

Recipes online

Last month I gave you a little taster of how the internet can help with your cooking – but there's lots of other options.

In case you missed it - <http://www.bbcgoodfood.com/howto/tools/roast-timer>

Or one which is even better is

https://www.cookipedia.co.uk/recipes_wiki/Meat_cooking_time_calculator_Imperial because that gives you start time, resting time (for the joint – not the chef!) and when to carve. Just the job for your Christmas turkey planning!

But there's more – BBC is a good site to start with. If you have a lot of cheese left over, for example, you can go to www.bbc.co.uk/food and type cheese in the Quick recipe finder and you will get lots of cheesy recipes. If you see what I mean. Or if you have a favourite chef; just click on the photo or go to the A to Z of chefs to find the one you want. But this time of year a good option is to type Christmas in the recipe finder – lots of lovely Christmasy recipes. Or type Christmas Cake for a more precise result. Or maybe Christmas Mary Berry? I had a Mary Berry Christmas last year!!

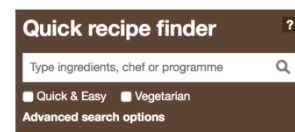
There's cooking techniques, programmes on iPlayer you might have missed etc.

When you find a recipe, you can click the Print version option, which leaves out all the extra bits on the webpage to save your ink. Or there is a Shopping list option, which gives you a printable tick list. Or you can send it to a mobile

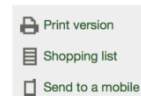
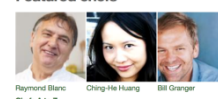
phone – yours or someone else's if you find a particularly good one you want to share. Or you can post it on Facebook etc. if you wish.

Or if you want to personalize your printout, you can select (click and hold at the end of the recipe and drag up to the beginning – hold down Ctrl + C then go to your Word processing document and hold down Ctrl + V and then you can delete bits you don't want or change it to your own requirements. (On a Mac it's cmd instead of Ctrl)

The BBC also offers an online cookbook for you – just click on the Add to Favourites option (usually near the top of the page). You will need to register with your email address and a new password for the BBC, but it's free.



Featured chefs



We would like to wish all our customers, trainers and supporters a Very Merry Christmas and a Healthy, Peaceful and Happy New Year.

Submitted by IT for the Terrified :

The Old Cowshed, Station Road, Cheddar BS27 3AG

01934 741751

www.itfortheterrified.co.uk itfortheterrified@btconnect.com



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We also run a Computer Drop in session 1.30-3.30 Thursday afternoons. Call in for a quick word of advice/help/info.

Closed for our Christmas break from 12th December – 4th January 2016.

Or if you can spare two hours a week have skills on any level that you would like to share with others, please get in touch.

