CHOCOLATE BYTES

Delicious Chocolate Recipes
from
Chocolate News
(The World's Favorite Flavor Publication)

Organized for your personal computer by
COMPUTER CHEF
Version 2.0
for CP/M, HDOS, MS-DOS or ZDOS

by Dr. James J. Gillogly
2520 S. Chard Avenue
Topanga, CA 90290
(213) 455-1407

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1. INTRODUCTION

Chocolate Bytes is a unique application of computer technology to the enjoyment of the world's most popular snack food, chocolate.

Chocolate Bytes includes:

- o Over 100 selected chocolate recipes from the pages of Chocolate News, stored on diskette for your personal computer.

- o To organize, search, scale and print your recipes, the COMPUTER CHEF recipe database program.

Chocolate News

Chocolate News,, "The World's Favorite Flavor Publication", is published bimonthly. Each issue contains new and exciting recipes, editorial features on all aspects of chocolate, and classified listings offering a wealth of chocolate-related products, events and services.

The recipes supplied with Chocolate Bytes have all appeared in Chocolate News. In addition to all sorts of desserts, you will find recipes for snacks, interesting beverages and unusual main dishes.

For more information about Chocolate News, see Section 6 below.

The COMPUTER CHEF Program

COMPUTER CHEF is a database program which adds new dimensions of convenience and versatility to your recipe collection. It will search through your recipes to find just the one you need. Once you add your own favorites, you'll never again have to wonder where a recipe is.

It will find all the main dish recipes that can be made up quickly or way ahead of time. It will calculate the amount of each ingredient needed to increase or decrease the number of servings the recipe makes. Or, given a specific amount of one ingredient (such as 1/4 cup butter instead of the 2/3 cup the recipe calls for), it will calculate the correct amounts for the remaining ingredients and adjust the amount the recipe will serve.

COMPUTER CHEF will search through all the recipes (even on several disks) for a specific title, ingredient or keyword. (Keywords are listed in Appendix C). You may add additional keywords to these recipes and to your own recipes. Once CHEF has compiled a list of recipes that fit the search you requested, you can choose to:

1) Add to the recipe list by searching for another title, ingredient or keyword;

2) Prune down the list by eliminating those recipes containing a particular title, ingredient, or keyword;

3) Prune down the list by eliminating those recipes that <u>do not</u> contain a particular title, ingredient or keyword;

4) Continue the search on additional recipe disks; or

5) Look at one of the listed recipes. You can then scale it for different quantities, print it out, or file it on a disk file.

By adding to and pruning down your recipe list, you can find all the recipes that meet a complicated set of criteria. For example, you can tell COMPUTER CHEF to find all the cake recipes (keyword search) using cream cheese (add to list with ingredient search) that do not contain eggs (prune from the list with ingredient search). You may then select one of the recipes from the list presented, and, if necessary, scale the recipe to the desired number of portions. If you have a printer, you can print out the recipe, take it to the kitchen, and put it right on the countertop with the flour and pastry board. When you're finished, you just throw the printout away, so it doesn't matter if it gets spattered and dripped on.

COMPUTER CHEF may also be used before you go shopping to help you plan menus for the week or take advantage of the advertised specials. And it's great for figuring out how to use those leftovers at the back of your refrigerator. If you've got a third cup of buttermilk left after making German Chocolate Cake and no one drinks buttermilk, ask the CHEF to find you another recipe that uses it, scale the recipe to a third cup of buttermilk, and you won't have to serve the same cake again within the week or feed the buttermilk to the cat.

Or you might ask for a list of all the ethnic recipes or all the recipes that are great for entertaining because you want to serve something special for the dinner party next weekend. And for birthdays and special occasions there are recipes that include the keyword "gift".

We hope that you will add your own recipes to those we have provided. The recipe formats used by <u>Chocolate Bytes</u> are very flexible and straightforward, and you may use any text editor such as PIE, ED, EDLIN, VEDIT or WordStar. Complete instructions are given under "Entering Your Own Favorites" in Section 5.

2. HOW TO USE THIS MANUAL

The CHEF program is easy to use and generally self-explanatory. At each step it asks what you want to do next and lists your choices. To show you how to enter your own recipes and to help you become familiar with COMPUTER CHEF terminology and use, however, we are providing this manual.

Section 3 explains how to get started the first time you run CHEF, and includes instructions for HDOS, MS-DOS, ZDOS and most CP/M systems.

Section 4 describes the way COMPUTER CHEF works. As you read this section, you might want to follow along on the computer and try the examples as they are given.

Section 5 explains the format you need to use in entering your own recipes for COMPUTER CHEF to use.

The recipes supplied with CHEF are listed alphabetically in Appendix A and by category in Appendix B. Appendix C lists the keywords and abbreviations we used when entering our recipes. It also gives the abbreviations CHEF will recognize when converting such things as teaspoons to tablespoons during scaling.

Appendix D is for HDOS users with a single disk drive, and explains how you can use COMPUTER CHEF even though there is no room on the CHEF disk for the operating system.

If you have to come back to this manual to look something up, the index will help you find what you need without having to reread the whole document.

3. HOW TO BEGIN

Before you do anything else, place a write-protect label on your
Chocolate Bytes distribution disks and copy all the files from
them onto blank disks. Store your distribution disks in a safe
place and use the copies you have made as your CHEF disks.

For most 5" CP/M and HDOS disk formats, Chocolate Bytes comes on
two diskettes containing the following files:

        Disk 1   Disk 2
           CHEF.COM (or .ABS on HDOS)   RECIPES.1
           CHEFUNIT.TBL   RECIPES.2
           RECIPES.1   RECIPES.3
           RECIPES.2   RECIPES.4
                                           RECIPES.5

On MSDOS and some high capacity 5" CP/M disk formats, a single
disk contains the CHEF files, and files RECIPES.1 through
RECIPES.7.

If you have two distribution disks, set Disk 2 aside for the
moment while you learn to use CHEF with one disk first. Using
additional disks will be explained in Section 4.

To use Chocolate Bytes, you must insert the disk containing the
CHEF program into one of your computer's disk drives, and run
CHEF. How you do this depends on what operating system you are
using, and how many disk drives you have.

On HDOS systems: Mount the disk in one of the disk drives and
run the CHEF program from it. For example, insert the disk in
SY1: and type the commands "MOUNT SY1:" and "SY1:CHEF". (If you
have a single drive system see Appendix D.)

On CP/M, MS-DOS and ZDOS systems: Boot up your system disk, and
get to the "A>" or "A:" prompt. (On some Osborne 1 systems, you
may need to press the ESC key when the menu appears.) Insert the
CHEF disk in another disk drive. Run the CHEF program from it.
For example, insert the CHEF disk in drive B: . and type the
command "B:CHEF".

        NOTE: If CP/M gives the message, "BAD LOAD", your CP/M·
        system is configured for less than the 48K needed to
        run CHEF. You must make a system disk configured for
        the memory size of your machine (48K or larger), using
        MOVCPM and SYSGEN according to instructions in your
        CP/M manual.

At this point, you can start using COMPUTER CHEF. Proceed to
Section 4 for further directions. The remainder of this section
describes how, for additional convenience, you can make your CHEF
disk into a bootable system disk, and eliminate the need for
booting from a separate system disk.

On ZDOS and MS-DOS, you can do this using the FORMAT program. Format a blank disk with the command

FORMAT/S

Then copy all the files from your <u>Chocolate Bytes</u> distribution disk onto the new disk. The new disk is now a bootable CHEF disk.

On CP/M and Heath/Zenith HDOS, you first copy all the CHEF files onto a newly formatted disk. Then you use the SYSGEN program to make your new CHEF disk into a bootable system disk. Depending on which computer you have, SYSGEN gives slightly different messages, but the procedure is similar in all cases. If the following general steps don't seem to work for you, consult your computer's CP/M manual.

1. Put your CP/M system disk in drive A, and the copy you have made of the CHEF disk in drive B.

2. Boot up, run CP/M, and type the command SYSGEN.

3. When asked for the first (source) disk, type A.

4. When asked what disk to change, or use as destination, type B.

5. When the program finishes copying the system onto drive B:, your CHEF disk will be a system disk. You can now boot from it in drive A, and type the "CHEF" command when the "A>" prompt appears.

4. RUNNING THE PROGRAM: Selecting Your Options

When you type the CHEF command (as described in the previous section), the CHEF program will read in from the disk, display the version number and copyright notice, and show your initial list of options:

        Computer Chef 2.0 (13 Feb 84) (c) 1984 James J. Gillogly.
        A: contains recipe files. This is disk 1.

        Select from these options:
            a. Search recipes for keyword
            b. Search recipes for ingredient
            c. Search recipes for title word
            d. Search another disk
            e. List all titles to file or printer
            f. Exit from Computer Chef

        Which option do you want? _

Now you simply type the letter which corresponds to the option you want, followed by a <RETURN>.

Searching the Recipes.

·Usually, the first thing you will do is to search the recipes for a keyword, ingredient or title. (The other options will be discussed later in this section).

Keywords are descriptive words or short phrases which are attached to recipes to let you select the kind of recipe you want. Examples of keywords are "quick", "ethnic", or "kids like". Appendix C contains a list of the keywords used in the accompanying recipes. You may add additional keywords to these recipes and to your own recipes.

If you want to find all the recipes which have a certain keyword, select this option by typing the letter "a". COMPUTER CHEF will ask

        What keyword? _

If you want instead to find all the recipes which use a certain ingredient, type the letter "b" instead. COMPUTER CHEF will ask

        Which ingredient? _

or, to search on a recipe title word, type 'c' and get

        What title word? _

Now you will type the word or phrase you want the COMPUTER CHEF to search for.

In searching, CHEF looks for a letter-by-letter match. This means you don't have to type the whole word or phrase you want, just enough to distinguish it. For instance, if you want all the main dishes, you need only type "main" when asked for the keyword to search for, or, if you want all the chocolate recipes, you might type "choc" when asked "Which ingredient?". However, this also means if you ask for an ingredient search for "egg", CHEF will find all recipes which call for an egg plus all recipes which use "eggplant", and, if you ask for "eggs", COMPUTER CHEF will NOT find the recipes that contain "egg" (without an "s"). Since CHEF does not differentiate between upper and lower case, "honey", "HONEY", and "Honey" will all match "Honey".

As an example, suppose you request a title search for the title word "SWEET". COMPUTER CHEF will find four recipes that match and will list them as

        Try one of these recipes:
            1. COLD BITTERSWEET SOUFFLE
            2. SWEET AND SOUR RABBIT STEW
            3. NEW YORK WOMAN'S EXCHANGE BITTERSWEET CAKE ICING
            4. SWEET SECRETS
        Or you may:
            a. Add more recipes to this list
            b. Prune this list down
            c. Search another disk
            d. Forget these and go back to the first option list
            e. Repeat the recipe list

        Which option do you want? _

At this point, if you want to begin a new list, or are finished with COMPUTER CHEF, select item "d". If you want to see the list again, type "e" or <RETURN> and CHEF will repeat the recipe titles list.

If you now type the number of one of the recipes, that recipe will be displayed on your terminal screen, followed by the prompt line

        Hit a <RETURN> when you're ready to proceed.

You may then examine the displayed recipe to see if it is the one you want. When you are finished, type <RETURN>. CHEF will then display a new list of options:

        What shall I do with this recipe?
            a. Type it on the screen again
            b. Write it as a file or print it
            c. Revise it for different amounts
            d. Return to recipe titles list

        Which option do you want? _

If you want to look at the recipe again, select item "a" and CHEF will display the recipe on the screen again, followed by this same options list.

Printing a Recipe.

If you want to have the recipe printed or stored in a file, select item "b". CHEF will then ask:

        What filename (LPT1: to print)? _   (on MS-DOS or ZDOS)

  or   What filename (LST: to print)? _   (on CP/M)

  or   What filename (LP: to print)? _   (on HDOS)

To have the recipe printed on your printer, type the name of the printer device as CHEF suggests: LST: for CP/M, LPT1: for MS-DOS and ZDOS, or LP: for HDOS. To store the recipe in a disk file, or print it on another device (like AUX:), type the name of the file or device. If the file already exists, CHEF will add this recipe at the end; otherwise it will create a new file. After completion, CHEF will again return to this options list.

        NOTE: On CP/M and HDOS systems, if you type in the name of
        a printer device, make sure you end it with a colon ':', or
        CHEF will write the recipe to a file instead.

Scaling a Recipe.

If you want to increase or decrease the recipe, select item "c", "Revise it for different amounts". COMPUTER CHEF will then list all the ingredients for which a quantity is specified in the recipe. (Such things as "chopped or slivered almonds for garnish" and "dash of salt" will not be listed.) The last item on the list will be the quantity the recipe makes or serves if that is specified in the recipe (as it is in all of ours). COMPUTER CHEF will then ask

    Change which amount? _

Give the number of the item to be scaled. CHEF will next ask

    Change it from <quantity specified> to what? _

You now type the amount you want the ingredient or servings changed to. COMPUTER CHEF will calculate the percentage change in the recipe (to within 1%), multiply all the ingredients on the list by that amount, show you the modified recipe, and ask you

    Now what?
        a. Type it (scaled) on the screen again
        b. Write this as a file or print it
        c. Return to previous options (e.g. to rescale)

    Which option do you want?

You may save this modified version in a separate file, print it on your printer, have CHEF display it again on the screen, or have CHEF return you to the previous options list.

CAUTION: When a recipe is increased more than double, the measurements for spices will be larger than necessary, since the need for spices does not increase proportionately with the other ingredients. It is a good idea in such cases to use <u>half</u> the given amount of a particular spice and then add more gradually to taste.

When you are finished with scaling and printing the recipe, select option "c" or simply type <RETURN>, either of which will return you to the previous options list, where you may type <RETURN> again to return to the recipe titles list.

Ruling Out Recipes.

Once you have searched for and found some recipes, you may want to rule out, or delete, recipes that do not meet some criterion. For example, you may want to remove all recipes that contain salt, or all that do not have the keyword "snack".

The recipe titles list in our example still looks like this:

> **Try one of these recipes:**
>   1. **COLD BITTERSWEET SOUFFLE**
>   2. **SWEET AND SOUR RABBIT STEW**
>   3. **NEW YORK WOMAN'S EXCHANGE BITTERSWEET CAKE ICING**
>   4. **SWEET SECRETS**
> **Or you may:**
>   a. **Add more recipes to this list**
>   b. **Prune this list down**
>   c. **Search another disk**
>   d. **Forget these and go back to the first option list**
>   e. **Repeat the recipe list**
>
> **Which option do you want?** _

To refine the list further, select item "b" followed by a <RETURN>. CHEF will then ask

> **Which way shall we delete from the list:**
>   a. **Delete entries with keyword**
>   b. **Retain only entries matching keyword**
>   c. **Delete entries with ingredient**
>   d. **Retain only entries matching ingredient**
>   e. **Delete entries with title word**
>   f. **Retain only entries matching title word**
>   g. **No change**
>
> **Which option do you want?** _

When you make your choice, CHEF will ask for the word it is to match on (e.g. **Which ingredient?**) and will give you the pruned list of recipes on the recipe titles list. If you choose, for instance, option "a" and specify "snack", CHEF will delete all recipes with "snack" in the keywords. If instead you choose option "b" and specify "snack", CHEF will save all the recipes with "snack" in the keyword and discard all those without it.

Finding More Recipes.

When viewing the recipe list, you may want to add more recipes.
For example, if you have already found all the quick recipes and
now want to add the easy recipes, you can select item "a" from
the recipe list menu: "add more recipes to this list". CHEF
will then ask

> **Which way shall we add to the list:**
> **a. Add entries with keyword**
> **b. Add entries with ingredient**
> **c. Add entries with title word**
> **d. No change**
>
> **Which option do you want?** _

When you select a, b, or c, CHEF will ask you to specify the word
it is to search for in the titles, ingredients, or keywords (e.g.
What keyword?). It will then return to the previous options list
with additional recipe suggestions that match the search word.

Listing Recipe Titles

Appendix A lists the titles of the recipes included with
Chocolate Bytes. However, if you have added your own recipes to
your database, or purchased additional recipe disks for use with
COMPUTER CHEF, you may find it handy to have a printed listing of
all the recipe titles.

To make such a list, first get to the initial CHEF menu. You can
do this either by starting CHEF up, or by returning to the
previous option list from the current menu, until you arrive at
the initial menu.

Then select the option

> **e. List all titles to file or printer**

CHEF responds just as for printing a recipe (see above), asking
you for the name of a file or printer device. When you have told
CHEF what device or file to use for output, it will list out the
titles of all the recipes on the current disk or disks. The only
difference from printing a recipe is that if you are listing
titles on a file, the list is not appended to the end of the
file. Rather, it writes over the previous contents of the file.

Using More Than One Disk.

Up to now, you have been using CHEF with one disk containing both the CHEF program and your recipe files. But you may need to use more than one recipe disk at one time. In some disk formats, Chocolate Bytes comes with two recipe disks. You might purchase even more recipe disks (see Section 6), or create some of your own.·

If you have more than one disk drive, you can put recipe disks in several of them, and CHEF can search all the disks. (You may need to tell CHEF which drives have disks in them, however, as explained below.)

If you have only one disk drive, or have more recipe disks than drives, you can still search all the disks, but you and CHEF will have to do a little disk shuffling.

To start with, you can put a recipe disk in each disk drive (until you run out of disks or drives). (On HDOS, you will have to mount each disk using the MOUNT command.)

(The way CHEF recognizes a recipe disk is to look for a file named RECIPES.1 on the disk. The disk or disks" provided with Chocolate Bytes both have such a file, and any recipe disk you create will also need to contain a RECIPES.1 file.)

But CHEF can't always tell whether each disk drive has a disk in it. If you are using CP/M or HDOS, CHEF will know whether a drive has been looked at recently. When you start CHEF up, it will look at the disk drives it can find, and tell you which disk(s) it recognizes as recipe disks.

If CHEF doesn't mention all your recipe disks when it starts up, you will have to tell it about the ones it missed. To do this, select the option

d. Search another disk

on the opening menu. CHEF will respond with

Which drive shall I use (e.g. B:)? _   (on most systems)

or **Which drive shall I use (e.g. SY1:)?** _   (on HDOS)

You must now enter the name of the drive you want CHEF to use next. On CP/M, MS-DOS and ZDOS, just enter the drive letter (e.g., "b"), and press <RETURN>. (On HDOS, enter the three character name of the drive.)

Repeat this step for each drive which CHEF has not told you contains a recipe disk.

Switching Disks in a Drive.

If you want to search several disks, but do not have enough drives to hold all of them at once, CHEF can still manage. First, search as many disks as you can mount at once. You will now have a partial recipe list from those disks, like this:

        Try one of these recipes:
            1. COLD BITTERSWEET SOUFFLE
            2. SWEET AND SOUR RABBIT STEW
            3. NEW YORK WOMAN'S EXCHANGE BITTERSWEET CAKE ICING
            4. SWEET SECRETS
        Or you may:
            a. Add more recipes to this list
            b. Prune this list down
            c. Search another disk
            d. Forget these and go back to the first option list
            e. Repeat the recipe list

        Which option do you want? c

Select the option

        c. Search another disk

This will let you remove a disk from a drive, and insert a new recipe disk to continue your search. You may remove a disk containing only recipes, or even the one with the CHEF program.

CHEF will ask you the name of the disk drive to use (as in the previous section). If you already have a recipe disk in the drive, follow CHEF's instructions to remove it. Then place the new recipe disk in the drive and type <RETURN>.

        On HDOS, if you want to reset SY0: and still be able to
        select the printing option, you must be sure your printer
        driver is loaded before removing the system disk. Since
        COMPUTER CHEF automatically loads the device driver "LP:"
        you only need to worry about this if you are using another
        printer device driver. If you rename your driver "LP:",
        CHEF will handle it automatically. Otherwise you must load
        the driver explicitly before running CHEF initially. For
        instance, if you are using a printer driver "CT:", you would
        need to type at the operating system level:

            >load ct:
            >chef

        CAUTION: COMPUTER CHEF will run with all printer drivers
        supplied by Heath/Zenith, but may require more than 48K to
        run with some very large drivers supplied by independent
        vendors.

You may have noticed that when you started CHEF up, it listed the mounted drives that had disks with recipe files on them. At that time each recipe disk was given a number. When CHEF dismounts

one of those disks it will repeat the CHEF disk number for you.
Each new disk is assigned the next higher CHEF disk number when
it is mounted. These numbers are assigned for the duration of
the current CHEF search only. If you reset to a previous disk
that does not have any recipes on the current recipe title list,
it will be assigned a new CHEF disk number.

When you choose option "c" to "Search another disk" CHEF retains
the current list of recipe titles you have found so far.   Once
you have swapped disks, you may search again to add additional
recipes from the new disks to the list.

The recipes on the list that are on dismounted disks are marked
with an asterisk.   These recipes will not be considered for
pruning during ingredient or keyword searches.   If you try to
type one of them by entering its number, CHEF will respond with

          <Recipe title> is on disk <disk number>.
          Use the "Search another disk" option to remount it.

and repeat the recipe title list with options.

If you choose to "Add more recipes to this list" or "Prune this
list down" and have replaced some of your mounted recipe disks,
CHEF will ask

          Use only the most recently reset disk (<drive>, disk <#>)?

If you want only the new disk searched for a keyword, ingredient
or title that the other mounted recipe disks have already been
searched for, you will save time and duplication of effort by
answering "yes" or "y". If you want CHEF to search all your
mounted recipe files respond with "no" or "n".

Exiting the Program.

When you are finished with the current list of recipe titles (or
when your pruning eliminates all of them), CHEF will return you
to the initial options list:

          Select from these options:
               a. Search recipes for keyword
               b. Search recipes for ingredient
               c. Search recipes for title word
               d. Search another disk
               e. List all titles to file or printer
               f. Exit from Computer Chef

          Which option do you want? _

You may now begin a new search by selecting option a, b or c;
reset any drive by selecting option d; list all the recipe titles
by selecting option e; or end the program with option f or
<RETURN>.

5. ENTERING YOUR OWN FAVORITES

In addition to using the recipes provided with <u>Chocolate Bytes</u>, you can add your own, using any text editor or word processor program to enter them onto a disk, following certain layout rules explained below.

Recipe Files and Disks.

Recipes may be entered using most standard editors, such as PIE, EDIT or ED. A word processor (such as WordStar on the Osborne 1) should be used <u>in</u> <u>non-document</u> <u>mode</u> <u>only</u> if available. Text formatting modes or operations should be avoided, since they may insert formatting information which can confuse the CHEF program.

Recipes are entered onto text files, which may contain as many recipes as the editor and disk have room for. Smaller files may be easier to edit, however.

When creating recipe files, you will first use up the space remaining on the disk you made to run CHEF from. Once that disk is full, you will need to put additional recipes on another disk. You can have as many recipe disks as you like, so long as you observe the following rules:

> The recipe files on each recipe disk MUST be named RECIPES.1, RECIPES.2, and so on, numbering consecutively. If one number is missing, higher numbered recipe files will be ignored. If a disk does not contain a file called RECIPES.1, COMPUTER CHEF will ignore that disk.

> If you have all your recipe files on the same disk as the CHEF files from the distribution disk, as described in Section 3, you don't have to worry about any other files. However, if you are an experienced computer user and wish to shuffle files among disks, note that when CHEF starts up, it looks for the file CHEFUNIT.TBL to be on the system disk or on a disk with recipes (except on MS-DOS and ZDOS, where CHEFUNIT.TBL must be on the current logged in disk).

> <u>VALDOCS</u> <u>users</u> <u>only:</u> The files created by VALDOCS are not named in the disk directory. Rather, they are given serial numbers on the disk, and the names recorded in another file by VALDOCS. You should not use VALDOCS to edit existing CHEF recipe files. You may create new recipe files with VALDOCS, but you will have to copy the VALDOCS text file (which will have a name like 84115001.VAL) to another disk under the name RECIPES.1 (or RECIPES.2, etc.) in order for CHEF to be able to read the file.

If you have more than one recipe disk, see the headings "Using More Disks" and "Resetting Disks" in Section 4.)

Layout of Your Recipes.

Recipe files are just ordinary text files containing recipes which we, or you, type in. But in order for COMPUTER CHEF to understand them, the recipes must follow a certain format. Each recipe consists of seven sections, some of which are optional and need not appear.

The sections are:

     1. Initial Comment (optional)
     2. Title
     3. Ingredients
     4. Instructions
     5. Serves or Makes (optional)
     6. KEY WORDS (optional)
     7. Recipe Separator

The sections that are included MUST be given in this order.

Recipe length: A COMPUTER CHEF recipe must be no longer than 2300 characters under CP/M or HDOS, or 3000 characters under MS-DOS or ZDOS. This can be about two to four full screens of text, depending on your line length and the amount of blank space in the recipe. If a recipe is too long, CHEF will tell you when it searches the recipe disk. You will need to shorten it, or divide it into two or more separate recipes.

Here is the way you must lay out each section:

1. **Initial Comment.** You may begin your recipe with a Comment about it, such as "This is a favorite of Jack's boss." or "From Choc News, July 84". The Comment may be as many non-blank lines as you like and should be followed by a blank line. All comment lines MUST begin in the leftmost column with NO initial blanks. This section is optional.

2. **Title.** The Title of the recipe appears after the initial comment and must be indented at least one space. Each recipe must have a unique Title. It should be something that will easily identify that particular recipe for you when it turns up on your recipe search lists, such as Uncle Bertie's Favorite Chocolate Chip Cookies. The Title must be followed by a blank line.

3. **Ingredients.** Immediately following the Title is the list of Ingredients. All the Ingredients and ingredient quantities must be given in this section. You may list them in one or two columns. The columns may include indented section headers and multiple line entries. Each ingredient entry in the first column must begin in column 1, at the left edge of the file if it is to be included in any scaling. Each ingredient entry in the second column must begin at the same character position in the file, i.e., the left edge of the second column must be even, except for the second and

subsequent lines of a long ingredient which may be indented beyond this left edge.

For purposes of scaling, CHEF will only look at the ingredients which begin with a number at the left edge of the file or the left edge of column 2. However, COMPUTER CHEF will look at ALL words between the Title and the Instructions during ingredient searches. Example:

3 T butter	1/2 tsp baking soda
4 apples	1/2 c less 1 T chopped walnuts
6 cups flour	pinch salt

(The salt will not be scaled because it does not begin with a number, but an ingredient search for salt would return with this recipe suggestion.)

If an ingredient has a numerical amount specified, be sure not to specify an equivalent, or scaling will not work correctly. For example, suppose you enter the ingredient

    1 cup (6 oz.) chocolate chips

If CHEF doubles the recipe, the weight will not double correctly:

    2 cups (6 oz.) chocolate chips

To avoid this problem, enter equivalents like this:

    1 cup chocolate chips (1 cup = 6 oz.)

The file CHEFUNIT.TBL contains a list of ingredients, like eggs, that are not to be divided into fractions. You may add items to this list that you want CHEF to round to whole numbers during scaling.

Each recipe can have up to 40 ingredients. If you have a recipe with more than 40 ingredients, enter it as two recipes with related but unique names, such as Vegetables and Beef I and Vegetables and Beef II, with ingredients split across the two recipes so that each has less than 40.

The Ingredients section must be followed by a blank line. The first blank line encountered after the beginning of the ingredients list will be taken as the end of the section so DO NOT put any blank lines in the middle of your ingredients list.

4. **Instructions.** The Instructions for preparing the recipe are given next, in paragraph form. Individual paragraphs may be separated by blank lines and you may use as many paragraphs as you need to make it all legible.

    Scaling does not affect this section at all. When the recipe is scaled, any ingredient quantities given here will remain

as they are, even if the recipe is doubled or halved. It is
therefore preferable to give ingredient names without
amounts, such as "Combine butter with half of flour" rather
than "Combine 3 T butter with 3 cups flour". The former will
still be correct when the recipe is doubled, but the latter
example may lead to error.

5. **Serves or Makes.** The next line, separated from the
   instructions by a blank line, is the recipe size. It is one
   line only. The first word must be either "Serves" or "Makes"
   (beginning with a capital letter, followed by lowercase
   letters). COMPUTER CHEF will use the first number it
   encounters on this line as the final scaling option, e.g.
   "Serves 4" or "Makes about 32 cookies 1-inch in diameter."

   Don't enter more than one quantity, or you could get into
   trouble when scaling your recipe. For example, if you say

        Makes 3 cups (4 servings)

   then doubling the recipe will print out

        Makes 6 cups (4 servings)

   A similar problem arises if you say "Makes 6 to 8". Always
   enter only one numerical quantity on this line.

   This section is optional.

6. **KEY WORDS.** This section is separated from the previous one
   by a blank line. The first words must be "KEY WORDS:", all
   in capital letters. These may be followed by as many lines
   of keywords as you want, with the keywords separated from one
   another by commas, semicolons, spaces or whatever. Appendix
   C includes a list of the keywords used in the distribution
   recipes. You may add to the list anything you think will be
   useful to you. For instance, in other Computer Chef Series
   cookbooks with many main dish recipes, we have suggested
   different menu combinations with the use of "menu #"
   keywords. You may want to add additional recipes to these
   menus by adding the corresponding menu numbers to the
   KEY WORD section of the recipes to be added, or you may want
   to add your own keywords. This section is optional.

7. **Recipe Separator: "-".** The final part of every recipe, an
   essential part, is the recipe separator. It consists of a
   hyphen "-" in the leftmost column and marks the end of the
   recipe for COMPUTER CHEF. In our recipe files we use several
   hyphens in a row "----" to make the recipe separator easier
   for us to spot. IMPORTANT: any hyphen at the left margin
   will be taken to be the end of the recipe, so don't
   accidentally put one in the instruction section at the left
   edge.

If Something Goes Wrong.

If you have entered one of your own recipes and cannot retrieve it with COMPUTER CHEF the way you can the recipes supplied with Chocolate Bytes, there is probably some tiny thing in the way your recipe was entered that is not exactly in accord with the rules above. Go over the seven recipe sections above, and double-check that the recipe is laid out in the file exactly as described.

Most of the time, the cause of the problem will be one or more of the following:

1. Invisible formatting control characters might have been inserted in the recipe by your word processor. CHEF needs standard text files (sometimes called "plain ASCII files"), without formatting control characters. If your editor has a "non-document" mode or equivalent, be sure you have used it to keep these characters out of your recipe file. Once you have inserted formatting control characters into a file, you can't usually see them, so if the problem persists you may need to discard your file and start over, or start again with an old version that works, rather than trying to retype parts of it.

2. Is the blank line after the recipe title really empty? It might contain spaces or tabs that do not show up on your screen. Delete the line and insert a new, completely empty line in its place.

3. Are the blank lines that separate other parts of the recipe really empty? Delete them and insert a new empty blank line in their places.

4. Is the title the first indented line in the recipe? The title must be indented at least one space from the left edge (column 1), and it must be the first indented line after the recipe separator or the beginning of the file. Make sure your comment does not include an indented line.

5. Did you type the "Serves" or "Makes" all in capital letters? The word must begin with a capital letter followed by lower case as shown here or it will not be included in the choices for scaling the recipe.

6. Did you use a hyphen (-) in column 1 somewhere in the recipe? This will be interpreted by CHEF as a recipe separator. Make sure any dashes you use in your recipe are not in column 1. They may be used anywhere else without difficulty.

7. If you get a "Recipe too long" message, see the note on recipe length in the "Layout of Your Recipes" section above.

8. Did you separate the recipes with a line of hyphens? Be sure you did not use the underscore character instead.

To help you enter recipes correctly, you can also look at some of
the recipes that were included with Chocolate Bytes, and compare
your recipe format to them. You might also find it easier to
start with a copy of one of the recipe files provided, delete all
but one or two of the original recipes, and then type your recipe
right over the original ones.

Quick Glance Summary of Recipe Format

----(recipe separator from previous recipe)
This is my little comment about this recipe.

        Title - one line only, indented, followed by blank line

1 tsp ingredient	heading for column 2
2 T ingredient	1/2 lb ingredient
3 c ingredient	10 oz ingredient
4 ingredients whose description	dash of salt
continues to a second line	

This is the method section that tells how to prepare this recipe.
It is separated by blank lines from the section above
(ingredients) and the section below (which may begin with either
"Makes" or "Serves").

This section may have as many paragraphs as necessary.

Serves 6.

KEYWORDS: main dish, leftovers, make ahead;
Jackie & Mike-New Year's Eve '82, in-laws favorite.

        Title of next recipe

1 ingredient	3 cups ingredient that requires
2 ingredients	several lines to describe
1/2 c + 2 T ingredient	fully
2 teaspoons sugar	1 ingredient (optional)
	1 pt ingredient (opt.)

Instructions. Combine all ingredients in a large bowl; stir.

Makes about 1 quart.

KEY WORDS: dessert, make ahead, freezes well

Comments for third recipe

        Title of another recipe

etc.

6. CHOCOLATE NEWS, AND MORE RECIPE DISKS.

In editing Chocolate Bytes, space limitations kept us from including all the recipes we might have liked, especially some long and elaborate cake recipes. However, these recipes and many others can be found in Chocolate News itself, which is available to you by subscription. You can select your favorites from new issues and enter them yourself. Chocolate News also contains articles on various aspects of chocolate, plus classified advertisments for all sorts of chocolate and related products. It is published on chocolate scented paper. At present, a one year subscription is $9.95. For additional information, write to:

       CHOCOLATE NEWS
       P.O. Box 1745
       New York, NY 10150
       (212) 206-0735

Additional recipe disks, already formatted for use with the COMPUTER CHEF program, are available from your local computer store or direct from The Software Toolworks.

The original COMPUTER CHEF software package includes over 70 recipes compiled by three working mothers who use them all the time to provide nutritious, delicious meals for their families without giving up their many activities to stay home all day and cook. Their culinary styles range from "meat and potatoes" through international to Southern California, and this range is reflected in the variety of the recipes. Some are Grandmother's, handed-down and jealously guarded until now. Some were collected during travels and sojourns abroad. Others have been pried out of friends and family over the years.

THE BEST OF WOK TALK, #2 in the Computer Chef Series, is a unique combination of technology and culinary expertise which makes exotic Chinese cooking easier than ever. The editors of Wok Talk, popular Chinese cookery newsletter, have assembled over 100 recipes from all regions of China, organized on disk by the COMPUTER CHEF software, which is included.

To help introduce the novice to the fascinating world of Chinese cookery, THE BEST OF WOK TALK includes a 24-page booklet on Chinese cooking techniques. But WOK TALK is not just for beginners; the great variety of authentic Chinese recipes can challenge and assist the experienced Chinese chef.

WHAT'S FOR DINNER, #3 in the Computer Chef Series, is a two disk package containing "The Secret's Out" and "Let's Eat In Tonight" recipe disks. "Let's Eat In Tonight" contains over 100 main dish and side dish recipes for everything from quick and easy dinners for two to entertaining in style for a crowd. Includes meat, seafood, chicken, pasta and vegetarian entrees, soups to use as

gourmet appetizers or hearty meal-in-itself family fare, change of pace salads, and ethnic dishes from all corners of the globe.

"The Secret's Out" has over 100 recipes dedicated to desserts, baked goods and special occasions. These decadently delicious recipes will provide a wealth of dessert-eating experiences for you, your family and friends. For instance, we have special recipes for making your own Hot Fudge Sundaes with Homemade Ice Cream, plus all the elements of an English High Tea, and lots more.

More titles in the Computer Chef Series will appear soon. For the latest releases, ask your local computer retailer or The Software Toolworks.

Appendix A: Recipes, Alphabetically by Title

Basic Chocolate Chess Pie
Bea's Brownies
"The Best" Chocolate Cake
        in The World
Birds' Nest
Black Forest Cherry Cake
Black-Bottom Pie
Blender Pot-De-Creme
Blondies
Bourbon Balls
Brandy Eggnog
Budino Amaro
Butterchip Chocolate Fudge
Cakey Brownies
'Capitol' Chocolate Cherry Cake
Cappuccino Fudge
Caribbean Comfort
Choco-Banana Bread Pudding
Chocolate Almond Bars
Chocolate Amaretto Eggnog
Chocolate Angel Strata Pie
Chocolate Chip Pancakes
Chocolate Chip Pecan Pie
Chocolate Chip Pumpkin
        Tunnel Cake
Chocolate Chip Pumpkin
        Tunnel Cake Glaze
Chocolate Covered Popcorn
Chocolate Damnation
Chocolate Fudge Sauce
Chocolate Fudge Steamed Pudding
Chocolate Loaves
Chocolate Marble Cheesecake
Chocolate Marble
        Cheesecake Frosting
Chocolate Marshmallow Drops
Chocolate Mint Bars
Chocolate Peanut Butter
        Cheesecake
Chocolate Peanut Butter Pie
Chocolate Pecan Frosting
Chocolate Philly Chippers
Chocolate Shell
Chocolate Shortbread
Chocolate Walnut Floyeres
Chocolate Zucchini Cake
Chocolate-Covered Almond Balls
Chocolate-Covered
        Cherry Cookies
Classic Chewy Brownies
Cocoa Float
Cocoa Pecan Balls
Cocoa Pecan Toasties
Cocoa Supreme (Basic Recipe)

Cold Bittersweet Souffle
Congo Bars
The Continental Cup
Cornflake Candy
Cranberry Chocolate Torte
Creamy Brownie Frosting
Creamy Chocolate Sauce
Dark Chocolate Mocha Mousse Pie
The Definitive Chocolate
        Chip Cookie
Desperation Cake
Devilicious Secret Brownies
Devil's Delight Chocolate Fluff
Double Deadly Chocolate Pie
E.R.A Chili
Fancy Froth
Foolproof Chocolate
        Chiquita Fudge
Foolproof Double-Decker Fudge
Foolproof Humongous Fudge
French Mint Pie
Frosty Mint Cooler
Frozen Chocolate Squares
Fudge Bars
Fudge Cookies
Fudge Fast
Fudge Nut Pie
Fudgy Brownies
German Chocolate Cake
Grasshopper Cheesecake
Hansel and Gretel
        White Chocolate Cake
Hershey Bars
Hisae's Chocolate Cake
Ice Cream Egg Custard
Incredibly Edible Chocolate Pie
Jumbo Chocolate Chip Muffins
Karie Lowell-David Campbell Cake
Kentucky Bourbon Chocolate Sauce
Little Darlin's
Maple Cream Chocolate Fudge
Marshmallow Smoothie
Mexican Fudge
Mexican Marvel
Mississippi Fudge Cake
Mocha Macadamia Cheesecake
Mocha Rum Eggnog
Monk's Mug
Nancy Reagan's Vienna
        Chocolate Bars
New York Woman's Exchange
        Bittersweet Cake Icing
No Questions Asked Dessert!
Oklahoma Crude

Olde English Chocolate Eggnog
Queen Of Sheba Cake
Queen Of Sheba Cake Icing
Rocky Road Pie
The Sachertorte
Simca's Truffle Au Chocolat
Snowies
Stand-Up Turkey Mole
Straw Mats
Strawberries Au Petit Pingouin
Surprise Fudgies
Sweet and Sour Rabbit Stew

Sweet Secrets
Turtles
Two Minute Hot Fudge Sauce
Ursula's Chocolate Surprise
Ursula's Cream Cheese
                Fudge Cake
Ursula's Cream Cheese
                Fudge Cake Glaze
Walnut Fudge
Warm Brownie Fudge
White Chocolate Mousse

Appendix B: Recipes by Category

CAKES

"The Best" Chocolate Cake
            in The World
Black Forest Cherry Cake
'Capitol' Chocolate Cherry Cake
Chocolate Chip Pumpkin
            Tunnel Cake
Chocolate Damnation
Chocolate Loaves
Chocolate Zucchini Cake   —
Cranberry Chocolate Torte
Desperation Cake
German Chocolate Cake
Hansel and Gretel
            White Chocolate Cake
Hisae's Chocolate Cake
Jumbo Chocolate Chip Muffins
Karie Lowell-David Campbell Cake
Mississippi Fudge Cake
Queen Of Sheba Cake
The Sachertorte
Surprise Fudgies
Ursula's Cream Cheese
            Fudge Cake

PIES

Basic Chocolate Chess Pie
Black-Bottom Pie
Chocolate Angel Strata Pie
Chocolate Chip Pecan Pie
Chocolate Peanut Butter Pie
Dark Chocolate Mocha Mousse Pie
Double Deadly Chocolate Pie
French Mint Pie
Fudge Nut Pie
Incredibly Edible Chocolate Pie
Rocky Road Pie

CHEESECAKES

Chocolate Marble Cheesecake
Chocolate Peanut Butter
            Cheesecake
Grasshopper Cheesecake
Mocha Macadamia Cheesecake

COOKIES AND BROWNIES

Bea's Brownies
Blondies
Cakey Brownies
Chocolate Almond Bars
Chocolate-Covered
            Cherry Cookies
Chocolate Marshmallow Drops
Chocolate Mint Bars
Chocolate Philly Chippers
Chocolate Shortbread
Classic Chewy Brownies
Congo Bars
The Definitive Chocolate
            Chip Cookie
Devilicious Secret Brownies
Frozen Chocolate Squares
Fudge Bars
Fudge Cookies
Fudgy Brownies
Hershey Bars
Little Darlin's
Nancy Reagan's Vienna
            Chocolate Bars
Oklahoma Crude
Snowies
Sweet Secrets
Ursula's Chocolate Surprise

FROSTINGS, GLAZES AND SAUCES

Chocolate Chip Pumpkin
            Tunnel Cake Glaze
Chocolate Fudge Sauce
Chocolate Marble
            Cheesecake Frosting
Chocolate Pecan Frosting
Chocolate Shell
Creamy Brownie Frosting
Creamy Chocolate Sauce
Kentucky Bourbon Chocolate Sauce
New York Woman's Exchange
        Bittersweet Cake Icing
Queen Of Sheba Cake Icing
Two Minute Hot Fudge Sauce
Ursula's Cream Cheese
            Fudge Cake Glaze

CONFECTIONS

Birds' Nest
Bourbon Balls
Butterchip Chocolate Fudge
Cappuccino Fudge
Chocolate Covered Popcorn
Chocolate-Covered Almond Balls
Cocoa Pecan Toasties
Cocoa Pecan Balls
Cornflake Candy
Foolproof Chocolate
            Chiquita Fudge
Foolproof Double-Decker Fudge
Foolproof Humongous Fudge
Fudge Fast
Maple Cream Chocolate Fudge
Mexican Fudge
Simca's Truffle Au Chocolat
Straw Mats
Turtles
Walnut Fudge
Warm Brownie Fudge

FANCY DESSERTS

Blender Pot-De-Creme
Budino Amaro
Choco-Banana Bread Pudding
Chocolate Fudge Steamed Pudding
Chocolate Walnut Floyeres
Cold Bittersweet Souffle
Devil's Delight Chocolate Fluff
Ice Cream Egg Custard
No Questions Asked Dessert!
Strawberries Au Petit Pingouin
White Chocolate Mousse

ENTREES

Chocolate Chip Pancakes
E.R.A Chili
Stand-Up Turkey Mole
Sweet and Sour Rabbit Stew

BEVERAGES

Brandy Eggnog
Caribbean Comfort
Chocolate Amaretto Eggnog
Cocoa Float
Cocoa Supreme (Basic Recipe)
The Continental Cup
Fancy Froth
Frosty Mint Cooler
Marshmallow Smoothie
Mexican Marvel
Mocha Rum Eggnog
Monk's Mug
Olde English Chocolate Eggnog

APPENDIX C: KEY WORDS AND ABBREVIATIONS

The following KEY WORDS appear in the recipes provided with chocolate.

bake sale	gift
beverage	holiday
breakfast	icing
brownies	kids
brunch	liqueur
cake	main dish
candy	make ahead
cheesecake	non-bake
cookies	pie
crust	quick
dessert	rich
easy	sauce
elegant	sinfully rich
entertain	snack
ethnic	topping
freezes well	torte
frosting	unusual
fudge	

The following ABBREVIATIONS are recognized by COMPUTER CHEF for purposes of scaling ingredients.

c	cup
gal	gallon
gals	gallons
#	pound
oz	ounce
lb	pound
lbs	pounds
pt	pint
qt	quart
T	tablespoon
tbsp	tablespoon
t	teaspoon
tsp	teaspoon

These abbreviations also appear in the recipes provided with COMPUTER CHEF:

approx	approximately
env	envelope
hi-pro	high protein
in.	inch
"	inch
opt or opt.	optional
pkg	package
sq	square
sqs	squares

APPENDIX D: HDOS Stand-Alone Mode

In a single-disk HDOS system, you normally need to boot from a disk which contains the operating system, the program you want to run, and its data files. COMPUTER CHEF needs all the space on its disk, leaving no room for the operating system files. However, using an unadvertised but handy feature of HDOS, you can execute CHEF from a non-bootable disk if your system disk has been placed in stand-alone mode.

To do this, make sure that SET.ABS is on your system disk, and type the command SET HDOS STAND-ALONE. HDOS will respond by recording this mode permanently on the system disk (so that the next boot-up from this disk will automatically leave HDOS in stand-alone mode) and will issue a mysterious message, which you should ignore.

The benefit of stand-alone mode is that you may use the RESET command, which is the equivalent of DISMOUNT followed by MOUNT. In particular, you may type RESET SY0: and replace the bootable diskette with another, which need not contain the full HDOS system. For example, you can say RESET SY0: and replace the system disk with your CHEF disk.

If the new disk contains the two files SYSCMD.SYS and PIP.ABS, you can run any number of commands. The rest of the disk - about 350 sectors - is available for your programs.

If the disk does not have room for these files - as the CHEF disk does not - you can still run one command. So you can still give the CHEF command and run the CHEF program. But when you exit from CHEF, you will have to insert the system disk again and reboot the system. This is a bit inconvenient, but it does let you run CHEF.

If you plan to use any device (such as LP:), you must load the driver with the command LOAD LP: after booting, but before you use the RESET command.

You can switch your system disk out of stand-alone mode by typing SET HDOS NOSTAND-ALONE with your system disk mounted. However, many single-disk users run stand-alone exclusively.

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