

As Time Passed

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As time passed

As Time Passed is a 4-part collection of zines – or short, self-published magazines – telling various life stories.

All the stories in this collection take place while attending the University of Mount Union, and deal with some lessons and struggles that were faced on the journey of becoming a professional designer.

Zine 1:

Mitski Merchandise pitch

Artist Mitski released her album, *Be the Cowboy* in August of 2018. The title of her album refers to the old cowboy persona that was reflected in a lot of American entertainment. She has said in the past that as an Asian woman, the arrogance and heroic energy of a cowboy is something she envies.

The messages Mitski portrays in her work was inspiration to create merch design that mimics her playful tone and serious messages. This zine was created to represent the designers' interest in working for the entertainment industry.

Zine 1:

Mitksi Merchandise pitch

MITKSI:

MERCHANDISE PITCH



BY TERESA WOERTHER

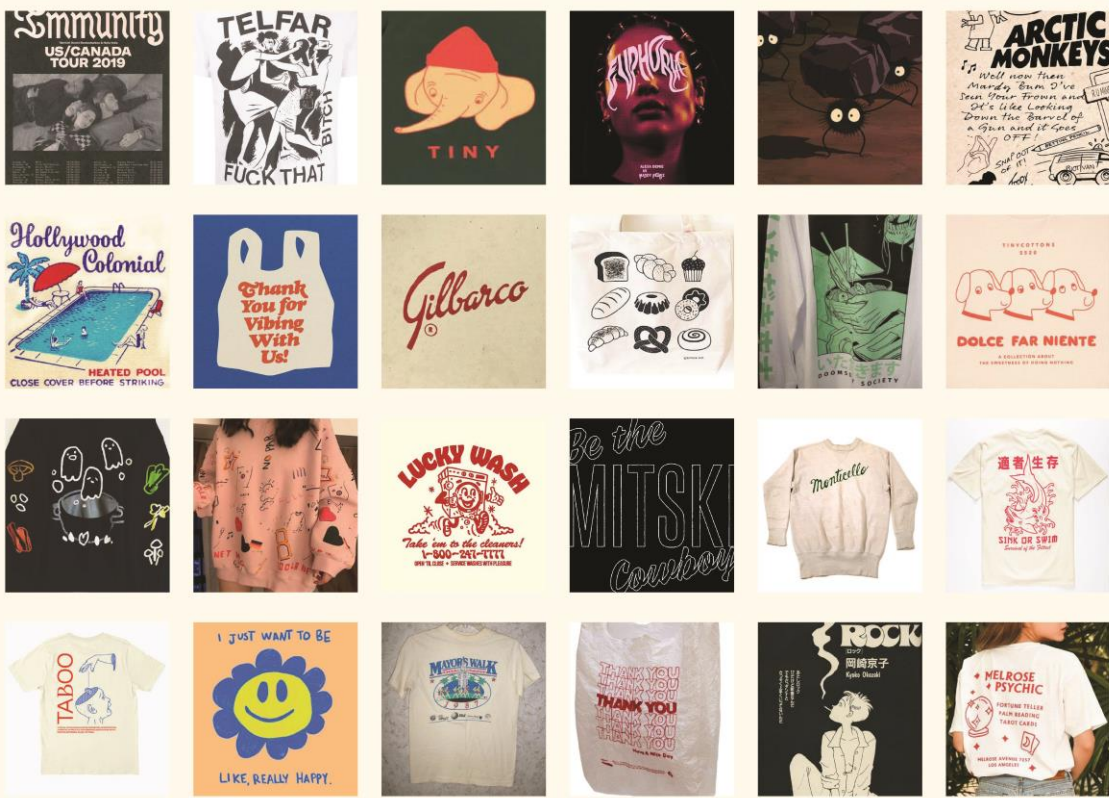
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Zine 1: Mitksi Merchandise pitch

MOOD BOARD



MERCH PROPOSED



Short Sleeve T-Shirt
\$300



Crewneck Sweatshirt
\$340



Tote Bags
\$60



Motel Keychain
\$60

Zine 1: Mitksi Merchandise pitch

ESTIMATED BUDGET

ITEM	QUANTITY	TOTAL COST
Short Sleeve T-Shirt \$300	1	\$300
Crewneck Sweatshirt \$340	2	\$680
Motel Keychain \$60	2	\$120
Tote Bags \$60	2	\$120
FINAL ESTIMATED COST		\$1220

FINAL DESIGNS

Design 1:

Remember
My Name

Mitksi

Design 2:

Lonesome Love



Mitksi



Zine 1: Mitski Merchandise pitch

THANK YOU!



Artist Mitski released her album, *Be the Cowboy* in August of 2018. The title of her album refers to the old cowboy persona that was reflected in a lot of American entertainment. She has said in the past that as an Asian woman, the arrogance and heroic energy of a cowboy is something she envies.

Although many of her songs appear to be about relatable relationships with past partners, her album is actually about her intimate relationship with music and the music industry.

Mitski's work is heavily influenced in her own experiences and struggles as an Asian woman. Because of this, and recent hate crimes in America, featured on this page are various resources that help support the #STOPASIANHATE movement. Please consider using the featured QR code to donate, sign petitions, and more.

This zine was created to represent the artists interest in designing for the entertainment industry. The decision to choose Mitski as the artist to design a small merch line for because her *Be the Cowboy* concert was their first concert (2019).

All merch designs were create by Teresa Woerther. Fonts used were *Balboa Medium*, *Balboa ExtraCondensed*, *Degular Thin* and *Degular SemiBold*.



Created MAR, APRIL 2021
For additional information on the zine or artist, please contact via email at:
woerthtm2021@mountunion.edu

FINAL DESIGNS

Short Sleeve T-Shirt
\$300



Crewneck Sweatshirt
\$340



Tote Bags
\$60



Motel Keychain
\$60

Zine 2: Recipes from Italy

One of the three courses I attended while studying abroad in the Summer of 2019 was Italian Cuisine, taught by professional pastry chef, Renée Abou Jaoudé. Throughout the course, Renée provided the class with four recipe books so we could recreate our dishes at home.

Taking Italian Cuisine taught me many things, but one of the most important discoveries I had was the importance of having hobbies outside of a career. Life isn't only about working a 9-5, it's about experiencing life!

Zine 2: Recipes from Italy

Recipes from Italy

enjoying a new hobby

Recipes by

Pastry Chef Renée Abou Jaoudé

Illustrations and Designs by

Teresa Woerther

a quick note

In the Summer of 2019, I studied abroad in Viterbo, Italy. It was the first time I had ever left the US, and I was very nervous to travel abroad. Thankfully, I had an amazing experience visiting beautiful locations while attending classes at Università degli Studi della Tuscia, or Tuscia University.

One of the three courses I attended at Tuscia was Italian Cuisine, taught by professional pastry chef, Renée Abou Jaoudé. During the course we would create Primo, Secondo, and Dolce dishes based on traditional cuisine from various Italian regions.

We learned about traditional cuisine in Rome, Tuscany, Sicily, and Venice, as well as common street food recipes. Throughout the course, Renée provided the class with four recipe books so we could recreate our dishes at home.

Taking Italian Cuisine taught me many things, but one of the most important discoveries I had was the importance of having hobbies outside of a career. Life isn't only about working a 9-5, it's about experiencing life.

enjoy!

Renée Abou Jaoudé
Website lecosebuone.eu
Instagram @lecosebuoneblog

Teresa Woerther
Phone (330) 428 4032
Email woerthm2021@mountunion.edu

Zine 2: Recipes from Italy



Pasta e Fagioli

Tuscan Cuisine

Ingredients

6 tbsp olive oil
1 onion, finely chopped
2 basil leaves
1 rosemary sprig
1 litre chicken or vegetable stock
1 red chilli, chopped (optional)
1 tbsp tomato puree

300g fresh borlotti beans, or
200g dried beans soaked in cold
water overnight and drained
1 tbsp tomato puree
Salt and pepper
150g tubetti (little tubes) pasta
or fresh homemade pasta (see
recipe)
4 tbsp extra virgin olive oil to serve

Instructions

Place beans into a large pan and cover with cold water. Do not salt the water or the skins will remain tough.

Bring to a boil and cook gently, for 1 hour if using fresh beans, or 1 ½ - 2 hours if using dried. When soft, drain and puree half of the beans in a blender or food processor, then mix together with the remaining whole beans.

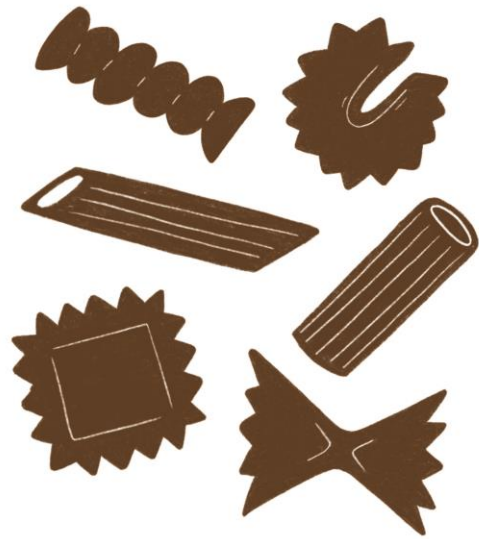
Heat olive oil in a saucepan, then add onion and fry until softened. Add the basil, rosemary, stock, chilli (optional), tomato puree, beans, and salt and pepper to taste.

Bring to a boil, then add pasta and cook for 70 minutes or until the pasta is al dente.

Let stand for 30 minutes before serving to allow the flavors to mingle.

Reheat if you like, but in Italy soups are more often served cold rather than hot, especially in summer. Top each portion with a drizzle of olive oil.

Zine 2: Recipes from Italy



Fresh Homemade Pasta

How to Prepare

Ingredients

One litre (1 3/4 pints) water per 115g (4 oz) pasta
Two teaspoons of salt

Instructions

Cook fresh pasta in a large saucepan, preferably with a rounded base. Use one litre (1 3/4 pints) water per 115g (4 oz) pasta, plus two teaspoons of salt.

When you put the pasta into the pot, give it a quick stir to prevent it from sticking together (it is only necessary to add a few drops of oil to the water with lasagne, which must be immersed one sheet at a time).

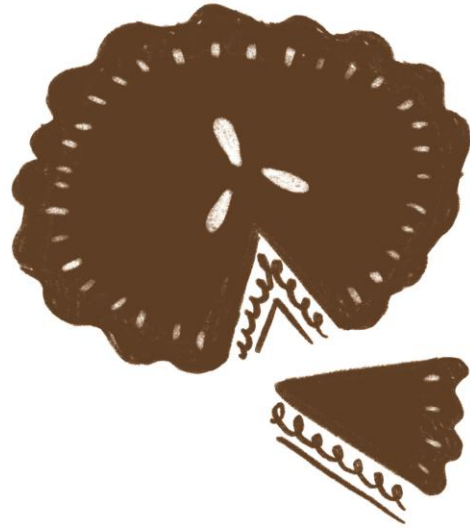
Cooking time varies based on the kind of pasta, its thickness, and whether it is stuffed. Homemade noodles and ribbons will take between three and five minutes.

Stir the pasta while it is cooking, preferably with a long wooden fork. Always test the pasta when you think it should be almost done: it is ready when it is al dente, and slightly resistant. A little before it reaches that stage, take the saucepan off the heat, add a glass of cold water, and leave for a couple of seconds.

Then drain the pasta and return immediately to the saucepan or a preheated dish, mixing it with a little sauce and perhaps some grated cheese.

Serve it immediately.

Zine 2: Recipes from Italy



Crostata ricotta e visciole

Roman Cuisine

Ingredients

For the shortcrust pastry:

200g flour
100g sugar
100g butter
40g egg

For the ricotta cream:

500g ricotta
150g egg
110g sugar
Lemon zest
Wild cherries

Instructions

For the dough, mix together the cold butter and the flour, then add the sugar and, finally, the egg. Then mix to combine.

Set in the fridge for about 2 hours, then roll and insert into a baking tray.

For the ricotta filling, simply mix all the ingredients together. Insert into the baking tray containing the shortcrust. Bake for about 40 minutes at 160°C or until ready.

Zine 3: [for the artists]

Inspired by the song "Cut Me" written and performed by Moses Sumney, this zine is acknowledging the desire for artists to rely on pain or various substances in order to create their best work.

Know that you do not have to rely on pain or any substance to become a good artist.

You already are one.

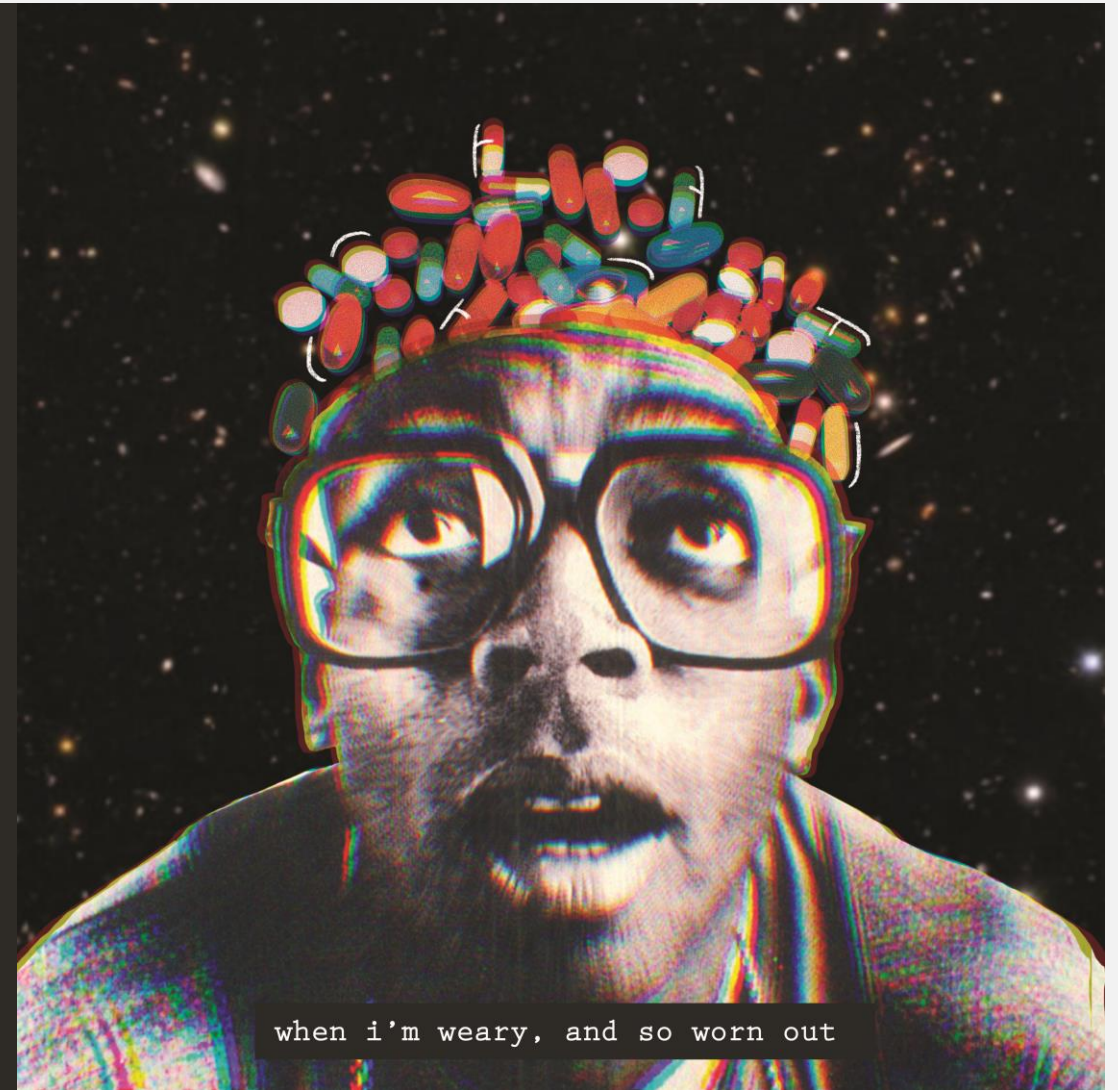
Zine 3: [for the artists]

[for the artists]

lyrics by: moses sumney

a zine by: teresa woerther

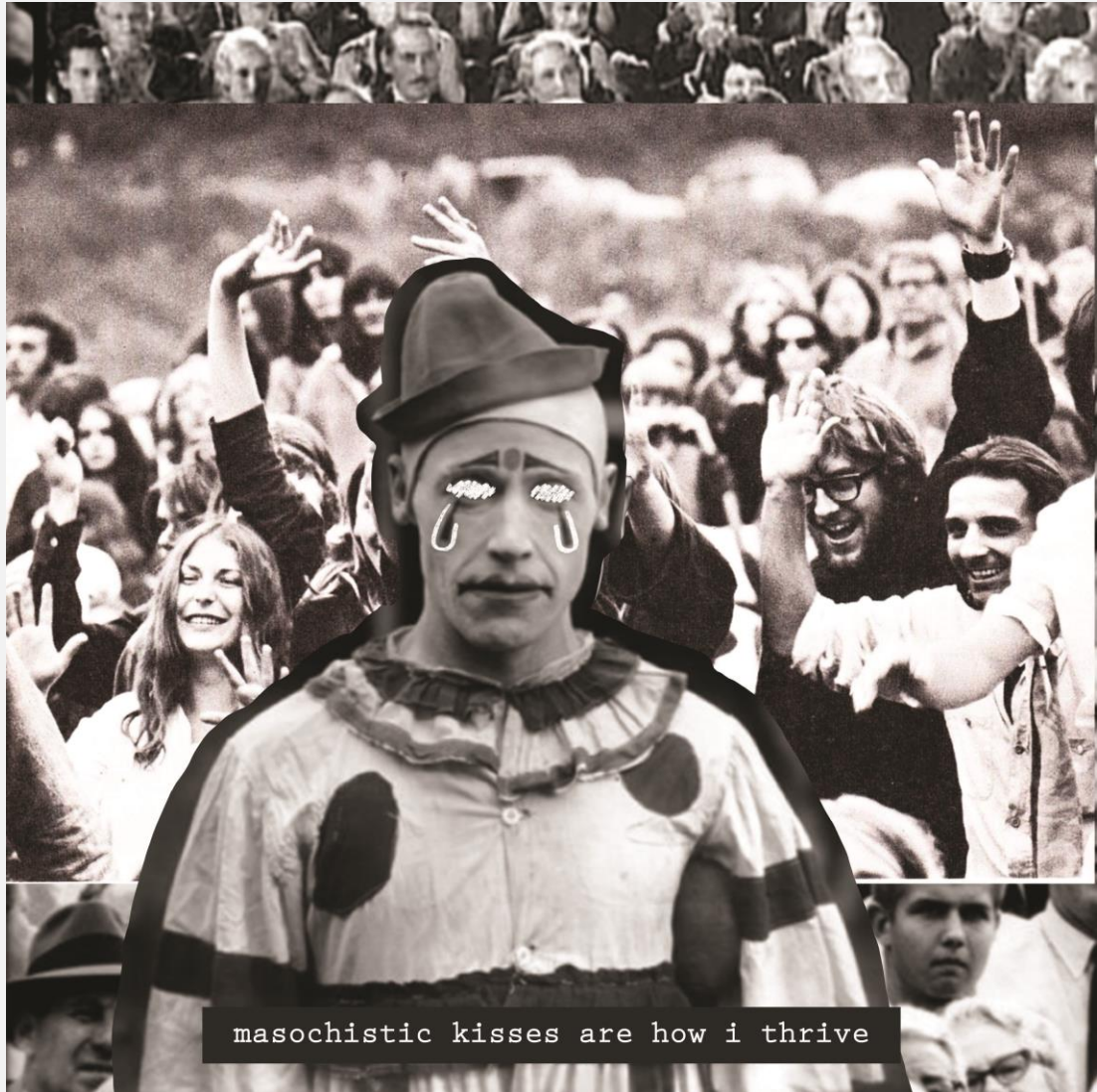
when i'm weary, and so worn out



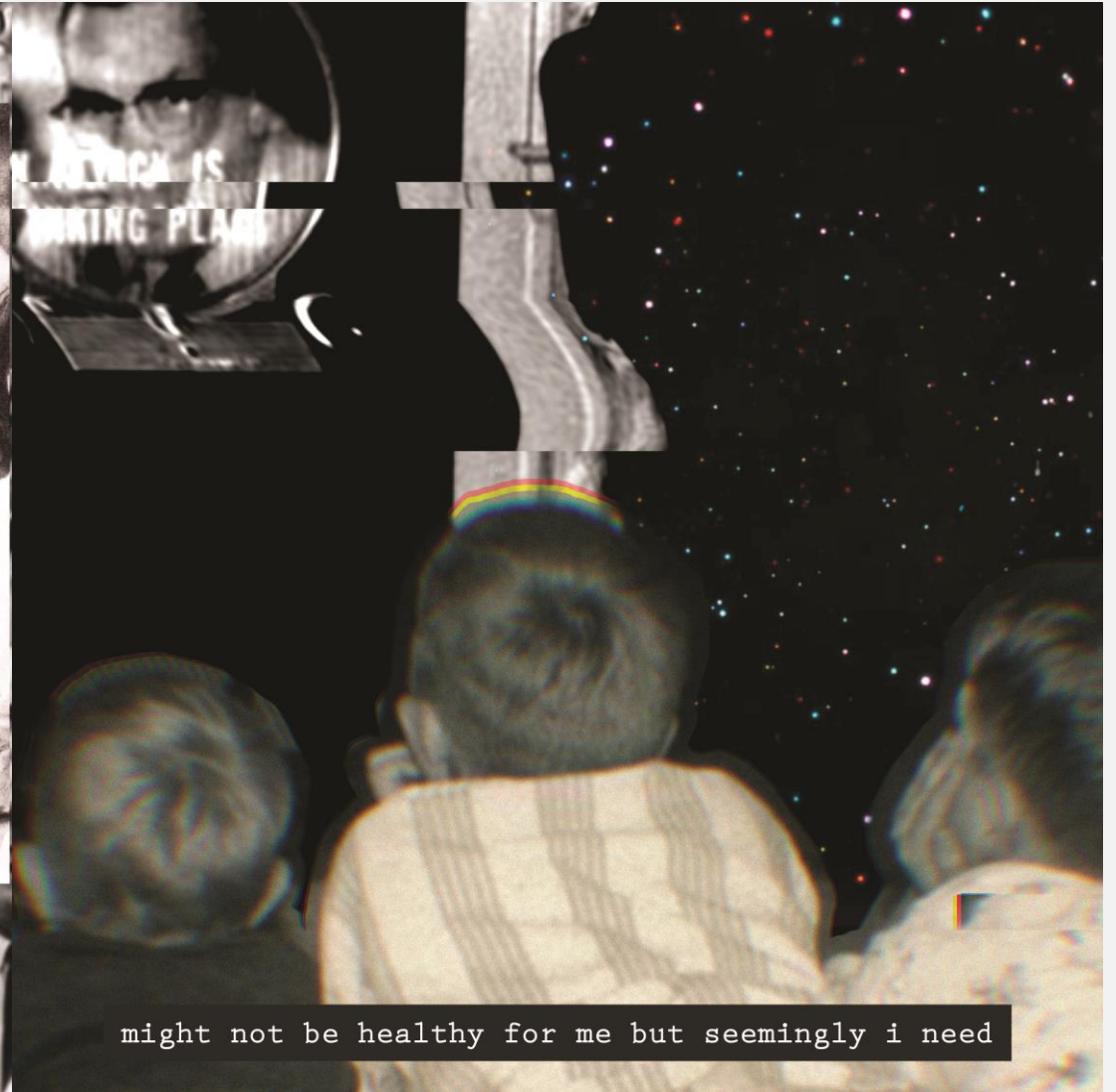
Zine 3: [for the artists]



Zine 3: [for the artists]



masochistic kisses are how i thrive



might not be healthy for me but seemingly i need

Zine 3: [for the artists]



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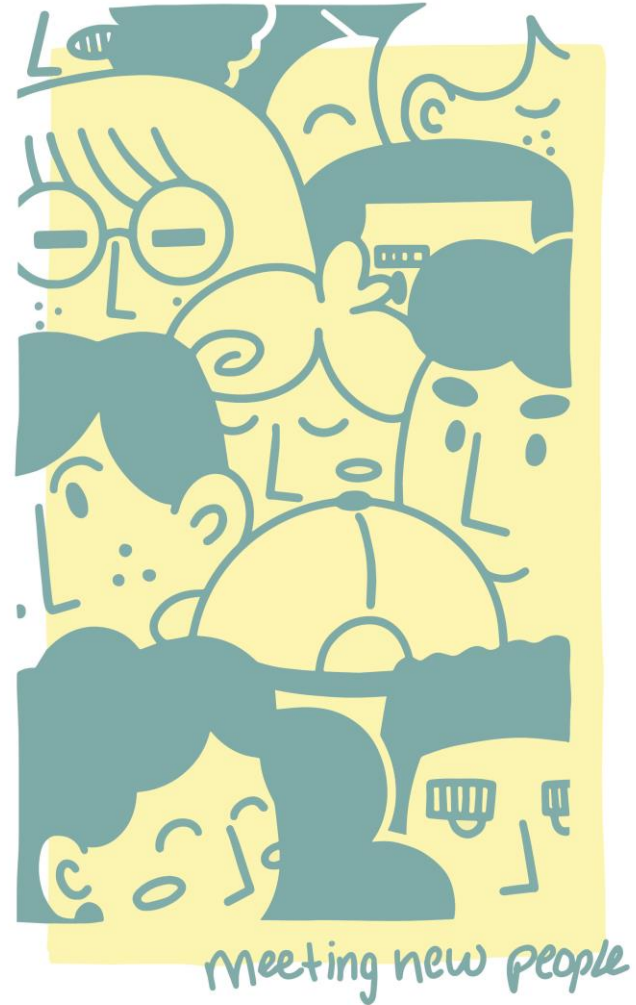
Zine 4: Be exceptional, mount union

This project was chosen as a way for students to speak freely about the school that they currently attend. The hope is that students will be more outspoken about their school in the future.

All the stories and opinions featured in this zine were anonymously submitted by students currently attending the University of Mount Union in the Spring 2021 semester.

Zine 4: Be exceptional, mount union

**BE EXCEPTIONAL,
Mount Union**



Zine 4: Be exceptional, mount union




Tuition was raised nearly 1k for an online semester.



Zine 4: Be exceptional, mount union

**Mount Union
sucks my ~~time~~;**

**A tragic
waste of
time and
money.**



Going to bed in
good ole McMaster,
I lifted my blankets
and spiders were
biting my legs.

Zine 4: Be exceptional, mount union

**My most
memorable
moment will
be leaving**



This project was chosen as a way for students to speak freely about the school that they currently attend. The hope is that students will be more outspoken about their school in the future.

All of the stories and opinions featured in this zine were anonymously submitted by students currently attending the University of Mount Union in the Spring 2021 semester.

*-Tami
2021*