

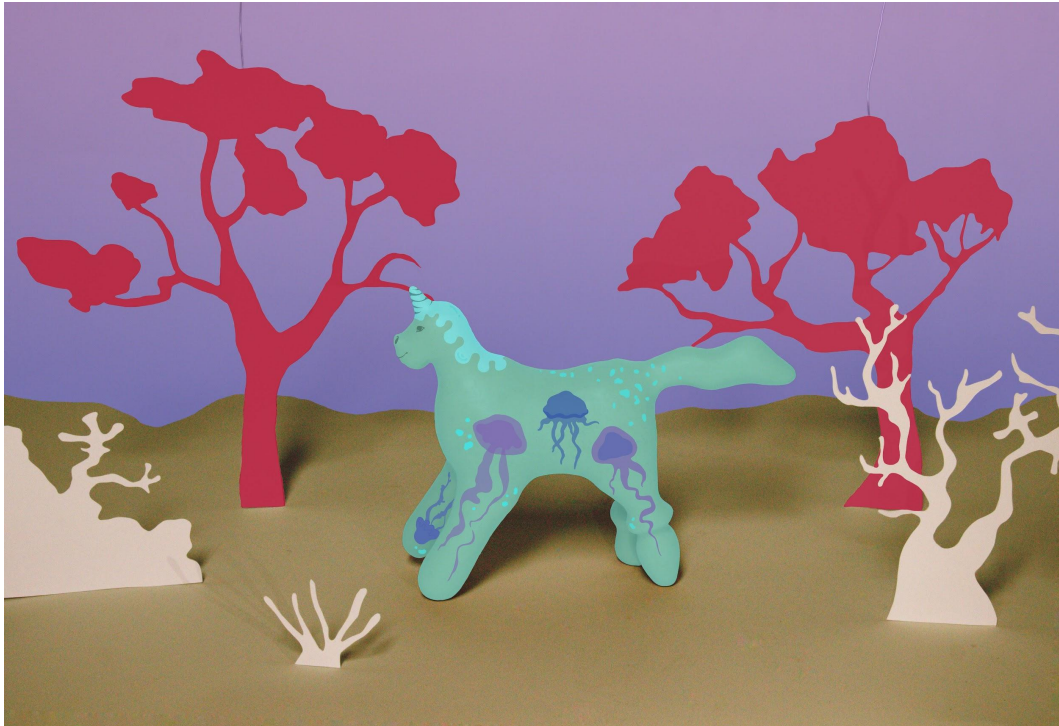
Portfolio

Pre-Foundation



The character in a location
141×45×177 mm
plasticine, paper, wire

Александра Попова



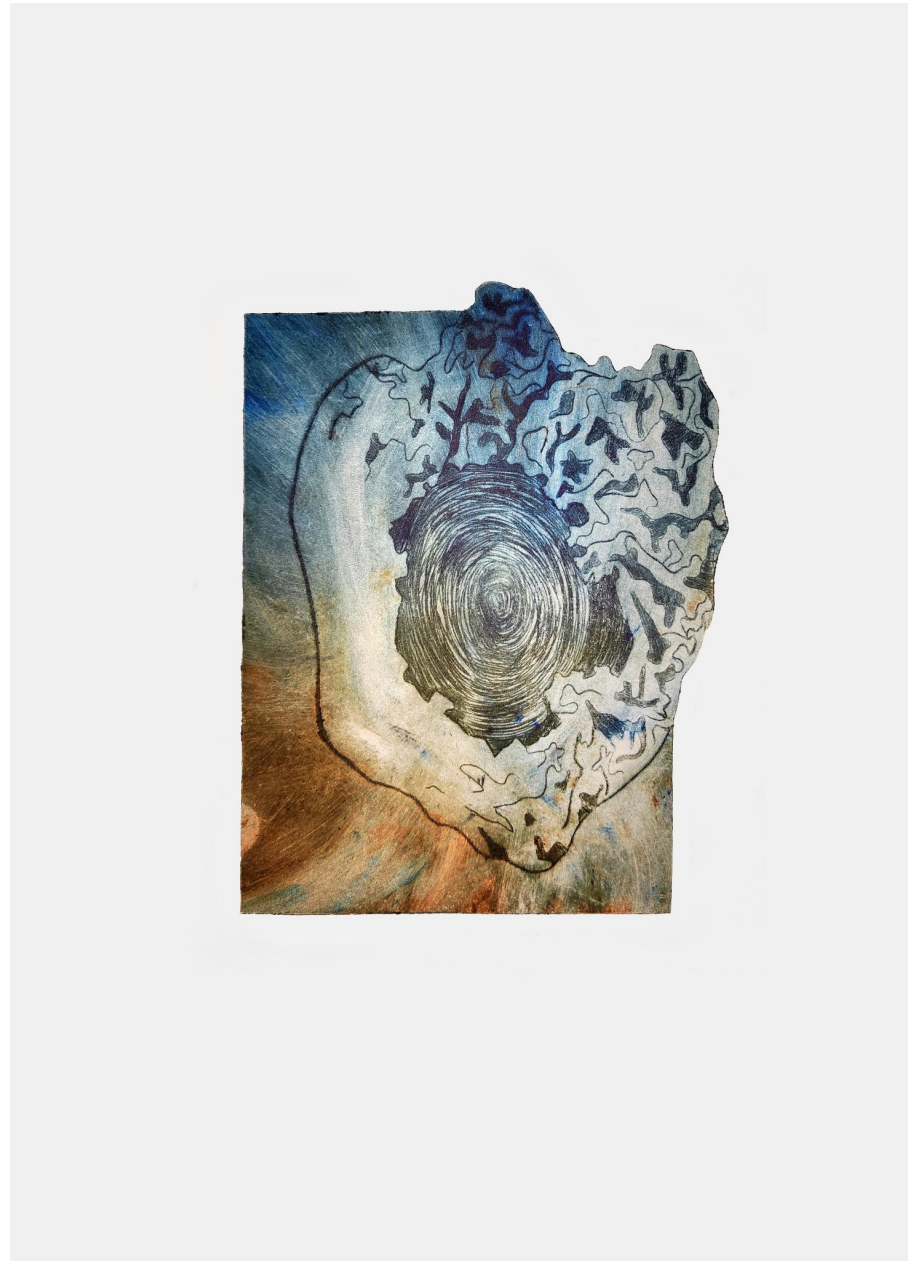
Location and character in color
Adobe Photoshop





Monotype print
210×297 mm

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Drypoint print
297×420 mm

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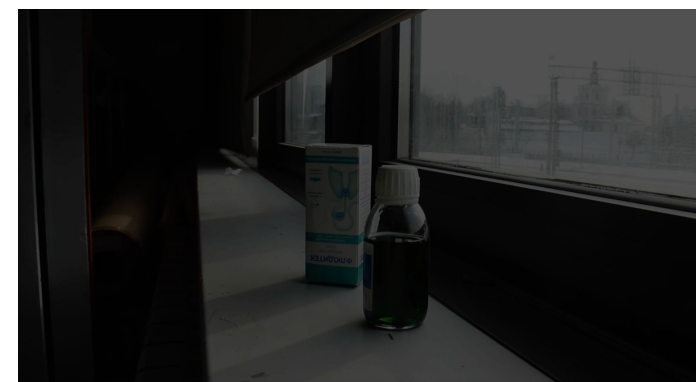
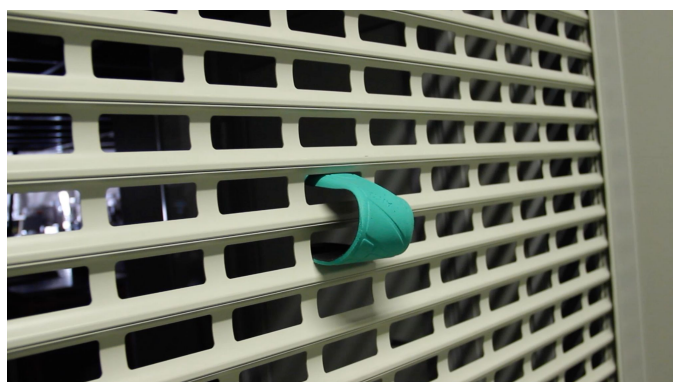
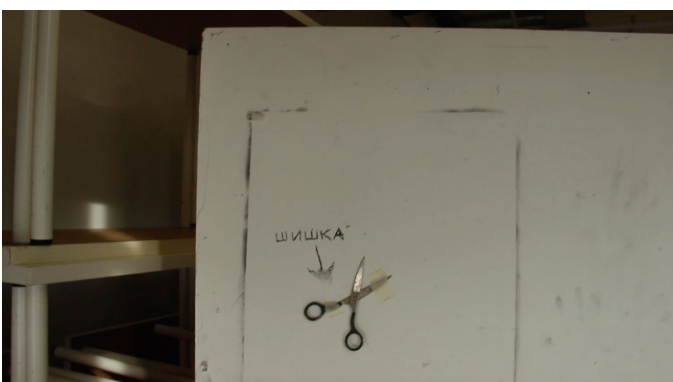
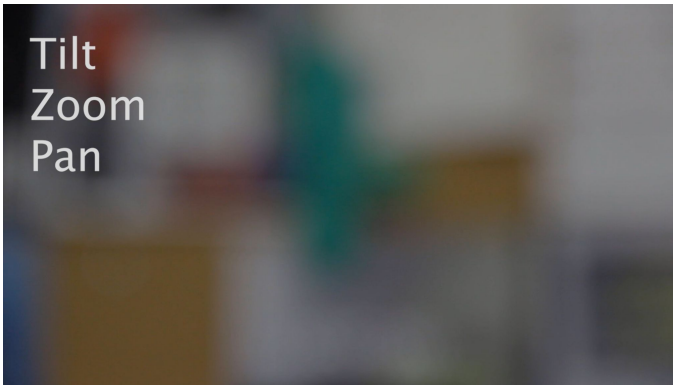


Relief print
297×420 mm



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Time-Based Media

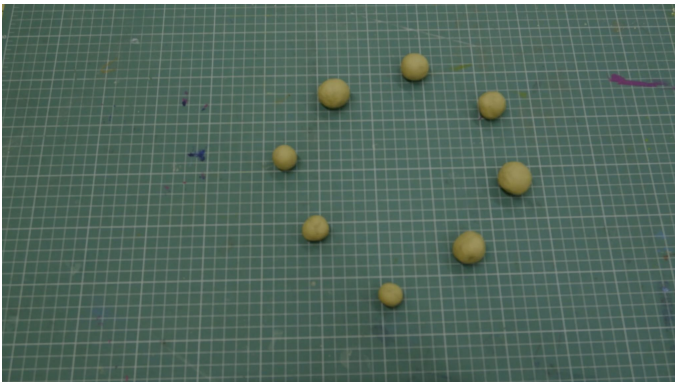
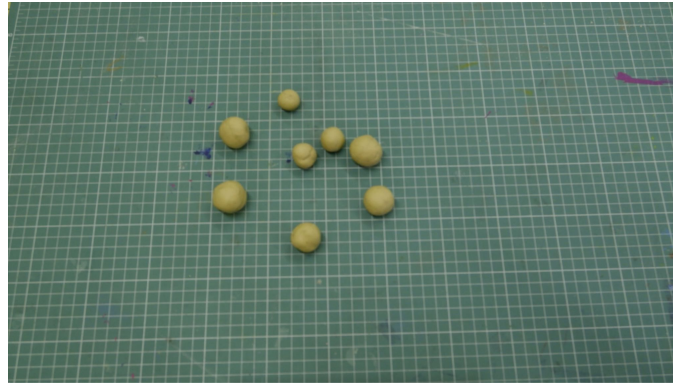
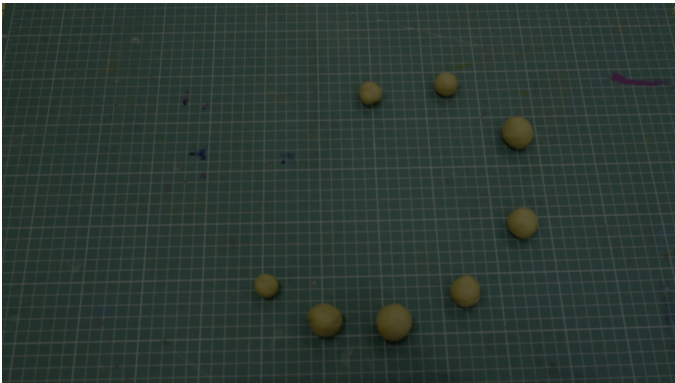
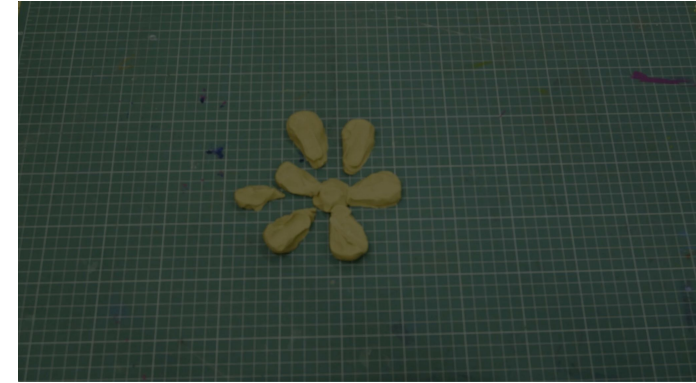
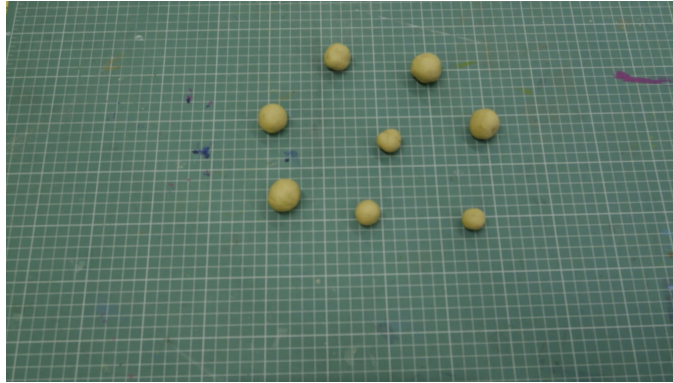


Zoom, Pan, Tilt
Adobe Premier

<https://drive.google.com/file/d/1woGxqxcwr9fRuGsFbtGBxyj22DKgQ74/view?usp=sharing>

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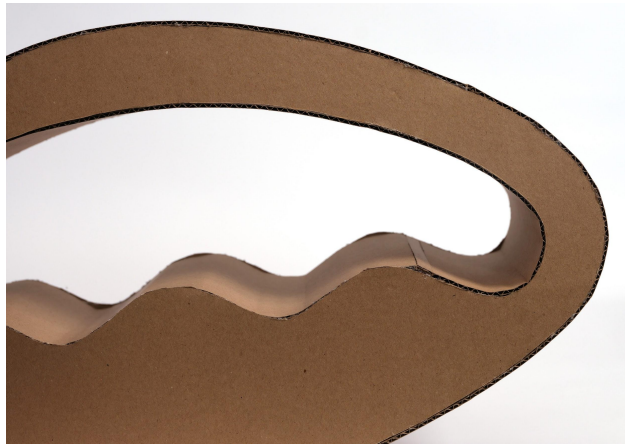
Time-Based Media



Stop Motion with sound
Recorder, Adobe Premier
<https://drive.google.com/file/d/1xckiG2wCJ8-hTtDLTcZFIdbep1CSJRmT/view?usp=sharing>

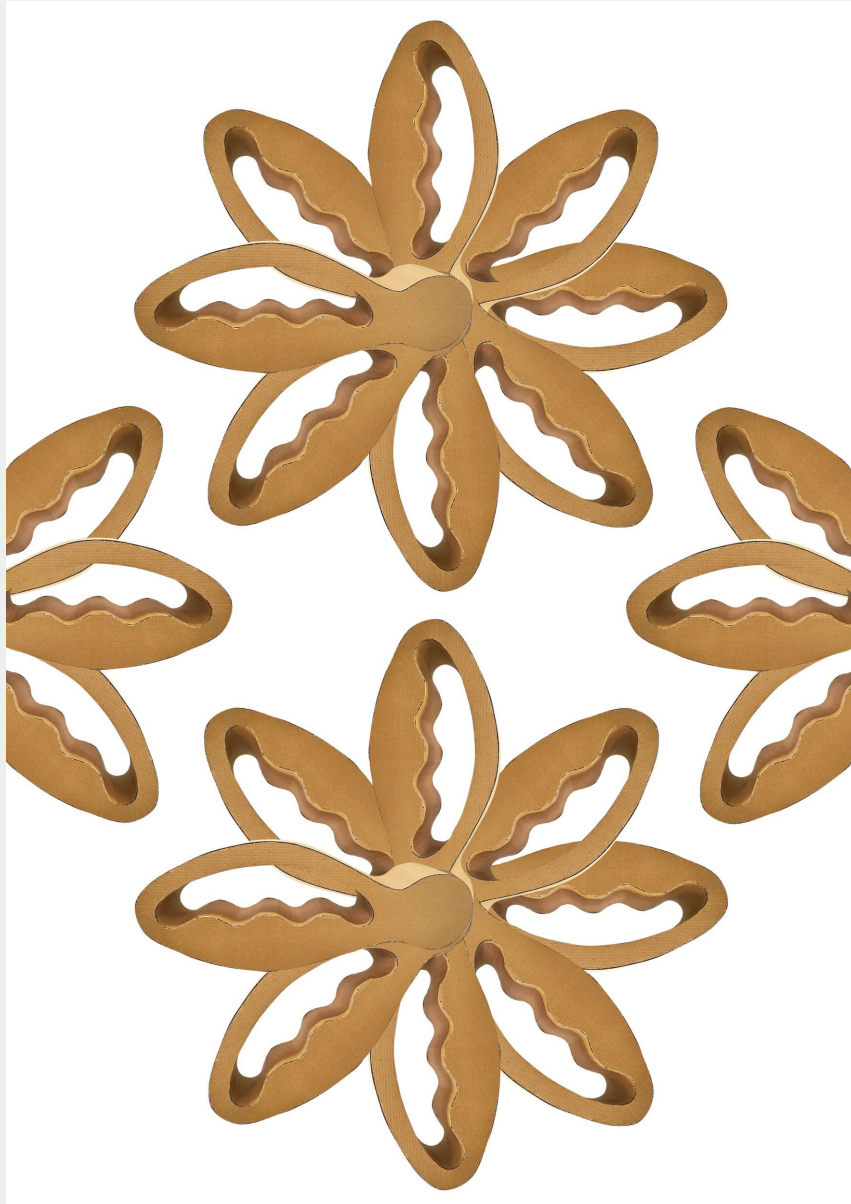
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3D Space



3D sculpture
310×150×1094 mm
Cardboard

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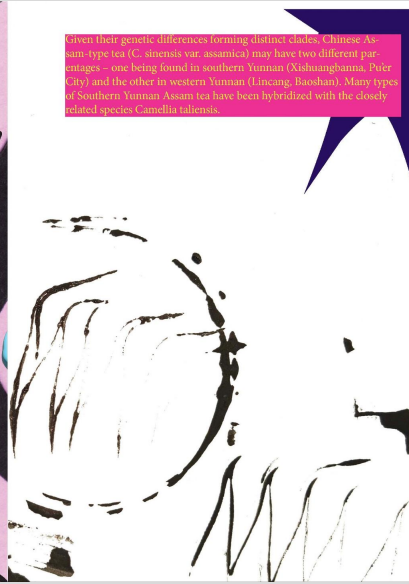
Posters
Adobe Photoshop, Adobe Illustrator

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TEAPOT

Tea is an aromatic beverage prepared by pouring hot or boiling water over cured or fresh leaves of *Camellia sinensis*, an evergreen shrub native to East Asia which probably originated in the borderlands of southwestern China and northern Myanmar.

Tea is also made rarely from the leaves of *Camellia taliensis*. After plain water, tea is the most widely consumed drink in the world. There are many different types of tea; some have a cooling, slightly bitter, and astringent flavor, while others have pro-

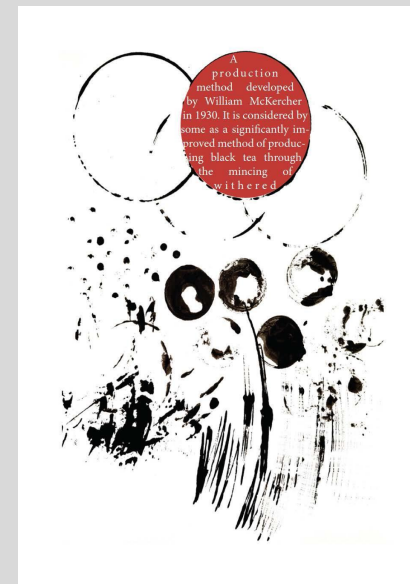



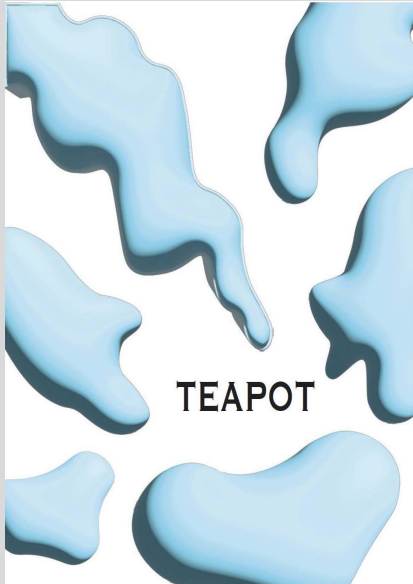
Tea plants are native to East Asia and the probable center of origin of tea is near the source of the Irrawaddy River from where it spread out fan-wise into southeast China. In-

The etymology of the various words for tea reflects the history of transmission of tea drinking culture and trade from China to countries around the world. Nearly all of the words for tea worldwide fall into three broad groups: te, cha and chai, present in English as tea, cha or char, and chai. The earliest of the three to enter English is cha, which came in the 1590s via the Portuguese, who traded in Macao and picked up the Cantonese pronunciation of the word. The more common tea form arrived in the 17th century via the Dutch, who acquired it either indirectly from the Malay 'teh', or directly from the 'tè' pronunciation in Min Chinese.

The term herbal tea refers to drinks not made from *Camellia sinensis*. They use the infusions of fruits, leaves or other plant parts, such as slices of rosehip, chamomile, or mint leaves. These may be called tisanes or herbal infusions to prevent confusion with the tea made from the tea.

HERBAL



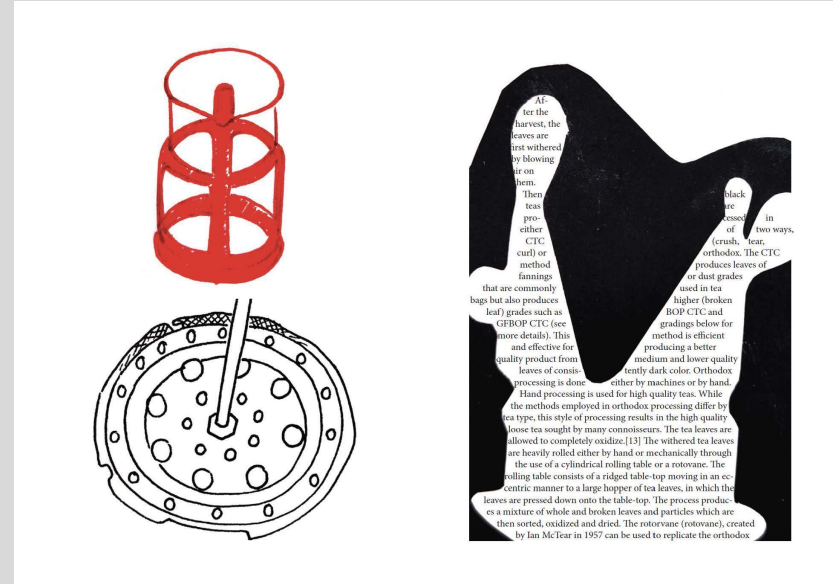


First originating in China, the beverage's name there is hong cha (Chinese: "red tea") due to the color of the oxidized leaves when processed appropriately. Today, the drink is widespread throughout East and Southeast Asia, both



in consumption and harvesting, including in China, Japan, Korea and Singapore. Similar variants are also available in South Asian countries.

TEA IS THE BEST DRINK

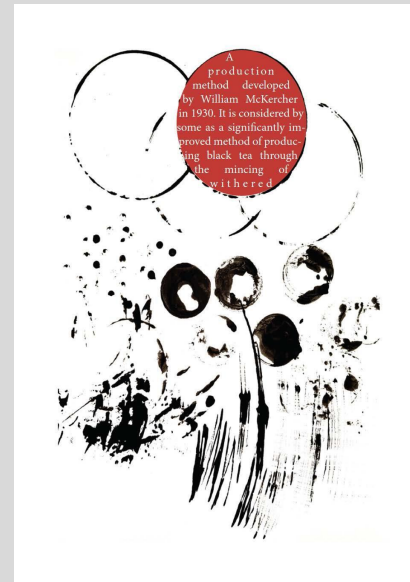
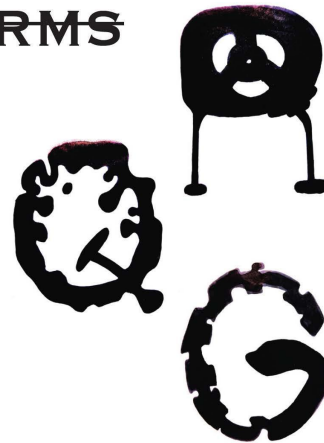


After the harvest, the leaves are first withered by blowing air on them. Then tea is processed either CTC (cut) or method fannings that are commonly used in tea bags but also produces leaf grades such as GFOP CTC (see more details). This method is efficient and effective for quality product from leaves of consistently dark color. Orthodox processing is done either by machines or by hand. Hand processing is used for high-quality tea. While the methods employed in orthodox processing differ by tea type, this style of processing results in the high-quality loose tea sought by many connoisseurs. The tea leaves are allowed to completely oxidize. [13] The withered tea leaves are heavily rolled either by hand or mechanically through the use of a cylindrical rolling table or a rotovane. The rolling table consists of a ridged table-top moving in an eccentric manner to a large hopper of tea leaves, in which the leaves are pressed down onto the table-top. The process produces a mixture of whole and broken leaves and particles which are then sorted, oxidized and dried. The rotovane (rotovane), created by Ian McTear in 1957 can be used to replicate the orthodox

LETTERFORMS



Black tea (also literally translated as red tea from various East Asian languages) is a type of tea that is more oxidized than oolong, yellow, white and green teas. Black tea is generally stronger in flavour than other teas. All five types are made from leaves of the shrub (or small tree) Camellia sinensis, though Camellia taliensis is also used rarely. Chinese variety plant for most other types tea the large-leaved Assamese plant which was traditionally mainly used for black tea



3D Object



Tiles
20×200×200 mm
Glue, glaze

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3D Object

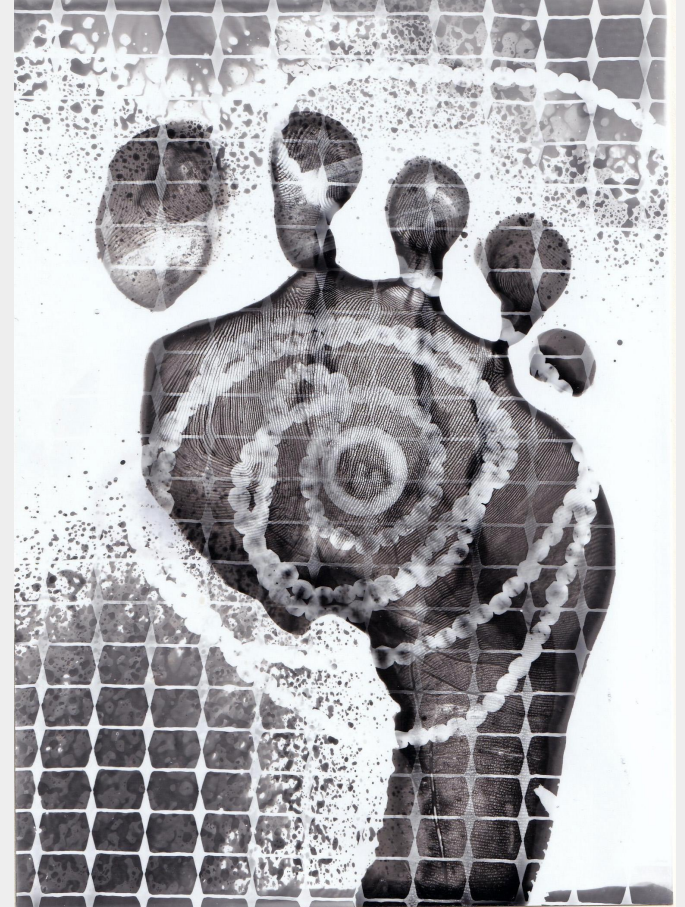


Vase
222×145×145 mm
Glue

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Portraits
Techniques: Rembrandt, Butterfly

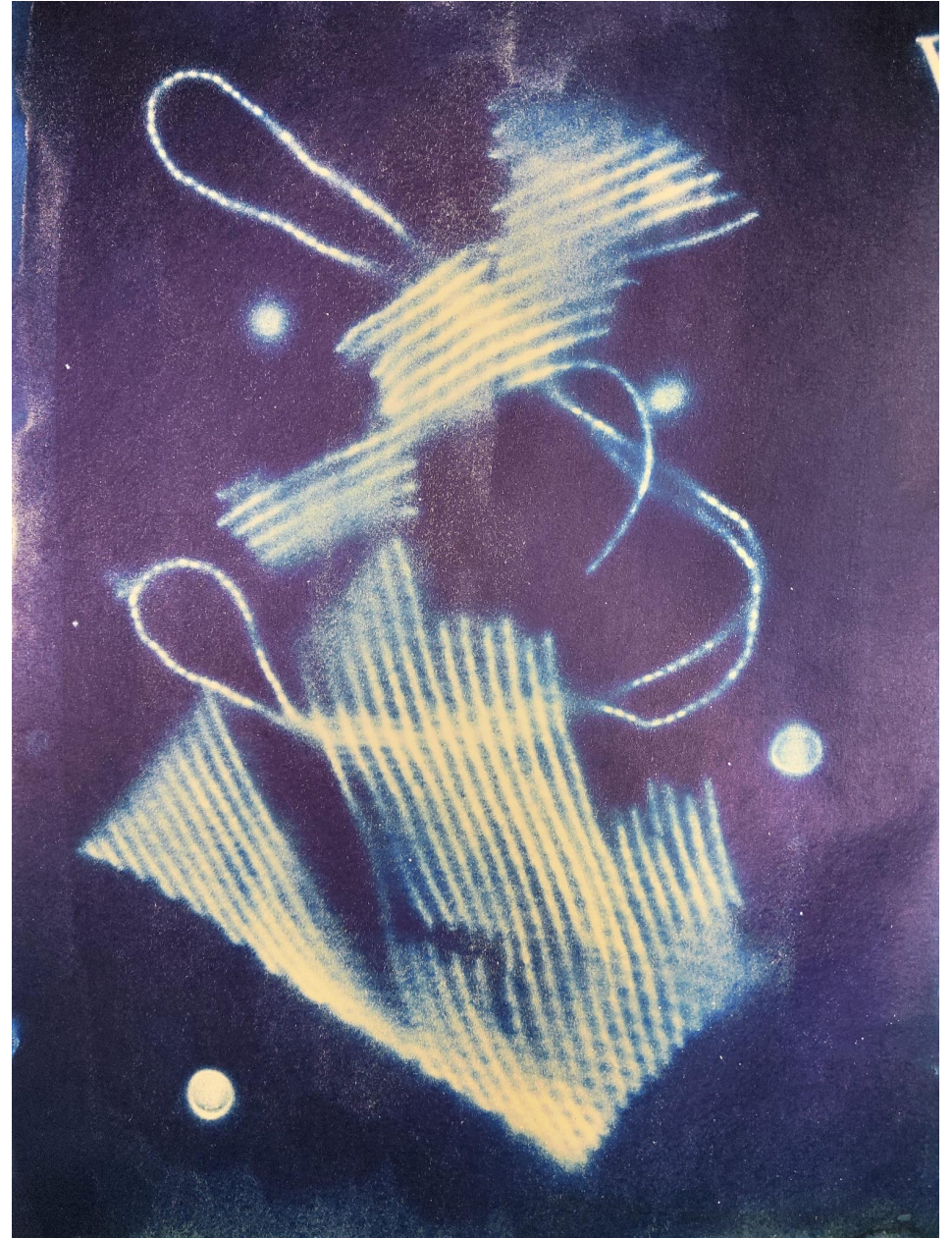


Darkroom photos
129×179 mm

Photography



Cyanotype
297×420 mm



Александра Попова

Fabric Manipulation



Textile sculpture
190×146×164 mm
Plastic mesh, yarn, thread, fabric, wire

Александра Попова

Fabric Manipulation



Patchwork
300×418 mm
Fabric, buttons, scrapers, pins, plastic mesh

Александра Попова



Textile figure
30×180×135 mm
Towel, thread, cotton wool

Drawing



1189 x 841 mm
Charcoal

Drawing



594 x 841 mm
Acrylic paint



594 x 841 mm
Mixed Media

Drawing



594 x 841 mm
Charcoal

Drawing



594 x 841 mm
Acrylic paint