

MEREDITH BOND

GRAPHIC DESIGNER

2022 PORTFOLIO

WhEREDith

Hi! I'm Meredith and I'm your one-stop-shop for whimsical, free-spirited, fun art and design. I don't want the world to be boring, I think it should be rich and full of life! By making design that's expressive and free, I believe the world becomes more open-minded.

I enjoy designing with a story. I would love to be involved in projects that need illustration, brand design, package design, music album artwork, and book design.

What sets me apart from other designers is my dedication to setting the tone and understanding niche audiences.



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Branding, Packaging

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Packaging

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Book Design

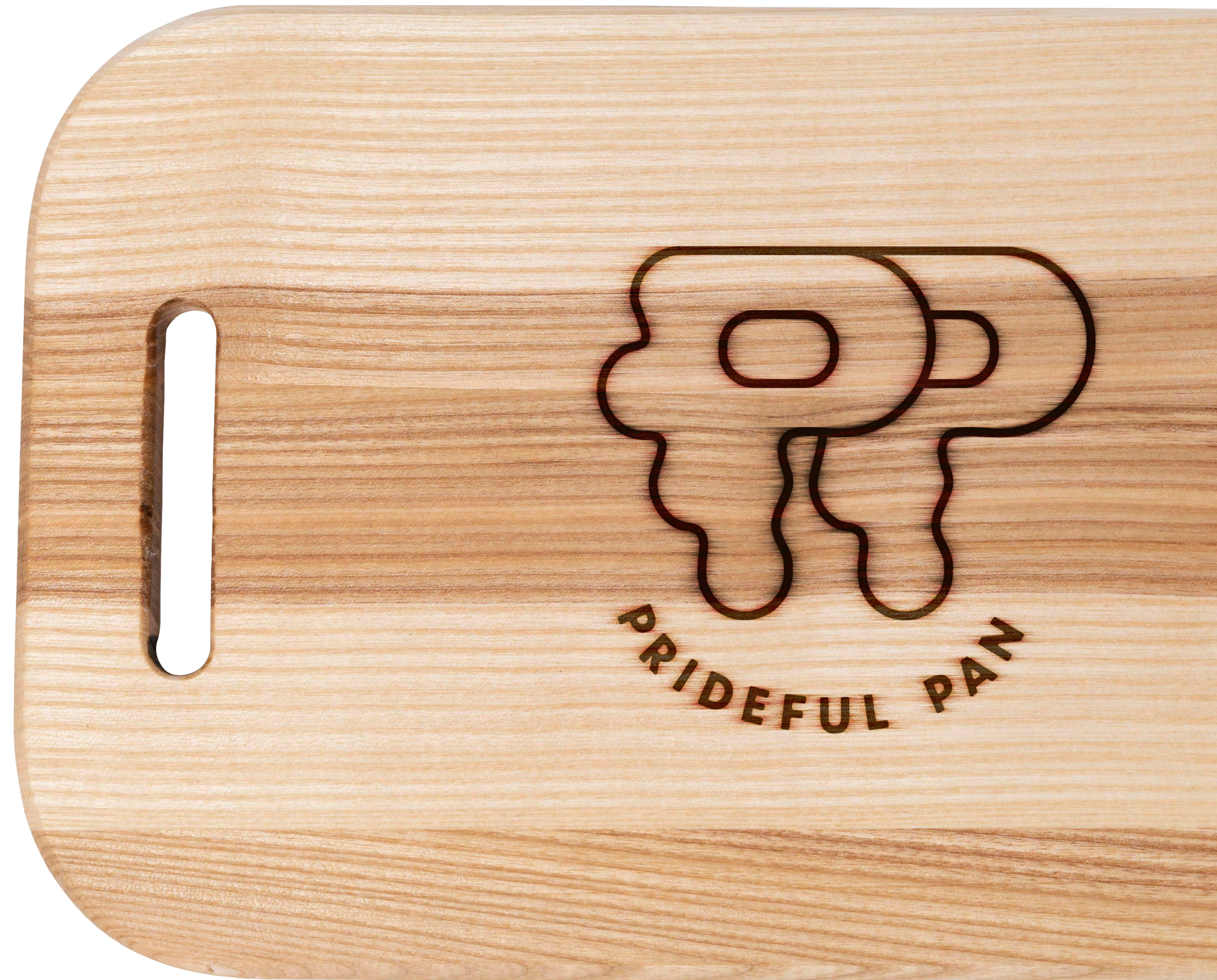
PRIDEFUL PAN

Branding, Packaging, Student Project

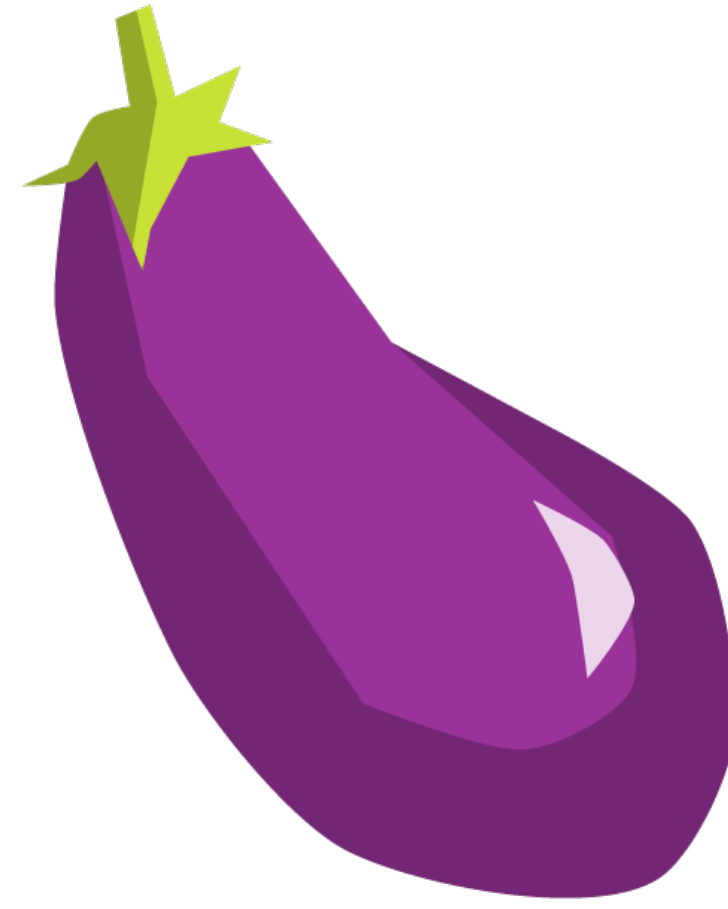
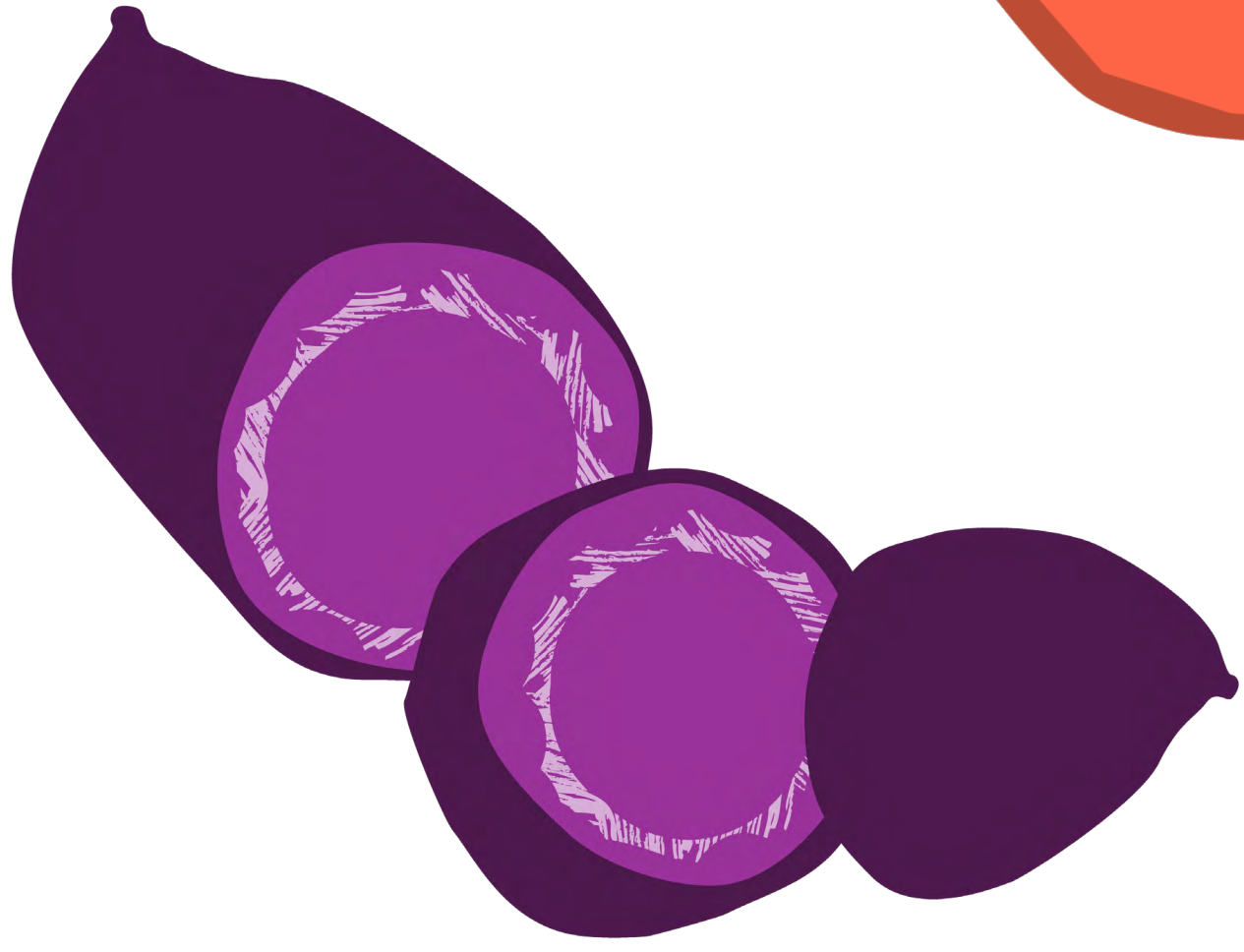
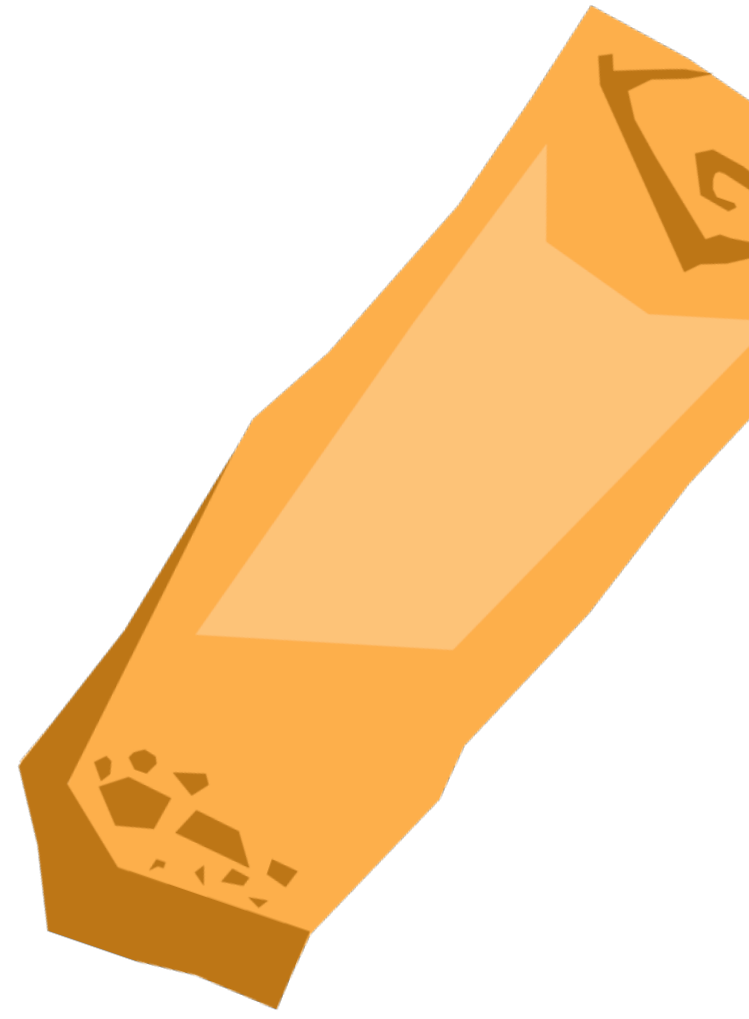
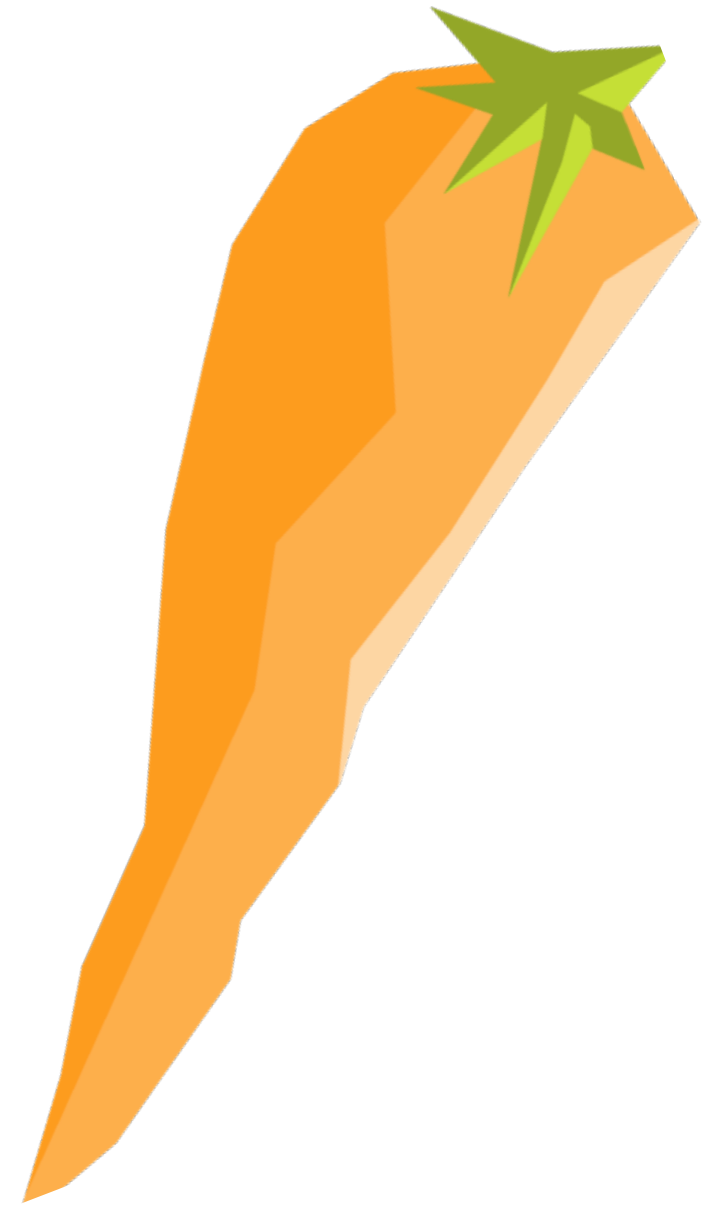
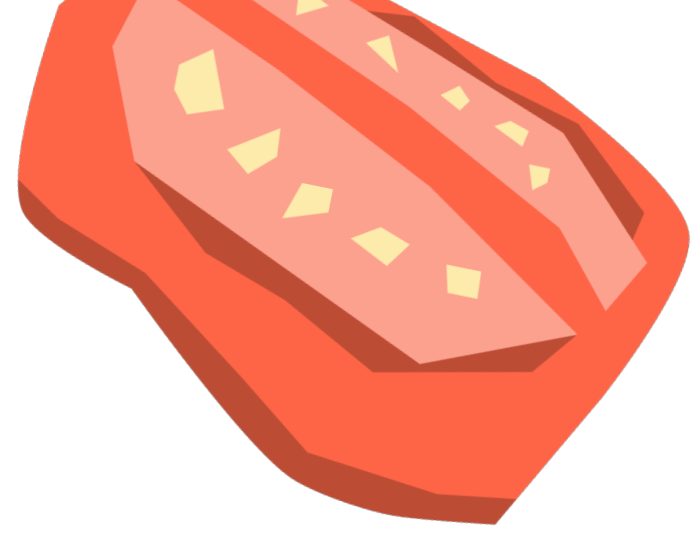
SPRING 2022 | 14 WEEKS

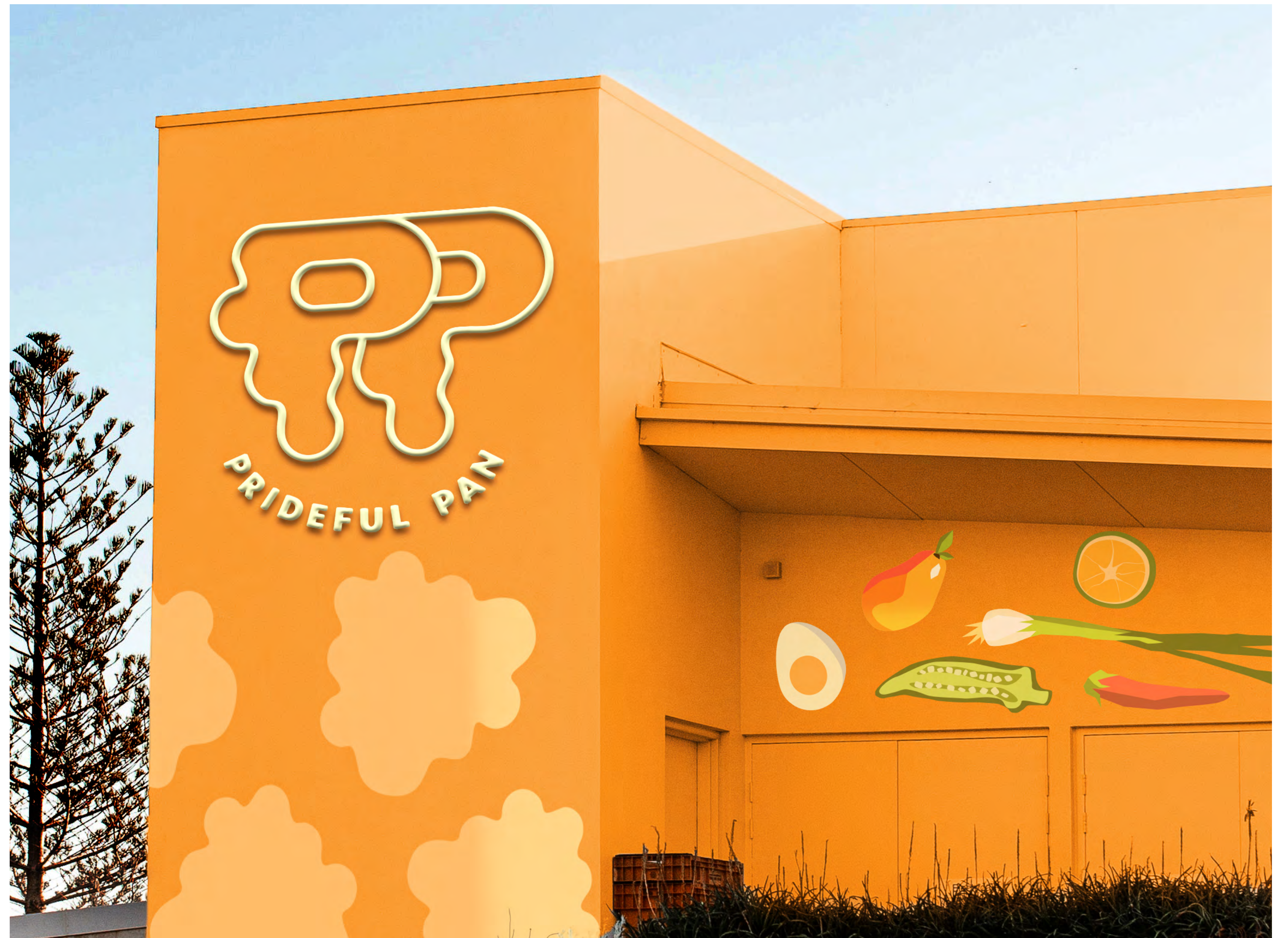
Prideful Pan is a fictional cooking company that focuses on Filipino vegetarian and pescatarian cuisine. Chef Maria Cecile is named after my mother.

It utilizes a color palette based on food that shows the brand's bright, warm, and fresh personality. The illustrations are done by hand to have more of a "home-cooked" and lively feel to them.











WALANG KARNE

WALANG KARNE

Vegetarian and Pescatarian
Filipino Recipes
Maria Cecile

Maria Cecile



VEGGIE LUMPIA



**Chef
Favorite!**



4 Servings



1 Hour



**Medium
Sour**



Mild

Ingredients

2 tbsp oil
4 cloves garlic
1 medium onion
1 cup carrots
1 cup string beans
1 cup jicama
2 cups green cabbage
2 cups bean sprouts
soy sauce
1 tbsp oyster sauce
salt and pepper
1 pack spring roll wrappers
spicy vinegar sauce

First, chop the garlic and onion all nice and fine. This will give some amazing flavor to the lumpia.

Using a big ole' frying pan, heat up the oil on medium and saute the garlic and onion 'til they smell reallllllll good, which usually takes about a minute or so.

Get in all your veggies and fry 'em up! First the carrots, green beans, and cabbage because they take longer to get soft. Then, the bean sprouts and jicama. You'll want to pour in the soy soy sauce and oyster sauce, too. Cook until all the veggies are soft enough, but still got a good bite to them. Adjust seasoning as needed.

Take your pan off of the heat and drain all liquid. Allow the mix to cool. Now it's time to roll!

Place about 2 tbsp of fill in the corners of the spring roll wrapper. With that filling corner, roll it towards the middle and fold the sides inward to seal it up. Keep rolling and use a bit of water on the edge to seal completely.

Repeat until you're out of filling! Then get a deep pan full of oil and fry 'em up!



KATAMARI DAMACY REROLL REPACKAGING

Packaging, Student Project

FALL 2022 | 2 WEEKS

Katamari Damacy Reroll is a game for the Nintendo Switch gaming console that I designed new packaging for.

In this project, I used 3D models from the video game itself to envision a physical object that would hold the game cartridge.







"ALL THAT HAS FALLEN, ALL THAT'S BEEN LEFT THERE"

Book Design, Student Project

SPRING 2021 | 14 WEEKS

I chose to create a book about Polk Gulch in San Francisco. It was an area near the neighborhood I live that had interesting shops and graffiti.

The time of this project was close to the time I had just moved to the city, so I added in my own personal writing and poetry to reflect my experience. I made digital illustrations in a ink sketch style and used typefaces in similar handwritten, inky quality to make this book even more personal.

Intro

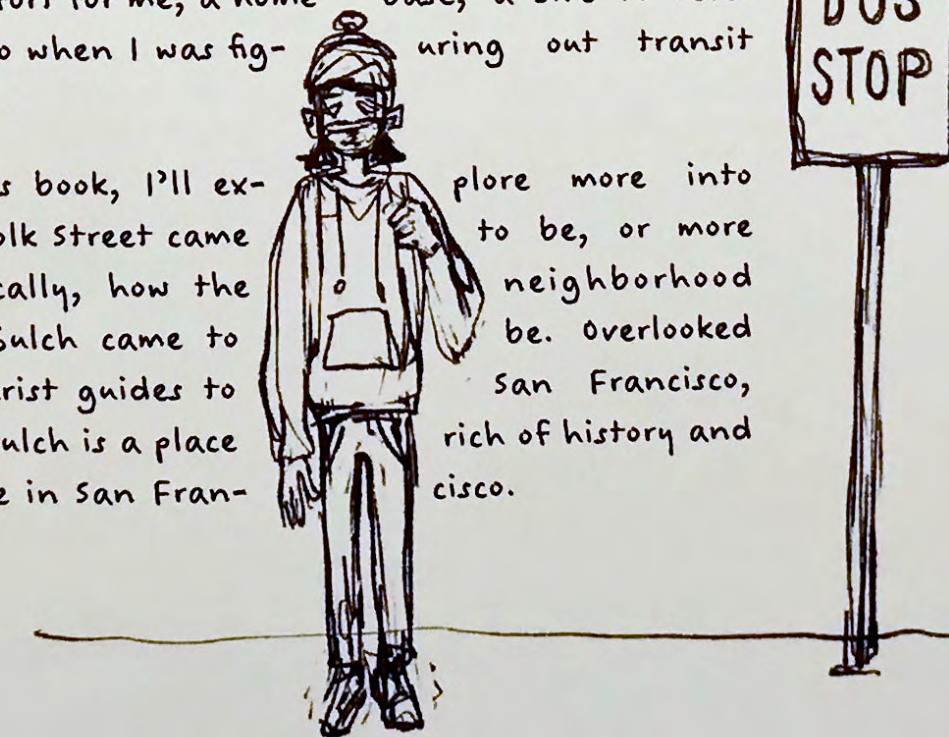
There comes a time in every young person's life when they must choose a path. It's not always a clear choice of where to go, what to do, and who to surround yourself with. What most people think "maturing" is, is figuring out how to be independent. I think it is more of a test of adaptability and willingness. I mean, that just might be what maturity is. In my eyes, at least.

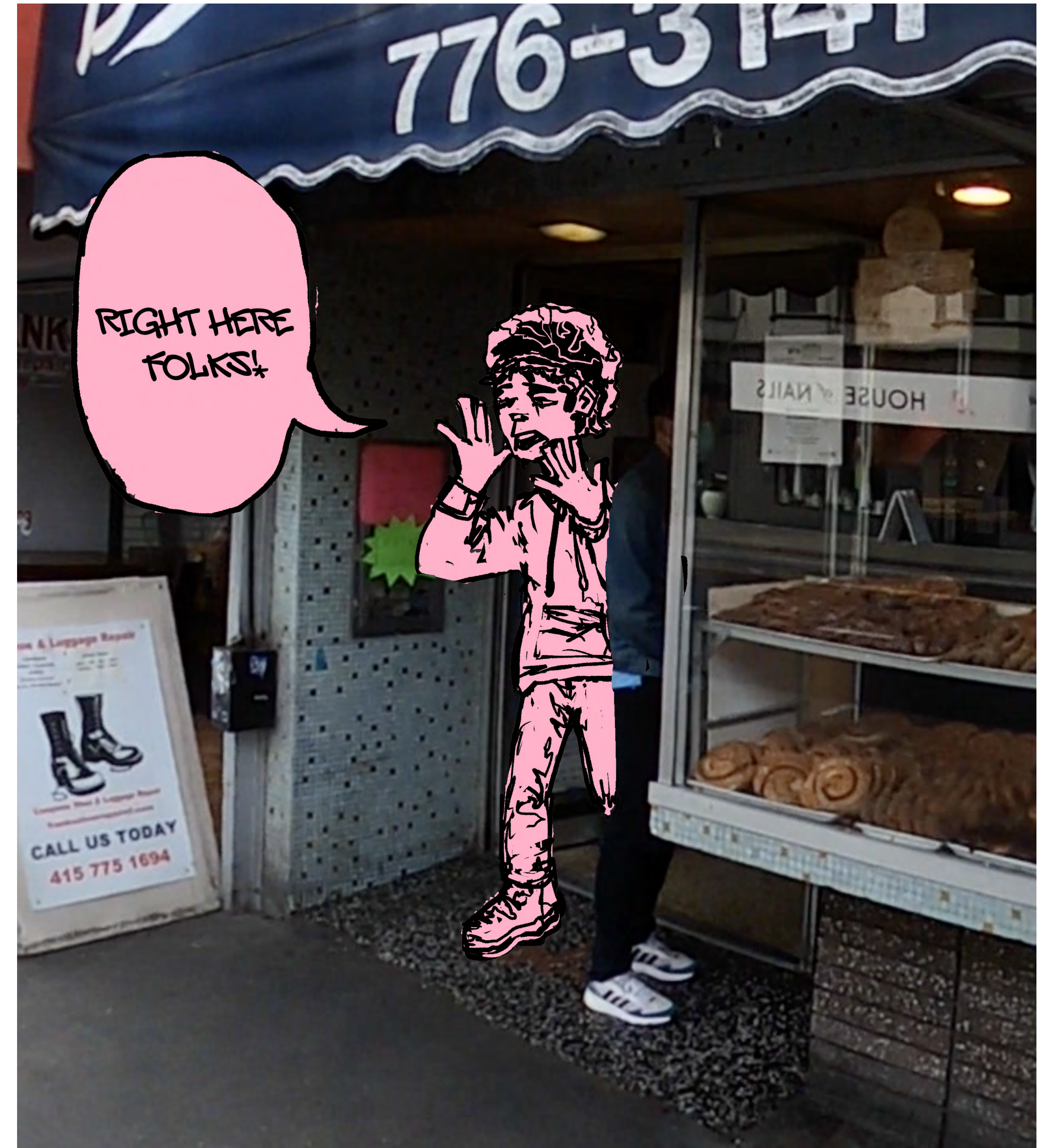
I moved to San Francisco halfway through my college years and have been figuring it out as I go. This time I'm not in the dorms. I'm in a small studio apartment with my boyfriend just outside of the Tenderloin. From what I hear from those who have lived in this city for many years, and what I've read online, the city is not what it used to be.

of course, everyone is different. But I think it's plain to see that different it is to live in a small studio apartment with the windows painted shut outside of one of the most ignored neighborhoods in the city, than someone who has lived in an old Victorian style building from the 70s, or someone with a tech job living in a high-rise.

I took to exploring the area around me, mainly because I had to do so doing my groceries and other errands meant I had to walk or take the bus to all my destinations. I found that one of my favorite streets was Polk Street and felt like it had everything I needed. When I would go on a walk to just leave my place, I didn't stray far from what was familiar to me. Polk Street became a place of comfort for me, a home base, a site to refer back to when I was figuring out transit routes.

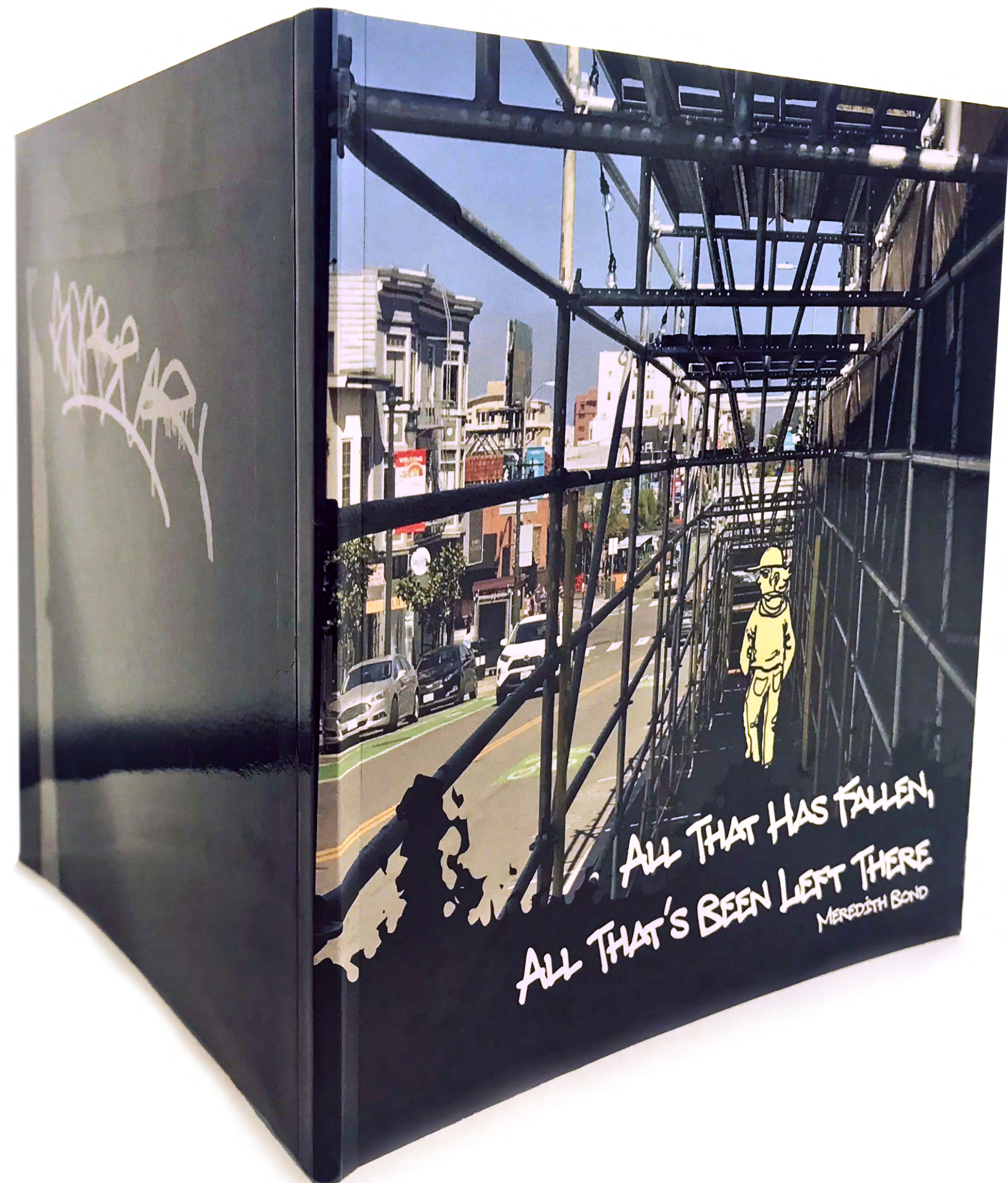
In this book, I'll explore more into how Polk Street came to be, or more specifically, how the neighborhood be overlooked in tourist guides to San Francisco, Polk Gulch is a place rich of history and culture in San Francisco.





Walk a few blocks and become enchanted by the live music that may be playing outside of **EL LOPO BAR**. You can spot it by the bear (English translation of "el lopo") on the sign outside. "Lopo" is also a name referring to the area Lower Polk. They have a live musician every Monday night from 7 to 10 pm. Performers actually switch off every few songs so you can talk to them while they're taking a break. The music creates a nice ambiance, especially when you can hear it down the street. If you drop your phone in the awe of music, don't fret, as the **Techsavies** store right behind you can help with that.





Thank you!

To contact me and see more work, please visit my website.

wheredith.com