Hong, Dong Sik has authored a collection of inspirational works, eliciting a range of emotions that capture and heighten an understanding of our senses. They are presented in an eclectic body of works by a number of designers, combining the handmade/analogue with the digital. The works manifest themselves in the rich combination of illustration and typography. He focuses on the juxtaposition of image and text, whereby images can be 'read' and text can be 'seen'. The works are meaningfully expressive-Hong, Dong Sik recognizes that as designers we make marks, which are not simply gestures but which also communicate our presence in the world. For many designers in the commercial arena we are always constantly working intrinsically and unconsciously with our senses. This book contains fascinating examples of design work, which enables us to become 're-inspired' by making visible those senses through collaborative graphic intervention and experimentation. They are concerned with explicating-making explicit the senses in a graphic visual form. It meaningfully expresses the subject of 5+1 through the creative processes. The role of the reader is questioned when interpreting these works and the works can be seen as 'open works' inviting the reader to be a part of the process. Culturally, politically, environmentally, socially, psychologically these images engage us and are open to personal interpretation-we start to form our own path of understanding. Our senses are open to the possibilities the work contains. The graphic works have a tactile quality asking us to touch, scratch, sniff and even taste the imagery. They combine witty ideas with serious intention, taking us through a range of emotions. The works utilize a wide vernacular of graphic imagery from cartoon popular culture imagery through to industrial material and references; they are rich forms of communication bordering on occasion between order and chaos. Graphical devices such as pictograms, icons, are incorporated to connect us with our senses. The typography and image are staged in playful manner in order to perform we become part of the performance. Our senses are enlightened by the use of juxtaposition inspiring us to contrive new forms and relationships-loud/silent, still/slow. We are constantly being awoken to the possibilities of the works and how they cognitively change our perception of the world. The graphic imagery indulge the senses by combining typography both hand drawn and
digital with exciting use of image. The ‘texts’ in the works form signs and are arranged into a sensuous syntagmic sequence. The book cleverly achieves the use of metaphoric substitution to represent the senses, where found discarded everyday objects are imbued with new characteristics and significance, which play our senses.

The five senses of the body include sight, hearing, taste, smell, and touch. Human beings and most other animals use the five senses to help them live and experience the world around them. The senses also help people to learn, protect themselves, and to enjoy the differences between foods, sounds, and other experiences a person has in life. The senses also work together to give you a clear picture of the activities around you. The first sense is sight, which depends on the eyes. The final sense, taste, comes from the taste buds on a person's tongue. As stated earlier, the sense of smell also affects the sense of taste. The tongue tastes four different flavors: salty, sweet, sour, and bitter. Many foods a person eats may be a combination of the four main flavors. We have five traditional senses known as taste, smell, touch, hearing, and sight. The stimuli from each sensing organ in the body are relayed to different parts of the brain through various pathways. Sensory information is transmitted from the peripheral nervous system to the central nervous system. A structure of the brain called the thalamus receives most sensory signals and passes them along to the appropriate area of the cerebral cortex to be processed. The sense of smell, or olfaction, is closely related to the sense of taste. Chemicals from food or floating in the air are sensed by olfactory receptors in the nose. These signals are sent directly to the olfactory bulb in the olfactory cortex of the brain. There are over 300 different receptors that each bind a specific molecule feature. Start studying anatomy Special senses. Learn vocabulary, terms and more with flashcards, games and other study tools. The sense of smell is closely tied to the emotional centers of the brain (limbic region), and many odors bring back_. ciliary zonule. attaches the lens to the ciliary body. aqueous humor. fluid that provides nutrients to the lens and cornea; helps maintain intraocular pressure; reabsorbed into veinous blood through the canal of schlemm; similar to blood plasma. sclera. the "white" of the eye; eye's protective outer coat, 6 tiny muscles control eye movements; maintains shape of the eye. optic disk. air filled cavity within temporal bone; only involved in the sense of hearing, auditory canal. covered by tympanic membrane. If they have completely no sense of touch, then they can not control their heartbeat, and they will perish a quick death. They will also forget to breathe ("Whole" humans can't do that, since they have sensors to detect high CO2 and low O2 levels in the blood stream, but those are "touch" sensors just as much as the heat sensors on our skin are), choke on their tongue, drown in their own saliva, snot, vomit or food, and will with 99.999% certainty die within 3 hours of having their senses taken away. Family can't prevent you from inhaling saliva. As Maslow's