



Graphic Design Portfolio

Robert Hughes | 2022 | Graphic Design

Promotional Print

WEAR ABC 3 News promotional advertisements for magazines.



READY FOR ANYTHING

METEOROLOGIST JOSEPH NEUBAUER CHIEF METEOROLOGIST ALLEN STRUM METEOROLOGIST BROOKE RICHARDSON

abc 3 NEWS FIRST WARNING

WEARTV.com

f i t d

abc 3 IN THE MORNING

LAURA HUSSEY | JARED WILLETTS | BROOKE RICHARDSON

WEEKDAYS 4:30-7AM

Northwest Florida's News Station

abc 3 NEWS

Weekdays: 4:30-7am | 11am | 4pm | 5pm | 6pm | 10pm
Saturdays: 6am | 6pm | 10pm Sundays: 6am | 5pm | 10pm

f t WEARTV.com

FOCUSED ON FLORIDA!

abc 3 NEWS

GET NORTHWEST FLORIDA NEWS ON

NORTHWEST FLORIDA'S NEWS STATION

Weekdays: 4:30-7am | 11am | 4pm | 5pm | 6pm | 10pm
Saturdays: 6am | 6pm | 10pm Sundays: 6am | 5pm | 10pm

f t WEARTV.com

You want Northwest Florida news? Watch Northwest Florida's News Station.

abc 3 NEWS

FOCUSED ON FLORIDA

News. Weather. Sports. Where you live.

f t WEARTV.com



WEAR 3
Communities Caring AT CHRISTMAS
 Est. 1979
 Communities Caring at Christmas provides new toys, clothing and daily living supplies for abused, neglected or abandoned children living in foster care, children living in poverty and adults with developmental disabilities in Escambia, Santa Rosa, Okaloosa, and Walton counties.

Donate Today!
 Go to **WEARTV.com**
 Scan this code to donate!
 Toys are greatly appreciated and your cash donations can go a long way to making a child's Christmas brighter!
THANK YOU!
SUE STRAUGHN
 WEAR NEWS ANCHOR

WEAR CARES **abc 3**
 WEARTV.com
 in partnership with **community health**
 northwest florida
 HealthcareWithinReach.org

"BOBster Bisque"
 Pumpkin Lobster Bisque by **abc 3 NEWS** anchor **Bob Solarski**

INGREDIENTS
 2-4 live lobsters (or more) 1.5 pounds each
 2-4 bay leaves
 2 onions
 2-4 cans of organic pumpkin unseasoned, unsweetened
 2-4 shallots, minced
 2-4 tbsp butter
 Pinch or two of saffron
 Lobster base ("Better than Bouillon" or "Minor's" brands both work well)
 Dry sherry
 Heavy cream
 Salt and white pepper to taste

- Bring a pot of water (enough to cover lobsters) to boil.
- Add a couple bay leaves and coarsely chopped onion for a couple minutes. Then, add the lobsters for 10-12 minutes.
- Carefully remove lobsters, and let cool. Keep onion and bay leaves in water. Reserve cooking liquid.
- When lobsters are cool enough to handle, remove the meat from the tail and claws with lobster crackers. Cut or tear lobster meat into bite-size pieces and refrigerate. Save all lobster juices!
- Crush, chop, cut lobster shells into the smallest size you can. Legs, knuckles, body... including all the great goop inside body cavities.
- "Bloom" saffron in a ramekin of warm water and set aside.
- Put a clean soup pot on med-hi burner.
- Add butter and shallots. Cook until shallots soften. Deglaze with a couple ounces of sherry.
- Add lobster shells/pieces/goop and juices reserved from shelling.
- Sauté shells in butter/shallot/sherry mixture until they get fragrant... maybe five minutes.
- Cover shells with reserved liquid that you cooked the lobsters in. Set heat to lo-med, and let simmer for an hour or two. Skim any foam from top of stock as it forms. The longer you simmer, the more flavorful the stock.
- Strain stock using a fine mesh colander to make sure to get any tiny pieces of shell out of the stock.
- Bring the strained stock up to a boil, and let reduce to concentrate flavor.
- When the stock comes to a boil, add heavy cream. I typically add about half as much cream as the stock in the pot (i.e. 2 qts stock: 1 qt heavy cream), and lower heat to lo-med to medium. Do not boil!
- Add the "bloomed" saffron and saffron liquid.
- Throw a few ounces of sherry and white pepper into creamed stock. How much is a matter of taste. You can always add more later, so go easy on it at first.
- Whisk in base a tablespoon at a time. Taste after each addition, and just bring the flavor to where you like it. If you add too much, just add a little more cream to compensate.
- Whisk in a can of pumpkin at a time, and check for flavor and texture. I add enough so I just notice pumpkin flavor and thickness of soup is to my liking.
- Add more lobster base if you need to kick up the lobster flavor. Only when you're happy with lobster flavor/base should you consider adding salt to the bisque.
- Let bisque simmer for a while to develop flavors. Bisque will also thicken somewhat as it simmers.
- Adjust seasonings, reserved lobster meat, and maybe another dash of sherry.
- SERVE!

abc 3 NEWS **FOCUSED ON FLORIDA**
 WEARTV.com **f** **t** **@** **d**

abc 3 NEWS

Merry Christmas!

Weekdays: 4:30-7am | 11am | 4pm | 5pm | 6pm | 10pm
 Saturdays: 6am | 6pm | 10pm | Sundays: 6am | 5pm | 10pm

f **t** **@** **WEARTV.com**

Concept to Completion

WEAR ABC 3 in the Morning Magazine ad.

Original Concept



First Revision



Final





Multi-format options



Promotional Outdoor Billboard

WEAR ABC 3 News promotional art for outdoor billboard advertising.

Social Media

WEAR ABC 3 News promotional art social media.

Facebook Covers



Animated .gifs





Coastal Medical integration



Lloyd's Auto Glass



Banfield's Lawn care and Landscaping

Commercial Graphics

On-brand designs for commercial clients.

Pensacola Air Flight School





Lee Heating and Air

Created in Adobe Illustrator and Adobe After Effects.

AWARD WINNING PRODUCTION

(2018) Silver Pensacola Addy

(2018) Gold Regional Addy



Family Heating and Air

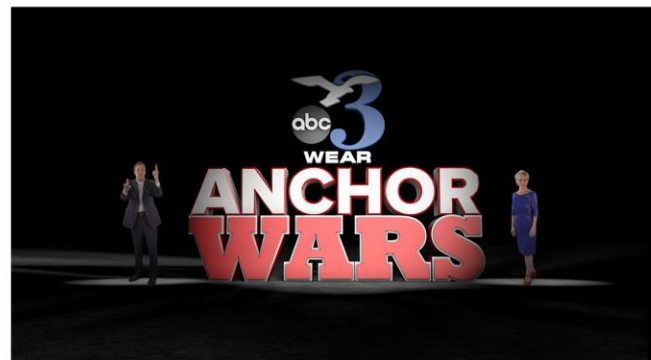
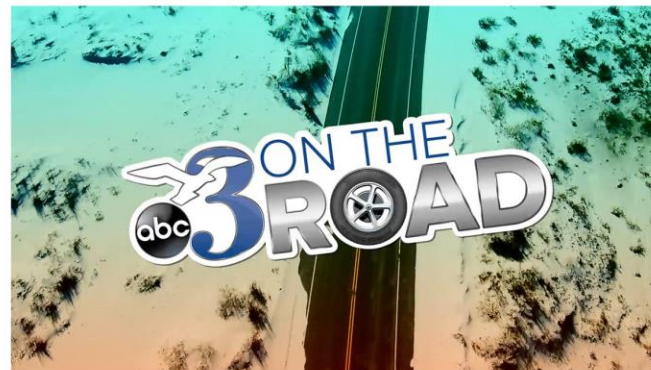
3D environment, and design.

 **FAMILY**
Heating & Air **850-972-1879** 

ASK ABOUT OUR **NO BREAKDOWN GUARANTEE!**

Promotional Design

Designs for on-air WEAR ABC 3 promotions and franchises.



Thank you for looking at my portfolio.

e-mail: robbyjhughes@gmail.com phone: 850-322-8013