

Font Design by

**FontStruct** 

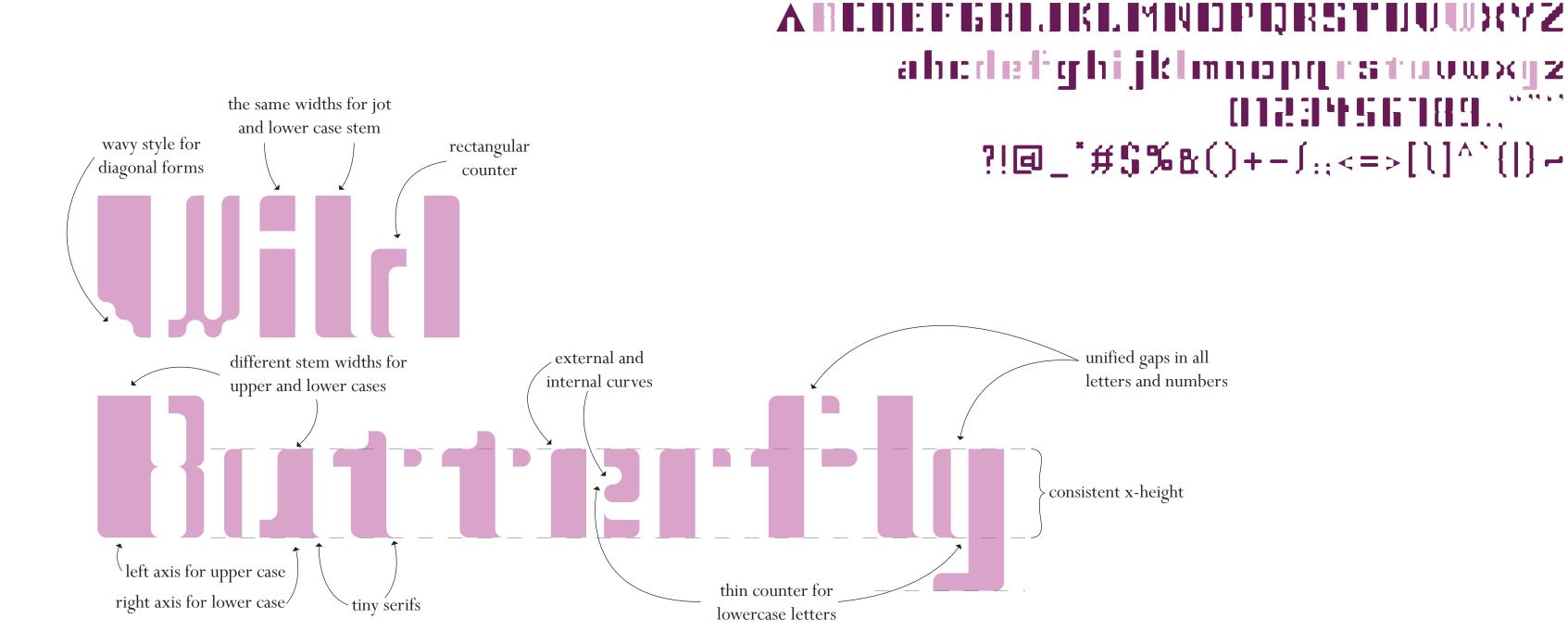


ABCDEFG ABLDEF abcdefg abcdef 0 1234 012345 56789 **CAGE** CADE 

### Anatomy of Type

## Wild Butterfly

Designer: Ehsan Nezhad Soleimani Country of Origin: The U.S. Release Date: 2/22/2019 Classification: Decorative



Wild Butterfly is an experimental typeface which is inspired by the organic forms of Wild Butterfly. The letter X is almost a simplified butterfly itself. A bold stem along with 2 or 3 round corners are repeated in all glyphs and where applicable there is a tiny sharp serif at the corner of some letters. One of the repetitive characteristics of the typeface is a negative vertical rectangle which is located after the stem. The typeface is decorative and suitable for adventurous, fantasy, and abstract subjects.





Laboreem igrasium cholobr asid anned, cooraseecd eduaer ardigrissicincy elid, sterl cliaum momuummų milhh tetaistmort trimcirlumt tut lauortett seftylm cholore magria aliquaim erat violut pat. Ut wisi enim achminim constrainm, openies arabes d'aracal Laboras un igres aum clablabar es idrenante d'Afric (d'Arabra). coms<mark>ectet et me aclipiscing elit, secl diam monumuy mildrdt</mark> ion allamen Blad.d.d. 120.4 Ll Hibrit jelhehg jkelk styrlfhhygg Blad.d.120.4 Ll t, dfhfsghdfhsdf hljklasomsæetetætaær ædlymsæeng ælet, sæet diæmmommunimenjahli enismod timeidunt ut laoreet dolore magna maliqua aliquan erat g





Tine Moset Weserleige Plances in the Wesell



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#### **Antioxidant Properties**

 Olives are very rich in antioxidants. They may reduce oxidative damage in the body and help fight infections caused by bacteria.

#### **Improved Heart Health**

 Olives and olive oil may help regulate cholesterol and protect LDL-cholesterol from oxidation. They may also help reduce blood pressure.

#### **Improved Bone Health**

 Olive consumption may reduce the risk of bone loss and osteoporosis, but more human studies are needed.

## Promessing of Olives

The most common varieties of whole olives (table olives) are:

- Spanish green olives, pickled.
- Greek black olives, natural.
- California olives, ripened with oxidation and then pickled.

Because olives are very bitter, they are not usually eaten fresh. Instead, they are cured and fermented. This process removes bitter compounds like oleuropein, which are most abundant in unripe olives. The lowest levels of bitter compounds are found in ripe, black olives. However, there are some varieties that don't need processing and can be consumed when fully ripe. Processing olives may take anywhere from a few days up to a few months, depending on the method used. Processing methods often rely on local traditions, which affect taste, color and texture. Lactic acid is also important during fermentation. It acts as a natural preservative that protects the olives from harmful bacteria. Currently, researchers are exploring if fermented olives have probiotic effects in the body. This could lead to improved digestive health.