**VOLUME XIX** 

## ADANGEROUS FOE: QUARANTINED

# ENCYCLOPEDIA

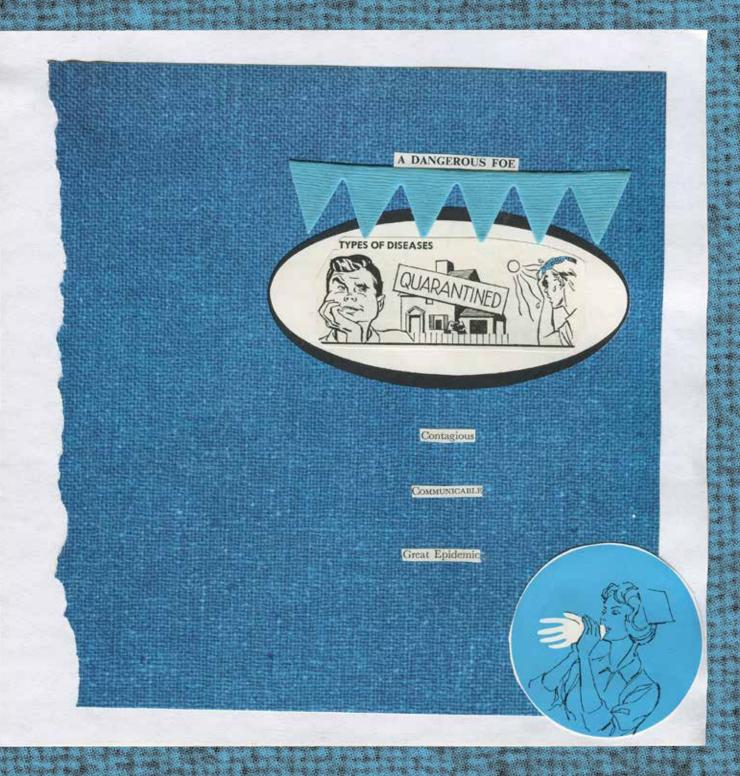


#### WHAT IS WRITING?

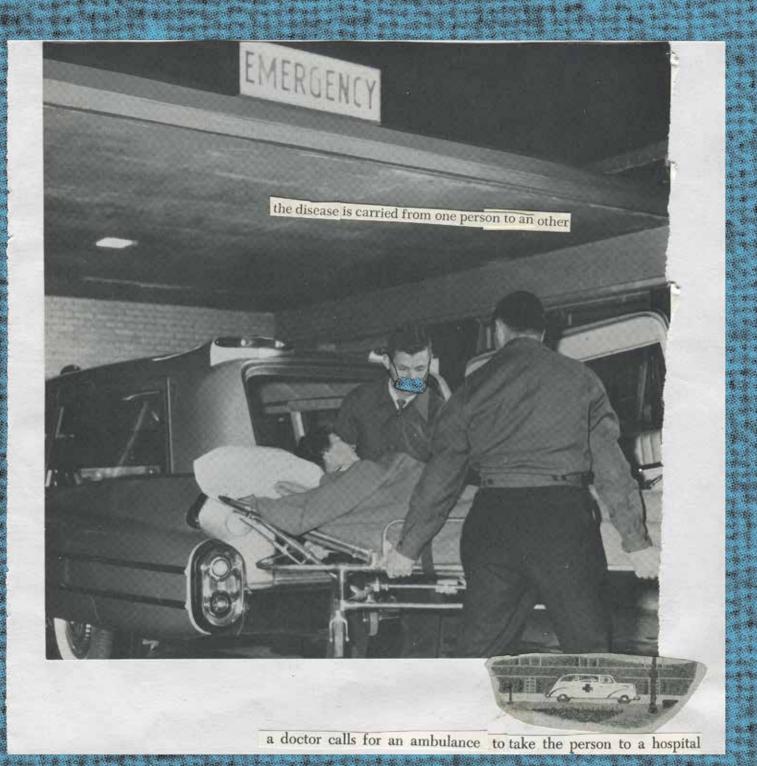
It is a gathering of words used to tell a story. In the collection entitled the Encyclopedia Series, each volume requests that the reader interpret the content through their unique lens. Collage fragments, different articles, and different encyclopedia sets from the 1950's, 60's and 70's combine to offer new narratives. Contemporary magazine images, stickers, and packaging are also incorporated into the series. Inside the volumes are tales woven from words written in the past curated to resemble the future creating post factual era encyclopedia set.

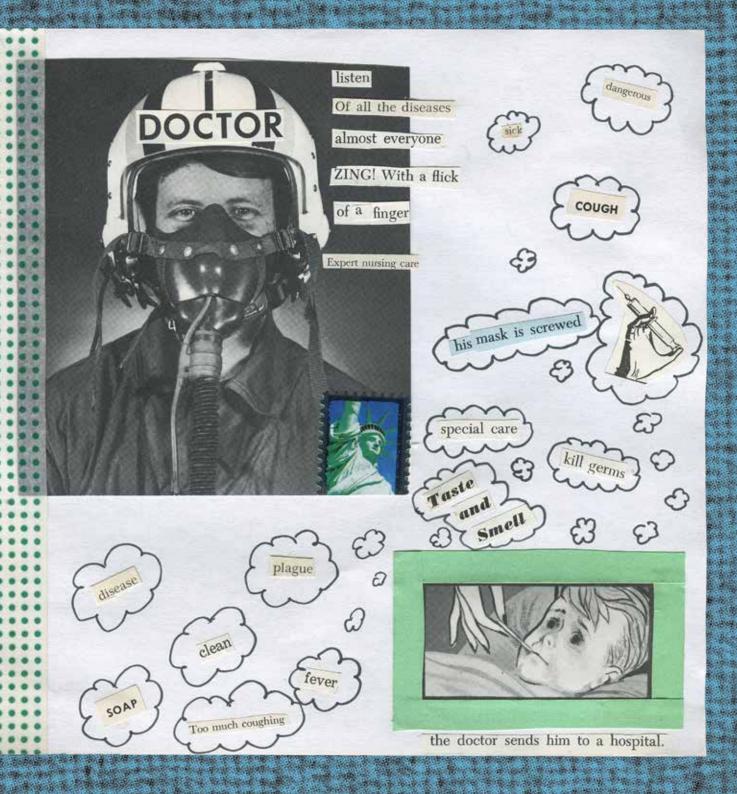


## A DANGEROUS FOE: QUARANTINED







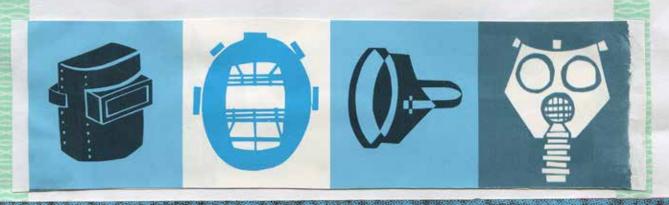






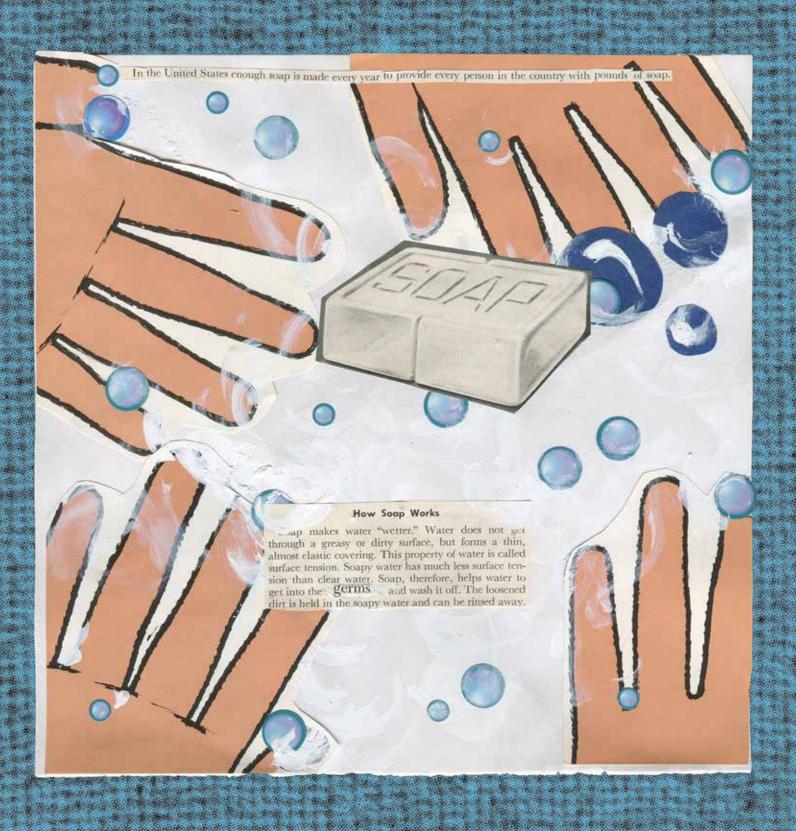


When a sick person needs an oxygen mask, you get counterfeis of communication,

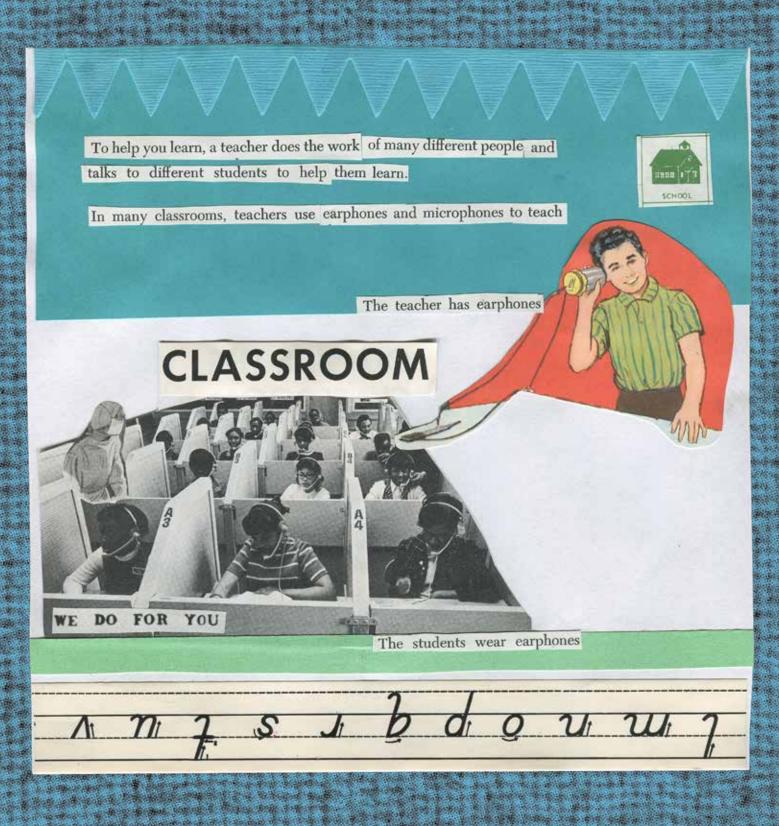


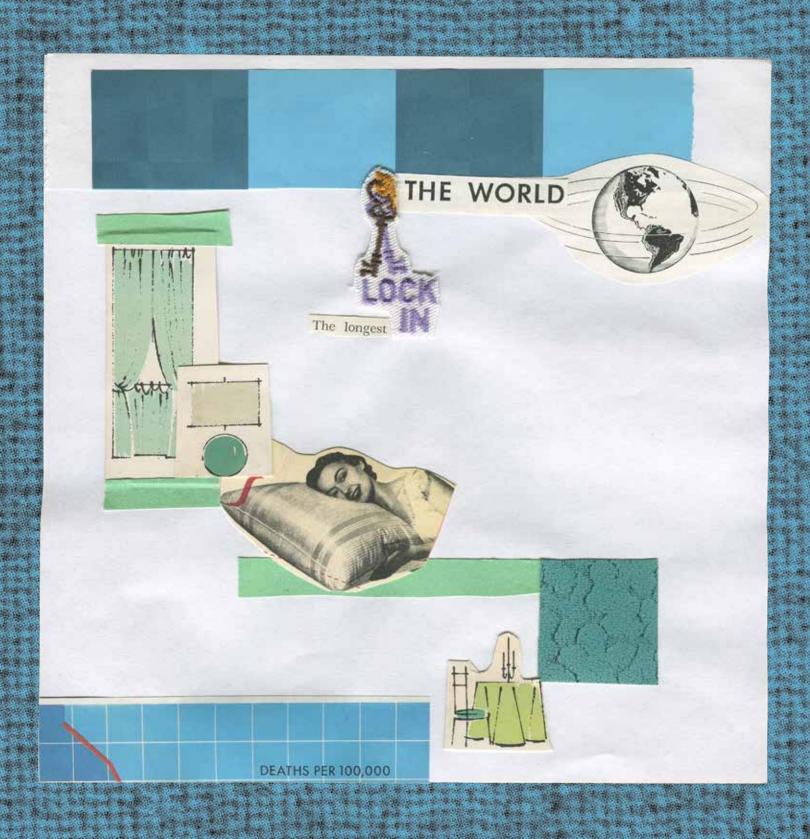












how to keep it from spreading,





We'll be home

CHALLENGE

For a long time, inventors

tried to figure out an easier

way to do such work.

get them clean

Soft& STRONG

2 PLY FOR SOFTNESS & STRENGTH

TOWEL SUPPLY

MIDSTATE SECURITY CO.



The people of the world have been drawn into almost instant contact, for good



Hardly anyone now alive can remember all the way

back to the time when technology and the mass media

had not yet begun to dominate our way of life.



Homemade bread is a real inflation fighter, now that the average retail price of the commercial product is 85 per cent higher than it was two years ago. A new report estimates the cost of a 1-pound homemade loaf at 20 to 24 cents, compared with 45 to 60 cent for its commercial counterpart.

By making batter bread instead of the kind that must be kneaded, any household can produce delicious loaves with a minimum of time, effort and utensils. Batter bread needs no special loaf pans. It can be baked in any container that is ovenproof at temperatures of 350 to 375 degrees. It has a looser texture than kneaded loaves, is a bit more crumbly and stales faster.

Here is a basic recipe, with several vari-

Sprinkle I package of active dry yeast on 1¼ cups of warm water (105 to 115 degrees). Stir until yeast dissolves. Add 2 tablespoons each softened margarine and sugar, 2 teaspoons salt and 2 cups unsifted floor (measured by spooning lightly into a cup and leveling the top with the cutting edge of a straight-bladed knife).

Stir in the flour, and beat dough by hand (or with an electric hand mixer on low speed or a stand mixer on medium) until it is smooth and sticky looking and no flour clings to the sides of the bowl. Stir in additional flour—I to 1½ cups—to make a soft dough. Cover lightly with a clean towel and let rise in a warm place free from drafts until doubled in bulk — about 35 minutes.

Stir down and spread dough evenly in a greased baking pan — a 9-by-5-by-3-inch loaf



pan, a 1½-quart casserole, an 8-or 9-inch square cake pan or two small disposable aluminum loaf pans. No pan should be more than half full. Cover lightly and let rise as before, until doubled in bulk about 40 minutes.

Bake in preheated 350-degree oven for glass or ceramic containers or 375 degrees for metal ones about 45 minutes 12022000

### Save bread by baking your own

By Jeanne Lesem

for small pans. When done, the bread should be lightly browned on top and make a hollow sound when tapped with fingertips. Cool on a

Poppy-seed bread: Stir 2 tablespoons of poppy seeds into the first 2 cups of flour. Just before baking, brush top with an egg white lightly beaten with 1 tablespoon of water and sprinkle with more poppy seeds.

Whole-wheat bread: Substitute ½ to ¾ cup of whole-wheat flour for equal amount of white flour in the first addition of flour. Less flour probably will be needed in the second addition because of whole-wheat flour's absorbency.

Herb bread: Mix ½ teaspoon each of dried leaf oregano, marjoram and thyme into the first 2 cups of flour.

Cheese bread: Mix 1/4 cup of grated cheddar or American cheese into the first 2 cups of flour.

Apple-crumb coffee cake: Add one or two eggs with the first 2 cups of flour, increase sugar to ½ cup and arrange slices from two large, peeled, cored apples over top of batter in baking pan. Mix until crumbly ¾ cup sugar, ½ cup unsifted flour, 2 teaspoons cinnamon and 6 tablespoons margarine, Sprinkle over apples, cover lightly and let rise as usual before baking.

help save lives



keeps traveling in an endless circle

PEOPLE

ON

**TELEVISION** 

PROTECT people

A machine makes a tape recording - speaking the words in the same way as he heard on a tape recording CHANGES ) 0000 there was a great plague

from swamps

keeps traveling in an endless circle clean



#### THE PROCESS

I started to create these zines over two summers. Starting while on a 6-week road trip throughout Alaska and Western Canada. I needed a portable activity that I could take with me and work on at campsites. I didn't have a plan other than to enjoy a creative activity with no end game in mind. I created a dozen-plus sticker books, some of which made it into this collection. Then for the next year and a half, I wrote stories for each of them. I enjoyed the stories but eventually knew they were not meant to go together. I never merged them. Finally nearing Summer, I would take off for a creative residency, and I decided to organize my studio to determine what I would ship as supplies and discovered a collection of 1960's kid's encyclopedias my father had given me before he passed away. I flipped through them and the ah-ha moment hit!

I would cut them up and use the text to create new stories altogether. I started a few in my studio and instantly knew this was the idea I would work on during the residency. I arrived on location, an island in Lake Huron off of the Upper Peninsula of Michigan called Drummond Island.

On day one, I unpacked and made a list of a few things I would need at the hardware store. I stopped in, found the items, and headed to the checkout. I met Allen at the register, and because there is only 1,000 permanent residents on the island, he knew I was not a local. He asked me what I was up to with the supplies and how long I was going to be on the island. I was working on a writing project; I told him I was a writer and I was here for the summer and the supplies were for a few ideas I wanted to tinker with in between writing. Jokingly, Allen asked me if I needed a set of encyclopedias followed by "I know no one uses them anymore, but a lady just came in and is trying to find someone to take them." My eyes got wide, and I said maybe. He gave me directions to her cottage and encouraged me to head over. I got into my rental car and went back to the cabin I was staying at I said to myself, "I have enough encyclopedias I will work with what I have."

The next day I drove back into town to pick up a bag of ice, and as soon as I pulled into the small grocery parking area designed for about 20 cars, Allen from the hardware store came over to my car and said: "Sheryl is here and she has the encyclopedias in her trunk!" Sheryl pulled her car next mine, and we loaded her set into my trunk. She was relieved someone would do something with them, and when I flipped them open and realized they were from 1958, I knew I had golden materials in my hand. These were pre-landing on the moon, civil right era, paragraphs filled with biased language and signed proudly by each author.

Out of them I create a post factual era encyclopedia set in the form of zines.

Please enjoy and make some zines of your own!
Want to know more about the history of zines?
Learn about the origin of zines here: <a href="https://unc.live/2WRIRMc">https://unc.live/2WRIRMc</a>

Learn more about the author at Cyndicoon.com

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