

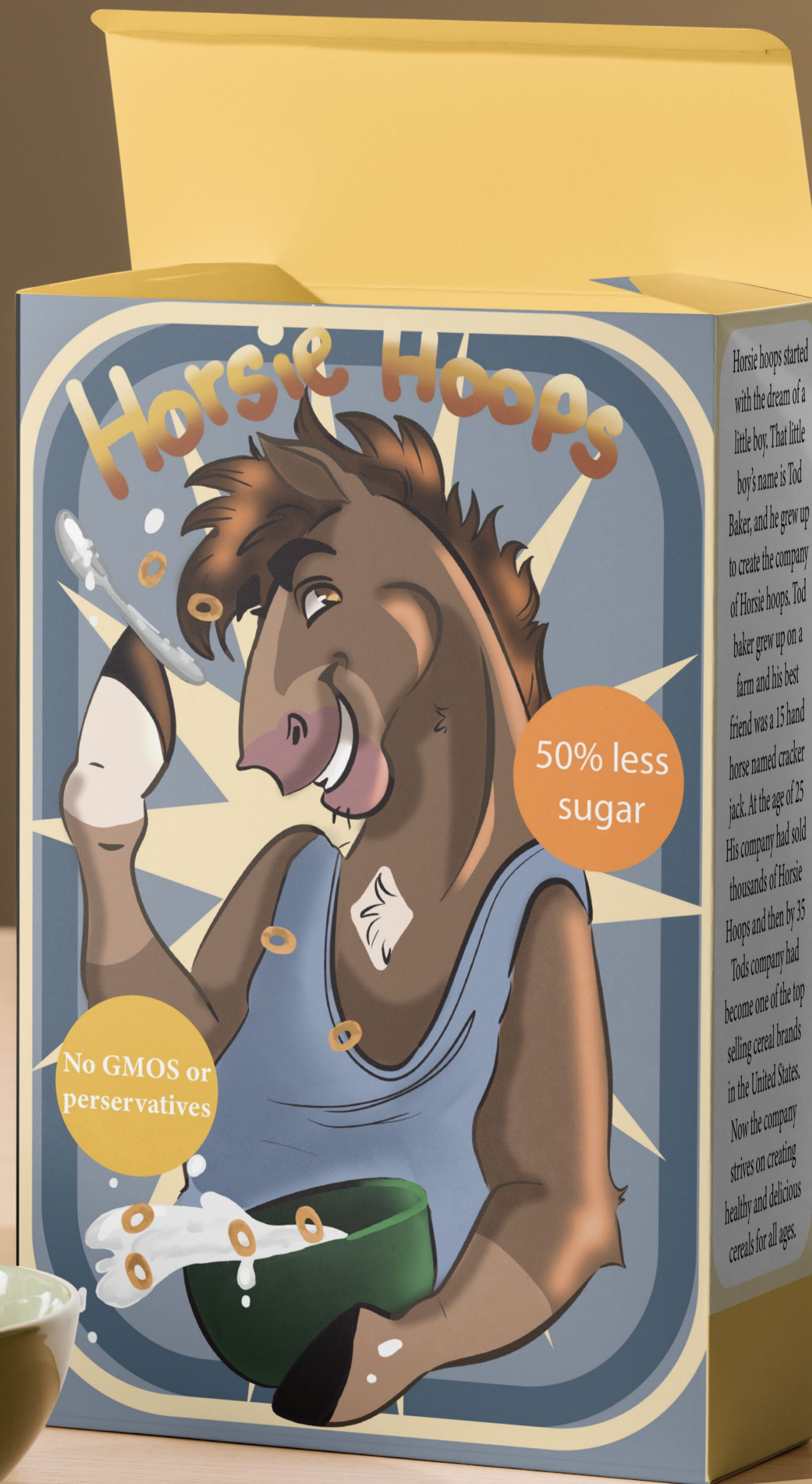




Hello! and  
welcome to  
my portfolio







Horsie Hoops

50% less  
sugar

No GMOS or  
perservatives

Horsie hoops started with the dream of a little boy. That little boy's name is Tod Baker, and he grew up to create the company of Horsie hoops. Tod baker grew up on a farm and his best friend was a 15 hand horse named cracker jack. At the age of 25 His company had sold thousands of Horsie Hoops and then by 35 Tods company had become one of the top selling cereal brands in the United States. Now the company strives on creating healthy and delicious cereals for all ages.



# Horsie Hoops

**CHALLENGE:** We were tasked with creating cereal packaging from scratch and measuring from pre-existing cereal boxes to make our own layouts.

**SOLUTION:** My solution to this project was to use a ruler and measure exact shapes. I then went into procreate to get sketches of what I wanted on the front. Lastly I went into Illustrator and began making the final design which is how I ended up with this layout.









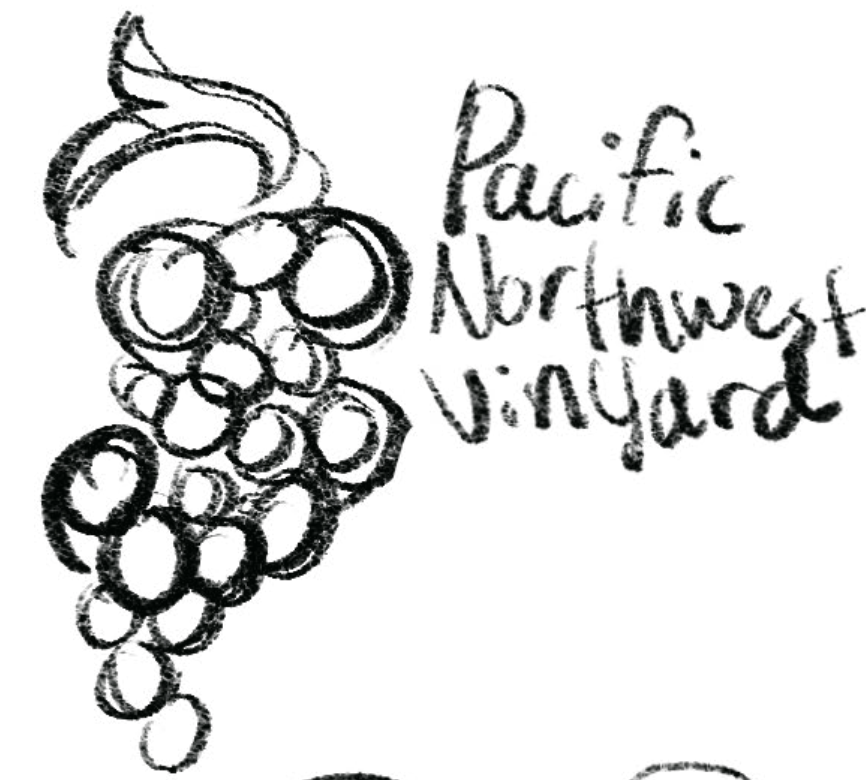
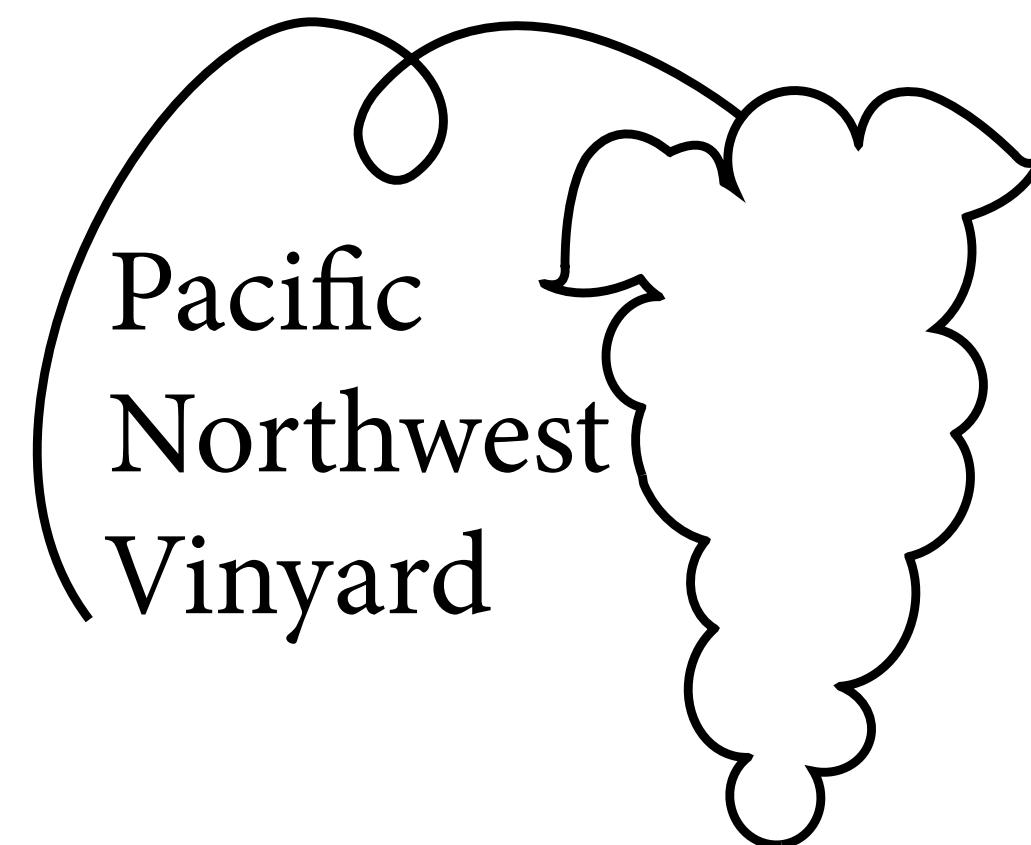




# Pacific Northwest Vinyard

**CHALLENGE:** I was tasked with creating packaging for a wine beverage. This is how I came up with Pacific Northwest Vinyards and other forms of marketing material for this brand.

**SOLUTION:** I used Procreate and Illustrator to sketch up ideas and illustrate my final ideas. Finally being able to put them into mockups.

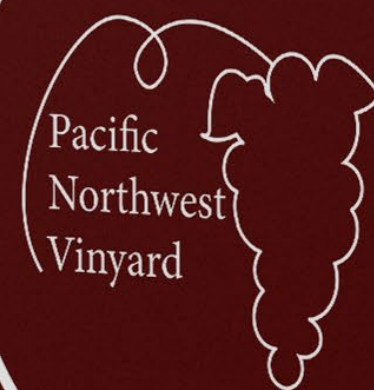




You're  
invited to...

11am - 5pm  
8800 Enchanted Way SE,  
Turner, OR

Wine tasting!





# Simmer and Savor

3 New coffee recipes

2 New dinner recipes

Volume 1

Where home cooking meets class

Fall meals to Fall in love with

## Getting Steamy with the Rice Cooker



Image of a kamado cooker from GlobalKitchen Japan

through the til it started common norm useholds. Ten he popularity to big it had just Japan, the n interest in ice especially isine bec of an interest States around . Around this he rice cooker asly evolving n better anyone that okers began o warm” was big for uge selling people countries. uction ed to the ooker he was ded o many family meals. Now the rice cooker is a very well known device used by a lot of different people and cultures for all different types of meals. Going back to the original rice cooker I wanted to find out what other cultures used similar cooking methods. In China, way back when, they would wash long-grain rice multiple times and soak it in water. They then put it in a heat proof cooking dish and steam it until soft. I kept researching this cooking method and found Iranian people also have their own way of steaming for their culture dishes that are so full of flavor. Often with their steamed rice they use ingredients called tahdig and saffron. They cook the rice till crispy golden brown on the bottom and use the

Fall meals to Fall in love with

## SIMMERING ON A SATURDAY

Easy rice cooker recipe for the family.

By Lisa Kitahara

**R**ice Cooker Beef Pepper and rice is a quick and easy one-pot recipe that brings the classic Japanese beef pepper rice to your kitchen! Juicy thinly sliced beef, sweet corn, buttery rice, and a flavorful yakiniku sauce come together for a sizzling meal—no hot plate needed. Perfect for a fast, satisfying dinner with minimal cleanup! This recipe is inspired by Pepper Lunch, a popular Japanese fast-food chain known for its sizzling hot plate meals. Their signature Beef Pepper Rice features thinly sliced beef, corn, and butter over a bed of rice, cooked right at the table with a rich, flavorful sauce. This rice cooker version captures the same bold flavors but in a hands-off, easy-to-make meal at home! -By Lisa Kitahara



Hot and ready to eat meal of Beef pepper and rice recipe. Image from Okonomi Kitchen.

**Japanese short-grain rice:** I highly recommend using short grain rice for this recipe for its neutral flavour and chewy texture. Medium-grain rice can work, but long-grain varieties like jasmine won't have the same taste or texture.

**Yakiniku sauce:** I use my homemade yakiniku sauce but you can use store bought. In a pinch, you can make a quick sauce with soy sauce, oyster sauce and sugar (recipe in the recipe card below).

**Garlic**

**Beef stock**

**Sweet corn** – A signature ingredient in Pepper Lunch beef rice! It adds sweetness and crunch. You can use canned or frozen.

**Thinly sliced beef:** I use whatever is on sale that week or the least expensive. Thinly sliced beef chuck is often the most cost efficient but also the least fatty in comparison to ribeye, short plate and sirloin. I find the butter makes up for less fatty cut of beef but if use your favourite cut! You can even slice your own beef from steak.

**Black pepper**

**Scallions**

**Butter**

**1.**Wash and prep the rice: Rinse until the water runs clear to remove excess starch.

**2.**Season the rice & add corn: Add yakiniku sauce, garlic, beef stock, and a little water.

**3.**Spread corn over the rice before starting the cooking cycle.

**4.**Marinate the beef: Toss with yakiniku sauce, garlic, and black pepper.

**Add beef at the right time:** For thinly sliced beef (1mm or thinner), add it during the last 15 minutes of cooking. If using thicker and fattier beef slices, add them at the beginning. If your rice cooker doesn't allow you to open it during the cooking cycle or your beef slices are thicker than 1 mm, add it in the beginning on top of the corn.

**5.**Finish with butter and scallions: Once done, stir in butter and scallions for that classic Pepper Lunch finish.



# Simmer and Savor

**CHALLENGE:** For our magazine layout class we were in groups and tasked with creating a magazine from scratch. Our group went with a culinary focused magazine.

**SOLUTION:** We started with an idea that lead to creating articles on what will be inside our pages. Then doing our layout and a flatplan of the order.



Fall meals to Fall in love with

## Getting Steamy with the Rice Cooker

The common household rice cooker, often overlooked but still greatly appreciated by many cultures. While I was using my rice cooker to make my family some delicious fried rice, I began to wonder what was the history of this invention? And what other cultures use similar cooking methods? The first version of the rice cooker called the “Kamado” was created in the 1900’s. Though even before the rice cooker, people in China would often steam rice in a ceramic device called the “yan” which was practiced 3000 years ago. This device was a ceramic pot with the inside of the pot going up from the center ending with a hole near the lid.

Going back to the Kamado rice cooker, The first version of the rice cooker we know now and days. It was a large cast iron pot shaped cooker that would be over a fire or some more basic stoves. Fast forward 60 years, the 1960s the rice cooker boomed in Japan for its easy steaming process and how compact it had become over the years. This was the rice cooker’s big break,



An image of a kamado cooker from GlobalKitchen Japan

spreading through the country until it started becoming a common norm in many households. Ten years later the popularity had gotten so big it had spread from just Japan, the U.S had taken interest in this easy device especially with asian cuisine becoming more of an interest in the United States around the mid 1970s. Around this time as well the rice cooker was continuously evolving to become even better and easier for anyone that used it. Rice cookers began to have a “keep warm” option which was big for its time and a huge selling point for many people across different countries. By the 1980’s induction heating was added to the household rice cooker which for its time was advanced and added precise heating to many

family meals. Now the rice cooker is a very well known device used by a lot of different people and cultures for all different types of meals. Going back to the original rice cooker I wanted to find out what other cultures used similar cooking methods. In China, way back when, they would wash long-grain rice multiple times and soak it in water. They then put it in a heat proof cooking dish and steam it until soft. I kept researching this cooking method and found Iranian people also have their own way of steaming for their culture dishes that are so full of flavor. Often with their steamed rice they use ingredients called tahdig and saffron. They cook the rice till crispy golden brown on the bottom and use the

Fall meals to Fall in love with

## SIMMERING ON A SATURDAY

Easy rice cooker recipe for the family.

By Lisa Kitahara

**R**ice Cooker Beef Pepper and rice is a quick and easy one-pot recipe that brings the classic Japanese beef pepper rice to your kitchen! Juicy thinly sliced beef, sweet corn, buttery rice, and a flavorful yakiniku sauce come together for a sizzling meal—no hot plate needed. Perfect for a fast, satisfying dinner with minimal cleanup! This recipe is inspired by Pepper Lunch, a popular Japanese fast-food chain known for its sizzling hot plate meals. Their signature Beef Pepper Rice features thinly sliced beef, corn, and butter over a bed of rice, cooked right at the table with a rich, flavorful sauce. This rice cooker version captures the same bold flavors but in a hands-off, easy-to-make meal at home!



Hot and ready to eat meal of Beef pepper and rice recipe. Image from Okonomi Kitchen.

**Japanese short-grain rice:** I highly recommend using short grain rice for this recipe for its neutral flavour and chewy texture. Medium-grain rice can work, but long-grain varieties like jasmine won’t have the same taste or texture.  
**Yakiniku sauce:** I use my homemade yakiniku sauce but you can use store bought. In a pinch, you can make a quick sauce with soy sauce, oyster sauce and sugar (recipe in the recipe card below).

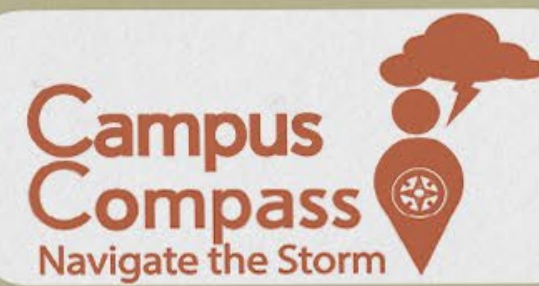
**Garlic**  
**Beef stock**  
**Sweet corn** – A signature ingredient in Pepper Lunch beef rice! It adds sweetness and crunch. You can use canned or frozen.  
**Thinly sliced beef:** I use whatever is on sale that week or the least expensive. Thinly sliced beef chuck is often the most cost efficient but also the least fatty in comparison to ribeye, short plate and sirloin. I find the butter makes up for less fatty cut of beef but if use your favourite cut! You can even slice your own beef from steak.  
**Black pepper**  
**Scallions**  
**Butter**

- 1.Wash and prep the rice:** Rinse until the water runs clear to remove excess starch.
- 2.Season the rice & add corn:** Add yakiniku sauce, garlic, beef stock, and a little water.
- 3.Spread corn over the rice before starting the cooking cycle.**
- 4.Marinade the beef:** Toss with yakiniku sauce, garlic, and black pepper. Add beef at the right time: For thinly sliced beef (1mm or thinner), add it during the last 15 minutes of cooking. If using thicker and fattier beef slices, add them at the beginning. If your rice cooker doesn’t allow you to open it during the cooking cycle or your beef slices are thicker than 1 mm, add it in the beginning on top of the corn.
- 5.Finish with butter and scallions:** Once done, stir in butter and scallions for that classic Pepper Lunch finish.









### Public Safety

Building 2

All security concerns can be answered here



### Health Aid

Building 2

In need of medical help? go to building 2



### Counseling

Building 2

For when you need advising or counseling



### Food

Building 2

Feeling hungry? check out building 2



### Info Desk

Building 2

For any questions head to the info desk



### Library

Building 9

For books on any subject head to the Library



### Restroom

Building 2

Head over to building 2 for the restrooms



### Disability Services

Building 2

Need disability services? Head to building 2



### Bookstore

Building 1

All school supply need's can be found here!

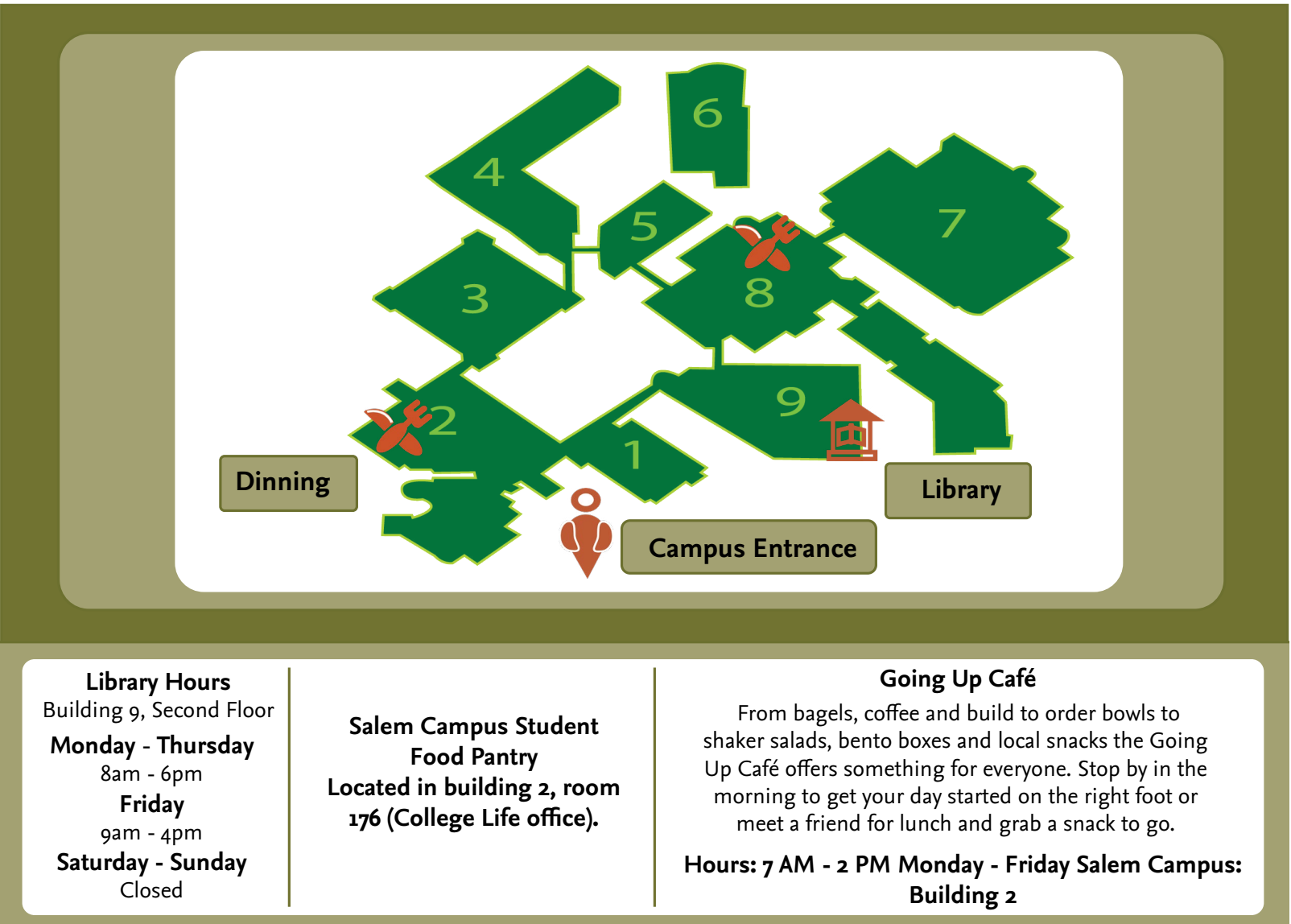


# Campus Compass

**CHALLENGE:** Our project Campas Compuss, we were tasked with creating icons and then putting them together for a informational map like handout for guests or visitors

**SOLUTION:** I used Procreate to sketch out ideas for each icon. Then used Adobe Illustrator to finalize each icon and design the chemeketa map and information.

RW





**Public Safety**  
 Building 2  
 All security concerns can be answered here

**Health Aid**  
 Building 2  
 In need of medical help? go to building 2

**Counseling**  
 Building 2  
 For when you need advising or counseling

**Food**  
 Building 2  
 Feeling hungry? check out building 2

**Library**  
 Building 9  
 For books on any subject head to the Library

**Restroom**  
 Building 2  
 Head over to building 2 for the restrooms

**Disability Services**  
 Building 2  
 Need disability services? Head to building 2

**Bookstore**  
 Building 1  
 All school supply needs can be found here!

**Info Desk**  
 Building 2  
 For any questions head to the Info desk

**Library Hours**  
 Building 9, Second Floor  
**Monday - Thursday**  
 8am - 6pm  
**Friday**  
 9am - 4pm  
**Saturday - Sunday**  
 Closed

**Salem Campus Student Food Pantry**  
 Located in building 2, room 276 (College Life office).  
**Hours: 7 AM - 2 PM Monday - Friday Salem Campus: Building 2**

**Going Up Café**  
 From bagels, coffee and build to order bowls to shaker salads, bento boxes and local snacks the Going Up Café offers something for everyone. Stop by in the morning to get your day started on the right foot or meet a friend for lunch and grab a snack to go.  
**Hours: 7 AM - 2 PM Monday - Friday Salem Campus: Building 2**

**Public Safety**  
 Building 2  
 All security concerns can be answered here

**Health Aid**  
 Building 2  
 In need of medical help? go to building 2

**Counseling**  
 Building 2  
 For when you need advising or counseling

**Food**  
 Building 2  
 Feeling hungry? check out building 2

**Library**  
 Building 9  
 For books on any subject head to the Library

**Restroom**  
 Building 2  
 Head over to building 2 for the restrooms

**Disability Services**  
 Building 2  
 Need disability services? Head to building 2

**Bookstore**  
 Building 1  
 All school supply needs can be found here!

**Info Desk**  
 Building 2  
 For any questions head to the info desk







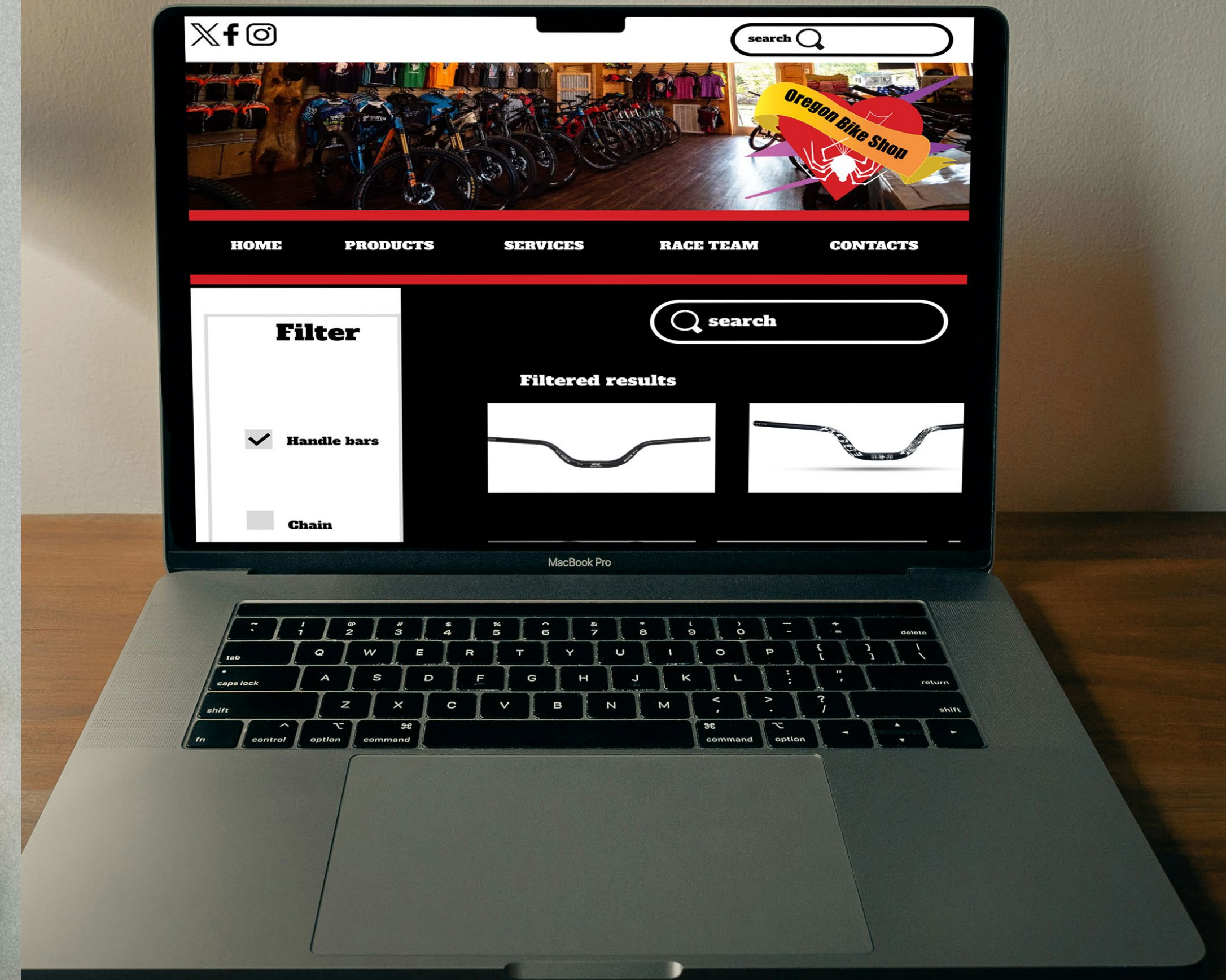
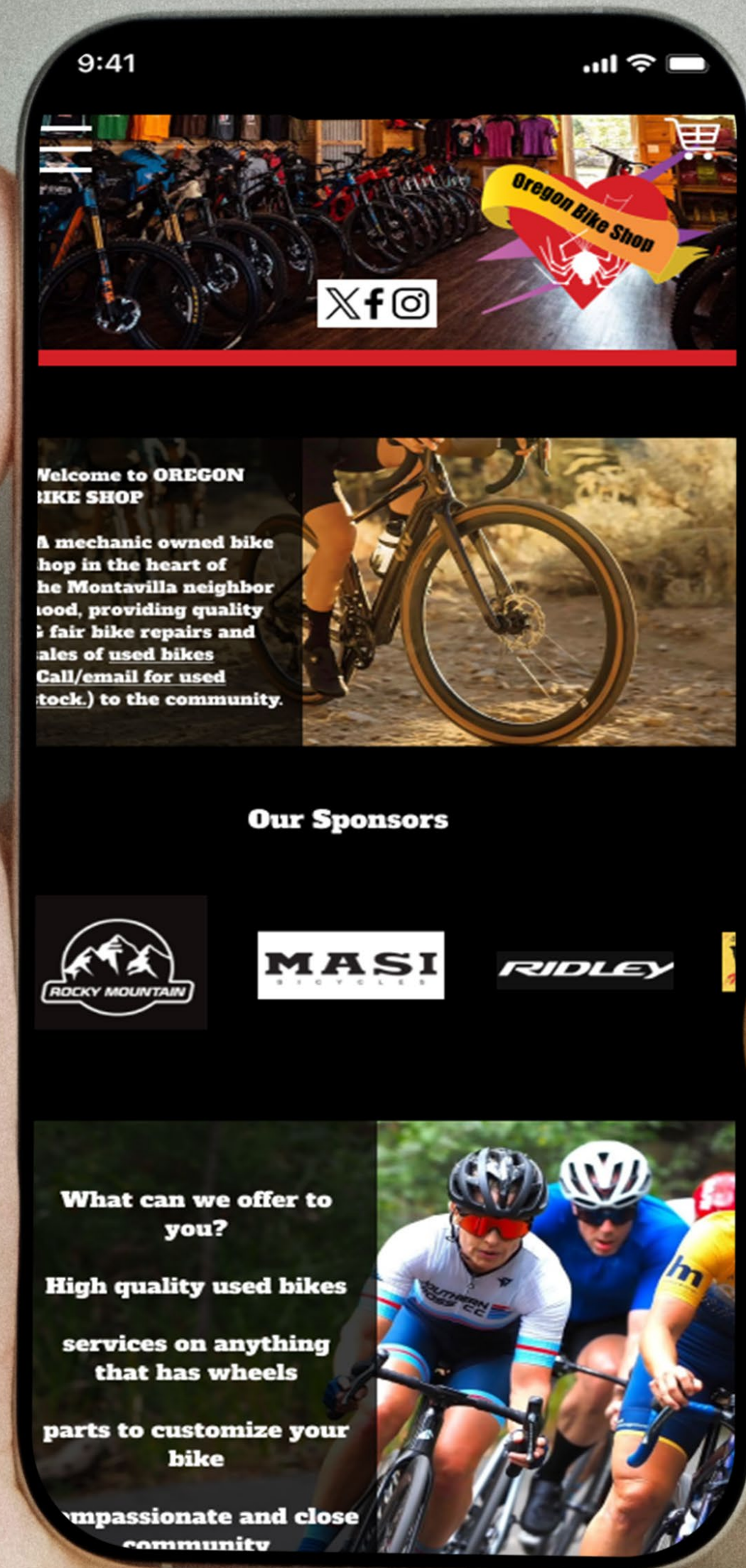
# Silky Smooth

**CHALLENGE:** We were tasked with creating any product for a premade layout of a box. I decided to create a lotion brand called Silky Smooth.

**SOLUTION:** I used Adobe Illustrator to create a brand that gave off the idea of something that moisturized and was all natural. So I wanted to use greens and white. I then went to Photoshop to put them together on mockups







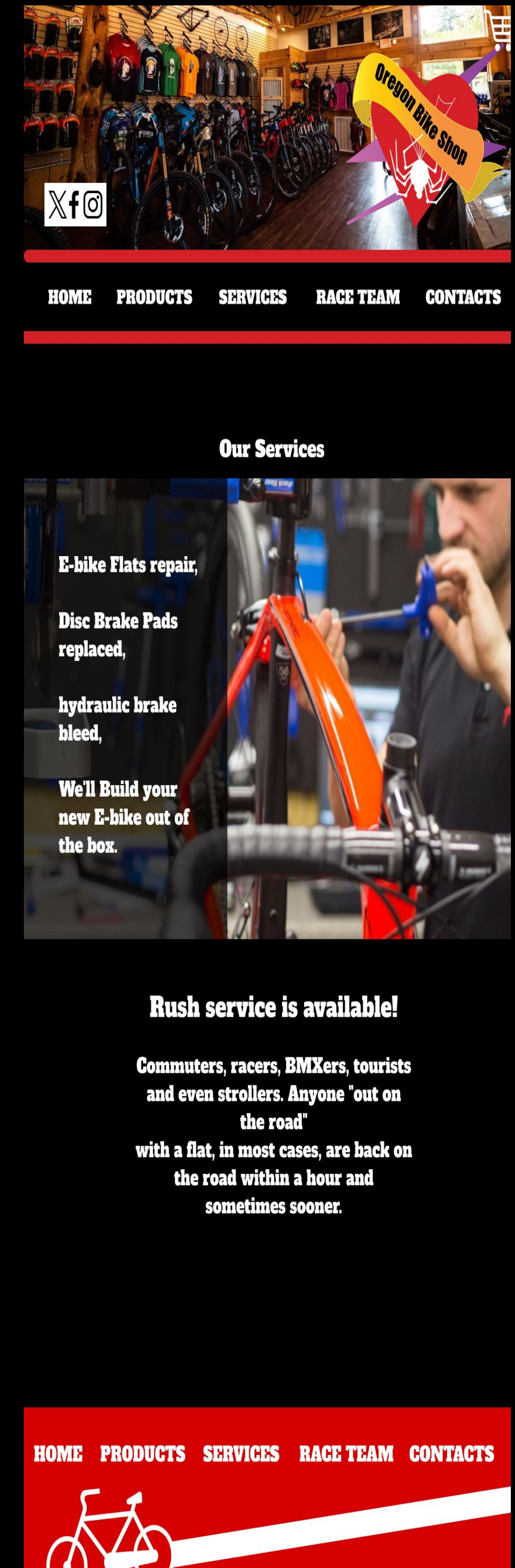
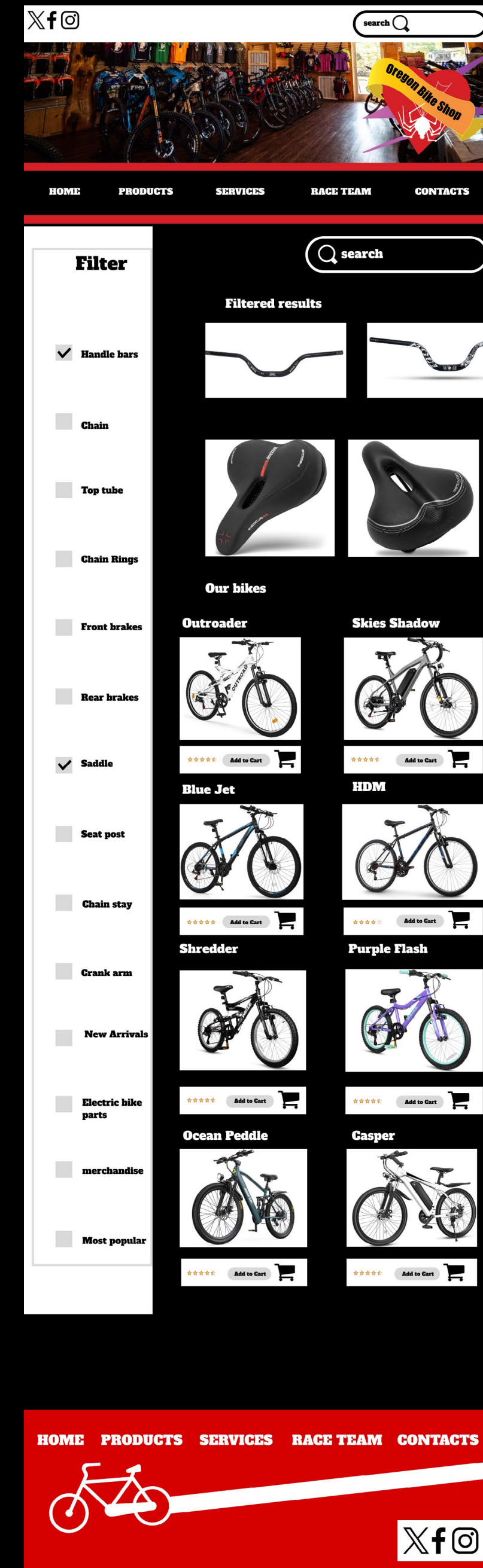


# Oregon Bike Shop

**CHALLENGE:** We were tasked with creating a website design for Oregon Bike shop. We got to use any app to make sketches and then create the final pages in Figma.

**SOLUTION:** I used figma and Procreate to create the final website design. I wanted to keep a lot of similar colors that the original web page had.

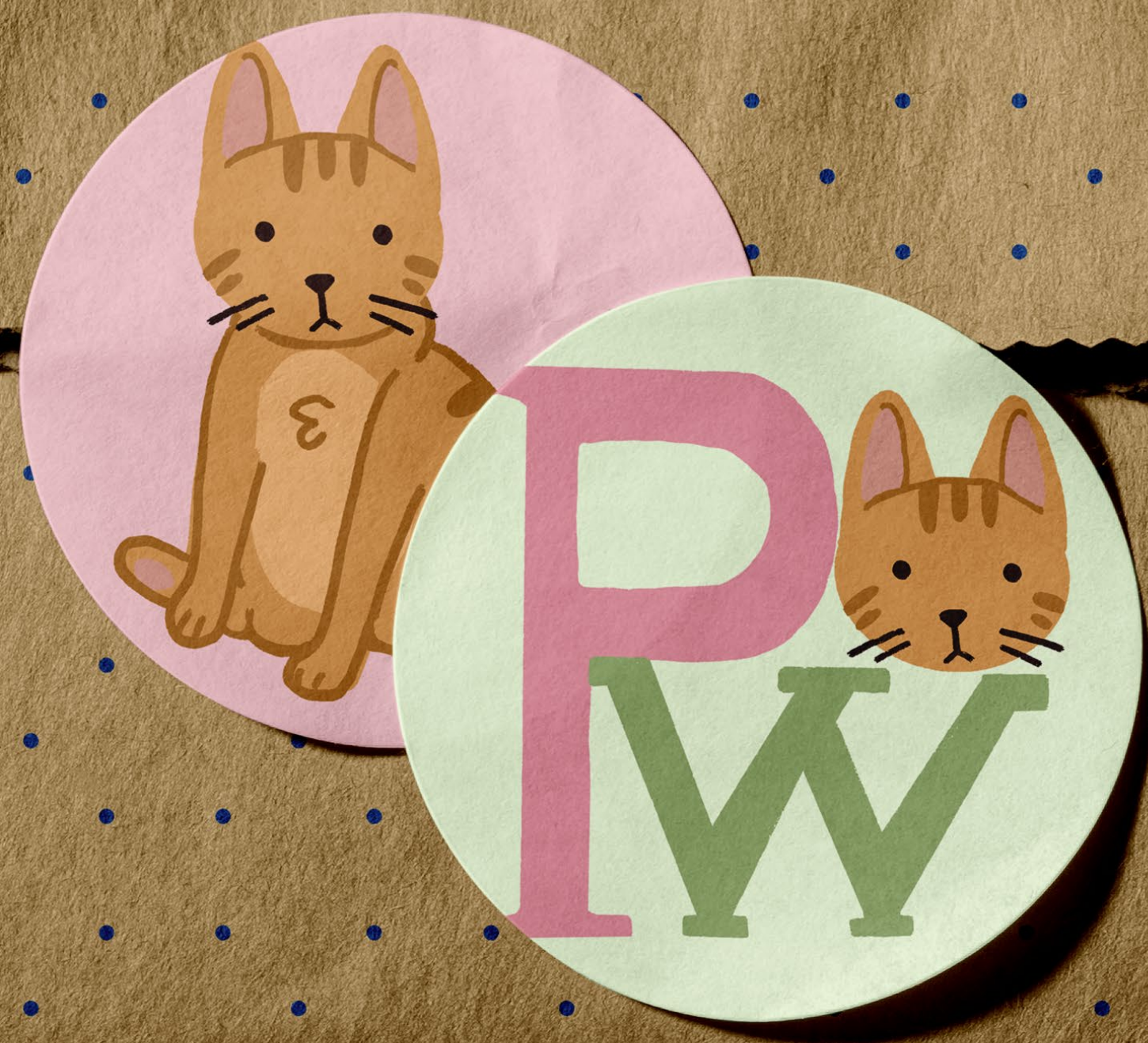
PW













# Personal Logo

**CHALLENGE:** This was a lot different of a challenge as I got to think about what makes me, me. I wanted to do my favorite colors and animal as my mascot.

**SOLUTION:** I used Procreate to draw out my idea and then Illustrator to create the final versions and made different colors of the same logo.











**Chemel**  
**Eola**

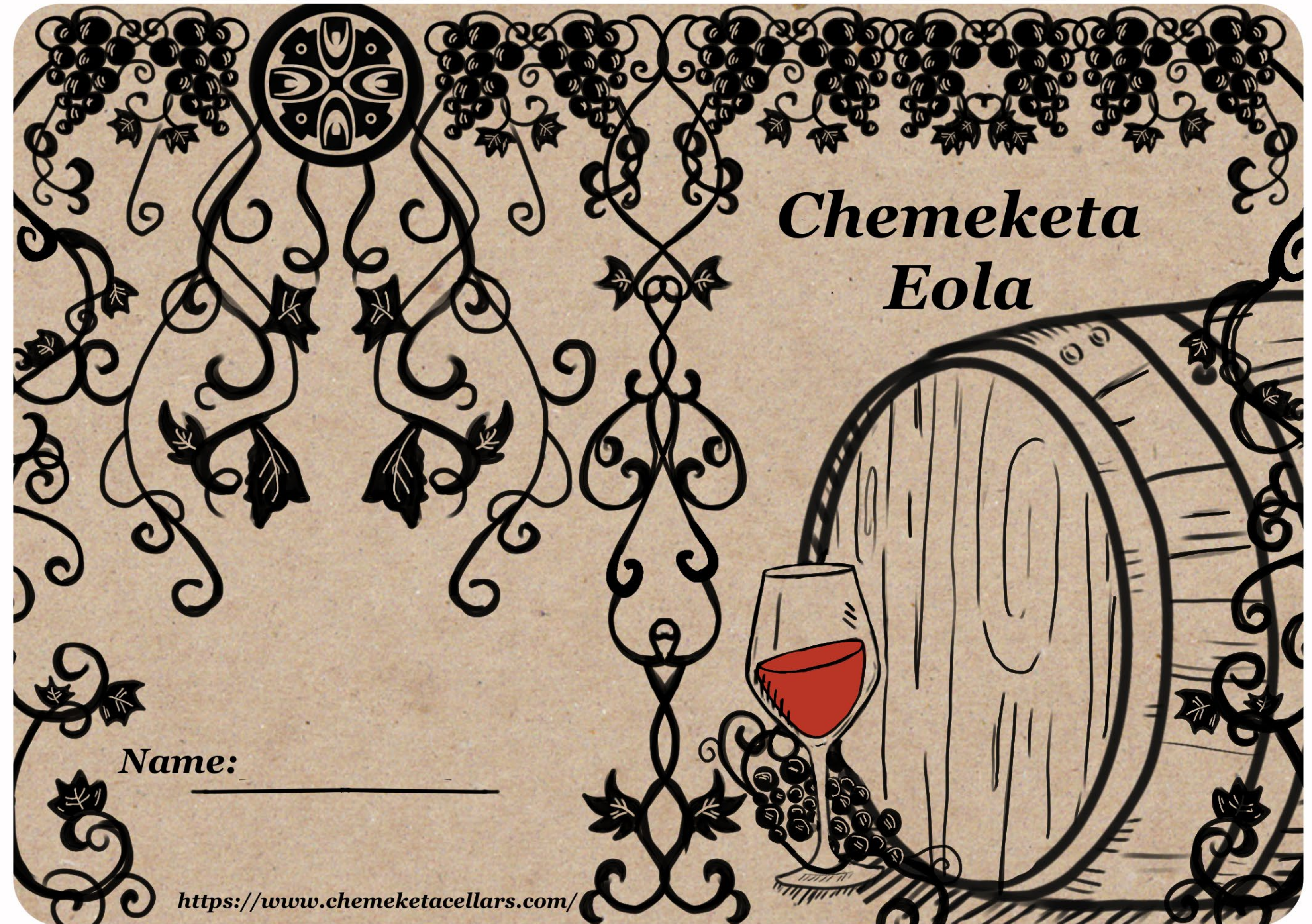
**Chemeketa**  
**Eola**



# Eola Vineyard

**CHALLENGE:** In Design Studio, We got to talk to real life clients. Our clients were from Chemeketas Wine program Chemeketa Eola. They had everyone design a scoutbook.

**SOLUTION:** I used only Procreate to make this and finish this project. I was able to complete all of this on my ipad.





# Personal artwork and Illustrations







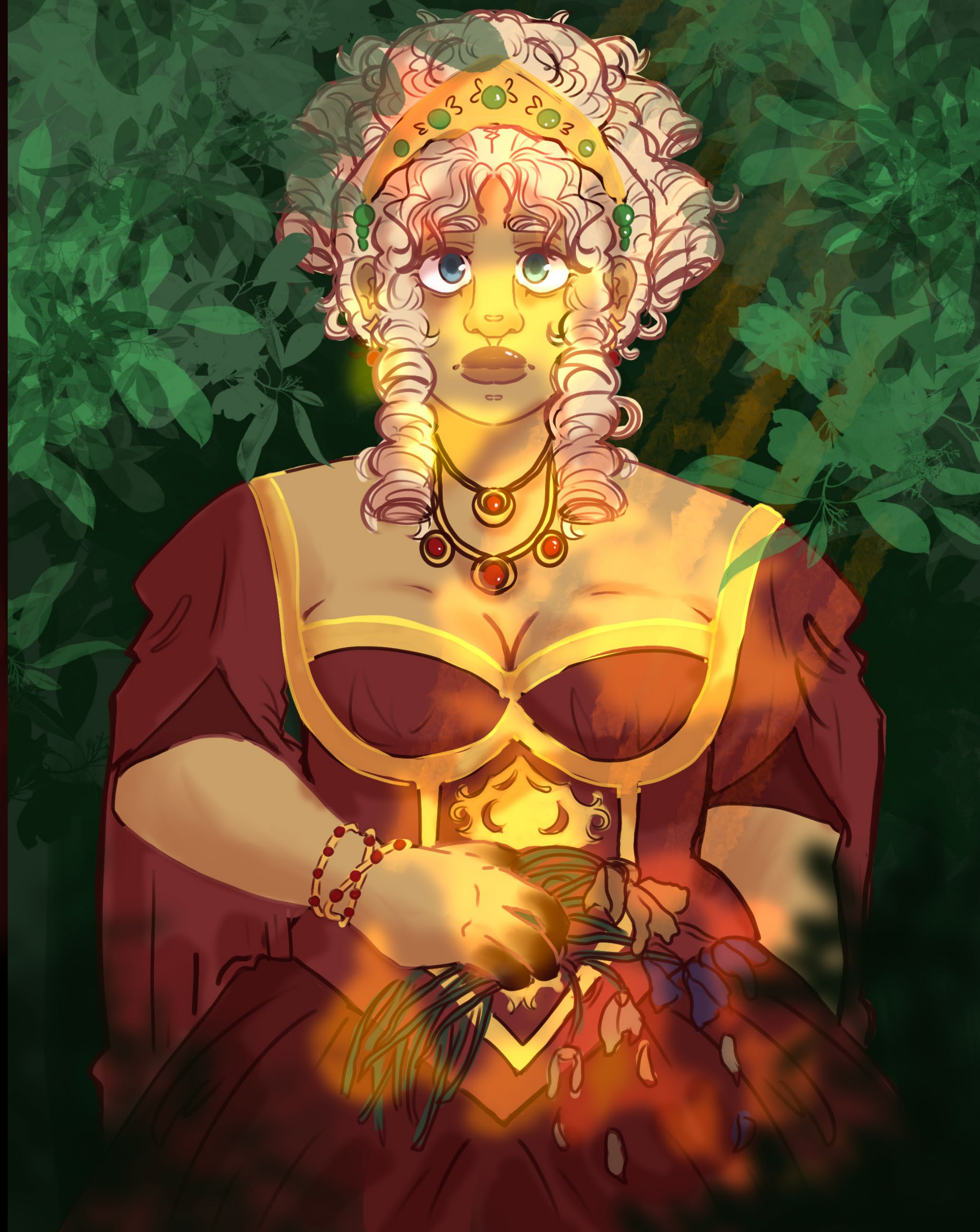
















## Viviana Bothwick

- Often goes by Viv
- Cursed by a witch asking for "more power" and strength

- Overconfident
- Loyal
- Courageous
- Hardworking
- Athletic





WELCOME  
TO THE  
REPTILIAN







**Thanks for checking  
out my Portfolio!**

Pwiscarson@gmail.com

503-507-8237