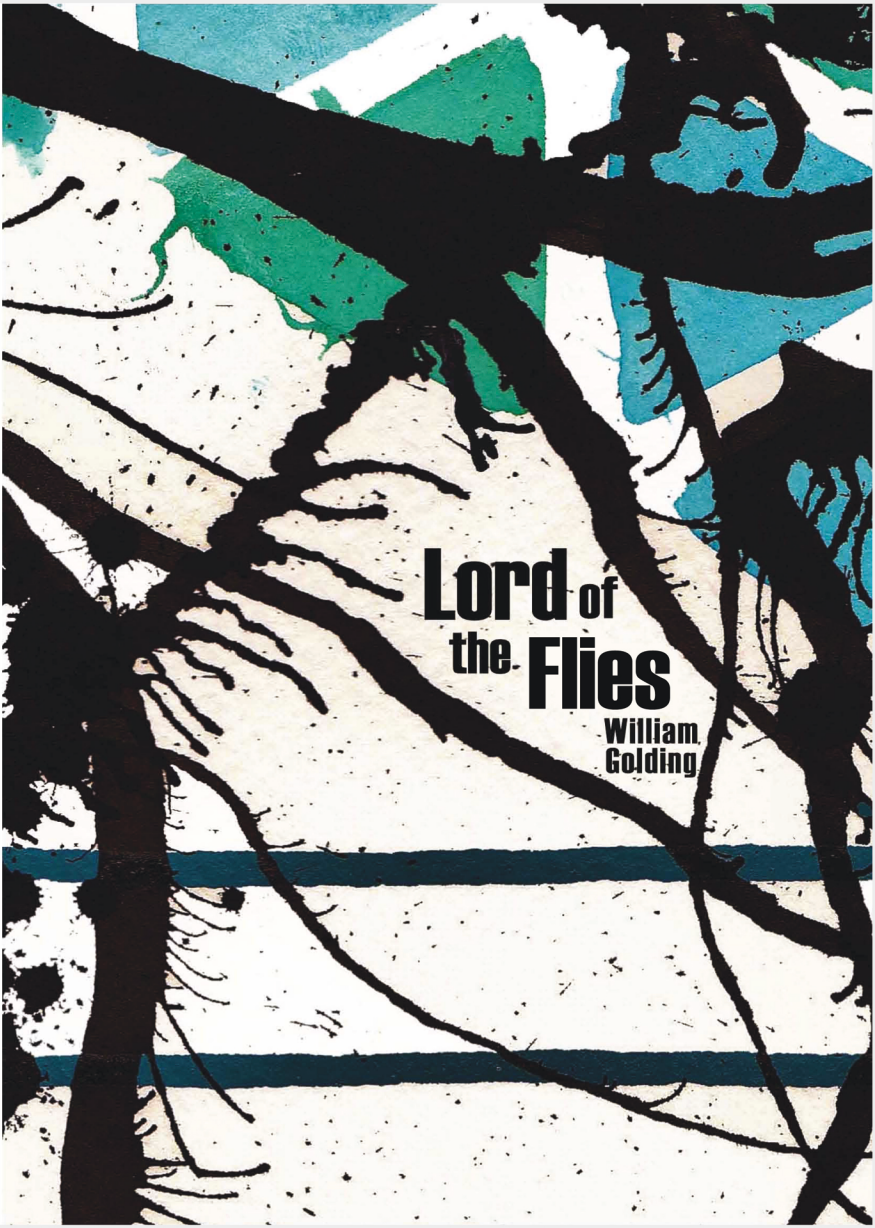

Lord of the Flies

William Golding

TYLER BATHEN

Artist Statement:
I utilize the process of art to communicate, create, and produce an effective message.I develop a process of creative intuition and express it through digital media. I find that it is the most effective form of output an artist can utilize. Upon graduation, I wish to become a successful strategic branding specialist, junior level designer, or associate creative director. After years of service I hope to ascend accordingly and possibly provide commercial entrepreneurial services. I do believe in the process and benefits of concentrated creativity.

Folder List @ 5 X 7 INCHES as requested

1) A Resume 8.5 x 11, digital media, cut paper
   Business cards 1.5 x 3 digital media, cut paper
2) Book Jackets all 11 x 7 watercolor
3) Campus Clean Up 11 x 17 fall leaves
4) Cardio Colloquium 11 x 17 digital media, pen and ink
5) Daft Punk CD case 15 x 5 digital media, cut paper
6) Energia Green Energy 11 x 17 digital media, photography
7) Escargot Pop Up 7 x 17 digital media, vector
8) Talon Logo Large 12 x 6 digital media
Talon Logo small 8.5 x 11 digital media
9) Talon Mag (2) 8.5 x 11 digital media, pen and ink
10) Talon mailer (2) 11 x 17 digital media, pen and ink
11) Talon tactics ipad app (6) 9 x 8 iPad, digital media
12) Talon website (5) 8.5 x 11 digital media, photography

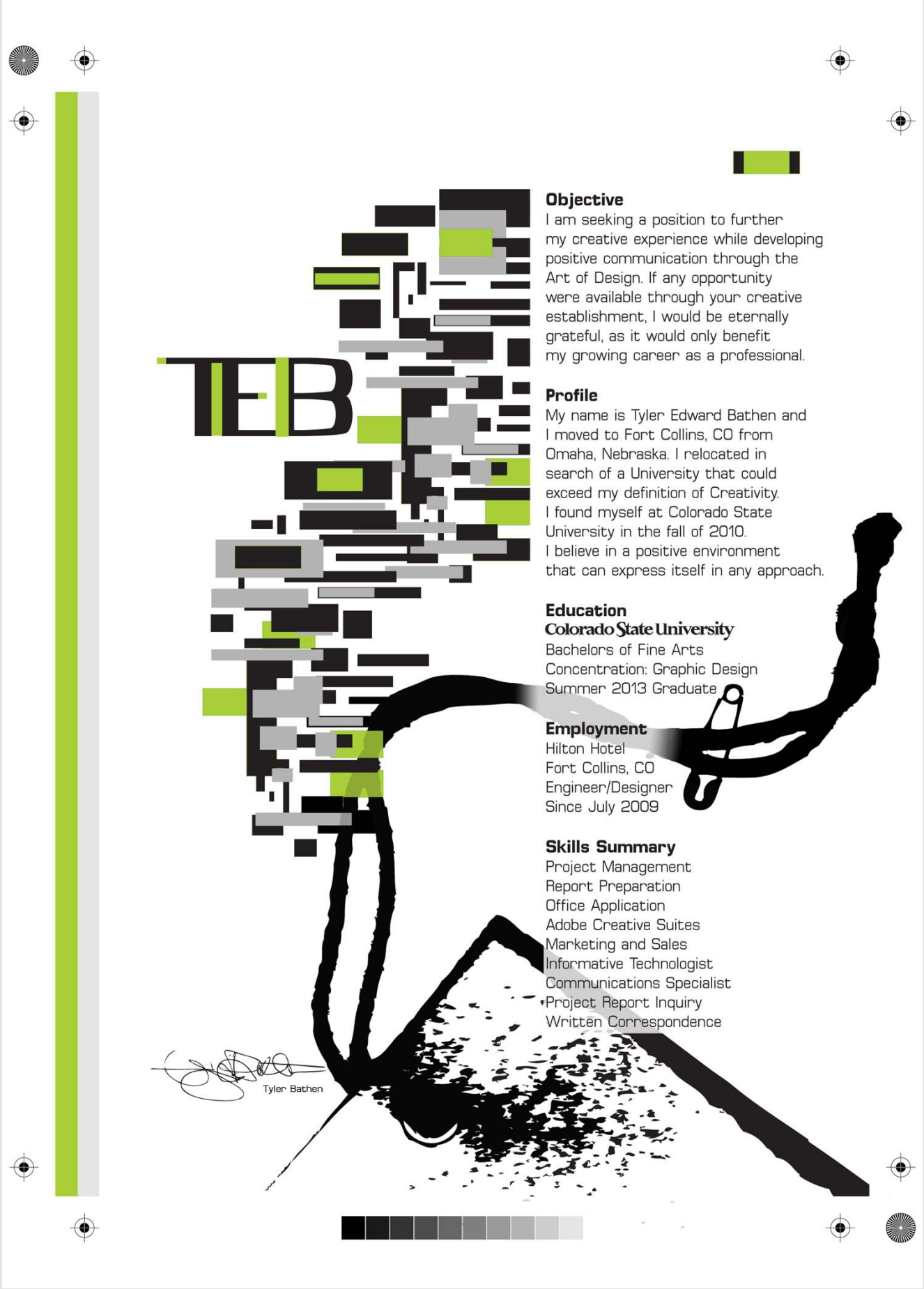

Figure 1a: Resume.

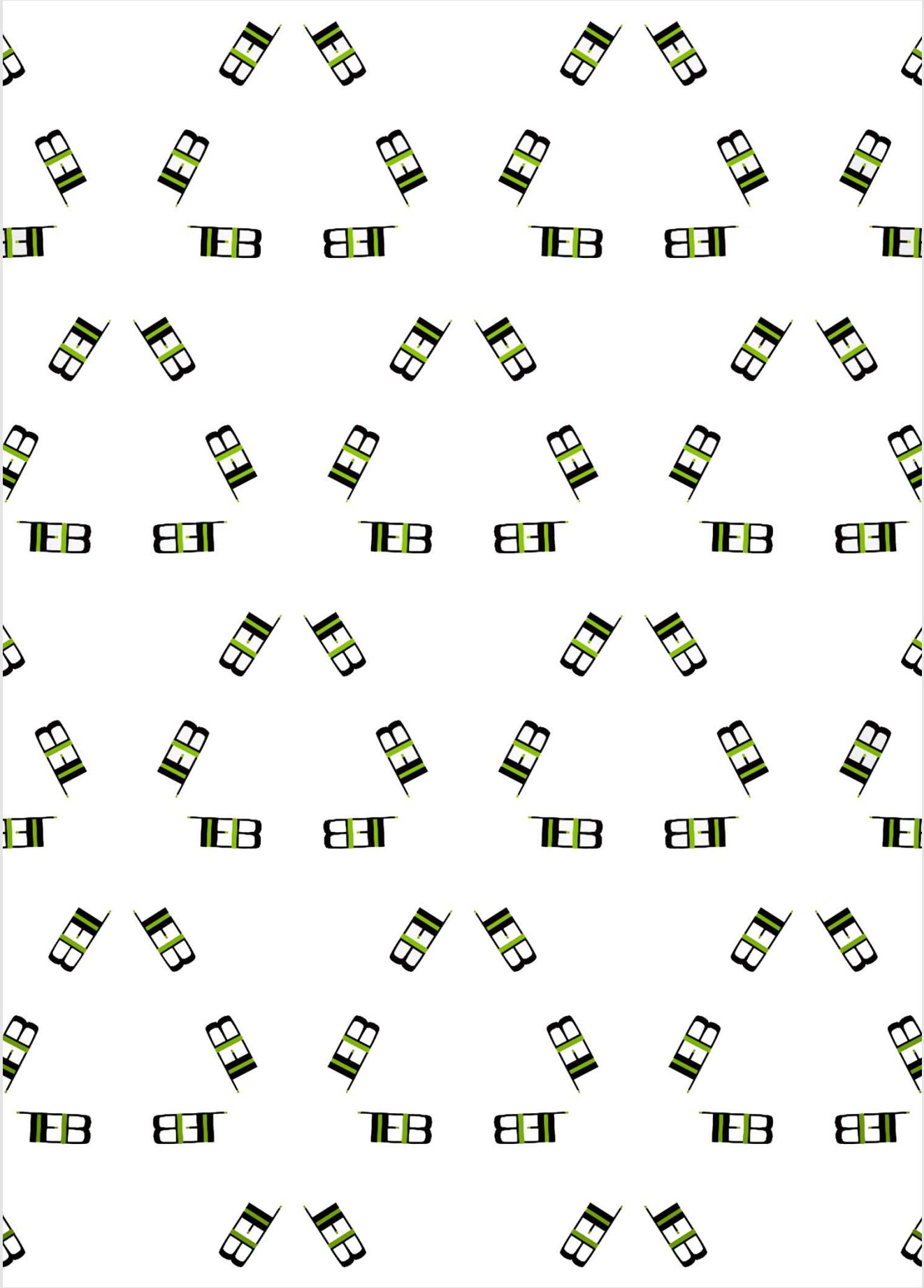

Figure 1b: Resume.

Figure 1c: Business Cards

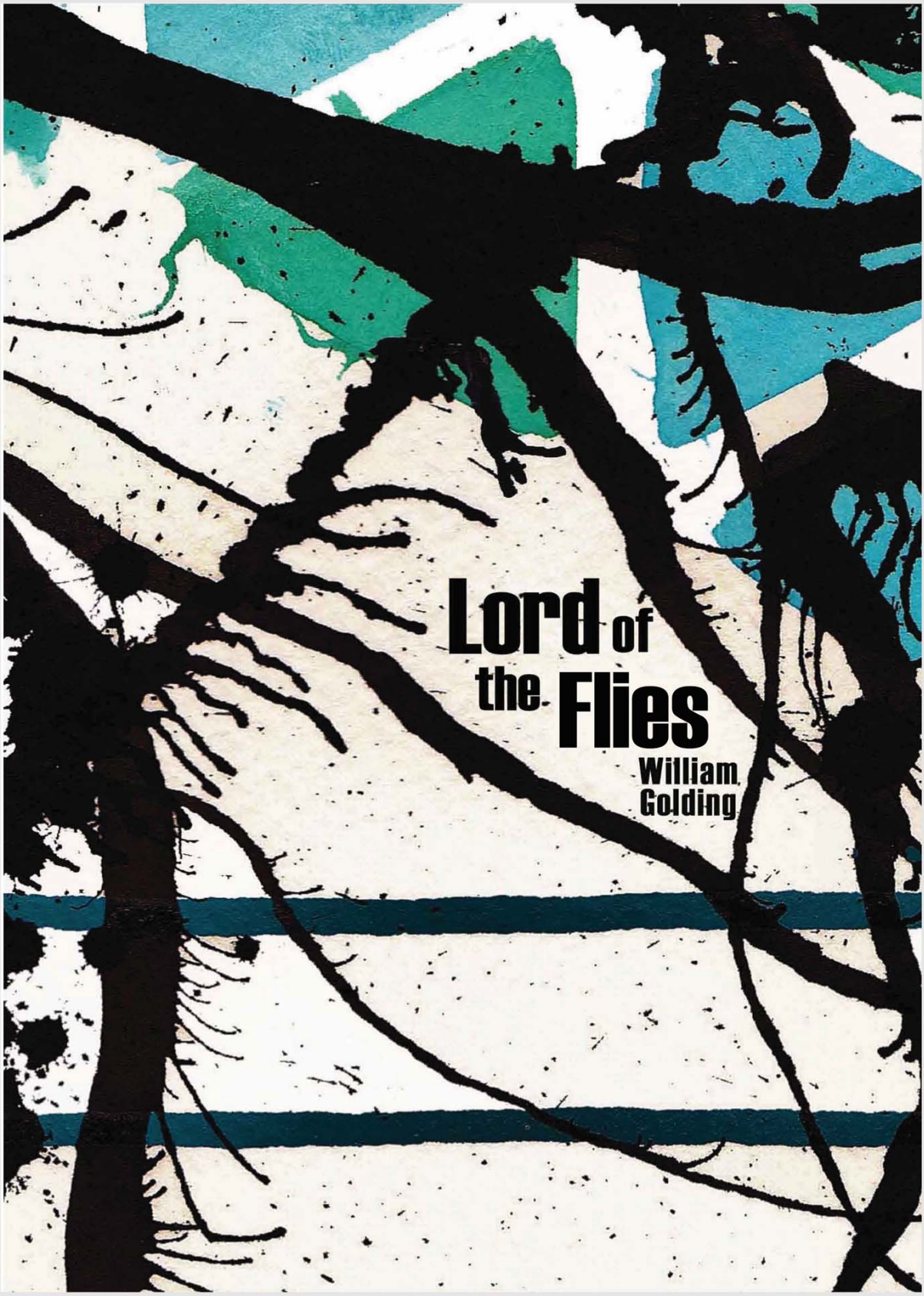

Figure 2a: Book Jacket: Lord.

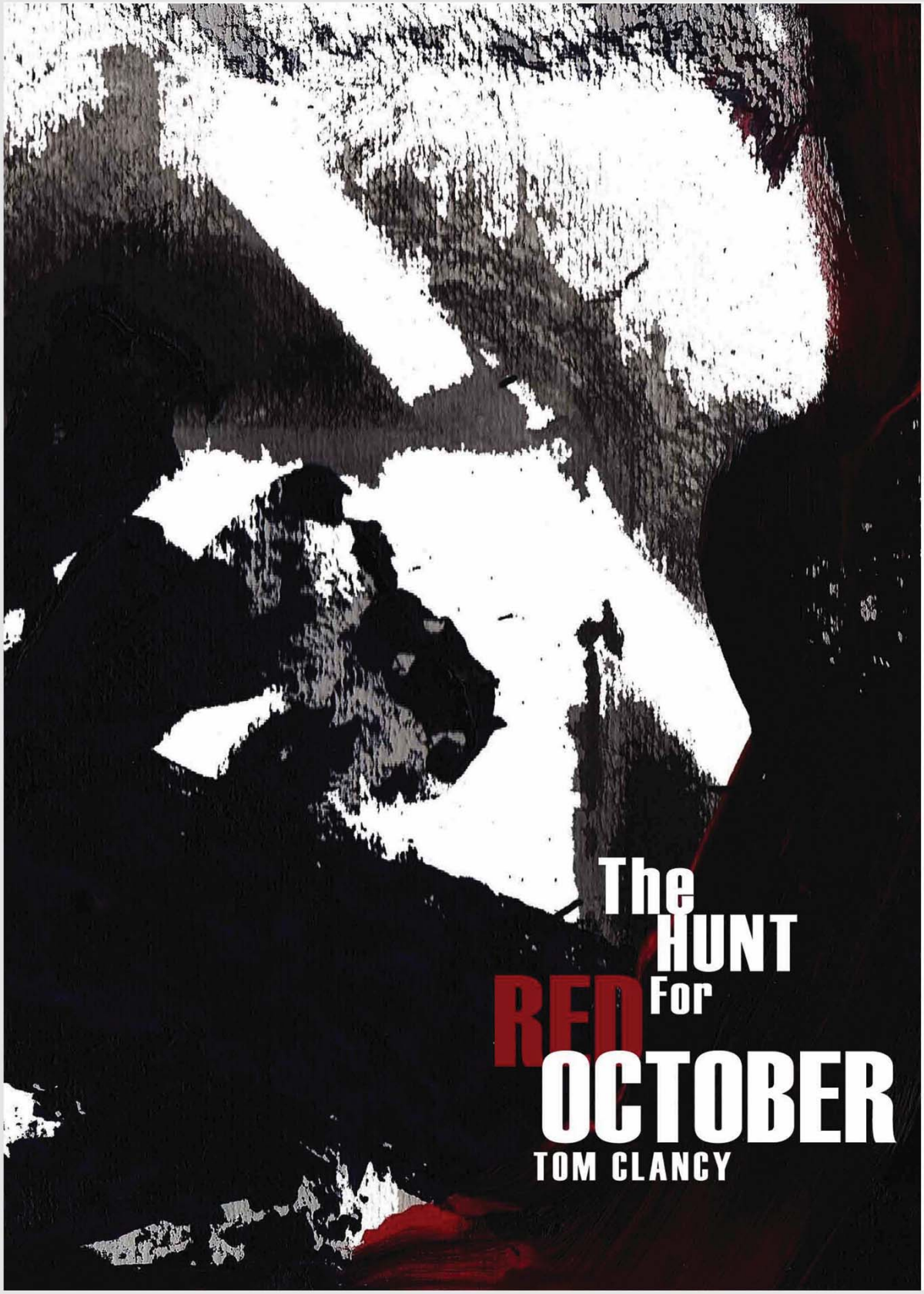

Figure 2b: Book Jacket: Red.

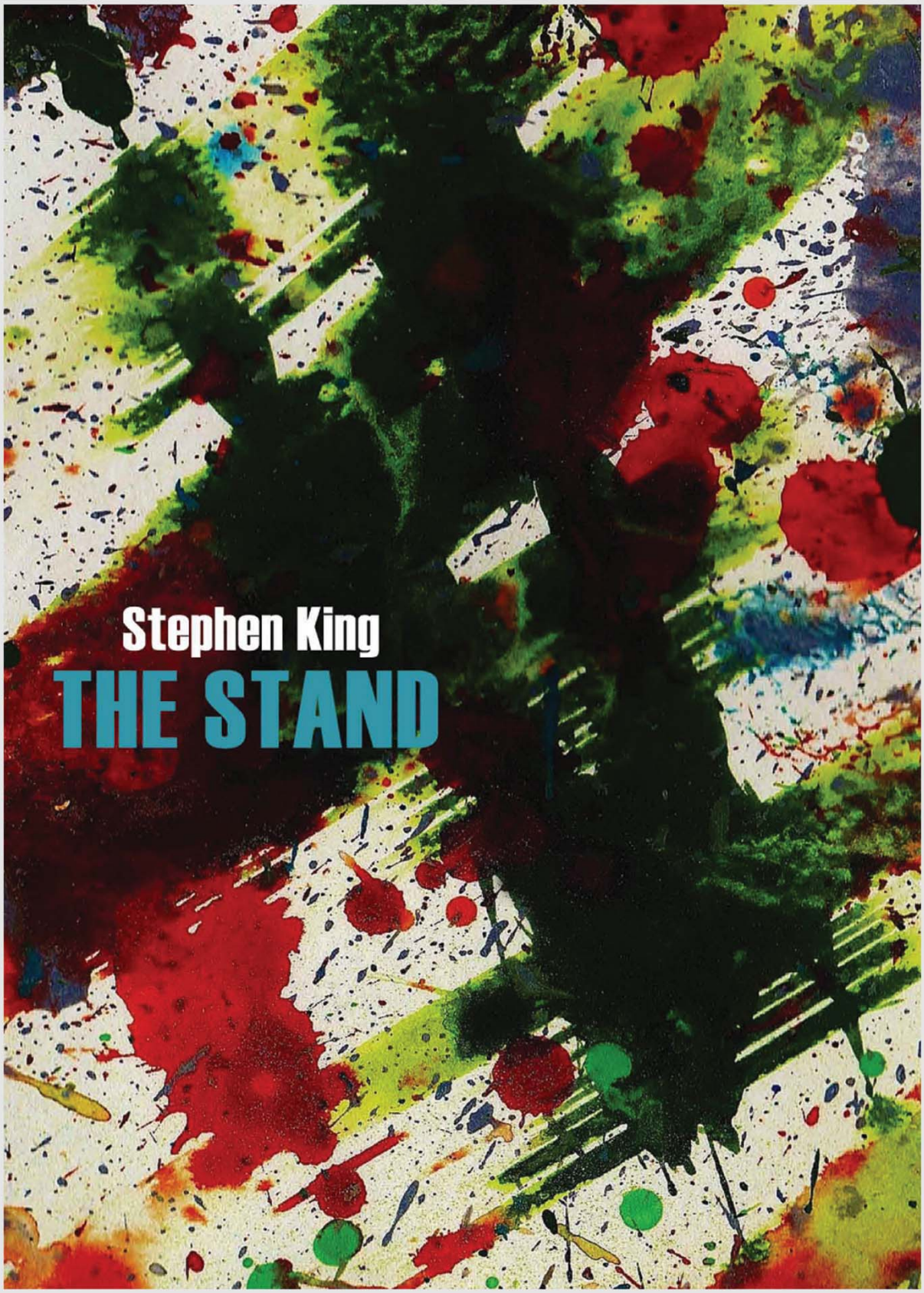

Figure 2c: Book Jacket: Stand.

Figure 3: Campus Clean-Up.

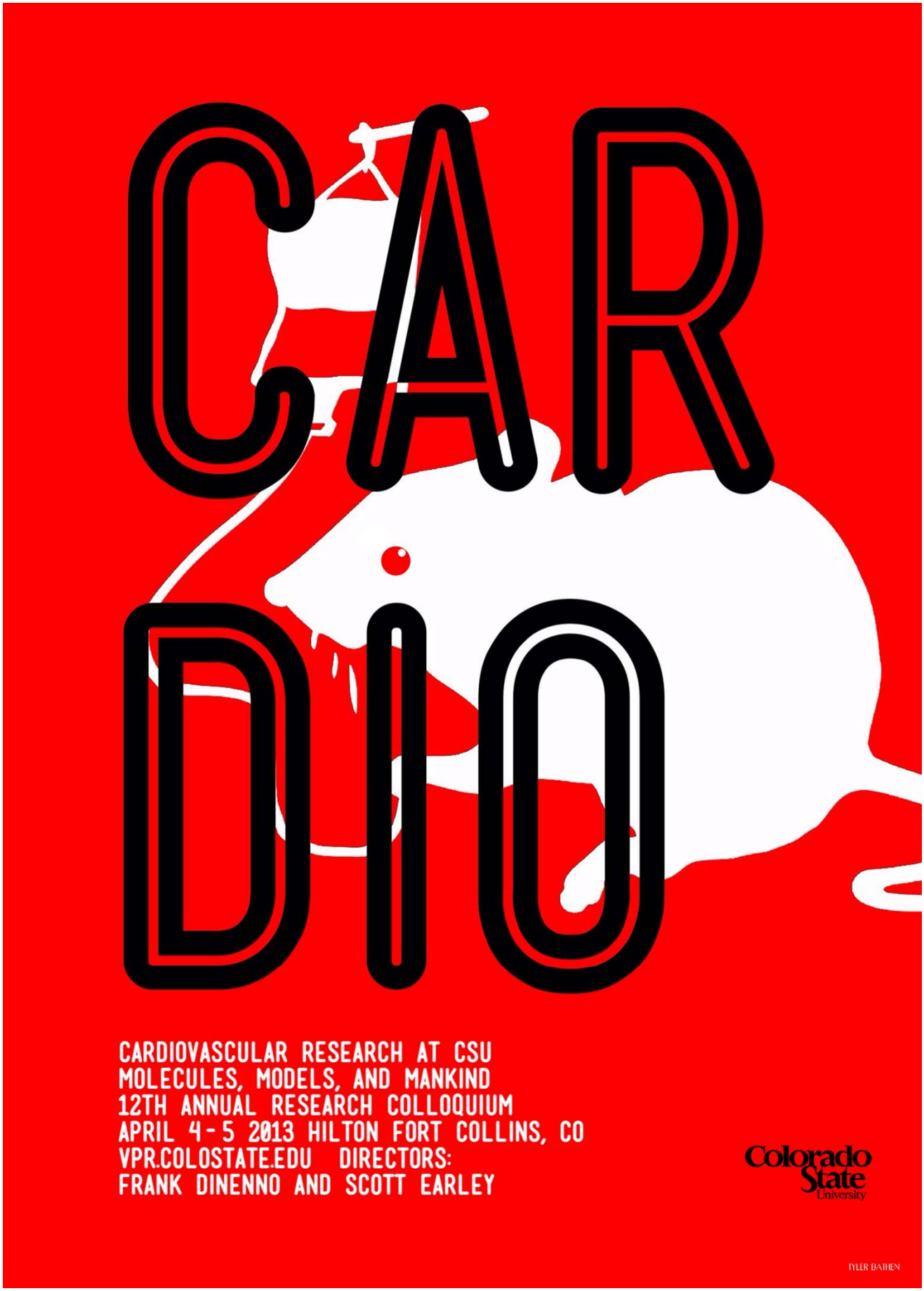

Figure 4: Cardio Colloquium.

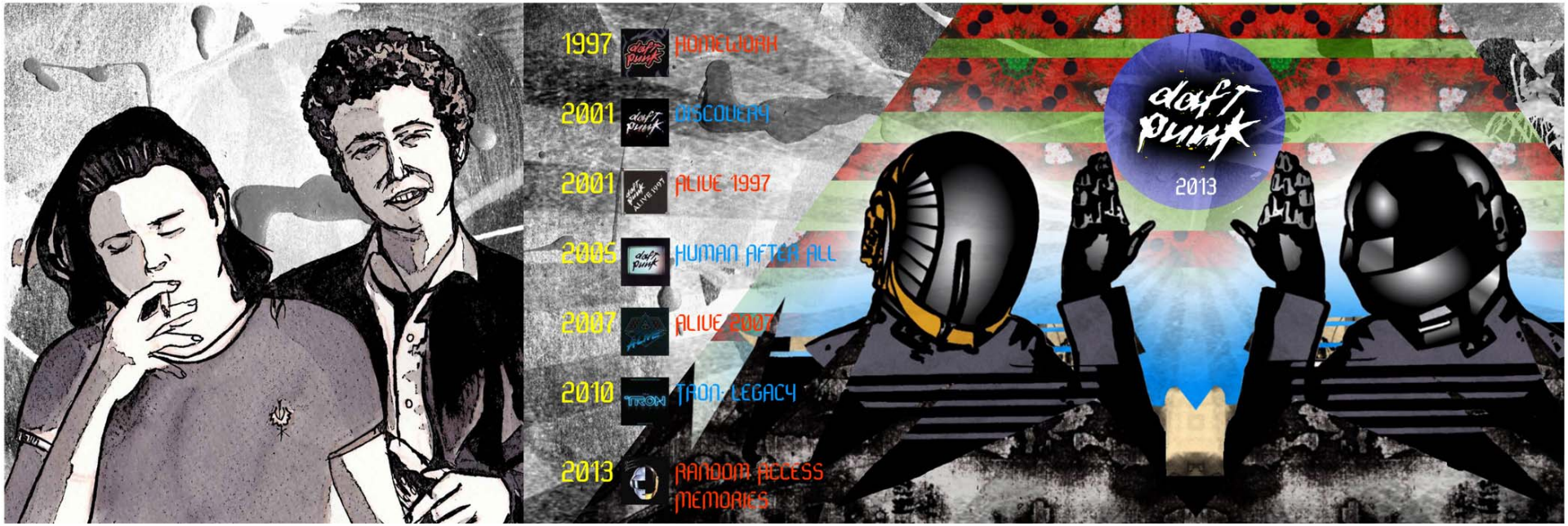

Figure 5: Daft Punk CD case.

Figure 6: Energia Green Energy.

Figure 7a: Escargot Pop Up 1.

Figure 7b: Escargot Pop Up 2.

Escargot and Garlic

Using purchased Snails.
** Common garden variety won't do.
Mix Garlic, Parsley, Wine and Butter.
Cover tightly, refrigerate to firm.
Stuff Escargot into shells.
Followed by 1 tbsp. of prepared Butter.
Place Escargot in shallow pan.
Sprinkle Bread crumbs at mouth of Snail.
Broil until very hot, about 15 minutes.
Garnish with lemon and toasted Bread.

3 cloves Garlic, fine
2 tbsp. red Wine
2 tbsp. white Wine
1 stick sweet Butter,
2 tbsp. chopped Parsley
1/4 c. Bread crumbs
Toasted French bread

Figure 7c: Escargot Pop Up 1 back.

History of Escargot

Today there are over 100 different types of edible snails. In France, only two types are commonly eaten, The Petit Gris, which is French for Little Gray and The Escargot de Bougogne, which is French for Burgundy Snail. It is possible to collect snails from the wild and eat them, provided you know which ones are edible and where to find them. In France there is a hunting season for edible snails, and they can only be collected during this time. Although restricting snail collection to this hunting period is intended to protect the wild snail population, here and elsewhere in the world the population has been reduced through overcollecting.

Figure 7d: Escargot Pop Up 2 back.

Figure 8a: Talon Logo Design Large.

Figure 8b: Talon Logo Design Small.

Figure 9a: Talon Mag 1.

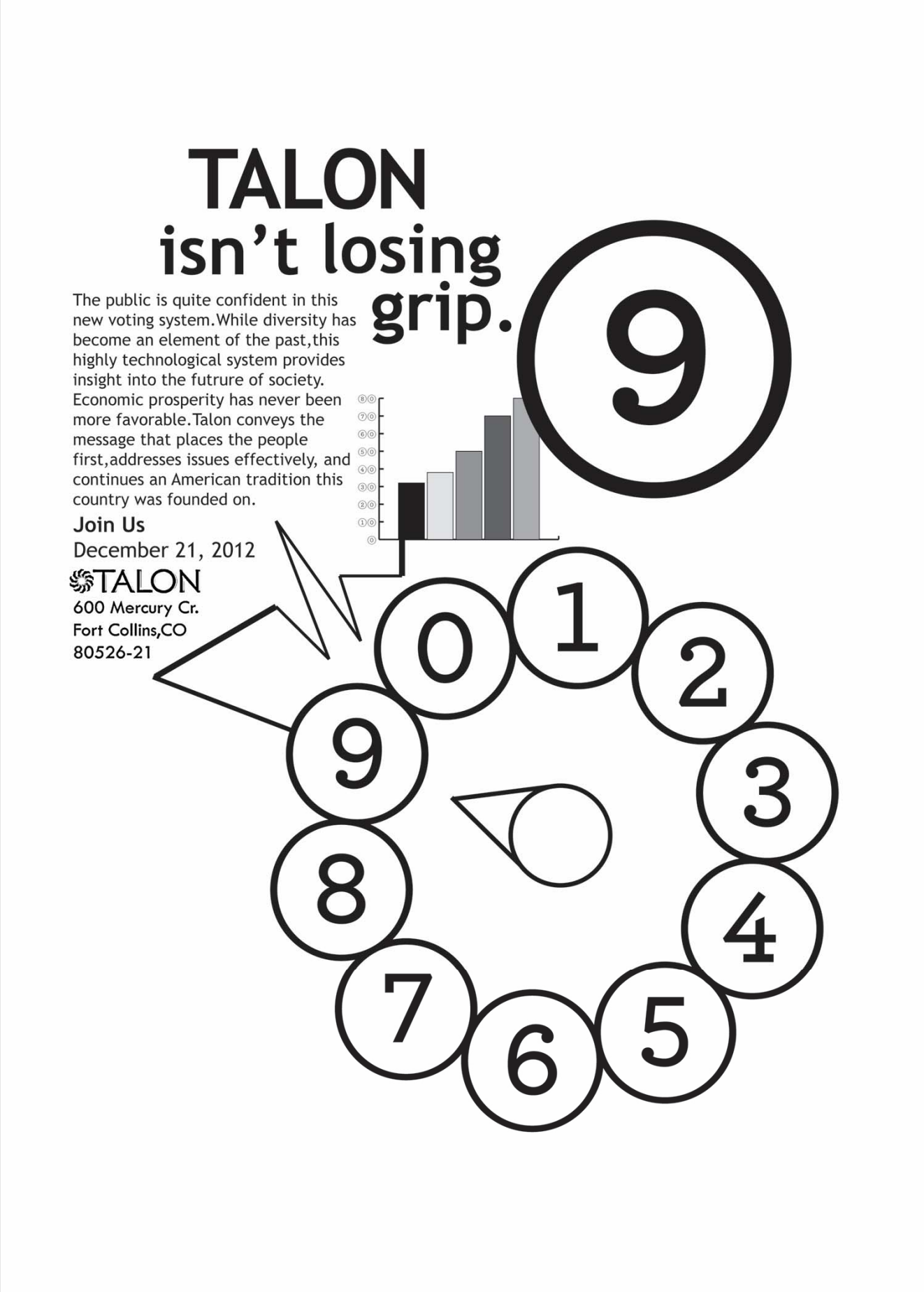

Figure 9b: Talon Mag 2.

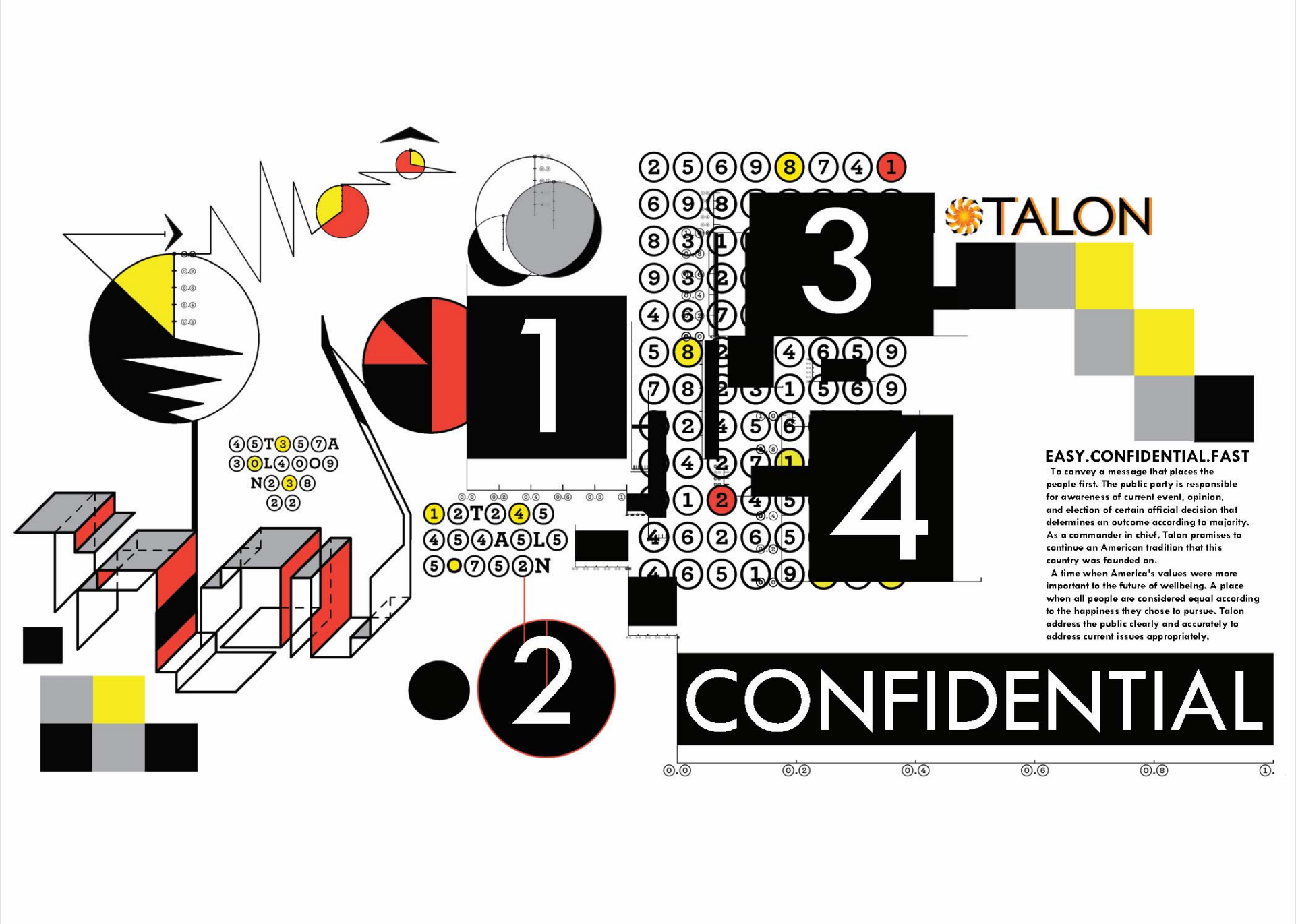

Figure 10a: Talon mailer 1.

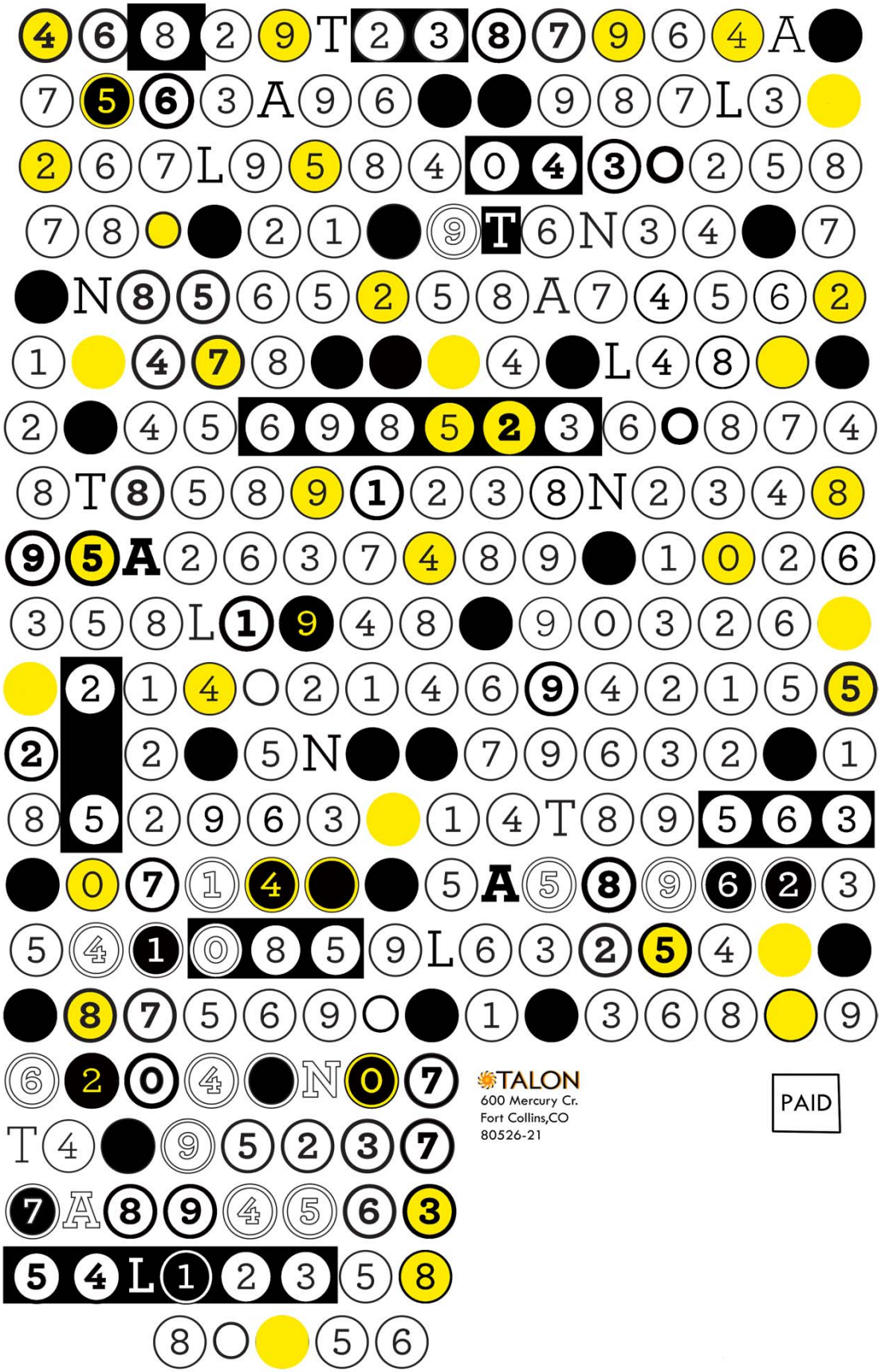

Figure 10b: Talon mailer 2.

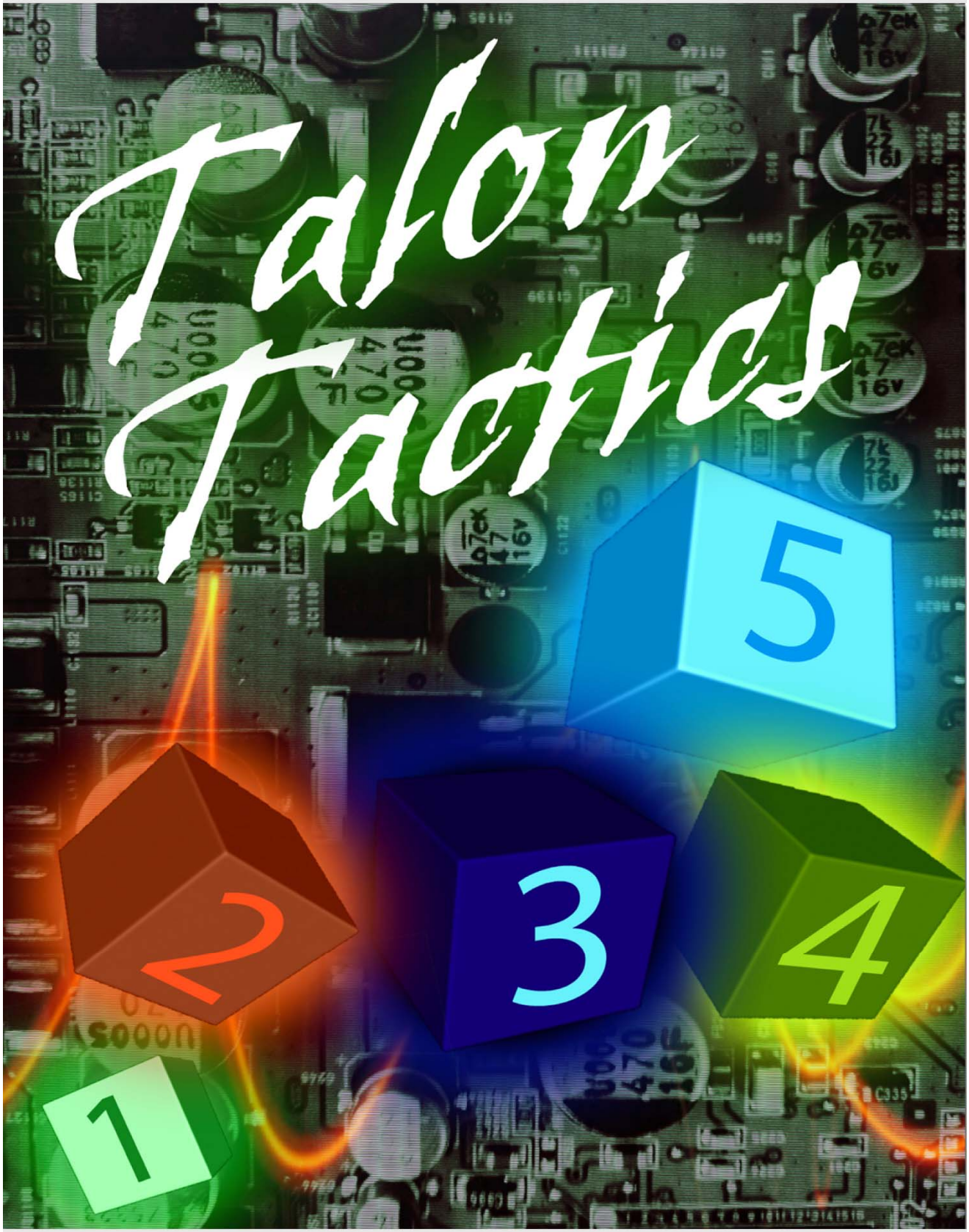

Figure 11a: Talon Tactics iPad app 1.

Figure 11b: Talon Tactics iPad app 2.

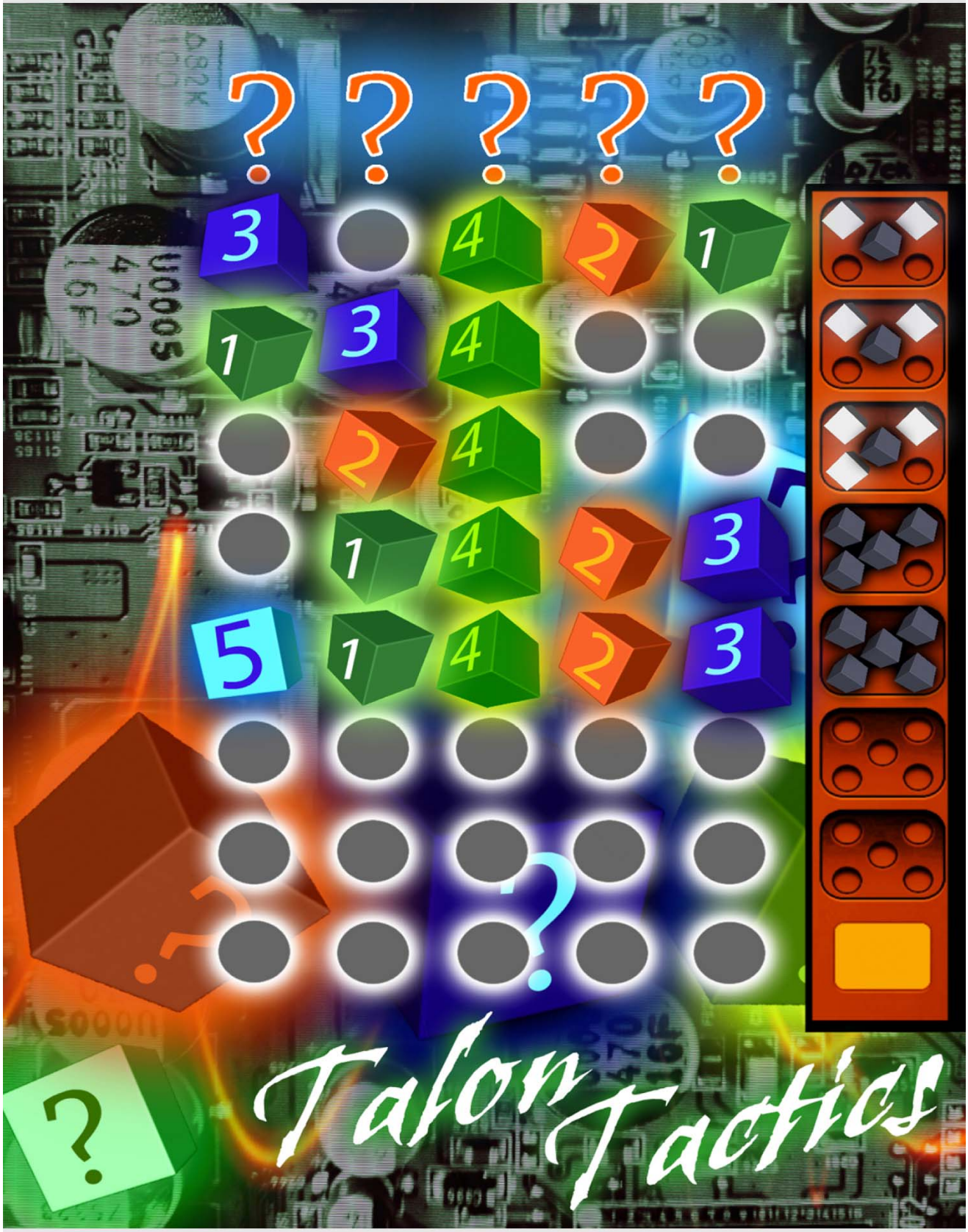

Figure 11c: Talon Tactics iPad app 3.

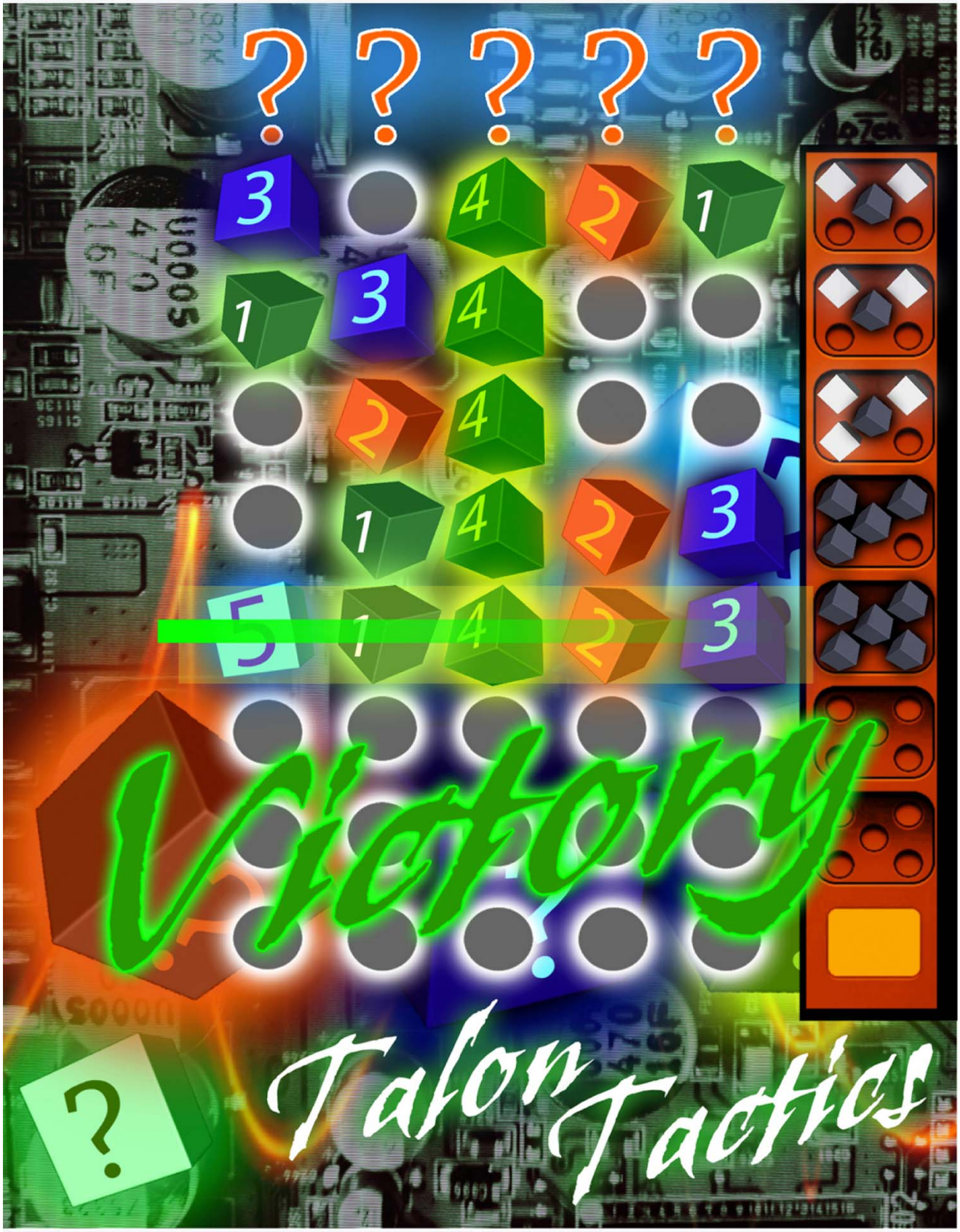

Figure 11d: Talon Tactics iPad app 4.

Figure 11e: Talon Tactics iPad app 5.

Figure 11f: Talon Tactics iPad app 6.

Figure 12a: Talon website: Home Page.

Figure 12b: Talon website: Info.

Figure 12c: Talon website: Goal.

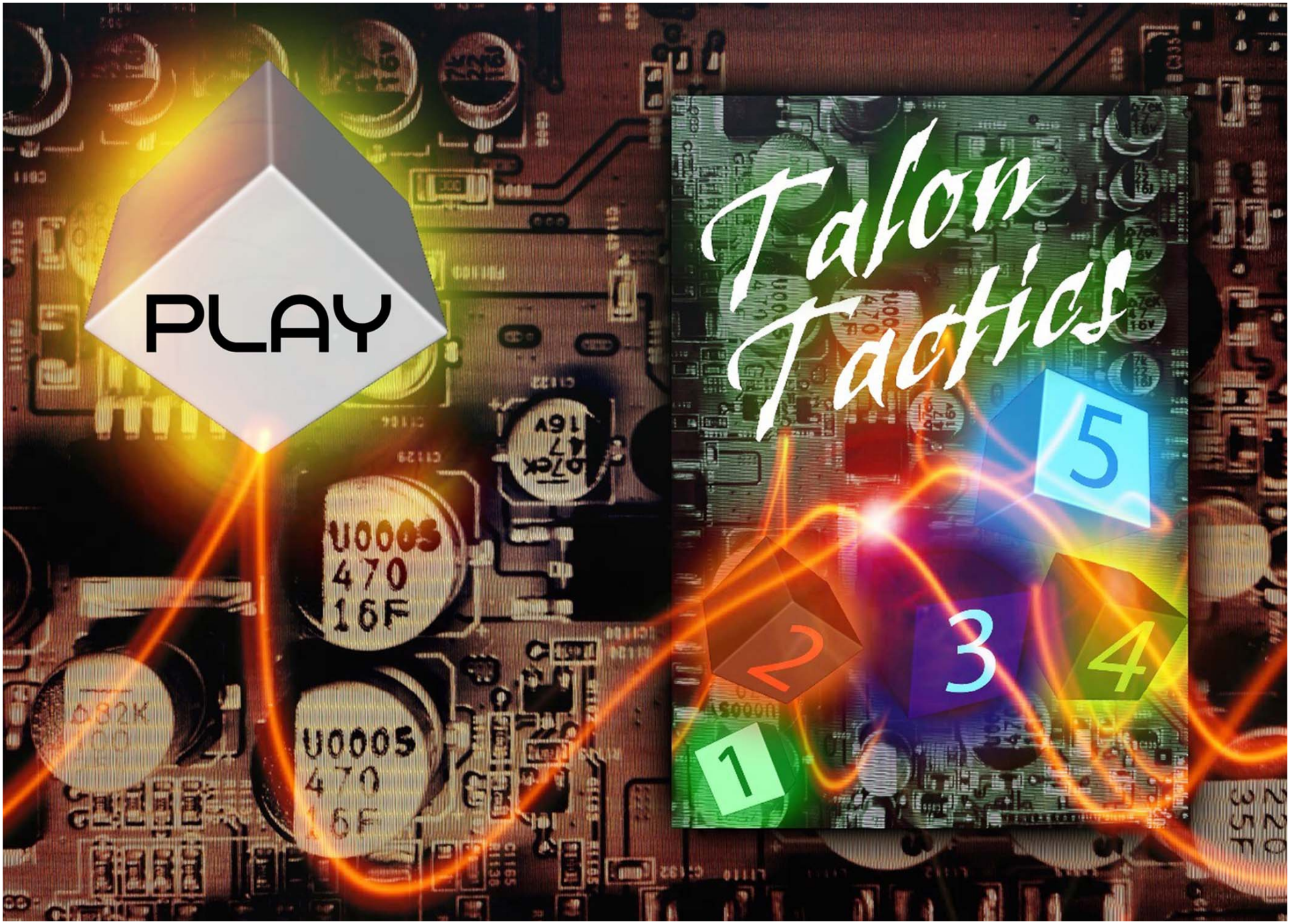

Figure 12d: Talon website: Play.

Figure 12e: Talon website: Help.