

# Spaghetype

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**Pétanque**

**MONSTERA**

**Scorpione**

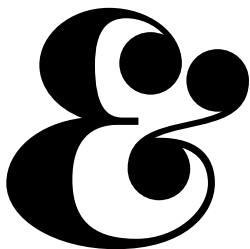
**MAYONNAISE**

**GIBOULA**

Spaghetype is a type foundry created by Pauline Fourest, to do for graphic design what tomato sauce does for pasta.

Pauline Fourest is a French type designer with Italian origins, based in the Netherlands. A lifelong drawer, she studied printed visual communication design at Estienne, before graduating from EsadType in 2017, and eventually TypeMedia in 2024.

# Pétanque



Pétanque is a display sans serif with rational geometry and irrational pizzazz. Its distinctive feature is playing with the exact same circle on lowercase and uppercase letters, as well as on diacritic and punctuation marks. Taking cues from the early experimental stages of Fat Faces (Robert Thorne & William Thorowgood circa 1820), Pétanque characters are drawn so all the balls fit in a fun yet judicious way.

Version 0.1  
1 style

Sans serif  
High contrast  
Latin Plus Underware character set  
432 characters

**Parthenogenesis  
Interdependence  
Autobiographical  
Supernaturalism  
Undemonstrative  
Somnambulating  
Internationalises**

Regardless

Improperly

Overtraded

Bartenders

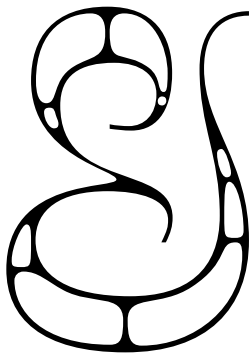
Decorticate

kings  
Unzip  
Atypic

**Spaghetti is a long, thin, solid, cylindrical pasta. It is a staple food of traditional Italian cuisine. Like other pasta, spaghetti is made of milled wheat, water, and sometimes enriched with vitamins and minerals. Italian spaghetti is typically made from durum-wheat semolina. Usually the pasta is white because refined flour is used, but whole wheat flour may be added. Spaghettoni is a thicker form of spaghetti, while spaghettini is a thinner form. Capellini is a very thin spaghetti, while vermicelli refers to intermediate thicknesses. Originally, spaghetti was notably long, but shorter lengths gained in popularity during the latter half of the 20th century and now it is most commonly available in 25–30 cm (10–12 in) lengths. A**



# MONSTERA



Monstera was originally designed under the tropics, with the desire to make something Art Nouveau and inspired by the lush jungle that surrounded me. Even though Monstera is very psychedelic, no drugs were involved in the making of this typeface.

Version 1.0  
Variable Font  
1 style + 3 texture styles

Unicase  
High Contrast  
Latin-1 character set  
203 characters



DECONSTRUCTION

TRANSPORTABLE

CONFIGURABILITY

SUPERIMPOSITION

PROSPEROUS

SUPERMARKETS

CONFETTIERIES

MICROPROCESSOR

BIOMOLECULAR

DEMOCRATIZATION

CONSTITUTIONAL

GEOMETRICALLY

BIOMOLECULAR

BIOMOLECULAR

MONSTRALOGY

PROGROSSION

RECONSTRUCTION

DISEMBARRASSES

ASTROLOGICALGY

MICROPROCESSOR

BAROLOSONGY

SOMNAMBULANCES

TRANSITIONALLY

SUPERBURNING

ORPHANOUSNESS

DELEGATION

CONCENTRATIONS

APPOGETICALLY

1 2 3 4 5 6 7 8 9 0

A B C D E F G H I J

K L M N O P Q R S

T U V W X Y Z

[ ] ^ \_ ` { | } ~

BIOLOGICAL

MUSKETEER

FRANKFURT

BANQUETE

BEERCOKE

QZMYSRQ

BRNRSS

KYRQZM

QZMYSR

SPQR

E E E C R A I S E S

U I R C R O S S E I A

F O R I G O R R I G Y

E R S I G A I C I A C

A U I R C S U I R E S



KMIS

NIORRE

SERVA

P R S T E

C H S Z

G R O L

BIGES

SEWIS

RIGES

ERISEO

PRICE

SISAL

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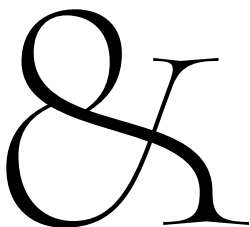
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# Scorpione

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After two display type families, Giboula and Mayonnaise, Spaghetype was missing a text typeface, which should be highly readable while keeping a classic Italian and insolent atmosphere. Scorpione is almost hand-drawn, with its long serifs and audacious lowercases, design inspiration from the work of Carol Twombly and Aldo Novarese. Scorpione was designed for iconic text.

Version 1.0  
5 styles

Translation contrast  
High contrast  
Latin Plus character set  
446 characters

**Markswoman  
Westernmost  
Frontiersman  
Pumpkinseed  
Vertiginously  
Irreplevisable  
Candidatures**

Overbalanced  
Denouements  
Introductorily  
Matchmaking  
Asymmetrical  
Reassessment  
Condensation

Whoremasters  
Spokeswoman  
Topographical  
Confoundedly  
Discriminative  
Bombardment  
Numerologists

Extemporizing  
Dumbfounded  
Acquaintances  
Republicanism  
Vaingloriously  
Overoptimistic  
Commercialise

Harmonisation  
Daguerreotype  
Loughborough  
Petrochemicals  
Terminological  
Dematerialised  
Hypothetically

Candling

Unhooks

Pulverize

Summon

Braggart



Lessened  
Crampon  
Foretaste  
Kilobytes  
Muggiest

Enfeeble

Illumined

Quebecer

Rotisserie

Spoonbill

Maladroit

Operators

Dandified

Hanseatic

Cityscape

**Arils**

**Blab**

**Vigil**

Sark

Fruit

Toys

Slow

Frizz

Drug

Errol

Buzzz

Gary

Dials

Issue

Pricy



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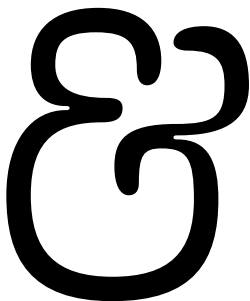
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# MAYONNAISE

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Mayonnaise is silky smooth, with a strong personality. A rounded display type family with nine styles, also in three dimensions, inspired by the 1914 «Specimen de caractères pour affiches Olliere & Cie». Mayonnaise's strong curves and generous weights will suit every powerful title. Perfect for sandwiches, fries, or devilled eggs.

Version 1.0  
Variable font  
5 styles + 4 texture styles (from A to Z)

Rounded sans serif  
Low contrast  
Basic Latin character set  
194 characters

**Physiotherapeutic  
Overspecialisation  
Preternaturalness  
Scandalmongering  
Compartmentalize  
Undernourishment  
Photomicrography**



**Interdependencies**

**Disproportionately**

**Counterchallenged**

**Institutionalization**

**Undernourishment**

**Congregationalism**

**Kirkcudbrightshire**

Dispassionateness  
Sibilance Elaborate  
Limeade Gracefully  
Makeshift Belauing  
Desiccating Ettrick  
Segregate Ficklest  
Counterproductive

Anaesthesiologists

Untrustworthiness

Incomprehensibility

Dishonourableness

Internationalization

Indeterminateness

Obstreperousness

Distrains Acclimate  
Cord Invertebrates  
Residuum Britannia  
Hold Amortizement  
Worsens Exception  
Hectare Sommelier  
Diameter Stingingly

UNSUBSTANTIATED

METEMPSYCHOSES

HYPERVENTILATION

PHOTOSENSITISING

QUINTESENTIALLY

VASOCONSTRICTOR

PSYCHOTHERAPIST

SUPERSATURATING

DEMINERALIZATION

CONVENTIONALIZED

KINAESTHETICALLY

VASOCONSTRICTOR

ANTHROPOCENTRIC

DEFENSELESSNESS

**Escapement**

**Perplexingly**

**Occupations**

**Sensualistic**

**Evangelising**

**Accountable**  
**Nuncupating**  
**Endomorphs**  
**Recalcitrant**  
**Deductibility**



Interregnum

Unhesitating

Phylacteries

Ammoniated

Aggressively

Showboating

Suggestively

Oversupplied

Perfumeries

Deregulating

Reverentially

Disciplinarian

Individualities

Michelangelo

Transshipping

COMPLAINED

SYMBOLIZES

MEVAGISSEY

SWALLOWING

COLCHESTER

SERVICEMAN

OVEREXTEND

PAPPIEMENTO

ILLOCUTIONS

HOSPITALIZE

**Dicing**

**Plumb**

**Aligns**

virility

sister

cooped

Sweat

Beans

Triune



Swilled

Blares

Wallow

Ammo

Crania

GOOKS

REVUE

VEGAN

LODES

ZESTY

AVERT

LATCH

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ÿabcdefghijklmnopqrstuvwxyzàáâãäåæçèéêëìíîïþðóôõöøùúûüý`´  
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ÿabcdefghijklmnopqrstuvwxyzàáâãäåæçèéêëìíîïþðóôõöøùúûüý`´  
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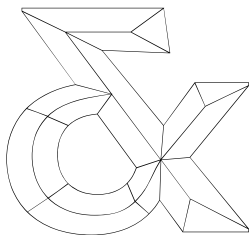
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QWERTYUIOPASDFGHJKLZXCVBNM

QWERTYUIOPASDFGHJKLZXCVBNM

# GIBOULA



Giboula is an incised typeface family based on the «Soirée Giboula» custom lettering: the very best and worst of electro, techno, edm, drum'n'bass on live at the gambetta club, the last night club in Paris where everything can happen. Like a «Let it go» hardstyle remix! It is a sense of freedom, the simple joy of dancing on loud music and going crazy all night long. Giboula embodies this state of mind, with a lot of alternates, in an illustrative, versatile, geometric and vernacular way. Giboula Crystal is a new color style, 3 years later Giboula's first launch, an homage to stone cutting with an icy touch. Perfect for sparkling titles!

#### Version 1.5

1 style + 5 texture styles (from A to Z, numbers and punctuation)

Unicase

Low contrast

Latin Plus character set

485 characters

WINDSCREENS

CHIPPENDALE

INCOMMODES

COUNTERSUNK

JUDGMENTAL

OVERDEVELOP

BLOMSBURY

ALBATROSSES

DISABLEMENT

INTONATIONS

OBSERVANTLY

EVACUATIONS

AFICIONADOS

EPITOMIZING

CHEESIET

BLINKED

STONIEST

GOLGERS

WEAKENS

MARRAUD

DOWABLE

TORMENT

GODSEND

REUUIIFY

**DAN**

**JEEP**

**TOPS**



DISC

GOES

BEEF

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THANK YOU

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