# STEPH SIN SOUBINE SINGER

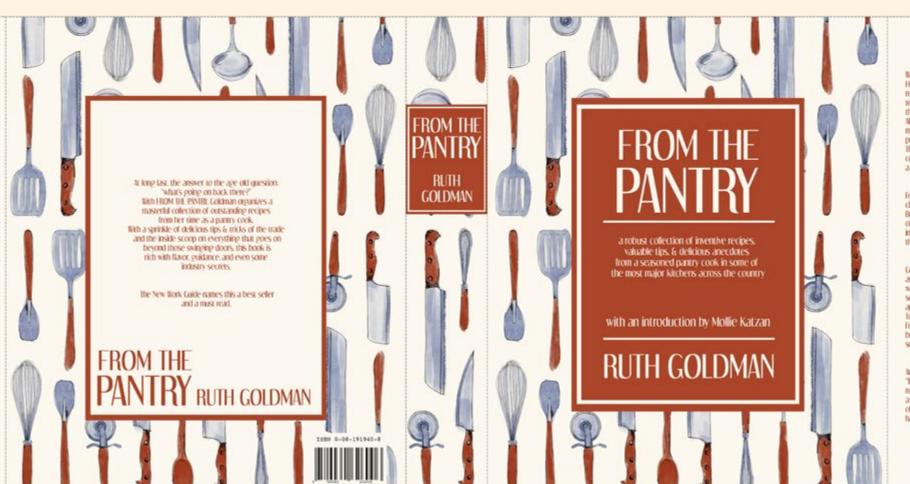
GRAPHIC DESIGN PORTFOLIO



beyond just recipes, and published her first cookbook with essays and tidbits about the trade. Tilth the huge success of her last book The Mitchen Clippings, which sold our almost immediately. Coldman follows it up with another cookbook that expands upon her experience and traditional cuisines.

Buth has been invited to speak at events and cooking shows all over the country, and her cookbooks areful of manageable recipe that anyone can make, no matter their level of experience. She is an advocate for healthy eating and her widely popular menus encouraged people to cook with fresh. healthy inpredients.

Taylor & Osin 90% i6th hence New York, NY 10022



What really happened back there in the pantry? How did the chefs come up with such exquisite recipes? What were their secret tricks and echniques? And what was the inside scoop on the poings on behind those swinping doors? All of these questions had been on Goldman's ind for years, and at long last, she decided to put her questions and her experience to paper the result? From the Pantry - a masterful offection of the best recipes from her time as a professional pantry cook.

classic comfort food to innovative fusion dishes But it is more than just a cookbook, it has plenty of tips and tricks of the trade, as well as the inside scoop on everything that went on behind

coldman has worked hard to make her recipes is deficious and accessible as possible, but she was most excited to share some of the industry secrets that can belo readers see how to Coldman, this was the true bliss of From the Pantry - it is not just a cookbook, but a comprehensive guide to the art and science of the parity.

At long last, the answer to the age old question. What's going on back there? has finally been revealed. Goldman has provided the world with a tantalizing glimpse into the mysterious world of the pantry, and with From the Pantry, she

younger audience into her world. This idea was inspired by Goldman's own son, Steven, who upon seeing the first copy of The Kitchen Clippings Cookbook, proceeded to dump out his crayon collection and begin filling in the black and white illustrations with vibrant colors. The cover is a nod to the children's coloring book he inadvertantly started. And so, inside are pages dedicated to children, (or adults) interested in bringing the pages to life with the colors of their choice. Perhaps you like your meat well done, well then, pick up a rich dark chocolate brown. Perhaps you are in search of a more golden, crispy skin. Well, fill that chicken in with a burnt nna pastel. Most importantly, have fun in the

Ruth Goldman was born in Brooklyn, NY but rose to fame in Los Angelos, CA. With a background in traditional, Jewish cuisine combined with southern career for herself by leading the way in clean, fresh, california comfort food. At the helm of the feminist movement in the 70s, Goldman shaped the way and paved the path for female cooks to find not only their place but their voice in the kitchen and beyond. Golman's previ work includes the best seller The Fish Dish.

Jacket design © 1992 by Osin Koh Front jacket illustrations © 1992 Stephane Cohen Back jacket illustrations © 1992 Claire DeLiso

Taylor & Osin 9056 16th Avenue

New York, NY 10022



### THE KITCHEN CLIPPINGS COOKBOOK



RUTH GOLDMAN

### THE KITCHEN CLIPPINGS COOKBOOK

RUTH GOLDMAN

In this joyously whimsical and inventive cookbook the wildly celebrated, decorated cook and author, Ruth Goldman, proves once again that when it come to the cooking, the limit does not exist. Departing Goldman's The Kitchen Clippings Cookbook employs a new approach to presenting her recipes: illustration a new approach to presenting her recipes: illustration. Goldman notes that this book intends to remind the readers that "the end result will be different for each and every cook." Goldman reminds her readers that meals are dependent on the ingredients we have available to us. Rather than emphasizing the finished product, The Kitchen Clippings Cookbook looks to inspire the home cook to worry less about the their students to develop their own hand, to become their own artist.

They provide the brushes, the paint. They can insprie you to observe the world through an artistic lens, but ultimately, no two still lives will look alike. So too is the role of a cookbook author. With The Kitchen Clippings Cookbook, Goldman guides the readers through the process of developing meals, while cleverly removing all photography of finished products in favor of illustrations that highlight the process. These illustrations air on the side of fun, and imaginative, rather than attempting a photorealism. They focus on the ingredients, the instruments, the process instead of the finished product

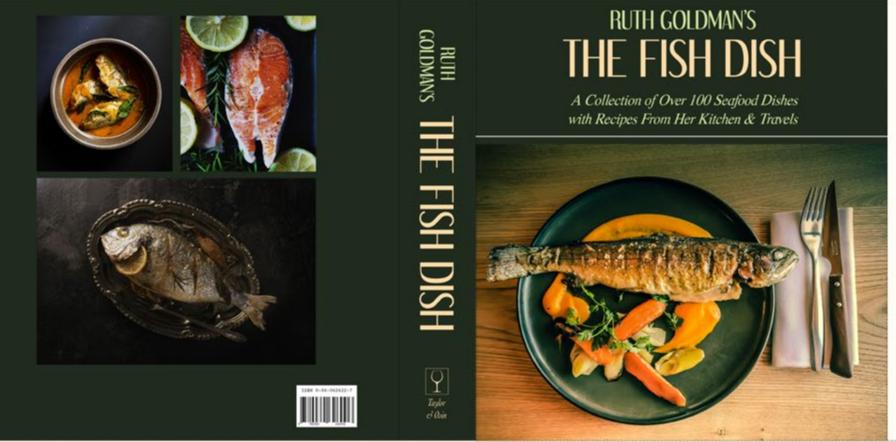
The Kitchen Clippings Cookbook is the first in what Goldman hopes to be a series of illustrated cookbooks. Noted in the prologue, Goldman also invites a new,

With one foot out of the kitchen, and one foot in the restaurant, Ruth Goldman toes the line between fine dining, and at home comfort cooking. What results, is a cookbook of some of the most dazzling. simply tasty dishes imaginable. Breaking the fish down by not only type of fish, but also about type of meal e readers are given the opportunity to explore fish as appetizer, fish as main course, fish as hors d'oeuvres, fish as snack and most excitingly, fish as dessert. Most notable of the desserts in Goldman's newest cookbook are her sweet fish cakes, her dessert fish mouse her candied caviar, and arguably the most popular dessert fish soup.

Ruth Goldman was born in Brooklyn, NY t rose to fame in Los Angelos, CA. With a background in traditional, Jewish cuisine combined with southern california cuisine, Goldman has made a career for herself by leading the way in lean, fresh, california comfort food. At the helm of the feminist movement in the 70s, Goldman shaped the way and paved the path for female cooks to find not only their place but their voice in the kitchen and beyond.

Jacket design © 1988 by Osin Koh Front jacket photographs € 1988 Yi Ming Food styling by Mar Berg Back jacket photographs top left © Nico Augu top right © Bri Brenn bottom C Shara Frie

Taylor & Osin, Publisher New York, NY 10022



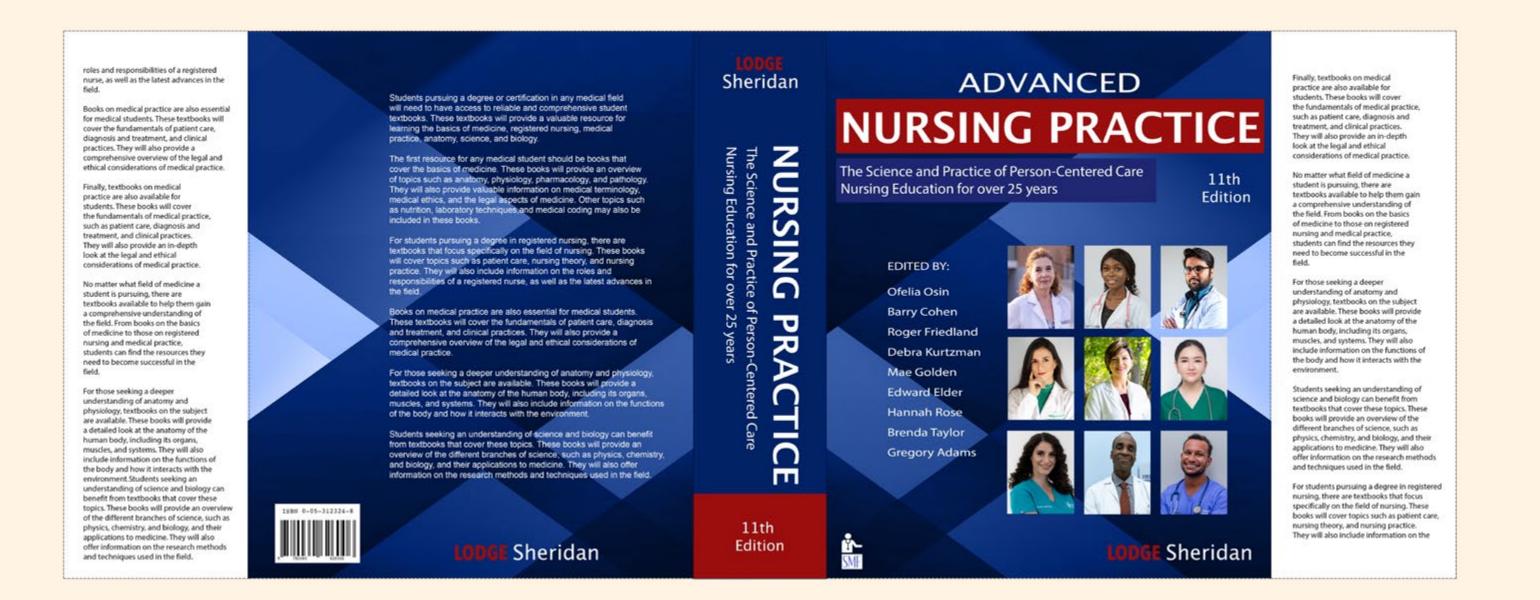
Ruth Goldman once again delivers with a most innovative and imaginative collection of recipes and an extensive guide to everything fish related. Goldman ntinues to establish herself as one of he nations most acclaimed treasures. A writer who offers her subjects a scholar's attention and enthusiasm for the breadth of a single food group. Her meticulousness, and enthusiastic passion unmatched. Few collections of recipes have influenced entire cuisines and cultures as remarkably as Goldman. Her achievements extend beyond just her delicious recipes, and extend into her wildly rich photographs. A departure from her illustrations, Goldman uses the lens o capture the complexities and intricacies of a simple animal- the fish. In Ruth Goldman's Fish Fish, Goldman explores the depths of the fish, guiding readers through a journey from head to tail. From her perfectly prepared filets to her wildly inventive crispy fish eyes, she proves that anythin is possible with a little imagination, a lot of love, and a ton of fish. Ranging from fresh water to salt water fish, from raw to fried, Goldman offers insights to the widest range of fish possibilities to date. As Goldman explain the success of her acclaimed fish skin fritters was a happy accident experimenting in the kitchen that catapulted her disection of the range of fish. The result is a dazzling, comprehensible, engaged and tangible encyclopedia of verthing imaginable with a fish. To quote

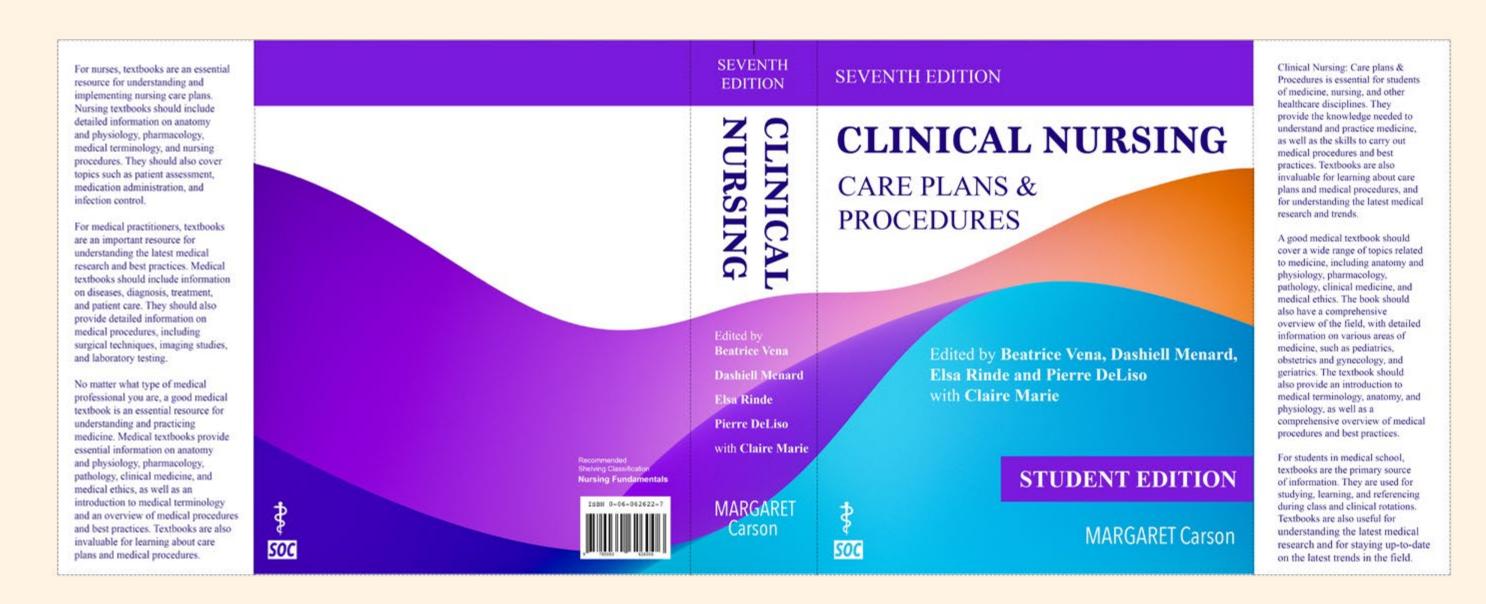
the author "the bone stays. Every part of

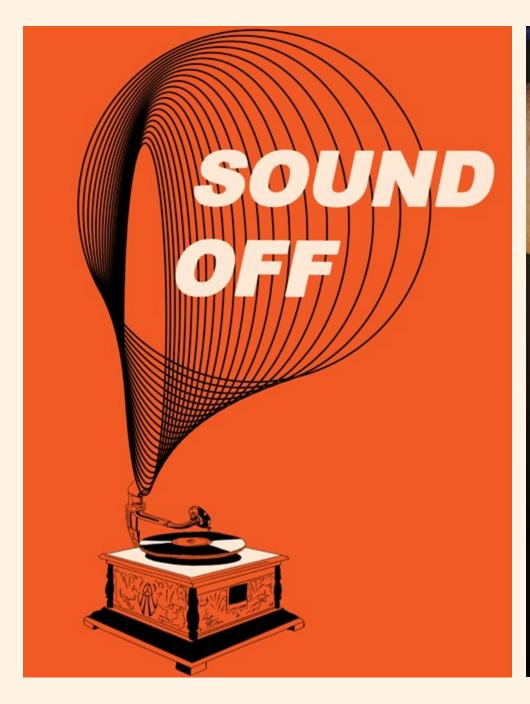
a flavor to coax."

the fish has a story to tell, a job to do, and

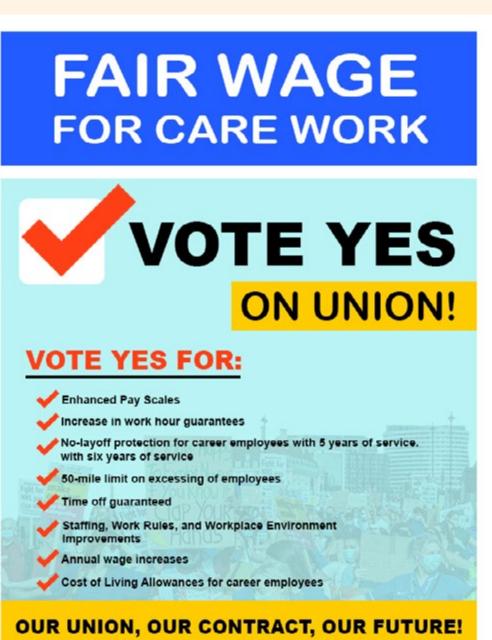
B O O K C O V E R S

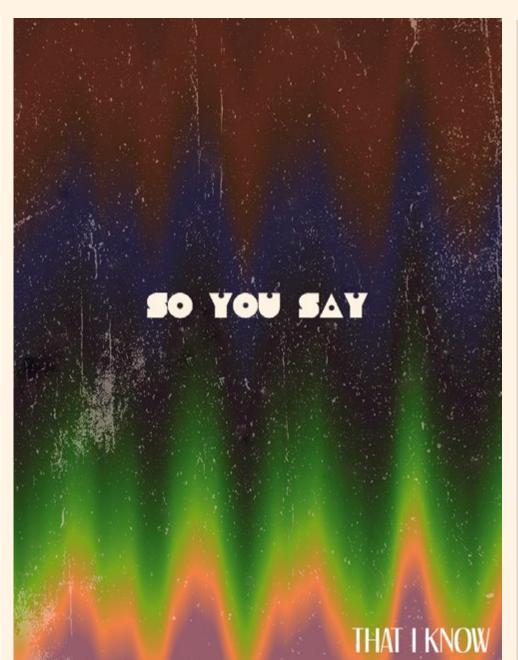
















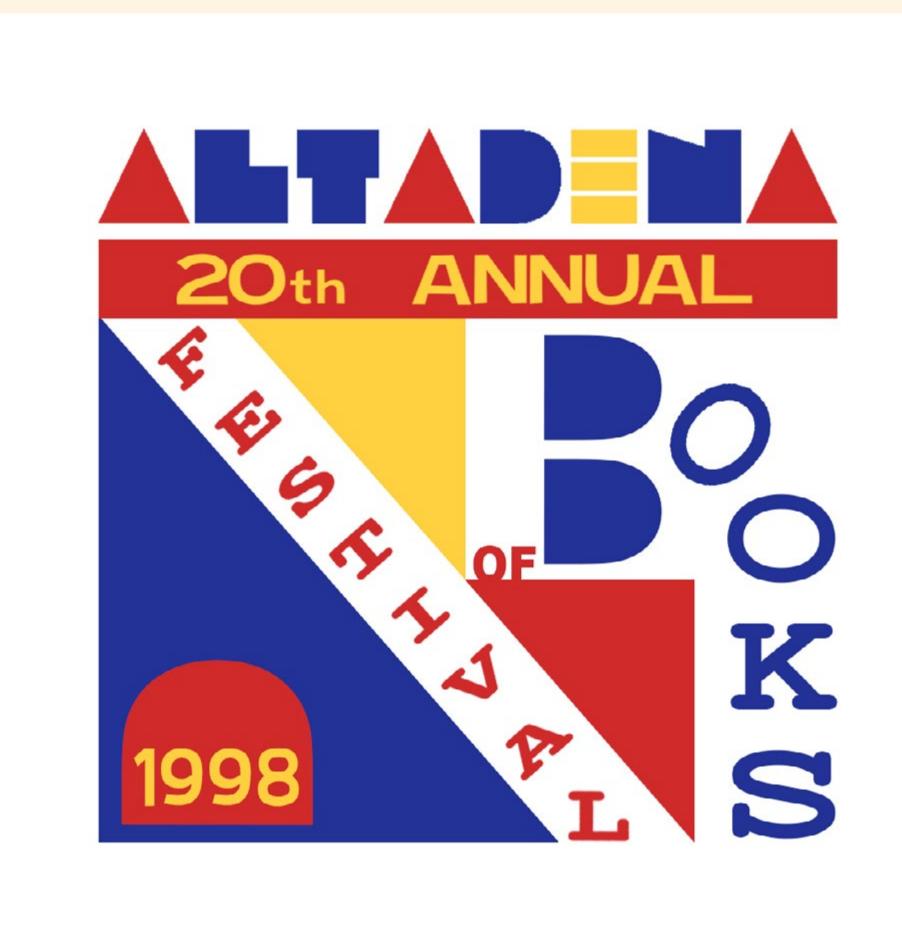








P 0 S T E R S & L 0 G 0 S





### PRODUCT DESIGN



Ingredients: Purified water and natural flavors.

Made under the authority of Hint, Inc. San Francisco, CA 94123 by an independent Hint bottler. 866.895.4468

hello@drinkhint.com

Hint is vegan and free of sugar, sweeteners, MSG, nuts, soy, gluten and preservatives.

contains no juice **Nutrition Facts** Serving size 1 Bottle (474mL) Amount per serving Calories

% Daily Value Total Fat Og Sodium Omg Total Carbohydrate 0g 0% Total Sugars Og Includes Og Added Sugars 0%

Not a significant source of saturated fat ), calcium, iron, and potassium

◎ 🚳 CA CRV

Learn more about our BPA-free bottles at drinkhint.com



STILL

flavored water

16.9 fl oz (1.06 pt) 500 ml



WHOLE30

and preservatives. has 40% less plastic than our original bottle.

hint is vegan and free of sugar, sweeteners, MSG, nuts, soy, gluten This BPA-free bottle





# pure water. pure fruit.

# 

# TAMBO RNO BONES NATIONAL TOUR THE ESCAPE











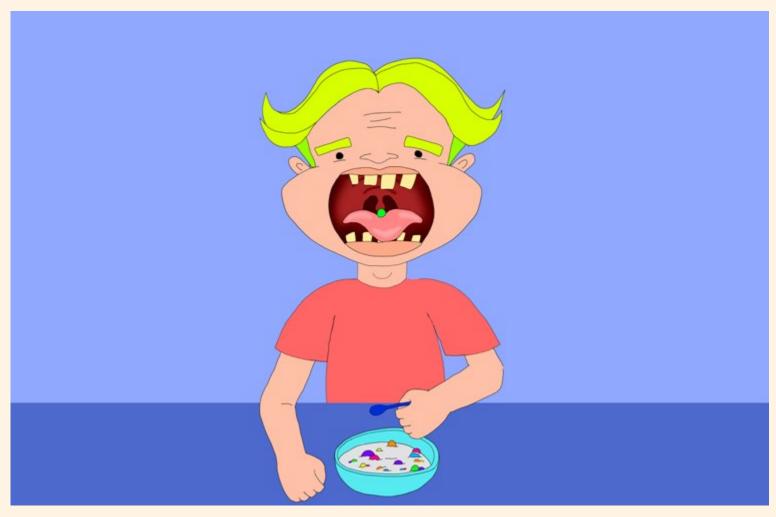
# 

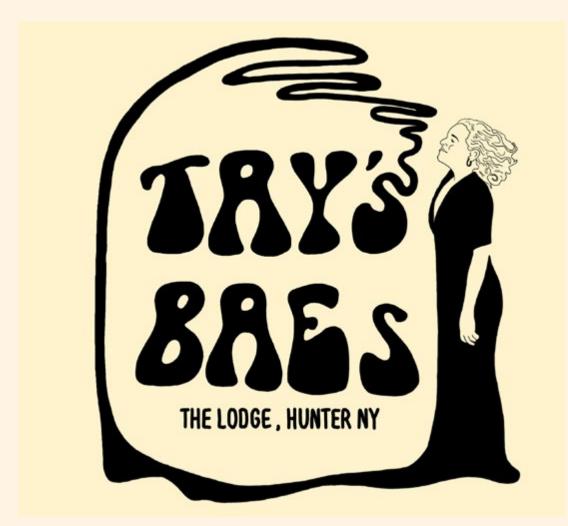








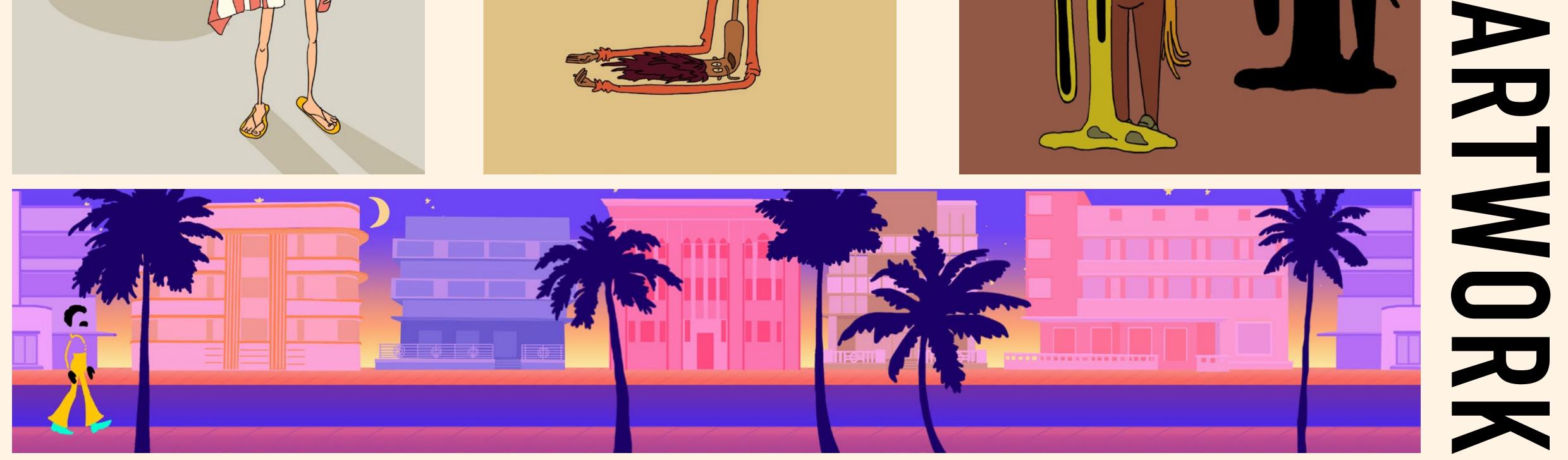




### DIGITAL ARTWORK













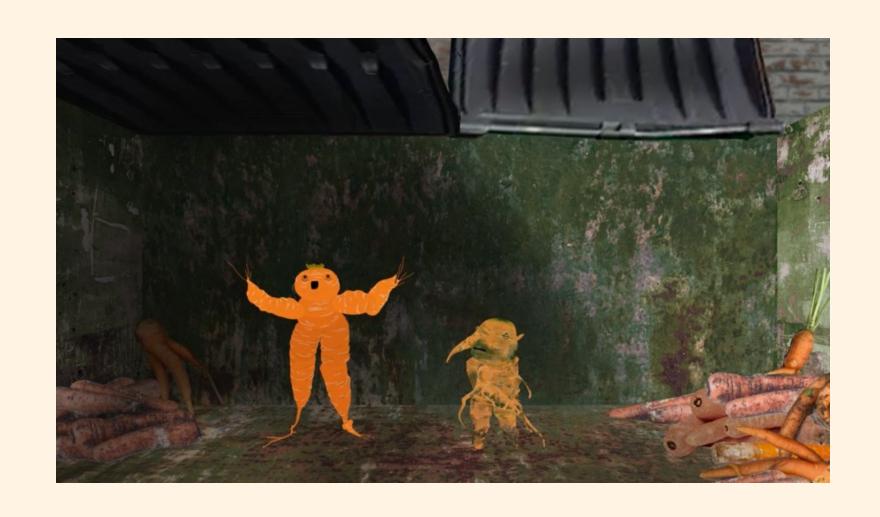




### CHARACTER DESIGN













## ANIMATION

## STEPH OSIN COHEN

WEBSITE: stephanieosincohen.com

EMAIL: stephanie.o.cohen@gmail.com

PHONE NUMBER: 305.607.5953

C O N T A C