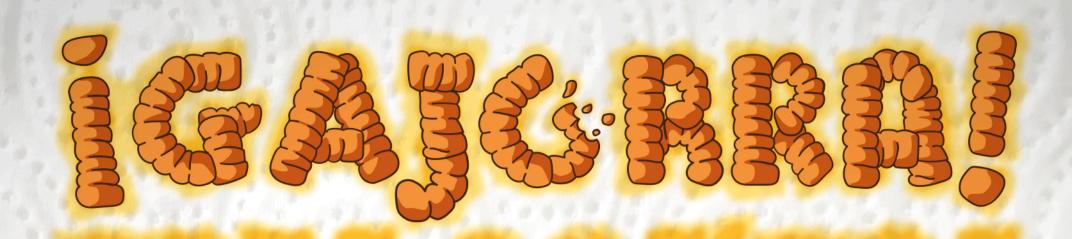
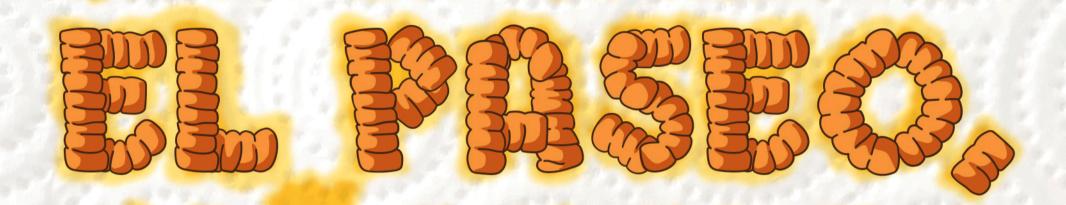
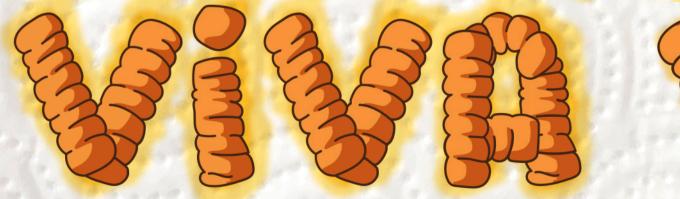
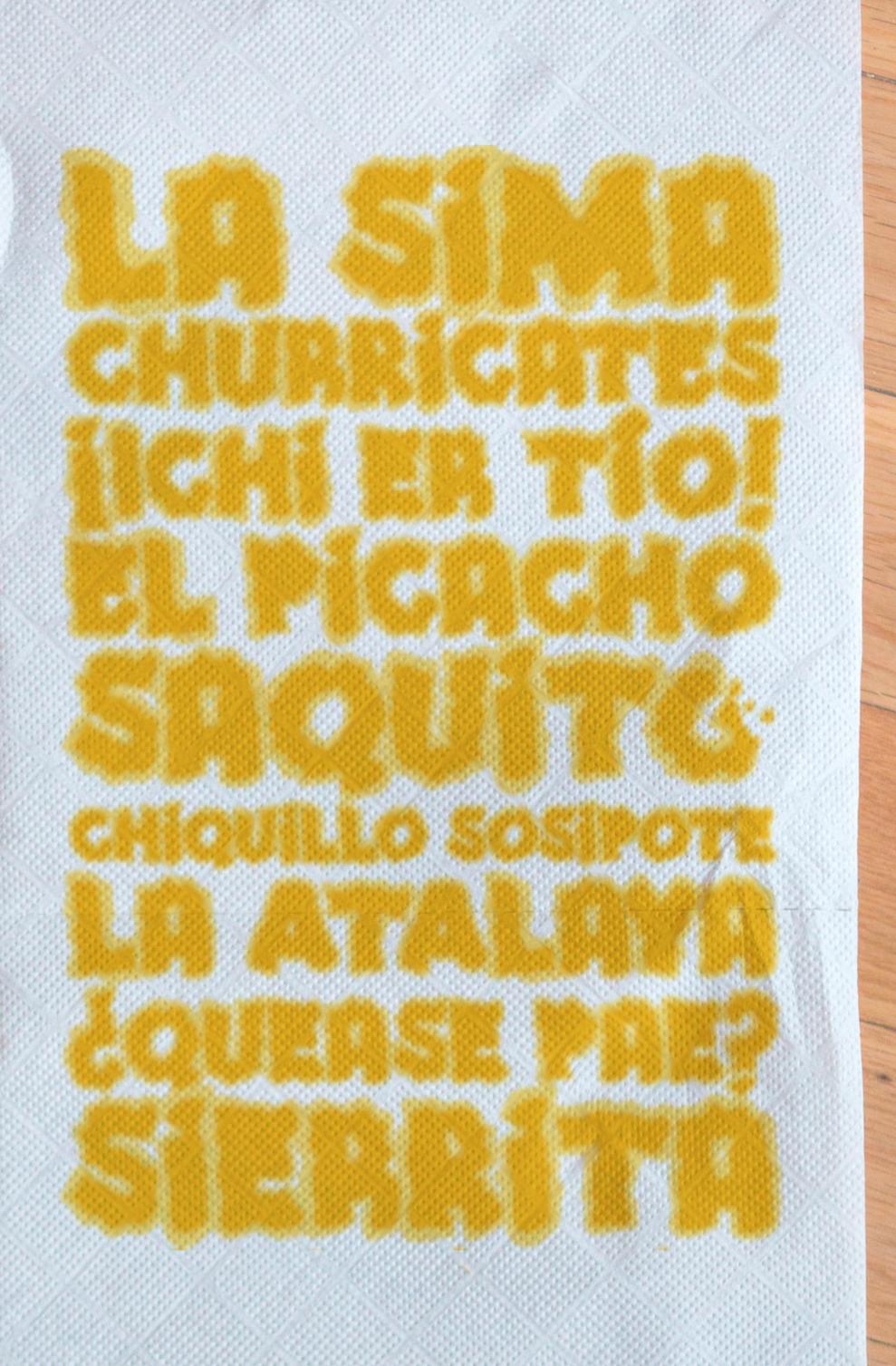
GAJORRA TYPE IS A TYPEFACE WITH LESS future than the flowers of a fair CARRIAGE, BUT MORE FUN THAN JUMP OFF A SLIDE, IT IS DEDICATED TO ONE OF THE MOST WELL-KNOWN AND LOVED DESSERTS BY EGABRENSES, THE GAJORROS. THEY ARE A TRADITIONAL SWEET OF CABRA (CÓRDOBA), AND THEY ARE USUALLY PREPARED IN SEMANA SANTA, ALTHOUGH THERE ARE PEOPLE WHO EAT THEM THROUGHOUT THE YEAR. IT IS A DOUGH THAT IS SPIRALLY SHAPED IN A VERY CURIOUS WAY, THEY ARE FRIED LATER AND THEY ARE VERY RICH. AT THE TECHNICAL LEVEL I WANTED TO LEARN HOW TO USE THE LAYERS AND COLORS IN GLYPHS, PLUS I ALSO COMBINE it below with a variable type that MEANS THE OLIVE OIL OF THESE SWEETS WHEN YOU LEAVE THEM FRESHLY FRIED ON THE KITCHEN PAPER. AS IT IS VARIABLE, IT CAN BE "FRITILLO" OR "FRITANGA", IT DEPENDS ON THE COOKER. DEFINITELY, A VERY CRAZY NONSENSE AND LESS USEFUL FONT THAN A SWEATER IN SUMMER, BUT THAT IS COOL TO PUT IN VALUE THE GREAT TRADITION THAT GAJORROS SUPPOSE IN CABRA. STAY TUNED TO GAJORRA!











GAJORRA TYPE - CARLOS CAMPOS 2020



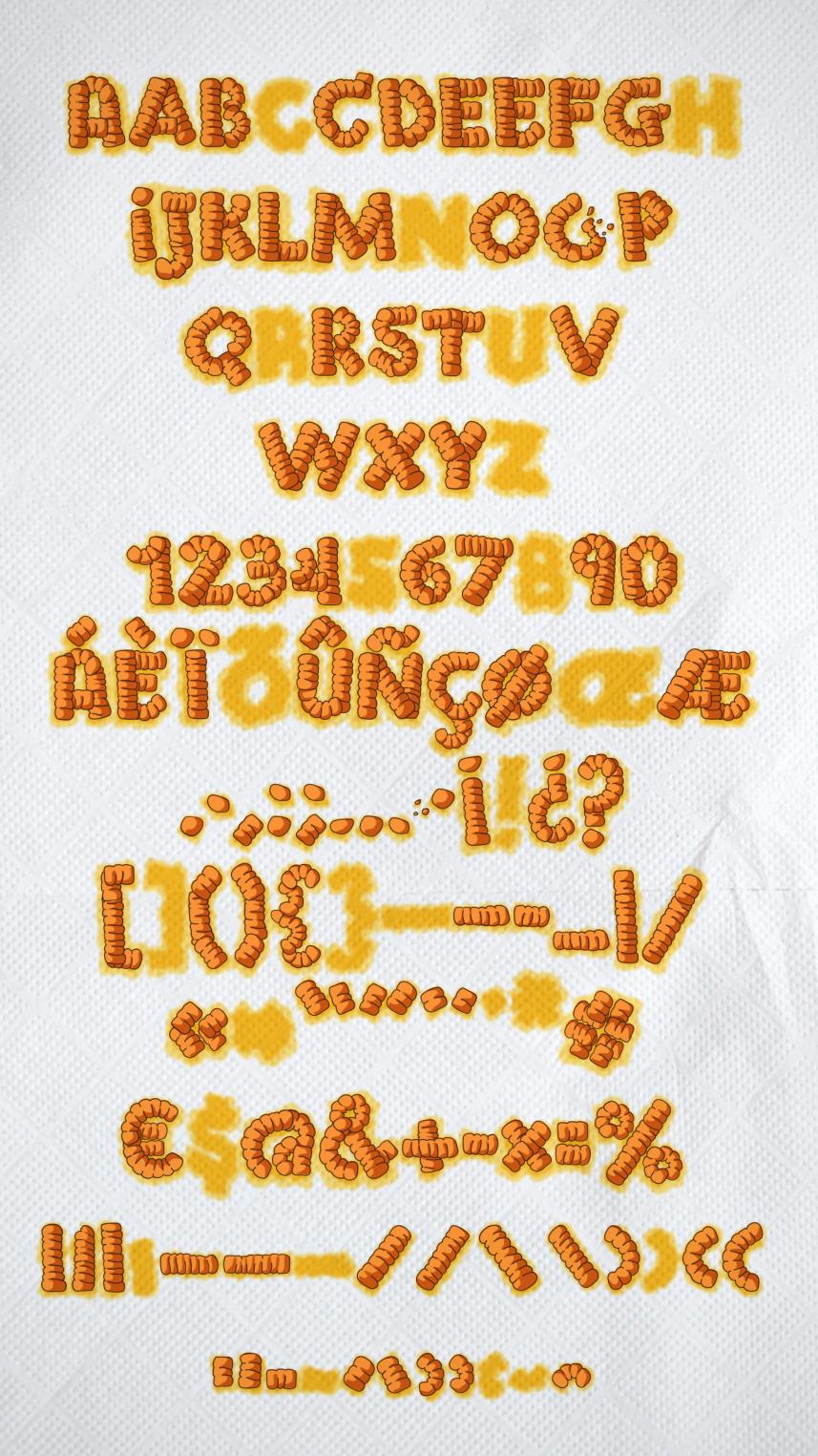
GAJORRA TYPE - CARLOS CAMPOS 2020



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