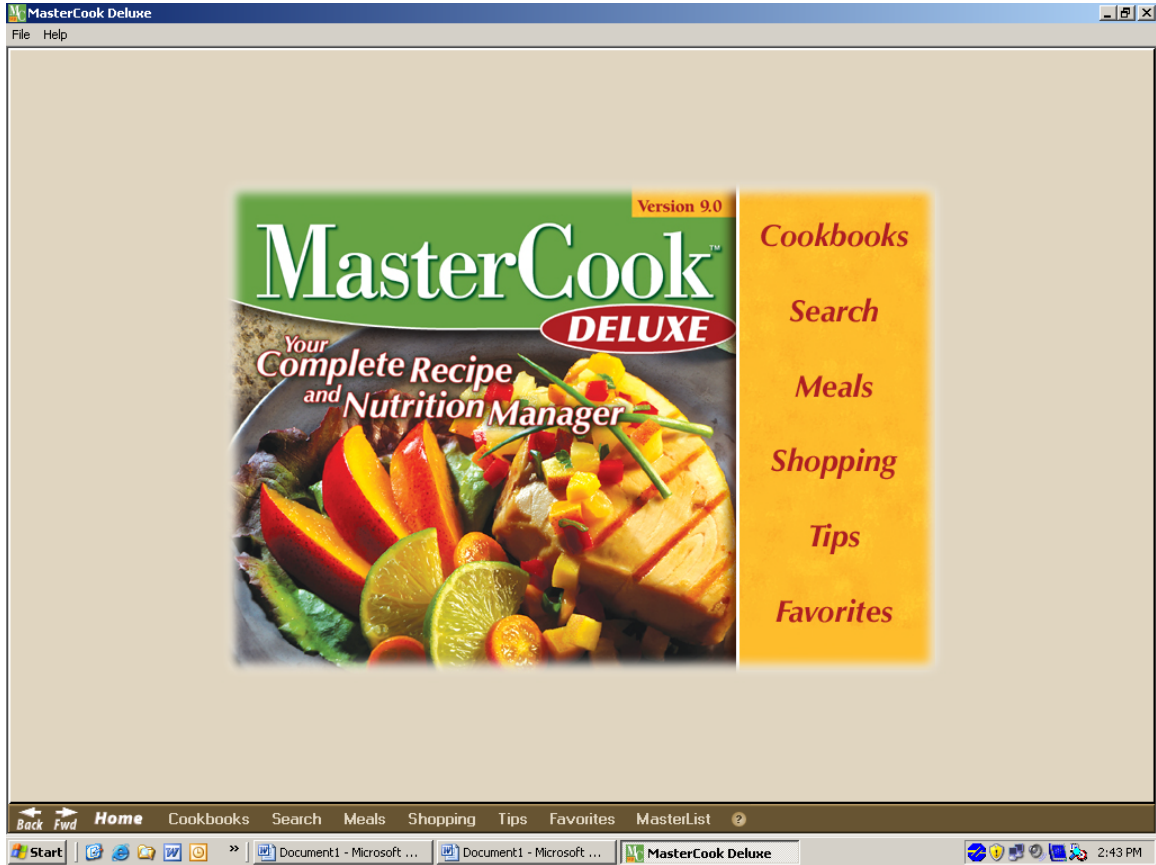
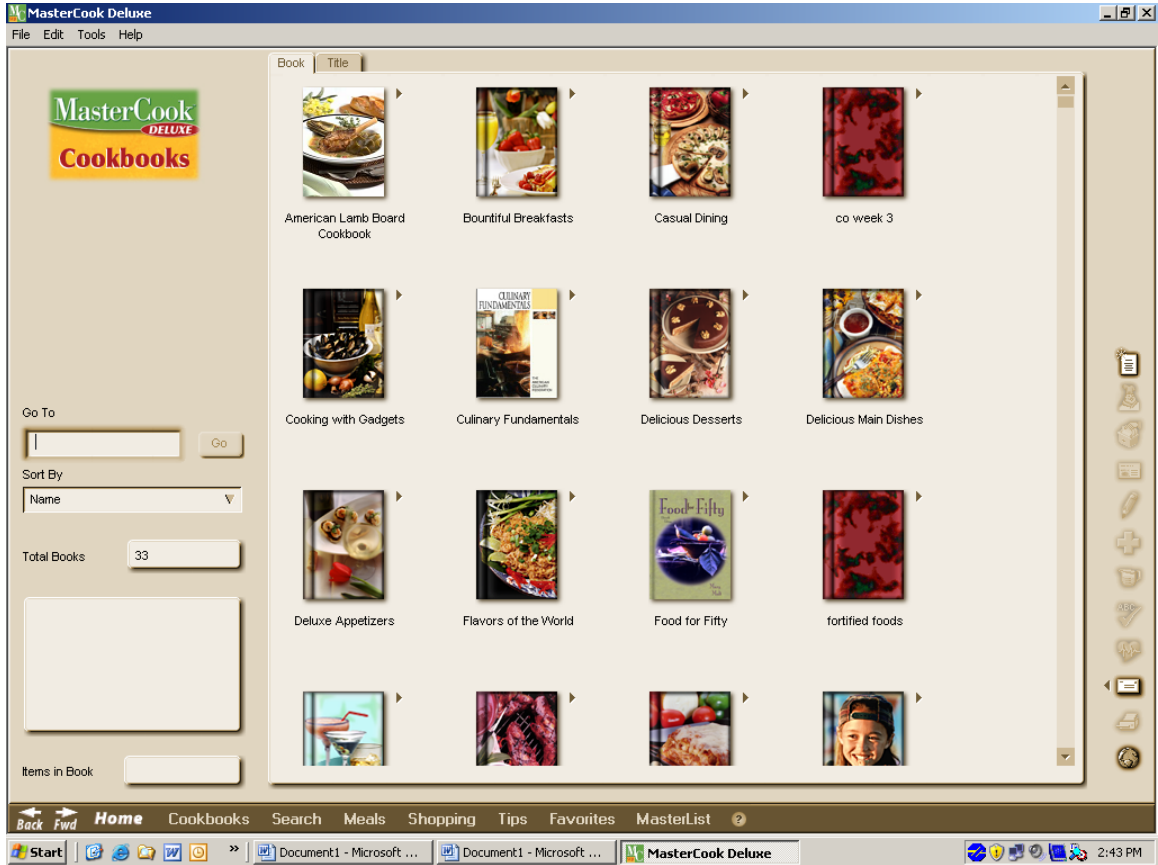


Using Master Cook



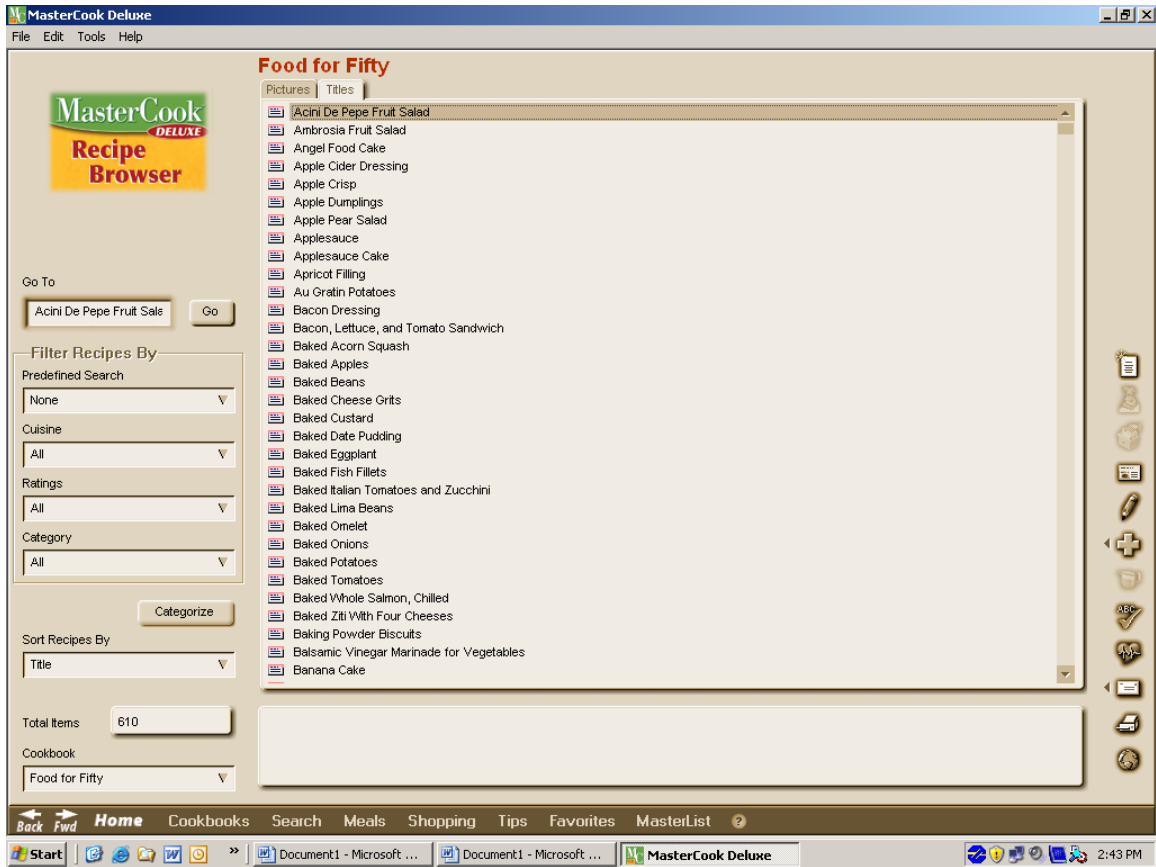
Double click on the MasterCook icon to open the Program.
Select Cookbooks.

Using Master Cook



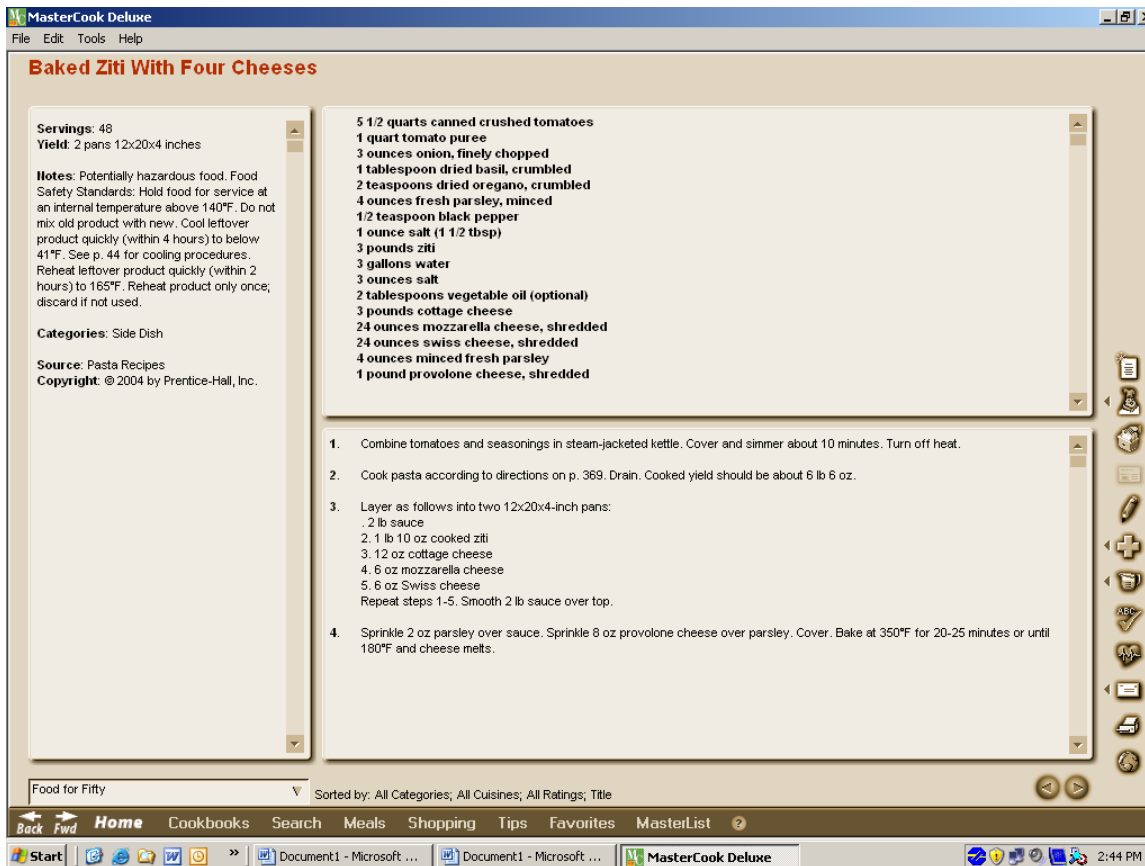
Select Food for Fifty from the list of cookbooks.

Using Master Cook



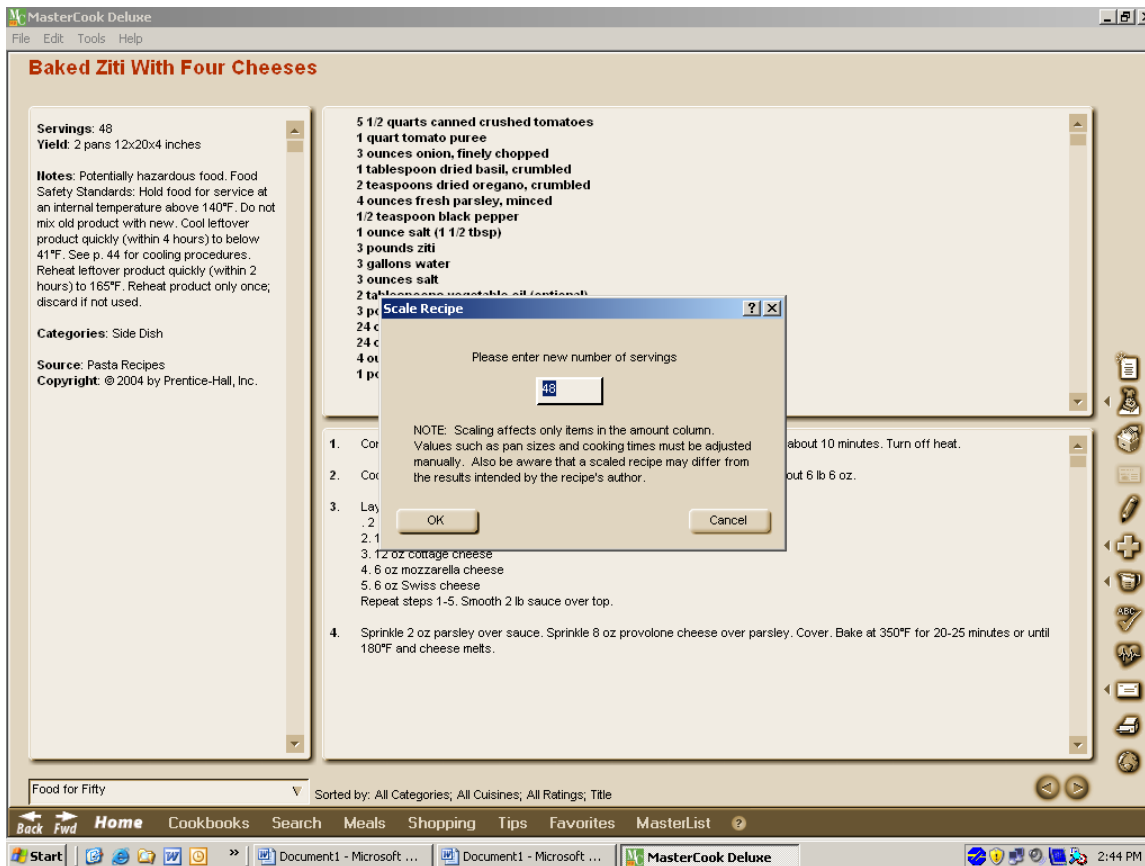
Double click on the recipe that you want to set up.

Using Master Cook



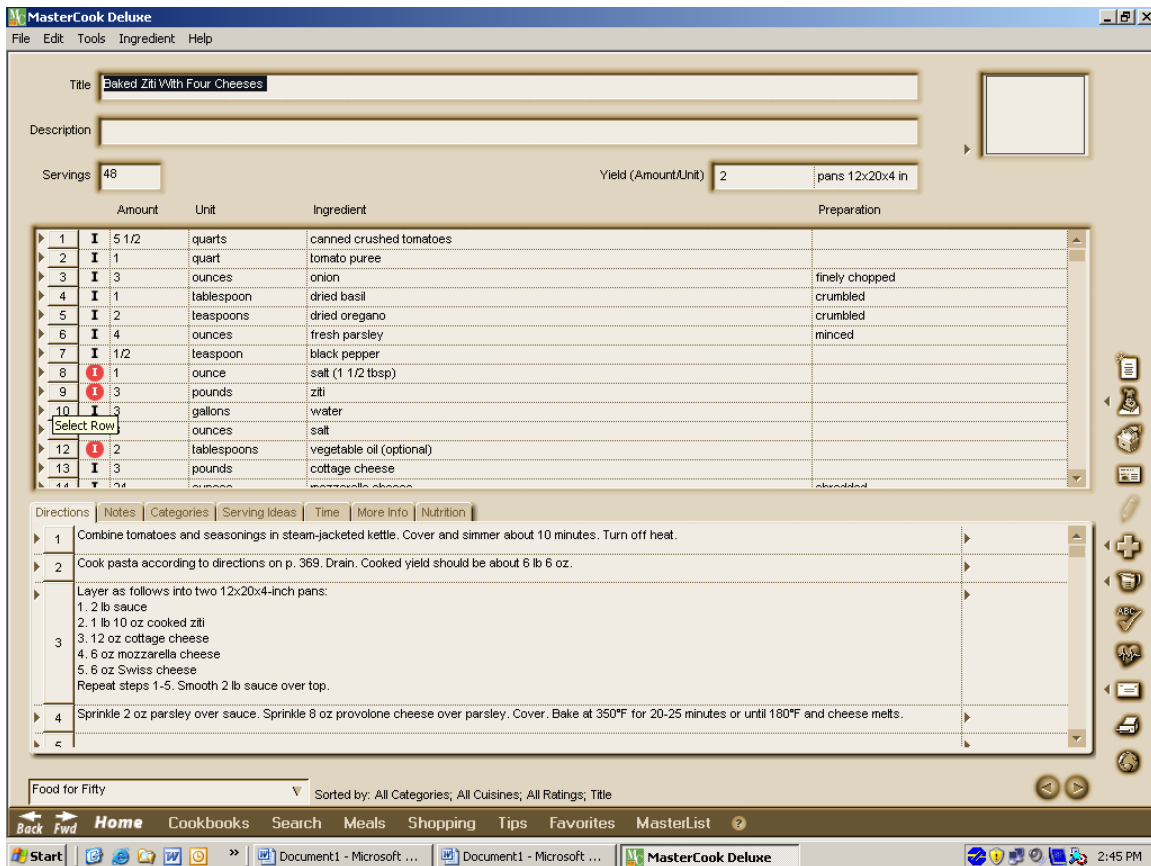
Click on the measuring cup icon on the right of the recipe.

Using Master Cook



Type in the appropriate number of servings.

Using Master Cook



Click on the pencil to the right of the recipe to edit.

Using Master Cook

The screenshot shows the MasterCook Deluxe software interface. The title bar reads "MasterCook Deluxe" and the menu bar includes "File", "Edit", "Tools", "Ingredient", and "Help".

The recipe is titled "Chicken Pot Pie". The description field is empty. The servings are set to 150, and the yield is 6 pans 12x20x2 in.

	Amount	Unit	Ingredient	Preparation
1	I 2 1/4	pounds	buckwheat	
2	I 2 5/8	pounds	buckwheat	
3	I 3 3/4	quarts	buckwheat flour	
4	I 1 1/2	teaspoons	buckwheat groats	
5	R 3 3/4	gallons	buckwheat pancake	
6	I 18	pounds	buckwheat pancake mix	
7	I 4 1/2	pounds	buckwheat pancakes	sliced
8	I 6	pounds	buffalo	sliced
9	I 6	pounds	Buffalo sirloin steak	
10	R 9	pounds	Pastry	
11				
12				
13				
14				

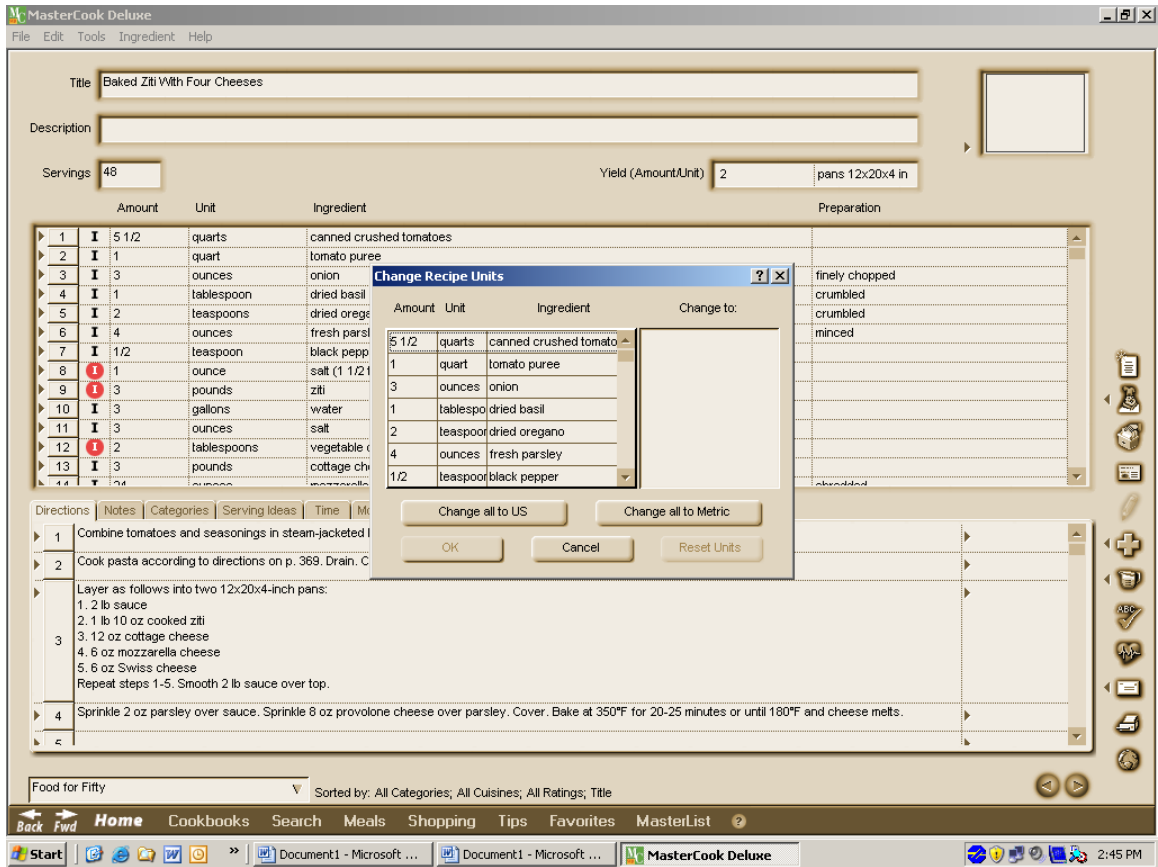
The directions section includes the following steps:

- 1 Sauté onions in margarine in steam-jacketed or other large kettle.
- 2 Add flour and pepper to onions. Stir until blended. Cook 30 minutes.
- 3 Add stock, stirring constantly with wire whip. Cook until thickened, stirring often. Check for seasoning. Add salt if necessary.
- 4 Cut chicken into 1/2- to 3/4-inch pieces. Add to sauce.
- 5 Cook celery and carrots until partially done. Drain. Fold into sauce.
- 6 Add peas (uncooked) to chicken mixture. Mix carefully. Scale chicken into two 12x20x2-inch counter pans, 12 lb per pan.
- 7 Roll out 1 lb 8 oz Pastry to fit each pan. Place on chicken mixture and seal edges to pan. Bake at 400°F for 20-25 minutes or until crust is browned and internal temperature is 180°F.

The bottom of the window shows a navigation bar with "Home", "Cookbooks", "Search", "Meals", "Shopping", "Tips", "Favorites", and "MasterList". The taskbar at the bottom shows the Start button, several open documents, and the MasterCook Deluxe application.

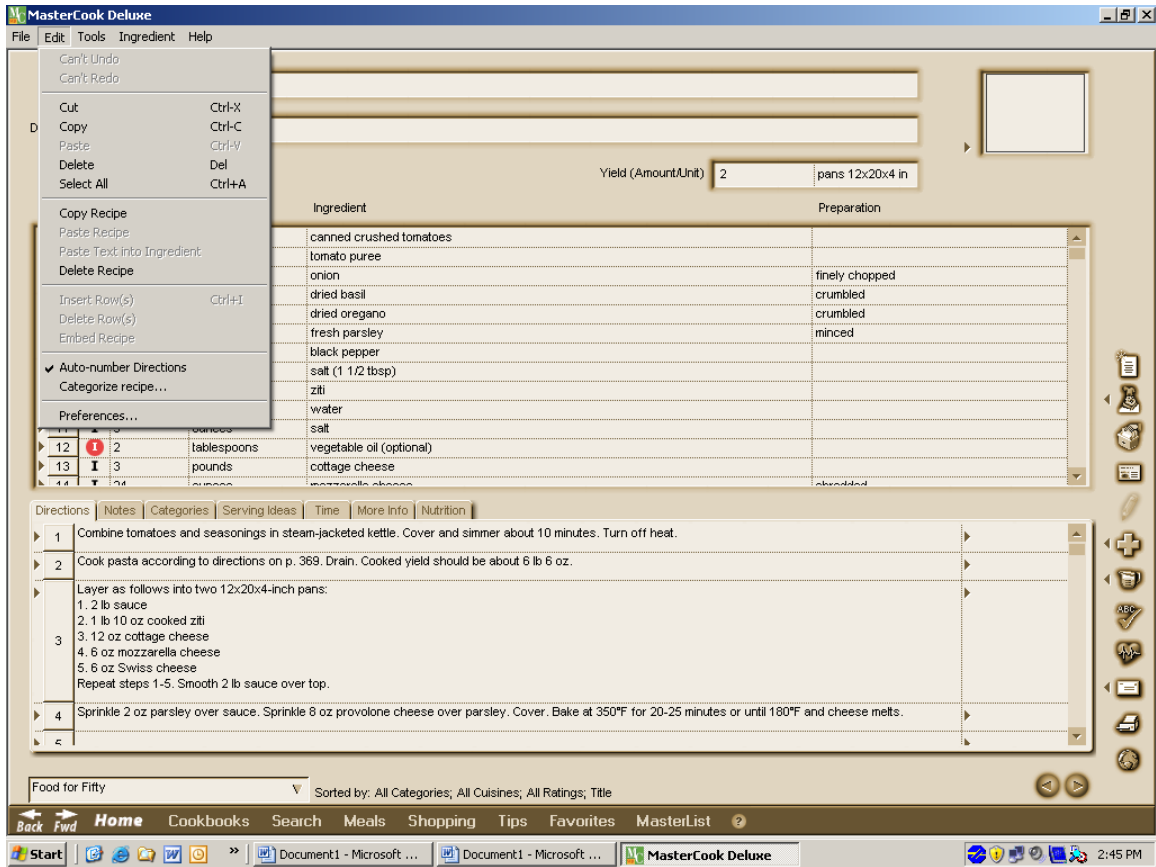
Alpha look up ingredients if needed.

Using Master Cook



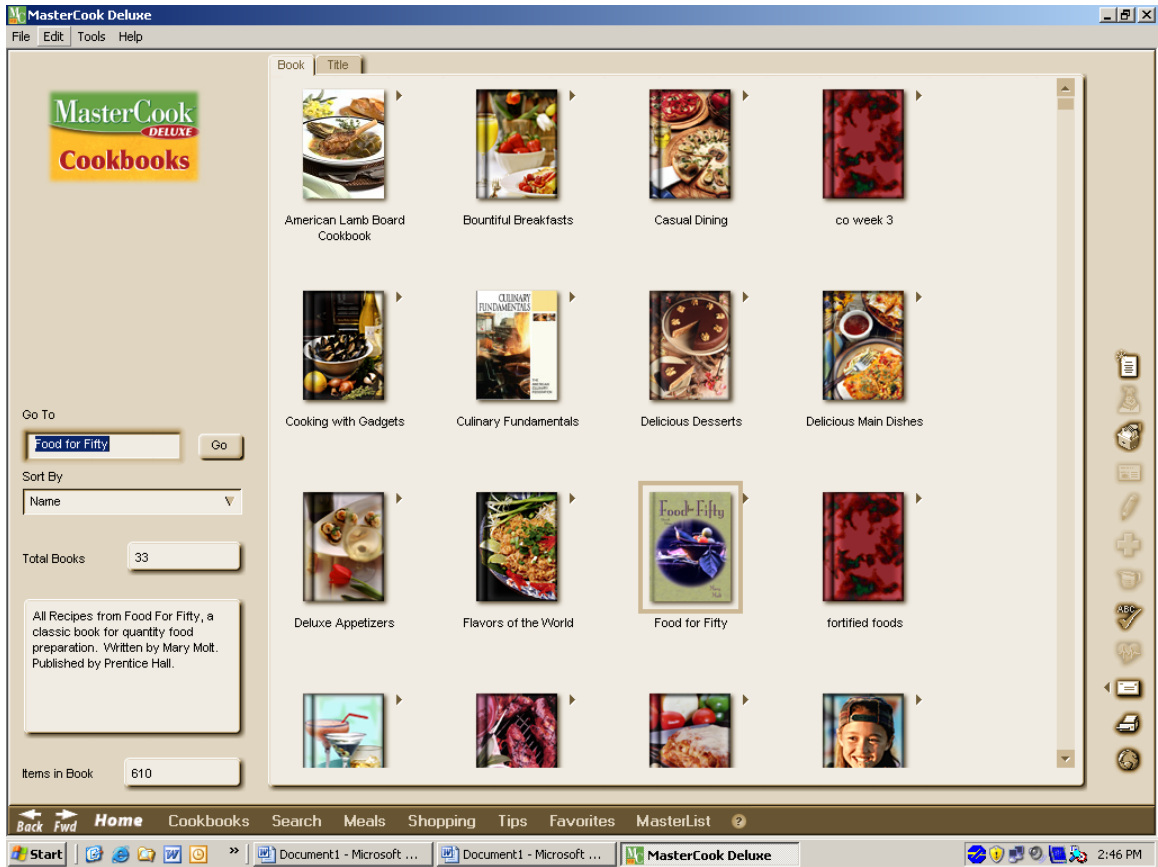
Select ingredients to change.

Using Master Cook



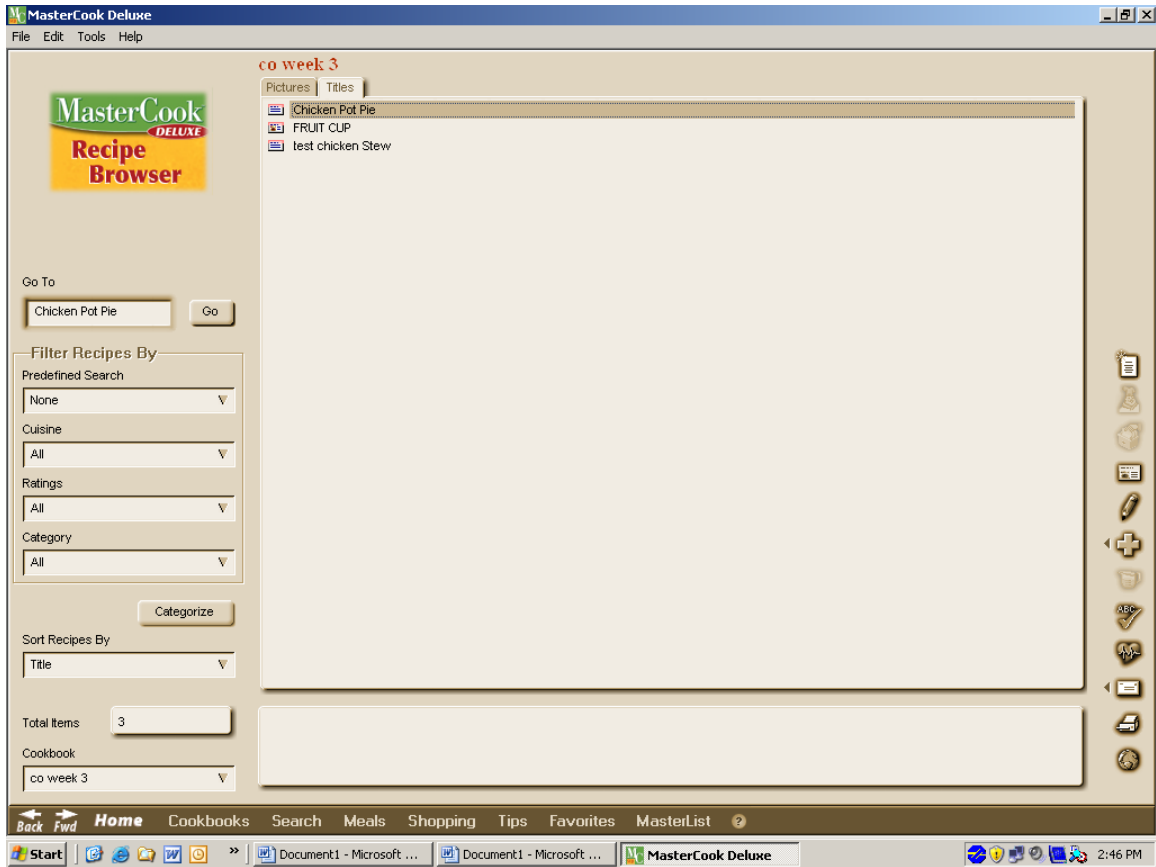
Under the Edit tool, copy the Recipe to clipboard.

Using Master Cook



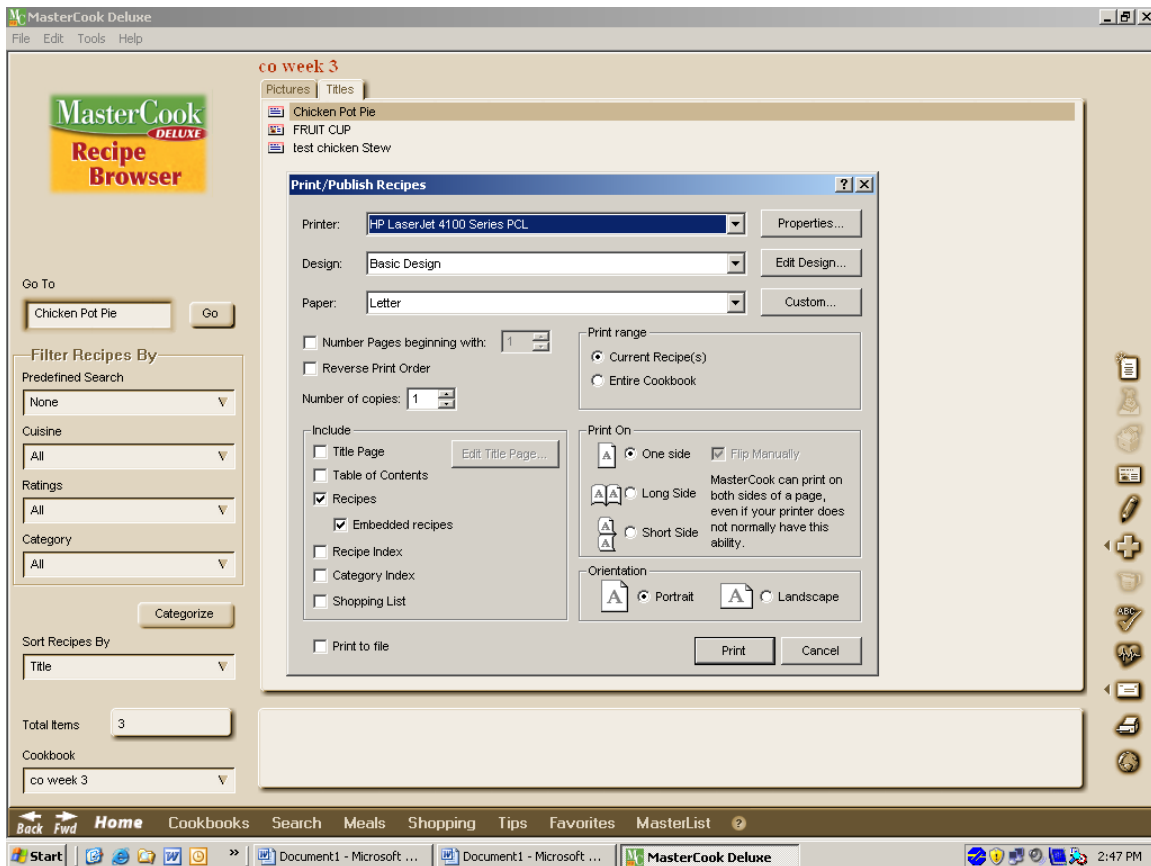
Open the Cookbook that you want to paste the selected recipe to.

Using Master Cook



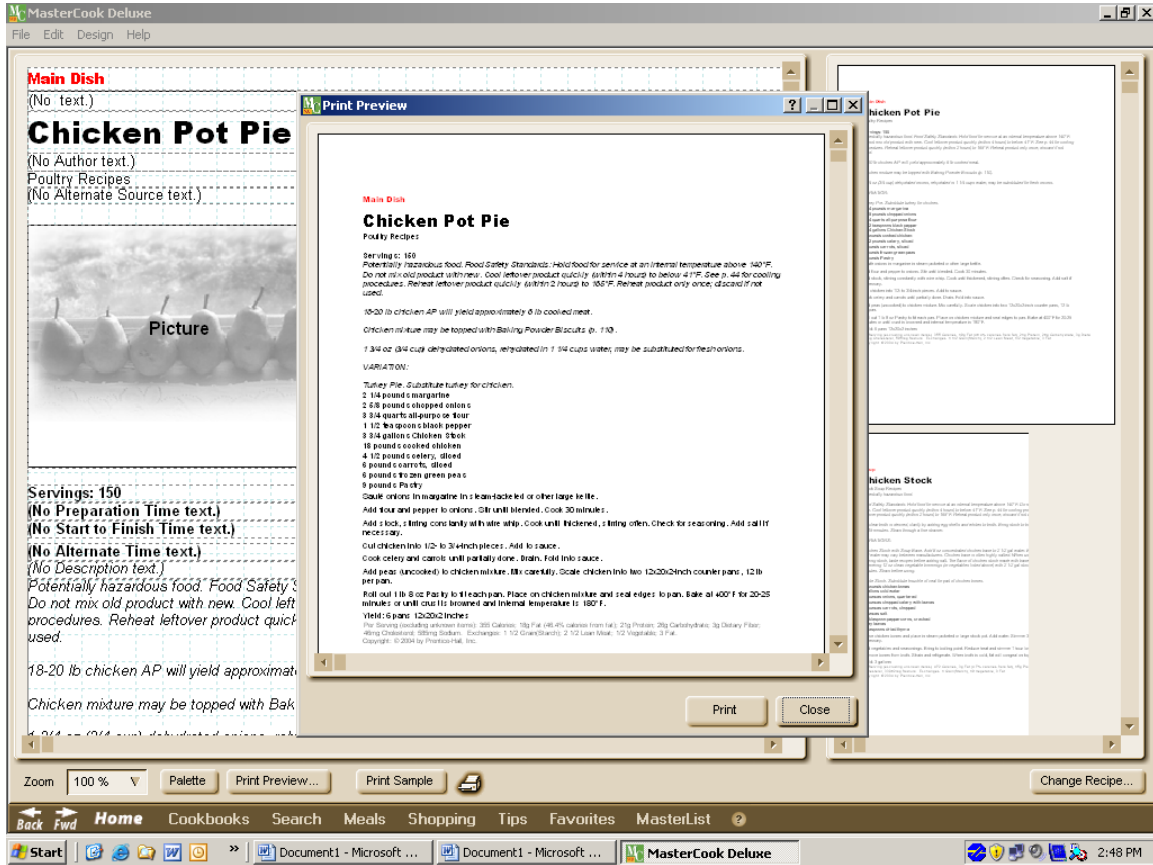
Under the Edit tool, paste the recipe into the selected cookbook.

Using Master Cook



To print the recipe, under the File tool, select print, then select the recipe or the entire cookbook.

Using Master Cook



Basic design