

PANFORTE SANS PRO

FOLLOW YOUR HEART RITERING A GPS ALONG

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Feel free to contact us for further enquiries.

mailto: info@zetafonts.com

ABOUT PANFORTE PRO FONT



WHO DID IT?

Panforte Pro was designed by **Debora Manetti** (typeface design) with **Cosimo Lorenzo Pancini** (additional Open Type features and character sets) and **Francesco Canovaro** (supervision).

HOW WAS IT BORN?

Panforte was developed by Debora Manetti as part of her personal research work in hand drawn characters with a vernacular look and feel that can work properly as text fonts at small point sizes and on the web.

As in her previous **Sala de Fiestas**, the aim was to create an informal sans-serif that allows typesetting of text in a space saving but highly readable way.

Its grungy, handmade characteristics are visible at medium and high point sizes but do not impact the effect of the font when set in text.

WHERE DOES THE NAME COME FROM?

Panforte is a traditional Italian dessert containing fruits and nuts, and resembles fruitcake or Lebkuchen. It may date back to 13th century Siena, in Italy's Tuscany region. Documents from 1205 show that panforte was paid to the monks and nuns of a local monastery as a tax or tithe which was due on the seventh of February that year. Literally, panforte means "strong bread" which refers to the spicy flavour.

The original name of panforte was "panpepato" (peppered bread), due to the strong pepper used in the cake.

There are references to the Crusaders carrying panforte, a durable confection, with them on their quests, and to the use of panforte in surviving sieges.

The process of making panforte is fairly simple. Sugar is dissolved in honey and various nuts, fruits and spices are mixed together with Rour. The entire mixture is baked in a shallow pan. The finished cake is dusted with icing sugar. Commercially produced panforte often have a band of rice-paper around the edge.

OPEN TYPE FEATURES

Panforte has been created with a set of proper small case characters and alternate oldstyle numerals that are accessible through the OpenType menu of your design software

SMALL CASE \rightarrow SMALL CASE 123456789 \rightarrow 123456789

REALLY HANDMADE LOOK

To keep the hand drawn quality of the font, Open Type ligatures are employed so that double letters are replaced by an appropriate variant form:

SS VV -> SS VV

This feature applies to both uppercase and lowercase pairs and can be switched off by unchecking the "standard ligatures" option in your design software.

oo ss ff ee → oo ss ff ee

LIGATURE DINGBATS

All versions of Panforte include some ligature dingbats, accessible by typing the corresponding seugence of characters.

	line	
×	crossed line	- 0 -
	dotted line	- X -
\rightarrow	right arrow	>
>>→	right feathered arrow	> >
←	left arrow	<
←	left feathered arrow	< <
00000 5	hipster fleuron	000
	hipster crossed arrows	> <

Unwanted ligature dingbats can be switched off by unchecking the "standard ligatures" option in your design software.



LIGHT abcdefghijklmnopqrstuvwxyz

ABCDEFGHIJKLMNOPQRSTUVWXYZ

0123456789 ;.,?!\$%&/{[(=^*#@)]}

LIGHT ITALIC abcdefghijklmnopgrstuvwxyz

ABCDEFGHIJKLMNOPQRSTUVWXYZ

0123456789 ;.,?!\$%&/{[(=^*#@)]}

regular abcdefghijklmnopqrstuvwxuz

ABCDEFGHIJKLMNOPQRSTUVWXYZ

0123456789 ;.,?!\$%&/{[(=^**#@)]}

ITALIC abcdefghijklmnopqrstuvwxyz

ABCDEFGHIJKLMNOPQRSTUVWXYZ

0123456789 ;.,?!\$%&/{[(=^*#@)]}

BOLD abcdefghijklmnopqrstuvwxyz

ABCDEFGHIJKLMNOPQRSTUVWXYZ

0123456789 ;.,?!\$%&/{[(=^°*#@)]}

BOLD ITALIC abcdefghijklmnopqrstuvwxyz

ABCDEFGHIJKLMNOPQRSTUVWXYZ

0123456789 ;.,?!\$%&/{[(=^°*#@)]}

HIPSTER TITLING

abcdefghijklmnopgrstuwxyz ABCDEFGHIJKLMNOPQRSTUVWXYZ 0123456789;,,?!\$%&/{[(=^°*#@)]}

SOME LOVINGLY HANDCRAFTED CHARACTERS



FULL CHARACTER
SETS APPLY TO
LIGHT, REGULAR &
BOLD IN ROMAN
& ITALIC - ALL
OTHER WEIGHTS
CONTAIN SUB
SETS.

ALL CONTAIN THE SAME LANGUAGE RANGE.

LATIN UPPERCASE LOWERCASE

ABCDEFGHIJKLMNOPQRSTUVWXYZ abcdefghijklmnopqrstuvwxyz

SMALL CASE

ABCDEFGHIJKLMNOPQRSTUVWXYZ

NUMERALS & OLDSTYLE NUMERALS

1234567890 1234567890

LIGATURES

β& fi fi ff ffi ffi ij æœ ÆŒ BB CC DD EE FF GG LL MM NN OO PP RR SS TT VV ZZ bb cc dd ee ff gg ll mm nn ss tt vv zz

PUNCTUATION & SYMBOLS

MATH & CURRENCY

ACCENTED & LANGUAGE LATIN

ÁÀÂÄÄÄÄÄÁÁÆĆĈČĊÇÐĎÐÉÈÊËĒĚĔĘĜĞĠĢĤĦĺÌĨĬĬĬĮĴĶĹĽĿĻŁŃÑ ŇŊŊÓÒŌÖŌŎŐØØŔŘŖŚŜŠŞŞŤŢŦÚÙÛÜŪŮŮŬŰŲŴŴŴŴŴ ÝŶŶŸŹŽÞÁáàâäãāåäąæćĉčċçďðđéèêëēěĕĕęĝŏġĥħſìîïĨĬĮĵķĸĺľŀļ łńñňņnŋóòôöōŏőøøŕřŗśŝšşşßťţŧúùûüūůůűűvŵwŵwýỳŷÿźžżþ

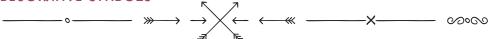
GREEK

ΑΒΓΕΖΗΘΙΚΛΜΝΞΟΠΡΣΤΥΦΧΨ αβγδεζηθικλνξοπροτυφχψως ΆΕΗΙΙΌΥΥΩάξηἱϊόὑϋώϊΰ

CYRILLIC

АБВГҐДЕЖЗИЙКЛМНОПРСТУФХЦЧШЩЪ ЫЬЭЮЯЁЂЃЄЅІЇЈЉЊЋЌЎЏ абвгґдежзийклмнопрстуфхцчшщ ьыъэюяёђ́гєѕії і тыь тісті тыры тісті тыры

DECORATIVE SYMBOLS





PANFORTE COVERS OVER 40 LANGUAGES THAT USE THE LATIN ALPHABET

ÀÁÂÃÄÅĀĀÆÇĆĈĊČĎĐÈÉÊËĒĖĘĚĜĞĠĢĤĦÌſĨĬĬĬĮijIJĴĶĹĽŁŃŅÑŇŊ ÒÓÔŎŌŎŐŒØŔŖŘŚŜŞŠŢŤŦÙÚÛÜŪŪŬŮŰŲŴÝŶŸŹŻŽÞàá âãäåāäąÆçćĉċčďðèéêëēĕėęěĝŏġģĥħìſĨĬĬĬĮijĴķĸĺĮľłńņňnňŋòóôŏöō ŏőœøŕŗřśŝşšṣţťŧùúûüūŭůűűųŵÿýŷźżžþ

FRENCH

La préparation était demandée aux pharmaciens de l'époque, les speziali, et était uniquement destinée aux nobles, aux riches et au clergé, parce qu'elle contenait des fruits confits (orange, cédrat et melon), des amandes et des épices extrêmement coûteuses en ce temps-là.

Au cours de l'Histoire, la recette ne subit pas de modifications substantielles et ses ingrédients restèrent plus ou moins les mêmes, jusqu'en 1879.

CZECH

Perník je sladké pečivo tmavě hnědé barvy, jehož původní receptura se skládala z medu, mouky a pepře. Právě pepř dal vzniknout názvu perník, původně peprník. Postupně se recepty začaly upravovat, nyní je těsto často tvořeno směsí pšeničné a žitné mouky, mléka, vajec, karamelizovaného cukru a medu. Těsto je kořeněno skořicí a zázvorem, občas také hřebíčkem, kardamomem, muškátovým oříškem, anýzem a levandulí.

GREEK

Ο Δίας υπήρξε ανέκαθεν μετεωρολογικός θεός, ελεγκτής της αστραπής, του κεραυνού και της βροχής και επίσης ήταν ο δυνατότερος και σπουδαιότερος θεός όλων των μυθολογικών όντων και θεών.

Ο Θεόκριτος περίπου το 265 Π.Κ.Ε. έγραψε: «Στο ομηρικό έπος της Ιλιάδας έστελνε τους κεραυνούς στους εχθρούς».

GERMAN

Panforte ist ein süßes Gebäck aus Italien. Es ist eine Spezialität der toskanischen Stadt Siena und deren näherer Umgebung. Schon die Römer kannten einen einfachen Honigkuchen, den sie panus mellitus nannten. Aus dem Italien des Mittelalters sind ähnliche Kuchen als melatello, panmielato oder panmelato überliefert. Es handelte sich um eine nahrhafte Speise für den Winter; eine Art Früchtebrot aus Mehl, Äpfeln vund Nüssen.

POLISH

Piernik — twarde ciemnobrązowe ciasto robione z mieszaniny mąki pszennej i żytniej, mleka, jajek, karmelizowanego cukru, miodu, mocno przyprawione cynamonem, imbirem, a czasem także goździkami, kardamonem, gałką muszkatołową, anyżem i lawendą.

Nazwa piernik wywodzi się od staropolskiego słowa "pierny", czyli pieprzny. Pierwszy cech piernikarzy (kichlarzy) w Polsce powstał w Krakowie.

RUSSIAN

Панфорте (Panforte) – это традиционное итальянское лакомство, которое обычно готовят на Рождество.

Представляет собой плотный пряник, коврижку или пирог с миндалем, орехами, сухофруктами и ягодами. Название этого лакомства происходит от италъянских слов «рапе» – «хлеб» и «forte» – «силъный».



GERMAN Victor jagt zwölf Boxkämpfer quer über den großen Sylter Deich

FRENCH Ça: voix ambiguë d'un cœur qui au zéphyr préfère les jattes de kiwis.

SPANISH El veloz murciélago hindú comía feliz cardillo y kiwi: la cigüeña tocaba el saxofón detrás del palenque de paja.

SWEDISH Flygande bäckasiner söka strax hwila på mjuka tuvor.

POLISH Pójdźże, kiń tę chmurność w głąb flaszy!

TURKISH Pijamalı hasta yağız şoföre çabucak güvendi.

LITHUAANIAN Įlinkusi fechtuotojo špaga blykčiodama gręžė apvalų arbūzą.

CZECH Nechť již hříšné saxofony ďáblů rozzvučí síň úděsnými tóny waltzu, tanga a quickstepu.

GREEK Τάχιστη αλώπηξ βαφής ψημένη γη, δρασκελίζει υπέρ νωθρού κυνός

RUSSIAN Разьяренный чтец эгоистично бъёт пятью жердями шустрого фехтовальщика.



PANFORTE LIGHT 13/17 PTS

Panforte is a traditional Italian dessert containing fruits and nuts, and resembles fruitcake or Lebkuchen. It may date back to 13th century Siena, in Italy's Tuscany region. Documents from 1205 show that panforte was paid to the monks and nuns of a local monastery as a tax or tithe which was due on the seventh of February that year. Literally, panforte means "strong bread" which refers to the spicy flavour.

The original name of panforte was "pan-pepato" (peppered bread), due to the strong pepper used in the cake. There are references to the Crusaders carrying panforte, a durable confection, with them on their quests, and to the use of panforte in surviving sieges. The process of making panforte is fairly simple. Sugar is dissolved in honey and various nuts, fruits and spices are mixed together with flour. The entire mixture is baked in a shallow pan. The finished cake is dusted with icing sugar. Commercially produced panforte often have a band of rice-paper around the edge.

Currently there are many shops in Italy producing panforte, each recipe being their jealously guarded interpretation of the original confection and packaged in distinctive wrapping. Usually a small wedge is served with coffee or a dessert wine after a meal, though some enjoy it with their coffee at breakfast.

In Siena—which is regarded by many, if not most inhabitants of that city, as the panforte capital of Italy—it is sometimes said that panforte should properly contain seventeen different ingredients, seventeen being the number of Contrade within the city walls.

PANFORTE REGULAR 13/17 PTS

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PANFORTE BOLD 13/17 PTS

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SMALL CASE & OLDSTYLE NUMERALS 13/17 PTS

PANFORTE IS A TRADITIONAL ITALIAN DESSERT CONTAINING FRUITS AND NUTS, AND RESEMBLES FRUITCAKE OR LEBKUCHEN. IT MAY DATE BACK TO 13TH CENTURY SIENA, IN ITALY'S TUSCANY REGION. DOCUMENTS FROM 1205 SHOW THAT PANFORTE WAS PAID TO THE MONKS AND NUNS OF A LOCAL MONASTERY AS A TAX OR TITHE WHICH WAS DUE ON THE SEVENTH OF FEBRUARY THAT YEAR. LITERALLY, PANFORTE MEANS "STRONG BREAD" WHICH REFERS TO THE SPICY FLAVOUR.



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YEAH! **NOW**YOUCAN

TITLE PROPERLY ALL THOSE HIPSTER VIDEOS YOU MADE

INOVERFORTYLANGUAGES

HANDBAKEDFONTS

MAKE EVERY DAY SO GOOD

Alternates Avoid Character Repetition

Buffo Assetto e Palleggio

Meet mr. Eiffel, a tall passenger

VAISSELE BLANCHE ORNÉE DE MOTS COLORÉS

J'ADORE CETTE MARQUE

LE SERVICE À THÉ ET LES PÔTS HERMÉTIQUES

87.654+ GOOD REASONS TO CALL ZETAFONTS™



3/ΓΕΚΤΡΥΙΦΥΚΑЦ ΜΑ ΨΥΧΟΦΘΟΡΑ ΒΔΕΛΥΓΜΙΑ



OBBUHO OTTIVUAETCA HABOPOM CYXOOPPKTOB, OPEXOB, M3HOMA, TUNOFPAOCKUX YHUBEPCAJIBHBIX

СПИ СПОКОЙНО, МАЛЕНЬКАЯ НАСТЯ

- 0000 -----

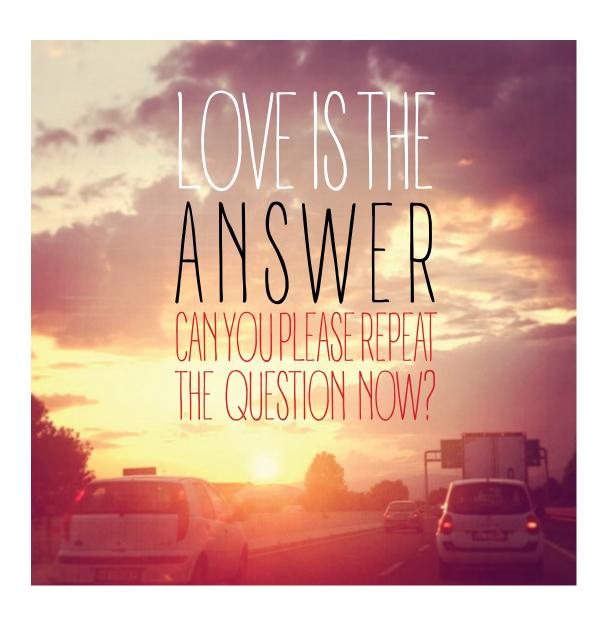








SOMETIMES WHEN I CLOSE MY EYES I CAN'T SEE



THE **PEPPERY** KEYSTROKES



	Char Name	Macintosh	Windows	Weights
ÄÁÀÃÂåäáàãã	Adieresis Aacute Agrave Atilde Acircumflex Aring adiersis aacute agrave atilde	option-u, + A option-e, + A option-`, + A option-i, + A option-i, + A option-`, + A option-u, + a option-e, + a option-`, + a option-n, + a	alt + 0196 alt + 0193 alt + 0192 alt + 0195 alt + 0194 alt + 0197 alt + 0228 alt + 0225 alt + 0224	Ä Ä
â a :E ·E ·E ·e ·e ·e	acircumflex aring Ediersis Eacute Egrave Ecircumflex ediersis eacute egrave	option-i, + a option-`, + a option-u, + shift-E option-e, + shift-E option-`, + shift-E option-i, + shift-E option-u, + e option-e, + e option-`, + e	alt + 0226 alt + 0229 alt + 0203 alt + 0201 alt + 0200 alt + 0202 alt + 0235 alt + 0233	â â â â â â â â â â â â â â â â â â â
ê 	ecircumflex Idiersis Iacute Igrave Icircumflex idiersis iacute igrave	option-i, + e option-u, + shift-l option-e, + shift-l option-`, + shift-l option-i, + shift-l option-u, + i option-e, + i option-`, + i	alt + 0234 alt + 0207 alt + 0205 alt + 0204 alt + 0202 alt + 0239 alt + 0237 alt + 0236	ê ê ê ê ê ê ê ê ê ê ê ê ê ê ê ê ê ê ê
î ÖÓÔÔÔ Ô	icircumRex Odiersis Oacute Ograve Otilde OcircumRex odiersis oacute	option-i, + i option-u, + shift-O option-e, + shift-O option-`, + shift-O option-n, + shift-O option-i, + shift-O option-u, + o option-e, + o	alt + 0238 alt + 0214 alt + 0211 alt + 0210 alt + 0213 alt + 0212 alt + 0246 alt + 0243	î î î î î î î î î î î î î î î î î î î
ò ö ö Ü Ú Ù Ü ü ú	ograve otilde ocircumflex Udiersis Uacute Ugrave Ucircumflex udiersis	option-`, + 0 option-n, + 0 option-i, + 0 option-u, + shift-l option-e, + shift-l option-`, + shift-l option-i, + shift-l option-u, + i option-e, + i	alt + 0242 alt + 0245 alt + 0244 alt + 0220 alt + 0218 alt + 0217 alt + 0219 alt + 0252 alt + 0250	 Ò Ò Ò Ò Ò Ò Ô Õ Õ Õ Õ Õ Õ Ö Ô Ô Ô Ô Ü Ü Ü Ü Ü Ü Ú Ú Ú Ú Ú Ú Ù Ù Ù Ù Û Û Ü Ü Ü Ü Ü Ü
ù û Ÿ ÿ	ugrave ucircumflex Ydieresis ydieresis	option-i, + i option-i, + i option-u + Y option-u + y	alt + 0249 alt + 0251 alt + 0159 alt + 0255	 ù

THE **PEPPERY** KEYSTROKES



	Char Name	Macintosh	Windows	Weights
Ç	Cedillia	shift + opt + C	alt + 0199	Ç Ç Ç Ç Ç
Ç	cedillia	opt + c	alt + 0231	Ç Ç Ç Ç Ç
y I	dotlessi		alt + 0245	
-		shift + option + b	alt + 0134	
†	dagger	opt + t		† † † † † †
‡	dagger double	shift + option + 7	alt + 0189	‡ ‡ ‡ ‡ ‡
A	fi ligature	shift + option + 5		fi fi fi fi fi fi
fl	A ligature	shift + option + 6	JI 0470	A fl A fl A fi
9	ordfeminine	option + 9	alt + 0170	a <i>a</i> a a a
0	ordmasculine	option + 0	alt + 0186	0 0 0 0 0
«	guillemotleft	option + \	alt + 0171	« « « « «
»	guillemotright	shift + option + \	alt + 0187	» » » » »
<	guilsinglleft	shift + option + 3	alt + 0139	< < < < < <
>	guilsinglright	shift + option + 4	alt + 0155	> > > > >
•	bullet	opt + 8	alt + 0149	• • • • •
•	period-centered	shift + option + 9	alt + 0183	
β	sharp s	opt+s	alt + 0223	β β β β β
Ş	z section	option +6	alt + 0167	§ § § § § §
1	paragraph	option +7	alt + 0182	1 1 1 1 1 1 1
¢	cent	opt + 4	alt + 0162	¢ ¢ ¢ ¢ ¢
f	florin	option + f	alt + 0131	f f f f f f
‰	perthousand	shift + option + r	alt + 0137	‰ ‰ ‰ ‰ ‰ ‰
£	sterling	opt + 3	alt + 0163	£ £ £ £ £
¥	yen	option + y	alt + 0165	¥ ¥ ¥ ¥ ¥
0	degree	shift + option + 8	alt + 0186	
€	euro	shift + option + 2	alt + 0164	€ € € € €
0	registered	opt + r	alt + 0174	0 0 0 0 0
©	copyright	opt + g	alt + 0169	© Ø © Ø ©
TM	trademark	opt + 2	alt + 0153	TM TM TM TM TM
Æ	AE	shift + opt + '	alt + 0198	ÆÆÆÆÆ
æ	ae	opt + '	alt + 0230	æ æ æ æ æ
0	O slash	shift + option + o	alt + 0216	0 0 0 0 0 0
Ø	o slash	option + o	alt + 0248	0 0 0 0 0 0
Œ	OE	option + shift + q	alt + 0140	CE
œ	O6	option + q	alt + 0156	œ æ œ æ æ
j	question down	shift + option + /	alt + 0191	3
i	exclam down	option + 1	alt + 0161	i
	ellipsis	option + ;	alt + 0133	
_	en dash	opt + -	alt + 0150	= =
_	em dash	shift + opt + -	alt + 0151	
ш	quote dbl left	opt + [alt + 0147	" " " " " " "
,,	quote dbl right	shift + opt + [alt + 0148	n n n n n n
•	quote sal left	opt +]	alt + 0145	
,			alt + 0146	, , , , , ,
	quote sgl right	shift + opt +]	alt + 0130	
,	quote sgl base	shift + opt + zero		, , , , ,
22	quote dbl base	shift + opt + w	alt + 0132	n n n n n so so



MACINTOSH OSX INSTRUCTIONS

Download the font file archive (.zip) from the site **www.zetafonts.com**, saving it in a folder, then extract the file from the archive with the shell (right clic) or with software (e.g. Winzip).

To install, simply click on the font file to install using System Font Book, or copy the fonts to the "Fonts" folder inside your "Library" folder.

If you want your fonts to be available to applications running in "Classic" mode, copy your fonts in the OS 9.1 System folder in the "Fonts" folder.

Fonts installed in the OS 9.1 System folder will also be available in OSX in classic applications.

THIRD PARTY FONT MANAGEMENT SOFTWARE

If you're using ATM Deluxe, Suitcase, Master Juggler, Font Reserve or some other third party utility, please refer to their instructions.

WINDOWS INSTRUCTIONS

Download the font file archive (.zip) from the site **www.zetafonts.com**, saving it in a folder, then extract the file from the archive with the shell (right clic) or with software (e.g. Winzip).

Open Control Panel and double-click the Fonts folder, then go to the "file" menu and select "Install new font"

Browse to the location where you extracted the .zip file, select and click OK.

OPENTYPE COMMENTS

OpenType fonts (Pro versions) will work with Macintosh OS 8.1 and above with Adobe Type Manager 4.6 or higher. They will work with Microsoft Windows 95 or higher with Adobe Type Manager 4.1 or higher. The OpenType font files are cross-platform compaztible—you can use them on a Macintosh or PC.

NEED HELP?

Contact us: info@zetafonts.com