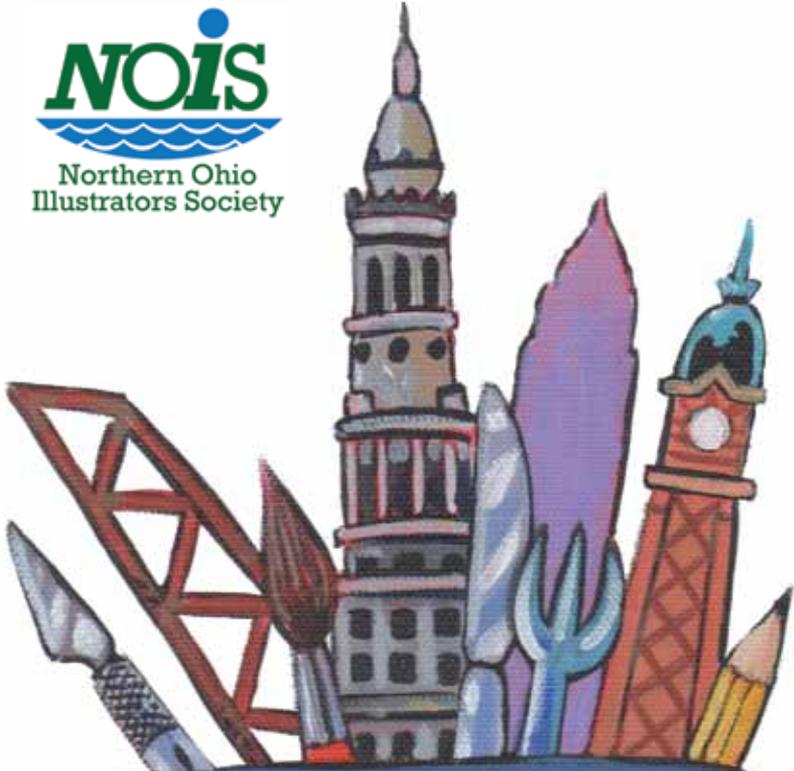




Northern Ohio
Illustrators Society



Dozens of Deliciously
Drawn Dishes

Cooking It Up in Cleveland!

A Directory of Illustrators

Kocak

Laura Dumm and Gary Dumm

Laura, a painter, married cartoonist/artist Gary Dumm in 1971. In 1976 Gary met Cleveland's Harvey Pekar and embarked on a 30-year-plus collaboration producing that author's autobiographical comic "American Splendor."

But their favorite artistic collaboration has been with each other. In 2013 they created and installed a 60'x 8' mural in Ohio City entitled "Our Love Letter To Cleveland."

In 2014 they had a solo art show that dealt with subjects like greed, GMO's, pollution etc. in a Pop-Art Surrealistic style.

They are currently working on a series of large environmental paintings using classic horror monsters as the central figure.

Laura says she will never retire and will paint till she can no longer hold a brush, and Gary contends that he will continue drawing comics and cartoons until they pry the pencil from his cold, dead fingers.

www.dummart.com

www.dummart.weebly.com



Eggs In A Frame

Ingredients:

- 2 pieces of bread
- 2 eggs
- Butter
- Salt and pepper

Cut holes out of the center of the bread with a glass or biscuit cutter.

Butter each side of the bread and the hole you cut out.

Put each piece of bread in a pan; brown frame lightly on one side. Turn over.

Crack one egg into each frame.

Let cook till egg is almost set.

Flip egg and bread, and centers again to cook the top of the egg a bit.

Cook for about 30 seconds or 1 minute depending on how well you like your egg done.

I like the yolk runny so I don't cook it too long. Just enough to brown the bread.

This recipe makes two servings.

Serve immediately with bacon or sausage.

Fruit is also a nice addition.



G & L DUMM

Roberta M. Salo

My interest in art began in elementary school, taking drawing lessons at the Cleveland Museum of Art. Attending Cuyahoga Community College, how enjoyable it was to discover and develop most of my skills in art and design. Majoring in illustration, I was invited to participate in the League for Innovation Student Art Competition, receiving a letter of commendation.

Watercolor and gouache are the mediums most utilized in my art, with flowers and still life being favorite themes to illustrate, along with works in graphite and ink.

Freelance work allows me diverse experience, working on murals, fine art, and design, as well as pet portraits, all with various techniques. Volunteering my skills for the new community center in Mantua, Ohio, enables me to teach and encourage others to express their creativity whatever avenue of expression they choose.

330-842-2143

rmsaloart@gmail.com
nois.com



Porcupine Balls

Ingredients:

1 pound ground beef
1 egg
1 medium onion, minced
2 tablespoons minced parsley
1 teaspoon salt
1/4 teaspoon basil, if desired
1/8 teaspoon pepper
Dash of cayenne
1/4 cup raw rice
2-1/2 cups canned tomato juice
1 cup thinly sliced celery
1/2 teaspoon chili powder
1/4 teaspoon salt
1/4 cup water

Place ground beef, egg, onion, parsley, salt, basil, pepper, and cayenne in medium size bowl; toss together lightly with fork.

Shape into 12 small balls; pat rice on balls.

Combine tomato juice, celery, chili powder, salt, and water in large frying pan; bring to boiling; add meat balls. Simmer, covered, 35 to 40 minutes, or until rice is cooked.

Serves 4.

Choosing a recipe was a difficult task. Of Irish ancestry, Mom was an excellent cook, preparing wonderful meals for the seven of us. With fantastic aromas filling the house, I remember this delicious fare cooking on the stove. Never to be seen working from a recipe nor did she record many, Mom cooked with her senses, experience, and mostly love where leftovers were never tossed but recreated.



Karen Sandstrom

Trained as a journalist, Karen Sandstrom was a writer and editor at daily newspapers in Northeast Ohio before leaving journalism to earn her BFA in illustration at the Cleveland Institute of Art. She has illustrated two books of poetry for children published by Boyd's Mills Press, "Zombies! Evacuate the School!" and "Weird? Me Too — Let's Be Friends!" by Sara Holbrook. Among places that her editorial illustrations have been published are the Plain Dealer, Edible Cleveland, and OhioAuthority.com. Her work has appeared in print ads and jelly jar labels.

www.ksandstrom.com



Margherita Pizza

Serves 4-6

You can taste all the fresh ingredients in this classic, and it's not at all oily. I usually make it with inexpensive plum tomatoes, but if you can afford to splurge, try it with sweet heirlooms. It isn't necessary to use a food processor for this, but it's the only way I've ever made it.

Heat oven to 475°. Coat 14-inch pizza pan with Pam or other cooking spray.

Ingredients:

- 3 cups unbleached flour
- 1/2 teaspoon salt
- 1 package of quick-rise dry yeast
- 1 cup warm water
- 1 teaspoon sugar
- 1 tablespoon olive oil
- 5 medium plum tomatoes **OR**
 - 4 large heirloom tomatoes
- Generous handful of fresh basil
- 8 oz. shredded part-skim mozzarella
- 1/2 cup grated Parmesan cheese
- 1/2 cup pine nuts (optional)

Proof yeast in warm water. Add sugar and olive oil to yeast mixture. While yeast proofs, blend flour and salt in food processor. Slowly add yeast mixture to dry ingredients until a dough ball forms around processor blade. Dough should be moist but not sticky. Remove dough ball from processor and place in a large, lightly oiled mixing bowl. Cover with a towel and let rise for about 30 minutes.

Use slicing blade to slice tomatoes in your processor. Use scissors to coarsely cut the basil; set aside.

Roll out dough to fit pizza pan. Sprinkle shredded mozzarella over entire pie. Add tomato slices, covering mozzarella. Sprinkle Parmesan over tomatoes. Add pine nuts if desired.

Bake pizza for 14 minutes or until cheese is golden brown. Remove pizza from oven and sprinkle with pepper and basil. Let rest for at least 5 minutes before serving.

Margherita ^{of} Savoy

1851-1926



Nancy Lick

Nancy Lick is an illustrator who has worked in the areas of educational publishing, greeting card design, and editorial markets. She has been a board member of NOIS since it was first organized.

Nancy earned a BFA from Kent State University and an MA from Ursuline College. She teaches studio art courses at Notre Dame College and Baldwin Wallace University. She is active in a number of community art groups and exhibits her drawings and paintings in local galleries.

nancylick@icloud.com
216-291-3158



Strawberry Yogurt Jello

Ingredients:

- 1 large package of strawberry Jello (6 ounces)
- 2 cups boiling water
- 1 cup of cold water
- 1 cup plain yogurt
- 1 cup of sliced strawberries
- Whipped cream (optional)

Add 2 cups of boiling water and package of jello in a bowl, stir until dissolved.

Add 1 cup of cold water.

Refrigerate until partially congealed (approximately 1 to 1-1/2 hours).

Mix in 1 cup of plain yogurt using a mixer.

Pour mixture into separate serving cups (or keep in bowl).

Chill until fully congealed.

Add sliced strawberries and whipped cream on top before serving.



George Kocar

George has had over fifty solo exhibitions and has been in over five hundred juried or invitational group shows across the United States. He is in many private, corporate and institutional collections including American Greetings, Ashland University, The Billy Ireland Cartoon Library and Museum, The Butler Institute Of American Art, The Rock and Roll Hall of Fame Museum and numerous others.

georgekocar@gmail.com
www.gkocar.com
440-723-1195



Hell's Kitchen Devil's Food Cake

Ingredients:

- 1 package devil's food cake mix
- 1 can cherry pie filling
- 1 pint heavy cream (well-chilled)
- 1/3 cup confectioners sugar
- 1 teaspoon vanilla
- 3 tablespoons dark chocolate shavings

Prepare devil's food cake mix as directed on package.

Bake batter in 2 greased and floured 9" round pans. Remove cake layers from pans and cool on rack.

Place cooled layer on serving plate. Spread half can of cherries on cake layer. Top with second layer.

Combine cream, sugar and vanilla. Whip until cream is thick and holds its shape. **BE CAREFUL NOT TO WHIP IT INTO BUTTER!**

Spread whipped cream on sides of cake. Spread half can cherries on top of cake. Cover with remaining whip cream.

Sprinkle with dark chocolate shavings.

Chill until ready to serve.



NOIS Members

Nancy Dinger Aikins

nancy.aikins@gmail.com
440.724.1121
1260 Gordon Road
Lyndhurst, OH 44124
www.nancy-aikins.squarespace.com

Ralph Bacon

bacon4art@gmail.com
440.992.3886
456 Plymouth Ridge Road
Ashtabula, OH 44004
www.ralphbaconart.com

Elizabeth Beatty

ebeatty@student.cia.edu
724.591.0602
11328 Euclid Avenue, Room 401
Cleveland, OH 44106
www.behance.net/lizbeatty

Cristina Bruce-Kaiser

cbk@piccolinodesigns.com
216.544.0066
23700 Fairmount Boulevard
Shaker Hts., OH 44122
www.piccolinodesigns.com

Linda Carruth

lcarruth@lwwallace.com
216.459.8303
3407 Russell Avenue
Parma, OH 44134
www.lwwallace.com

Christopher Darling

mail@christopherdarling.com
269.599.9216
27229 Euclid Heights Boulevard, Apt.2
Cleveland Heights, OH 44106
www.christopherdarling.com

Celeste DeSapri

cdesapri@gmail.com
440.729.8344
12905 Cassie Lane
Chesterland, OH 44026
www.facebook.com/
desapridesignstudio

Gary Dumm

artcat13@sbcglobal.net
216.961.0230
9920 Cudell Avenue
Cleveland, OH 44102
www.dummart.com

Laura Dumm

artcat12@sbcglobal.net
216.961.0230
9920 Cudell Avenue
Cleveland, OH 44102
www.dummart.com

Wendy Fedan

wfedan@earthlink.net
304.216.2416
1664 Edgefield Road
Lyndhurst, OH 44124
www.wfedan.weebly.com

**Jacqueline Kahane
Freedman**

jacqsart@wowway.com
216.283.5812
3317 Chadbourne Road
Shaker Hts. OH 44120
www.jacqspix.com

Lou Grasso

83artist@sbcglobal.net
440.840.4933
1425 Washington Boulevard
Mayfield Hts., OH 44124

Ron Hill

ron@ronhillartist.com
440.376.0442
7394 Portage Street
Solon, OH 44139
www.ronhillartist.com

Cheri Homae

homae@roadrunner.com
330.659.3564
4845 Timber Edge Drive
Richfield, OH 44286
www.learstudio.com blog
www.cherihomae.com web

Leslie Edwards Humez

ledwardshumez@earthlink.net
440.622.2192
421 Valley View Drive
Painesville, OH 44077
www.clevelandartsculpture.com

Nick Humez

mythsongs@earthlink.net
440.622.2192
P.O. Box 853
Painesville, OH 44077
www.mythsongs.com

Milan Kecman

mkecman@adelphia.net
216.520.3662
7643 Montello Road
Independence, OH 44131
www.milanzart.com

George Kocar

georgekocar@gmail.com
440.723.1195
24213 Lake Road
Bay Village, OH 44140
www.gkocar.com

NOIS Members

Roland Napoli

rolandnapoli@yahoo.com
216.978.7789
7166 Mentor Avenue,
Trailer 90
Willoughby, OH 44094

Pete Paspalovski

ppaspal@prespastudios.com
330.554.7225
5865 Heritage Court
Hudson, OH 44236
www.prespastudios.com

Don Peoples

donpeoples@att.net
330.867.2256
P.O. Box 2602
Akron, OH 44309
www.donpeoples.com

Roberta Salo

rmsaloart@gmail.com
330.842.2143
12295 Frost Road
Mantua, OH 44255

Karen Sandstrom

ksands7@aol.com
216.272.4222
1583 S. Belvoir Boulevard
South Euclid, OH 44121
www.ksandstrom.com

Tara Seibel

tara@taraseibel.com
216.375.0760
31000 South Woodland Road
Pepper Pike, OH 44124
www.taraseibel.com

Katie Sekelsky

ksekelsky@gmail.com
814.270.0870
P.O. Box 462
Kent, OH 44240
www.ksekelsky.com

Gerry Shamray

shamray@hotmail.com
9217 Ansonia Avenue
Cleveland, OH 44144
www.shamray.com

Pamela Spremulli

swanicat@ameritech.net
216.544.7713
140 High Street
Chagrin Falls, OH 44022
www.pamspremulli.com

Jeff Suntala

jeff@suntala.com
440.263.0106
20206 Bradgate Lane
Strongsville, OH 44149
www.suntala.com

Katherine Thomas

katherinet@live.com
513.755.3039
7360 Stoney Pointe
Liberty Township, OH 45044
www.katherinethomasart.com

George Ann Trembour

trembour12@gmail.com
440.951.2586
37920 Rogers Road
Willoughby Hills, OH 44094
www.artgallerywilloughby.com

Laurel Winters

lwinters@neo.rr.com
330.836.1193
188 North Highland Avenue
Akron, OH 44303
www.wintersstudio.com

Shari Wolf

soap1123@aol.com
216.469.5524
25100 Hilltop Drive
Beachwood, OH 44124
www.handmade13.com

Note: All members, in a addition to their personal sites, have a portfolio page displayed at www.nois.com; search under Member Portfolios.