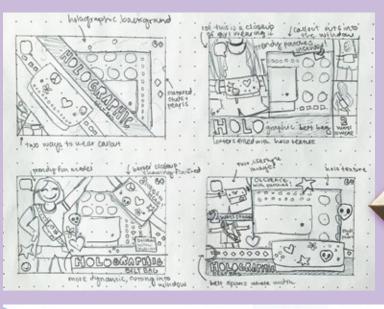
# holographic belt bag nostalgia-fueled fashion

## brief

New product development for an on-trend, wearable holographic fanny pack-style bag that can be decorated with included patches and rhinestones appealing to "tweens"

With such heavy emphasis on what's currently trending, I sought inspiration from enamel pins and stationery. I leaned into the pastel colors eyedropped from a holographic texture and incorporated vaporwave computer popup graphics that lend to the 90s/early 2000s retro aesthetic that has been gaining traction in younger crowds, many that never experienced the original nostalgia firsthand.















# recipe books for the restless

When the worldwide pandemic hit, the need to remain in isolation at home led many to take up new hobbies or crafts. Despite the in-person disconnect, individuals turned to Instagram and TikTok to find whole communities dedicated to teaching skills and showcasing their own housebound creations. Cooking & baking especially saw a flourish in trending pandemic recipes from artisanal bread-baking to sushi sans the steep price to elevating even the most basic bowl of ramen. The growing interest led to the creation of these 3 recipe book kits, which include uncommon household tools relating to each cuisine, and spiral binding for easy

A very honorable mention to whipped coffee, my pandemic trend of choice, that alas did not offer enough content to fill an entire book.



BENTO BOX-STYLE TRAY FOR EASY STORAGE

# ■PHILADELPHIA ROLL

### INGREDIENTS:

- 2 thup rice vinegar
- I thep sugar
   I trep salt
- I tup salt
   I sheet dried roasted nori
- 1/2 ripe avocado
- 3 thup cream choese
- soy sauce, to serve
   soy sauce, and sough for service

### INSTRUCTIONS

- Which the rice thoroughly, add (12 cup of rice and 34 cup water to the pot and bring to a buil. Cover and simmer for 13 minutes until the water has been absorbed. Once it's ready, allow it to sit unsouched for to more minutes and let it cool so that you can work with it with your hands.
- Combine Hablespoon rice vinegat, waps and salt and add it to the rice. Mix well with a weaden spoon. Combine Hablespoon of rice vinegat with 1/3 cup of water in a bowl. You need it to dip your flagers, so that the
- Use scissors to cut the sheet of nori into 2 equal parts. Cut cucumber and avocado lengthwise into strips.
- 4. Put the bamboo mat on your working surface. Cover it with a piece of plastic foil to avoid the mess. Put nori or top with the rough side up. Spread the rice around the whole sheet leaving a 2.5 cm or 1 inch border on the bottom and going beyond the edge of nori on the top b 3.5 cm or 1 inch.
- Turn the sheet over so the nori is facing up and the rice is facing the plastic foil.



- Spread the cream cheese lengthwise in the middle of sori. Put the strips of cucumber and avocado on top.
- crasing eventy. Red until the log is formed.

  Sice the salmon into large but this pieces. Place it evenly 
  en the plastic foil forming a rectangle and put the rice log
- Fold the bottom of the fish over the rice, pressing evenly.
   Roll until rice is evenly wrapped in salmon.
   Cut the excess and divide the log into 8 pieces with a wr

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