

About the recipe database

This database has been through several phases:

1. Years ago I typed up some of my maternal grandmother's recipes and some of our own favourites. These were later converted to Word and added to.

2. Around 2001 I acquired an iBook. This was the first time I could sit in the living room with a laptop and enter into a database the names of all the recipes in magazines, newspaper cuttings etc, that we had lying around in various places in the house. The exercise was triggered, I believe, by needing to find 'that recipe we saw in a magazine' for something like guinea fowl or partridges — something we did not normally buy. The aim of the database was to help us locate recipes.

At the same time I cut out recipes and put them in plastic pockets in binders, which was very time-consuming. Printouts from phase 1 were added. The data entry also included checking boxes for all the ingredients involved, which was also time-consuming. And I got RSI from the position I was sitting in!

Once I had filled 6 large binders, and cataloged over 5000 recipes, I stopped. I hadn't added anything to the database probably since about 2006.

But we started accumulating recipes again.

3. History repeats itself; we can't find the recipes we want because there are so many magazines and so much paper to go through. The difference is that most of those recipes are now online. So now I am adding recipes, with URLs. Most of them are in *The Guardian*, so free to view. I've also made PDFs for all the recipes from phase 1. And typed up some favourites.

Richard pointed out that he did not have access to my database, so I made the online version.

You can filter by more than one parameter at a time, which means that you always have to click **Apply filters**. The filters are not 'sticky', but there is a message up at the top which tells you what you are currently filtering on.

The parameters are:

Exclude items with no web link

Favourites only (includes only items that I have marked as Favourite)

Author (not all authors are identified)

Meal or 'main category' – all recipes should be in one of these categories

Type or 'subcategory' – not all recipes, often the type of dish is indicated by the method

Method (complements 'type')

Serving temperature: usually as recommended by the recipe author

Ingredient (the main ingredient category; obviously this is often a bit subjective; two or more ingredient categories being equally important in some recipes; nevertheless it does give a bit more filtering capability)

Many of the older recipes have ingredients lists, which are presented here as they are helpful when shopping. It is too difficult for me to enable full filtering on these lists. If you are wondering *what to do with two or three ingredients*, use the **Recipe** name box and perhaps **Ingredient** and that will narrow down your options anyway. You can also put *up to three other ingredients* in the **Ingredients List** box. (Bear in mind that not all recipes have ingredients lists at all, but these filters also look at the recipe title, the notes and the main ingredient, so you can really narrow things down.)

Recipe: the name of the recipe: this is probably the most useful field for searching

Notes: odd notes about the recipe, such as the length of time for marinating

Plan: this is for our own use: if I am planning a party or event I will use some magic word such as 'Christmas' in the database and then be able to filter on it here

There is currently no drop-down that allows you to search by book (or volume, or box). See next page for a list of the books catalogued in the database; in many cases there is no link, but try searching online for those recipes, or ask me.

Once you have selected or typed in what you want to filter on, you can press **Enter** when the cursor is in any of the entry fields or click **Apply filters**.

Use **Clear filters** to reveal the whole list again. **Hide filters** just gets the filter boxes out of the way if you just want to browse.

If you have any questions, comments, recipes you'd like to give me, recipes you'd like details of, or URLs you can send me, please contact me at:

catherine_e_m_glover@me.com.

Enjoy!

Books in the recipe database

Book author	Book title
Elisabeth Lambert Ortiz	A Taste of Excellence: Recipes from the best of british chefs
Madhur Jaffrey	A Taste of India
Rick Stein	A Taste of the Sea
Janet Hazen	Basil
	Box 1
	Box 2
	Box 3
The Australian Women's Weekly	Casseroles
Mark Miller	Coyote Café
	Discover Thai Cooking
The Australian Women's Weekly	Easy Middle Eastern Style Cookery
The Australian Women's Weekly	Easy Spanish-style Cookery
Elizabeth David	English Bread and Yeast Cookery
Madhur Jaffrey	Flavours of India
Rick Stein	Food Heroes 1
Rick Stein	Food Heroes 2
Rick Stein	French Odyssey
Elizabeth David	French Provincial Cooking
Rick Stein	From Venice to Istanbul
The Australian Women's Weekly	Great Casual Food
The Family Circle	Homemade Jams and Preserves
The Australian Women's Weekly	Hot and Spicy
Janet Hazen	Hot, Hotter, Hottest: Cooking with chilies, peppercorns, mustards, horseradish, and ginger
Delia Smith	How to Cook - Book 1
Delia Smith	How to Cook - Book 2
Delia Smith	How to Cook - Book 3
Rick Stein	India
Madhur Jaffrey	Indian Cookery
Mark Miller	Indian Market Cookbook
Elizabeth David	Italian Food
Rick Stein	Long Weekends
The Australian Women's Weekly	Mediterranean Cookbook
Claudia Roden	Mediterranean Cookery
	Online Only
The Australian Women's Weekly	Pasta Meals in Minutes
The Australian Women's Weekly	Pies and Tarts

	Recipes volume 1
	Recipes volume 3
	Recipes volume 3
	Recipes volume 4
	Recipes volume 5
	Recipes volume 6
Rose Gray and Ruth Rogers	River Café Cook Book Two
Rick Stein	Seafood
Rick Stein	Seafood Lovers' Guide
Rick Stein	Seafood Odyssey
Elizabeth David	Spices, Salt and Aromatics in the English Kitchen
Delia Smith	Summer Collection
Bill Granger	Sydney Food
Claudia Roden	Tamarind and Saffron
The Australian Women's Weekly	Thai-style Cookery
The Australian Women's Weekly	The Best Seafood Recipes
Lindsey Bareham	The Big Red Book of Tomatoes
Constance Spry and Rosemary Hulme	The Constance Spry Cookery Book
The Australian Women's Weekly	The Essential Soup Cookbook
The Australian Women's Weekly	The Great Beef Cookbook
The Australian Women's Weekly	The Great Lamb Cookbook
Rex Stout	The Nero Wolfe Cookbook
	The New Orleans Cookbook
	The New York Times Cookbook
Rose Gray and Ruth Rogers	The River Café Cook Book
Vatcharin and Brumichitr	The Taste of Thailand
Jennifer Paterson and Clarissa Dickson Wright	Two Fat Ladies
Jennifer Paterson and Clarissa Dickson Wright	Two Fat Ladies Ride Again
Madhur Jaffrey	Ultimate Curry Bible
Delia Smith	Winter Collection