

www.caketype.com /typefaces /stanley

About the typeface

Designed in 2007-2008 – Stanley is a grotesque typeface, inspired by the irregular grotesques of the 19th and early 20th centuries. The family includes three styles with Greek, Cyrillic and extended (Latin) character sets. OpenType features include ligatures, discretionary ligatures, alternative shapes for some characters, lining figures and tabular figures. It also contains dingbats and a set of arrows.

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.

Styles

Stanley Normal
Stanley Stencil
Stanley Stencil Rough

Formats

MAC and PC
OpenType PS (OTF) – Other formats upon request

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszugger

tojássárgáját

I en separat skål piskes æggeblommerne

PRUIMENGEBAKJE

ΠΙΡΟΧΗΟΕ

measctóir leictreach

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

stroopwafels

Bata durante un minuto las yemas de huevo

γαλακτομπούρεκο

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

17 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

15 points

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13 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

11 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

9 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 gradu-

7 points

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Standard ligatures (liga)

Ligatures to prevent awkward combinations of characters

fi fl fi fi fi fi fi fi fi fj ft rf rt tt

↓

fi fl fi fi fi fi fi fi fi fj ft rf rt tt

Discretionary ligatures (dlig)

Ligatures designed for esthetic reasons

ct sp st

↓

ct sp st

Tabular figures (tnum)

Figures which all have the same width

0123456789

↓

0123456789

Proportional figures (pnum)

Figures which have proportional widths

0123456789

↓

0123456789

Superscript (sup)

Superscript version of (some) characters

123 _

↓

123 _

Fractions (frac)

Replaces figures separated by a slash with fractions

1/2 1/4 3/4

↓

½ ¼ ¾

Stylistic alternates (salt/ss01)

Alternative versions of some of the characters

ìíîïïîïîàáâãäåãäåaglíl'ì-yÿÿÿ â á yÿ

↓

ìíîïïîïîàáâãäåãäåaglíl'ì-yÿÿÿ â á yÿ

Ornaments (ornm)

Decorative characters

•

↓



Aniek

Capibara

Capibara Mono

Nitti

Nitti Typewriter

Panno Sign

Panno Sign Rounded

Panno Text

Pinup

Pixel Package

Stanley

Ten
