

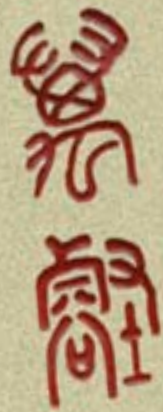


The Silent Conversation

My friend, now owner of Deinos Productions, made a documentary on tango, and asked me to make a DVD cover so that she could promote herself, submitting her film to festivals. She had not taken any photos outside the film, so I had to use a few stills to make the cover. To get the front image the size I wanted at professional resolution, I carefully used a blur effect. This took away the pixilation, and provided a look that she felt was appropriate for the film.



Portland Classical CHINESE GARDEN



Chinese Garden Lamp

Classic antique-looking piece,
8" x 8" x 14"
\$35

Japanese Fountain

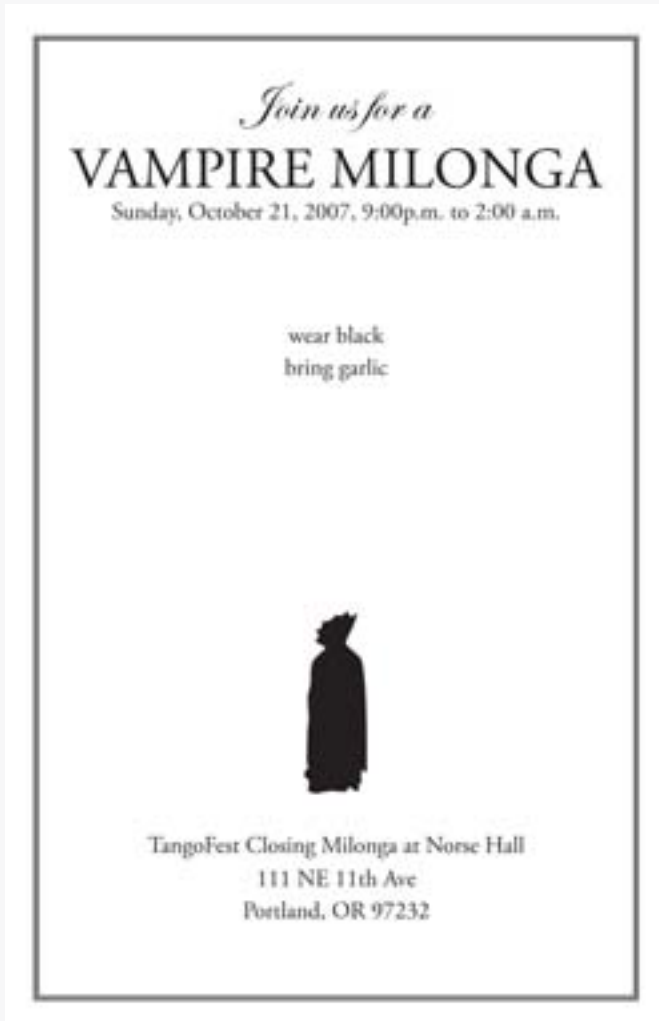
Classic antique-looking piece.
Comes in 3 sizes,
\$45, \$65, or \$85, depending on
size. Some assembly required.

Chinese Lantern

Traditional red lantern. Candle
fits inside.
5" x 5" x 12"
\$10

Portland Classical Chinese Garden

Student Project. This Photoshop collage was a promotion for the Chinese garden and products in its gift shop. I was to design an eye-catching brochure using my own photos of the garden, all of which were taken on a cloudy, overcast, sometimes rainy day. I used Photoshop to brighten the photos to look as though the sun was shining, and used a format meant to emulate ancient banners while integrating elements from the actual garden. I took all the photos in the brochure, except those showing the products.



Black and White Fliers

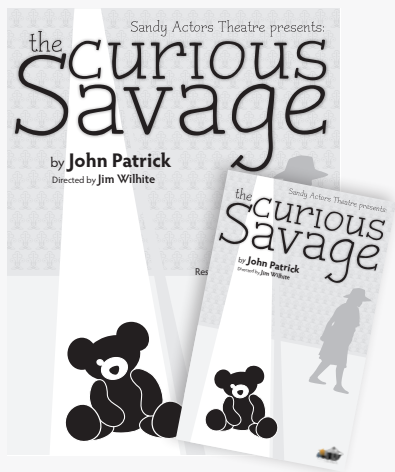
Vampire Milonga: With a very small budget, I was to make a flier that would stand out on a table covered in other fliers, some of which would be in color. Plus, I had to make a Halloween vampire party seem elegant. I chose to make the flier resemble the title page of an old book, with the cape as a suggestion for costuming and atmosphere. The white space made it stand out next to other fliers.

Romantic Masquerade: After the success of the Vampire milonga, I was asked to advertise for another party at the Valentine festival the following February. I chose once again to emphasize white space, graying the mask illustration so that it did not compete with the text.



Curious Savage

Poster, flier, and program cover for a performance at the Sandy Actors Theatre. I was asked to make something colorful, with a focus on the bear. I chose to play with the eye-flow downward with the spotlight, then back around to the info and the woman's shadow behind it. The director loved the result.



Sandy Actors Theatre presents:

the Curious Savage

by John Patrick
Directed by Jim Wilhite

April 8 – May 7
Fridays & Saturdays 8 pm
Sundays 3 pm

Reservations **503.668.6834**
\$15 General Admission
\$12 Students and Seniors
\$10 Children 12 and Under

Sandy Actors Theatre is located directly behind Ace Hardware, in Heritage Square.

FIND US on Facebook and www.sandyactorstheatre.org

Logos

The challenge with any logo is to represent an idea or company with a simple symbol that is interesting to look at both at large and small scales. Whether made of traditional business-like letters or an abstract pictorial shape, the logos below each address an individual organization, person, or company in a unique, appropriate way.

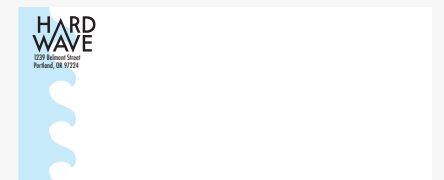
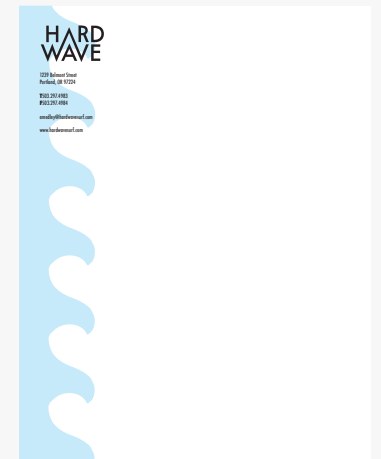




Hard Wave

This identity began with a student word combination exercise. I was to arrange two randomly selected words to interact with each other, as though they were part of an identity or logo. I recognized the diagonals in the letters, and fit them together as seen below. Later, I expanded the idea into a surf identity.

HARD
WAVE




Illustrations

Jenny: High contrast illustration based on a friend's photo.

Angel: Line drawing in a poster for *The Best Christmas Pageant Ever*

Apple Tart: Recipe layout with pencil drawing to the left.

Thank you: Two cards using a stipple illustration I made of an orchid.



APPLETART

The Shell

- 7 tablespoons frozen butter*
- 1 cup frozen flour*
- 3 tablespoons unsalted water*
- 1 teaspoon cider vinegar
- A pinch of kosher salt

*It is important to have these ingredients as cold as possible.

The Apples

- 6 Granny Smith Apples
- Juice of one lemon
- Cinnamon to taste
- Nutmeg to taste

The Pastry Cream

- 1/2 cup sugar
- 1 tablespoon flour
- 2 teaspoons cornstarch
- 1 large egg
- 1 cup milk
- 3 tablespoons unsalted butter
- 1/2 teaspoon vanilla extract

The Assembly & Baking

- 2 tablespoons sugar
- 8 ounces currant jelly

Preheat the oven to 400°F.

In a food processor fitted with a steel blade, combine all the ingredients until they form a solid mass that runs down the blade. You can add extra water by the tablespoon if the mass does not coagulate within the first minute. Tiny pieces of butter should still be visible in the dough when it's done. Remove the dough from the bowl and quickly mix a ball on a lightly floured surface. Cover with plastic wrap and refrigerate for at least half an hour.

After the dough has rested in the refrigerator, roll it out on a lightly floured surface until it forms a circle approximately 13 inches in diameter. Center the circle of dough in a 10-inch tart pan with a removable bottom. Use your hands to make sure that the dough tucks neatly against the edge of the pan and runs the rolling pin around the rim to remove the excess. Cover and refrigerate again for at least half an hour.

Line the tart shell with aluminum foil, being careful to cover the edges. Pierce the aluminum and the dough several times with a fork and fill the shell with beads. Bake for 20 minutes. Remove the aluminum and the beads and continue baking until the shell is golden brown, about 15 minutes more.

Peel, core and halve the apples. Either by hand or with a food processor, cut the apple halves crosswise into thin slices (1/4" slices). In a large bowl, toss the apples in the lemon juice, cinnamon and nutmeg. Cover and set aside.

Sift the sugar, flour and cornstarch together in a mixing bowl. Add the egg and beat until light. In a heavy-bottomed saucepan, bring the milk to a boil. Stir half the milk into the egg mixture, then pour the whole mixture back into the saucepan. Cook over high heat, stirring constantly, until the center bubbles and the mixture is very thick. Remove from heat and stir in the vanilla and the butter. Pour the pastry cream into a bowl, cover tightly with plastic wrap and refrigerate. (Be sure to press the plastic wrap right onto the cream to prevent a skin from forming.)

Preheat the oven to 375°F.

Spread the pastry cream over the bottom of the shell. Arrange the apple slices in a circle around the outer edge of the shell, making sure the slices overlap. When the outer circle is completed, make a smaller circle, overlapping about half of the outer circle. If there's room, make a third circle. Fill the hole in the center with pieces of a few slices—do them around the apple. Cover the tart with a circle of wax paper and bake for 25 minutes. Remove the wax paper and sprinkle the sugar over the apples. Bake uncovered for 5-10 minutes more, until the sugar melts.

Brush the currant jelly until it reaches by one-third. With a pastry brush, paint the top of the tart with the currant glaze. Allow time for the glaze to set and the tart to cool before serving (10 minutes).





Shoe Box

The illustration on the box is a silhouette of my roommate's tango shoe, traced from a photograph. I then needed to use the single illustration repeatedly on a box and create interest. I took advantage of the shoe's roughly triangular shape when arranging it on the box, contrasting scale as much as seemed reasonable. Finally, I put her name on a band at the top, an elegant little tribute to the shoe's owner.



Noches de Buenos Aires

My Argentine tango instructor needed a postcard to advertise his milonga. I designed this postcard and matching sign that sits next to his cash box. My challenge here was to give an old world evening feel with two photographs that he provided, which were originally taken during the day. I solved the problem by altering the photos to look like evening, and arranged the images and text to imitate layouts from the early twentieth century, the time of classic tango.



MONDAY IS TANGO NIGHT IN PORTLAND
AT THE PPA, 618 SE ALDER (ACROSS THE STREET FROM MELODY BALLROOM)

BEGINNING CLASS: 7-8 PM

ROBERT HAUKE, INSTRUCTOR

THOMASINA GABRIELE, ASSISTANT

A fundamentals class for the absolute beginner or a good review for the more experienced tango dancer.

DANCING: 8 PM-12 AM

DJ ROBERT HAUKE

WARD STEVENS, SOUND ASSISTANT

An evening of dancing to classic tango music in a Buenos Aires atmosphere. All ages.

Beverages and bottled water available at bar. Alcohol sold to those over 21. Please do not bring your own beverages.

MILONGA \$6.00; CLASS COMPLIMENTARY

503.231.7826 • robhauk@teleport.com • <http://home.teleport.com/~robhauk>





Studio Zenobia

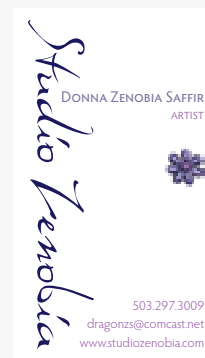
I was asked to make a website meant to sell remakes of state paintings of Queen Elizabeth I. To give these works justice, the site had to recognize the elegance of the 16th century queen while also communicating the more casual style of the artist.

I chose to use a clean format using many detail shots of sea shells in the painting/collages and the subtle loose drawing in the banner with Elizabethan font. The result is modern, doesn't take itself too seriously, while it is respectful of the queen in her original context.



Studio Zenobia

Stationery and collateral for a local artist. The logotype, shell flower, their sizes and placement demonstrate the unique quality of her art while still making a look of elegance and sophistication. The postcard displayed was part of a series of collateral promoting a collection the artist was showing at a local bakery/coffee shop.





The Geyser Gazer Sput

I redesigned a magazine/newsletter for the Geyser Observation and Study Association. Restricted by a nonprofit's limited budget, space in this publication is at a premium. I emphasized the photographs by incorporating them with typography. This greatly improved the look of the publication, even without the use of bleeds.

