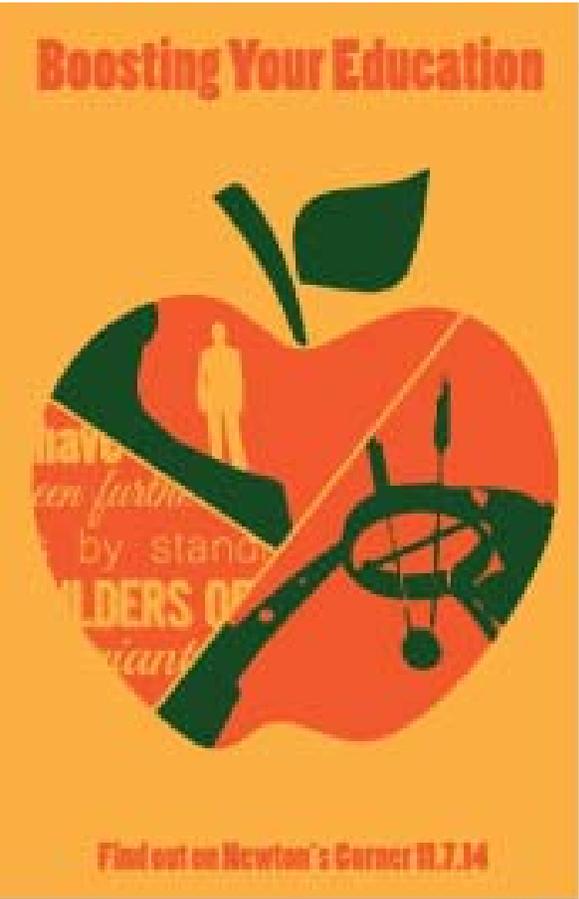


Figure 18: Student-Gratitude.



Figure 19: The-Chasarik-Family-Corridor.