

Doyle

Doyle Black
Doyle Black Italic
Doyle Bold
Doyle Bold Italic
Doyle Medium
Doyle Medium Italic
Doyle Regular
Doyle Italic
Doyle Light
Doyle Light Italic

ICED TEA

Black – 70pt

POPSICLE

Bold – 70pt

MERGUEZ

Medium – 70pt

CASHEWS

Regular – 70pt

BBQ CHIPS

Light – 70pt

KETCHUP

Black Italic – 70pt

AVOCADO

Bold Italic – 70pt

ZUCCHINI

Medium Italic – 70pt

WALNUTS

Italic – 70pt

LOBSTERS

Light Italic – 70pt

Eggplants

Black – 70pt

Rumsteak

Bold – 70pt

Margarine

Medium – 70pt

Pistachios

Regular – 70pt

Asparagus

Light – 70pt

Jalapeños

Black Italic – 70pt

Snow Peas

Bold Italic – 70pt

Cornflakes

Medium Italic – 70pt

Dumplings

Italic – 70pt

Grape Jelly

Light Italic – 70pt

ENGLISH MUFFINS
Orange Marmalade

Black – 36pt

ICEBERG LETTUCE
Whole Wheat Bread

Bold – 36pt

CHOCOLATE SYRUP
Spumoni Ice Cream

Medium – 36pt

GRAPEFRUIT JUICE
Honey Granola Bars

Regular – 36pt

NONFAT YOGHURTS
Crispy Swiss Müesli

Light – 36pt

MARSHMALLOWS
Hazelnut Brownies

Black Italic – 36pt

VALENÇAY CHEESE
Sunflower Seed Oil

Bold Italic – 36pt

SELF-RISING FLOUR
Gluten-Free Noodles

Medium Italic – 36pt

HONEYDEW MELON
Breakfast Sandwich

Italic – 36pt

PIZZA CAPRICCIOSA
Worcestershire Sauce

Light Italic – 36pt

18pt / 23 – Mixed Weights

In Search of Superfoods • Two of three Americans are looking to buy **food and drink that offer functional benefits**, according to a study by *Kerny Group**. They want to incorporate proactive functional ingredients into their diets **to improve their overall health**.

14pt / 20 – Mixed Weights

Picky Seafood Shopping – Only one of three grocery shoppers (34 percent) buy all their seafood from one store, according to **The Power of Seafood**, a study by *the Food Market Institute**. The others buy seafood at different stores and specialty markets, but not online. **Consumers think that buying seafood is complex in terms of varieties, evaluating quality, and ways to cook.**

11pt / 17 – Mixed Weights

It is now possible to find a brand new flavour of breakfast cereals, that does not actually include cereals. Indeed, LC* offers a limited-edition version filled **with just rainbow and unicorn marshmallows**; the cereal bits have been omitted. **A whole new concept!** In addition, specially-marked packages will be available through summer 2019 with a special code on the inside panel for the lucky winners of the rainbow and unicorn tee-shirts, mugs and tote bags. **Everything but cereals!**

8pt / 12 – Mixed Weights

MY FIRST GROCERY LOVE, certainly, was **Meilleur***. Every summer, I'd exchange my father's home in **Columbus, Ohio** for my mother's in **Holland, Michigan**. The first thing we would do would be to visit the aforementioned regional supermarket and pick up food for my stay. We'd stroll down each clean-smelling, fluorescent-lit aisle, perusing brightly colored, message-laden boxes in search of the favorites I wasn't allowed to eat back home. **Sugar cereals**. Dinosaur-shaped cracker. **So, so many cans of cherry soda**. And chocolate bars of all kinds.

6pt / 10 – Mixed Weights

"You see, food brings people together." And in the supermarket, it's a lot of people huddling together en masse. **Browsing through piles of grapefruits and displays of sausages**. Planning meals, aisle by aisle, to the tune of register beeps and **"cheese department, line one."** Jill Moorhead shares her love for grocery stores in the column *The Grocery Insider*. She wants to share a little of the knowledge she has accrued throughout the years, working there and visiting so many stores throughout the world. **It is her hope that this industry insight will make your weekly shopping a pleasure.**

(*The names have been modified)

90pt (Alternate Serpentine 'S')

Sweets

40pt / 50

The name *Penny candy* stucked even if it is sold for more than a penny.

30pt / 36

The candy cane shape holds many symbolic meanings. Some say it forms the letter *J*.

20pt / 25

In 1996, Susan Montgomery Williams set *the Guinness World Record* for largest bubblegum bubble ever blown, which was 26 inches (66 cm) in diameter.

18pt / 23

**“A bag of Bertie Bott’s Every Flavor Beans.”
 “You want to be careful with those,” Ron warned Harry. “When they say every flavor, they mean every flavor - you know, you get all the ordinary ones like chocolate and peppermint and marmalade, but then you can get spinach and liver and tripe.”**

14pt / 20

I still remember the first time I set foot in a candy shop. It felt like I had entered a magical world. So many vivid colors. So many incredible shapes. So many new flavours. Here some green, blue, yellow, pink, orange, red, purple gumballs, jelly beans or crocodiles with soft white bellies, there rainbow lollipops, striped candy sticks, melting marshmallows... A delight for the senses.

11pt / 17 (Alternate 'R')

SUMMER IS THE SEASON OF STATE FAIRS, and with state fairs comes fair food: corn dogs, fried dough, funnel cake, taffy apples, soft pretzels, onion rings, snow cones, and pink-and-blue bowling-ball-sized puffs of cotton candy. Even if it can reach the size of your head, it is surprisingly the least caloric of the lot. The reason for this is that cotton candy is mostly non-caloric air. The rest, however, is pure sugar. Perversely enough, cotton candy was invented in 1897 by the dentist William Morrison.

8pt / 12

**Sunshine, lollipops and rainbows / Everything that’s wonderful is what I feel when we’re together / Brighter than a lucky penny / When you’re near the rain just disappears, dear / And I feel so fine / Just to know that you are mine / My life is sunshine, lollipops and rainbows That’s how this refrain goes / Come on, join in, everybody / Sunshine, lollipops and rainbows
 – Lesley Gore, 1965**

6pt / 10

Physically, candy is a confection that features sugar as a principal ingredient. Candies are usually made in small pieces. However, the definition of candy also depends upon how people treat the food. Unlike sweet pastries served for a dessert course at the end of a meal, candies are normally eaten casually, often with the fingers, as a snack between meals. Each culture has its own ideas of what constitutes candy rather than dessert. The same food may be a candy in one culture and a dessert in another.

90pt

Wapatoo

40pt / 50

Many root vegetables are believed to have magical properties.

30pt / 36

In Greek mythology, Aphrodite was said to eat beets to retain and enhance her beauty.

20pt / 25

Root vegetables are key to a healthy plant-based diet. They are a great source of fibre, antioxidant, anti-inflammatory vitamins, carbohydrates, minerals and nutrients.

18pt / 23 (Alternate Looped 'k')

***Malanga, taro, eddoe* are the most common of the many names given to this plant. It is also called *tales* in Java, *oah* in Hokkien, *cocoyam* in Ghana, *taro* in Tahiti, *ndalo* in Fiji, *talo* in Samoa, *gabi* in the Philippines, *colcas* in Arabic, *kolokasi* or *kolokas* in Cyprus, *kalo* in Hawaii and *amateke* in Rwanda.**

14pt / 20

Is there such a thing as a potato peel pie? In *The Guernsey Literary and Potato Peel Pie Society*, one of the members of the literary group comes up with such a recipe when food runs scarce on the island. It is served at the group's meetings and becomes a joke amongst the members. Only briefly mentioned in the novel, many fans have been trying to make their own interpretation, for better or for worse.

11pt / 17

During one of his journeys on Earth, Zeus saw and seduced a lovely woman on the beach. Ashen hair, with green shades, her name was Cynara. He brought her on Mount Olympus but Cynara was sad. She felt alone and she missed home. Her feelings became unbearable, and she decided to travel back to Earth to visit her family and her beloved homeland. Zeus discovered what she did and punished her: he turned her into a plant, beautiful and strong like she was, the artichoke, which scientific name is *Cynara Cardunculus*.

8pt / 12

In the episode *The Great Vegetable Rebellion - On another planet* of the 1960s television series *Lost in Space* (season 3 episode 23), Dr. Smith is threatened and accused of murder by a giant intelligent carrot after he plucked a flower. Millions of American children feared carrots after this episode was broadcast... and also ran around the house waving their arms shouting "*Moisture! Moisture! I need moisture!*" whenever they were thirsty!

6pt / 10

FEBRUARY IS NATIONAL SWEET POTATO MONTH!
Seems natural, doesn't it, that the same month we celebrate love and romance is also National Sweet Potato Month? This healthy root vegetable is easy to adore, offering a rich abundance of Vitamin A, a significant amount of Vitamin C, and enough fiber and complex carbohydrates to help stabilize blood sugar levels and lower insulin resistance.

90pt

Crunchy

40pt / 50

“Never eat potato chips without first opening the packet!” — A.T.H.

30pt / 36

I don't know, I love them all, but I think sour cream and onion is my favorite chip flavour.

20pt / 25 (Alternate Simplified 'Q')

And also paprika, roasted chicken, lime, bacon, dill pickle, salt & pepper, sweet onion, ranch, cheddar & sour cream, spicy jalapeño, BBQ, ham, salt & vinegar, cheese or maybe just original...

18pt / 23

It doesn't matter whether you call them *chips* or *crisps*, they're one of the most popular snack foods in the world. How popular? According to *the Association*, the average American eats around four pounds of them each and every year, and in 2011, that added up to 1.5 billion pounds of potato chips.

14pt / 20

The popular tale of the invention of the potato chip is that *in 1853, New York chef George Crum served up a meal for Cornelius Vanderbilt, who sent it back to the kitchen because the fries were too thick. In response, Crum fried up some super-thin potato shavings and sent those back out, because some people just don't like criticism.* As great a story as it may be, none of it is true!! The facts don't add up.

11pt / 17

Herman Lay was one of the first people to make potato chips into a commercial endeavor. His product got a major boost in popularity thanks to a bizarre claim. Whispered rumors claimed the chips had a certain aphrodisiac quality, and that's not the kind of rumor an enterprising salesman would try to squash. The belief in potato's mystical, magical nature went back to 18th century Europe. It was thought to be an aphrodisiac and to have the power to cure leprosy, which might be the strangest combination of superpowers yet.

8pt / 12

In the beginning, the potatoes were fried in lard instead of oil. This major change in the chip recipe was sponsored by *Al Capone*. In 1927, when former prizefighter *Leonard Japp* turned to snack food, he switched to frying potato chips in oil. *Al Capone* realized they would be perfect for his Prohibition-era speakeasies and that is how Japp climbed the ladder of success, opened factories to produce the number of chips Capone needed. His oil-fried chips became hugely popular and changed the way we now make chips.

6pt / 10 (Alternate Ampersand)

Flavored potato chips aren't just a given, they can be downright bizarre. Pretty much anything and everything has been put on a potato chip, but before the 1950s, it was plain or nothing. Customers even had to add the salt themselves. That wouldn't do for *Joe Spud* Murphy, founder of Tayto. He called plain chips *insipid*, and set out to develop a manufacturing process that would allow them to flavor chips. Ever since, the snack world didn't look back. Tayto's first flavors are still the most popular today: cheese & onion, and salt & vinegar.

90pt

Vinaigrette

40pt / 50

Salad dressings
include French,
Italian, Russian...

30pt / 36 (Reverse Left Quotes)

“If a cook makes a mistake, he covers it with some sauce and says it is a new recipe.” P.Bocuse

20pt / 25

A condiment is a supplemental food, that is added to some foods to impart a particular flavor, enhance its flavor, or to complement the dish but can not stand alone as a dish.

18pt / 23

Tabasco® sauce is a hot sauce made exclusively from tabasco peppers, vinegar, and salt. It is mostly used to enhance the dishes of Tex-Mex cuisine or in the preparation of steak tartare. It is also a key ingredient in some cocktails recipe, such as Bloody Mary, Bloody Cæsar or Rabid Dog (*Wściekły Pies* in its Polish name).

14pt / 20

Marmite is a sticky, dark brown food paste with a distinctive, powerful flavour, made from yeast extract, a by-product of beer brewing. This distinctive taste is represented in the marketing slogan: *Love it or hate it*. Such is its prominence in British popular culture that the product's name is often used as a metaphor for something that is an acquired taste or tends to polarise opinions.

11pt / 17

HOME-MADE MAYONNAISE: Combine egg yolk, lemon juice, vinegar, mustard, and ½ teaspoon salt in medium bowl. Whisk until blended and bright yellow, about 30 seconds. Using ¼ teaspoon measure and whisking constantly, add ¼ cup oil to yolk mixture, a few drops at a time, about 4 minutes. Gradually add remaining ½ cup oil in very slow thin stream, whisking constantly, until mayonnaise is thick, about 8 minutes (mayonnaise will be lighter in color). Cover and chill. Can be made up to 2 days ahead. Keep chilled.

8pt / 12

What your favorite condiment reveals about your personality. A survey commissioned by *The Association for Dressings and Sauces* reveals some interesting facts about consumers and condiment sauces. In this survey of 1,000 Americans, salsa and ketchup tied for the favorite condiment with mayonnaise, salad dressing and barbecue sauce close behind. Find out what your favorite condiment sauce says about you!

6pt / 10

Mustard is the condiment that truly ties everyone together—among those surveyed, there are few significant differences in mustard liking among geographic or gender lines. Mustard usage is strongest among consumers age 35 to 64 and it also favored by those who consider themselves ambitious, self-disciplined and family-oriented. Mustard lovers also rate themselves as more shy than any other condiment-favoring group.

90pt

Soft drinks

40pt / 50 (Alternate Flat '2')

A 12-ounce can of soda contains 40g of sugar on average.

30pt / 36

Drinking an occasional soda now and again can be a pleasant, refreshing treat.

20pt / 25

Carbonated drinks are beverages that contain dissolved carbon dioxide. The dissolution of CO₂ in a liquid gives rise to *fizz* or *effervescence*. This phenomenon is visible as small bubbles.

18pt / 23

The pharmacist John Stith Pemberton invented *Coke* as a patent medicine. In the late 19th century, drugstore soda fountains were popular in the United States due to the belief that carbonated water was good for the health. The drink was sold as a cure for morphine addiction, indigestion, nerve disorders, headaches, and impotence.

14pt / 20 (Alternate Schoolbook 'y')

While the term “*soft drink*” is commonly used in product labeling and on restaurant menus, in many countries these drinks are more commonly referred to by regional names, including *carbonated drink*, *cool drink*, *cold drink*, *fizzy drink*, *fizzy juice*, *lolly water*, *pop*, *seltzer*, *soda*, *coke*, *soda pop*, *tonic*, and *mineral*. Due to the high sugar content in typical soft drinks, they may also be called *sugary drinks*.

11pt / 17

When life gives you lemons, make lemonade.

This proverbial phrase is used to encourage optimism and a positive can-do attitude in the face of adversity or misfortune. Lemons suggest sourness or difficulty in life; making lemonade is turning them into something positive or desirable. While the phrase was initially coined by the writer Elbert Hubbard in a 1915 obituary for dwarf actor Marshall P. Wilder, many authors and poets have then written their own variation of the phrase.

8pt / 12

He was chugging brown pop from a can Jack had handed him while he stuffed nacho cheese crackers in his face. I was glad to see he looked lots better, almost completely like himself, which proves crackers and brown pop really are health foods.
(Extract from the novel *Hunted*, by P.C. Cast.)

6pt / 10

In 1767, Englishman Joseph Priestley first discovered a method of infusing water with carbon dioxide to make carbonated water. His invention of carbonated water (also known as soda water) is the major and defining component of most soft drinks. Priestley found that water treated in this manner had a pleasant taste, and he offered it to his friends as a refreshing drink. In 1772, he published a paper entitled *Impregnating Water with Fixed Air* in which he describes dripping *oil of vitriol* (or sulfuric acid as it is now called) onto chalk to produce carbon dioxide gas, and encouraging the gas to dissolve into an agitated bowl of water.

Doyle Open Type Features

Case Specific Punctuation

(||) / [\] { | } < ! >
 ¡ ¿ « • » < • > ——— @

(cat) → (CAT)

Superscript / Subscript

+ -= () 0123456789
 0123456789 + -= ()

$10^2 \times 9^{(3+5)}$

Automatic Fractions

1/4 → ¼

0123456789 / 0123456789

Ligatures

fi ff fj fk fl fb fh
 ffi ffl fí fī fh fl'

Muffins

Doyle Open Type Features

Stylistic Set 01 - Serpentine 'S'

S → **S** **SAUSAGES** → **SAUSAGES**

Stylistic Set 02 - Alternate Uppercase 'R'

R → **R** **HAMBURGER** → **HAMBURGER**

Stylistic Set 03 - 'Et' ampersand

& → **&** **Fish & Chips** → **Fish & Chips**

Stylistic Set 06 - Simplified 'Q'

Q → **Q** **QUICHE** → **QUICHE**

Stylistic Set 07 - Flat '2'

2 → **2** **\$12.99** → **\$12.99**

Stylistic Set 08 - Reverse Quotes

“ → **“** **‘Fettiglich’** → **‘Fettiglich’**

Doyle Italic Specific Open Type Features

Stylistic Set 04 - Looped 'k'

k → *k* *Mack*erel → *Mack*erel

Stylistic Set 05 - Schoolbook 'y'

y → *y* *May*onnaise → *May*onnaise

Ligatures

fi fj fk fl fb fh gy gj *Caulif*lower
fí fī fh fl' gý ğy ğj

Languages

ISO 8859-1 / Latin1

Afrikaans, Albanian, Basque, Breton, Catalan, Catalan, Corsican, Czech, Danish, Dutch, English (UK and US), Estonian, Faroese, Finnish, French, Galician, German, Hungarian, Icelandic, Indonesian, Irish, Irish (new orthography), Italian, Latin (basic classical orthography), Leonese, Luxembourgish (basic classical orthography), Malay, Manx, Māori, Norwegian (Bokmål and Nynorsk), Occitan, Portuguese, Rhaeto-Romanic, Scottish Gaelic, Spanish, Swahili, Swedish, Turkish, Walloon, Welsh

ISO 8859-2 / Latin2

Bosnian, Croatian, Czech, German, Hungarian, Polish, Romanian, Serbian (when in the Latin script), Slovak, Slovene, Upper Sorbian, and Lower Sorbian

ISO 8859-3 / Latin3

Esperanto, Maltese, Turkish

ISO 8859-4 / Latin4

Estonian, Latvian, Lithuanian, Greenlandic, Sami

ISO 8859-9 / Latin5

Turkish

ISO 8859-10 / Latin6

Nordic languages

ISO 8859-13 / Latin7

Baltic languages

ISO 8859-15 / Latin9

Afrikaans, Albanian, Breton, Catalan, Danish, Dutch[b], English (US and modern British), Estonian, Faroese, Finnish, French, Galician, German, Icelandic, Irish (New orthography), Italian, Kurdish (Unified Alphabet), Latin (basic classical orthography), Luxembourgish (basic classical orthography), Malay (Rumi script), Norwegian (Bokmål and Nynorsk), Occitan, Portuguese (European and Brazilian), Rhaeto-Romanic, Scottish Gaelic, Scots, Spanish, Swahili, Swedish, Tagalog, Walloon

ISO 8859-16 / Latin10

Albanian, Croatian, French, German, Hungarian, Irish Gaelic (new orthography), Italian, Polish, Romanian, Serbian, Slovenian

File formats

Desktop: OTF

Web: WOFF, TTF, EOT

App: OTF

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Sharp Type is a digital typeface foundry based in New York City. The foundry produces custom & retail typefaces for print, digital, environmental design, brands, corporations, and publications.

Sharp Type designs typefaces with utility and beauty for the modern era.