

# Baloo 2 (Latin)

## + 10 Indian scripts

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A perfect blend of pointy paws in a coat of fur, Baloo is an affable display typeface by Ek Type. Available in nine Indian scripts along with a Latin counterpart, the family is Unicode compliant and libre licensed.

Baloo is a multiple weight, distinctive heavy spurless design with a subtle tinge of playfulness and all the bare necessities of type. Carefree yet confident, warm yet entertaining, sprightly yet intelligible, Baloo infuses life everywhere it goes.

To use the font for websites, please visit:  
<https://fonts.google.com>

To download source files, please visit:  
<https://github.com/EkType/Baloo2-Variable>

To download fonts, please visit:  
[www.ektype.in](http://www.ektype.in)

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The Baloo project develops nine separate fonts with unique local names. Each font supports one Indic subset plus Latin, Latin Extended, and Vietnamese.

### Designed by:

Baloo (Devanagari): Sarang Kulkarni.  
Baloo Bhai (Gujarati): Supriya Tembe, Noopur Datye.  
Baloo Bhaijaan (Urdu): Devika Bhansali  
Baloo Bhaina (Odia): Manish Minz, Shuchita Grover.  
Baloo Chettan (Malayalam): Maithili Shingre.  
Baloo Da (Bengali): Noopur Datye.  
Baloo Paaji (Gurumukhi): Shuchita Grover.  
Baloo Tamma (Kannada): Divya Kowshik.  
Baloo Tammudu (Telugu): Omkar Shende.  
Baloo Thambi (Tamil): Aadarsh Rajan.  
Baloo (Latin) is collaboratively designed by Ek Type.

Type design assistance and  
font engineering by Girish Dalvi.

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**Ek Type**



[www.ektype.in](http://www.ektype.in)

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Baloo  
Thambi  
Tamil+  
Latin

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Baloo  
Bhaijaan  
Urdu+  
Latin

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Tamma  
Kannada+  
Latin

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Odia+  
Latin

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Baloo  
Paaji  
Gurmukhi+  
Latin

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Baloo  
Devanagari+  
Latin

Ek Type

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# Mustard

After a good meal one can forgive anybody, even one's own relatives.

# FRESH

Why Friday is so far from Monday?

**2 spoon Cumin ,  $\frac{3}{4}$  Kg Rice,  
3 spoon oil,  $\frac{1}{4}$  bowl Garlic.**

# summers

Spices were among the most demanded and expensive products available in Europe in the Middle Ages, the most common being Black pepper, Cinnamon, Cumin, Nutmeg, Ginger and Cloves. The most exclusive one was Saffron, used as much for its vivid yellow-red color as for its flavor & medicinal properties. With the discovery of the New World came new spices, including Chocolate, Chili peppers, Vanilla, & Allspice. This kept the spice trade, with America as a late comer with its new seasonings, profitable well into the 19th century.

# ZANZIBAR | 6°13'S, 39°13'E

He who comes first, eats first.

Baloo Book

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He who comes first, eats first.

Baloo Medium

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He who comes first, eats first.

Baloo SemiBold

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He who comes first, eats first.

Baloo Bold

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He who comes first, eats first.

Baloo Heavy

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## Baloo 2 | Text settings

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### 8.5/12 pt Baloo Book

Through the Middle Ages, the source of cinnamon remained a mystery to the Western world. From reading Latin writers who quoted Herodotus, Europeans had learned that cinnamon came up the Red Sea to the trading ports of Egypt, but where it came from was less than clear. When the Sieur de Joinville accompanied his king to Egypt on crusade in 1248, he reported – and believed – what he had been told: that cinnamon was fished up in nets at the source of the Nile out at the edge of the world (i.e. Ethiopia). Marco Polo avoided precision on the topic. Herodotus and other authors named Arabia as the source of cinnamon: they recounted that giant "cinnamon birds" collected the cinnamon sticks from an unknown land where the cinnamon trees grew and used them to construct their nests, and that the Arabs employed a trick to obtain the

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### 10/14 pt Baloo Book

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### 8.5/12 pt Baloo Medium

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Source : <https://en.wikipedia.org/wiki/Cinnamon>

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10/14 pt Baloo SemiBold

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12/17 pt Baloo SemiBold

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21/26 pt Baloo Bold

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Source : <https://en.wikipedia.org/wiki/Cinnamon>

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# Tales of Ancient Spice Hunters.

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