Sandra S Rogue

Portfolio 2011





Objective: Design a series of four bottles for a transparent, fruitbased beverage with premium pricing.

Media: Adobe Illustrator, Adobe Photoshop, Stock Photos

Fonts: Century, Bell Gothic

Comments: Fruit images and labels printed on transparencies. Top band printed on regular paper.







..... **Objective:** Design an identity for a soap product targeted to children, but is also appealing to adults.

Media: Adobe Illustrator Fonts: Lombriz, Futura

Comments: Packaging consists of a simple band around the soap with a custom die-cut at one end (around the mascot of each soap).





Objective: Design a package for a moderately priced instant tea

Media: Adobe Illustrator, Adobe Photoshop, Stock Photos

Fonts: Freebooter Script, Garamond

Comments: Designed box template, layout, and set type in Illustrator, used Photoshop to edit stock photos and vintage wallpaper patterns.





to Trader Joe's identity standards

Media: Adobe Illustrator, Adobe Photoshop, Stock Photos

Fonts: Androgyne, Futura, Bodoni, Sudestada

Objective: Design a series of boxes for three different kinds of cookies. Adhere

Comments: I kept the boxes inconsistent to convey the sense of variety found in Trader Joe's stores, but retained some consistent elements to keep them united, such as vintage wallpaper textures and playful type treatments.





manager within all facets of the industry to think outside of the box to increase revenue, attract new clients, and drive business to new heights.

It is crucial that we become innovative when we market our business. CURES by Avancé is committed to providing you with the necessary tools to sustain and grow your business in the future.

Dee DeLuca-Mattos, Vice President of CURES, offers proven effective programs implemented in some of the top spas in the world. Gain insightful ideas and a fresh approach to operating a successful business.

September 14, 2009, 10:00am - 12:00pm

Académie of Aesthetics and Wellness 21-21 Broadway·Fair Lawn, NJ 07410 RSVP to Jennifer Utter 201.797.9101 ext. 280 jutter@curesbyavance.com









OUR PHILOSOPHY

EDUCATION

PARTNERSHIP

Our goal is to create long-term relationships that support school partners through educating teachers and students alike. We offer post-graduate courses to promote continuing education and increase student enrollment.

OUR COMMITMENT

- "Special Guest Lectures" to offer unique learning experiences.
- Aid in the creation and coordination of a special event calendar to show your students the importance of promotional marketing.
- Official recognition as a "Premier CURES by Avance" offsite campus and school partner.
- Press releases submitted to trade publications and promoted in our monthly "CURE-iosity" e-newsletter.
- Two tickets to our annual educator update. The newest techniques, treatments and up-to-the-minute CURES information to stay ahead of the curve in Spa Trends.
- A unique point of difference that will keep you connected to your students even after they graduate through post-graduate education and training.
- Special "school partners" pricing on retail, professional products, and education.



Objective: Design a brochure to provide an introduction to the CURES Education Comments: Used curved elements to soften the layout, and reinforce the company's "circle of beauty" concept.

Partnership Program

Media: Adobe Illustrator, Stock Photography

Fonts: Agenda







Objective: Create a series of posters to emphasize the qualities of a specialized takeout lunch company based in large cities.

Media: Adobe Illustrator, Abobe Photoshop

Fonts: Hirogino W4, Hira-Kaku W8, Hand lettering





April 13th, 2010

Mr. Smith 123 A. Street New York, NY 10018

Dear Mr. Smith,

Thank you for contacting Tomodachi about your customer experience. We are happy to hear that you had a great experience, and that your family enjoyed the featured recipe for Beef Stew with Napa this week. I am glad you found it to be tasty, quick, and easy to make. Each week, we like to highlight a particular ingredient that not everyone may be familiar with, and distribute recipe cards based around it. We hope that you will continue to visit Tomodachi International Grocery Stores for featured recipes every week.

We also appreciate your concerns about designing recipes around those with special dietary needs, including allergies to nuts, wheat, gluten, and dairy. Most recently, we have made efforts to include recipe cards each week for those who may be vegetarian or vegan. Although we currently do not supply recipes for all special dietary needs, we are currently making efforts to. Since you mentioned your child is lactose intolerant, we recommend you try some of our vegan recipes. If you are not sure how to modify a recipe, one of our associates will gladly help you modify the recipe and/or substitute ingredients. There is also a Recipe Exchange section on the forums at tomodachi.com, where users and shoppers can post recipes featuring Tomodachi ingredients.

Here at Tomodachi, we truly appreciate and welcome all of our customer interactions, and we love to hear back from our wonderful customers. As always, feel free to contact us at any time and for any reason. To thank you for your valuable feedback, we have included a \$10 gift certificate for you and your family. Thanks again for sharing your experiences with us. I hope you have a great day!

707 Prince Street New York, New York 10012



INGREDIENTS

(Serves 4)

- 1 lb pork spareribs, cubed
- 2 cups napa, torn 2 cups udon noodles 2 tbsp vegetable oil
- 6-8 green onions, sliced 2 tbsp ginger, sliced
- 1 cup soy sauce 3 tbsp cooking sherry 3 tbsp sugar

2-3 whole star anise

DIRECTIONS

1. Boil water, and add pork. Cook pork thoroughly, drain, and rinse pork.

2. Heat oil in saucepan, and saute ginger and green onions until fragrant. Add pork and saute for a few more minutes until pork is browned. Add soy sauce, sherry, sugar, anise, and enough water to cover ingredients. Bring contents to a boil, then reduce to simmer. Cover and simmer for 1 1/2 hours or until pork falls off

3. Add udon noodles to soup and boil 12 minutes or until noodles are slightly undercooked. Add napa and cook for remaining 3 minutes or until noodles are done. Serve warm, Enjoy!





SARAH LYNN HART

compay founder P: 212-343-7012 E: slhart@tomodachi.com http://www.tomodachi.com

707 Prince Street New York, New York 10012



Mr. Smith 123 A. Street New York, NY 10012

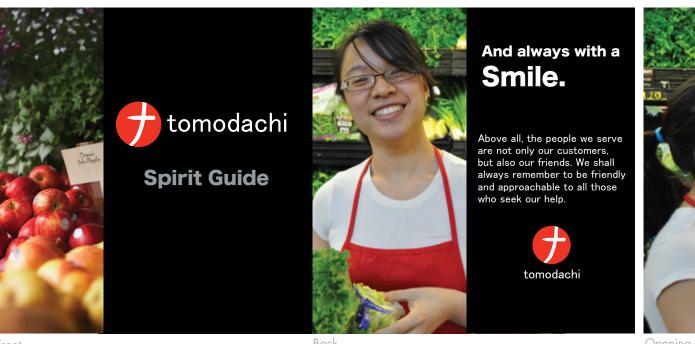
...... **Objective:** Design an identity system for a low-priced grocery store specializing in international products.

Media: Adobe Illustrator, Adobe Photoshop, Photos, Stock Photos

Fonts: MS PGothic, Hiragino Kaku Gothic

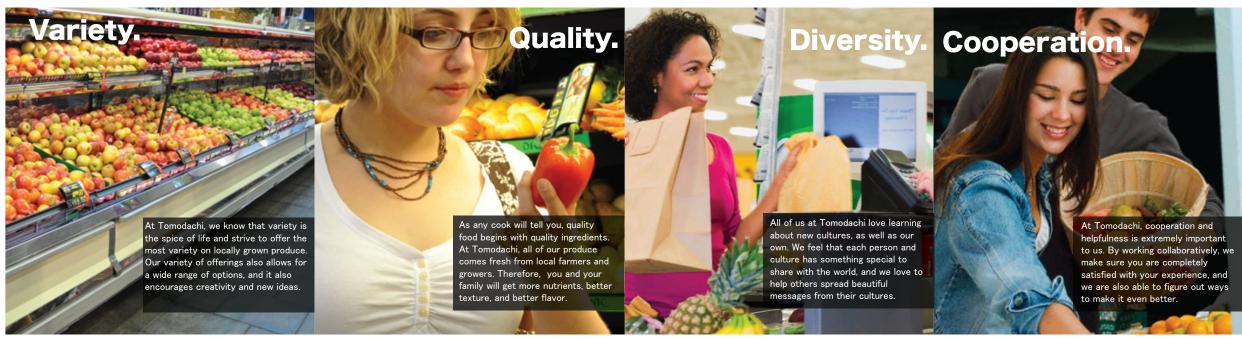
Comments: Developed concept, visual identiy, and branding for a grocery store specializing in international foods.







Opening Spread



Objective: Design a spirit guide to present the main values of an international

Media: Adobe Illustrator, Adobe Photoshop, Photos, Stock Photos

Fonts: MS PGothic, Hiragino Kaku Gothic

Comments: Took photos and designed a booklet as a spirit guide for an international grocery store.







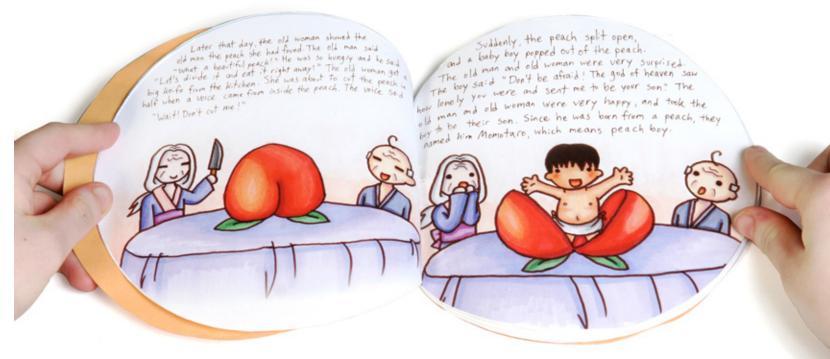
Objective: Create a special edition children's book based on the Legend of Momotaro (Peach Boy), a Japanese folk tale

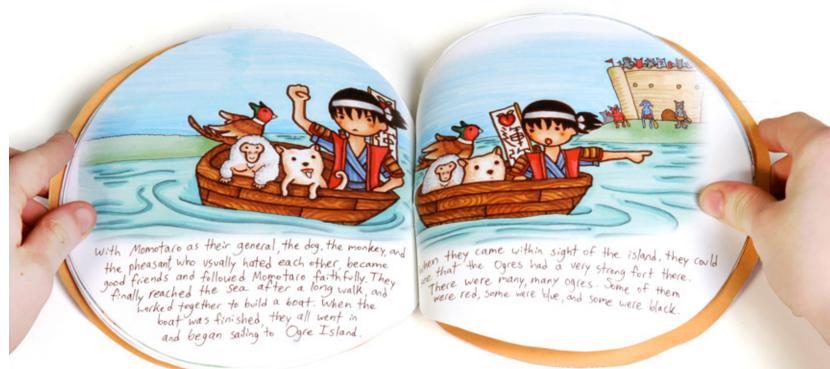
Media: Adobe Photoshop, Marker Illustrations, Japanese Stab-Binding, Bookboard, Various Fabrics

Fonts: Hand Lettering

Comments: Illustrated and rendered all images and text by hand, created a curved box that resembles a peach to hold the book.







THANK YOU FOR LOOKING