

TYPOGRAPHY

ATLS4130 / FALL 2019



Logan Aker

BARCELONA

CHARCUTERIE + CHEESE

\$6.50 for one, \$17.50 for three

JAMON SERRANO

SEGOVIA

dry-cured Spanish ham

CHORIZO SONIA

UNITED STATES

dry-cured pork sausage

SALCHICHON DE VID

CATALONIA

dry-cured pork sausage with black peppercorns

PIBET

CATALONIA

dry-cured pork sausage

JAMON MANGALICA

SEGOVIA

cured Hungarian pig

CHORIZO PICANTE

LA RIOJA

smoky milk, dry-cured sausage

FRESH MARINATED HAMON

BALZACIC ISLANDS

cow's milk cheese in herb-citrus oil

DRUNKEN GOAT

MURCIA

semi-soft goat's milk cheese soaked in red wine

CABRA BONDIBO

MURCIA

goat's milk cheese coated in rosemary

6-MONTH AGED MANDEGO

CASTILLA LA MANCHA

cured sheep's milk, sheep & pigskin

ENTIGARAI

BASQUE COUNTRY

smoked raw sheep's milk cheese aged 6 months

SAN SIMON

GAUCIA

smoked cow's milk, creamy & buttery

VALDEON

CASTILLA LEON

raw and goat's milk blue cheese, tangy & spicy

WHIPPED TRUFFLE SHEPHERD'S CHEESE

CASTILLA LEON

bread, honey, pistachio

TAPAS

ROASTED CAULIFLOWER Almond Romesco	6.00	GAMBAS w/ AJILLO * Garlic, Parsley	3.00	POTATO TORTILLA Cheese Sour Cream	6.00
BURRATA Manzana Almonds, Mint Oil	3.00	CRISPY PORK BELLY Green Chimichurri	8.00	PATATAS BRUWAS Salsa Brava, Garlic Aioli	7.00
HUMMUS Moroccan Spiced Braised Beef	6.00	ARROZ MARINERO Clams, Mussels, Prawns	14.00	MANDEGO CROQUETAS Garlic Aioli	6.50
FUFO GALLEGO Pimentón, Saffron Aioli	3.00	PAN CON TOMATE Sea Salt, Olive Oil	4.00	SPINACH CHICKPEA CAZUELA Cumin, Roasted Onion, Lemon	7.50
BUSTIEREDSHITO PEPPER Sea Salt	6.00	HANGER STEAK * Truffle Vinaigrette	15.00	CHORIZO W/ SWEET & SOUR FIGS Balsamic Glaze	8.50
BOQUERONES Garlic, Parsley	6.00	BRUSSELS SPROUTS Sour Cream, Pickled Onion	7.00	SPICY EGGPLANT CAPONATA Basil, Parsley	4.50
PINTXO MOLINOS * Pork Loin, Mojo Picon	7.00	BACON WRAPPED DATES Valdeon Emouse	8.00	ALBONDIGAS Spiced Meatballs in Ham-Tomato Sauce	8.50
VENISON CARPACCIO * Sherry & Dijon Vinaigrah	14.00	POTATOES ESPUMA French Truffles, Farm Eggs	12.00	SPICED BEEF EMPANADAS Red Pepper Sauce	6.00
TROUT LA PLANCHA * Salsa Verde	10.00	CRISPY CALAMARI Chipotle Aioli	10.00	MARINATED OLIVES Thyme, Citrus, Garlic	4.00

ENSALADAS

FARRO CARROTS AND DRIED APRICOTS	6.50	TUSCAN KALE CHERRIES, MANDEGO, PEPPERS	6.50	ENSALADA MIXTA OLIVES, ONIONS, TOMATOES	7.50	ENSALADA RUSA SAFFRON, TROUT'S ROE, BEETS	3.50
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CIELO, MARY TIERRA

from the sky, sea and earth

CRISPY DUCK LEG YOGURT, CUCUMBER	3.00	SCALLOPS BRUSSELS SPROUTS ESCABECHE	3.00	MUSHROOMS & LA PLANCHA GARLIC, PARSLEY, SHALLOTS	3.00
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TO SHARE

two or more

PARRILLA SALVAJE gaucho, chorizo, pork belly	25.50 per person	PARRILLA MARISCOS * shrimp, mussels, clams, squid	24.50 per person	WHOLE ROASTED BASS roasted potatoes, arugula	25.50
CHORIZO PIMENTOS roasted potatoes, lemon, hot peppers	19.50	PARRILLA * new york strip, gaucho, pork loin	26.50 per person	VEGETABLE PARRILLA seasonal vegetables	16.00 per person

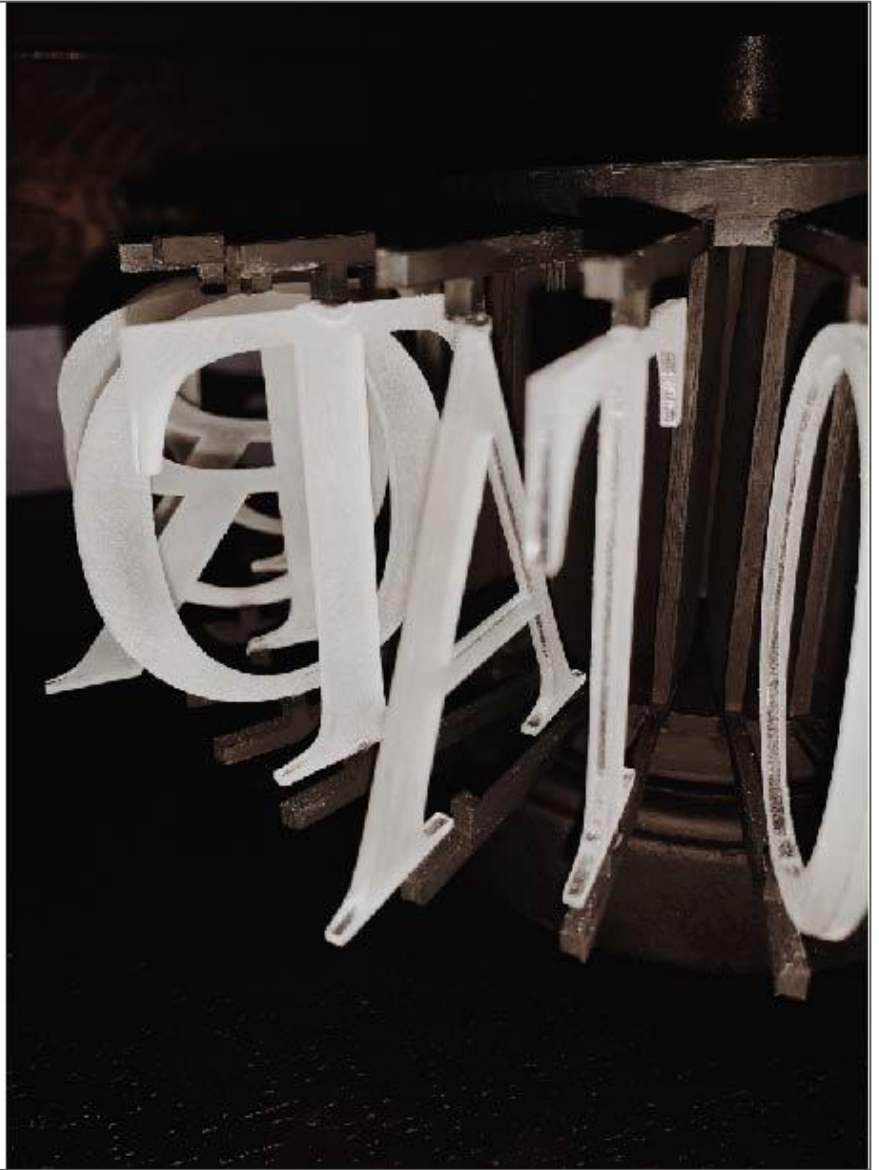
Executive Chef Ruddy Bollet
Sous Chef James Bias

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.



SCORPIO

Logan Aker



A	B	C	D	E	F
G	H	I	J	K	L
M	N	O	P	Q	R
S	T	U	V	W	X
Y	Z	0	1	2	3
4	5	6	7	8	9

rhetremation mark

rhet-tre-ma-tion

Definition of *rhetremation mark*

- 1: the act of making a point rather than directly requiring a response to a question; ending a sentence with a *rhetremation mark* allows readers to recognize that although the sentence may sound like a question, no response is needed.

Examples of *rhetremation mark*

- 1: Do you want to be a failure for the rest of you lifeϕ
- 2: Is the Pope Catholicϕ
- 3: Does a bear shit in the woodsϕ



JON KRAKAUER

INTO
THE
WILD



GUNNAR AUTTERSON



GUNNAR AUTTERSON

A B T I S M T

74 75 87 52 74 104 0 0 92 87 103 78 94 93 74 104 0 0

A B O U T

74 75 80 70 108 72 105 99 74 104 0 0

T H I N K I N G I T S

74 104 83 92 92 87 94 93 141 102 92 87 94 93 87 75 0 0 92 87 74 104 103 78 0 0

A B O U T F E E L I N G

74 75 80 70 108 72 105 99 74 104 0 0 76 73 80 71 80 71 110 73 92 87 94 93 87 75 0 0

a

Tell me not, in
powerful numbers,
Life is but an empty
dream! For the soul is
sent there slumbering,
And things are not
what they
appear to be.

Age is long, and Time is
flourishing, And our
hours, though short
and brief, still, like
rippled streams, are
bearing forward
a certain
weight of
grace.

Lines of great men all
remain as
We can note our lines
in the
And, departing, leave
behind us
Footprints on the
sands of time.

Life is real! Life is
not an empty
And the grave is not
its
Dust thou art, to dust
we return,
Was not spoken of the
soul.

In the world's broad
field of battle,
In the
of
Life,
Be not like
wheat,
winnowed
Be a hero in the
strife!

Footprints, that
perhaps another,
Following our
solon's
A forlorn and
shipwrecked brother,
Seeing, shall take
heart
again.

Not enjoyment, and not
sorrow,
Is our destined end or
way,
But our whole duty
is that we
stand
True as the
arch.

Trust no Future,
how'er pleasant,
Let the dead Past
bury its
And all in the living
Present
Heart within, and God
is
at work!

Let us, then, be up and
doing,
With a heart for any
task,
Still achieving, still
growing,
Learn to labor and to
suffer.

BARCELONA

Executive Chef Ruddy Bollat & Sous Chef James Bizak

Charcuterie & Cheese

\$17.50 for Three

Jamón Serrano / \$6.50

Dry Cured Spanish Ham
Segovia

Chorizo Soria / \$6.50

Dry-cured pork sausage, smoky & garlicky
United States

Salchichón de Vic / \$6.50

Dry-cured pork sausage with black peppercorns
Catalonia

Fuet / \$6.50

Dry-cured pork sausage
Catalonia

Jamón Mangalica / \$10.50

Cured Hungarian pig
Segovia / Not included in 3

Chorizo Picante / \$6.50

Smoky, mild, dry-cured sausage
La Rioja

Fresh Marinated Mahón / \$6.50

Cow's milk cheese in herb-citrus oil
Balearic Islands

Drunken Goat / \$6.50

Semi-soft goat's milk cheese soaked in red wine
Murcia

Cabra Romero / \$6.50

Goat's milk cheese coated in rosemary
Murcia

Whipped Truffle Sheep's Cheese / \$9.50

Bread, Honey, Pimentón
United States / Not included in 3

6-Month Aged Manchego / \$6.50

Cured sheep's milk, sharp & piquant
Castilla La-Mancha

Etxegarai / \$6.50

Smoked raw sheep's milk cheese aged 6 months
Basque Country

San Simon / \$6.50

Smoked cow's milk, creamy & buttery
Galicia

Valdeón / \$6.50

Cow and goat's milk blue cheese, tangy & spicy
Castilla León

Cielo

Sky

Mar

Sea

Tierra

Earth

Crispy Duck Leg / \$9.00

Yogurt, Cucumber

Scallops* / \$12.50

Brussels Sprouts Escabeche

Mushrooms a la Plancha / \$6.50

Garlic, Parsley, Shallots

Tapas

Roasted Cauliflower / \$6.50

Almond Romesco

Burrata / \$9.50

Marcona Almonds, Mint Oil

Hummus / \$8.00

Moroccan Spiced Braised Beef

Pulpo Gallego / \$9.50

Pimentón, Saffron Aioli

Blistered Shishito Pepper / \$8.00

Sea Salt

Boquerones / \$6.00

Garlic, Parsley

Pintxo Mornos* / \$7.50

Dry-cured pork sausage with black peppercorns

Venison Carpaccio* / \$14.50

Sherry & Dijon Vinagar

Trout a la Plancha* / \$10.50

Salsa Verde

Gambas al Ajillo* / \$9.50

Garlic, Parsley

Crispy Pork Belly / \$8.50

Dry-cured pork sausage, smoky & garlicky

Arroz Marinero / \$14.50

Dry-cured pork sausage with black peppercorns

Pan Con Tomate / \$4.50

Sea Salt, Olive Oil

Hanger Steak* / \$6.50

Truffle Vinaigrette

Brussels Sprouts / \$7.00

Sour Cherries, Pickled Onion

Bacon Wrapped Dates / \$8.00

Valdeon Mousse

Potatoes Espuma / \$13.00

French Truffles, Farm Eggs

Crispy Calamari / \$10.50

Chipotle Aioli

Potato Tortilla / \$3.00

Chive Sour Cream

Patatas Bravas / \$7.00

Salsa Brava, Garlic Aioli

Jamón & Manchego Croquetas / \$3.50

Garlic Aioli

Spinach Chickpea Cazuela / \$7.50

Cumin, Roasted Onion, Lemon

Chorizo with Sweet & Sour Figs / \$8.50

Balsamic Glaze

Spicy Eggplant Caponata / \$4.50

Basil, Parsley

Albondigas / \$8.50

Spiced Meatballs in Ham-Tomato Sauce

Spiced Beef Empanadas / \$6.50

Red Pepper Sauce

Marinated Olives / \$4.50

Thyme, Citrus, Garlic

To Share

Two or More

Paella Salvaje / \$24.50 / Per Person

Gaucho, Chorizo, Pork Belly

Chicken Pimientos / \$19.50

Roasted Potatoes, Lemon, Hot Peppers

Vegetable Paella / \$16.00 / Per Person

Seasonal Vegetables

Paella Mariscos* / \$24.50 / Per Person

Shrimp, Mussels, Clams, Squid, Saffron Rice

Whole Roasted Bass / \$25.50

Roasted Potatoes, Arugula, Salsa Verde

Parrillada / \$26.50 / Per Person

New York Strip, Gaucho, Pork Loin, Chicken

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness, especially if you have certain medical conditions

Before placing your order, please inform your server if a person in your party has a food allergy.

Ensaladas

Farro / \$6.50

Carrots, Goat Cheese, Dried Apricot

Tuscan Kale / \$6.50

Cherries, Manchego, Pepitas

Ensalada Mixta / \$7.50

Olives, Onions, Tomatoes

Mushrooms a la Plancha / \$6.50

Garlic, Parsley, Shallots

ENTREPRENEUR HOUSE

ENTREPRENEUR HOUSE BRAND GUIDELINES

BRAND GUIDELINES

02

"Accelerate entrepreneurs success."

01

04

OUR MISSION IS TO

"Design, build, and provide tools that accelerate entrepreneur's positive impact."

03

05

01 Provide lasting value.

02 Cultivate community.

03 Solve long term problems.

06

07

08

Color	Hex	RGB	CMYK
Rich black	#000F23	0, 15, 35	100, 57, 0, 88
Tankees blue	#102542	16, 37, 68	75, 43, 0, 74
Blue	#00E0FF	0, 224, 255	40, 12, 0, 0
Stone white	#F9F9F9	249, 249, 249	0, 0, 0, 2
Red orange	#F25252	242, 82, 82	0, 88, 86, 5

CMYK

EH Brand Guide - 01
— Daniel Strangfeld

LOREM **Bb**

IPSUM **li**

Primary:
BAR-LOW

Secondary:
IBM PLEX SERIF

uses.

BARLOW Headers, Titles, Sub-headers

I.B.S. Body text

E H

Primary:
Thin, Thin Condensed, Thin Light, Extralight, Extralight Condensed, Light, Light Condensed, Regular, Italic, Medium, Medium Condensed, Medium Italic, Medium Light, Medium Light Condensed, Semibold, Semibold Condensed, Semibold Italic, Bold, Bold Italic, Bold Condensed, ExtraBold, ExtraBold Italic, Black, Black Italic

Secondary:
Thin, Thin Condensed, Thin Light, Extralight, Extralight Condensed, Light, Light Condensed, Regular, Italic, Medium, Medium Condensed, Medium Italic, Medium Light, Medium Light Condensed, Semibold, Semibold Condensed, Semibold Italic, Bold, Bold Italic, Bold Condensed, ExtraBold, ExtraBold Italic, Black, Black Italic

E H

To be continued.

Test Headings:

11

Entrepreneur House

ENTREPRENEUR HOUSE

14

Clearspace

15

Use the X height of the logo to calculate the diagonal margin between other elements and the logo itself.

16

Disruptive

ENTREPRENEUR HOUSE

ENTREPRENEUR HOUSE

Designed by: Daniel Strangfeld | danstrangfeld.com

FORM

ATLS 3100

3D

Modeling,
Animation,
Printing

FORM ATLS 3100
FORM ATLS 3100
FORM ATLS 3100
FOR 3100
FOR 3100
FOR 3100

T _____
11 - 12:15p

3100
3100
M ATLS 3100
M ATLS 3100
FORM ATLS 3100
FORM ATLS 3100

T _____
2 - 3:15p

FORM ATLS 3100
FORM ATLS 3100
FORM ATLS 3100
FORM ATLS 3100
FORM ATLS 3100
FORM ATLS 3100

TH _____
2 - 3:15p

.ATLAS



University of Colorado Boulder

Ruth Hunsinger
Animal Farm Cover



lonely

I is and breeze trees golden dancing they o'er high the and crowd that which vacant at
they could in the dances or they thought as the way out-did to waves what inward me
wandered *daffodils* show on host a floats the and solitude gazed for the beside when
heads hills then in a lake waves pensive as the saw line continuous bliss once on saw
heart eye on twinkle never-ending couch such oft vales my fills cloud brought margin
the sparkling wealth bay and a glee all I had of tossing a poet milky a flash the glance
in the stars I gazed upon the ten of long not stretched pleasure little in but their and lie
but with be gay in that them beneath a of with company a thousand *daffodils* I danced
I fluttering a mood in that when shine my dance sprightly in the jocund and beside at

Ruth Hunsinger
HUG - typography pillows

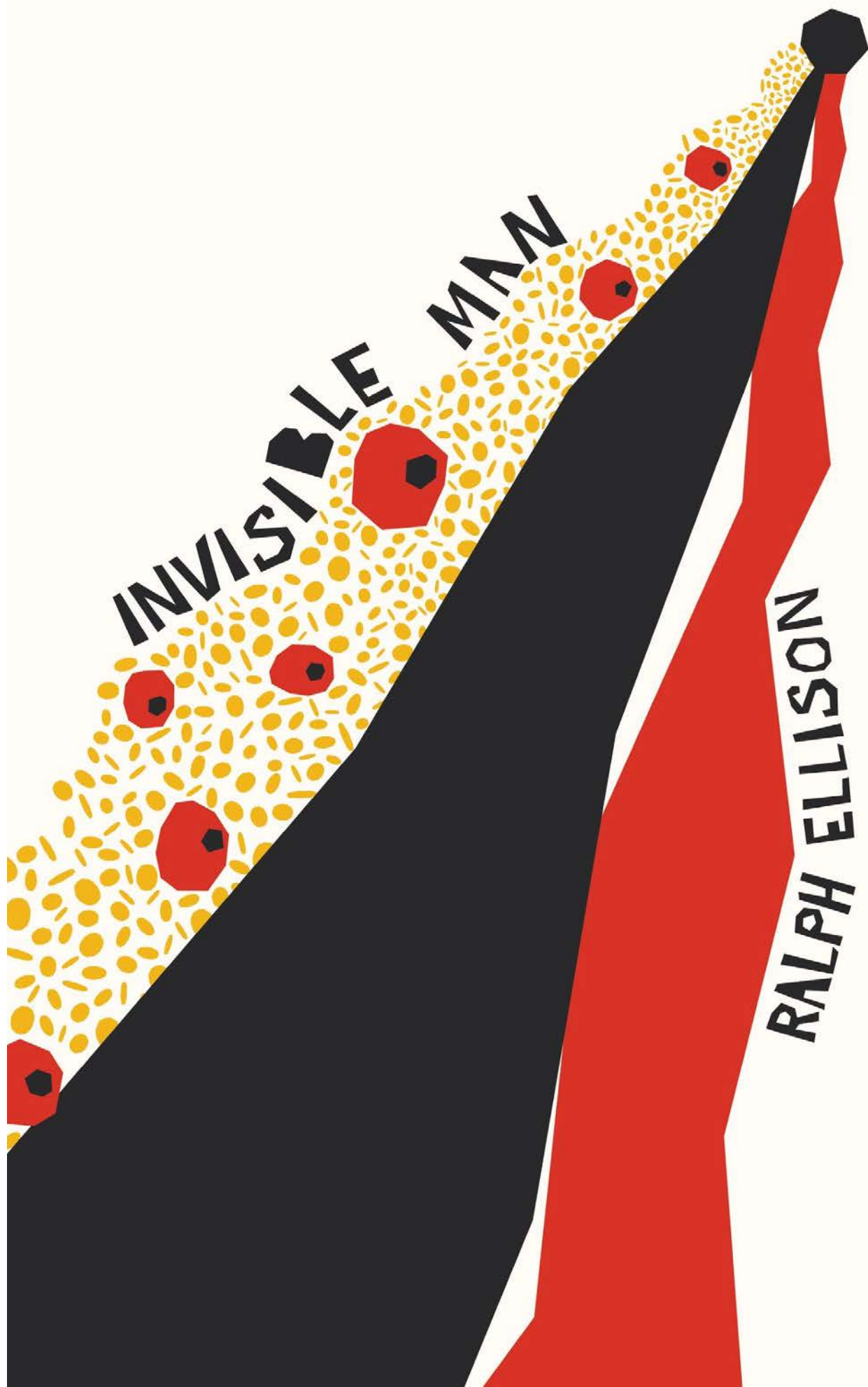


FLUTE

FLUTE

FLUTE

FLUTE

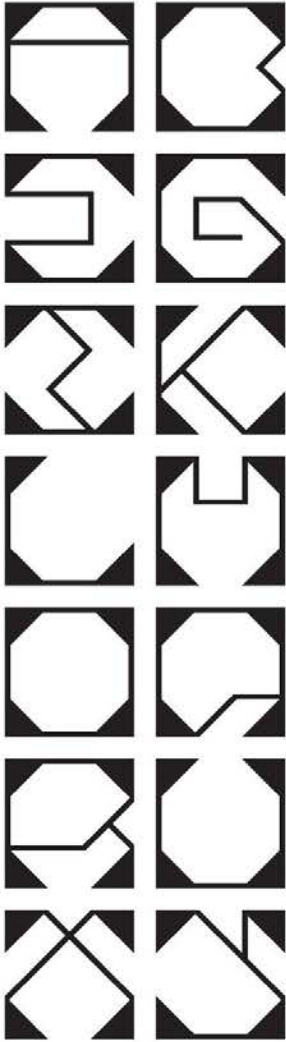


SOULND

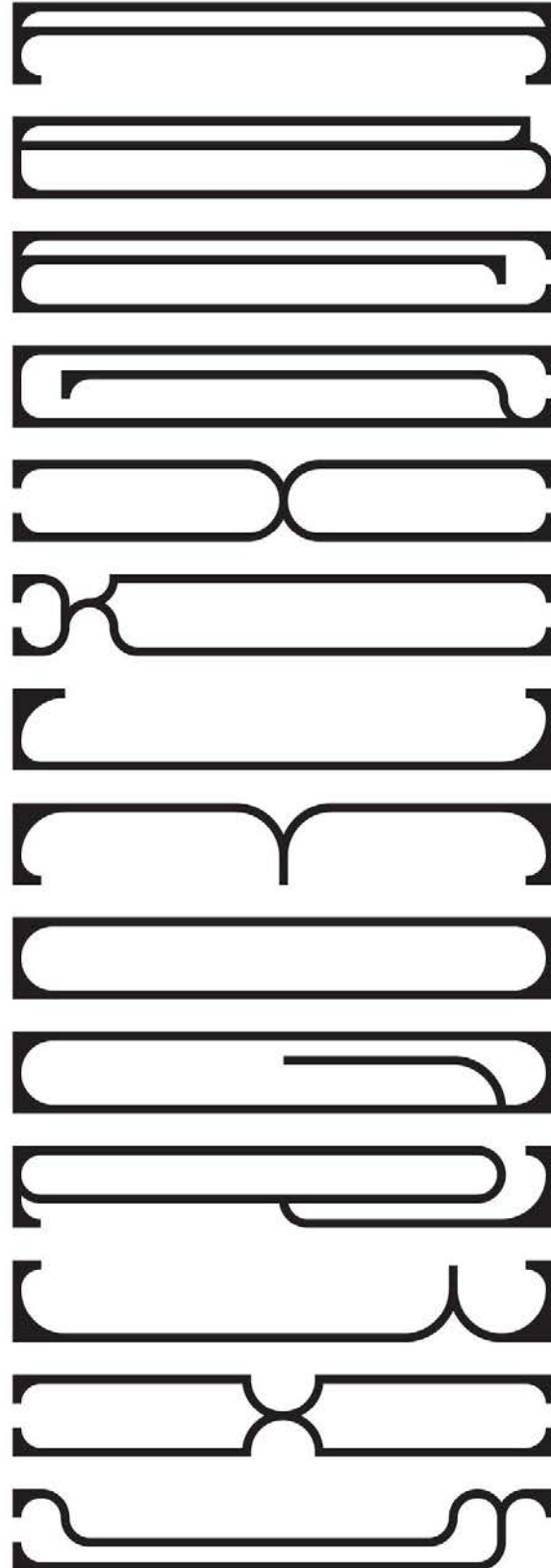
MYTHOLOGIES

ABEGIKLMOQRUXY

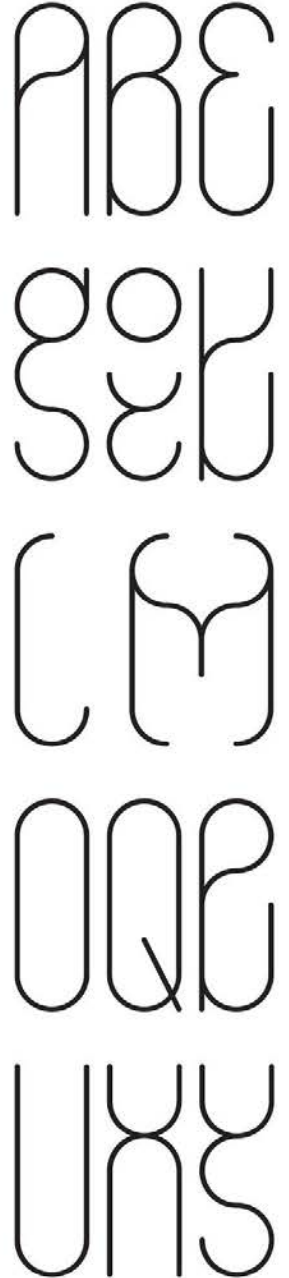
Daedalus Regular



Medusa Bold



Aion Medium

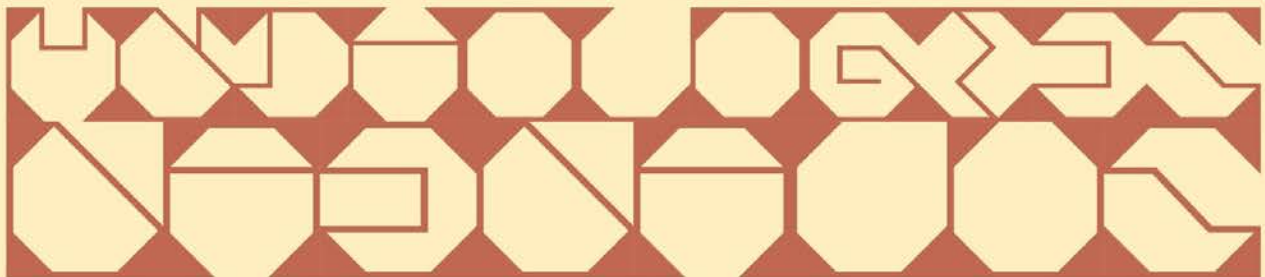
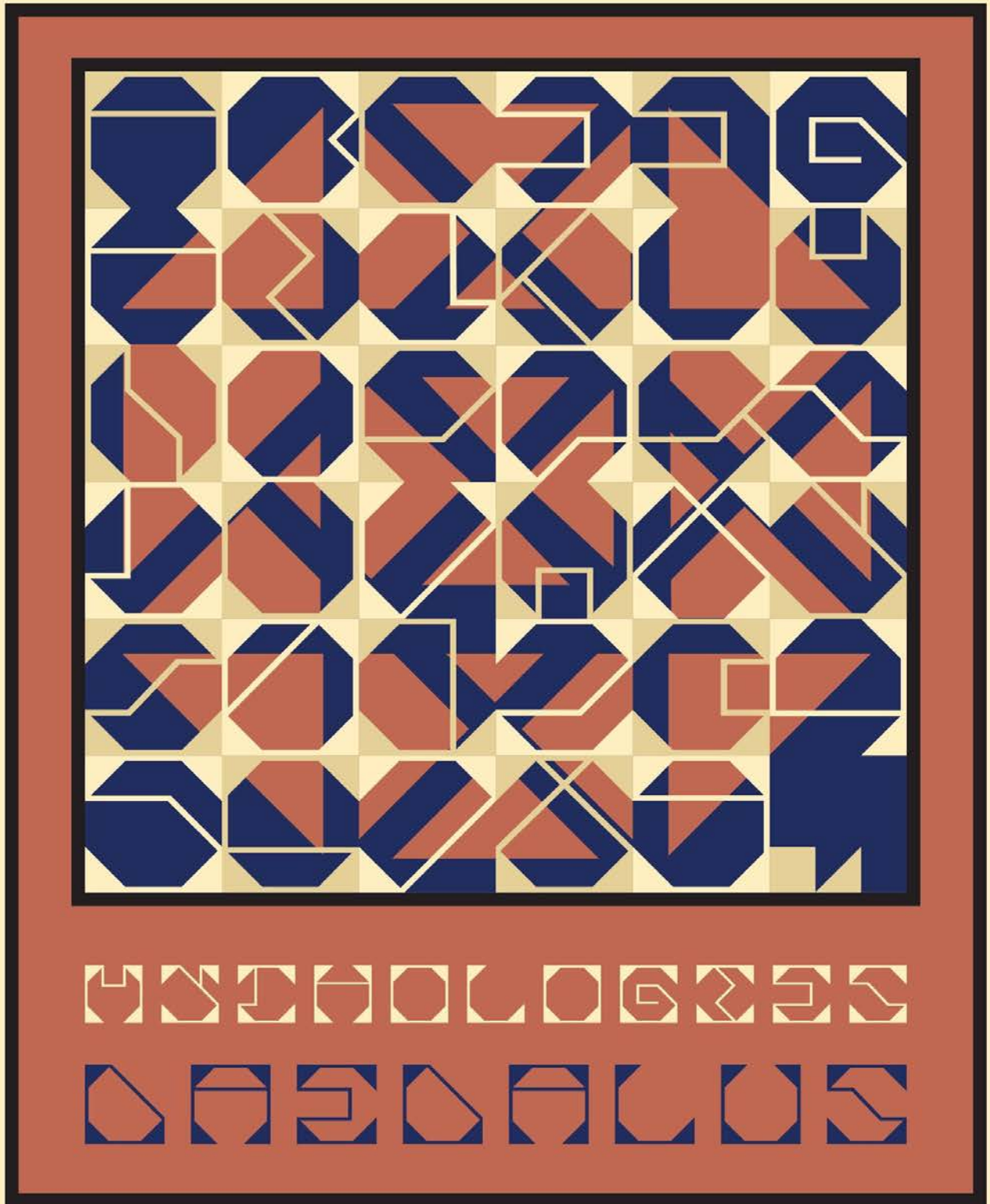


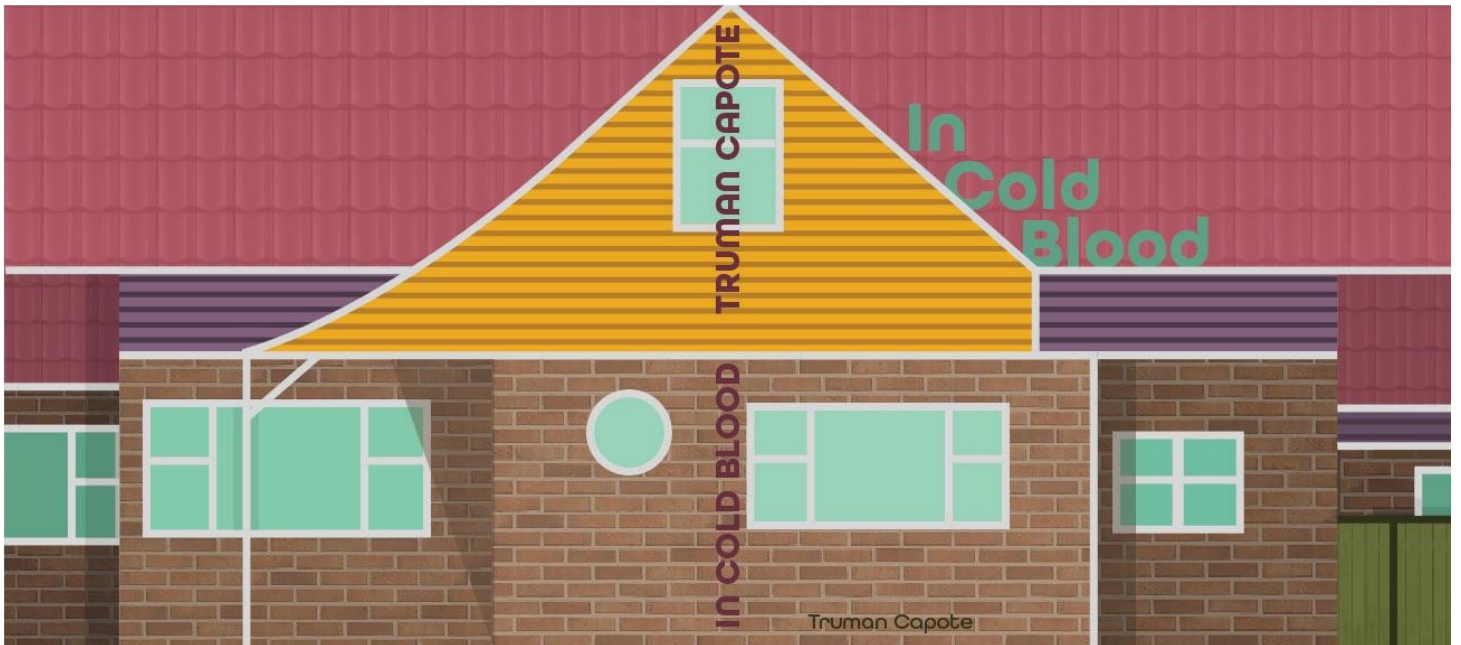
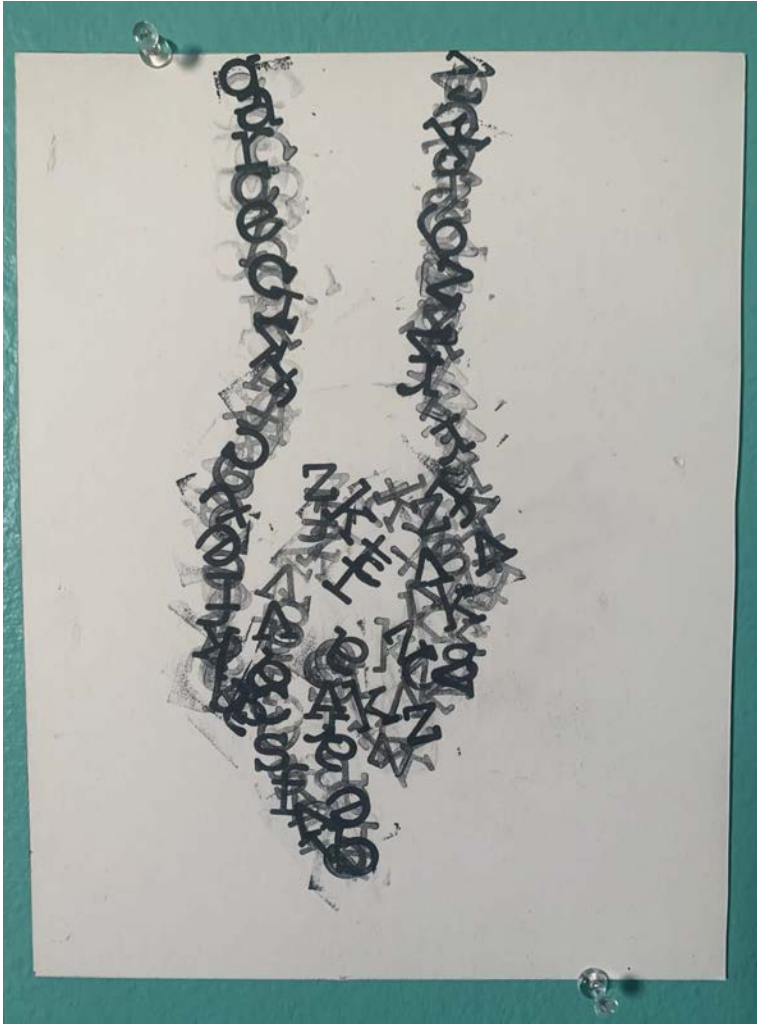
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Barcelona

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Charcuterie + Cheese

\$6.50 for one, \$17.50 for three

Jamón Serrano

Segovia
Dry-cured Spanish ham

Chorizo Soria

United States
Dry-cured pork sausage, smoky & garlicky

Salchichón de Vic

Catalonia
Dry-cured pork sausage with black peppercorns

Fuet

Catalonia
Dry-cured pork sausage

Etxegarai

Basque Country
Smoked raw sheep's milk cheese aged 6 months

6-Month Aged Manchego

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Cured sheep's milk, sharp & piquant

San Simon

Galicia
Smoked cow's milk, creamy & buttery

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Murcia
Semi-soft goat's milk cheese soaked in red wine

Cabra Monero

Murcia
Goat's milk cheese coated in rosemary

Valdeón

Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

Chorizo Picante

La Rioja
Smoky, mild, dry-cured sausage

Fresh Marinated Mahón

Balearic Islands
Cow's milk cheese in herb-citrus oil

Jamón Mangalica

Segovia 10.50
Cured Hungarian pig

Whipped Truffle Sheep's Cheese

Pimentón 9.50
Bread, Honey

Tapas

Roasted Cauliflower

Almond Romesco 6.50

Burrata

Marcona Almonds, Mine Oil 9.50

Hummus

Moroccan Spiced Braised Beef 8.00

Pulpo Gallego

Pimentón, Saffron Aioli 9.50

Blistered Shishito Pepper

Sea Salt 8.00

Boquerones

Garlic, Parsley 6.00

Trout a la Plancha*

Salsa Verde 10.50

Venison Carpaccio*

Sherry & Dijon Vinegar 14.50

Crispy Calamari

Chipotle Aioli 10.50

Potatoes Espuma

French Truffles, Farm Eggs 13.00

Bacon Wrapped Dates

Valdeon Mousse 8.00

Pintxo Morunos*

Pork Loin, Mojo Picon 7.50

Gambas al Ajillo*

Garlic, Parsley 9.50

Crispy Pork Belly

Green Chimichurri 8.50

Arroz Marinero

Clams, Mussels, Prawns 14.50

Pan Con Tomate

Sea Salt, Olive Oil 4.50

Hanger Steak*

Truffle Vinaigrette 11.50

Brussels Sprouts

Sour Cherries, Pickled Onion 7.00

Potato Tortilla

Chive Sour Cream 13.00

Patatas Bravas

Salsa Brava, Garlic Aoli 8.00

Jamón & Manchego Croquetas

Garlic Aoli 7.50

Spinach-Chickpea Cazuela

Cumin Roasted Onion, Lemon 9.50

Chorizo with Sweet & Sour Figs

Balsamic Glaze 8.50

Spicy Eggplant Caponata

Basil, Parsley 14.50

Albondigas

Spiced Meatballs in Ham-Tomato Sauce 4.50

Spiced Beef Empanadas

Red Pepper Sauce 11.50

Marianted Olives

Thyme, Citrus, Garlic 7.00

Ensaladas

Ensalada Mixta

Olives, Onions, Tomatoes 10.50

Tuscan Kale

Almond Romesco 10.50

Farro

Carrots, Goat Cheese, Dried Apricot 10.50

Ensalada Russa

Saffron, Trout's Roe, Beets 10.50

Para Dos

Two or more. Prices per person

Paella Salvaje

Gaucha, Chorizo, Pork Belly 10.50

Chicken Pimientos

Roasted Potatoes, Lemon, Hot Peppers 10.50

Paella Mariscos*

Shrimp, Mussels, Clams, Squid, Saffron Rice 10.50

Whole Roasted Bass

Roasted Potatoes, Arugula, Salsa Verde 10.50

Vegetable Paella

Seasonal Vegetables 10.50

Parrillada*

New York Strip, Gaucha, Pork Loin, Chicken 10.50

Cielo, Mar, y Tierra

From the Sky, Sea, and Earth

Crispy Duck Leg

Yogurt, Cucumber 10.50

Scallops*

Brussels Sprouts Escabeche 10.50

Mushrooms a la Plancha

Garlic, Parsley, Shallots 10.50

Executive Chef

Ruddy Bollat

Sous Chef

James Bizak

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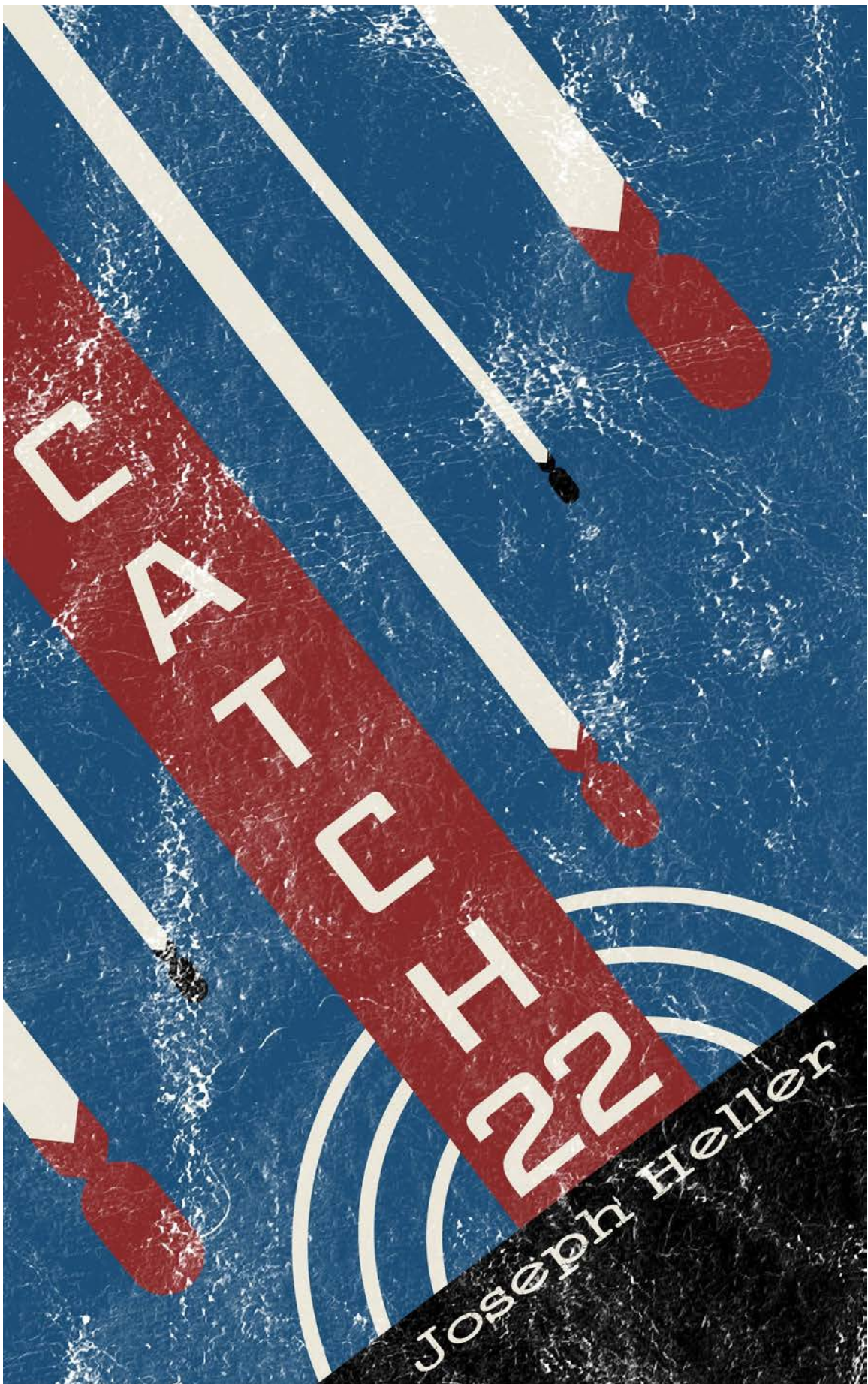
Michael



Michael

Not like the brazen giant of bridged harbor that twins
Greek fame, With conquering limbs cities frame. "Keep,
astride from land to land; Here ancient lands, your
at our sea-washed, sunset storied pomp!" cries she
gates shall stand A mighty woman with silent lips. "Give me
with a torch, whose flame your tired, your poor.
Mother of Exiles. From her beacon- Your hurddled masses
hand Glows world-wide welcome; yearning to breathe free, The wretched
her mild eyes command The air- refuse of your teeming shore. Send these,
the homeless, tempest-tossed to me, I lift
my lamp beside the golden door!"

"The New Collussus" by Emma Lazarus



Bella Colosimo
Catch 22 Cover Redesign

A S T A O

TAURUS

HARRY
POTTER
and the
Chamber of
Secrets



Bella Colosimo
1970's Harry Potter Cover

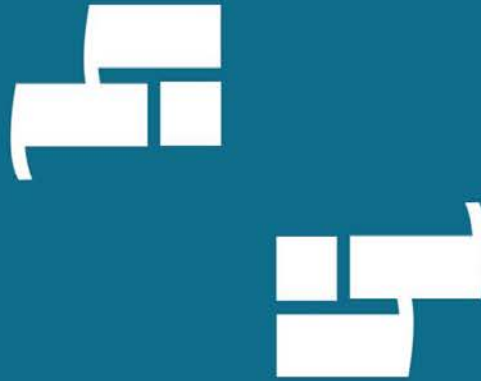
A B C D E F G

H I J K L M N

O P Q R S T U

V W X Y Z

1 2 3 4 5 5 / 3 9



Concept: What can we use to express meaning behind the words in text? Punctuation allows us to highlight and clarify important pieces of text. Today the art of conversation is being overhauled by the wave of new digital media. The Consider Mark is a conceptual punctuation mark for Helvetica. It would be utilized by the writer to bring up something controversial. The reader is then expected to consider the opposite point of view, or think in terms of a logical discussion. In a society so broken by tribalism, we could establish a method of maintaining conversation. As we struggle through key social, economical, and political issues we need to remember to learn and grow with each other.

⌘ Insert Anything? ⌘

⌘ Are you actually paying attention to what I'm saying? ⌘





AJ

Sofia Ozambela

Character Design: "Sassy Snap" symbol

"You broke the rules. You get nothing. Good Day Sir ☹️"

- Willy Wonka and the Chocolate Factory, (1971)



image

ATLS 2100

Introduces techniques, technologies, theory, and concepts of digital image making and manipulation through lectures, projects and critiques so that students may become more savvy image creators and evaluators. The course focuses on digital photography, digital animation and digital video as a means to creative expression and professional production. This course also contextualizes practices and methodologies of digital imaging within historical and critical perspectives.

Credit Hours
3 hours

Corequisites
ATLS 2000 Meaning of Information Technology

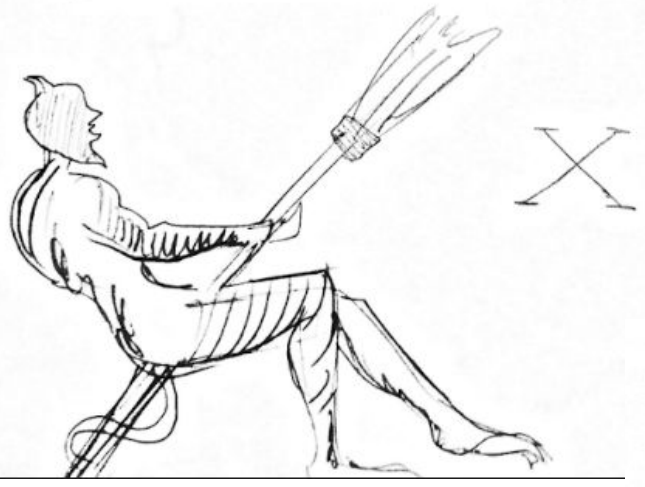
Prerequisites
ATLS 1100: Design Foundations
ATLS 1300: Computational Foundations I

ATLAS

Pens
Christopher
Carroll



Hani's
Alphabet
gem
FIGURE D
ALPHABET

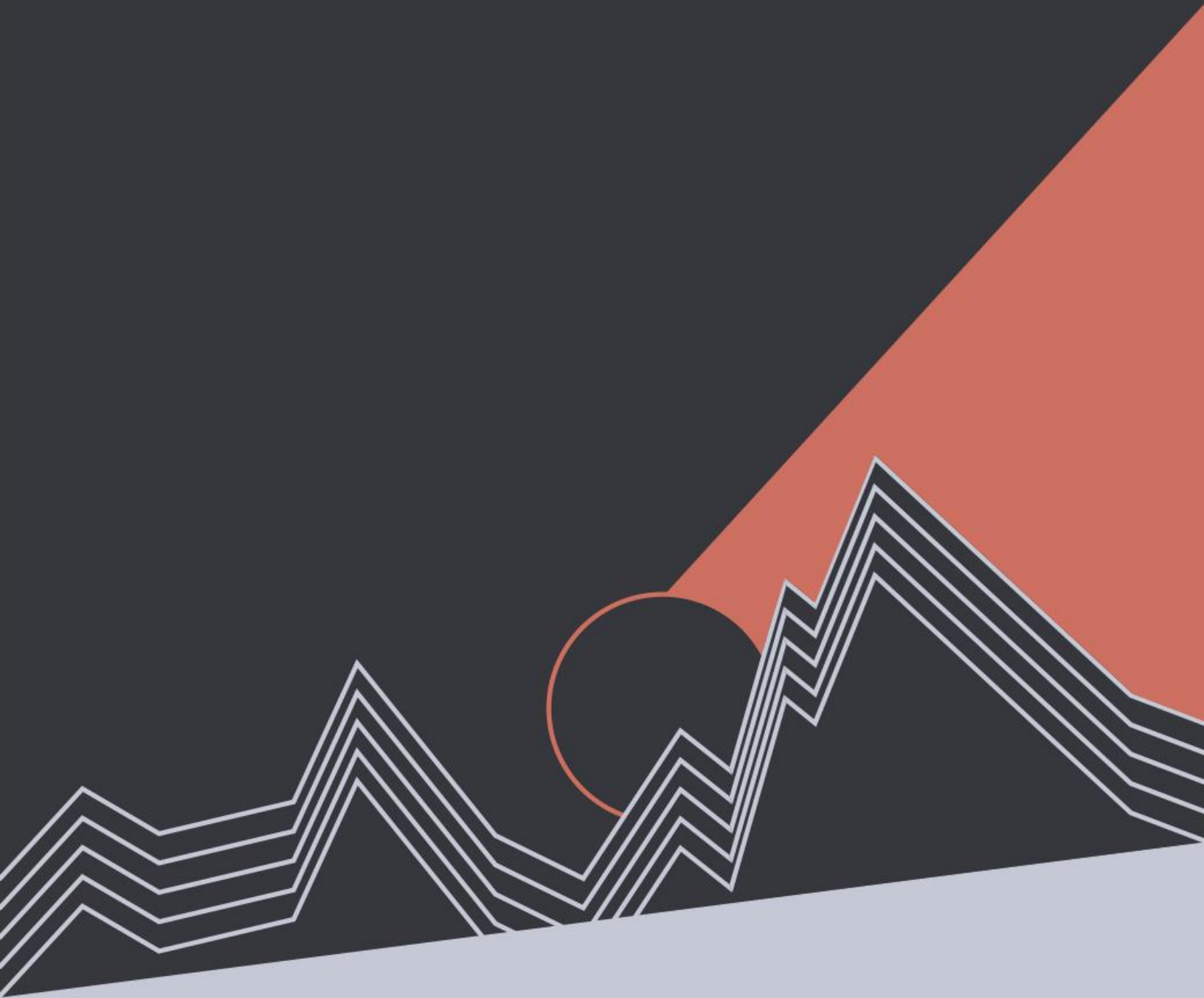


MAY

NOVEMBER

Maizie Grace

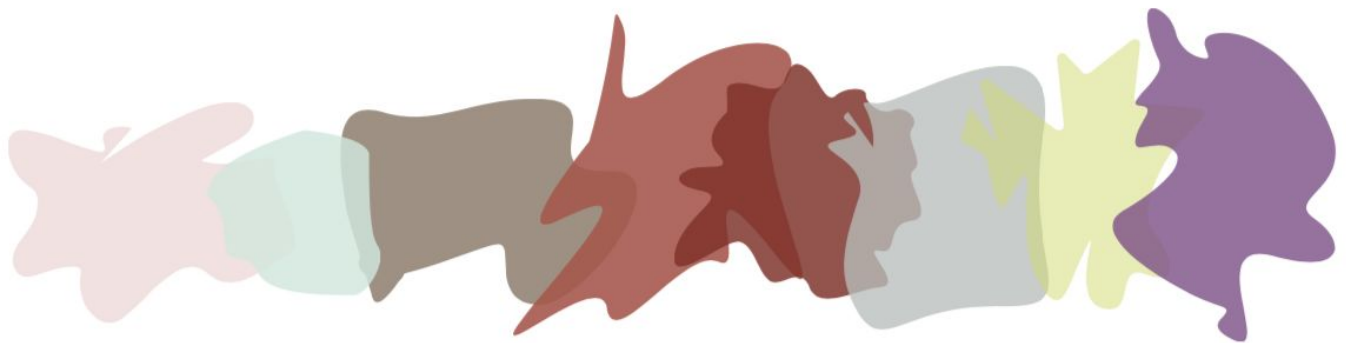
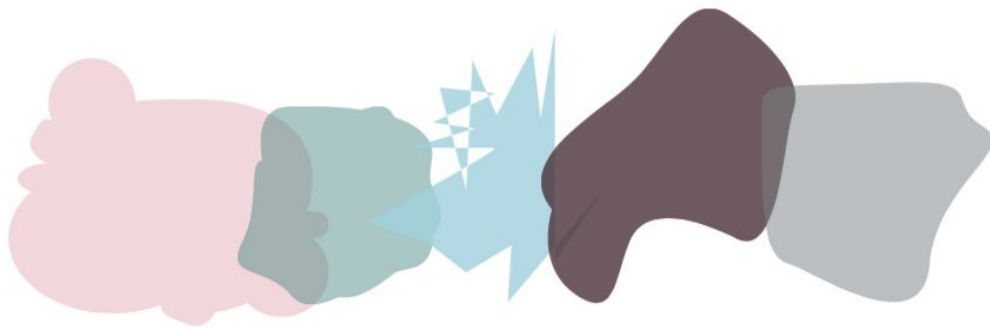
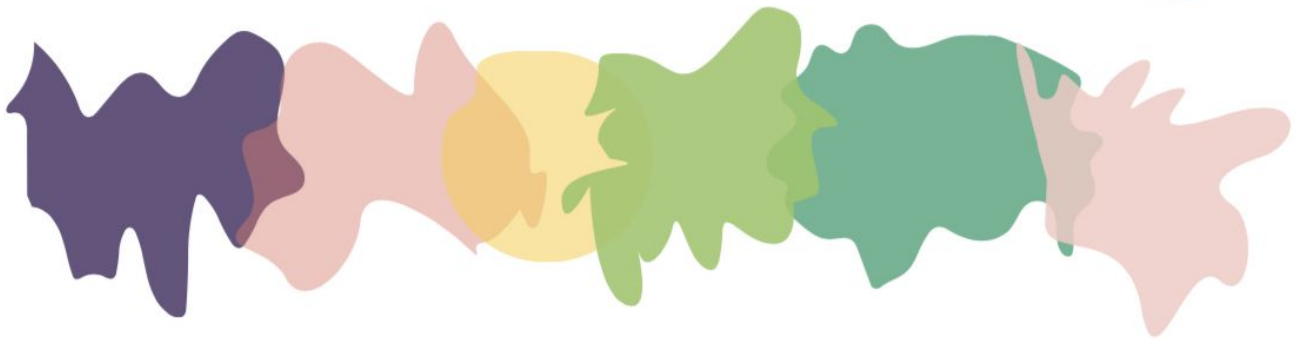
THE CALL OF THE WILD



Jack London

TAURUS





Synesthetic Alphabet
Calvin Logan

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Concrete Poetry
Calvin Logan



cancer

Astrology Typecooker
Calvin Logan

J.D. Salinger
J.D. Salinger

Catcher

In The

Rye



Introduces technologies, terminology, and histories related to the design of text within digital and analog media. Students will learn the fundamental of design, typography and layout through lectures, projects and critiques. The curriculum surveys significant theoretical perspectives, historical periods, and significant practitioners that influence the practice of typographic design.

Danny Rankin

Wednesdays 3:00 - 4:15
ATLS 100



Lord of the Flies

William Golding

Winner of the Nobel Prize for literature



Alex Connor

Banned Book Cover

Lord of the Flies by William Golding

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 I is pol te r g
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 It never poli te
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 never throw the tear gas
 I
 throw the tear gas
 It is never polite to throw back the tear gas.

Alex Connor

Final Project // Concrete Poetry

Alex Connor

Final Project // Concrete Poetry

My mother would say

my grandma only went to church for the brunch that followed

at the Wichachee Diner where she'd order Big Breakfast

Number Two with extra toast and stop for a banana split

at the take-out window of the corner store on her way home.

And that's to say she was the type to buy too much

Halloween candy and forget to leave the light on for the

trick-or-treaters. I watched her do that every year

till her son Peter died, and then her daughter Barbara too,

and I suppose a mother can't lose two children and want to

take a bite out of anything but god's invisible face.

The last time I saw her she was in a rocking chair, not

rocking. The doctor said she had been refusing to eat for

weeks. I know some people would watch someone die like that

without deciding

love is something that

isn't something that

can be decided on

but hunger for certain

isn't something that

can be decided on

and unlivable



Graham Fee
Monogram

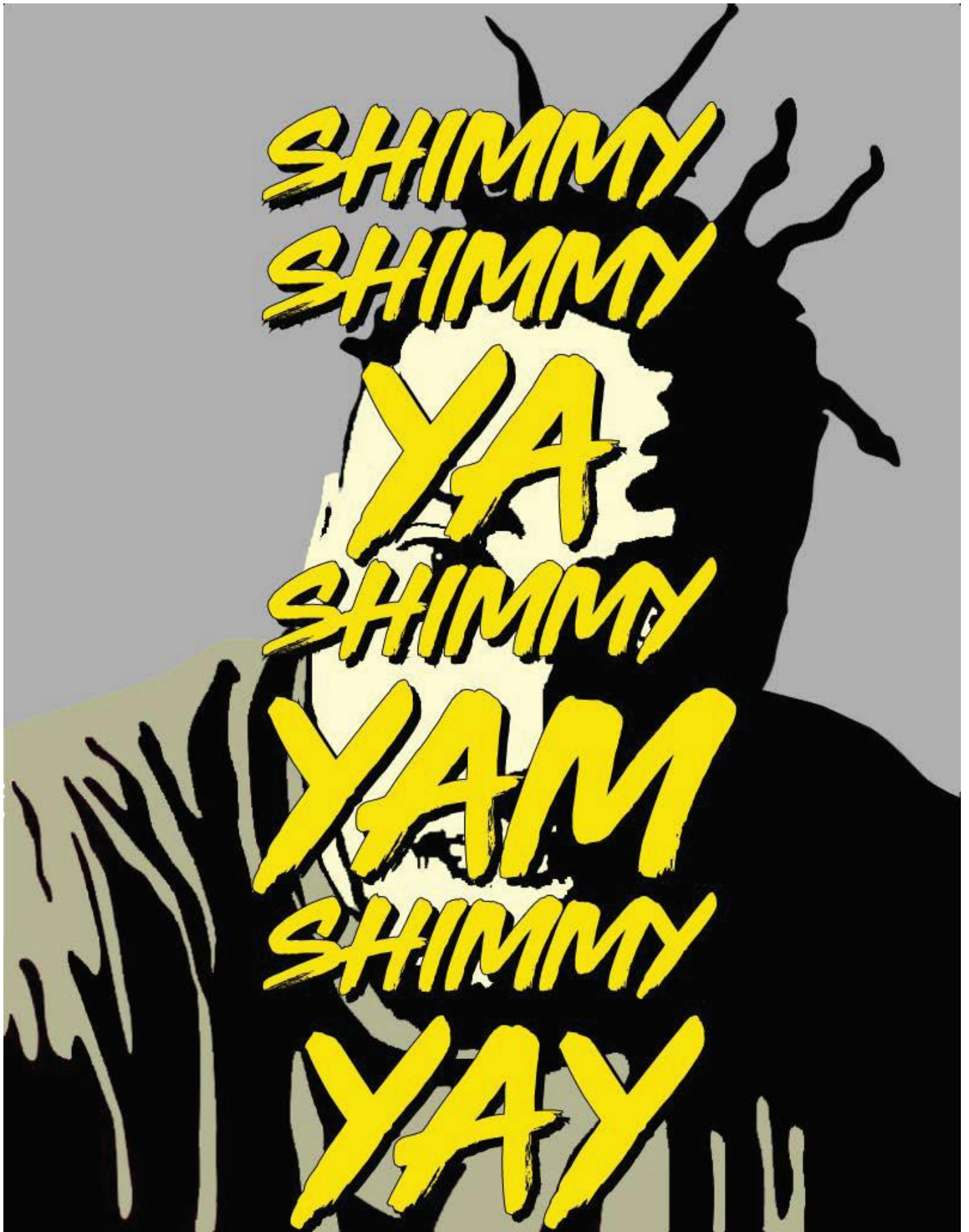


'All good'

0/12

Handwritten signature

Graham Fee
All Good



Graham Fee

Ol' Dirty

DEATH,

_____ be not proud, _____

though some have called thee

Mighty and dreadful,

for thou art not so;

*For those whom thou
think'st thou dost overthrow*

Die not, poor Death,

nor yet canst thou kill me.

From rest
and sleep,

which but thy pictures be,

Much pleasure;

then from thee much more must flow,

And soonest our best men with thee do go,

Rest of their bones and soul's delivery.

Thou art slave to fate, chance, kings,
and desparate men

And dost with poison, war, and sickness dwell,

And poppy or charms

can make us sleep as well

And better than thy stroke; why swell'st thou then?

One short sleep past, _____

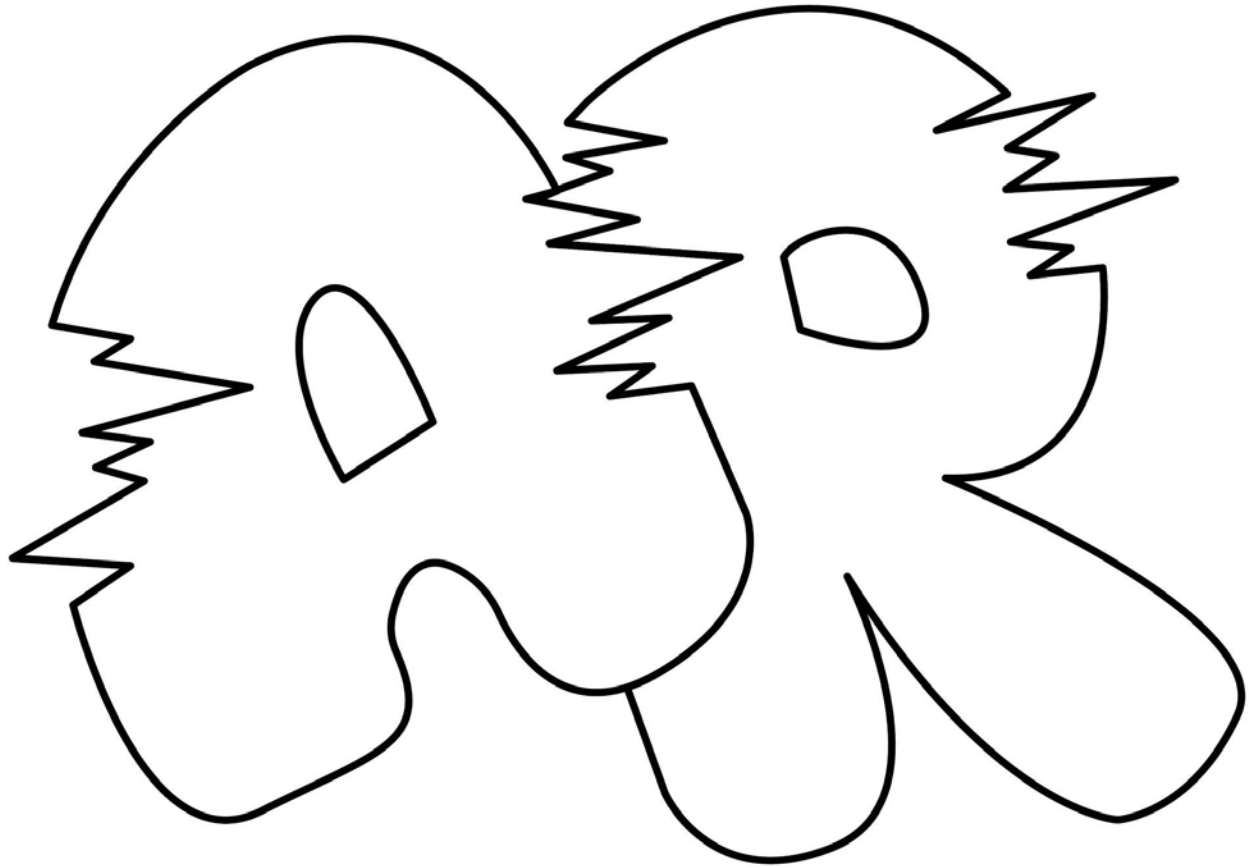
_____ *we wake eternally*

And death shall be no more;

Death. thou shalt die.

Graham Fee

Poetry Redesign



Alexandre Roy

Monogram

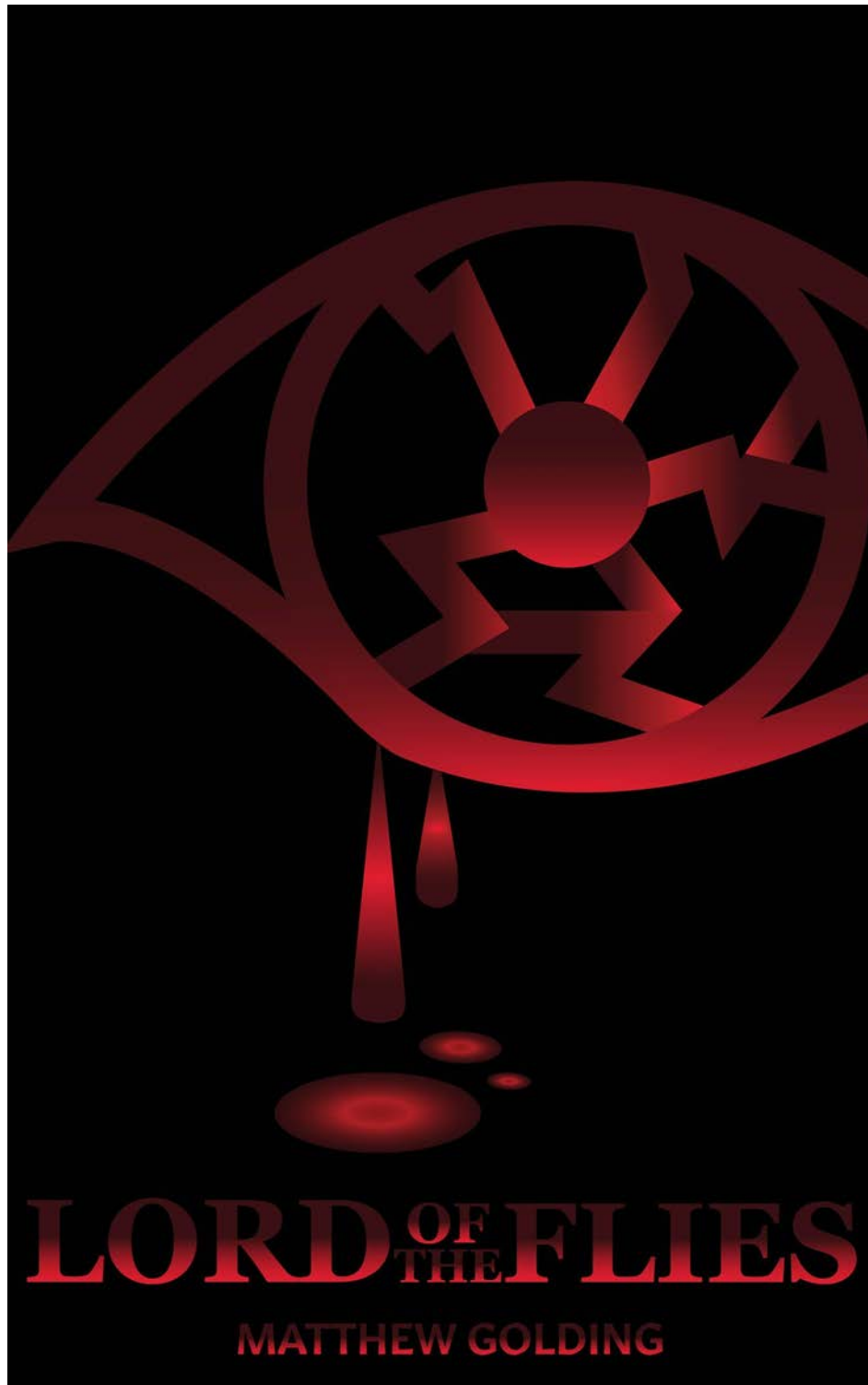
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Alexandre Roy

Poetry Redesign

A B C D E F
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0 1 2 3 4
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Alexandre Roy
Experimental Typeface



Alexandre Roy
Book Cover Redesign



SOUND

ATLS 3200

Introduces techniques, technologies and concepts of digital sound through lectures, projects and critiques. Focuses technically on digital sound creation, production, synthesis and interactivity. Explores various approaches to digital sound production

Corequisites

ATLS 2000 Meaning of Information Technology

Prerequisites

ATLS 1100 Design Foundations
ATLS 1300 Computational Foundations 1

•ATLAS

TECHNOLOGY, ARTS & MEDIA PROGRAM
 College of Engineering & Applied Science
UNIVERSITY OF COLORADO BOULDER

Alexandre Roy
Class Poster Design

Logan Aker
Gunnar Autterson
Liz Brusco
Bella Colosimo
Alex Connor
Graham Fee
Maizie Grace
Ruth Hunsinger
Michael Morris
Sofi Ozambela
Calvin Ritger
Dan Strangfeld
Benjamin Vernon
Aj Yang

Instructor: Joel Swanson