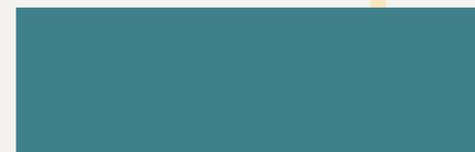




DESIGN PORTFOLIO

Greta Feist • Graphic Designer & Illustrator
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A Bit About Me



Hello, I'm Greta! I am a passionate graphic designer who specializes in illustration and branding. My love for creative problem-solving, meticulous attention to detail, and clear communication shape my approach to every project.

I strive to never stop learning, delivering designs that are not only visually compelling but also strategically aligned with client goals. Thank you for visiting my portfolio, I'm excited to share my work with you!



10/11/2003



612.505.2724



Duluth, Minnesota



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gretafeist.com



@greta.feist & @gretas_art

Experience

Northwoods Confections & Gifts | Duluth, MN
Graphic Design and Marketing Intern
May. 2024 – August 2024

AMSOIL INC. | Superior, WI
Graphic Design Intern
Jun. 2025 - Aug. 2025

Tweed Museum of Art | Duluth, MN
Lead Student Graphic Designer
Oct. 2023 – Present

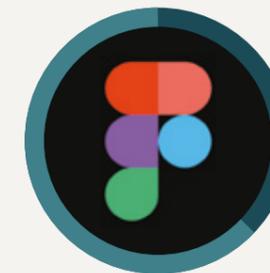
Education

University of Minnesota-Duluth | (Estimated) May, 2026
Graphic Design BFA (Studio Track), Marketing Minor

- Educated at the College of Arts, Humanities, and Social Sciences for Graphic Design BFA.
- Educated at the Labovitz School of Business and Economics for Marketing Minor.
- Maintained a GPA of 4.0 and currently resides on the Dean's List.

A Bit About Me

Software Proficiency



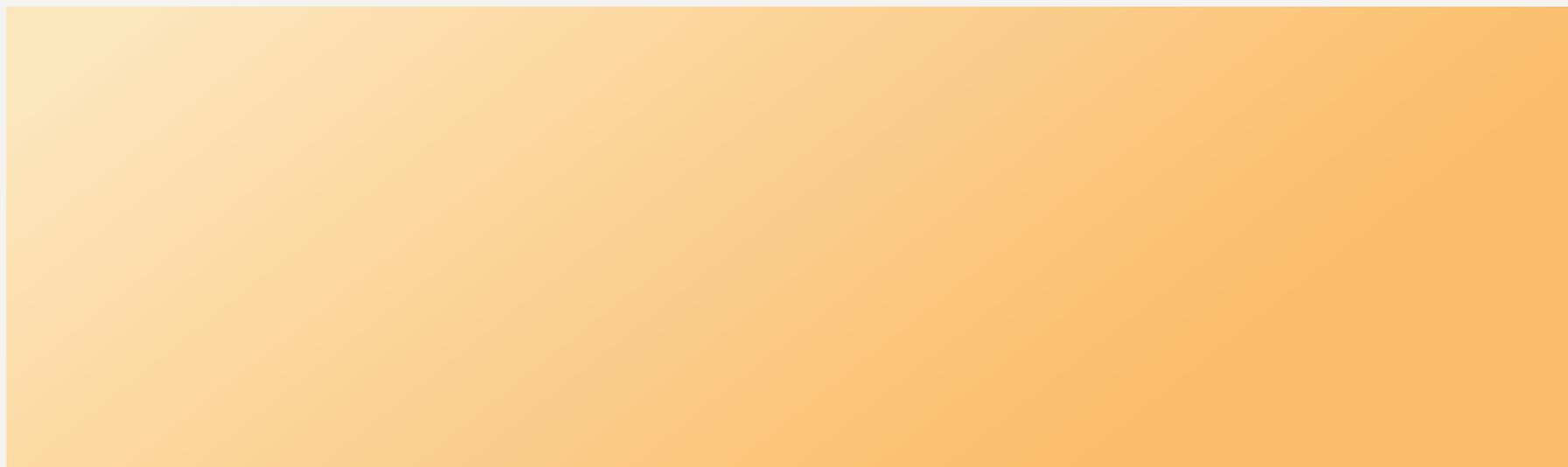
INKLING Brand Design

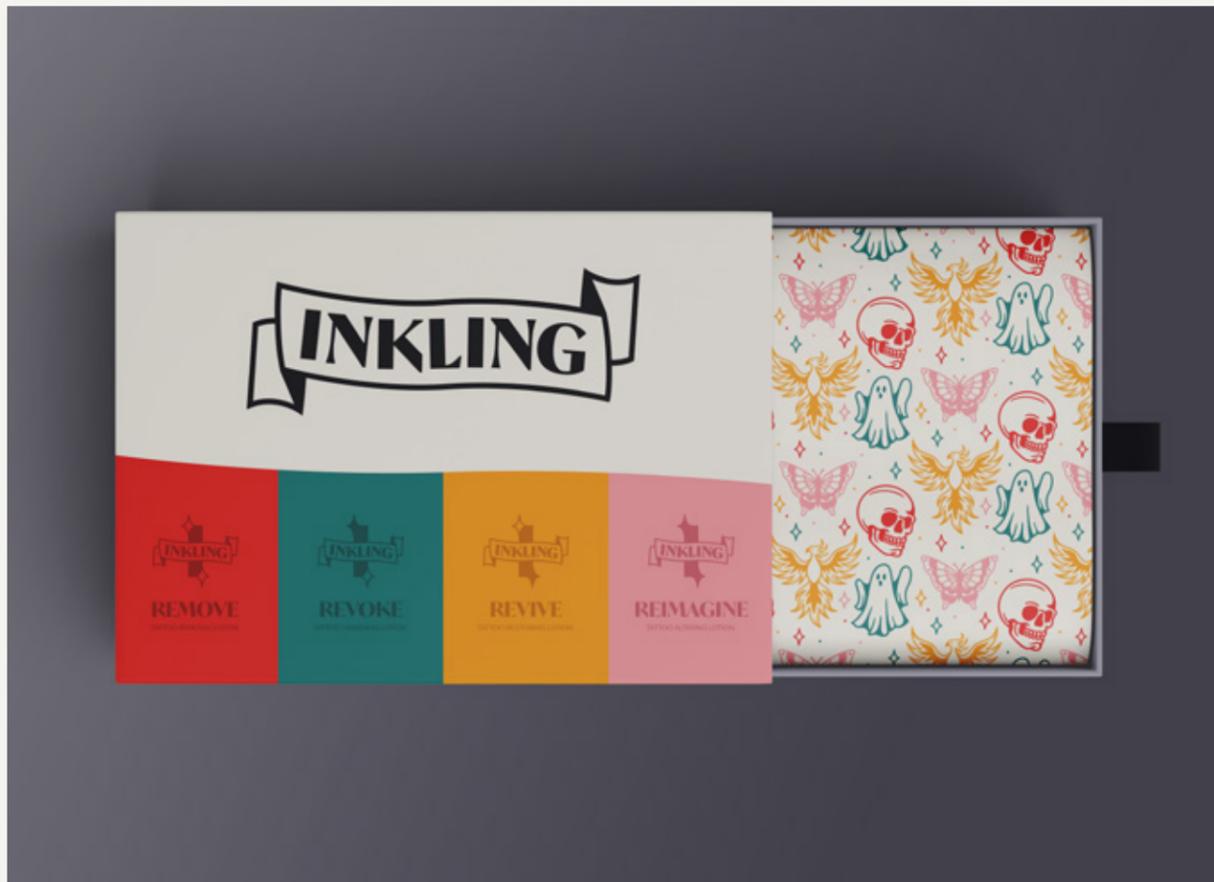
INKLING is a fictional tattoo-care brand built around flexible, evolving self-expression. I created the identity, visual system, packaging, and messaging to showcase a modern, empowering approach to tattoos, celebrating creativity and giving users the freedom to rethink their ink.

01 INKLING Brand Design



Primary (left) and Secondary (right) Logo



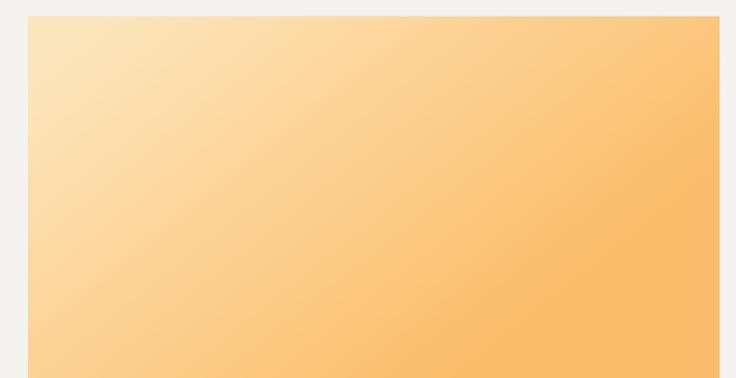


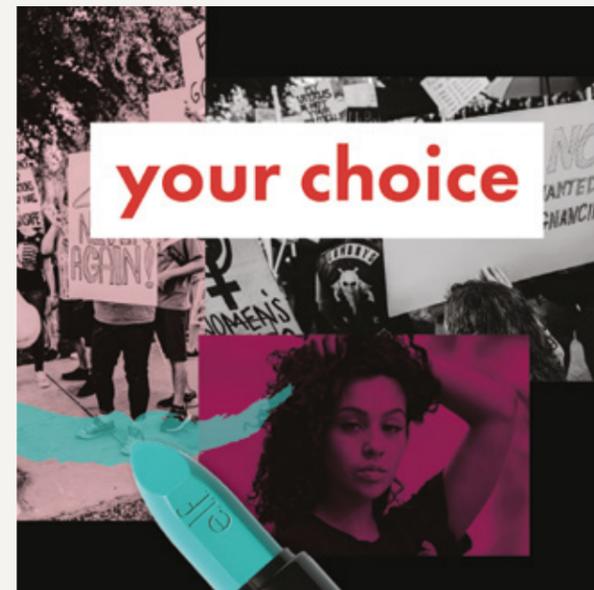
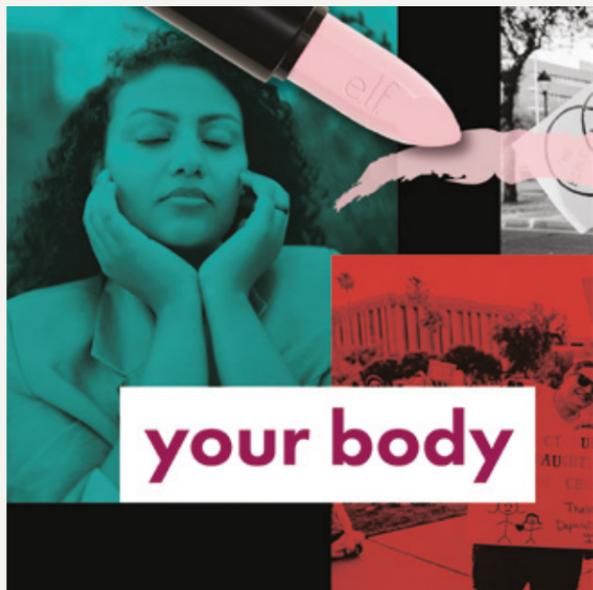




Choice is Beautiful

Choice is Beautiful is a CSR campaign designed for e.l.f. cosmetics. The goal of the campaign was to provide financial assistance for women lacking the financial ability to receive the reproductive healthcare they need. The look and feel of the campaign reflects the beauty and individuality of a woman's ability to choose. Along with financial assistance, e.l.f would also release a Choice is Beautiful lipstick line encouraging the product to be used as a tool for protest.





elf. choice is beautiful

The Choice is Beautiful campaign by e.l.f. Cosmetics embodies our core belief that everyone deserves the right to make empowered choices about their health and well-being. Through this initiative, we're not only redefining beauty but also championing a future where choice, health, and empowerment are accessible to all.

As part of The Choice is Beautiful campaign, e.l.f. Cosmetics is committed to empowering women by providing financial assistance for reproductive healthcare. This support includes covering travel, housing, and medical costs, ensuring that everyone has access to the care they need. Together, we're creating a future where health, choice, and empowerment are within everyone's reach — because every choice is truly beautiful.

apply for reproductive assistance at elfcosmetics.com/choiceisbeautiful



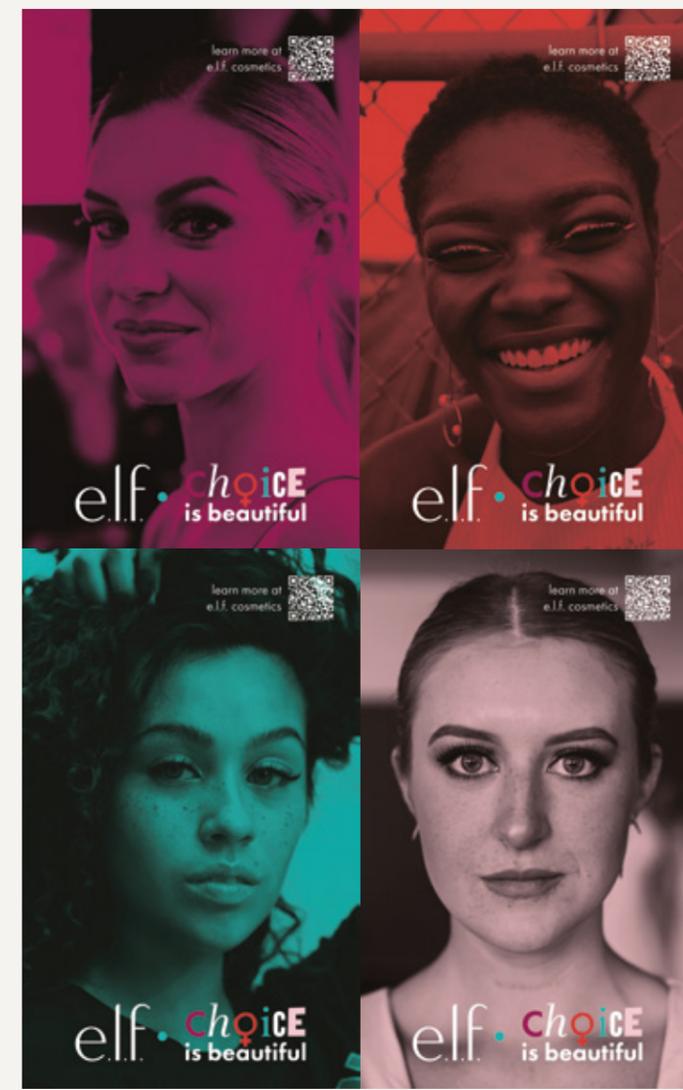
elf. choice is beautiful

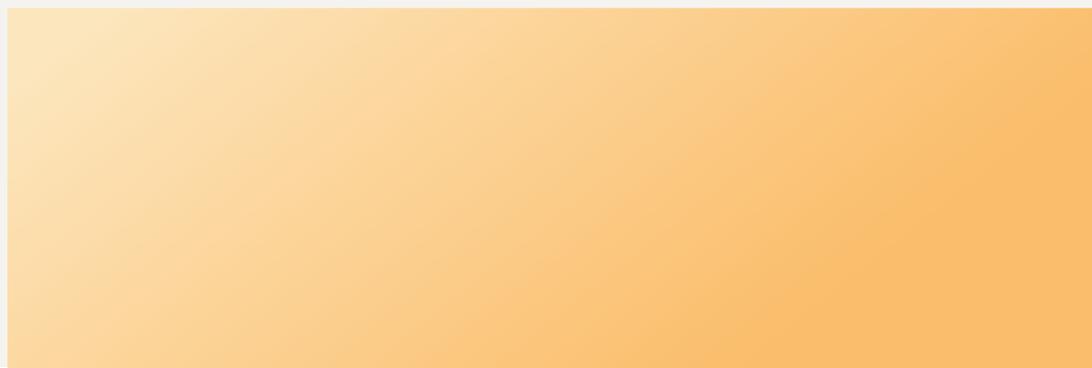
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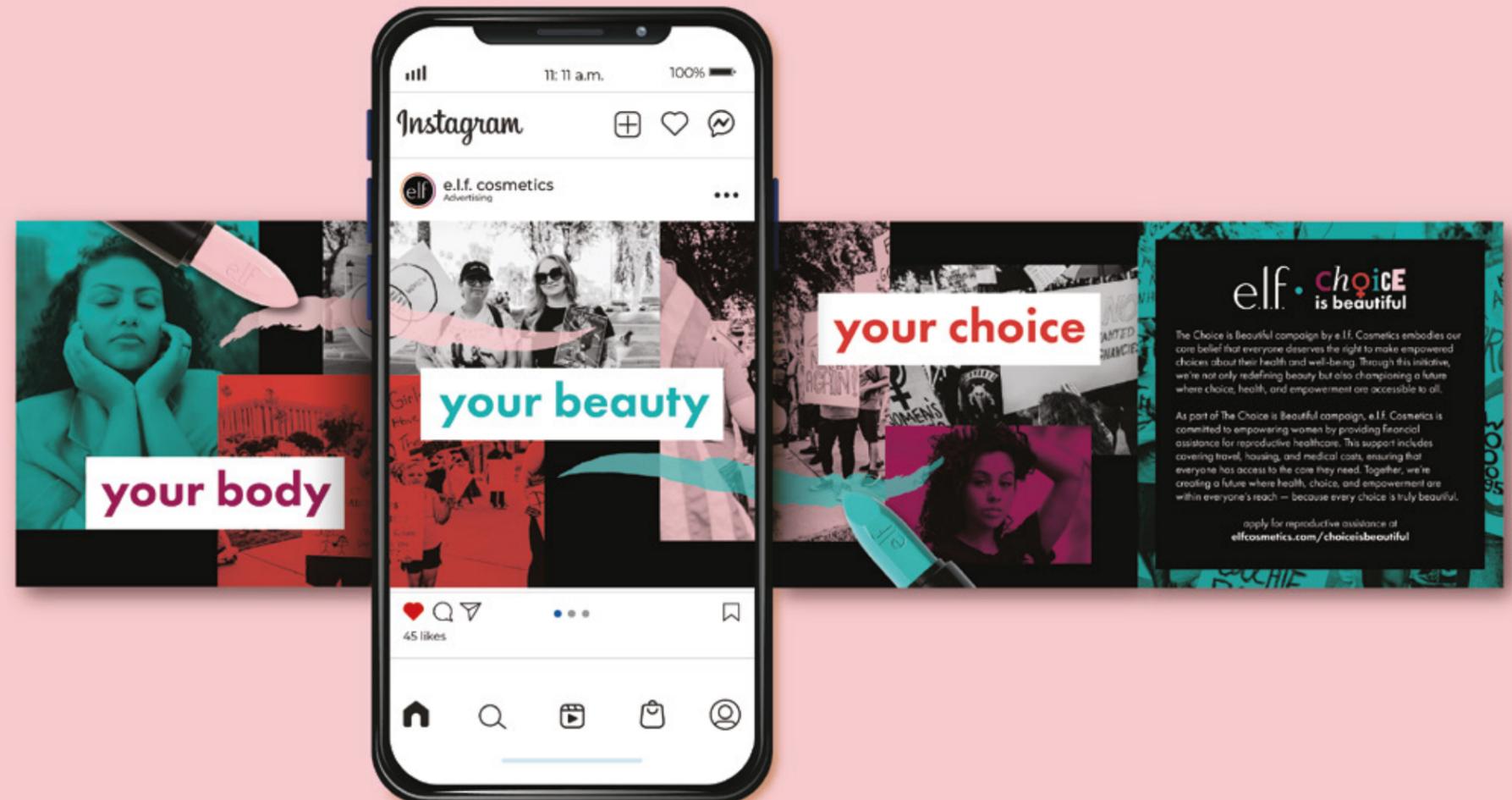
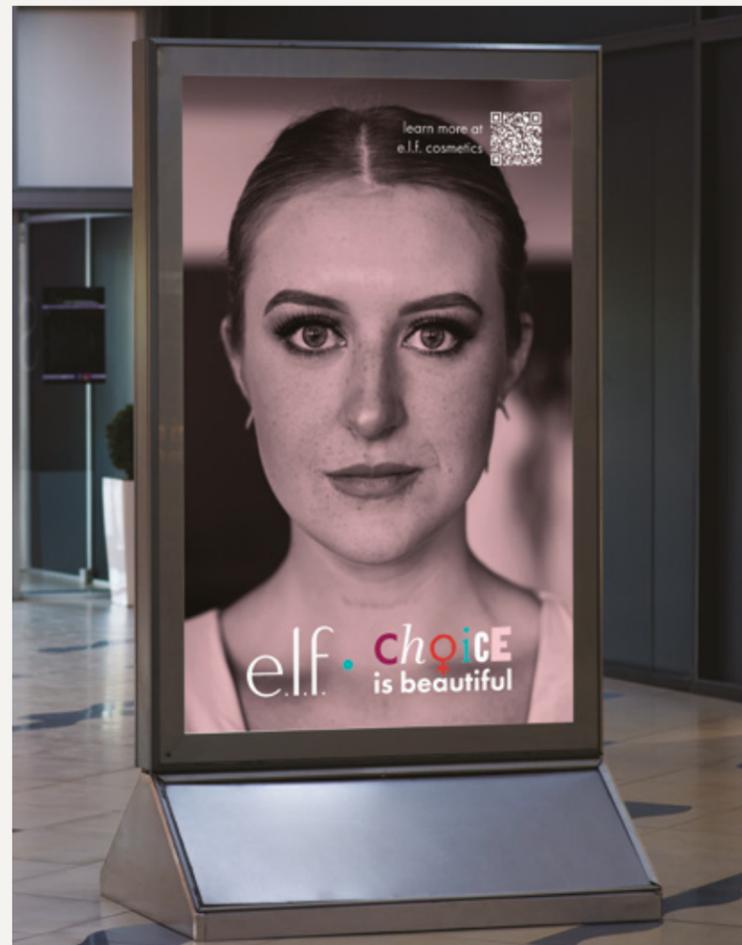
As part of The Choice is Beautiful campaign, e.l.f. Cosmetics is committed to empowering women by providing financial assistance for reproductive healthcare. This support includes covering travel, housing, and medical costs, ensuring that everyone has access to the care they need. Together, we're creating a future where health, choice, and empowerment are within everyone's reach — because every choice is truly beautiful.

Shop the Chose is Beautiful Lipsticks this March!

apply for reproductive assistance at elfcosmetics.com/choiceisbeautiful







NORDVIND Packaging



This packaging project was a way to combine the traditional Nordic art of Viking Jewelry with Scandinavia's modern design focus. I created 3 different designs, each representing a different jewelry line themed around objects for Nordic mythology.



NORDVIND DESIGN 2

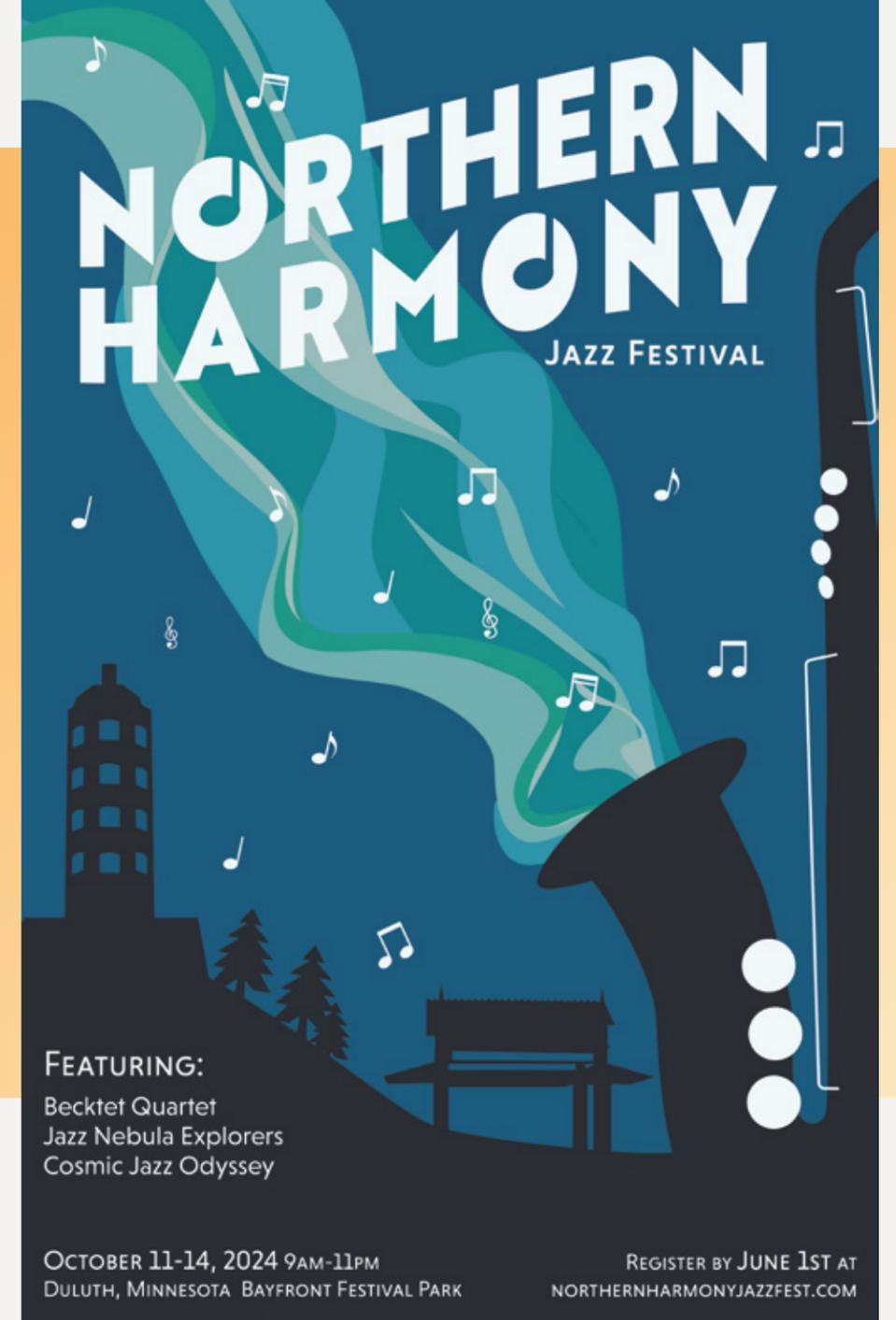


NORDVIND DESIGN 2



Northern Harmony

This is a collection of promotional materials for the fictional Northern Harmony Jazz Festival. Designs made for the festival include posters, social media, postcards, and an app all centered capturing the essence of jazz and the spirit of Duluth Minnesota. Along with promotional design, giveaways were also made to enhance the festival experience.



NORTHERN HARMONY

JAZZ FESTIVAL

NAME: *Jane Doe*

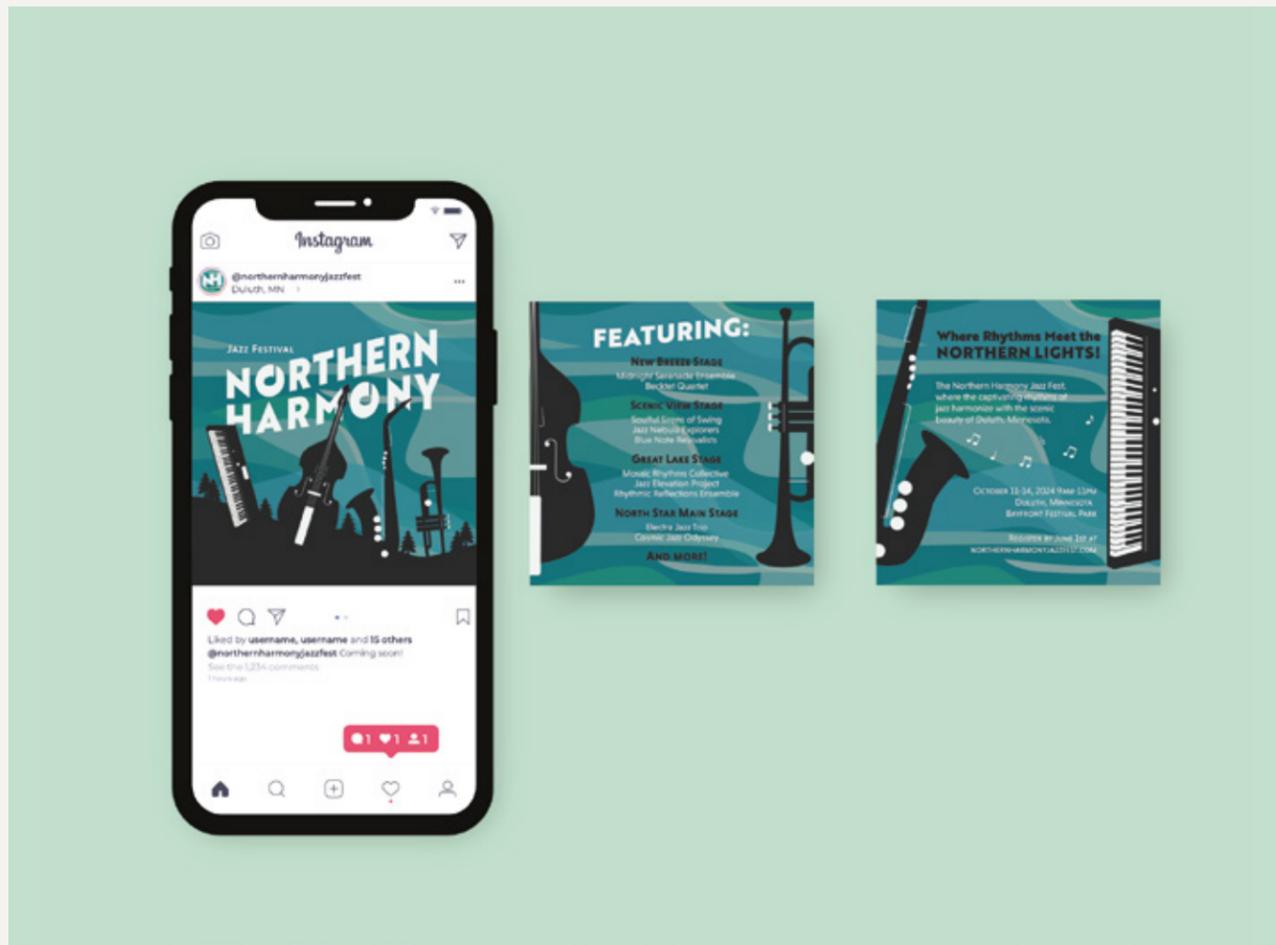
FESTIVAL MAP

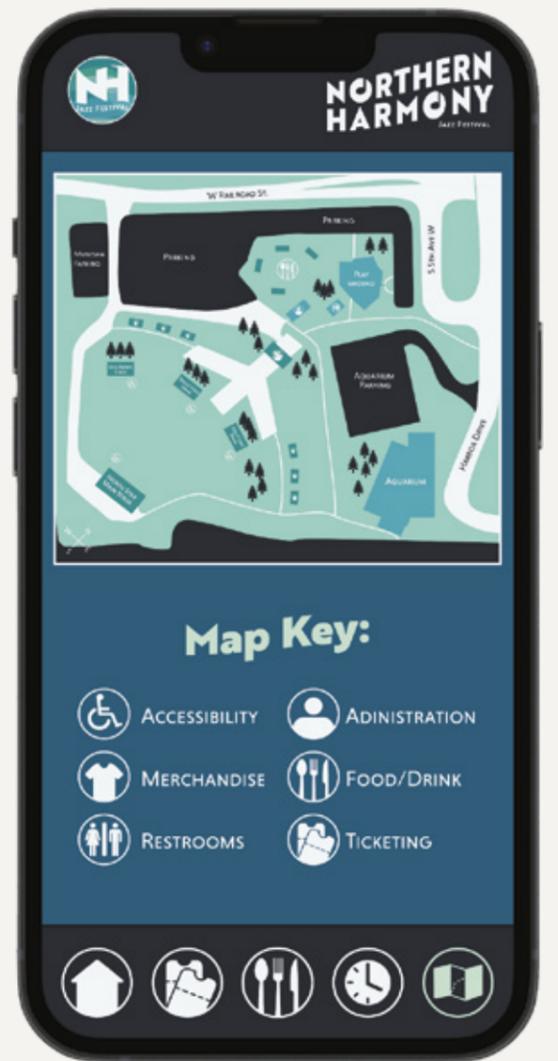
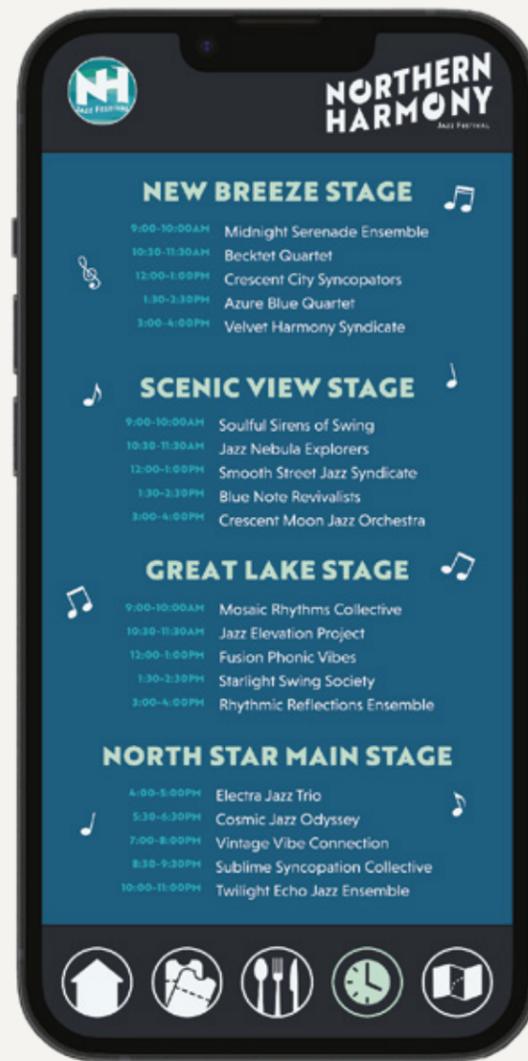
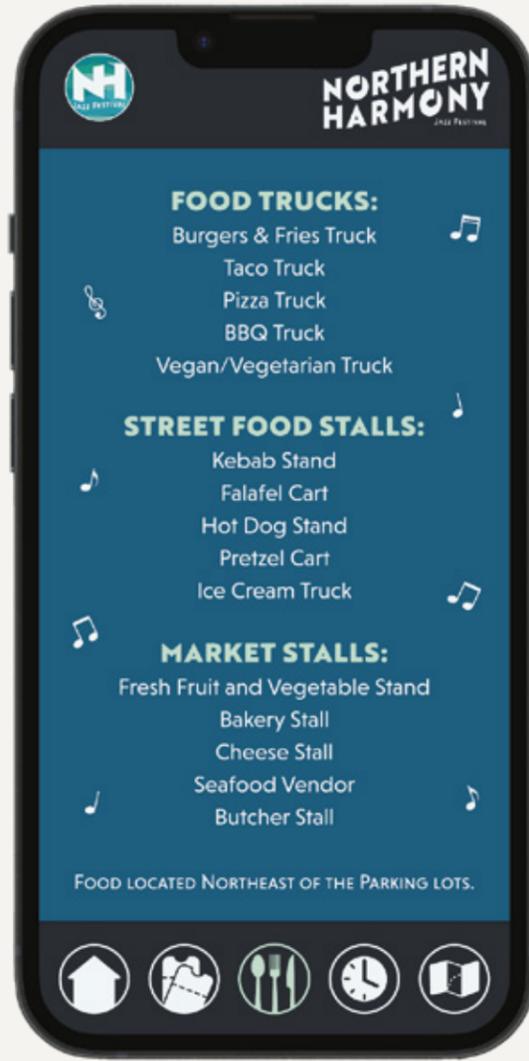
Where Rhythms Meet the NORTHERN LIGHTS!

Scan the code and get the Northern Harmony App!

NEW BREEZE STAGE	SCENIC VIEW STAGE	GREAT LAKE STAGE	NORTH STAR STAGE
9:00-10:00AM Midnight Serenade Ensemble	9:00-10:00AM Soulful Sirens of Swing	9:00-10:00AM Mosaic Rhythms Collective	9:00-10:00AM Electra Jazz Trio
10:30-11:30AM Beckett Quartet	10:30-11:30AM Jazz Nebula Explorers	10:30-11:30AM Jazz Elevation Project	10:30-11:30AM Cosmic Jazz Odyssey
12:00-1:00PM Crescent City Syncopators	12:00-1:00PM Smooth Street Jazz Syndicate	12:00-1:00PM Fusion Phonic Vibes	12:00-1:00PM Vintage Vibe Connection
1:30-2:30PM Azure Blue Quartet	1:30-2:30PM Blue Note Revivalists	1:30-2:30PM Starlight Swing Society	1:30-2:30PM Sublime Syncopation Collective
3:00-4:00PM Velvet Harmony Syndicate	3:00-4:00PM Crescent Moon Jazz Orchestra	3:00-4:00PM Rhythmic Reflections Ensemble	3:00-4:00PM Twilight Echo Jazz Ensemble









These cards combine the charm of grandma's kitchen with the convenience of easy to use recipe cards. Each cards features an illustration of the baked good on one side with the other side featuring the full recipe, as well as an icon. The blue and pink color scheme accompany the repeated scalloped circles to hint at a retro feel, with the scattered sprinkles adding a playful element that encourages you to throw on the apron and start baking!



Recipe Cards

<p>Instructions:</p> <ol style="list-style-type: none"> Combine the flour, salt and butter in a large bowl. Gently stir the butter into the flour in a clockwise motion until the butter is small. Drizzle in 1/4 cup of water and fold into the mixture with a fork until the dough comes together. Don't work it too much. Turn the dough out onto a floured surface and divide into 2 balls. Form each into a disk, wrap in plastic and refrigerate for 30 minutes. Combine the crushed strawberries, granulated sugar, flour, cinnamon, salt, vanilla and lemon juice in a large bowl, toss. Preheat the oven to 425°F. Roll out 1 disk of dough in a floured surface into a 12-inch round. Carefully place dough over a 9-inch pie plate. Gently press the dough into the plate with your fingers. Add the strawberry-rhubarb filling. Do not trim the overhanging dough. Put the pie on a baking sheet and place in the preheated oven. Bake 30 minutes, then reduce heat and bake until the crust is golden brown and the filling is bubbling, 30 minutes. Let cool completely before slicing. <p>Ingredients:</p> <ul style="list-style-type: none"> 2 1/2 cups all-purpose flour 1/2 tsp salt 2 sticks butter, at room temperature 1 cup vanilla extract 2 tbsp milk 2 cups sugar 1/2 cup brown sugar 1/2 cup cinnamon 1 tsp vanilla 1 cup lemon juice 	<p>Instructions:</p> <ol style="list-style-type: none"> Preheat the oven to 350°F and line a cupcake muffin pan with cupcake liners. In a medium bowl, whisk together flour, baking powder, and salt. Set flour mix aside. In the bowl of an electric mixer, beat butter and sugar on medium-high speed 3 minutes until thick and fluffy, scraping down the bowl as needed. Add eggs one at a time, beating well with whisk until the egg is down the bowl. Add vanilla and beat 10 seconds. Add the flour mixture in thirds alternating with the buttermilk, mixing to incorporate with each addition. Beat until just combined and smooth, and don't overmix. Divide the batter evenly into a 24-cup lined muffin or cupcake pan, filling 2/3 full. Bake for 20-23 minutes at 350°F or until a toothpick comes out clean. Let them cool in the pan for 5 minutes, then turn for and cool to room temperature before frosting. <p>Ingredients:</p> <ul style="list-style-type: none"> 2 1/2 cups all-purpose flour 1/2 cup baking powder 1/2 tsp salt 1/2 cup unsalted butter, softened 1 cup sugar 2 large eggs, room temperature 2 tsp vanilla extract 1 cup buttermilk 	<p>Instructions:</p> <ol style="list-style-type: none"> Take cream cheese out of refrigerator prior to baking to allow it to soften. Preheat oven to 350°F. Spray a 9-inch spring-form pan with cooking spray. Combine all crust ingredients in medium bowl and blend well. Firmly press crust mixture into bottom of spring-form pan. Place pan in oven and bake crust for 10 minutes. In a large bowl, beat cream cheese on low just until smooth. Add sugar and mix on low until blended. Add lemon juice, vanilla, and 1 egg to cream cheese mixture. Beat on low until blended. Add remaining eggs one at a time, beating on low just until blended. Be sure to scrape the edge and bottom of bowl after each addition. Pour filling into crust-lined pan. Bake for 75 minutes until the edges are puffed and center is almost set. Cool completely on wire rack. Cover and refrigerate for at least 4 hours. Serve with cherry pie filling on top. <p>Ingredients:</p> <ul style="list-style-type: none"> 8 1/2 cups cream cheese, room temperature 1 cup cherry pie filling 1/2 cup sugar 1/2 cup lemon juice 1/2 cup vanilla 1 egg 
<p>Instructions:</p> <ol style="list-style-type: none"> Whisk the warm milk, yeast, and 1/2 cup sugar together in the bowl of your stand mixer. Loosely cover and allow to sit for 5-10 minutes until foamy and bubbly on top. Add the remaining sugar, the eggs, butter, vanilla, nutmeg, salt, and 2 cups of flour. Beat on low speed for 2 minutes. Add remaining flour and beat on medium speed until the dough comes together and pulls away from the side of the bowl. Knead the dough in the mixer and beat for an additional 5-7 full minutes. Grease a large bowl with oil. Place the dough in the bowl and coat all sides in the oil. Cover the bowl and allow the dough to rise. Remove dough from the bowl. Roll the dough out until it is 1/2 inch thick. Using a 1-inch doughnut cutter, cut into doughnuts. Line baking sheets with parchment paper or silicone baking mats. Place doughnuts on each. Loosely cover and allow to rest for 30 minutes. Heat oil to 350°F. Add 2-3 doughnuts at a time and cook for 1 minute on each side. Remove from oil and set aside to cool. Top with frosting and sprinkles. <p>Ingredients:</p> <ul style="list-style-type: none"> 1 cup warm milk 2 1/4 tsp yeast 1/2 cup sugar 2 large eggs 1/2 cup butter 2 cups granulated sugar 2 cups unbleached flour 1/2 tsp nutmeg 1/2 tsp salt 1 large egg 	<p>Instructions:</p> <ol style="list-style-type: none"> Preheat oven to 350°F and prepare two deep 8" round cake pans by lining the bottoms with parchment paper and lightly greasing the sides. Set aside. In the bowl of a stand mixer cream together the butter, vanilla oil and sugar until creamy and well combined. Add eggs one at a time, beating until thoroughly combined after each addition. Stir in vanilla extract. In a separate, medium-sized bowl, whisk together flour, baking powder, and salt. Using a spatula, alternate adding flour mixture and buttermilk to the butter mixture, mixing until just combined after each addition. Should be completely combined. Evenly divide batter into your prepared cake pans, and bake for 30-35 minutes. When the cake is done, a toothpick should come out mostly clean with few moist crumbs. Allow cakes to cool in their cake pans for 10-15 minutes before inserting into a cooling rack to cool completely before frosting. Frost cake using any frosting and decorate with sprinkles. <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup unsalted butter, softened 1/2 cup vanilla extract 1 cup granulated sugar 1/2 cup buttermilk 1 cup unbleached flour 1/2 tsp baking powder 1/2 tsp salt 1 large egg 	<p>Instructions:</p> <ol style="list-style-type: none"> In a medium bowl, whisk together the flour, cinnamon, baking soda, and salt. In a large mixing bowl, cream together the butter and sugar until light and fluffy. Pour in the oil in a slow and steady stream. Once combined, scrape down the bowl and add in the eggs one at a time. Mix in the vanilla and scrape down the bowl again. Dump in half of the dry ingredients and give it a light mix, then add the rest and mix until just combined. Cover the bowl with plastic wrap and rest for 30 minutes. Preheat the oven to 350°F and line a large baking sheet with parchment paper. Take the dough out of the refrigerator after the 30 minutes is up. Scoop out the cookies and roll into a ball. Place onto baking sheet. Bake for 10-15 minutes or until the edges are a very pale golden color. Do not let the dough's go. Frost cookies when they are fully cooled. <p>Ingredients:</p> <ul style="list-style-type: none"> 2 1/2 cups all-purpose flour 2 tsp cinnamon 1 tsp baking soda 1/2 tsp salt 1 cup granulated sugar 1/2 cup unsalted butter 1 large egg + 1 egg yolk 1/2 cup vanilla extract 1/2 cup milk 



Instructions:

1. Take cream cheese out of refrigerator prior to baking to allow it to soften. Pre-heat oven to 300°F.
2. Spray a 9 inch spring-form pan with cooking spray. Combine all crust ingredients in medium bowl and blend well.
3. Firmly press crust mixture into bottom of spring-form pan. Place pan in oven and bake crust for 10 minutes.
4. In a large bowl, beat cream cheese on low just until smooth. Add sugar and mix on low until blended.

Ingredients:

- 1 1/4 cup of graham cracker crumbs
- 1 can of cherry pie filling
- 1 1/4 cup of sugar
- 1 tsp of cinnamon
- 6 tbsp of butter (2/3 stick)
- 4 (oz) pkg. of cream cheese
- 1 tbsp of lemon juice
- 1 tsp of vanilla
- 4 Eggs

5. Add lemon juice, vanilla, and 1 egg to cream cheese mixture. Beat on low until blended.
6. Add remaining eggs one at a time, beating on low just until blended. Be sure to scrape the edge and bottom of bowl after each addition.
7. Pour filling into crust lined pan. Bake for 75 minutes until the edges are puffed and center is almost set.
8. Cool completely on wire rack. Cover and refrigerate for at least 4 hours. Serve with cherry pie filling on top.



Instructions:

1. Preheat the oven to 350°F and line a cupcake/ muffin pan with cupcake liners.
2. In a medium bowl, whisk together flour, baking powder, and salt. Set flour mix aside.
3. In the bowl of an electric mixer, beat butter and sugar on medium-high speed 5 minutes until thick and fluffy, scraping down the bowl as needed.
4. Add eggs one at a time, beating well with each addition then scrape down the bowl. Add vanilla and beat to combine.

Ingredients:

- 1 1/4 cups all-purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter, softened
- 3/4 cup sugar
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1/2 cup buttermilk

5. Add the flour mixture in thirds alternating with the buttermilk, mixing to incorporate with each addition.
6. Beat until just combined and smooth, and don't over-mix. Divide the batter evenly into a 12-count lined muffin or cupcake pan, filling 2/3 full.
7. Bake for 20-23 minutes at 350°F, or until a toothpick comes out clean.
8. Let them cool in the pan for 5 minutes, then transfer and cool to room temperature before frosting.



Instructions:

1. Combine the flour, salt and butter in a large bowl. Gently cut the butter into the flour in a crisscross motion until the butter is small.
2. Drizzle in 1/2 cup ice water and fold into the mixture with a fork until the dough comes together. Don't work it too much.
3. Turn the dough out onto a floured surface and divide into 2 balls. Form each into a disk, wrap in plastic and refrigerate for 30 minutes.
4. Combine the rhubarb, strawberries, granulated sugar, flour, cinnamon, salt, vanilla and lemon juice in a large bowl; toss.

Ingredients:

- 2 1/2 cups all-purpose flour
- 1/2 tsp salt
- 2 sticks butter, in chunks
- 1/2 tsp ground cinnamon
- 2 tsp vanilla extract
- 2 tbsp milk
- 2 tbsp sugar
- 1 1/4 pounds rhubarb
- 2 pints strawberries
- 1 cup sugar

5. Preheat the oven to 425°F. Roll out 1 disk of dough on a floured surface into a 12-inch round. Carefully place dough over a 9-inch pie plate.
6. Gently press the dough into the plate with your fingers. Add the strawberry-rhubarb filling. Do not trim the overhanging dough.
7. Put the pie on a baking sheet and place in the preheated oven. Bake 20 minutes, then reduce heat and bake until the crust is golden brown and the filling is bubbling, 50 minutes.
8. Let cool completely before slicing.





Instructions:

1. Whisk the warm milk, yeast, and 1 tbsp sugar together in the bowl of your stand mixer. Loosely cover and allow to sit for 5–10 minutes until foamy and frothy on top.
2. Add the remaining sugar, the eggs, butter, vanilla, nutmeg, salt, and 2 cups of flour. Beat on low speed for 1 minute. Add remaining flour and beat on medium speed until the dough comes together and pulls away from the sides of the bowl.
3. Keep the dough in the mixer and beat for an additional 5–7 full minutes.

Ingredients:

- 1 cup warm milk
- 2 1/4 tsp dry yeast
- 1/3 cup sugar
- 2 large eggs
- 6 tbsp unsalted butter
- 1–2 quarts vegetable oil
- 1 tsp vanilla extract
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 4 cups flour

4. Grease a large bowl with oil. Place the dough in the bowl and coat all sides in the oil. Cover the bowl and allow the dough to rise.
5. Remove dough from the bowl. Roll the dough out until it is 1/2 inch thick. Using an inch doughnut cutter, cut into doughnuts.
6. Line baking sheets with parchment paper or silicone baking mats. Place doughnuts on each. Loosely cover and allow to rest for 30 minutes.
7. Heat oil to 375°F. Add 2–3 doughnuts at a time and cook for 1 minute on each side. Remove from oil and set aside to cool.
8. Top with frosting and sprinkles.



Instructions:

1. Preheat oven to 350°F and prepare two deep 8" round cake pans by lining the bottoms with parchment paper and lightly greasing the sides. Set aside.
2. In the bowl of a stand mixer cream together the butter, canola oil and sugar until creamy and well-combined.
3. Add eggs, one at a time, beating until thoroughly combined after each addition. Stir in vanilla extract.
4. In a separate, medium-sized bowl, whisk together flour, baking powder, and salt.

Ingredients:

- 1/2 cup unsalted butter softened
- 1/2 cup vegetable oil
- 1 1/2 granulated sugar
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking powder
- 1 1/4 cup buttermilk
- 1 batch of frosting
- 4 large eggs
- 1/2 tsp salt

5. Using a spatula, alternate adding flour mixture and buttermilk to the butter mixture, mixing until just combined after each addition. Should be completely combined.
6. Evenly divide batter into your prepared cake pans, and bake for 30–35 minutes. When the cake is done, a toothpick should come out mostly clean with few moist crumbs.
7. Allow cakes to cool in their cake pans for 10–15 minutes before inverting onto a cooling rack to cool completely before frosting.
8. Frost cake using any frosting and decorate with sprinkles.



Instructions:

1. In a medium bowl, whisk together the flour, cornstarch, baking soda, and salt.
2. In a large mixing bowl, cream together the butter and sugar until light and fluffy. Pour in the oil in a slow and steady stream.
3. Once combined, scrape down the bowl and mix in the eggs one at a time. Mix in the vanilla and scrape down the bowl again.
4. Dump in half of the dry ingredients and give it a light mix, then add in the rest and mix until just combined. Cover the bowl with plastic wrap and chill for 30 minutes.

Ingredients:

- 2 1/2 cups all purpose flour
- 2 tbsp cornstarch
- 1 tsp baking soda
- 10 tsp unsalted butter
- 1 cup granulated sugar
- 1/4 cup vegetable or canola oil
- 1 large egg + 1 egg yolk
- 2 tsp vanilla extract
- 1 batch of frosting
- 1/2 tsp salt

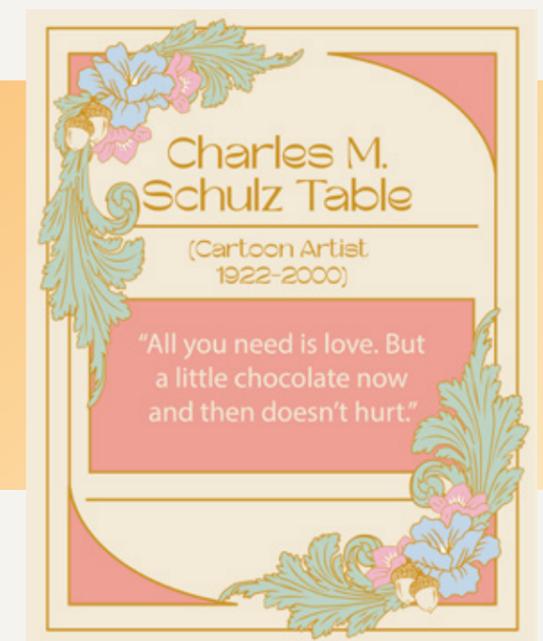
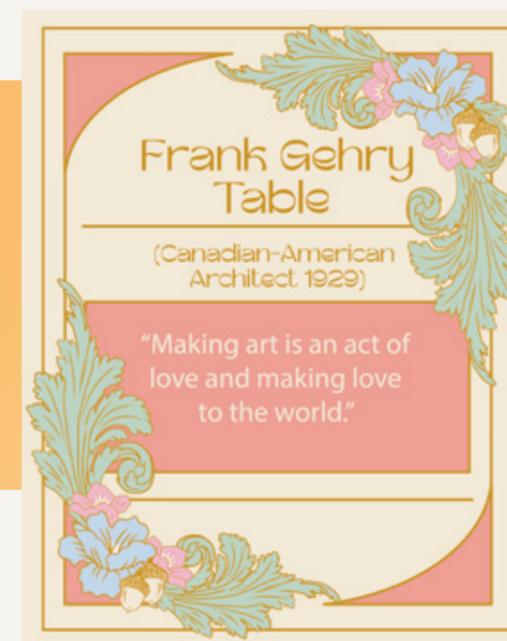
5. Preheat the oven to 350°F and line a large baking sheet with parchment paper.
6. Take the dough out of the refrigerator after the 30 minutes is up. Scoop out the cookies and roll into a ball. Place onto baking sheet.
7. Bake for 12–15 minutes or until the edges are a very pale golden color. Do this until the dough is gone.
8. Frost cookies when they are fully cooled.

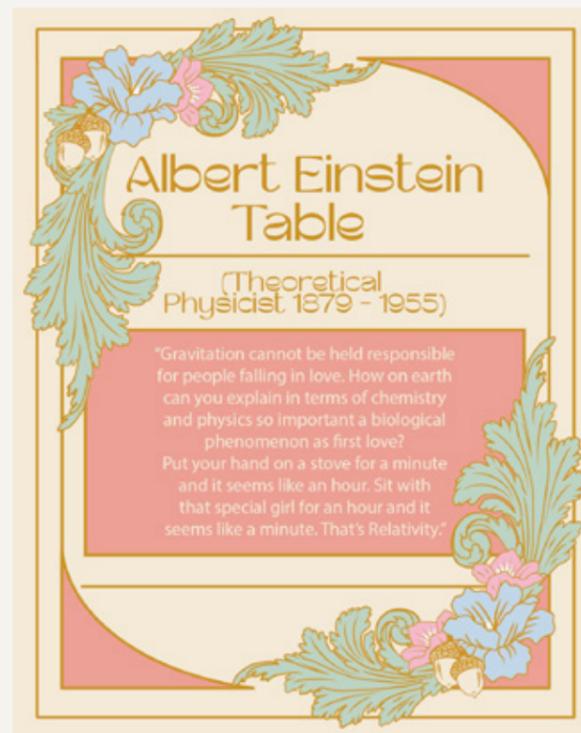
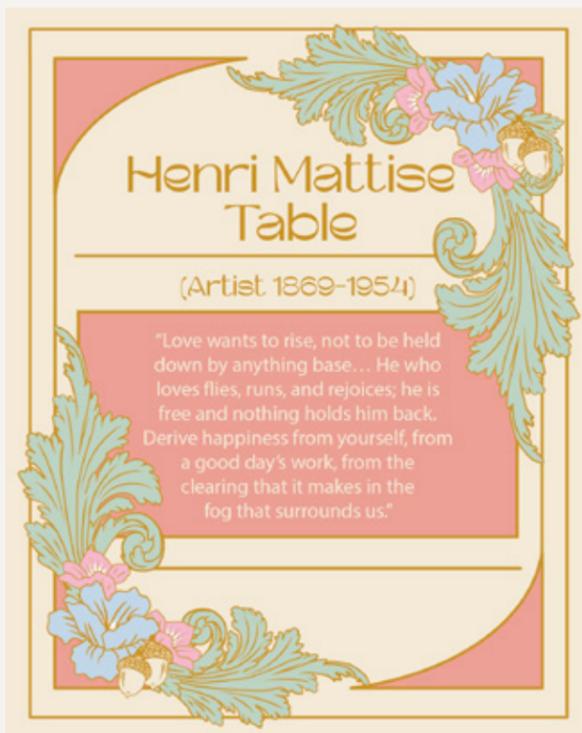
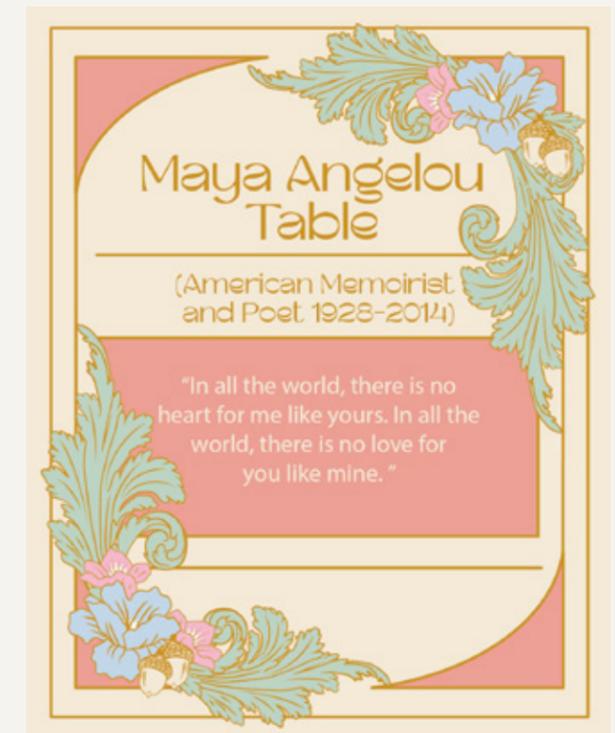
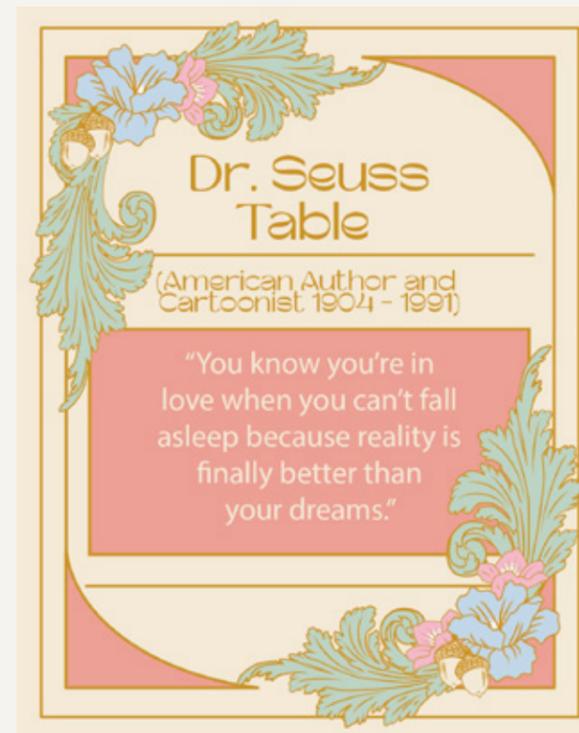




Wedding Signage

I designed these signs for my co-worker's wedding ceremony. We made 9 original signs along with 11 table signs. Each sign has a unique layout with a overarching theme meant to subtly nod to art nouveau while including objects that were significant to the couple such as acorns and leaf designs commonly seen on antique furniture at Glensheen Mansion, where the couple first met.







Welcome To Our Special Day

We're so happy you're here!
Please sit wherever you like. We are all family!

Unplugged Ceremony

We kindly ask that you please put away your phones and cameras during the ceremony. We have amazing Anna here to capture it all. Just fully enjoy this moment with us!

Love, *Aaron & Missy*



Desserts

Cupcakes

Strawberry Shortcake Cupcake
with Homemade Whipped Cream Frosting

S'more Cupcake
with Homemade Marshmallows
Cream Frosting

Macarons

Raspberry Chambord Macaron
Raspberry Jell, Raspberry Chambord Buttercream
with Raspberry Jam Center.
GLUTEN FREE. Contains milk, tree nuts, & eggs.

Wedding Cake Macaron
Celebrate the our wedding with some wedding cake with a twist.
GLUTEN FREE. Contains Milk, Tree Nuts.

Peach Cobbler Macaron
Peach cobbler buttercream with peach jam center.
GLUTEN FREE. Contains Tree Nuts.

Cake

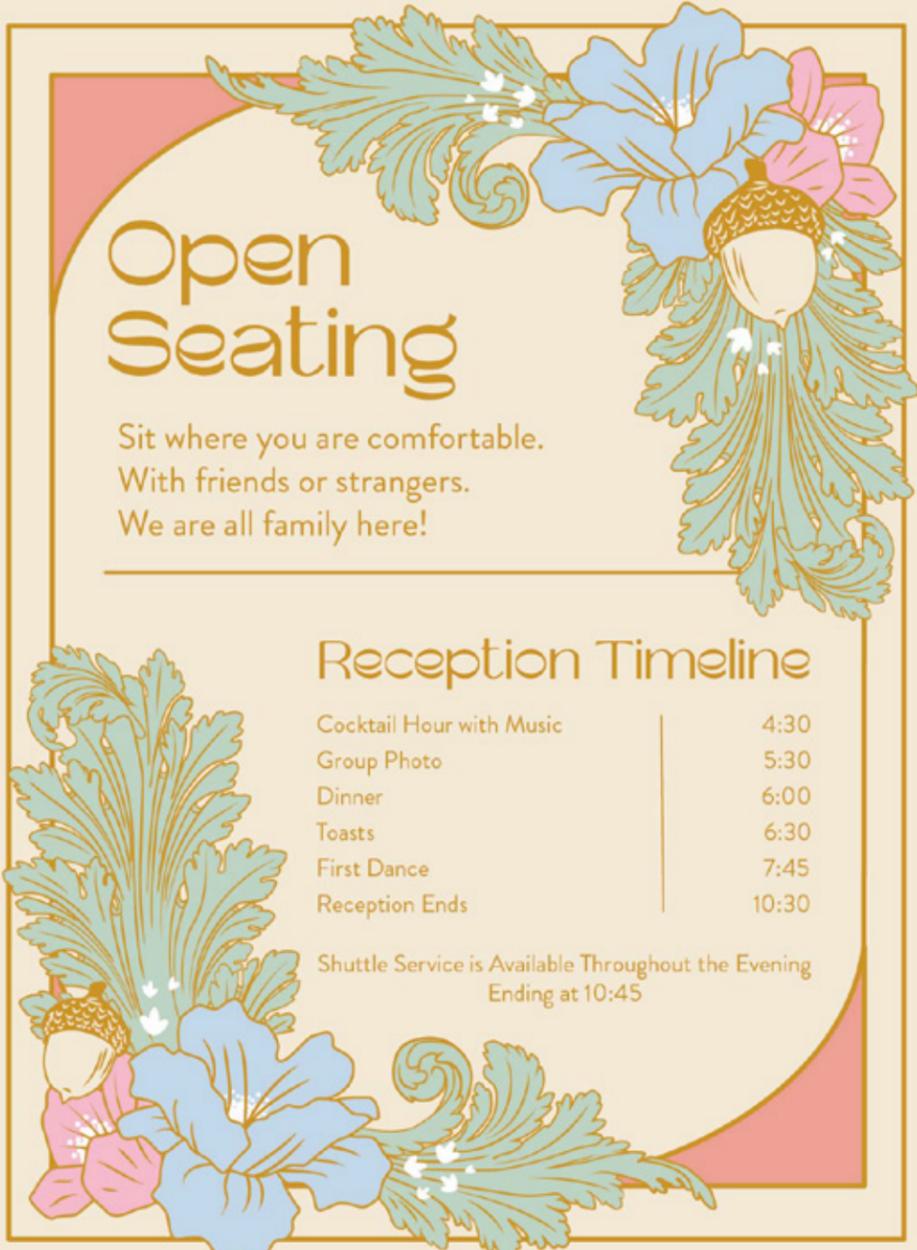
It's a piece of cake to
bake a pretty cake!

Chocolate and Vanilla Bean cakes filled with two layers of Oreo buttercream and one layer of Confetti Buttercream. Confetti Buttercream on the outside topped with Chocolate and Vanilla Bean Macaroons, finished with Oreo pieces.



Take A Break

Grab a piece, or a few,
and let's bring this picture
to life, one puzzle piece
at a time!

Open Seating

Sit where you are comfortable.
With friends or strangers.
We are all family here!

Reception Timeline

Cocktail Hour with Music	4:30
Group Photo	5:30
Dinner	6:00
Toasts	6:30
First Dance	7:45
Reception Ends	10:30

Shuttle Service is Available Throughout the Evening
Ending at 10:45



Reception Timeline

Cocktail Hour with Music	4:30
Group Photo	5:30
Dinner	6:00
Toasts	6:30
First Dance	7:15
Reception Ends	10:30

Shuttle Service is available until 10:30 pm.
Shuttle will leave the Grainary to the Hampton Inn
at 7:30, 8:30, 9:30, & 10:30.

We're so glad you're here!

Guest Seating

Table 2 - Ernest Hemingway

Darlene Hansen	Caleb Wedin	Travis Hansen
Ronald Hansen	Ava Natale	Caleb Hansen
Sherrie King	Kim Schulz	Noah Hansen
Jon King	Bill Schulz	Kara Plante
Jami Tomhave	Felix Schulz	Glenn Plante
Luke Tomhave	Miles Schulz	Bailey Plante
Emma Justine Natale	Ollie Schulz	Paiton Plante
	Laura Hansen	

Table 3 - Pablo Neruda

Emily Bergstedt
Seth Bergstedt
Breea Rasmussen
Makayla Stirewalt
Gino Bertogliat
Anna Gault
Josiah Anthony
Emily Tusken
Jack McCormick

Table 4 - Caravaggio

Amy Degerstrom
Sean Degerstrom
Zoe Degerstrom
Max Degerstrom
Liz James
Faren
Jim Klueg
Cedar Schoenberg
Karley Schoenberg
Tayler Schoenberg
Holly Rosendahl
Matt Rosendahl

Table 5 - Maya Angelou

Erica Bass
Al Bass
Ian Bass
Tanner Bass
Hannah Matzke
Debbie Stafne
Dave Stafne
Ryan Stafne
Noian Stafne
Sarah Stafne
Jennifer Kammeyer
Jeannine Saari

Table 6 - Dr. Seuss

Sher Lind
Jenni Lowe
Steve LaFave
Mike Lowe
Lori Melton
Jessi Wassgren
Ty Johnson
Bryn Johnson
Beck Johnson
Anna McParlan
Guest of Anna McParlan

Table 7 - Charles M. Schulz

Paula Williams
Steve Williams
Laura Perlinger
Grant Williams
Samantha Dignan
Reed Williams
Laine Williams
Laine Williams Guest
Julie Spiering
Lisa Geissler
John Geissler

Table 8 - Frank Gehry

Sharon Hansen
Bob Hansen
Kendra Hansen
Brian Hansen
Kara Hansen
Josh Hansen
Jennifer Johnson
Dave Johnson
Nicole Stetz
Jenna Stetz
Dion Hansen
Scott Hansen

Table 9 - Henri Matisse

Mary Jo Johnson
Tim Larson
Rae Ann Johnson
Dan Johnson
Denise Plunkett
Jeff Plunkett
Jacinta Roth
Quentin Roth
Cheryl Tiburzi
Greg Tiburzi
Terri Gedde
Bill Gedde

Table 10 - Albert Einstein

Jill Erickson
Larry Erickson
Lori Fredrickson
Derek Fredrickson
Dianne Johnson
Ken Johnson
Jovia Shine
Rick Majerle
Mary Anderson
Kane Tewes

Table 11 - Oscar Hammerstein II

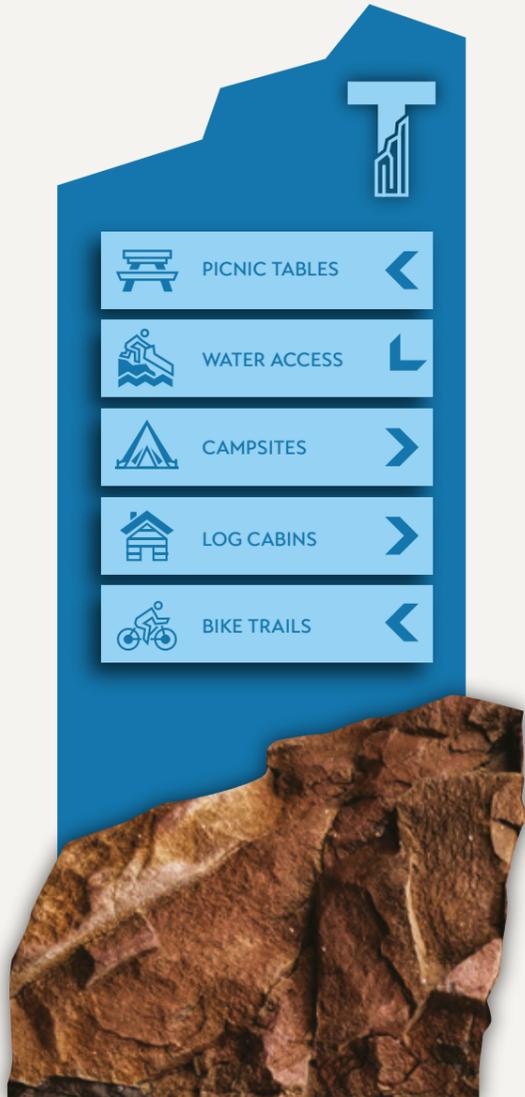
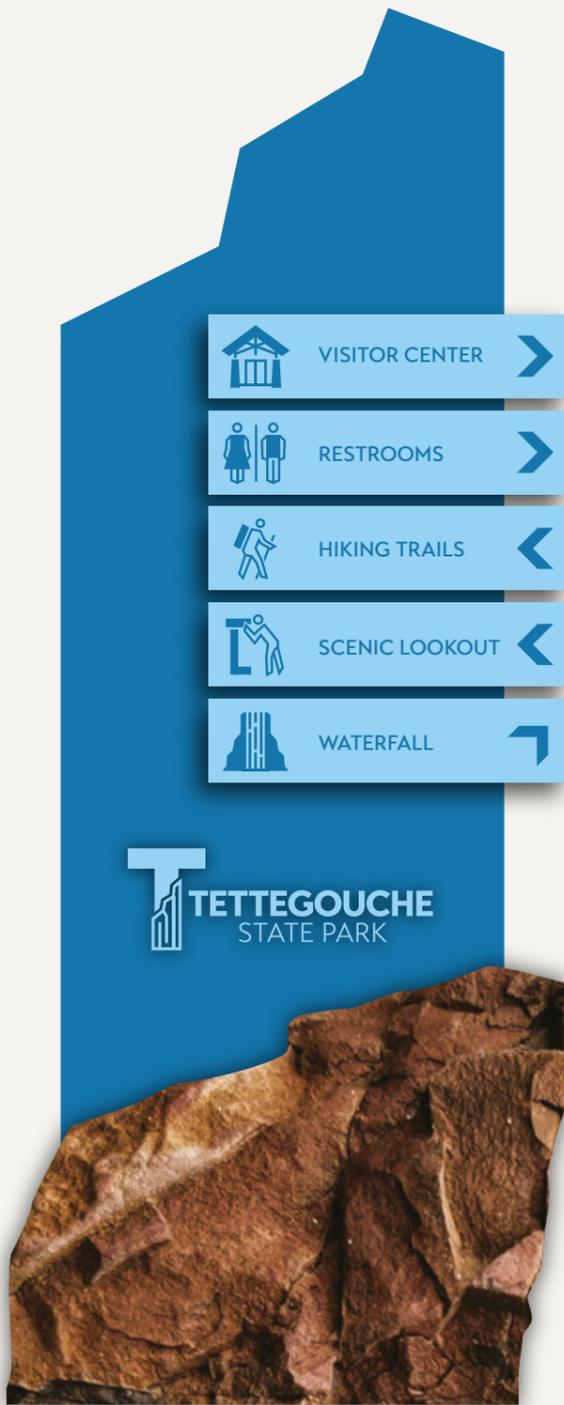
Bev Bernhardson
Tim Bernhardson
Milissa Milligan
Brent Blatchford
Ashley Blatchford
Rhiannon Blatchford
Boden Blatchford
Brady Blatchford
Guest of Brady Blatchford
Carol Blatchford



Tettegouche Signage

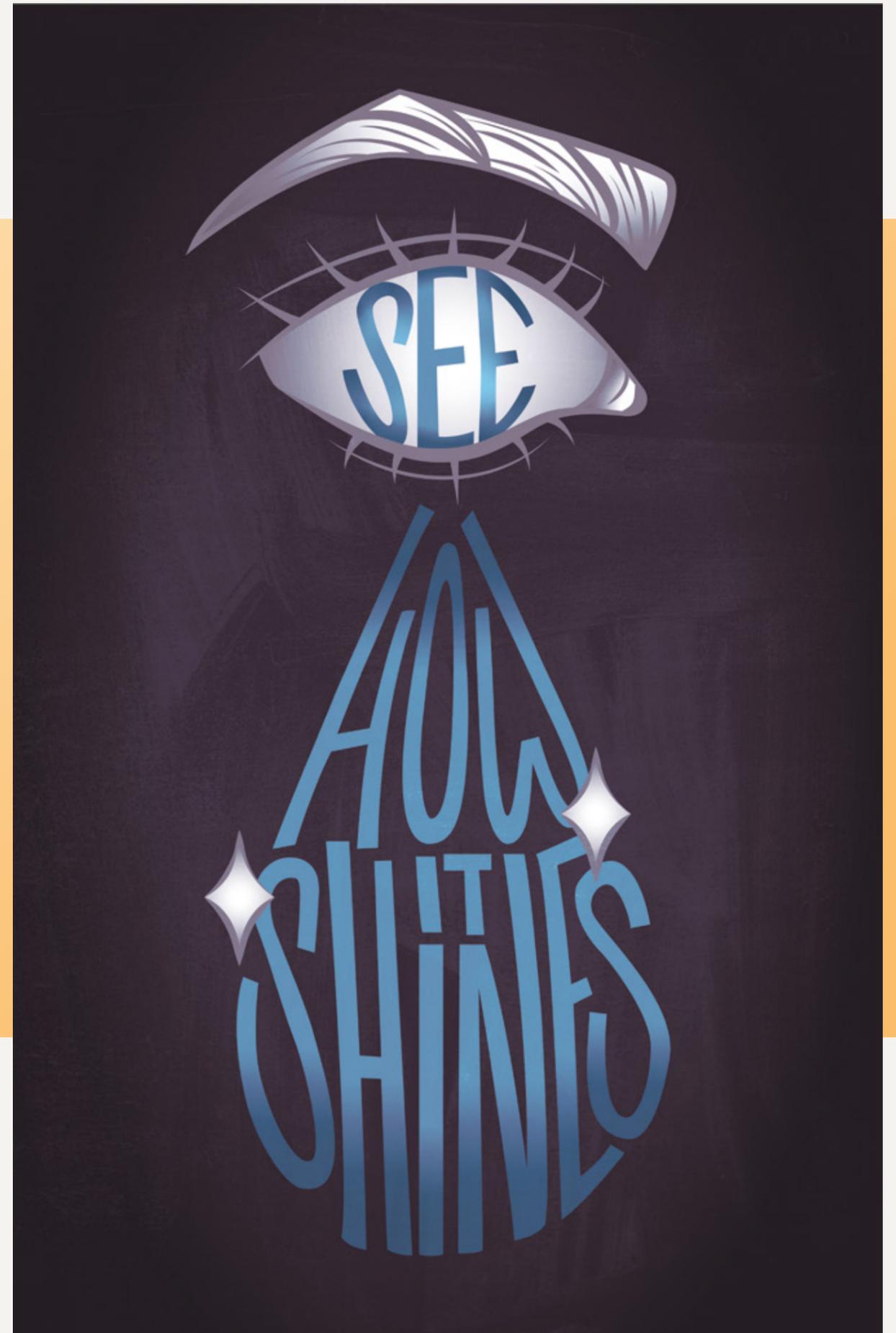
This was a fun project focused on designing a logo, icons and signage for Tettegouche State Park in Minnesota. My goal was to capture the cliff-side features of the park in the logo, carrying that style throughout the rest of the project.

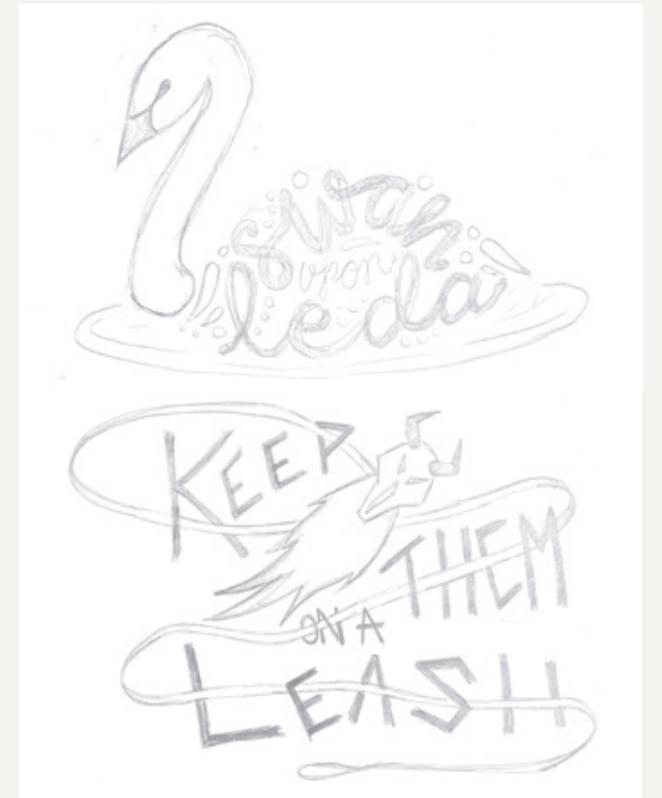




Handlettering Design

This was an opportunity to approach typography from a hand-drawn perspective. As an illustrator this was a great way to think of the letters as shapes and lines, using them as an image rather than only viewing the letters as the piece of the alphabet they represent. I approach this idea by using lyrics and song titles by the artist Hozier.





Layout Design

GRAD



Holly Feist

CLASS OF 2024 - CENTRAL HIGH SCHOOL

Please Join Us!

SUNDAY MAY 26

OPEN HOUSE 1PM - 5PM



The Feist Residence

13550 CO RD 51,
COLOGNE, MN 55322

Sister's Graduation Invitations

Beyond the Bakery: Wine Making

Fall is the perfect time to make wine for about 10 years I have been growing my own grapes and making my own wine. It's a perfect holiday gift for your family and friends. Spend your fall learning a skill that results beyond the bakery!

Ingredients

- 4 cups sugar
- 1 (12) Red or white wine grape concentrate - any flavor except citrus, Rosé or 1.25 natural package active dry yeast
- 3 to 4 quarts cold water, or as needed

Instructions

Combine sugar, grape concentrate, and yeast in a 1-gallon jug. Fill the jug the rest of the way with cold water. Stir or shake well until the sugar has dissolved and the mixture is well combined. It is a good idea to use the opening of the jug. Before the mixture with a rubber band. Place jug in a cool dark place. When it is dry, you will notice the bubbles starting to expand. The sugar level will rise. After the bubbles have subsided, when it is ready to drink, 1 bottle about 1 week later.

A Speak Feed At Our Next Edition...

A new season means new recipes! Our winter edition consists of cozy classics as well as new recipes to try with the family on a winter day. Some are sure to be a hit.

Thank you for Reading!

Subscribe to our newsletter go to www.rosebakery.com

Rose's Bakery
Fall Edition 2023
Homemade Fall Favorites
Pumpkin & Apple
What's Inside!
Favorite Fall Flavors Page 2
Pumpkin Pancakes Page 3
Perfect Pumpkin Pie Page 4
Apple Crisp Page 5
Beyond the Bakery Page 6

Perfect Pumpkin Pie

For many years I have grown my own pumpkins in my garden with my grandchildren. We originally planted them in June and they are ready for harvest in late September and early October. Not only is growing pumpkins fun, but it is also rewarding to know exactly where your ingredients come from.

Ingredients

- 1 (15 ounce) can of pumpkin puree
- 1 (14-ounce) can of sweetened condensed milk
- 2 large eggs
- 1 teaspoon of ground cinnamon
- 1/2 teaspoon of finely ground ginger
- 1/2 teaspoon of ground nutmeg
- 1/2 teaspoon of salt
- 1 (9 inch) unbaked pie crust

Instructions

Combine pumpkin puree, condensed milk, egg, cinnamon, ginger, nutmeg, and salt in a medium bowl.

Whisk ingredients together until smooth. It should look like the picture below.

Pour the pie filling mixture into the crust evenly. If needed you can smooth the top with a spatula.

Bake in the preheated oven for 35 minutes. Reduce oven temperature to 350 degrees F (175 degrees C).

Continue baking until a knife inserted comes out clean, 35 to 40 minutes. Let cool before serving and enjoy!

Fresh or Canned Pumpkin?

Note that this recipe calls for canned pumpkin, not "pumpkin pie filling," which is already spiced. If you plan to use the spices and seasonings called for in this recipe, get for unflavored canned pumpkin.

Pumpkin Spice?

It is absolutely okay to use a ready-made pumpkin spice mix. They are usually a combination of ground cinnamon, ginger, allspice, nutmeg, and sometimes cloves. Using a premade spice is much easier, especially if measuring ingredients is something that is new to you.

While there's no shame in using canned pumpkin, some folks prefer the flavor and satisfaction you get from using fresh pumpkin. If that's you, use the recipe for making pumpkin puree from scratch. A 1 1/2 pound pumpkin yields about 2 cups of roasted pumpkin, the same as a 15-ounce can of pumpkin puree that you get from the store.

Rose's Bakery Newsletter

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My Favorite Fall Flavors

Pumpkin Apple Cinnamon

We can't talk fall without mentioning pumpkin. Using pumpkin puree in our recipes is a staple. It's a versatile ingredient that can be used in many ways. In this recipe, we use it to make a delicious pumpkin pie. The pie is a classic fall treat that is perfect for any occasion. It's a simple recipe that anyone can make. The ingredients are easy to find and the instructions are straightforward. The result is a delicious and satisfying dessert that is perfect for the fall season.

Pumpkin Pancakes

Many people only think of pumpkin puree when they think of pumpkin pie. However, it can be used in many other ways. In this recipe, we use it to make pumpkin pancakes. These pancakes are a delicious and healthy breakfast option. They are easy to make and taste great. The ingredients are simple and the instructions are easy to follow. The result is a delicious and satisfying breakfast that is perfect for the fall season.

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Apple Prep.

When you are preparing your apples for the pie, it's important to choose the right variety. Some varieties are sweeter, while others are more tart. In this recipe, we use a mix of varieties to get the best of both worlds. The apples are washed, sliced, and then tossed in a little lemon juice to prevent them from browning. This is a simple step that makes a big difference in the final result.

Instructions

Combine all ingredients together.

Bake in the preheated oven for 35 minutes. Reduce oven temperature to 350 degrees F (175 degrees C).

Continue baking until a knife inserted comes out clean, 35 to 40 minutes. Let cool before serving and enjoy!

Apple Crisp

The crisp is a delicious and healthy dessert that is perfect for the fall season. It's a simple recipe that anyone can make. The ingredients are simple and the instructions are easy to follow. The result is a delicious and satisfying dessert that is perfect for the fall season.

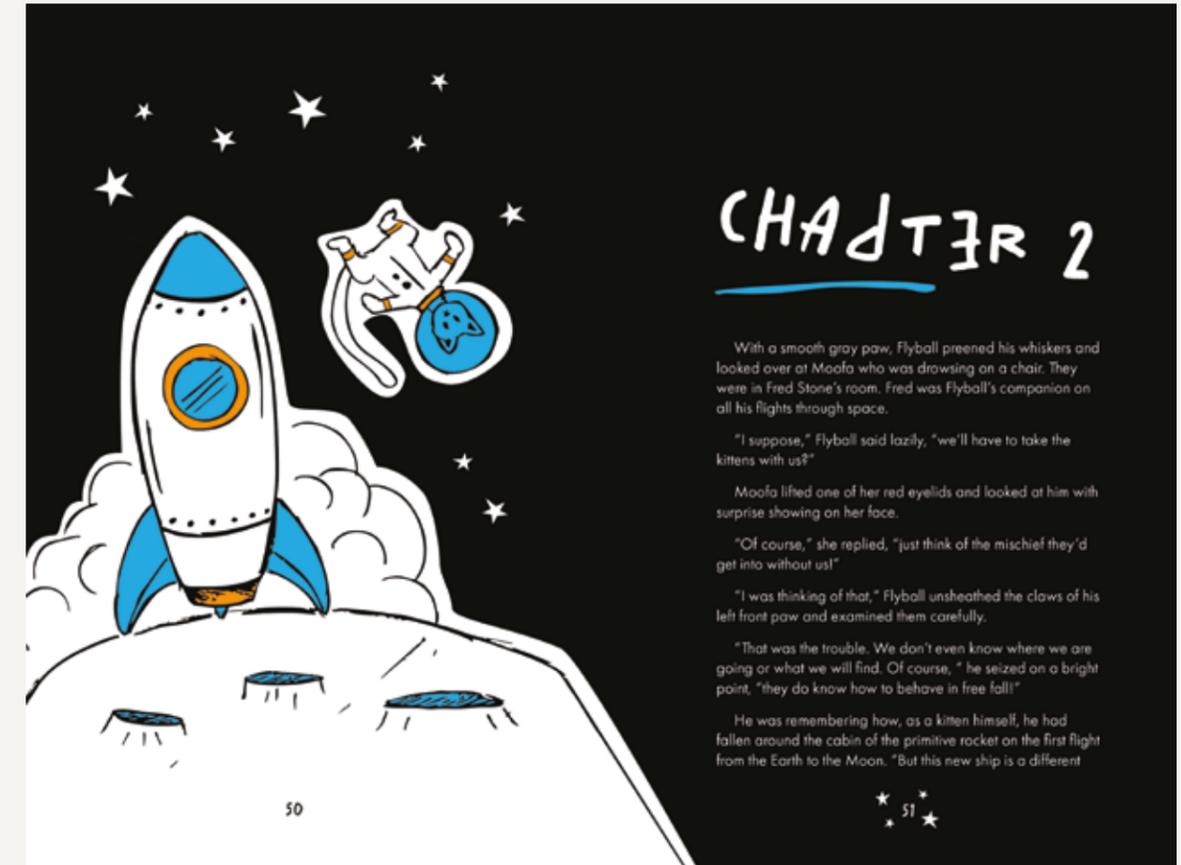
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The Melting Brain Magazine Article





Space Cat and the Kittens Children's Book





SCREEN TIME

Photography and Video Art
in the Internet Age

Co-curated by Richard Reinhart and Phillip Prodger

Organized by
Curatorial
Producers, Advisors, Dr. Braken

September 5 – October 31, 2024

Image credit: Marilyn Minter (USA, b. 1948), *Midlow Sparkle*, 2007.

DREAMING OUR FUTURES

Ojibwe and Očhéthi Šakówiŋ Artists and Knowledge Keepers



September 3 – December 28, 2024



This exhibition is organized by Katherine E. Nash Gallery
at the University of Minnesota.

Bobby Dues Wilson, *Synthetic by Nature*, 2012. Spray paint on skateboard decks.
Collection of Minnesota Historical Society, AV2013.7



From, the Future

Jennifer
Steinkamp

Courtesy of the artist and Lehmann Maupin, New York, Seoul and London

Tweed Museum of Art

Professional Experience

“In offering this collection to the university, I am prompted by the knowledge that it can have a maximum usefulness in a teaching program both for students at the university on any of its campuses and for citizens of the state at large.”

Alice Tweed
June 2, 1950



Chamber Music in the Museum

A performance by vocal artists responding to the work of a visual artist in the Tweed Museum of Art. Christopher Mason, Director of Choral Activities, and University of Minnesota Duluth Chamber Music singers selected pieces inspired by Stuart Klipper's landscape photographs in the exhibition *Passages*.



@tweedmuseum
@tweedsings

Measure Me, Sky! by Elaine Hagenberg

Measure me, sky!
Tell me I reach by a song
Nearer the stars;
I have been little so long.

Horizon, reach out!
Catch at my hands,
stretch me taut,
Rim of the world:
Widen my eyes by a thought.

Sky, be my depth,
Wind, be my width
and my height,
World, my heart's span;
Loveliness, wings for my flight.

Poem by Leonora Speyer

To be Sung on the Water by Samuel Barber

Beautiful, my delight,
Pass, as we pass the wave.
Pass, as the mottled night
Leaves what it cannot save,
Scattering dark and bright.

Beautiful, pass and be
Less than the guiltless shade
To which our vows were said;
Less than the sound of the oar
To which our vows were made,
Less than the sound of its blade
Dipping the stream once more.

Poem by Louise Bogan

The Storm is Passing Over arranged by Barbara W. Baker

Have courage my soul,
And let us journey on,
Though the night is dark,
And I am far from home.
Thanks be to God,
the morning light appears.

The storm is passing over.
The storm is passing over.
The storm is passing over.
Hallelujah.

Words by Charles Albert Tindley

Image credit:
Stuart Klipper. Storm over the Shoreline, Duluth, Lake County, MN, 1985.
Photograph and Collection of Tweed Museum of Art, 2015. Gift of the artist.
© Stuart Klipper. 2015 & 2016.



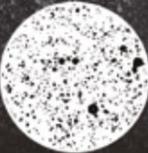


AMSOIL - Graphic Design Intern

AMSOIL



High-Foam Car Shampoo
Use to clean dirty vehicles. Contains no waxes or polishes.



Heavy Dirt



Quick Detailer
Use to remove light dust, pollen, fingerprints and water spots. Contains no waxes or polishes.

Miracle Wash
Use to remove light dust, pollen, fingerprints and water spots. Also contains wax for a just-polished look.



Dust & Fingerprints



Ceramic Spray
Use to protect clean vehicles. Contains no cleaning agents.



Clean Vehicles



THANK YOU

Contact me to start creating!

