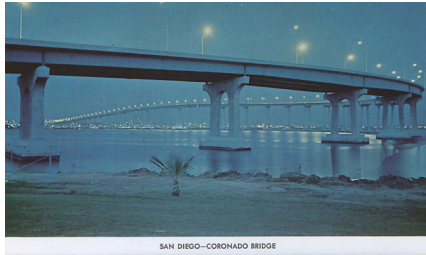
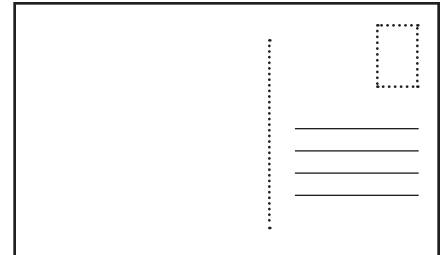

**Abstraction
lets you focus
on only those
details which
are actually
important to
you.**

*Many abstracted ideas may be combined
(like Voltron) to produce a larger idea.*



**a vintage, mostly bluish,
postcard of san diego's
coronado bridge at night**

This image and caption feature a fairly low
degree of abstraction

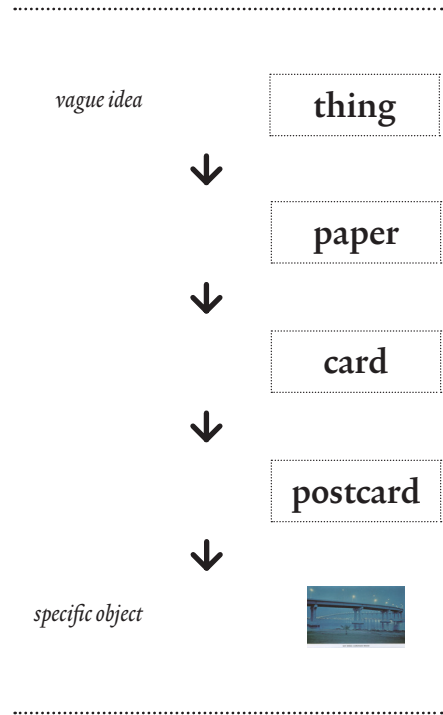


a postcard

This image and text, however, feature a
moderately high degree of abstraction

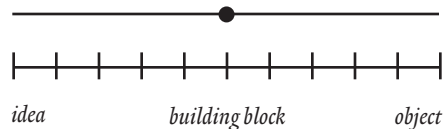
By abstraction, I don't mean that I make everything *vague*: that would be counterproductive.

Instead, by abstraction I mean doing away with the information that is contextual fluff (what color ink, which post office, what kind of postcard, which relatives, &c.)

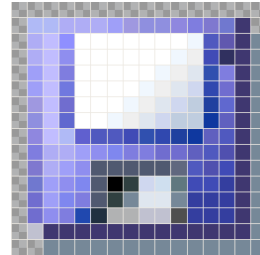


Abstraction is a gradient between hyperspecific and ultravague. Depending on the context or intent, you dial in your level of specificity.

A well picked
abstraction is a
building block
for otherwise
complex ideas.

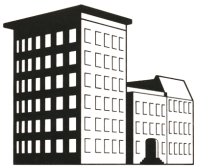


save (idea)



save (action)

*The icon falls somewhere between the gradient
of pure concept (I would like to save) and concrete
action (save these bits to this file on that drive)*



“Isotype symbols were not meant to completely replace words, but to summarize and support the verbal content of the statistics. Due to this visual *summary*, less text is needed as well – the images give the relations, so that the text can be limited to key words instead of sentences.”

The isotypes of Arntz and Neurath are graphic abstractions for the purpose of relaying statistics

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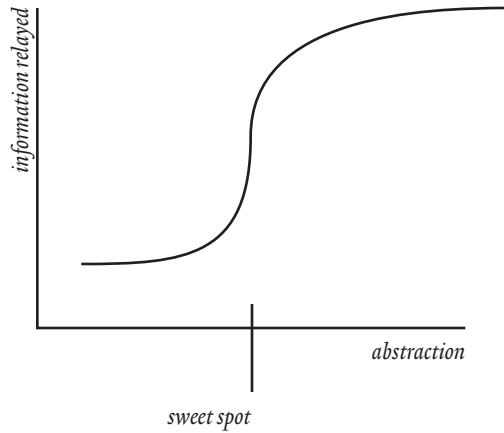
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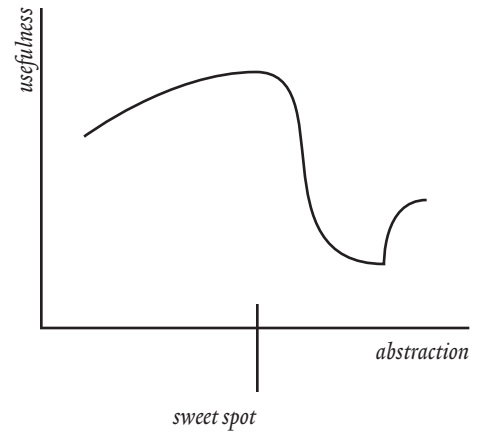
The table of contents of most books abstracts each chapter into a single idea.

The book is either a jumbled collection of those ideas (in the worst case), or a new idea composed of those basic ideas in some sequence (in the best of cases).

The final point here is that abstractions by themselves aren't of any use unless they are composed to create composite ideas.



There's a point (the sweet spot) where the rate of information relayed increases almost infinitely. At this point, the abstraction reaches a contextual maximum of usefulness.



At the same sweet spot, the usefulness of the abstraction simultaneously reaches a maximum and it can be used to build more complex ideas.

Marcos Ojeda

30 Sept, 2009

[HTTP://GENERIC.CX/THESIS](http://generic.cx/thesis)