

**Avgolemo**

*Finely sliced 2 spring onions*

**Trifolate**

160g frozen peas

**Gurkemeje**

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## JAF Globus: not just another geometric sans

JAF Globus was designed to work well at small sizes on screen, drawing on ideas from Univers and our own JAF Bernini Sans. We see it as a modernist typeface with a geometric feel, but it isn't built on a strict geometric system. To keep some of the character of geometric types, we shaped the round letters to feel circular through careful stroke transitions and generous white space, rather than rigid geometry. We adjusted some letter widths – such as a more generous t and f – so longer texts don't feel cramped. While its geometric style creates a strong presence in display use, it has a comfortable rhythm in body text.

Reflection

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### Family overview

JAF Globus Light

*JAF Globus Light Italic*

JAF Globus Regular

*JAF Globus Italic*

JAF Globus Semibold

*JAF Globus Semibold Italic*

JAF Globus Bold

*JAF Globus Bold Italic*

JAF Globus Extrabold

*JAF Globus Extrabold Italic*

JAF Globus Ultrabold

*JAF Globus Ultrabold Italic*

JAF Globus VF

*JAF Globus Italic VF*

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## JAF Globus

### SEMIBOLD 7 PT

De geschiedenis van het brood gaat terug tot ongeveer 30.000 jaar geleden. Brood zou zijn ontstaan toen voor het eerst graankorrels werden gekneusd met een steen en gemengd met water, zodat er een soort pap ontstond. Deze pap werd gekookt, gedroogd in de zon of gebakken op stenen uit het vuur. Tegenwoordig zijn op talloze plekken in de wereld nog broden te vinden die lijken op deze eerste broden, zoals de Mexicaanse tortilla, Indiase rotis en naan en pita uit het Midden-Oosten.

### REGULAR + ITALIC 9 PT

*Sauerteig* is a cornerstone of *deutsche Brotkultur* (German bread culture) and represents one of the oldest methods of bread making in Germany. Preparing *Sauerteig* requires patience, as it develops over several hours or even days through repeated feeding and resting cycles. The long fermentation not only enhances taste and digestibility but also

### REGULAR 11 PT

La tradition boulangère française se distingue par son savoir-faire artisanal et par la qualité de ses pains, en particulier la baguette, symbole reconnu à l'échelle internationale. Les pains peuvent varier en forme, en texture et en saveur, et sont souvent influencés par des pratiques

### SEMIBOLD 16PT

**Spesso il panino viene scaldato e pressato su una piastra, creando una crosta dorata e croccante all'esterno e un interno caldo e filante. Perfetto per un pranzo veloce, il**

### LIGHT 20PT

After the dough is shaped into rings and allowed to proof, each bagel is briefly boiled in water, sometimes sweetened with malt syrup.

### BOLD 24PT

**Jest często spożywana na śniadanie lub jako baza do kanapek. Świeża kajzerka najlepiej smakuje z masłem,**

### BOLD ITALIC 7 PT

*Il pane è un alimento fondamentale nella tradizione gastronomica, ottenuto attraverso un processo che comprende la fermentazione, la formatura dell'impasto, una fase di lievitazione e la successiva cottura in forno. L'impasto di base è costituito principalmente da farina, cereali e acqua, ai quali possono essere aggiunti lieviti naturali o industriali. Il pane può essere confezionato e presentato in diverse forme e modalità, spesso arricchito con ingredienti aggiuntivi come semi, spezie*

### REGULAR + BOLD 9 PT

**Toast** ist ein beliebter Bestandteil des britischen Alltags, oft zum Frühstück oder als Snack. Meist wird toast aus **white** oder **wholemeal Bread** hergestellt, manchmal auch aus sourdough. Das Brot wird knusprig getoastet, das Innere bleibt weich. Traditionell wird es mit **Butter** bestrichen, aber auch **jam, marmalade** oder **peanut butter** sind beliebt.

### SEMIBOLD 11 PT

**Although pretzels and bagels are both made from simple yeast doughs of flour, water, yeast, and salt, their defining characteristics come from one crucial extra step before baking. In the case of the pretzel, the shaped dough is dipped into a food-grade alkaline solution, tradi-**

EXTRALIGHT 36PT

Anise is sweet and very aromatic, distinguished by its characteristic flavour.

LIGHT 38PT

El cultivo del azafrán parece haberse extendido del Oriente al Occidente.

SEMIBOLD 40PT

Le romarin est parfois utilisé en infusion pour parfumer des desserts.

ULTRABOLD 42PT

**Zimt-Duft verbindet sanfte Süße mit einer feinen, herben Note.**

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JAF Globus

LIGHT 46PT

Gazpacho andaluz frío

SEMIBOLD 52PT

Melanzane Ripiene

ITALIC 62PT

*Kasvispyörökät*

BOLD 68PT

**Cipolla bianca**

REGULAR 76PT

Artischocken

LIGHT ITALIC 94PT

*Escalivada*

EXTRABOLD 110PT

**Pleurote**



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## JAF Globus: OpenType features

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### Small caps

Uppercase to small caps

ABCDE → ABCDE

Feature tag: c2sc

Lowercase to small caps

abcde → ABCDE

Feature tag: smcp

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### Case-sensitive forms

Punctuation marks centred at cap-height

(H-B:C) → (H-B:C)

Feature tag: case

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### Contextual alternates

Shorter bar depending on the letter combination

tt ft fy → tt ft fy

Colon centred at capital height

1:0 5:8 → 1:0 5:8

Feature tags: calt, liga (identical effect)

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### Stylistic alternates

Two story a to a single story a

ááǎǎã → ááǎǎã

Feature tag: ss01

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### Language-specific alternates

Steeper accent (Kreska) when Polish is specified as the language

Świecić → Świecić

Feature tag: locl (activated by default)

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### Tabular figures

123456 → 123456

Feature tag: tnum

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### Superscripts

123456 → 1<sup>2</sup>3<sup>4</sup>5<sup>6</sup>

Feature tag: sups

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### Subscripts

123456 → 1<sub>2</sub>3<sub>4</sub>5<sub>6</sub>

Feature tags: subs, sins (identical effect)

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### Fractions

1/2 3/4 → ½ ¾

Feature tag: frac