

**Baking a Font**

Petrona was designed by Ringo R. Seeber under the mentorship of Eduardo Tanni at Glyph Co., which is based in Brooklyn, New York. The font was first published in November 2011 as a single Roman design, but it was redrawn entirely in 2019 and 2020 with a wide range of weights, over 200 Latin languages, small caps, fractions, and more. The goal of the font was to incorporate a variety of personal touches and characteristics without losing legibility for print and digital media. Petrona uppercase glyphs utilize heavy asymmetrical serifs and arms with inverted angles, while the lowercase glyphs boast a large x-height, strong ascenders, and soft curves with low contrast. It is also a variable font with a weight axis in both the Roman and italic sets that can be customized to fit the user's preference.

*Petrona's main influence were cooks who artfully arranged and mixed ingredients to create a personalized product that was still consistent with the original recipe. It features sharp and soft gestural strokes, so that users can choose which style they prefer. It is a serif font family that works best for high volumes of text and tabular pages, which makes it a favorite for menu and recipe pages. When its glyphs are combined into words, they portray a modern and contemporary style that grabs the reader's attention. When integrated into a paragraph, they blend together to aid reading and comprehension. Petrona is favored by culinary texts, but the variety of options it provides makes it an excellent choice for many other applications as well.*

Apple Bold  
Apple ExtraBold  
Apple Regular  
Apple Medium  
Apple Semibold  
Apple Thin  
Apple ExtraLight  
Apple Light

Meet The Ingredients

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Mix and match

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Apple pie is a classic American dessert. Often eaten at holidays like Thanksgiving and the Fourth of July, the apple pie is a keystone of American culture. The pie can take 40 to 60 minutes to bake, and often uses a whopping 4 pounds of apples or more! All the hard work is worth it, however, once you can enjoy it with your family. Alternatively, you can always support local bakers by simply buying the pie at the store!

Pie ~ 100 weight  
Pie ~ 200 weight  
Pie ~ 300 weight  
Pie ~ 400 weight  
Pie ~ 500 weight  
Pie ~ 600 weight  
Pie ~ 700 weight  
Pie ~ 800 weight  
Pie ~ 900 weight

The apple pie originated in England. It is often served with whipped cream, ice cream, or cheddar cheese. It is generally double-crust, with pastry both above and below the filling; the upper crust may be solid or lattice. The bottom crust may be baked separately to prevent it from getting soggy.

English

La tarte aux pommes est originaire d'Angleterre. Il est souvent servi avec de la crème fouettée, de la crème glacée ou du cheddar. Il est généralement à double croûte, avec de la pâte au-dessus et au-dessous de la garniture; la croûte supérieure peut être solide ou en treillis. La croûte inférieure peut être cuite séparément pour éviter qu'elle ne se ramollisse.

French

La tarta de manzana se originó en Inglaterra. A menudo se sirve con crema batida, helado o queso cheddar. Generalmente es de doble costura, con masa tanto por encima como por debajo del relleno; la corteza superior puede ser sólida o reticular. La base de la base se puede hornear por separado para evitar que se empape.

Spanish

Apple glyphs

Apple Black Italic  
Apple SemiBold Italic  
Apple ExtraBold Italic  
Apple Bold Italic  
Apple ExtraLight Italic  
Apple Light Italic  
Apple Medium Italic  
Apple Thin Italic