

Crumbs

Crumbs is imagined as a variable font aimed at bigger sizes. Roughly inspired by De Vinne Double Extra Condensed, it deliberately took a different turn, one where shapes are rather reimaged than redrawn. Result is a semi-condensed design that spans from light **Sans** to black **Serif**, with intermediate **Semi** style. So, Crumbs could be looked at as three different families that one can seamlessly slide through when using a variable font. Inside Crumbs you will find copious catchword lockups, inspired by the wood type era to mix 'n match across various styles. Also, lazy cats in all their silly little feline positions.

Basic set

ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz
1234567890

Accents uppercase

À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö × Ø Ù Ú Û Ü Ý Þ ß à á â ã

Accents lowercase

àáâãäåăāąæçćčďđèéêëēěėęğĝġĥ
ıïĩīüjıjjkl|łŀńňñŋòóôõöőœøørř
śşșšßţţùúûũūůųŵŷÿýźżþ

Mid Caps

ABCDEFGHIJKLMNOPQRSTUVWXYZ
 ÅÄÅÄÅÄÅÄÅÆÆÇÇÇÇÇÐÐÈÈÈÈÈÊÊËËËËË
 ÌÌÌÌÌÍÍÏÏÏÏÏËËËËËËËËËËËËËËËË
 ŠŠŠŠŠŤŤŤŤŤÙÙÙÙÙÚÚÚÚÚÚŰŰŰŰŰÝÝÝÝÝŽŽŽŽ

Ligatures

fi fi ff fi ffi fl ffl fj ffj fk ffk fb ffb fh ffh

Currency symbols

[illegible]Ornaments, manicules
& arrows

Punctuation & Math symbols

&!i?¿()[]{}#%%* ,.:-<=>@/^^_|§¶«...»“”†‡?
 N⁰™SM ¶¶®©®©∞πΣ√∞◇+-≤≥≠±±⌐

Catchword lockups

SINCE WITH FROM FREE DOPE REAL TRUE LOVE NICE SALE THE PER AND FOR OFF
HOT BUY PAY NOW GET YES NOT TOP BY AN NO IN OF TO ON AS AT OR IS
SINCE WITH FROM FREE DOPE REAL TRUE LOVE NICE SALE THE PER AND FOR OFF
HOT BUY PAY NOW GET YES NOT TOP BY AN NO IN OF TO ON AS AT OR IS

Open type features

Ligatures

fi fl fj fk ffb → fi fl fj fk ffb

Oldstyle figures

0123456789 → 0123456789

Discretionary ligatures

<- [8] (3) → <- 8 ③

Slashed zero

0 o 0 0 → 0 0 0 0

Language specific forms

haci dimineața → HACI dimineața

All Caps

(Hagl-o) → (HAGL-0)

Fractions

1/123456 → 1⁄123456

Superscript / Superiors

Hsup_s123 → Hsup¹²³

Subscript / Inferiors

Hsub_s123 → Hsub_s123

Ordinals

56a 78o → 56^a 78^o

Stylistic alternates

THE LAND → THE LAND

Stylistic Set 01

true love → TRUE LOVE

Stylistic Set 02

nice buy → NICE BUY

Stylistic Set 03

28.99 → 28⁹⁹

Stylistic Set 04

49.20 → 49²⁰

Crumbs
250pt

Aa

Crumbs
250pt

Aa

Crumbs
250pt

Aa

Sans
20pt

Bread crumbs or breadcrumbs (regional variants including breading and crispies) consist of crumbled bread of various dryness, sometimes with seasonings added, used for breading or crumbing foods, topping casseroles, stuffing poultry, thickening stews, adding inexpensive bulk to soups, meatloaves and similar foods, and making a crisp and crunchy covering for fried foods, especially

Semi
20pt

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Serif
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Sans
24pt

Panko is a type of flaky bread crumbs used in Japanese cuisine as a crunchy coating for fried foods, such as tonkatsu. Panko is made from bread baked by electrical current, which yields a bread without a crust, and then grinding the bread to create fine slivers of crumb. It has a crisper, airier texture than most types of breading found in Western cuisine and maintains its texture baked or deep fried, resulting in a lighter coating. Outside Japan, its use has become more common in both Asian and non-Asian dishes. It is often used on seafood and is typically available in Asian markets, speciality stores, and many large supermarkets. Breading (also known as crumbing) is a dry grain-derived food coating for a piece of food made from bread crumbs or a breading mixture with seasonings. Breading is well suited for frying as it lends itself to creating a crisp coating around the food. Breading mixtures can

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Tonkatsu originated in Japan during the Meiji Era in the late 19th century, a dish derived from European-style breaded and fried meat cutlets. European katsuretsu (loanword/gairaigo for cutlet) was usually made with beef; the pork version was created in 1899 at a restaurant serving European-style foods, named Rengatei in Tokyo, Japan. It's a type of yōshoku — Japanese versions of European cuisine invented in the late 19th and

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Serif
40pt

Tonkatsu is a Japanese dish

Sans
90pt

Katsukarē is a Japanese dish consisting of a pork cutlet (tonkatsu) served with a portion of Japanese

Sans
50pt

Menchi-katsu is a Japanese breaded and deep-fried ground meat patty; a fried meat cake. The meat is usually ground beef, pork, or a mixture of the two. It is often served in

Sans
30pt

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Serif
30pt

Foundational
UNCRITICALLY
Obsolescence
FLUORESCING
Cheeseburger
GIANTKILLERS
Relinquishing

Disparagingly
HIEROGLYPHS
Parasitologist
CANDLELIGHT
Unobservable
FREQUENCIES
Spokespeople

Attentiveness
MISMATCHING
Predetermine
UNINHABITED
Maximalising
BIOFEEDBACK
Orchestrators

Korean FRIED Chicken
 THE FOOD truck Co. 🐾
 🐾 Sandwich AND Bowl
 DOPE Meal Deals @ 8⁵⁰
 Mustard OR Ketchup
 ◐BETWEEN TWO BUNS◐
 LOVE me like you do 🐾
 Rs 8⁹⁹ ↔ ₪ 4³⁰ ↔ ₹ 4²⁹
 🔥 IS Slurpy AND Saucy
 My cat is a REAL TALKER?
 ►Ramen OR Tonkatsu◄
 🐾HALLOWEEN CANDY🐾

🍷 Wiener Schnitzel ~~SALE~~
~~PAY~~ Three ~~GET~~ Thirteen
🐱 Plate lunch service
LOW INTERVENTION ★
~~REAL~~ Natural WINE maker
1/3 Cold & 2/3 Lukewarm
☁️ CLOUDY ~~WITH~~ BUBBLES
Prices ARE going 🤞 6³⁰
🐱 Feed Cat a Schnitzel
~~TRUE~~ Italian GELATO 🌟
PANIC IN THE KITCHEN
↑ Everything ~~IS~~ Random

Crumbs AND muffins 12⁹⁹
REAL BBQ Sauce  HOT
Catwoman  Lazycat
ALL Hot-dogs FREE today
THE Zimaland TICKETS ♦
 Grooming TOOLS 36⁵⁰
⇨ 5/8 PARTY SUPPLIES ⇨
★ Miamor & Naturell ★
SCAN For menu options
Hairy ^{PET} friends 
№83 → “Pastry festival”
 Pizza AND Panini BAR

REAL
MAC &
CHEESE

Pasta
WITH
Sauce

Craving FÖR
Vins Naturels

Döner
FREE
Kebab

TRUE
Lomo
Saltado

Shrimp
HOT
Lunch

FROM
Raw to
Charred

BEEF *AND*
BROCCOLI

DOPE
Wine
Lovers

Hot-dog
WITH
Mustard

DIRECTOR **Marco Flower**

WRITERS **Tom Jourinek**

PRODUCER **Jan Farcash**

LEAD CAST **Bob Crosspiece**

DOP **Shaula Pantik**

EDITOR **Maximilian Pomes**

COSTUME **Andrew Baller**

MUSIC **Nico Jourek**

MAKE-UP **Lucy Storage**

COLORIST **Evan Icer**



Language support

Afar, Afrikaans, Albanian, Aranese, Araona, Aromanian, Aymara, Ayoreo, Azeri (Latin), Basque, Bemba, Bislama, Bosnian, Breton, Catalan, Cavineña, Chamorro, Cheyenne, Chichewa, Chokwe, Chuukese, Cofán, Comorian, Cornish, Crimean Tatar, Croatian, Czech, Danish, Dutch, English, Esperanto, Estonian, Faroese, Finnish, French, Frisian, Friulian, Ganda, German, Gikuyu, Greenlandic, Guaraní, Gwich'in, Haitian, Hawaiian, Hungarian, Icelandic, Ido, Indonesian, Interlingua, Irish Gaelic, Italian, Javanese, Karelian, Kashubian, Kinyarwanda, Kiribati, Kirundi, Kituba, Kongo, Kurdish, Kwanyama, Ladin, Latvian, Lingala, Lithuanian, Luba-Kasai, Luxemburgish, Malagasy, Malay, Maltese, Maninka, Manx, Māori, Marquesan, Marshallese, Montenegrin, Náhuatl, Nauruan, Navajo, Ndebele (Northern), Ndebele (Southern), Norn, Norwegian, Nyanja, Occitan, Oromo, Otomi, Palauan, Polish, Portuguese, Quechua, Rarotongan, Rhaeto-Romanic, Romani, Romanian, Sámi (Inari), Sámi (Lule), Sámi (Northern), Sámi (Southern), Sango, Sardinian, Scottish Gaelic, Seychelles Creole, Shona, Silesian, Slovak, Slovene, Somali (Latin), Sorbian, Sotho, Spanish, Swahili, Swati, Swedish, Tagalog (Filipino), Tahitian, Tetum, Tok Pisin, Tokelauan, Tongan, Tsonga, Tswana, Turkish, Twi, Umbundu, Venda, Veps, Welsh, Wolof, Xhosa, Zulu.

Credits

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Font mastering: Nikola Djurek
Text: Krešimir Bobaš

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