

Project 2

PART 1: IDEAS

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Core 2 Interaction
Studio

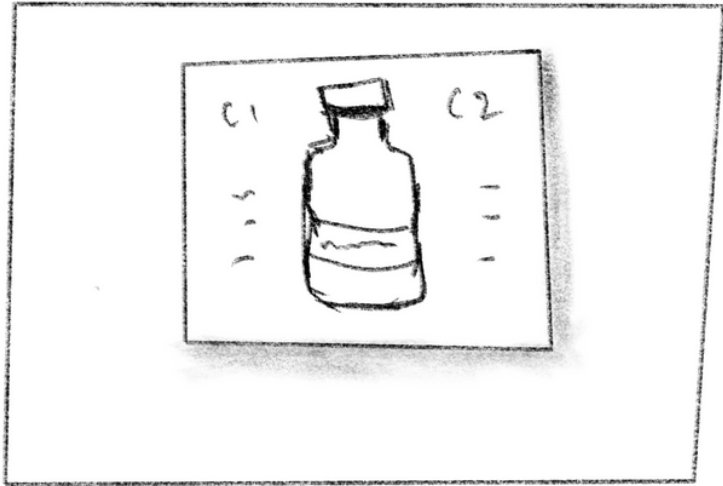
1. SPICE SPECTRUM

Immerse yourself in the vibrant world of spices by curating a collection that explores their cultural, culinary, and historical significance. This collection could include images and stories, showcasing the diversity of spices, their origins, and the communities that cultivate them. Each item will be tagged with the spice type, country of origin, and a brief narrative about its uses. Subgroupings could include "Culinary Marvels," "Spice Origins," and "Cultural Traditions."

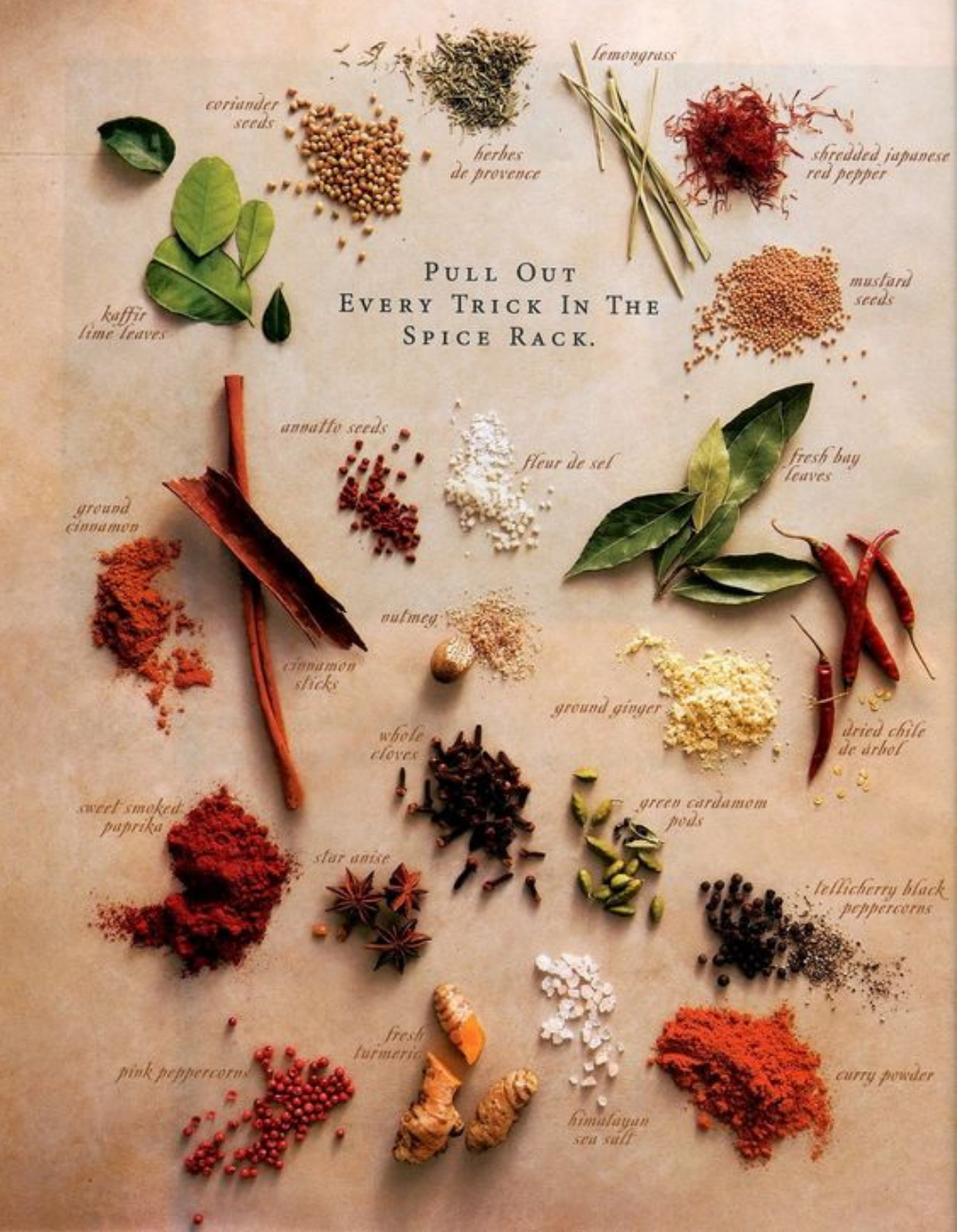
EXAMPLES

- Image: High-quality photographs or graphics of various spices
- Text: Stories about the historical and cultural importance of specific spices
- Metadata:
 1. Spice Type (e.g., cumin, cardamom, cinnamon)
 2. Country of Origin
 3. Flavor Profile
 4. Culinary Uses
 5. Historical Significance

BOTTLE
IDEA



ORGANIC
IDEA



2. TAROT TAPESTRY

Embark on a mystical journey via a collection that revolves around Tarot cards, their symbolism, and the rich narratives they hold. This collection could include visually appealing Tarot card illustrations, explanations of card meanings, and audio narratives providing insights into the mystical world of Tarot. Each item will be tagged with the card name, symbolism, and a brief interpretation. Subgroupings could include "Major Arcana Explorations," "Elemental Connections," and "Personal Tarot Stories."

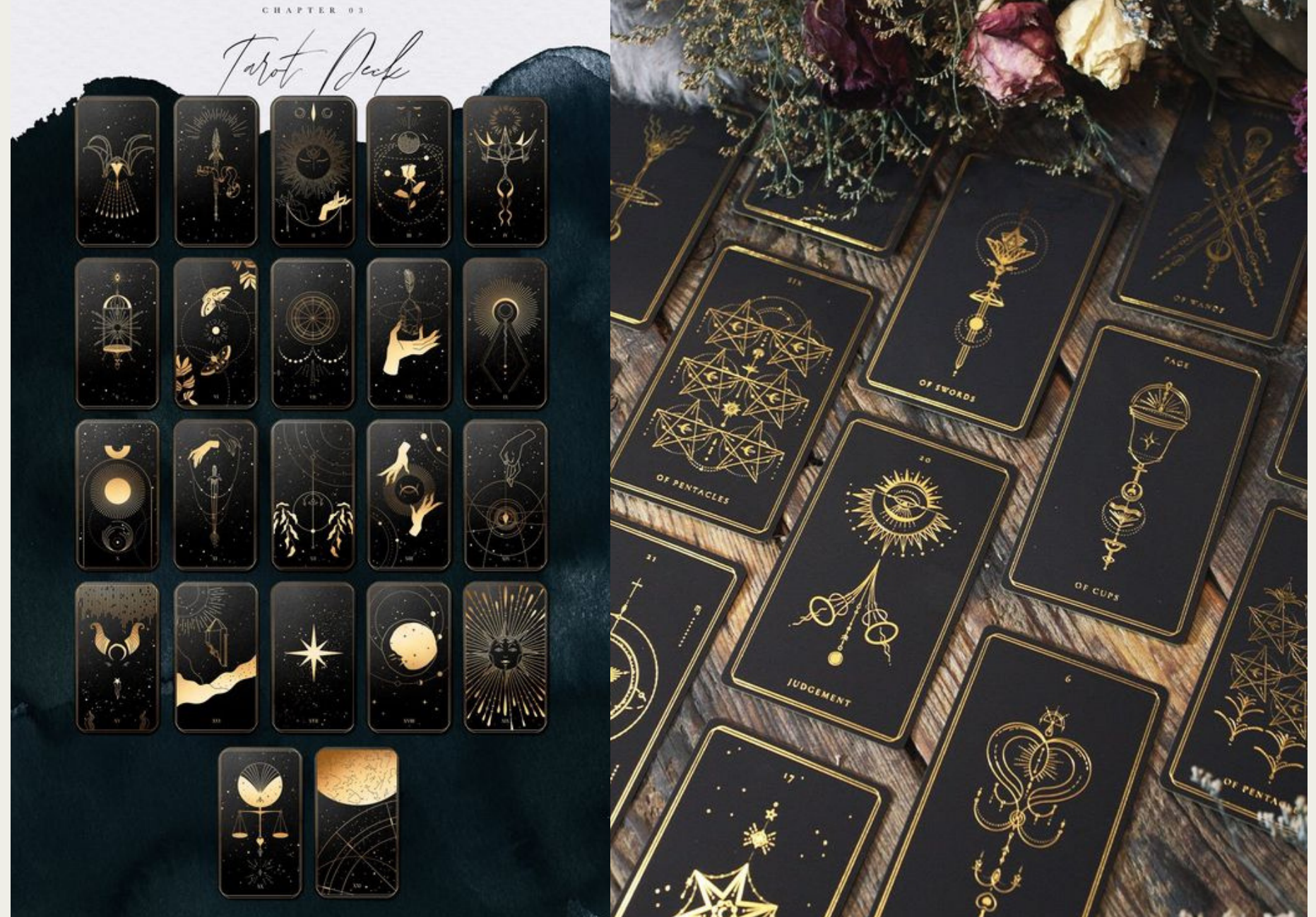
EXAMPLES

- Tarot Card Illustration: Visually stunning representations of each card
- Audio Narrative: Stories or interpretations related to specific Tarot cards
- Text: Descriptions of the symbolism and meanings of individual cards
- Metadata:
 1. Card Name
 2. Symbolism
 3. Brief Interpretation
 4. Meaning in terms of different things, career, love, health, etc

STACK



OPEN CARDS



3. ALCHEMICAL ELIXIRS

Explore the multifaceted uses of alcohol, from perfumes to medical elixirs, by curating a collection that showcases its diverse applications. This collection could include images, stories, and audio snippets, illustrating the varied roles alcohol plays in different contexts. Each item will be tagged with the category, application, and a brief narrative.

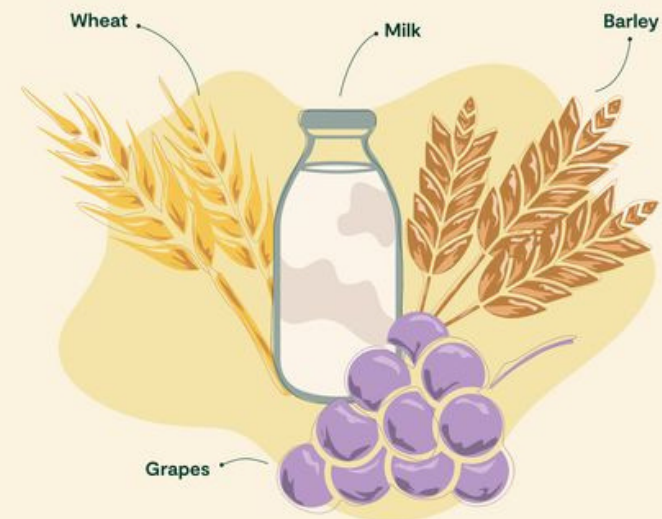
Subgroupings could include "Aromatic Alcohols," "Medicinal Mixtures," "Culinary Concoctions," and "Cultural Libations."

EXAMPLES

- Perfumes & Fragrances: Images of Bottles of exquisite perfumes and colognes, The history and cultural significance of aromatic alcohols
- Medicinal Marvels: Images of Old apothecary illustrations and modern medical uses Audio of Narratives about the historical medicinal applications of alcohol, Insights into how alcohol is utilized in modern medicine
- Culinary Creativity: Images of Culinary dishes where alcohol is a key ingredient, Recipes and stories behind famous alcoholic-infused dishes
- Cultural Libations: Images of Diverse alcoholic beverages from around the world, The social and ceremonial aspects of various libations
- Metadata: Category (e.g., Aromatic, Medicinal, Culinary, Cultural) Application (e.g., Perfume, Medicine, Cooking, Libation), Brief Narrative, origin, etc

WHAT IS Fermentation?

Fermentation describes the process of microbial communities, or "cultures," converting natural sugars like those found in...



into entirely new foods like...



WHY DO WE USE IT?

Fermentation can create some of the healthiest and most delicious foods on the planet, and also make them more sustainable.

Zero Here

LIMITED EDITION SPRING SCENTS



CLASSIC COCKTAILS



Mojito

Muddle mint sprigs with sugar and lime juice. Pour rum and top with soda water. Garnish with sprig of mint leaves. Serve with a straw.



Dry Martini

Pour 1/2 oz dry vermouth and 1 oz gin into shaker filled with ice cubes. Shake well. Strain in martini cocktail glass. Garnish with olives.



Long Island

Pour 1/2 oz each of vodka, rum, gin, tequila, triple sec, sweet and sour mix and cola into highball glass filled with ice. Stir gently. Garnish with lemon.



Margarita

Rub rim of glass with lime and coat with salt. Shake 1 oz each of tequila, lime juice and triple sec with ice. Pour into a glass filled with ice. Garnish with lime.



Black Russian

Pour 2 oz vodka and 1 oz coffee liqueur into an old fashioned glass filled with ice cubes. Stir gently.



Cuba Libre

Pour 1 1/2 oz white rum, 1/2 oz fresh lime juice, and 4 oz cola in a highball glass filled with ice. Garnish with lime.



Pina Colada

In 2 oz cocktail shaker, 1 oz white rum, 1 oz pineapple juice with vodka and rum. Pour into tall glass. Garnish with maraschino cherry and pineapple slice.



Screwdriver

Pour 1 1/2 oz vodka and 1 1/2 oz orange juice into a glass filled with ice. Garnish with orange slice.



Cosmopolitan

Pour 1 1/2 oz vodka, 1 oz cranberry juice, 1/2 oz lime juice, 1/2 oz triple sec into cocktail shaker filled with ice. Shake well and strain into glass. Garnish with lemon or lime.

