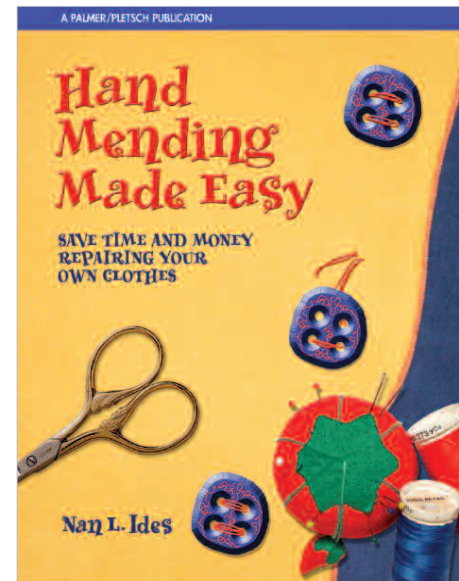
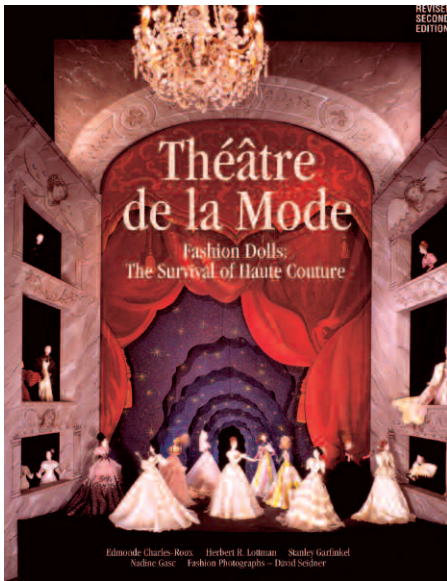




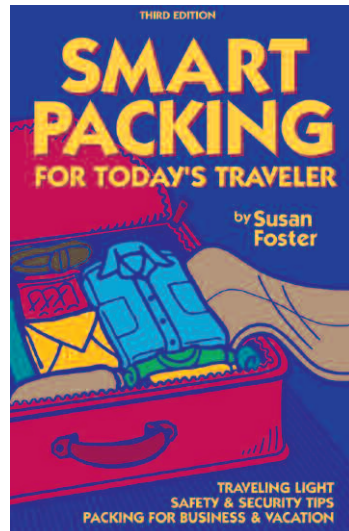
*graphic design portfolio*

## BOOKS



A sampling of my sewing, fashion, and home decorating books.

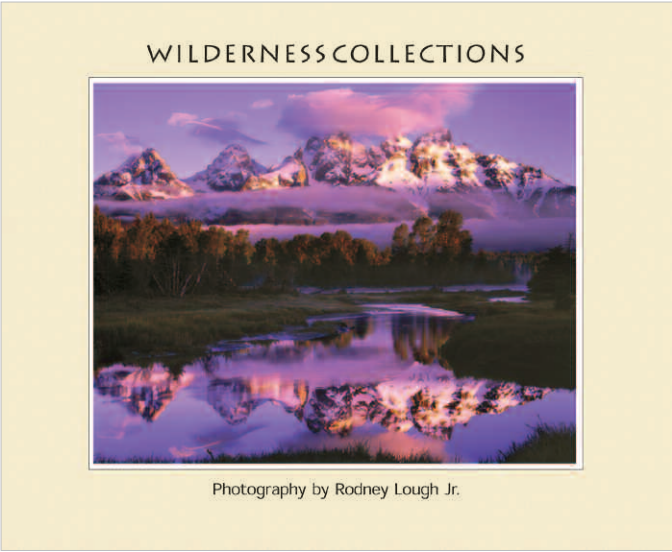
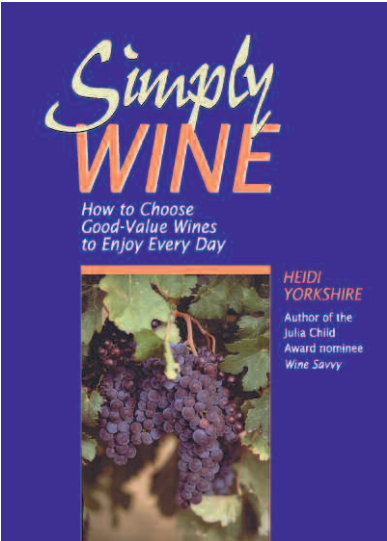
My book design work includes covers and all interior pages. How to books require the integration of hundreds of photos and illustrations into the page designs.





BOOKS

Food and wine books, and a “coffee table” book of photography.





# MAGAZINES



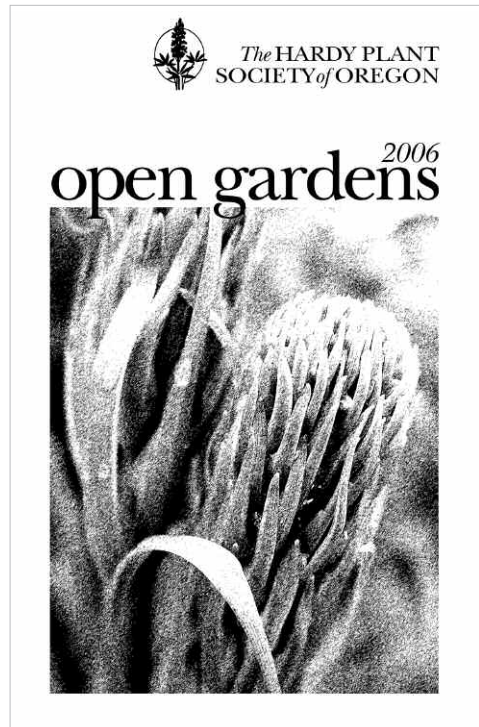
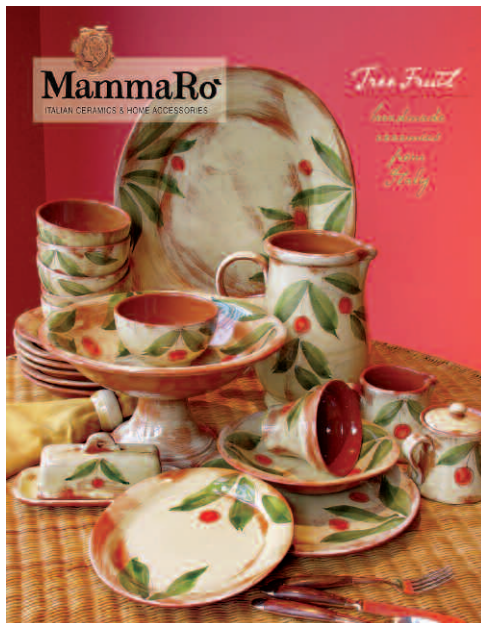
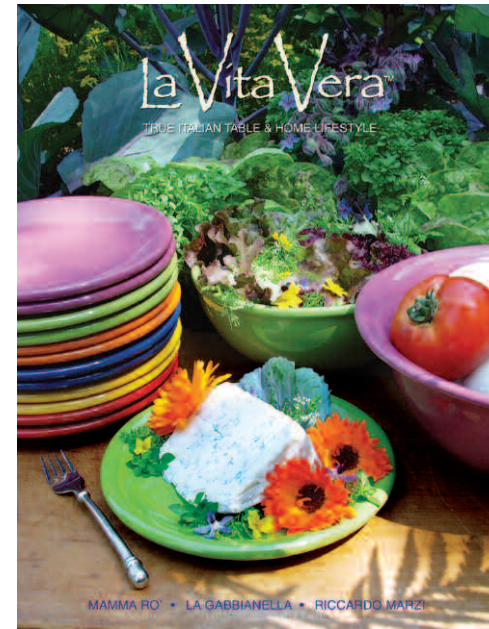
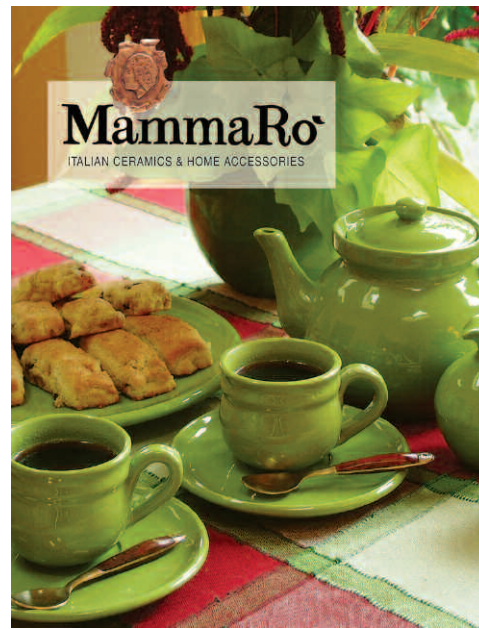
FabShop News is a bi-monthly trade publication. I am responsible for the entire magazine.

Fashion for Real People is a free seasonal fashion e-magazine for home sewers.





## CATALOGS, BROCHURES





# POSTERS, POSTCARDS & POINT OF PURCHASE



**Lemon Fettuccini with Asparagus & Wild Mushrooms**  
Serves four

**Sauce:**

1. 1/2 cup (1/2) chicken stock (homemade is best)
- 1/2 whole young garlic, separated into cloves and stem removed
- 1/2 cup Provenço Italian semi-drying white wine
- 1/2 cup fresh cream or other wild mushrooms
- 1/2 cup butter
- 1/2 cup olive oil
- 1/2 cup freshly shaved or grated Parmesan
- 1/2 cup freshly shaved or grated Parmesan

Reduce chicken stock over medium high heat to 1/4 cup. Don't let it boil away!

Cut garlic cloves in half lengthwise. If they have a green central shoot, remove it, as it can be bitter. Pour Provenço into a large sauté pan and reduce over medium high heat until 1/4 cup. Lower heat to medium-low, add garlic, and poach until garlic is tender but not taking apart. Sauté garlic and juices into a bowl and set aside.

Clean and slice mushrooms (mushrooms should be cut into thin slices). Sauté mushrooms in the same pan (no need to clean it). Add olive oil and mushrooms. Sauté until mushrooms soften.

Wash basil leaves and stack them one on top of the other. Roll them up lengthwise then slice through the roll with a sharp knife to create narrow strips of basil—chiffonade.

**Pasta:**

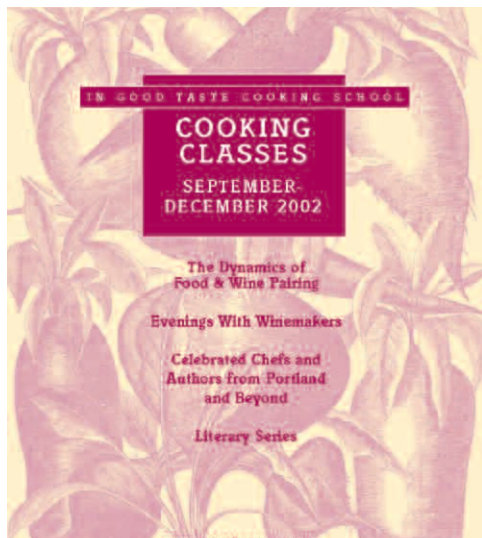
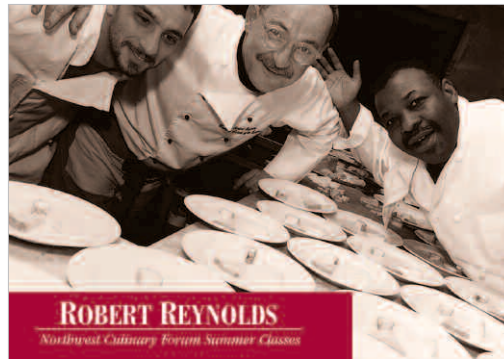
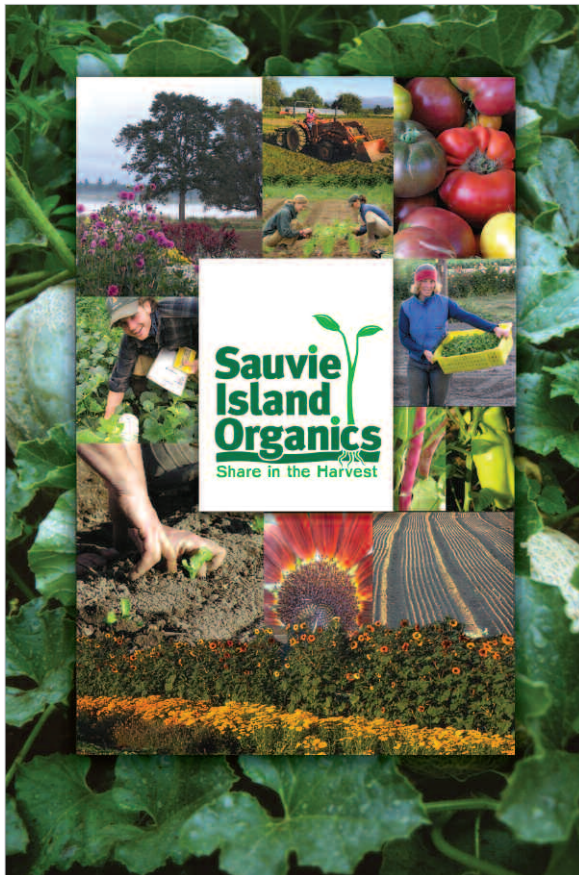
Bring 4-5 quarts of salted water to a rolling boil. Fill a colander before serving, add a 1-pound package of fresh or dried lemon fettuccine. Cook 8-10 minutes, stirring occasionally to ensure even cooking and to avoid sticking. Test a strand for doneness. Perfect consistency is if done—the pasta results just a bit when bitten into. Drain the pasta quickly but do not rinse.

**Finishing the Dish:**

Turn the pasta back into the pot and combine with sauce. Toss well to coat the pasta with the sauce. Add asparagus, half of the and half the basil chiffonade, and Parmesan. Sprinkle with olive oil and salt. Serve.

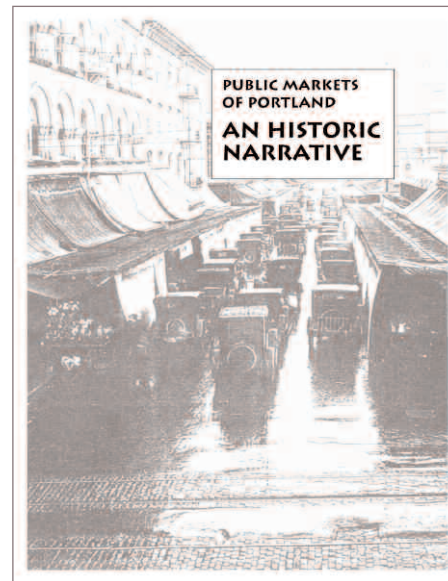
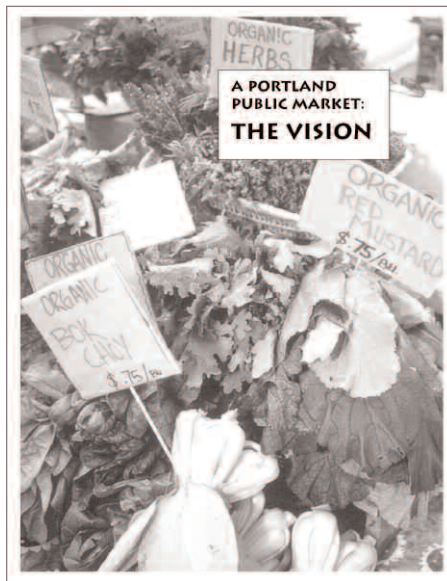


# POSTERS, POSTCARDS & POINT OF PURCHASE





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Educational programs continue to flourish, and expand, as educators' demands for forest lessons steadily increase. Building on past successes, we are experiencing greater participation by educators locally and worldwide.  
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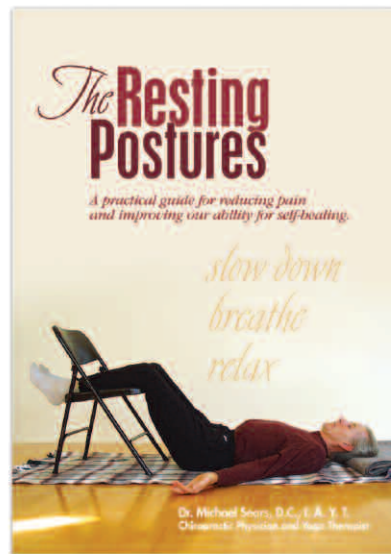
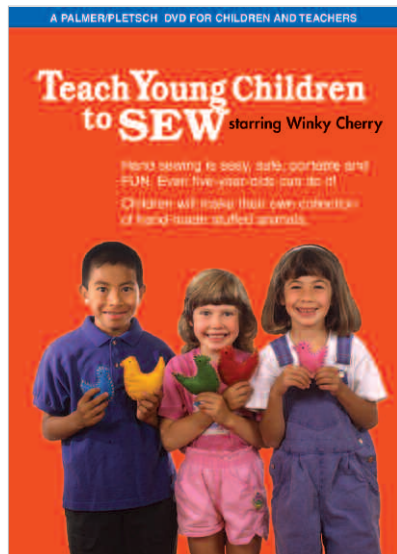
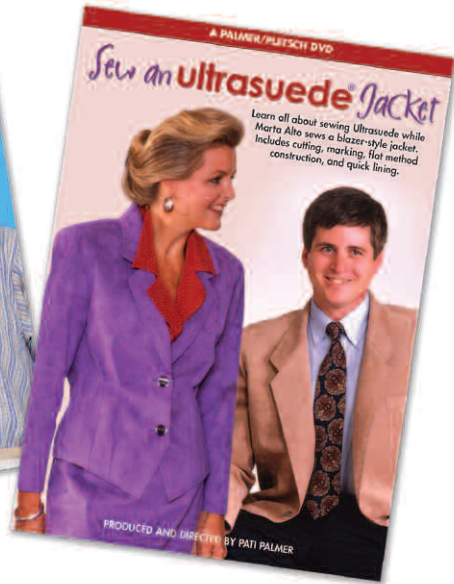
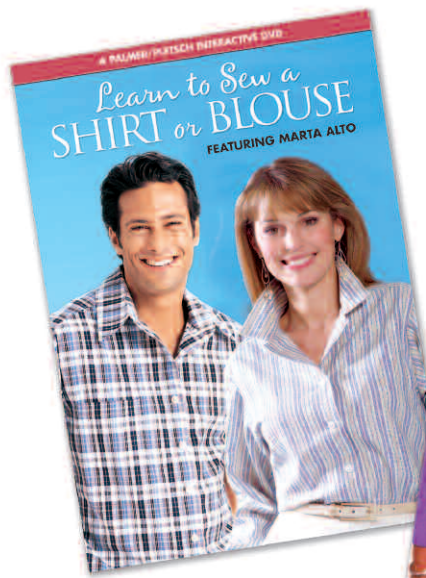
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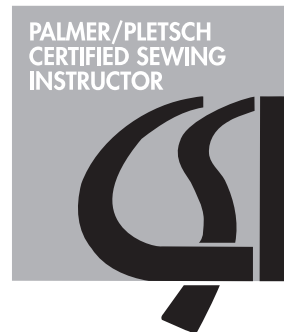


## ILLUSTRATION





## LOGO DESIGNS



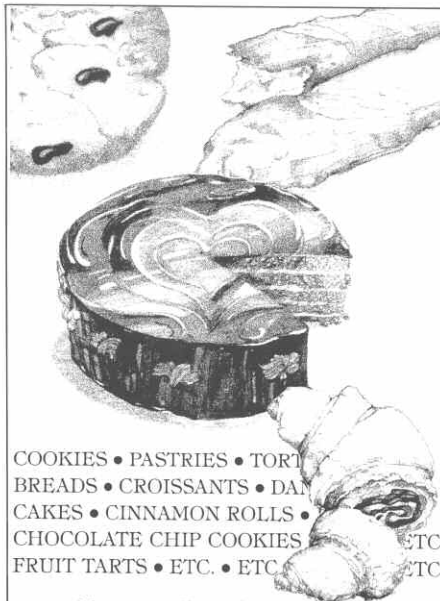


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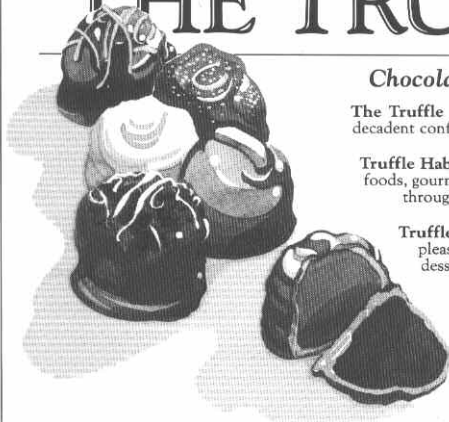
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