

# Reference Services Division Presents



## Get Cooking With Your Computer



Food lovers, use your computer to access cooking resources in the library and on the web -- from online recipe organizers to free video tutorials and tools. Learn how to:

- Search the library catalog to find cookbooks
- Use Zinio to download digital magazines on food & cooking and more
- Check out eBook cookbooks via OverDrive
- Convert teaspoons to tablespoons (or other units) using Google
- Find information and substitutions for thousands of ingredients
- Discover, store and organize recipes, plan menus and generate a shopping list using an online recipe tool
- Watch video tutorials to learn cooking techniques
- Explore other recipe databases and other cooking resources

There are many excellent fee-based recipe apps and programs, but this class will focus on resources that are available for free online or through the library.



SANTA MONICA PUBLIC

LIBRARY



## Search the library catalog to find cookbooks

Cookbooks, like all nonfiction materials, are organized by Dewey Decimal number. Search the library catalog to find out what titles the library owns, where they are located and if they are available. You can place holds on materials via the library website or using the SMPL mobile app.

The call number for most cookbooks begins with 641.5, with subsections for region, processes, ingredients and more. The SMPL collection includes more than 2,000 cookbooks, so check the catalog or ask a librarian to help you find what you need.

641	Food & Drink
641.5	Cooking
641.563	Healthy cooking (vegetarian and vegan cookbooks)
641.59	Ethnic and regional American cookbooks
641.6	Cooking specific materials
641.7	Specific cooking processes and techniques
641.8	Cooking specific kinds of dishes and preparing beverages
642.4	Entertaining

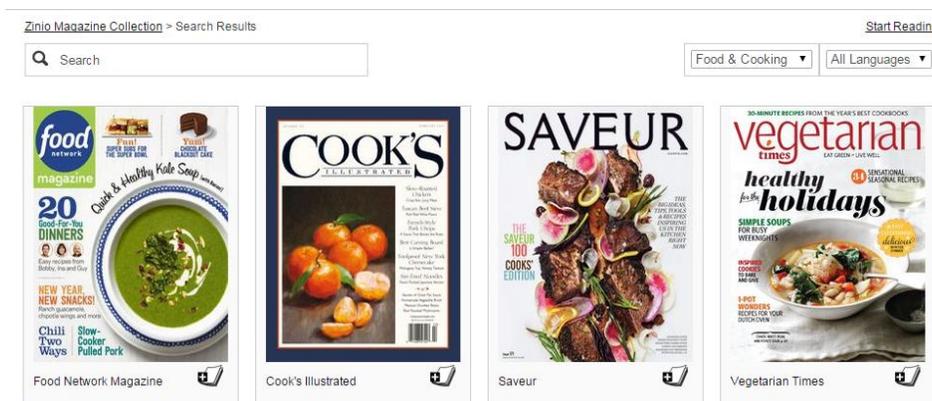
### TRY IT:

- Go to the Santa Monica Public Library homepage: [www.smpl.org](http://www.smpl.org).
- Click on **Library Catalog**.
- Type “Ina Garten” in the keyword search box, then click **Search**.
- Look for the call number and availability details.
- Place a hold by clicking **Place a Hold**, then entering your library card and PIN.
- A catalog search will also bring up ebooks; click on the given link to go to the ebook page.



## Download current magazines using Zinio

Zinio offers full-color, interactive digital magazines, with no holds, no checkout periods and no limit to the number of magazines you can download. SMPL's collection includes four dedicated cooking magazines, plus other home and lifestyle magazines.



### TRY IT:

- Go to the library home page: [www.smpl.org](http://www.smpl.org)
- Under **Quicklinks** (green section, lower right-hand corner), click on **Zinio Digital Magazines**.
- Click on **Zinio**. You will be taken to the SMPL Zinio collection page.
- To check out magazines, click on any title. You will need to create an account using your library card number, an email address and password.
- To read magazines, click **Start Reading**. You will be taken to the Zinio.com website, where you will need to create a Zinio.com account using the same email address as above.
- Print pages by clicking on the printer icon on the bottom, left of page.
- Zinio also has a mobile app for ios, Android and Windows.
- For more information, go to [www.smpl.org/zinio.aspx](http://www.smpl.org/zinio.aspx).



## Access eBook cookbooks via Overdrive

SMPL has more than 100 full-color ebooks about Cooking & Food that you can download to your computer, tablet or smartphone. Search for, check out and download ebooks via the library website or the Overdrive Media Console mobile app.

You can find ebooks by searching the catalog at [www.smpl.org](http://www.smpl.org) or by going directly to the library's ebook page at [ebook.smpl.org](http://ebook.smpl.org). You will need your library card number and PIN to check them out. Best of all, there are never any late fees and you don't have to worry about spatters! Here are just a few of our selections:

**Search Results**

Sort By: Relevancy

1-20 of 114

View: Cover List

 Sample more Barefoot Contessa Ina Garten	 The Telling Room Michael Paterniti	 Blood, Bones & Butter Gabrielle Hamilton	 The Unofficial Harry Potter Cookbook Dinah Buchotz
 Forks Over Knives Del Sroufe	 Dearie Bob Spitz	 The Pioneer Woman Ree Drummond	 Yes, Chef Marcus Samuelsson

### TRY IT:

- Go to the library home page: [www.smpl.org](http://www.smpl.org).
- Under **Quicklinks** (green section, lower right-hand corner), click on **eBooks & Apps**.
- Click on **Overdrive**. You will be taken to the SMPL ebook page ([ebook.smpl.org](http://ebook.smpl.org)).
- Under the **eBook Nonfiction** heading, click **Cooking & Food**
- Click **Sample** to see more about the book or **Borrow** to check it out with your library card and PIN.
- For more information, see the **Help** menu or ask a librarian for assistance.



## Convert teaspoons to tablespoons using Google

You can easily convert units, such as teaspoons to tablespoons, using the Google search box. Units relevant to cooking that you can convert between include: cups, fluid ounces, gallons, pints, quarts, teaspoons, tablespoons, liters, quarts, bushels, pecks, wine firkins, beer barrels and sticks of butter (abbreviations of these terms will work, too). For more information on the Google unit converter, go to:

<https://support.google.com/websearch/answer/3284611?hl=en>

### TRY IT:

- Go to [www.google.com](http://www.google.com).
- Type your query into the search box, using the following format:  
**[#] [given units] to [desired units]**
- Hit **Enter**.
- Try these examples:
  - 6 teaspoons to tablespoons
  - 5 sticks of butter to tbsp
  - 1 beer barrel to cups



## Find food substitutions using GourmetSleuth.com

GourmetSleuth offers a culinary dictionary with ingredient substitutions and equivalents that includes thousands of ingredients and cooking terms. The site also includes recipes, articles and measurement and temperature conversion tools. (Another good source for food substitutions is the Cook's Thesaurus at [www.foodsubs.com](http://www.foodsubs.com).)

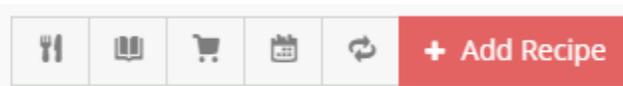
### TRY IT:

- Go to: [www.gourmetsleuth.com](http://www.gourmetsleuth.com).
- Click on the **Ingredients** tab.
- Click on the picture of **Old Bay Seasoning** to see what's in it.
- Type "fat-free half and half" into the Search box.
- Click on any letter to browse the ingredients beginning with that letter.



## Explore a recipe database to find, store and organize your recipes.

Many websites offer recipe databases where you can discover, store and organize your recipes, plan menus, and generate grocery lists. Most have mobile apps and some will allow you to submit ratings, comments and photos. Today we will use BigOven.com to find recipes for breakfast, lunch and dinner, then create a grocery list for it.



### TRY IT:

- Go to [www.bigoven.com](http://www.bigoven.com)
- Enter a breakfast food into **Search** box, then Enter.
- For each recipe:
  - Note how many people saved it and its star rating
  - Click the paperclip to save or **Try!** it
  - [You will be prompted here to create an account; if you don't want to do so, click "**Test It Out**".]
  - Click the **calendar icon** to add recipe to menu plan
  - Select **breakfast**, click on the date, then **Add to Plan**
- Click on the fork and knife symbol to **Get Ideas**
  - Browse a collection to find another recipe
  - Click the paperclip to **Try!** it and add to menu plan for **lunch**
- Click on the double arrows to try the **Use Up Leftovers** tool
  - Type in three ingredients
  - Click the blue search bar and select a recipe
  - Click the paperclip to **Try!** it and add to menu plan for **dinner**
- You can also add a Recipe by clicking the red **+ Add Recipe** box, then typing, copying, scanning it in or entering the URL.
- Click on the **menu planner** calendar in upper right corner
- To generate a grocery list, click the **calendar > shopping cart** symbol
  - Select the date(s), then click **Add to grocery list**
  - Re-size recipes, if desired
  - Delete (x) items you already have at home, then click **Add these items**
  - You can add or delete items from your list
  - View, print or email your grocery list (texting requires a paid subscription).

## RESOURCES

Park, Michael. "A Brief History of Cooking with Computers." *Bon Appetit*. 14 June 2014.  
<http://www.bonappetit.com/entertaining-style/trends-news/article/computer-cooking-history>

Year 1999 AD. Philco Ford Corp. 1967.  
<https://archive.org/details/Year1999Ad>

### VIDEO TUTORIALS

**BBC Food Techniques:** 120+ very brief cooking technique videos  
<http://www.bbc.co.uk/food/techniques>

**New York Times Cooking Techniques:** 53 close-up videos of specific techniques  
<http://www.nytimes.com/video/cooking-techniques/>

**AllRecipes.com Videos:** Hundreds of video instructions for recipes, searchable by ingredient, course, occasion and more. Note that "Cooking School" courses are fee-based.  
<http://allrecipes.com/video/main.aspx>

**Instructables.com:** Create, rate and share step-by-step video, photo or eBook tutorials in six categories (technology, workshop, living, food, play and outside).  
<http://www.instructables.com/>

### ONLINE RECIPE DATABASES

**AllRecipes.com:** The website that became a magazine. 40,000+ recipes submitted by home cooks. Create a free account to save recipes to online recipe box and generate shopping lists.  
<http://allrecipes.com/>

**Epicurious.com:** Includes recipes from *Bon Appetit*, *Gourmet* and *Self* magazines. Free account allows you to save recipes to online recipe box. Mobile app has shopping list feature.  
<http://www.epicurious.com/>

**Food.com:** Formerly Recipezaar.com, the "home of the home cook" offers 475,000+ recipes, recipe box and shopping list features. Users can add photos, ratings and reviews.  
<http://www.food.com/>

**FoodNetwork.com :** Offers 45,000+ recipes, full episodes of television programs, free iOS and Android apps. Create free account to save recipes and create grocery lists.  
<http://www.foodnetwork.com/>

**Pinterest.com:** Website and mobile app allow users to visually discover, organize and share weblinks for recipes and other ideas by "pinning" them onto "boards."  
[www.pinterest.com](http://www.pinterest.com)

## MISCELLANEOUS FOOD & COOKING RESOURCES

**Culinary Historians of Southern California:** Website has links to food history and local food blogs. Group offers monthly forums at L.A. Central library that are free and open to the public.  
<http://chscsite.org/>

**Eat Well Guide:** Online tool for finding sustainable food by keyword, location or category. See “Featured Guides” tab for local food, travel and seasonal food guides.  
<http://www.eatwellguide.org/>

**Food blogs:** Cooking blogs are another source of recipes, food writing and inspiration. Check out *Saveur* magazine’s list of “Best Food Blogs for 2014.” Includes “Readers’ Choice,” “Editors’ Choice” and a list of finalists for 13 categories.  
<http://www.saveur.com/content/best-food-blog-awards-2014-winners>

**Food Safety:** Government website provides consumers with food safety information, including recall information and tips on safely preparing and cooking your food.  
<http://www.foodsafety.gov/index.html>

**LAPL Menu Collection:** The Los Angeles Public Library offers a searchable database of thousands of menus from Los Angeles-area restaurants and other menus of historical interest.  
<http://www.lapl.org/collections-resources/visual-collections/menu-collection>

**L.A. Times Farmers Market Guide:** Los Angeles Times website provides an interactive listing of Southern California farmers markets searchable by market name, location or day of week.  
<http://projects.latimes.com/farmers-markets/>

**Nutrition Calculator:** Enter a recipe to calculate nutritional data and calories per serving. You will need to create a free account to use this online tool from *Self* magazine.  
[www.nutritiondata.self.com](http://www.nutritiondata.self.com)

**Santa Monica Farmers Market:** Includes link to online *Cookbook for a Sustainable Community*.  
<http://www.smgov.net/portals/farmersmarket/>