

www.caketype.com

/typefaces

/capibara

About the typeface

Designed in 2007-2008 – Capibara is the redesign of the bitmap typeface with the same name (now renamed Capibara Classic) designed in 2002. The new version keeps the same basic structure as the original design with just a bit of added personality. The family includes five weights from Light to Black with an extended (Latin) character set. OpenType features include small caps, tabular figures, tabular old style figures and small caps figures.

About the designer

Pieter van Rosmalen (1969), works and lives in The Hague, The Netherlands, where he runs a graphic design studio named CakeLab. He studied Advertising and Publicity Design at St. Lucas College in Boxtel, The Netherlands, graduating in 1993, and typography and type design in the postgraduate course Type and Media at the Royal Academy of Art in The Hague, The Netherlands, graduating in 2003. He started designing type (lettering) in 1986, and designed his very first complete typeface in 1991, inspired by the typefaces designed by Neville Brody.

Weights

Capibara Light

Capibara Normal

Capibara SemiBold

Capibara Bold

Capibara Black

Formats

MAC and PC

OpenType PS (OTF) – Other formats upon request

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojãssãrgãjãt

I en separat skål piskes æggeblommerne

PAUIMENGEBAKJE

egg yolks

meascthoir leictreach

CHEWY PEANUT BUTTER BROWNIES

Capibara Light

19 points

Preheat oven to 180°C [Gas mark 4 or 350°F] and grease a 23 cm [9 inch] cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler [over hot water]. Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon

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les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojássárgáját

I en separat skål piskes æggeblommerne

РАУМЕНГЕВАКJE

egg yolks

meascthoir leictreach

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Standard ligatures (liga)

Ligatures to prevent awkward combinations of characters

fi fl
↓
fi fl

Old style figures (onum)

Figures designed to mach lowercase characters in text settings

0123456789
↓
0123456789

Ligning figures (lnum)

Figures which have the same height as the capital characters

0123456789
↓
0123456789

Superscript (sups)

Superscript version of (some) characters

123 _
↓
1²3 _

Fractions (frac)

Replaces figures seperated by a slash with fractions

1|2 1|4 3|4
↓
 $\frac{1}{2}$ $\frac{1}{4}$ $\frac{3}{4}$

Small caps (smcp)

Small capital versions of all lowercase characters

abcdefghijklmnopqrstuvwxyz0123456789
abcdefghijklmnopqrstuvwxyz0123456789
↓
ABCDEFGHIJKLMNOPQRSTUVWXYZ0123456789
ABCDEFGHIJKLMNOPQRSTUVWXYZ0123456789

Caps to small caps (c2sc)

Replace capitals by small capitals

ABCDEFGHIJKLMNOPQRSTUVWXYZ0123456789
ABCDEFGHIJKLMNOPQRSTUVWXYZ0123456789
↓
ABCDEFGHIJKLMNOPQRSTUVWXYZ0123456789
ABCDEFGHIJKLMNOPQRSTUVWXYZ0123456789

Aniek

Capibara

Capibara Mono

Nitti

Nitti Typewriter

Panno Sign

Panno Sign Rounded

Panno Text

Pinup

Pixel Package

Stanley

Ten
