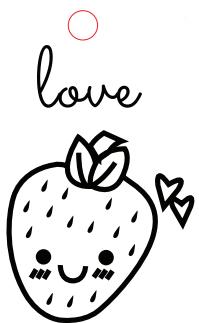


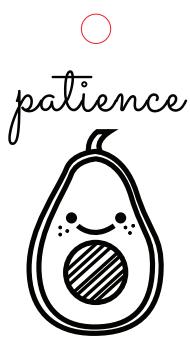
Adobe Illustrator



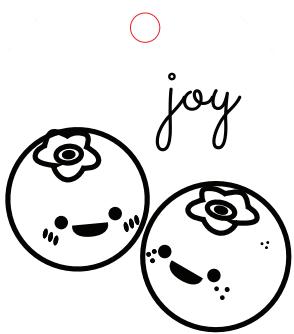
GALATIANS 5:22-23



GALATIANS 5:22-23



GALATIANS 5:22-23



GALATIANS 5:22-23



GALATIANS 5:22-23



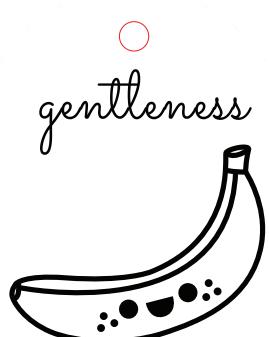
GALATIANS 5:22-23



GALATIANS 5:22-23



GALATIANS 5:22-23



GALATIANS 5:22-23

Wooden keychain designs for a mission's trip fundraiser

Adobe Illustrator



Apparel designs
for a fellowship
at my college

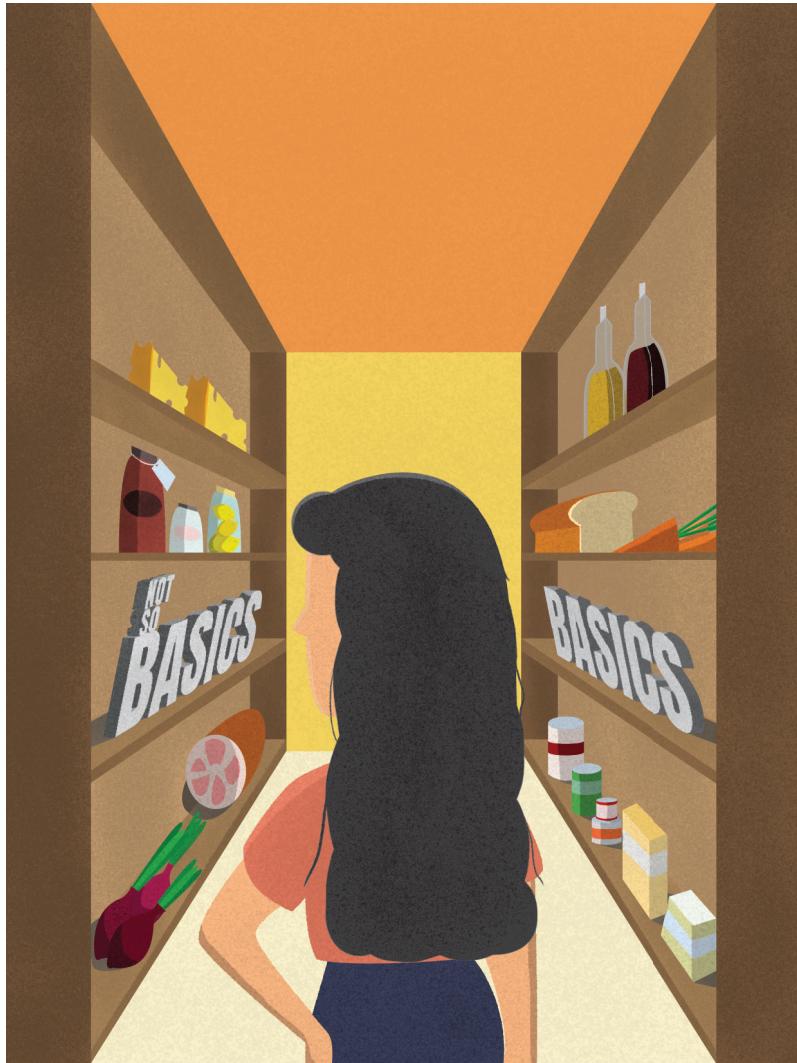


Adobe Photoshop



Edited photos for a publicized cookbook called Dench by Jimmy Wong

Adobe Photoshop, Illustrator, InDesign



Created a mock article for my Foundation in Digital Art class

how to stock a pantry

A shopping list to make your cooking that much better

by Jamie Feldmar

With the restaurant world continuing its devastating free-fall and more cities issuing stay-at-home orders, it's a fair assumption that you will be cooking at home, potentially more than ever.

If you're used to going out to restaurants, this can feel like a jarring transition at first. Professional chefs are professionals for a reason; they have an arsenal of techniques and ingredients that few home cooks—even the most enthusiastic ones—can match. That said, there are a few things you can do to load your pantry with both the basics and a few restaurant-style secret weapons to take your home cooking to the next level.

A few things to keep in mind: There is no one-size-fits-all shopping list. Take a look at what you already have, and think about how you actually eat. Sure, beans are so hot right now, but do you like beans? Be realistic with your cooking plans and ability—if spending hours on an intricate pastry project is soothing for you, by all means, but if you just need to get a meal on the table for you and your family, that's absolutely okay too. Not every meal needs to be blockbuster; even the most food-obsessed among us sometimes just eat to live.

When it comes to shopping, make a list and have a plan so you can get in and out of the store quickly. If the store doesn't have what you need, it's probably not worth going to another—be flexible and try something you maybe wouldn't have picked up before. And if you can't get to a store (or there aren't open ones near you), online grocery remains an option, from the likes of Amazon and Shipt. It's also worth

noting here that many restaurants are selling pantry items and produce as part of their takeout packages—check their Instagrams or websites for up-to-date info on where to shop.

Stocking your pantry: the basics

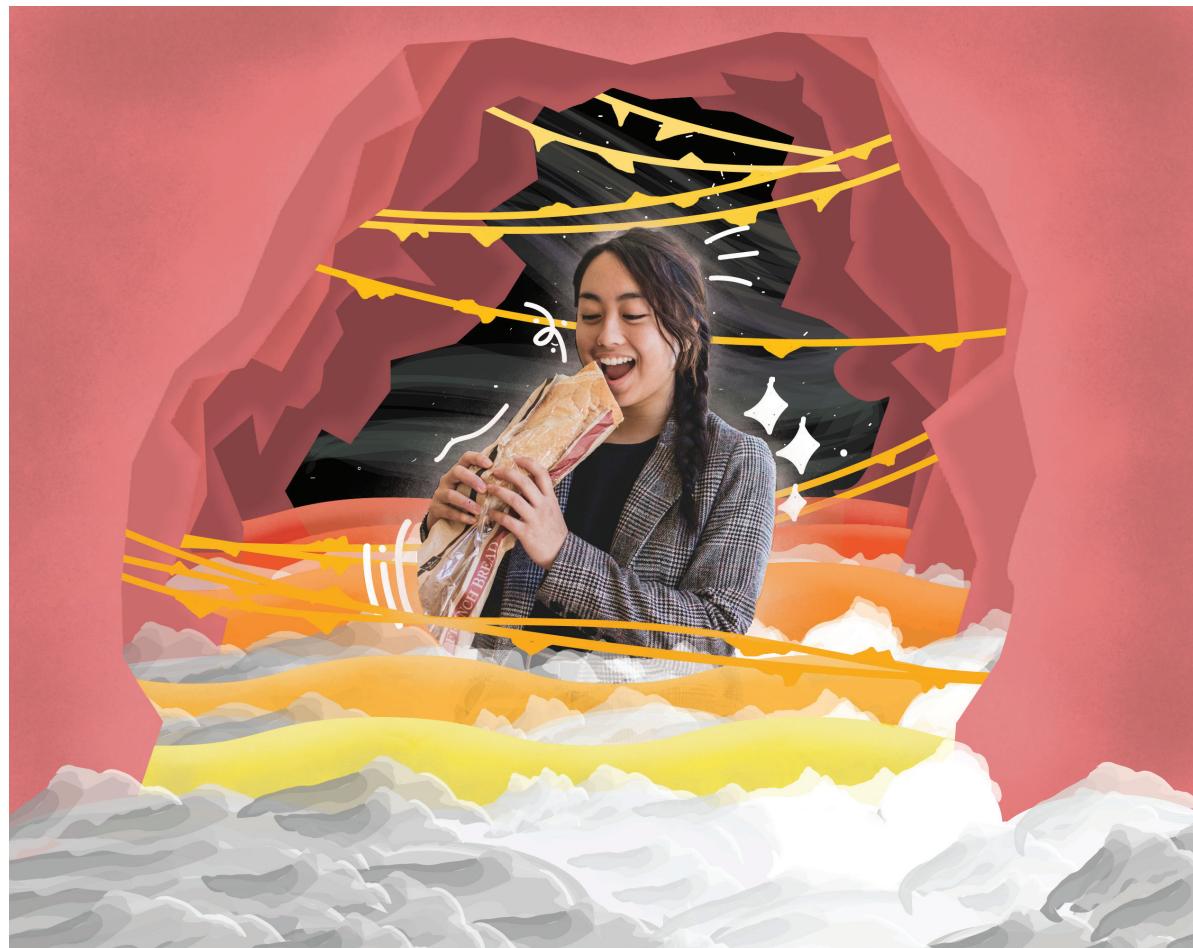
Consider these items the foundation of a well-stocked kitchen—essential building blocks to cooking all kinds of dishes. Many of the items here are shelf-stable, and we've provided tips for shopping and storing meat, dairy, and produce as well.

Pasta and grains

- Long pasta, short pasta, tubular pasta—whatever you can get your hands on, really.
- Grain-wise, rice is an obvious choice (short and long grain, all colors), but don't forget whole and ancient grains like farro, barley, bulgur, freekeh, and quinoa.

Canned and jarred goods

- Canned tomatoes (whole provides the most versatility—you can always crush or blend them yourself)
- Coconut milk for enhancing soups and curries, cooking rice, or poaching meat
- Stock/broth (though you can also make your own, it doesn't hurt to have backup)
- Jarred salsas/simmer sauces (great for tying together a bunch of refrigerator



Created a digital illustration for my Foundation in Digital Art class