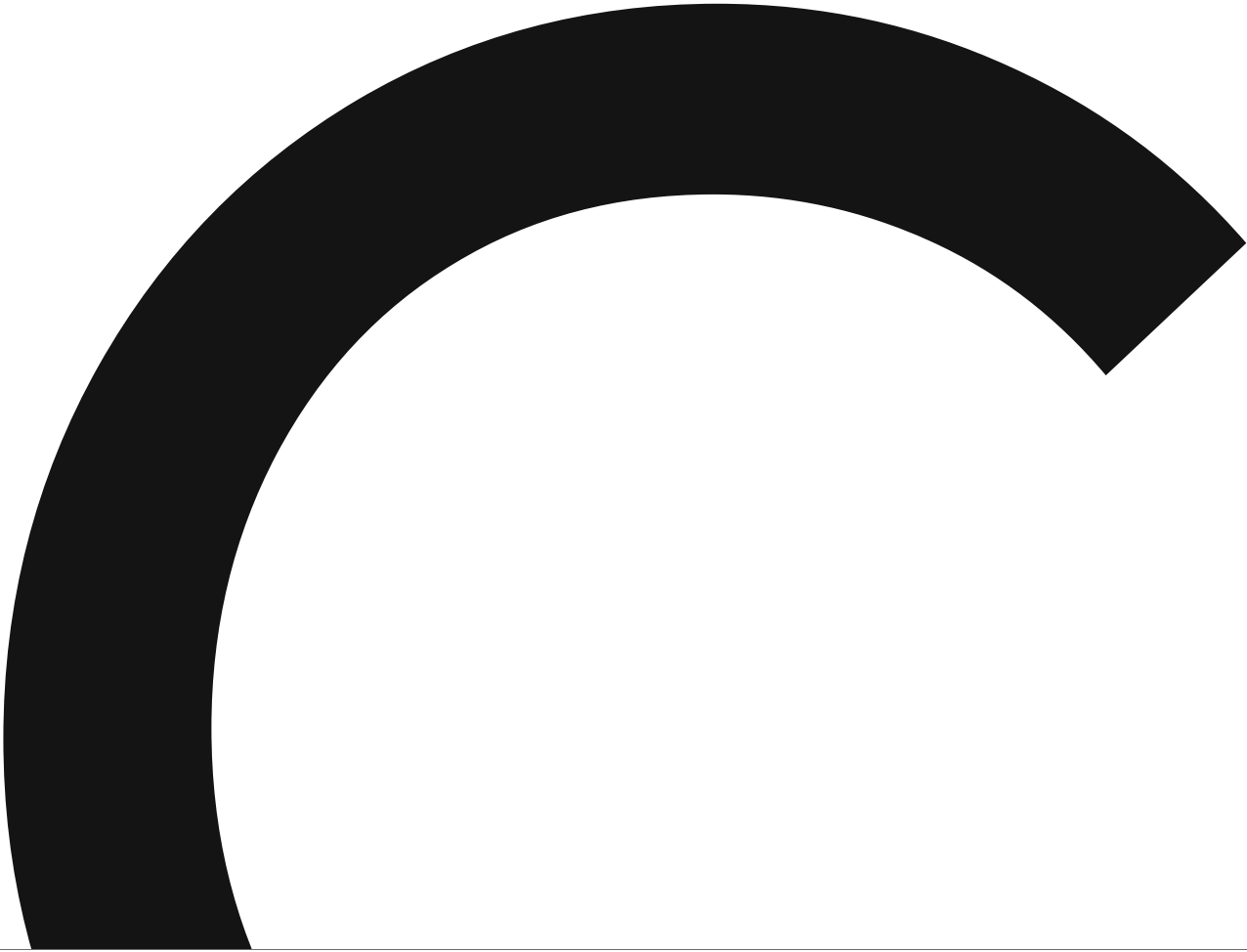




2026

TT Chocolates



Meet TT Chocolates version 3.100! We have updated TypeType's sweetest font: added new subfamilies, glyphs, and features.

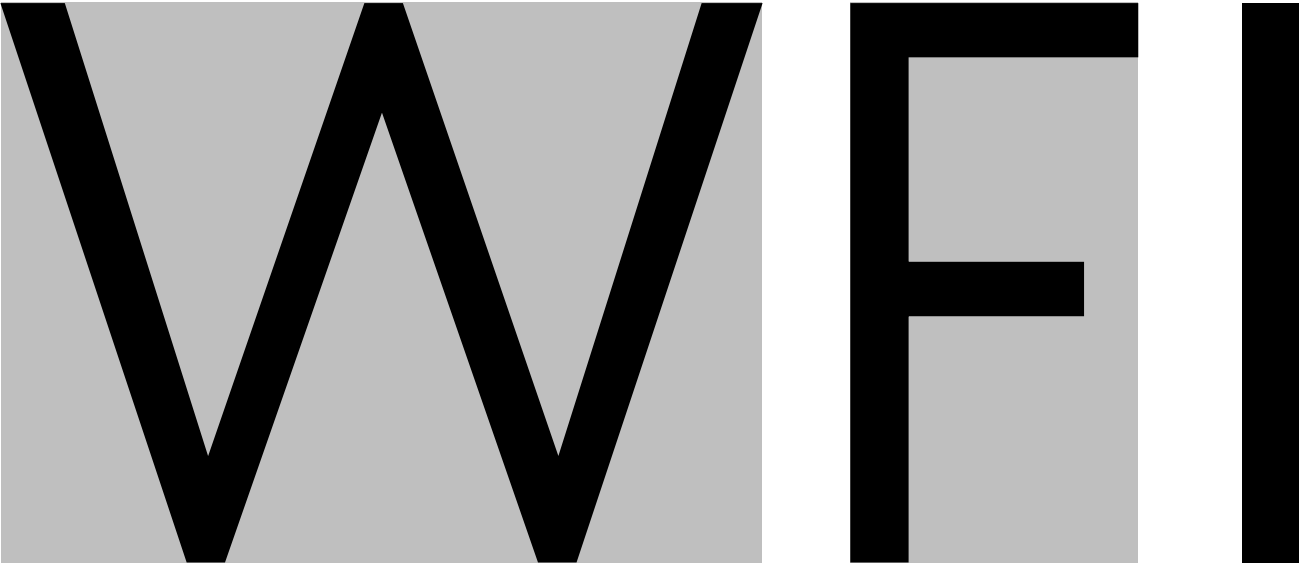
TT Chocolates is an elegant Humanist sans serif with a dense typesetting and balanced, near-classic proportions. It is a font with a pleasant, friendly character that is intuitively perceived as something familiar. Among designers, it has proven itself as the ideal font for confectionery products, but the typeface's scope of application is by no means limited to this.

In 2023, we decided to completely update the font, relying on a large-scale study of the sans serif market. We learned where the trends are heading and what users want, and we perfected TT Chocolates in accordance with this information. In particular, we added a Condensed font style that preserves the authentic proportions of the standard version. At the same time, TT Chocolates Condensed has a more display-oriented character than the main subfamily, allowing you to solve even more design tasks with a single typeface.

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In version 3.100, we added two new subfamilies: Expanded and Extended. The Expanded subfamily turned out very functional: it is wider than the standard one, which draws attention while remaining readable. The Extended one is more display-oriented and suitable for design tasks. It is important to note that TT Chocolates is a proportional sans serif, and this feature is preserved in the new subfamilies. This visually distinguishes the wide font styles from other similar fonts and adds character to the entire family. We also updated the width axis in the variable font in accordance with the new font styles.

An extensive character set, a large number of OpenType features, and stylistic sets allow the font to be used for various tasks. It is equally well-suited for branding and layout design. Thanks to its dynamic forms, TT Chocolates is highly readable in small text, allowing the eye to easily glide along the line. It can also be used on the web thanks to manual TrueType hinting.





TT Chocolates 3.100 includes:

- 57 font styles: 28 uprights, 28 italics, and 1 variable font changing along three axes: width, weight, and slant
- 908 glyphs in each font style
- 33 OpenType features
- Support for over 230 languages

ch

TT Chocolates
Regular 620 pt

AaBbCcDdEeFfGgHhIi
JjKkLlMmNnOoPpQqRr
SsTtUuVvWwXxYyZz
0123456789 @#\$%&*!?
абвгдеёжз + ĺăťĵň

TT Chocolates Condensed
Regular 48 pt

AaBbCcDdEeFfGgHhIi
JjKkLlMmNnOoPpQqRr
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0123456789 @#\$%&*!?
абвгдеёжз + ĺăťĵň

TT Chocolates
Regular 48 pt



1	ExtraLight	<i>Italic</i>
2	Light	<i>Italic</i>
3	Regular	<i>Italic</i>
4	Medium	<i>Italic</i>
5	DemiBold	<i>Italic</i>
6	Bold	<i>Italic</i>
7	ExtraBold	<i>Italic</i>

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48 PT

Non-Alcoholic Mixed Drinks

24 PT

Cocktails continued to evolve and gain popularity throughout the 1900s, with the term eventually expanding to cover all mixed drinks. In 1917, the term "cocktail party" was coined in St. Louis, Missouri.

18 PT

In the modern world and the Information Age, cocktail recipes are widely shared online on websites. Cocktails and restaurants that serve them are frequently covered and reviewed in tourism magazines and guides. Some cocktails, such as the Mojito, Manhattan, and Martini, have become staples in restaurants and pop culture.

12 PT

The term "cocktail" can refer to a wide variety of drinks; it is typically a mixed drink containing alcohol. When a mixed drink contains only a distilled spirit and a mixer, such as soda or fruit juice, it is a highball. Many of the International Bartenders Association Official Cocktails are highballs. When a mixed drink contains only a distilled spirit and a liqueur, it is a duo, and when it adds cream or a cream-based liqueur, it is a trio. Additional ingredients may be sugar, honey, milk, cream, and various herbs. Mixed drinks without alcohol that resemble cocktails can be known as "zero-proof" cocktails or "mocktails".

8 PT

During Prohibition in the United States (1920–1933), when alcoholic beverages were illegal, cocktails were still consumed illegally in establishments known as speakeasies. The quality of the liquor available during Prohibition was much worse than previously. There was a shift from whiskey to gin, which does not require aging and is, therefore, easier to produce illicitly. Honey, fruit juices, and other flavorings served to mask the foul taste of the inferior liquors. Sweet cocktails were easier to drink quickly, an important consideration when the establishment might be raided at any moment. With wine and beer less readily available, liquor-based cocktails took their place, even becoming the centerpiece of the new cocktail party. Cocktails became less popular in the late 1960s and through the 1970s, until resurging in the 1980s with vodka often substituting for the original gin in drinks such as the martini.

48 PT

The Bon Vivant's Companion

24 PT

Most commonly, cocktails are either a single spirit or a combination of spirits mixed with other ingredients, such as flavored syrups, tonic water and bitters.

18 PT

Cocktails vary widely across regions of the world, and many websites publish both original recipes and their own interpretations of older and more famous cocktails. The first written mention of "cocktail" appeared in The Farmers Cabinet, 1803, in the United States.

12 PT

The first definition of a cocktail as an alcoholic beverage appeared three years later in The Balance and Columbian Repository (Hudson, New York) May 13, 1806. Traditionally, cocktail ingredients included spirits, sugar, water and bitters; however, this definition evolved throughout the 1800s to include the addition of a liqueur. In 1862, Jerry Thomas published a bartender's guide called How to Mix Drinks; or, The Bon Vivant's Companion which included 10 cocktail recipes.

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Cocktails continued to evolve and gain popularity throughout the 1900s, with the term eventually expanding to cover all mixed drinks. In 1917, the term "cocktail party" was coined by Mrs. Julius S. Walsh Jr. of St. Louis, Missouri. With wine and beer being less available during the Prohibition in the United States (1920–1933), liquor-based cocktails became more popular due to accessibility, followed by a decline in popularity during the late 1960s. The early to mid-2000s saw the rise of cocktail culture through the style of mixology which mixes traditional cocktails and other novel ingredients. By 2023, the so-called "cocktail in a can" had proliferated (at least in the United States) to become a common item in liquor stores.

48 PT

Lemonade is a lemon drink

24 PT

Historically and in many parts of the world, traditionally homemade, using lemon juice, water, sugar, simple syrup, maple syrup or honey.

18 PT

One of the first recipes for a lemon-based drink was documented in the 12th century Egyptian treatise *On Lemon, Its Drinking and Use* by the court physician Ibn Jumay. A drink made with lemons, dates, and honey was consumed in Mamluk Egypt.

12 PT

An Egyptian recipe for lemonade has been used in England since 1663 and Samuel Pepys consumed it in the 1660s. In 1676, a company known as "Compagnie de Limonadiers" sold lemonade in Paris. Vendors carried tanks of lemonade on their backs and dispensed cups of the soft drink to Parisians. A recipe for lemonade in John Nott's early 18th century *Cooks and confectioners Dictionary* included oil of sulphur.

8 PT

In North America, the Caribbean, and South Asia, lemonade is typically a non-carbonated and non-clarified drink made with lemon juice, water, and sugar. When lemonade contains no added sugars (sugar, honey, HFCS) or carbonation, it is usually called lemon water. Traditionally, children in the US and Canada start lemonade stands to make money during summer. The concept has become iconic of youthful summertime Americana to the degree that parodies and variations exist across media. References can be found in comics and cartoons such as *Peanuts*, and the 1979 computer game *Lemonade Stand*.

48 PT

Boiling or ebullition

24 PT

Boiling water is also used in several cooking methods including boiling, par-boiling, blanching, steaming, and poaching.

18 PT

There are two main types of boiling: nucleate boiling, where small bubbles of vapour form at discrete points; and critical heat flux boiling, where the boiling surface is heated above a certain critical temperature.

12 PT

The formation of bubbles in a heated liquid is a complex physical process which often involves cavitation and acoustic effects, such as the broad-spectrum hiss one hears in a kettle not yet heated to the point where bubbles boil to the surface. A thin layer of vapour, which has low thermal conductivity, insulates the surface of the liquid.

8 PT

Nucleate boiling is characterised by the growth of bubbles or pops on a heated surface (heterogeneous nucleation), which rises from discrete points on a surface, whose temperature is only slightly above the temperature of the liquid. In general, the number of nucleation sites is increased by an increasing surface temperature. An irregular surface of the boiling vessel or additives to the fluid facilitate nucleate boiling over a broader temperature range, while an exceptionally smooth surface, such as plastic, lends itself to superheating.



CONDENSED

AaBb

BASIC

AaBb

EXPANDED

AaBb

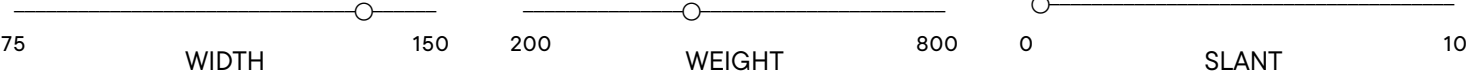
EXTENDED

AaBb

TT Chocolates font family includes 4 subfamilies:
TT Chocolates Condensed, Basic, Expanded, Extended.

TT Chocolates includes a variable font with three axes of variation: width, weight, and slant. To use the variable font with 3 variable axes on Mac you will need MacOS 10.14 or higher. An important clarification — not all programs support variable technologies yet, you can check the support status here: v-fonts.com/support/.

variable



TT Chocolates
Variable 140 pt

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er; he developed elaborate and flashy techniques of mixing cocktails, sometimes while juggling bottles, cups and mixers. He often wore flashy jewelry and had his bar tools and cups embellished with precious stones and metals. At the Occidental Hotel in San Francisco, Thomas was earning \$100 a week—more than the Vice President of the United States. In 1862, Thomas finished Bar-Tender's Guide (alternately titled How to Mix Drinks or The Bon-Vivant's Companion), the first drink book ever published in the United States. The book collected and codified what was then an oral tradition of recipes from the

early days of cocktails, including some of his own creations; the guide laid down the principles for formulating mixed drinks of all categories. He would update it several times in his lifetime to include new drinks that he discovered or created. The first edition of the guide included the first written recipes of such cocktails as the Fizz, Flip, Sour and variations of the earliest form of mixed drink, Punch. The 1876 edition included the first written recipes for the Tom Collins, which appeared just after The Tom Collins Hoax of 1874, and one of the earliest known recipes for the Brandy Daisy. Head Bartender at the Delta Saloon

24 PT

The first publication of a bartenders' guide which included cocktail recipes was in 1862 — How to Mix Drinks; or, The Bon Vivant's Companion, by "Professor" Jerry Thomas. In addition to recipes for punches, sours, slings, cobblers, shrubs, toddies, flips, and a variety of other mixed drinks were 10 recipes

12 PT

A key ingredient differentiating cocktails from other drinks in this compendium was the use of bitters. Mixed drinks popular today that conform to this original meaning of "cocktail" include the Old Fashioned whiskey cocktail, the Sazerac cocktail, and the Manhattan cocktail. The ingredients listed (spirits, sugar, water, and bitters) match the ingredients of an Old Fashioned, which originated as a term used by late 19th-century bar patrons to distinguish cocktails made the "old-fashioned" way from new-

er, more complex cocktails. The term highball appears during the 1890s to distinguish a drink composed only of a distilled spirit and a mixer. Published in 1902 by Farrow and Jackson, "Recipes of American and Other Iced Drinks" contains recipes for nearly two dozen cocktails, some still recognizable today. The first "cocktail party" ever thrown was allegedly by Julius S. Walsh Jr. of St. Louis, Missouri, in May 1917. Walsh invited 50 guests to her home at noon on a Sunday. The party lasted an hour until

9 PT

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TT Chocolates supports more than 230 languages including Northern, Western, Central European languages, most of Cyrillic.

CYRILLIC

Russian, Belarusian, Bosnian, Bulgarian, Macedonian, Serbian, Ukrainian, Kazakh, Kirghiz, Tadzhik, Turkmen, Uzbek, Lezgian, Abazin, Agul, Archi, Avar, Dargwa, Ingush, Kabardian, Kabardino-Cherkess, Karachay-Balkar, Khvarshi, Kumyk, Lak, Nogai, Rutul, Tabasaran, Tsakhur, Buryat, Siberian Tatar, Tofalar, Touva, Bashkir, Chechen, Chuvash, Erzya, Kryashen Tatar, Mordvin-moksha, Tatar Volgaic, Uighur, Rusyn, Montenegrin, Romani, Dungan, Karakalpak, Shughni, Mongolian, Adyghe, Kalmyk

LATIN

English, Albanian, Basque, Catalan, Croatian, Czech, Danish, Dutch, Estonian, Finnish, French, German, Hungarian, Icelandic, Irish, Italian, Latvian, Lithuanian, Luxembourgish, Maltese, Moldavian, Montenegrin, Norwegian, Polish, Portuguese, Romanian, Serbian, Slovak, Slovenian, Spanish, Swedish, Swiss German, Valencian, Azerbaijani, Kazakh, Turkish, Uzbek, Acehnese, Banjar, Betawi, Bislama, Boholano, Cebuano, Chamorro, Fijian, Filipino, Hiri Motu, Ilocano, Indonesian, Javanese, Khasi, Malay, Marshallese, Minangkabau, Nauruan, Nias, Palauan, Rohingya, Salar, Samoan, Sasak, Sundanese, Tagalog, Tahitian, Tetum, Tok Pisin, Tongan, Uyghur, Afar, Asu, Aymara, Bemba, Bena, Chichewa, Chiga, Embu, Gikuyu, Gusii, Jola-Fonyi, Kabuverdianu, Kalenjin, Kamba, Kikuyu, Kinyarwanda, Kirundi, Kongo, Luba-Kasai, Luganda, Luo, Luyia, Machame, Makhuwa-Meetto, Makonde, Malagasy, Mauritian Creole, Meru, Morisyen, Ndebele, Nyankole, Oromo, Rombo, Rundi, Rwa, Samburu, Sango, Sangu, Sena, Seychellois Creole, Shambala, Shona, Soga, Somali, Sotho, Swahili, Swazi, Taita, Teso, Tsonga, Tswana, Vunjo, Wolof, Xhosa, Zulu, Ganda, Maori, Alsatian, Aragonese, Arumanian, Asturian, Belarusian, Bosnian, Breton, Bulgarian, Colognian, Cornish, Corsican, Esperanto, Faroese, Frisian, Friulian, Gaelic, Gagauz, Galician, Interlingua, Judaeo-Spanish, Karaim, Kashubian, Ladin, Leonese, Manx, Occitan, Retho-Romance, Romansh, Scots, Silesian, Sorbian, Vastese, Volapük, Võro, Walloon, Walser, Welsh, Karakalpak, Kurdish, Talysh, Tsakhur (Azerbaijan), Turkmen, Zaza, Aleut, Cree, Haitian Creole, Hawaiian, Innu-aimun, Lakota, Karachay-Balkar, Karelian, Livvi-Karelian, Ludic, Tatar, Vepsian, Guarani, Nahuatl, Quechua

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GERMAN

Ein Cocktail ist ein alkoholisches Mischgetränk. Typischerweise bestehen Cocktails aus zwei oder mehr Zutaten, darunter mindestens einer Spirituose. Sie werden mit Eis im Cocktail-Shaker, Rührglas oder direkt im Cocktailglas einzeln frisch zubereitet, in einem passenden Glas angerichtet und sofort serviert und getrunken.

FRENCH

Le cocktail est une boisson obtenue par mélange de plusieurs ingrédients dont au moins une boisson alcoolisée ou spiritueuse. Le mélange peut contenir une ou plusieurs autres boissons alcoolisées, des jus de fruits, des sirops, des sodas ou de l'eau gazeuse, du café, de l'eau chaude, des œufs ou de la crème.

RUSSIAN

Алкольный коктейль — коктейль, в состав которого входит один или несколько видов алкогольных напитков. Как правило, алкогольные коктейли изготавливаются в баре профессиональным барменом. Существует множество видов как традиционных, так и недавно получивших популярность коктейлей.

BULGARIAN

Алкохолни напитки са напитки, съдържащи етанол — етилов спирт. Алкохолът, който хората употребяват за пиене, се получава чрез ферментация на продукти, които съдържат въглехидрати — най-често плодови захари. Процесът се извършва под въздействието на дрожди.

DANISH

En drink (omfatter eng. cocktail) er en blanding af alkoholiske væsker og gerne også noget andet, som fx kakao eller sodavand. Nogle drinks bliver blandet ved at hælde ingredienser direkte i glasset, mens andre skal blandet i en cocktailshaker. Der er forskellige morsomme forklaringer på oprindelsen af udtrykket Cocktail.

FINNISH

Drinkki (tunnetaan myös cocktailina tai koktailina eli kimarana) on alkoholipohjainen juomasekoitus. Drinkkejä voi tehdä myös alkoholittomina. Alkoholien lisäksi drinkkeihin käytetään usein alkoholittomia juomia kuten virvoitusjuomia ja mehuja. Usein ne ovat koristeellisia ja niiden maut ovat hyvin vaihtelevia.

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GLYPH SET

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OPENTYPE FEATURES

TT CHOCOLATES

TABULAR FIGURES

TABULAR OLDSTYLE

PROPORTIONAL OLDSTYLE

NUMERATORS

DENOMINATORS

SUPERSCRIPTS

SUBSCRIPTS

ORDINALS

CASE SENSITIVE

STANDARD LIGATURES

DISCRETIONARY LIGATURES

SS01—Alternative l

SS02—Alternative a

SS03—Alternative g

SS04—Alternative l

SS05—Alternative y

SS06—Circled Figures

SS07—Negative Circled Figures

SS08—Romanian Comma Accent

SS09—Dutch IJ

SS10—Catalan Ldot

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OPENTYPE FEATURES

SS11—Bashkir localization

SS12—Chuvash localization

SS13—Bulgarian localization

SS14—Serbian localization

SS15—Turkish i

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BASIC GLYPHS

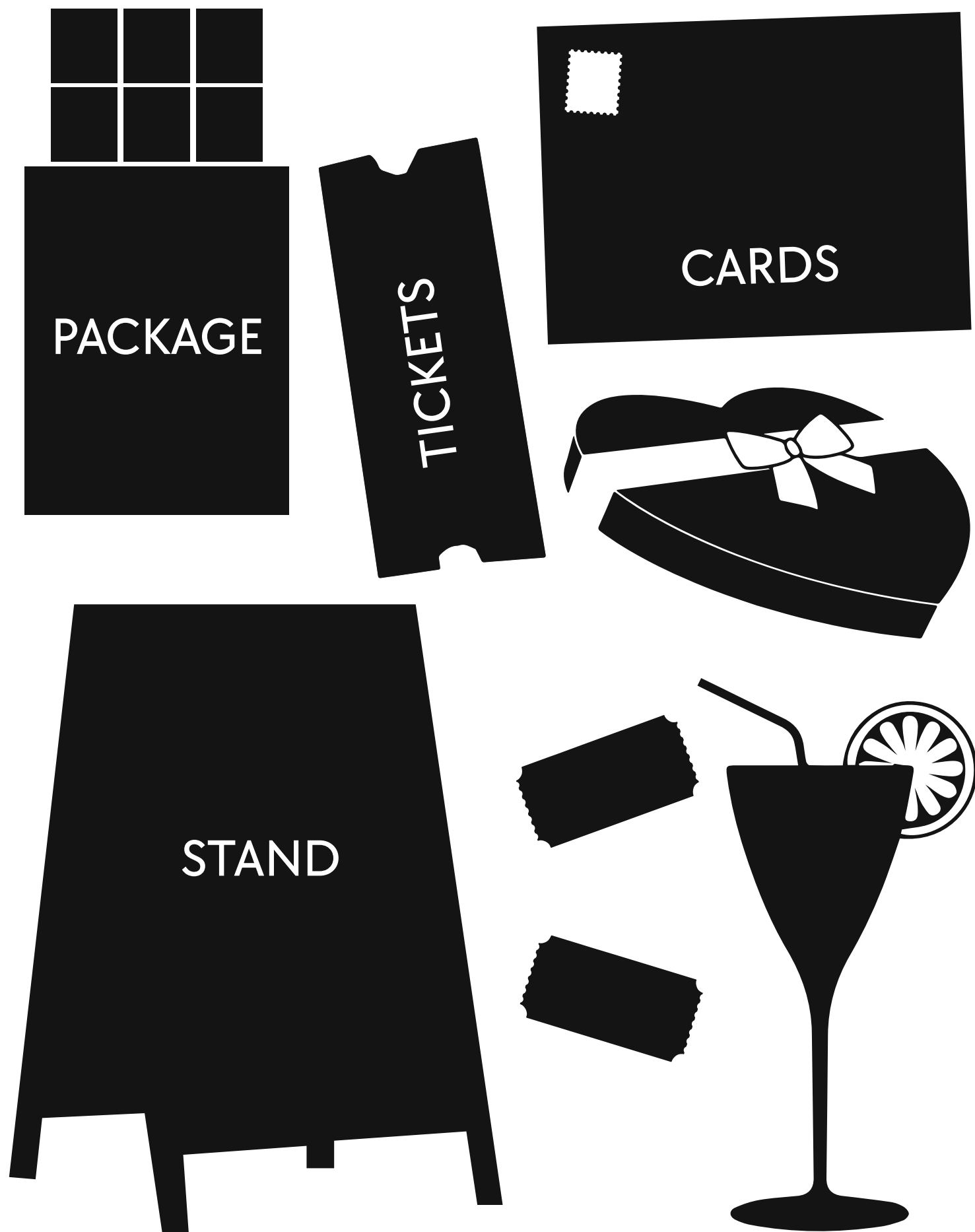
I'm glad to see
you today

STYLISTIC ALTERNATES

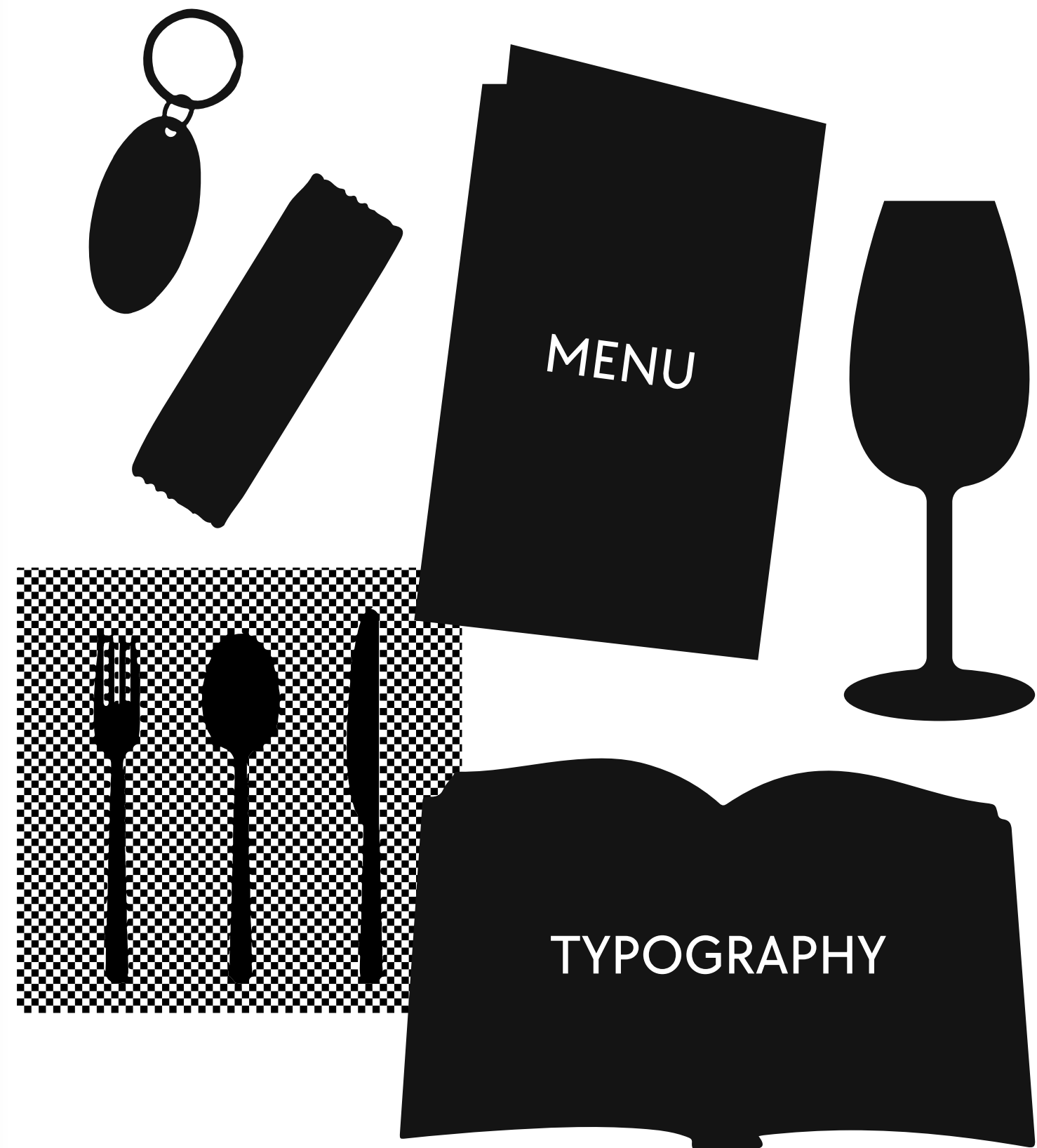
I'm glad to see
you today

TT Chocolates

Medium 90 pt



SIGNS





TypeType company was founded in 2013 by Ivan Gladkikh, a type designer with a 10 years' experience, and Alexander Kudryavtsev, an experienced manager. Over the past 10 years we've released more than 75+ families, and the company has turned into a type foundry with a dedicated team.

Our mission is to create and distribute only carefully drawn, thoroughly tested, and perfectly optimized type-faces that are available to a wide range of customers.

Our team brings together people from different countries and continents. This cultural diversity helps us to create truly unique and comprehensive projects.

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