


Ruth C. Tomlinson



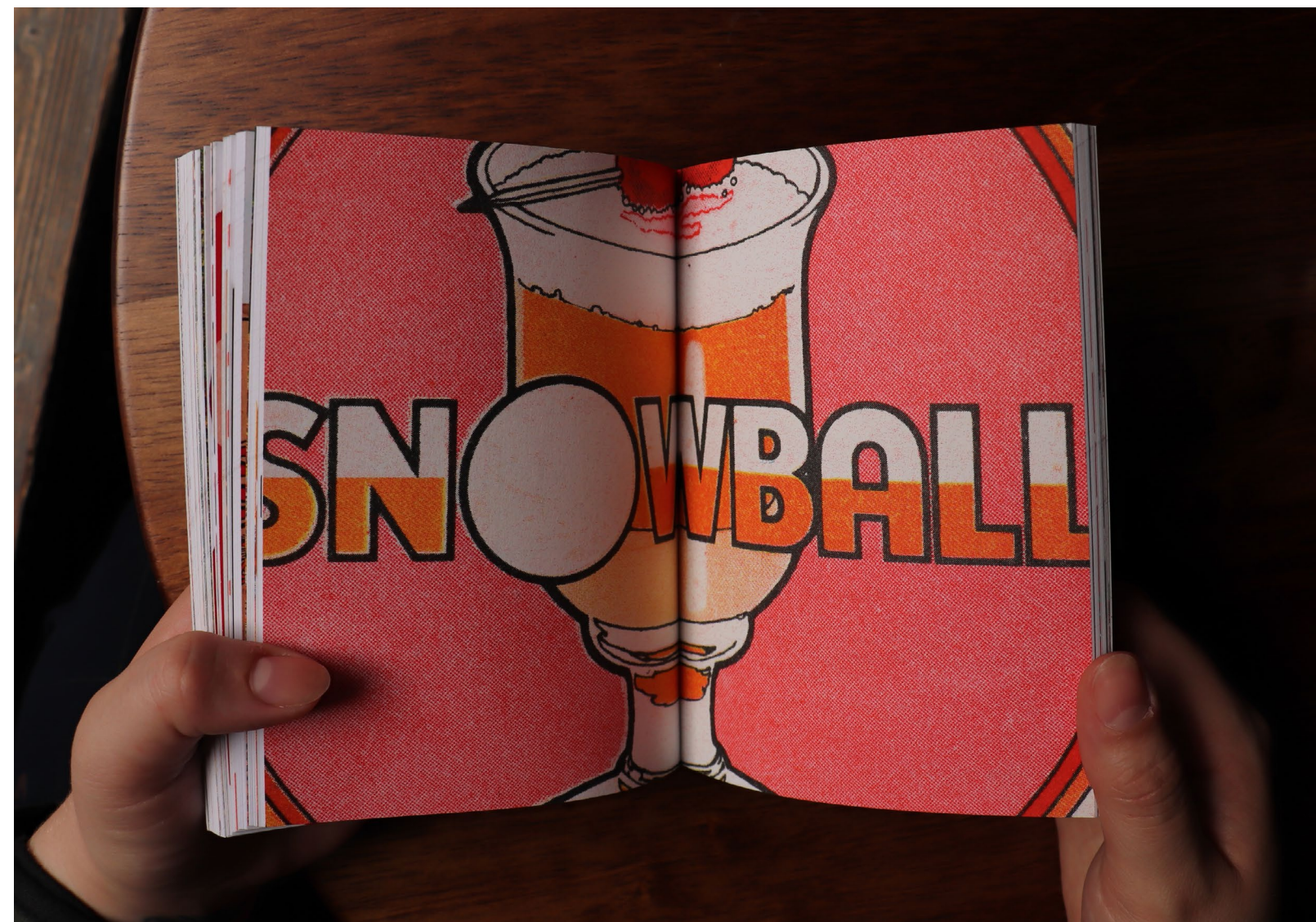
WINNER
2 1/2 WHISKIES
WINNER
2 1/2 WHISKIES
GOLD MEDAL WINNER
STRONG AS ALMOST 2 1/2 WHISKIES
WINNER
2 1/2 WHISKIES
WINNER
2 1/2 WHISKIES

DAVENPORTS
TOP BREW DE LUXE



GOLD MEDAL WINNER
1974 - 1975
IN EVERY BAR AT THE
NATIONAL EXHIBITION CENTRE
STRONG AS ALMOST 2 1/2 WHISKIES.





568ml A Pint Please

A book containing Paul Tomlinson's and Ruth Tomlinson's beer mat collections. Showcasing the visual language of beer mats and the graphical value they hold. Printed using Offset Lithograph, Risograph & Digital. Hand bound.

568

ml



Double royal

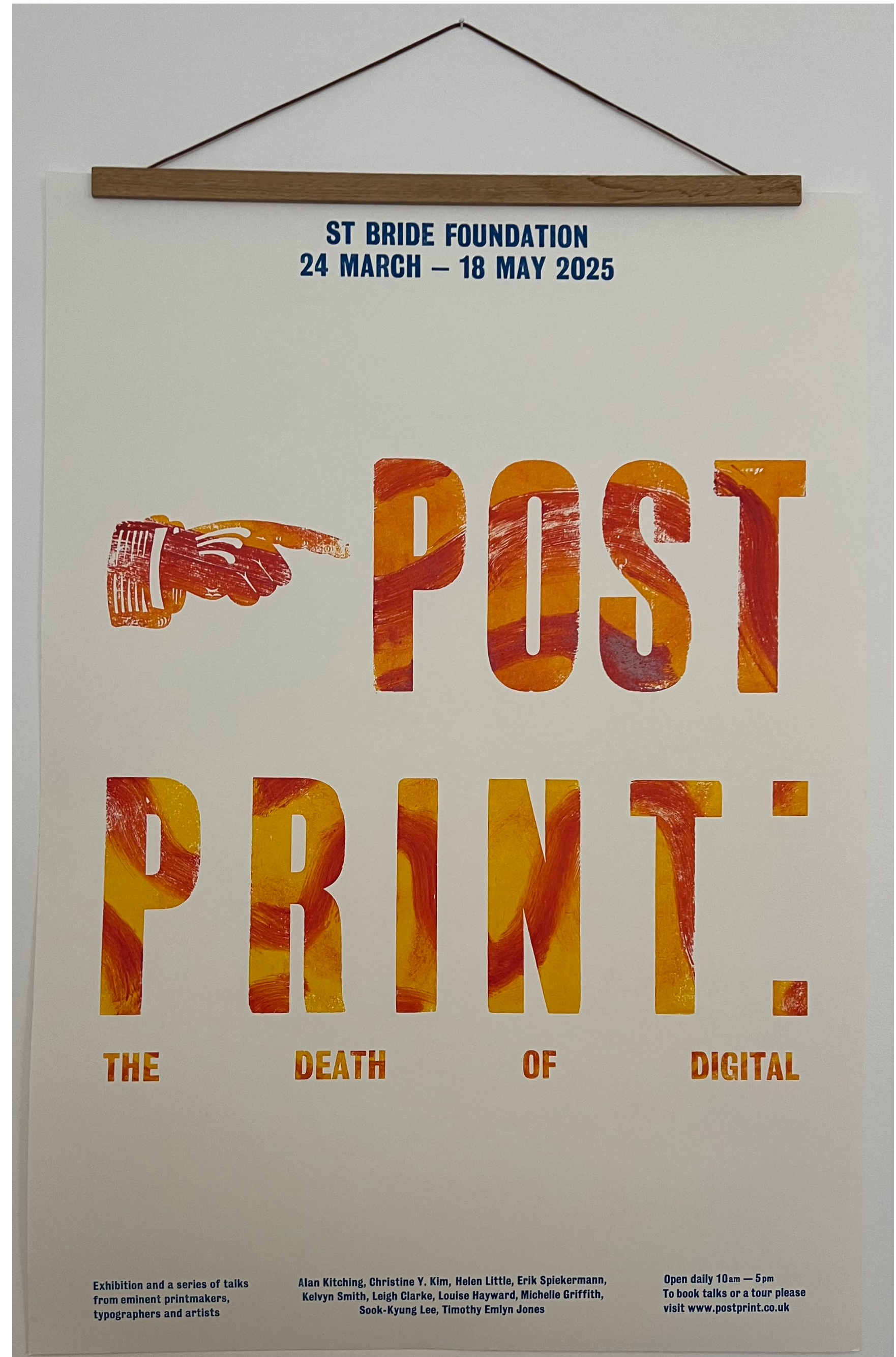


Private view invite



Post Print:

An exhibition identity, celebrating the revival of ink on paper at the renowned St Bride Foundation. Printed using letterpress, experimenting with textures through hand inking, revealing qualities of the wood and lead type.





ST BRIDE FOUNDATION
24 MARCH – 18 MAY 2025

 **POST
PRINT:**
THE DEATH OF DIGITAL

Exhibition and a series of talks from
eminent printmakers, typographers and artists


Open daily 10^{am} – 5^{pm}
www.postprint.co.uk

Alan Kitching, Christine Y. Kim, Helen Little, Erik Spiekermann,
Kelvyn Smith, Leigh Clarke, Louise Hayward, Michelle Griffith,
Sook-Kyung Lee, Timothy Emlyn Jones



Letterpress

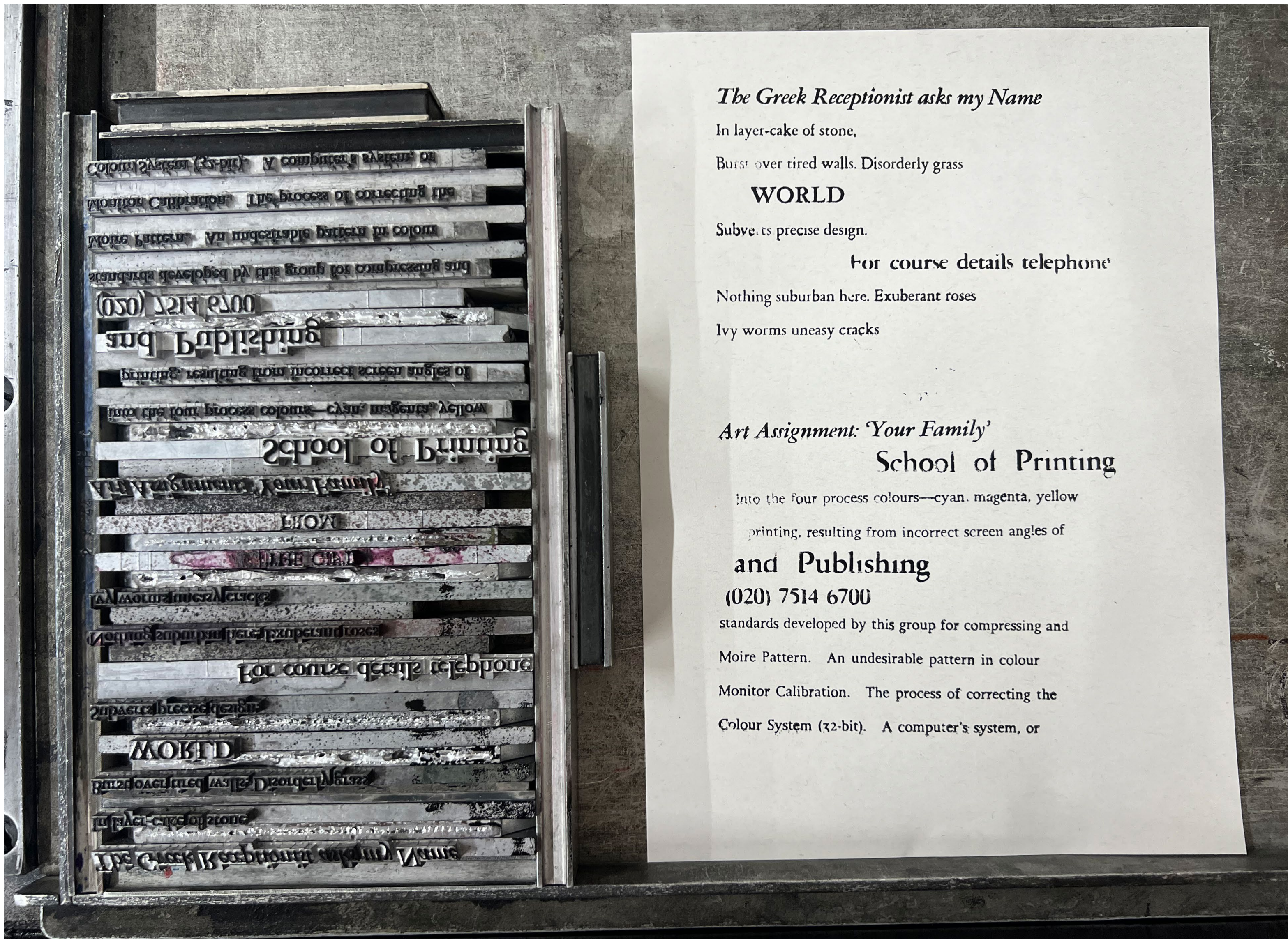
Working within strict parameters of the press, paper and the typefaces available, my typographical and compositional knowledge has expanded from the limitless digital realm. Letterpress allows me to explore the physical nature of type - exploiting their individual qualities, through various inking techniques and appreciation of paper.



SEND
NOODS



YES,
CHEF!



The Greek Receptionist asks my Name

In layer-cake of stone,
Burst over tired walls. Disorderly grass

WORLD

Subverts precise design.

For course details telephone

Nothing suburban here. Exuberant roses
Ivy worms uneasy cracks

Art Assignment: 'Your Family'

School of Printing

Into the four process colours—cyan, magenta, yellow
printing, resulting from incorrect screen angles of

and Publishing

(020) 7514 6700

standards developed by this group for compressing and
Moire Pattern. An undesirable pattern in colour
Monitor Calibration. The process of correcting the
Colour System (32-bit). A computer's system, or



Letterpress

Current work in progress 'Hellbox' series.

Reviving and archiving damaged and disused type/plates in the letterpress studio.



Natural History Museum

Freelance work at the Natural History Museum, developing Women in Science Tour identity.

Working with the new Pentagram brand guidelines and collaborating with an illustrator. Delivering playful and eye catching posters, flyers and digital work.

A brief history of the *iconic* sauce.

1812 The year it all began!

Let's rewind a few centuries first... Believe it or not, ketchup was completely tomato free! Tomato ketchup's ancestor was originally a fermented fish sauce made in China, dating back to 300 B.C.

Ketchup is believed to have first made its way to the Western world after British and Dutch merchants visited South-East Asia, seeking spices and textiles. The ketchup was appealing to the sailors for many reasons, one being it was well-preserved and would keep for several months without going rotten.

British ketchup recipes have been found dating back to 1732, however much of these recipes do not resemble ketchup as we know it today. Common ingredients include oysters, anchovies and mushrooms in attempts to recreate the original, Chinese ketchup. By the 1740s, ketchup was an everyday staple within English cuisine, rising to popularity due to the influx of spice availability due to colonisation. The first recipe for 'English Ketchup' appeared in 1758, in Eliza Smith's

'The Compleat Housewife'. It was a savoury chutney containing anchovies, cloves, ginger and pepper.

Enter the tomato, 1812, American horticulturist James Mease published the first recipe of ketchup using a tomato base and brandy. Meases recipe was the beginning of the tomato ketchup revolution. Tomato ketchup was popularised following the civil war, due to mass production and the addition of sugar, reflecting Americas sweet palate.

Part of ketchup's success was due to the natural preservatives from the sugar, vinegar and salt. The ingredients made ketchup a long-lasting condiment without the need to be refrigerated.

Along came Henry J. Heinz, who launched his bottled 'catsup' in 1876. Heinz created a recipe of ketchup that contained no preservatives and sold it in a clear bottle so consumers could see the purity of the condiment. The New York Tribune, 1896, declared that tomato ketchup was America's national condiment!

Ketchup has gone through many variations, one of which we love, however most are totally alien to us. Who, in their right minds would try and create something that is far inferior to the great tomato ketchup? Tomato ketchup is the real deal, a timeless classic. Its luscious, rich red hue is a beacon of hope on a plate, elevating everything it touches. There is nothing like the comforting, mouthwatering drizzle of the tomato ketchup over your plate of food. It is the king of condiments.

KETCHUP 37 VARIETIES PURE SAUCE

Apple, Apricot, Bacon, Balsamic, Banana, Beetroot, Beer, Blackberry, Black Garlic, Blueberry, Brussels Sprout, Butternut, Carrot, Cherry, Chilli, Coconut-Curry, Cucumber, Curry, Fig, Gherkin, Ghost Pepper, Jalapeno, Mushroom, Oyster, Peach, Pea & Mint, Piri-Piri Chili, Raspberry, Rhubarb, Spinach, Squash, Sriracha, Strawberry, Tamarind, Tomato, Truffle, Walnuts

Anything That's
not  red
Isn't Safe To Buy.

SAUCY CO.

*Members of Global Association for the
Promotion of Tasty Condiments*



Cuppa Tea
by Norman's Cafe

2 Fried Eggs and Chips
by Norman's Cafe

Saucy: a love affair with ketchup

A cultural manifestation exploring ketchup and the significance it holds. Designed to feel fast paced with tension on the pages created by the slim margins and high art directed photography. With the aim to keep the reader on their toes, and not feel, too comfortable with a condiment one is familiar with.

**Maybe,
not.**



THE COMFORT CONDIMENT

Tomato ketchup, a staple across all homes, with 97% of American households having a bottle! Adored by both young and old, its harmonious blend of tomatoes, vinegar, sugar, and spices creates a taste that is unmatched by any other sauce. We pair it with anything and everything: chips, a bacon butty, eggs, fish and chips, full English, hot dogs, pies, pasta, bread, or anything that's fried, the list is endless! Ketchup is something we seek for no matter the time of day, from your breakfast fry up to the 3am bag of chips whilst you stumble back home.

As a child, it was probably the first condiment you were introduced to, making it inherently nostalgic.

The shake and smack of the bottle, in attempts to get the very last dregs out, then all of a sudden an avalanche of ketchup plummets out is both a joy and pain felt by everyone.

The red condiment has the ability to brighten up any plate, even the British tapas board of beige food! A humble condiment, accessible to anyone, with more artisanal options available if you desire to treat yourself. Ketchup has an undeniable comforting quality, which has transcended generations and cultures. The familiarity and warmth that ketchup brings to a plate makes it the ultimate comfort condiment. A timeless family favourite that has stood the test of time.



play with your food





Ruth Charlotte Tomlinson
Based in London, UK

ruth11@icloud.com
www.ruthctomlinson.com