

# SBDC CLIENTS ONLY

## LOGO DEVELOPMENT + GRAPHIC DESIGN SERVICE PRICING

### LOGO

- ✓ Three original logo design concepts with up to three rounds of edits
- ✓ Logo package with ai, pdf, jpg and png files
- ✓ Graphic ID sheet with font and color code information

**\$250**

### CARDS

- ✓ Three original business card design concepts with up to three rounds of edits
- ✓ 100 glossy or matte cards shipped directly to you

**\$200**

More cards and/or different card material can be ordered at an additional cost.

### HOURLY

- ✓ \$50 minimum
- ✓ Billed on a quarter hour basis

Examples of projects include brochures, banners, social media graphics, etc.

Select printing services are also available.

**\$50/hr**

50% deposit required on all services

*Presley Arrowood*  
GRAPHIC DESIGNER + PHOTOGRAPHER

FREE consultations available over email, phone and Zoom!  
[presleyarrowood@gmail.com](mailto:presleyarrowood@gmail.com) • (208) 317-9379

# LOGO DEVELOPMENT SAMPLES

**GEOFIT**



**TRADITIONS**  
— GIFT SHOP —

Wild Beginnings  
NATURE SCHOOL



**HIGH DESERT**  
FIBER SOLUTIONS



**SCENARIO SEVEN**  
CUSTOM CYCLING COMPONENTS



# BUSINESS CARD SAMPLES



**FurFam**  
.org

info@furfam.org  
(208) 242-6694 or  
(208) 241-6560

Emergency funding for  
family pets in need

@furfam\_org   



Luke & Nikki Bunzow  
Pvbluke@gmail.com  
www.bunzowglass.com



**Oregon Trail  
Salt Company LLC**

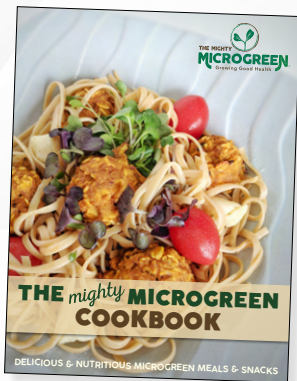
Don & Billie Ann Straatman

**208-241-4179**

1298 Ivins Road  
Grace, ID 83241

Home water softener salt delivery  
Serving all of caribou county

# GRAPHIC DESIGN SAMPLES



## CHOCOLATE CHIP OATMEAL BREAKFAST COOKIES

### INGREDIENTS

4 eggs  
1 cup roll vanilla  
1 cup brown sugar  
1/2 cup apple sauce  
2 cups instant/quick oatmeal  
1/2 cup dry milk  
2 tsp baking soda  
1 handful raisin or sunflower microgreens - make it a large handful!  
1 cup chocolate chips

### INSTRUCTIONS

Beat the eggs, vanilla, and sugar together well. Add the peanut butter and apple sauce and beat together for 1 minute. Mix in the oats, dry milk and baking soda. Mix in the chopped microgreens, and then finally stir in the chocolate chips. Preheat the oven to 350. Cover the cookie sheet with parchment paper (optional) and spray lightly with cooking spray. Bake for 10-12 minutes. Don't over-brown. They will firm up after they cool. Place in a covered container. This will keep them moist. Store in the refrigerator or freezer.

PREP TIME: 20 MINUTES COOK TIME: 12 MINUTES

Very important! Be **ALMOST** done - a minute will turn out a burnt cookie on the first try. The microgreen brand list usually include a size of about 1/2" good - get that review on everyone's lips to get more that size to test it. In fact, when I went to get another cookie, and they were gone? Not a single bite left for me to snack on, all helped based on the computer recipe. I just had to bake another batch! It's a good thing they are easy and quick to make.



## EASY FRIED RICE WITH MICROGREENS

### INGREDIENTS

4-6 cup cooked and chilled brown rice  
3 tbsp butter, divided  
2 large onions, peeled and cubed small  
1 medium onion, chopped small  
1 small red bell pepper, chopped (optional)  
2 cups garlic, minced fine, or nibbed  
1 cup frozen peas  
3/4 lightly beaten eggs  
1 tsp salt or other microgreens  
4 green onions, finely sliced  
1/2 cup soy sauce  
2 tsp sesame oil  
4 cups hot sauce  
salt and pepper

### INSTRUCTIONS

Heat oil in large skillet or wok to medium-high. Add 2 tbsp butter to the pan, when it has melted, add the onion bell pepper, 1 sliced and cook until slightly tender. Add the garlic and cook until fragrant, but not brown - 10 minutes. Turn the heat up and add the rice and frozen peas. Cook and stir the mixture until the rice and peas are hot, 3-4 minutes. Push all the ingredients to one side of the pan and add 1 tbsp butter to the empty side. Once the butter has melted add the lightly beaten eggs. Let the eggs cook for a minute or two, then scramble them. Once the eggs are fully cooked, mix in with the rice. Add the green onions, hot sauce, sesame oil, and water sauce. Cook a few minutes until the mixture is hot. Season with salt and pepper to taste. Remove from heat and add microgreens. Save immediately with a few hours over microgreens in a fridge.

PREP TIME: 15 MINUTES COOK TIME: 15 MINUTES



I have looked that recipe a ton of easy foods, including veggie microgreens. One of our best friends, a microgreen grower, said that the best microgreens to use for fried rice are the ones that are the most tender and easy to eat.

I have a lot of the most commonly used for the veggie microgreens, but only ones grown in proximity to you are the best. I have used and they are great. I have used the ones that are the most tender and easy to eat. I have used the ones that are the most tender and easy to eat.

To keep the address part well, I would use the best. As the microgreens are coming from the best locations, they will be the best of your kind. The address of your kind. The address of your kind.

## Disease Free Storage

Preserve the value of your stored potato crops by **stopping disease** and **preserving weight** and freshness. **Using only water, no chemicals or filters**, the Humigator™ stops airborne disease from spreading, removes airborne dust and chemicals and humidifies to optimal levels.

Specifications	Humigator Model		
	10E	20E	30E
Air Flow (cfm/min)	32	88	87
Airflow Connections	DN 150 in, DN 150 out	DN 200 in, DN 200 out	DN 200 in, DN 250 out
Size (cm)	96 x 57 x 140	102 x 62 x 150	115 x 70 x 162
Weight (kg)	152	211	248
Power Requirements	950W	1600W	2700W
Water Usage	2.5 A at 380 V 3 ph	4.2 A at 380 V 3 ph	9.8 A at 380 V 3 ph
Water Connections In and Out	15 lph	30 lph	45 lph
Storage Size Recommendation	Up to 1,000 tons	Up to 2,000 tons	Up to 3,000 tons

Designed and built in the USA, the Humigator™ is a patented humidifying air scrubber. It is proven to remove airborne mold spores, bacteria, and even viruses. By cleaning the air without filters, it can run nearly maintenance free for many years.

US Patents: 6,906,53, 6,265,267, 11,143,195, EP Patent Pending

1-800-456-2261  
www.Humigator.com  
info@Humigator.com

200 S. Main St. L  
Proctor, ID 83204