

TYLER



PRIESTLEY

Marks Compassion
Good & Bad Logo Design

Good

Manufacturing



The logo and the name can be separated from each other and still be strong by itself. It also does not have anything out of place that cause a detraction.

Non-Profit



The V for voice and the chat bubble helps connect with the name of the non-profit and it all fits together.

Professional



It fits in the catering company it is simple easy to recreate and put onto other places. It has a nice flow with the image and text.

Retail



Super simple logo that works well alone. It can be scaled easily and it is a very readable logo.

Service



Its a little busy but they have the grass to tell what they do (landscape) and the gladiator which is there name of the company and the letters just help it glue together.

Bad

Manufacturing



This logo needs work, the logo is stretched which just hurts the letter B. The box around the letter also does not feel right.

Non-Profit



The name is long for the logo which make it really hard to scale down. The image above the name is also really big which makes it hard to place it in different areas.

Professional



I think the circle does not fit with this logo. I could become more simple with the name be straight instead of the top have the circle.

Retail



The sheep is not centered of the circle. The placement of the text could be better. Its hard to read cheese without the word cheese in the name. There also to much text for a logo.

Service



Its a really big logo and would be hard the recreate on t-shirts and other products. It needs to be a little more simple instead of having a big image at the top.

Clear Skies Ranch

Sketches

Pictograms



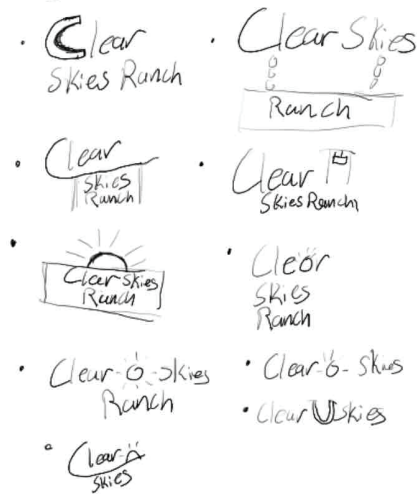
Logo Type



Abstract



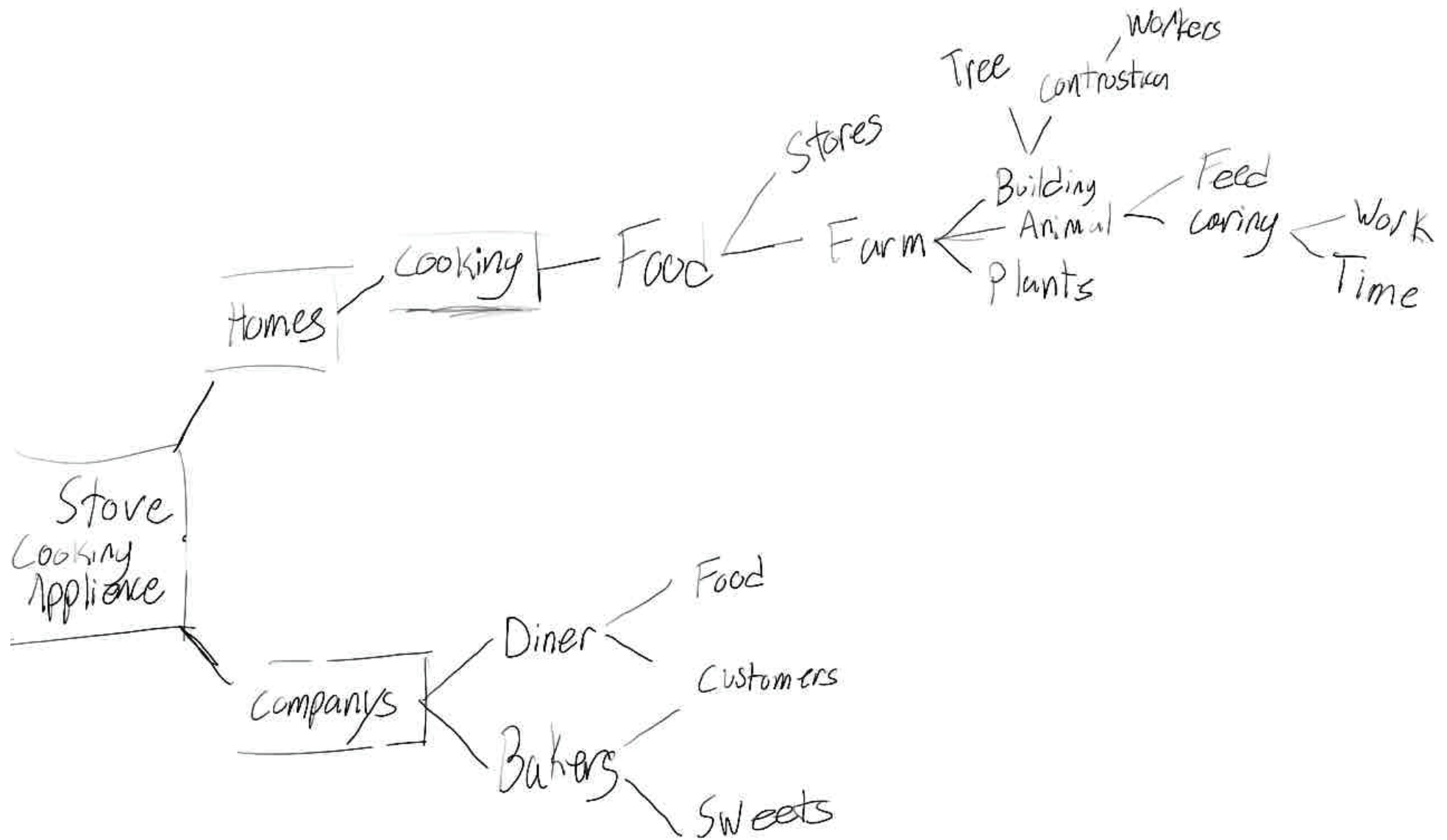
Combination



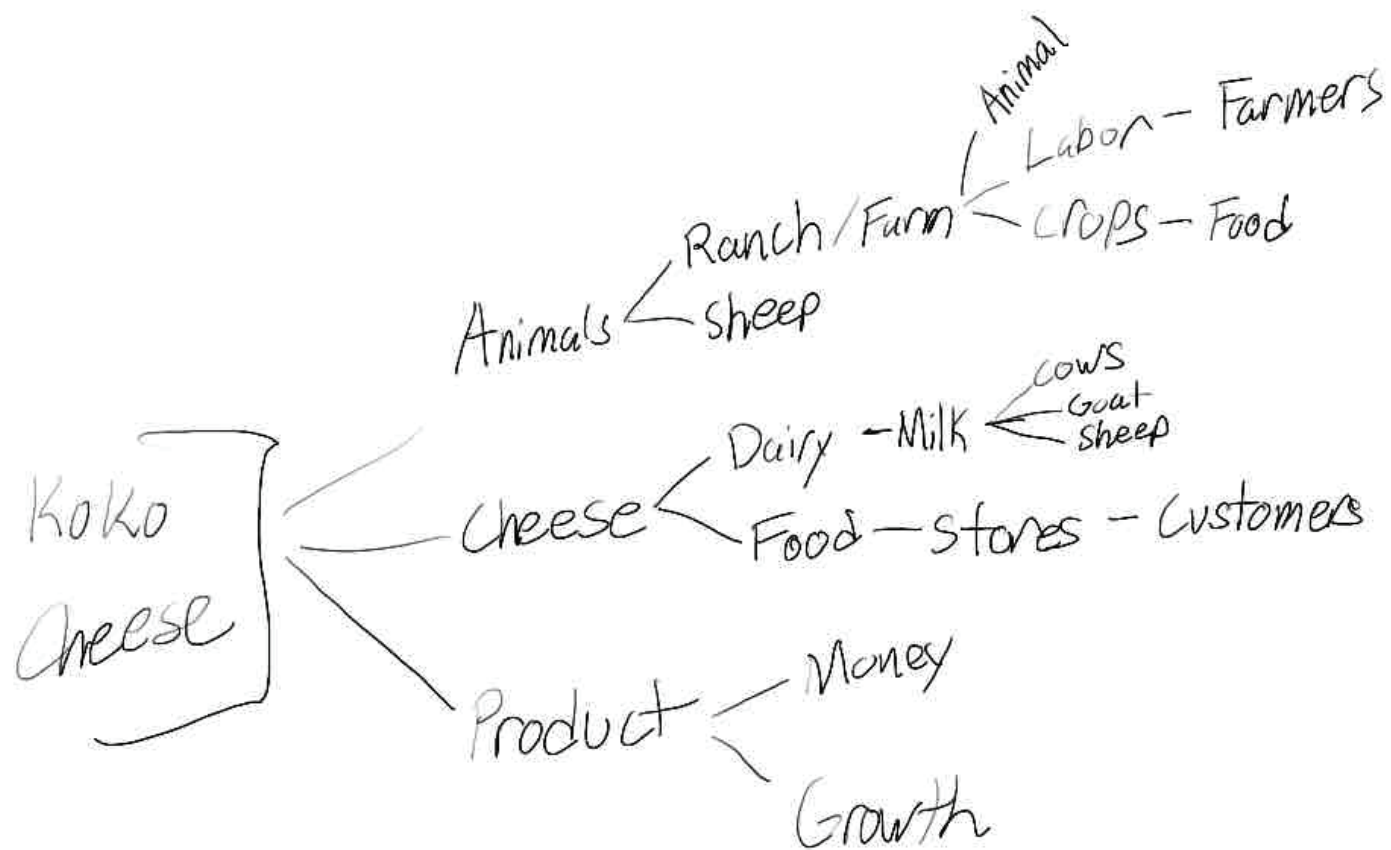
Monogram



Word Maps







Browns Stove

Whirlpool -

Bosch -

General Electric -

Clear Skies Ranch

Humane Society -

Franklin County Dog Shelter -

Keep Akron Beautiful -

Clear Skies Ranch

Leprino Foods -

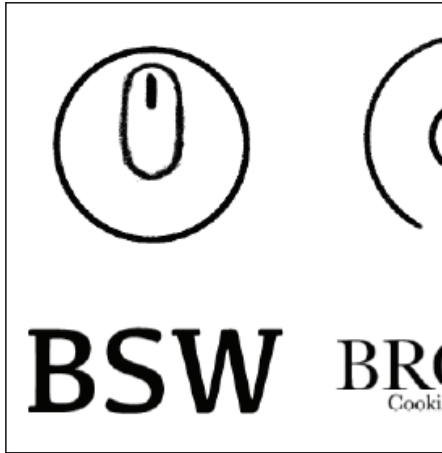
Saputo Cheese USA -

Hilmar Cheese Co -

High Contrast

Browns Stove

Pictogram



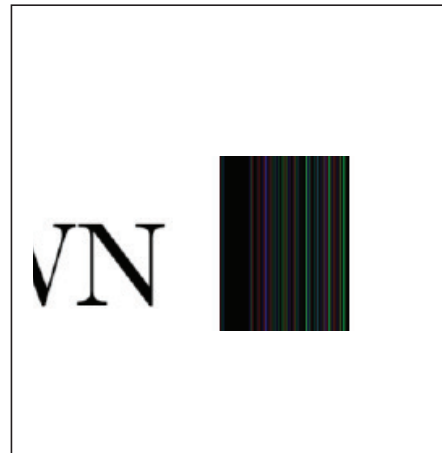
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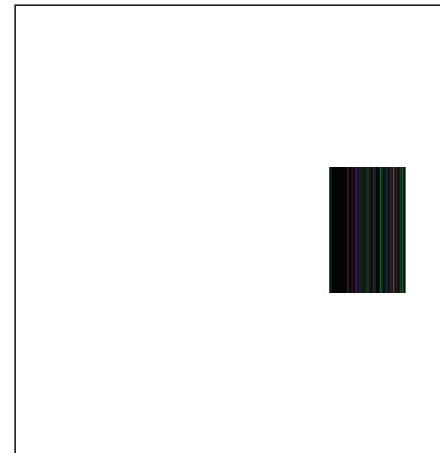
Monogram



Logotype



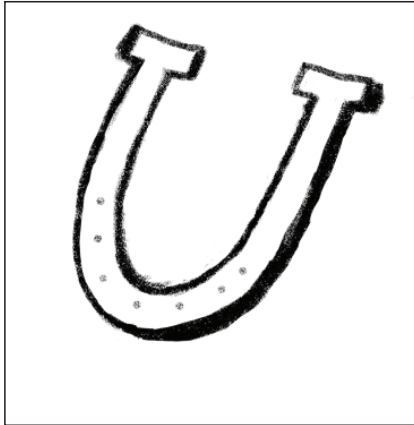
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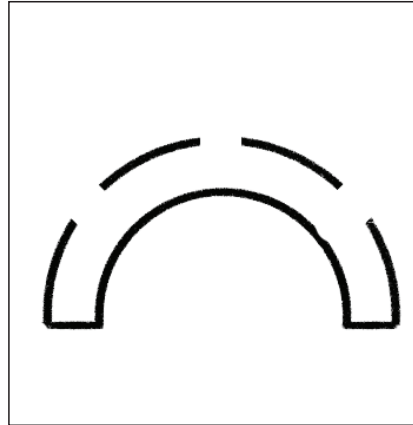
High Contrast

Clear Skies Ranch

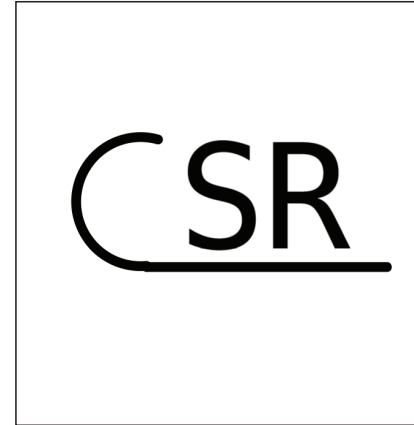
Pictogram



Abstract



Monogram



Logotype



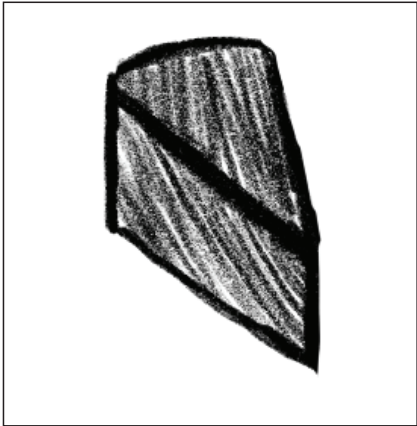
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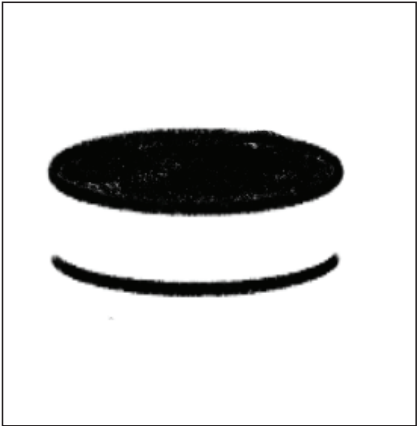
High Contrast

Clear Skies Ranch

Pictogram



Abstract



Monogram

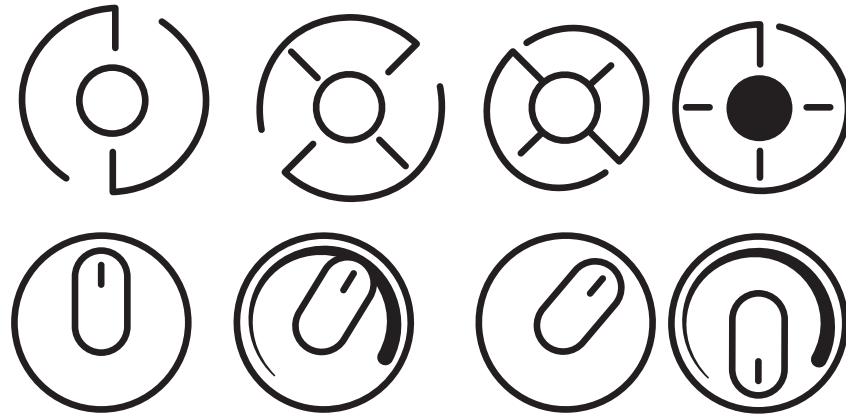


Logotype



Combination





BROWN

BROWN

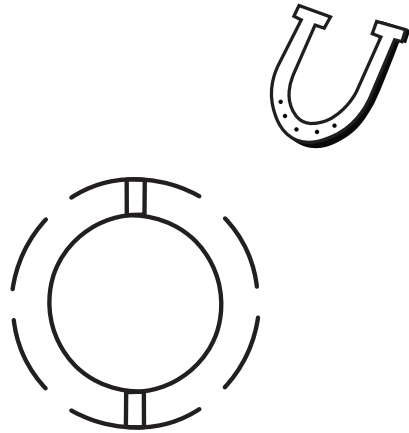
BROWN

BR  **WN**

BROWN

Cooking Appliance

BSW BSW



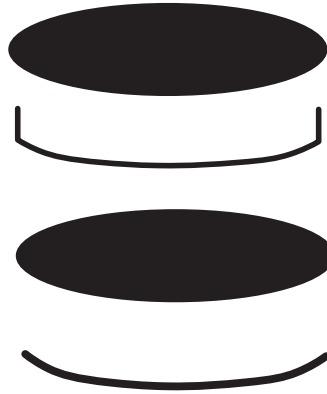
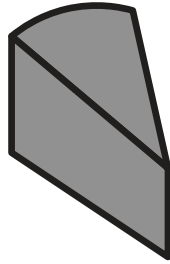
CSR

CLEAR
Skies Ranch

CLEAR ☀️ **SKIES**

Clear
Skies ☀️

CLEAR ☀️ **SKIES**

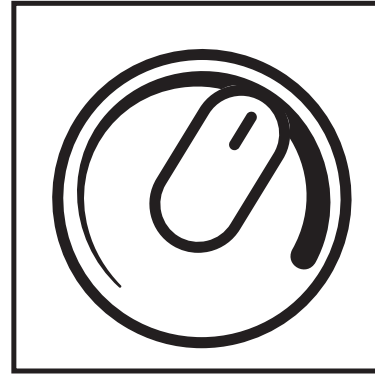
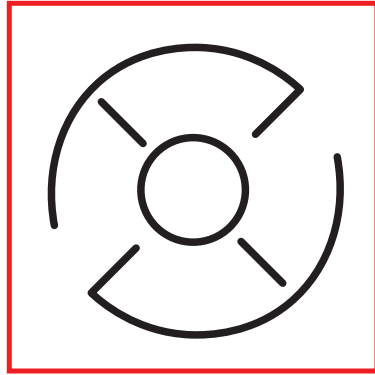


Ko
Ko

OKOBORREGO
K Cheese

KOKO
BORREGO

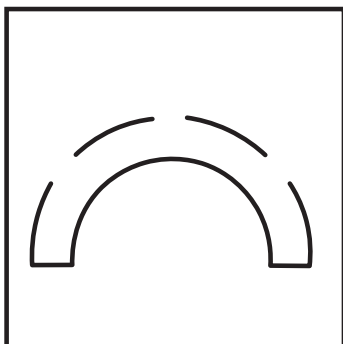
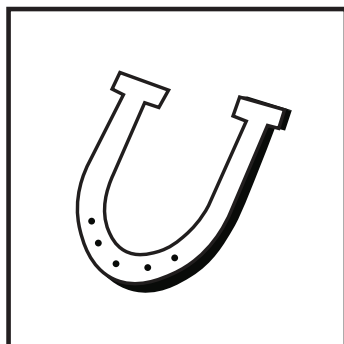


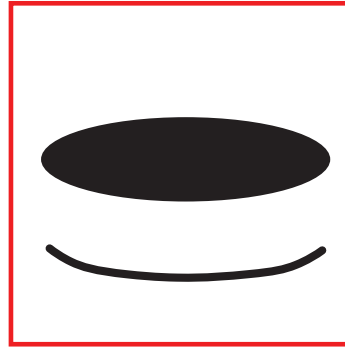
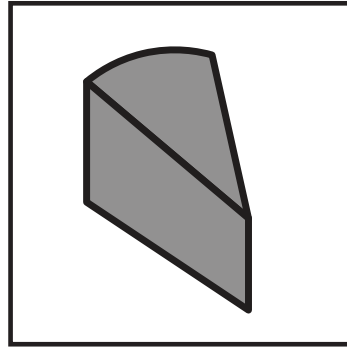


BSW

BROWN
Cooking Appliance

BROWN

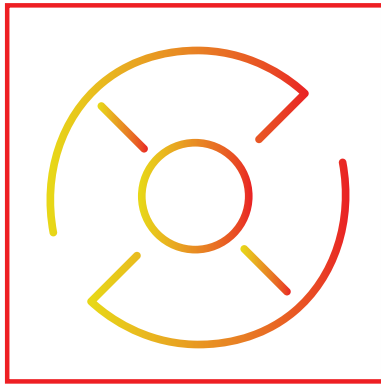




KoKo

KOKOBORREGO
Cheese

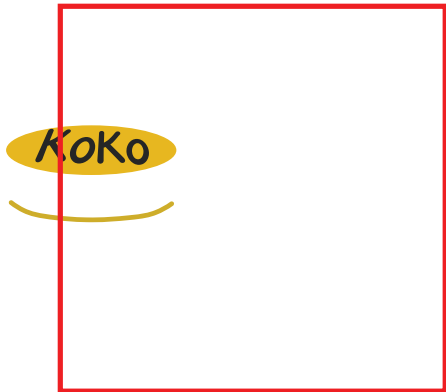
KOKO
BORREGO



CSR



CLEAR  SKIES





4125 Rolling Meadow
 Road Mount Gilead, OH 43338
 (419) 555-9823 | info@kokoborregocheese.com
 www.kokoborregocheese.com

Dear Ms. Jennings,

I hope this message finds you well. On behalf of everyone at Kokoborrego Cheese Company, I want to thank you for your continued collaboration and enthusiasm for locally sourced dairy products. Your commitment to supporting Ohio's farmstead producers has made a real difference to small agricultural businesses like ours.

As we enter the fall season, we're thrilled to announce the release of two new small-batch cheeses: Autumn Reserve, a rich aged sheep's milk cheese with nutty caramel undertones, and Prairie Bloom, a creamy cow-and-sheep blend perfect for holiday pairings. Both have received outstanding early feedback from our tasting events and would make an excellent addition to your fall product lineup.

We'd be happy to schedule a product sampling for your team at your Columbus location or provide our full wholesale catalog digitally. Please let us know what works best for you.

Thank you again for your partnership and commitment to local craftsmanship. We look forward to another successful season together.

Warm regards,
 Elena Rivera
 Co-Owner & Head Cheesemaker
 Kokoborrego Cheese Company



4125 Rolling Meadow
 Road Mount Gilead, OH 43338



Elena Rivera
 Co-Owner &
 Head Cheesemaker

(419) 555-9823
 elena.rivera@kokoborregocheese.com
 www.kokoborregocheese.com

4125 Rolling Meadow Road
 Mount Gilead, OH 43338



1875 Meadow Creek Road | Cheyenne, WY 82009
(307) 555-6248 | info@clearskiesranch.com
www.clearskiesranch.com

Dear Mr. Harper,
I hope this message finds you well. On behalf of everyone here at Clear Skies Ranch, I'd like to extend our appreciation for your continued partnership and support. Your reliable service and dedication to quality feed have been an essential part of our operations and livestock health.

As we prepare for the upcoming winter season, we're pleased to share that our herd numbers have increased by 15%, and our pasture rotation system has yielded excellent results this year. We'll be coordinating our next feed deliveries beginning November 1st and would appreciate confirming our delivery schedule with your team by mid-October.

Additionally, we're excited to announce a new local outreach program, Ranch to Table, connecting Wyoming families directly with ranchers for fresh, sustainable beef options. We believe this initiative will strengthen both our community ties and local agriculture awareness.

Thank you again for your partnership and the trust you've placed in Clear Skies Ranch. We look forward to another successful season working together.

Sincerely,
Sarah Collins
Owner & Ranch Manager
Clear Skies Ranch

Clear Skies 1875 Meadow Creek Road
Cheyenne, WY 82009



Clear Skies

Sarah Collins
Owner & Ranch Manager
(307) 555-6248
sarah.collins@clearskiesranch.com
www.clearskiesranch.com

1875 Meadow Creek Road
Cheyenne, WY 82009

BROWN

Cooking Appliances

BROWNS COOKING APPLIANCES
Quality You Can Taste — Since 1985
2450 Lakeside Avenue East | Cleveland, OH 44114
(216) 555-3472 info@brownscooking.com
www.brownscooking.com

Dear Ms. Lawson,

I hope this message finds you well. On behalf of everyone at Browns Cooking Appliances, I'd like to thank you for your continued partnership and support over the past year. Your team's commitment to quality service aligns perfectly with our mission to deliver durable, high-performance kitchen appliances to homes across the Midwest.

We're pleased to announce several exciting updates to our product line for 2026, including our new SmartHeat Pro Series and EcoBake Convection Ovens. These models feature improved energy efficiency, enhanced digital controls, and a modern finish designed for both residential and commercial kitchens.

We'd welcome the opportunity to schedule a brief meeting next week to discuss your upcoming inventory plans and how Browns Cooking Appliances can best support your goals for the next quarter. Please let us know a convenient time for your team, and we'll arrange everything on our end.

Thank you once again for your trust in our products and partnership. We look forward to another successful year together.

Sincerely,
Michael Brown
Owner & Managing Director
Browns Cooking Appliances



BROWN
Cooking Appliances
2450 Lakeside Avenue East,
Cleveland, OH 44114



BROWN
Cooking Appliances

Michael Brown
Owner & Managing Director
(216) 555-3472
michael.brown@brownscooking.com
www.brownscooking.com
2450 Lakeside Avenue East
Cleveland, OH 44114



CMYK



C - 2%	C - 71%	C - 0%
M - 74%	M - 65%	M - 0%
Y - 100%	Y - 64%	Y - 0%
K - 0%	K - 68%	K - 0%

RGB



R - 237	R - 39	R - 255
G - 103	G - 39	G - 255
B - 35	B - 39	B - 255

Pantone



1585 C	Black C	(White)
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CMYK



C - 51%	C - 0%
M - 0%	M - 0%
Y - 0%	Y - 0%
K - 0%	K - 0%

RGB



R - 237	R - 255
G - 103	G - 255
B - 35	B - 255

Pantone



297 C	(white)
-------	---------



CMYK



C - 10%	C - 71%
M - 27%	M - 65%
Y - 100%	Y - 64%
K - 0%	K - 68%

RGB



R - 231	R - 39
G - 183	G - 39
B - 33	B - 39

Pantone



143 C	Black C
-------	---------





1.5" Minimum Print Width



135 px Minimum Web Width



✓ 2 Color White Background



✗ Stretching it



✓ 1 Color White Background



✗ Removing an element



✓ 1 Color Dark Background



✗ Changing the color



✓ 2 Color Dark Background



✗ Unreadable background





CMYK



C - 2%	C - 71%	C - 0%
M - 74%	M - 65%	M - 0%
Y - 100%	Y - 64%	Y - 0%
K - 0%	K - 68%	K - 0%

RGB



R - 237	R - 39	R - 255
G - 103	G - 39	G - 255
B - 35	B - 39	B - 255

Pantone



1585 C	Black C	(White)
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Arial Black — Headlines

ABCDEFGHIJKLMNOPQRSTUVWXYZ

abcdefghijklmnopqrstuvwxyz

Adobe Clean UX — Body copy

ABCDEFGHIJKLMNOPQRSTUVWXYZ

abcdefghijklmnopqrstuvwxyz

BROWN

Cooking Appliances

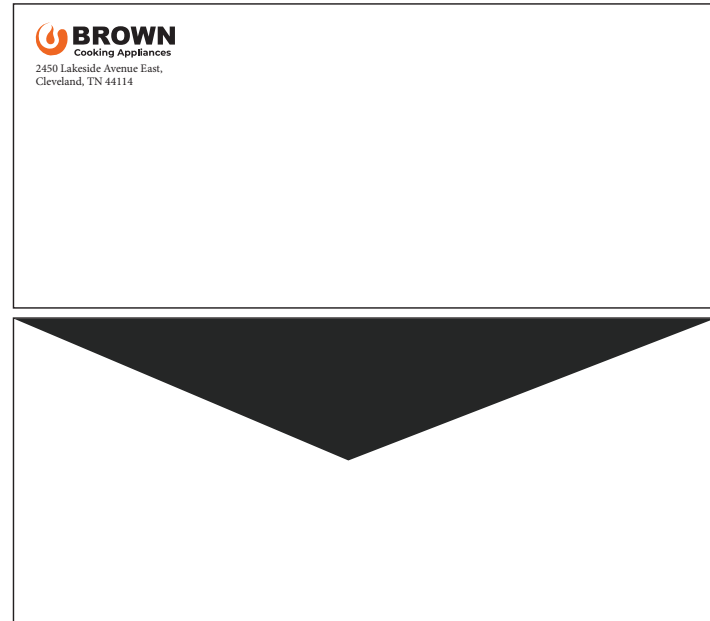
2450 Lakeside Avenue East | Cleveland, TN 44114
(216) 555-3472 info@brownscooking.com
www.brownscooking.com

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Thank you once again for your trust in our products and partnership. We look forward to another successful year together.

Sincerely,
Michael Brown
Owner & Managing Director
Browns Cooking Appliances



INVOICE

Brown Cooking Appliances
1422 Carolina Avenue,
Cleveland, TN 37311



BILL TO

Michael Anderson
Anderson Renovations
Cleveland, OH 44109

SHIP TO

Michael Anderson
2458 Ridgeview Drive
Cleveland, OH 44109

INVOICE #

BCA-00001

INVOICE DATE

11/05/2025

P.O.#

0000/0000

DUE DATE

11/26/2025

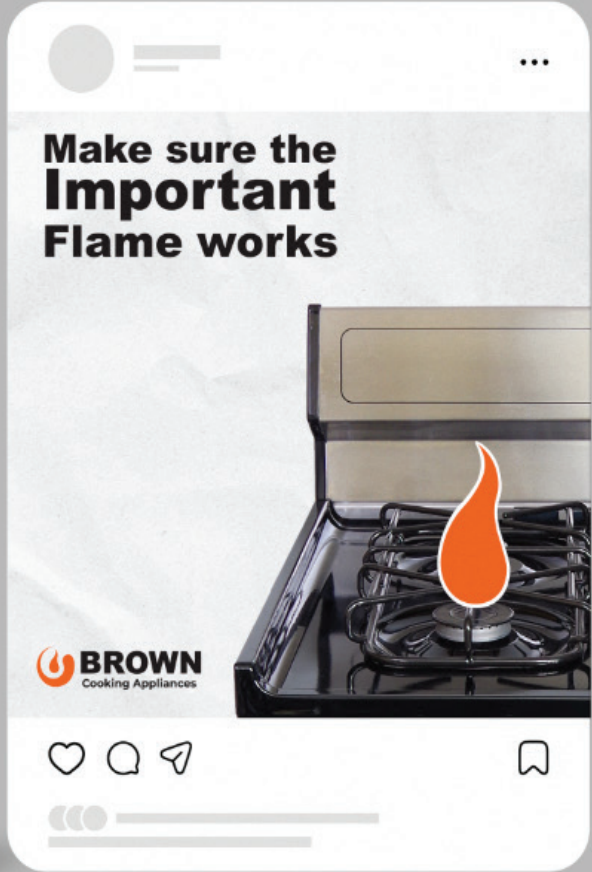
QTY	Description	Price	Amount
2	Gas Ranges WNM110-7	\$529	\$1058
1	Wall Ovens TEM721-BKW	\$1,500	\$1,500
		Subtotal	\$2,558
		Sales Tax 6.25%	\$159.88
TOTAL			\$2,717.88

Thank You



423-476-6544
brownstoveworksinc.com
sales@brownstoveworksinc.com







BROWN
Cooking Appliances

From the morning sizzle to the midnight bake, Browns Cooking Appliances bring precision, power, and beauty to your kitchen. Designed in Cleveland and built to last, every oven, range, and cooktop turns everyday meals into something extraordinary. At Browns Cooking Appliances, we believe the heart of every home beats in the kitchen. That's why each of our ovens, cooktops, and ranges is crafted to deliver flawless performance, timeless design, and the durability you can trust for years to come. Whether you're searing Sunday steaks, baking family favorites, or experimenting with new recipes, Browns helps you cook with confidence. v

Everyday

Fruity tabbouleh with feta
SERVES 4 • PREP 45 mins • NO COOK

100g/kg bulghar wheat
4 tbsp olive oil
100g/kg couscous
200g 7oz mixed shelled nuts, roughly chopped (any mixture of almonds, hazelnuts, walnuts, pecans or pistachios)
200g 7oz mixed dried fruit, large fruit chopped (any mixture of raisins, walnuts, apricots, dates and cranberries)
1oz and 1/2oz 2 1/2ozs small pack each mint and flat leaf parsley, leaves roughly chopped
2 garlic cloves, crushed
100g/kg feta, crumbled
grilled lamb or pork chops, to serve (optional)

4 Boil the water. Put the bulghar wheat in a sieve and rinse with cold water until the water runs clear. Drain well and transfer to a mixing bowl. Pour over 200ml boiling water and 1 tbsp olive oil, cover with a plate and leave to soak for 20 mins. Meanwhile, put the couscous into a second mixing bowl with 1 tbsp olive oil, just cover with boiling water, then cover with a plate and leave to stand for 5-10 mins.
2 Once the bulghar wheat and couscous are ready, cut them in a mixing bowl

and fluff up the grains with a fork. Stir through the nuts and dried fruit, too.
3 Bring together the onion and and garlic, remaining olive oil and the parsley. Pour over the grains, nuts and fruit, and stir everything together well with some seasoning. Transfer to a serving plate, scatter with the crumbled feta, and serve with grilled lamb or pork chops, if you like.
PER SERVING: 429 kcal, protein 27g, carbs 77g, fat 16g, sat fat 5g

Use up Bulghar wheat, couscous, nuts and dried fruit £1.03 per serving



Pick out the right Center Piece



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Cooking Appliances









BROWN

Cooking Appliances

Branding / Presentation