

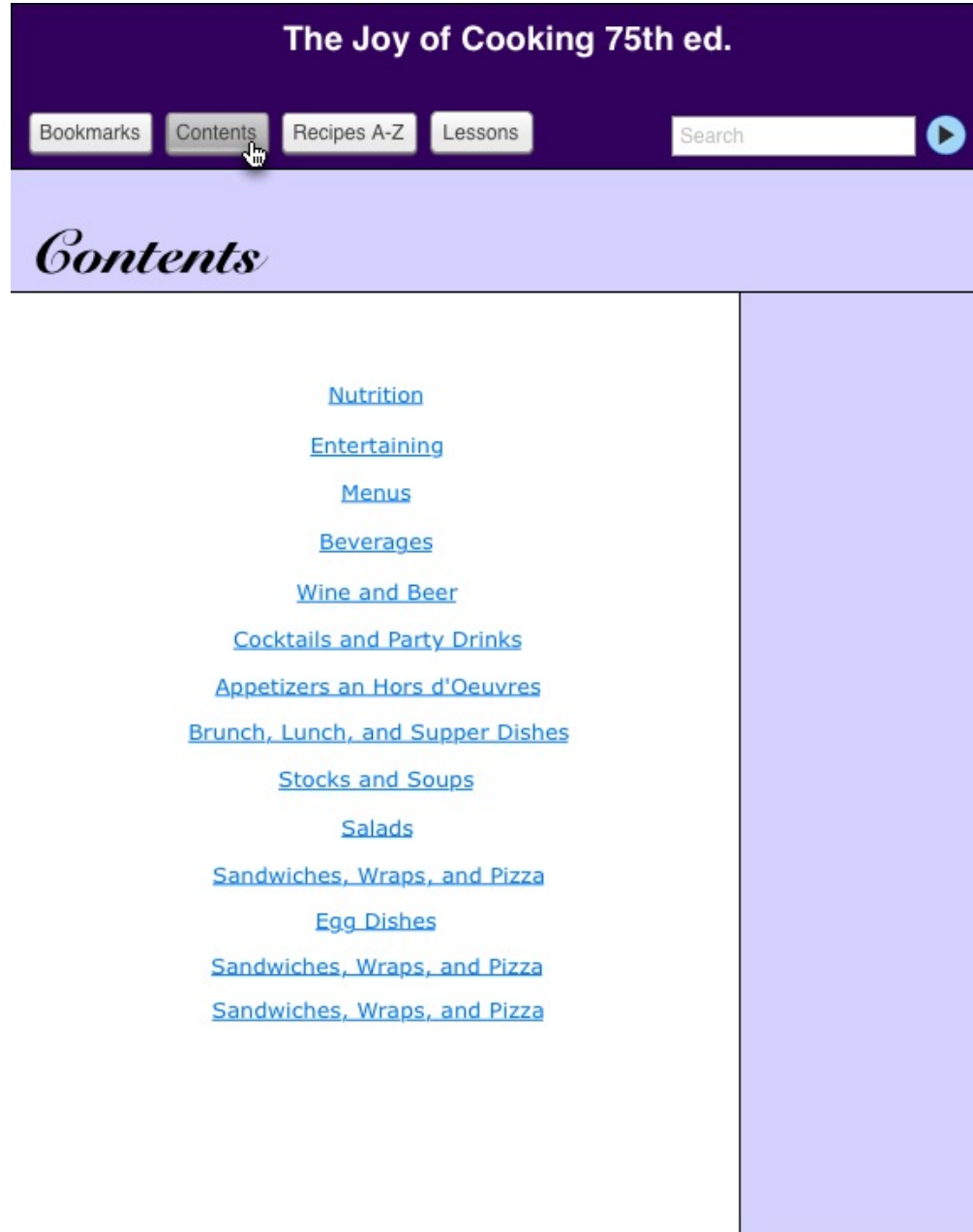
Tansy Peplau  
Design Workout 2  
Visual Translation

I chose to redesign "The Joy of Cooking 75th edition" for the web because a) it was one of the only books I had access to in my room, and b) I enjoy cooking as a hobby. In my home, we've used "The Joy of Cooking" since before I was born. My mother swore by the book until my sister and I started cooking, and now we use the book as a basis for learning much about cooking. To have access to this book online would make it easier for the new generation of Internet and technology-centered people to understand the book.

The first spread, the table of contents, was a simple redesign. Since the main reason to open "The Joy of Cooking" is to find a recipe, I chose to make the "Table of Contents" the first page a user sees when he goes to the website. This way users just browsing can click on one of the sections, which are links, and search through the recipes as if it were the book. I chose to use plain text for the book title to be easily read by all users, and the high contrast between the dark background and light text will make it easier to read. I chose to make the titles (i.e., "Contents", section titles, and recipe titles) script text because it is a readable script and users associate cooking and recipes with script text.

I added a search function for power users who already remember the name of the recipe or know what information they need. This search function can also represent the index that would be at the back of the book. I chose to add this aspect to the website because many times, users simply search for the title they are looking for instead of navigating through the website's interface. The main navigation consists of the contents, the list of all recipes from A-Z, bookmarks, and lessons. The A-Z recipe list gives the entire list of recipes in the book as links and they are sorted according to their starting letter; the page is separated by each letter of the alphabet. I thought the bookmarks tab should be included for those cooks who use the little ribbon in the book to mark favorite recipes or ones they make often. I used Verenda as the general text throughout the website as a clean, easily read on screen text.

Contents:



Once the user gets to a food section in the book, he sees a different color navigation associated with the section: yellow for Sandwiches, Wraps, and Pizza; Green for Vegetables, etc. I made this choice to let users know what section they are in when reading a recipe after talking with my family and they suggested this visual design aspect as an easy way to separate the chapters of the book. The first page in the section is a list of articles and helpful information that are found in the beginning of the chapter in the book. This would orient readers who are unfamiliar with the section and common cooking tips associated with it. Each section has a link to open up the rest of the reading if a user wishes, but the side navigation allows the users to browse through the recipes in

the section if they already know the intro information. This is helpful for those reading through the sections and understanding the information before starting to read a recipe. The recipes are on the right side navigation as links to be easily accessible. I chose to keep the same organization as the book and have a certain order to the recipe list because I agree with the book's order. For example, if there is a sauce one needs for a certain recipe, the book has the sauce earlier in the chapter. So I just kept the same order in the links, which isn't conducive to finding a recipe, but it is conducive to learning. And power users who want to find a recipe as fast as possible can use the A-Z list or the search function or their bookmarks function

Intro Chapter:

## The Joy of Cooking 75th ed.

[Bookmarks](#)[Contents](#)[Recipes A-Z](#)[Lessons](#)



[Back to: Contents](#)

### *Intro and Lessons: Sandwiches, Wraps, and Pizza*

#### About Bread for Sandwiches

The number of sandwiches to a load of bread is hard to gauge exactly because of the size and shape of sandwiches as well as breads... [Click to Read More](#)

#### About Preparing and Keeping Sandwiches

A few preliminary steps help toward serving sandwiches in prime condition. Have ready foil, moistened and wrung-out paper towels... [Click to Read More](#)

#### Recipes:

[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)[Hot Dogs](#)


On the recipe page, users see the recipe as well as any substitutions for ingredients. I picked a different color for the headings of the content ("Ingredients", and "Instructions")


to make them more visible. I also made the word "Panini" in the introductory paragraph that same color to make it stand out. The print button on the right side navigation would print out a 3x5 or 4x6 in. card for those who wish to save the recipe in their own collection, as I've noticed my family cutting out recipes from cooking magazines to save them onto a card to add to the collection.

Recipe:

## The Joy of Cooking 75th ed.

[Bookmarks](#)[Contents](#)[Recipes A-Z](#)[Lessons](#)



[Back to: Sandwiches, Wraps, and Pizza](#)

### *Prosciutto, Mozzarella, and Basil Panini*

**Panini** means, literally, "little sandwiches" in Italian, but in this country the word has come to mean the type of sandwich that is pressed and heated until the bread is crisp. A countertop electric grill or panini press makes wonderful panini. Alternatively, place a skillet on the stovetop and weigh the sandwich down with a panini press or second skillet.

**Ingredients:** 4 sandwiches

Preheat the grill or heavy skillet to high.

Split:  
**4 pieces ciabatta bread, each about 5 x 4 inches**


Drizzle the inside of both halves lightly with:  
**Olive oil**  
**Balsamic vinegar**

Divide evenly among the bottom halves:  
**16 thin slices prosciutto (about 8 ounces)**  
**8 ounces mozzarella, thinly sliced**  
**16 basil leaves**

Sprinkle with:  
**Salt and black pepper to taste**

**Instructions:**

Cover with the top halves. Grill the sandwiches for **4** minutes, or until the cheese melts and the bread is crisp. Press with grill top or second skillet, and grill for **2** minutes, then turn over and grill for an additional **2** minutes

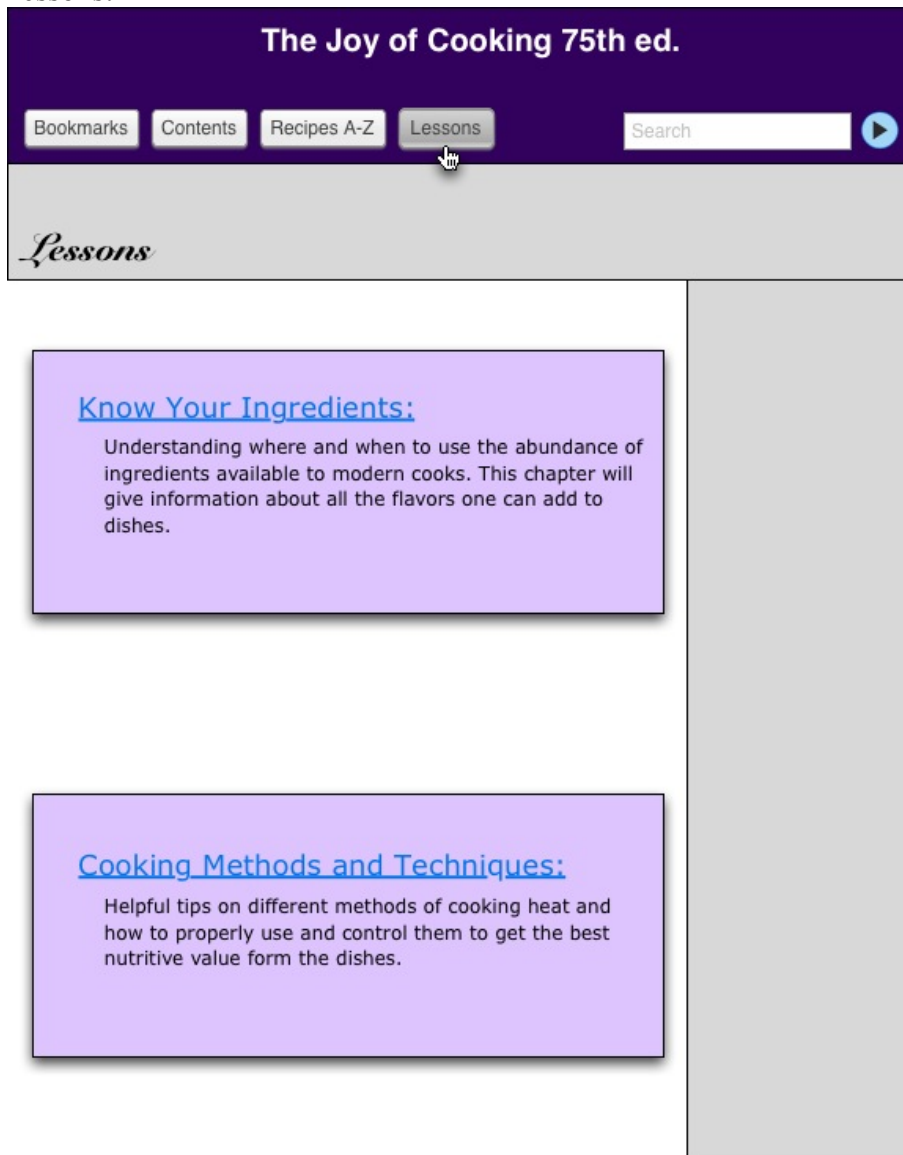
  
Print

**Substitutions:**  
No substitutions

Under the "Lessons" tab, there are two sections: "Know your Ingredients" and "Cooking Methods and Techniques". In each of these sections, I made a block for each topic, and added a link to un-collapse them for the user to read more without having to navigate to a new page. There is also navigation along the right-hand side to link to the spot on the

webpage where the ingredients or cooking tips are located. I thought this would be easier for users to click to jump to the ingredient instead of having to scroll through every time.

Lessons:



Know your Ingredients:

The Joy of Cooking 75th ed.

Bookmarks

Contents

Recipes A-Z

Lessons

Search

*Know your Ingredients*

**Onions**

*Allium Schuberti*, or fireworks alum, are commonly used. Listed are all the alliums listed below that are commonly used.

[Chives](#) [Garlic](#) [Elephant Garlic](#) [Garlic Chives](#) [Leeks](#)  
[Ramps or Wild Leeks](#) [Rocamboles](#) [Scallions](#) [Shallots](#)

**Oregano**

See Marjorams and Oreganos.

**Oyster Sauce**

A staple of Chinese and Filipino cuisines, oyster sauce was originally made from oysters, water, and salt. Now it may contain added cornstarch and caramel color, to improve its appearance and to thicken liquids when used in stir-frying. Once opened, store in refrigerator.

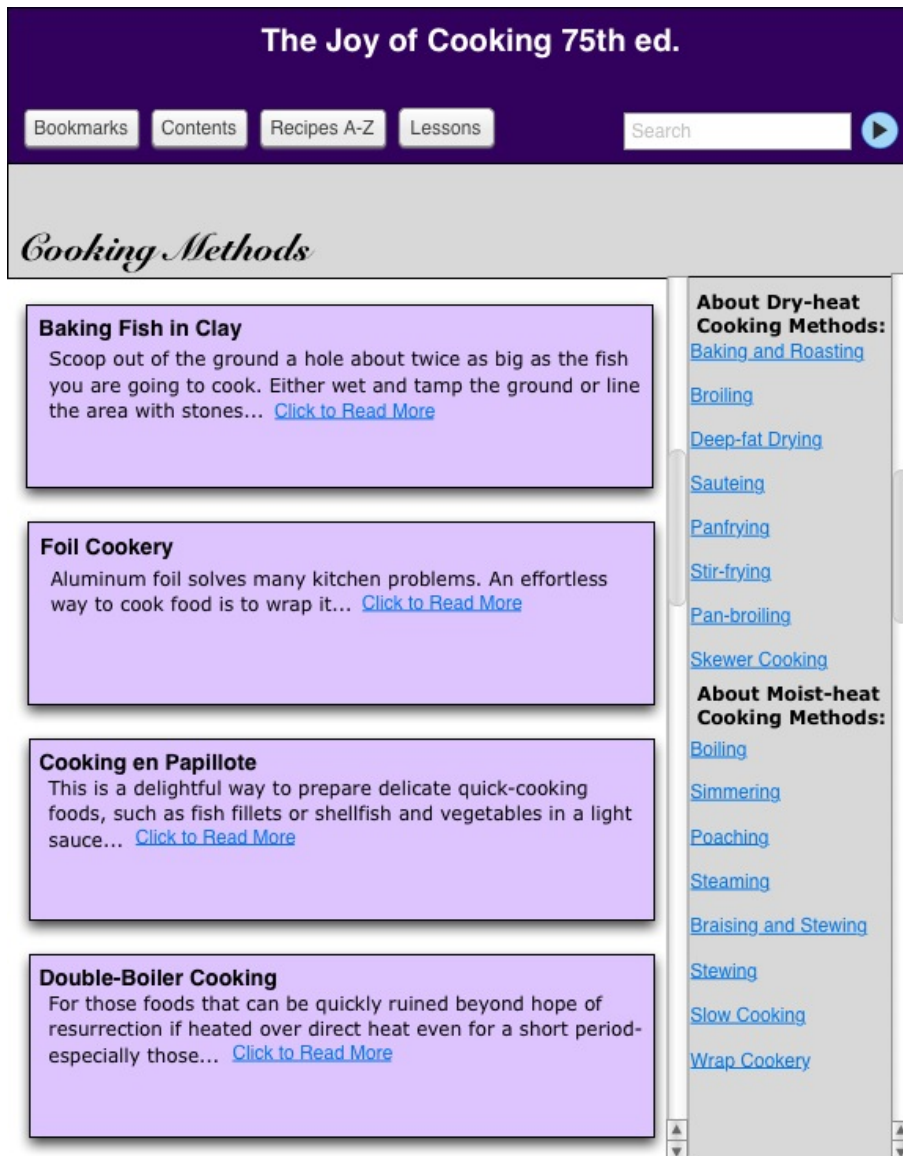
**Paprika**

See Sweet and Chile Peppers.

Ingredients:

[Lemon Verbena](#)  
[Lilt Buds](#)  
[Lovage](#)  
[Macadamia Nuts](#)  
[Making Maple Syrup](#)  
[Margerine](#)  
[Marigods](#)  
[Marjorams & Oreganos](#)  
[Milk and Cream](#)  
[Mints](#)  
[Mirepoix](#)  
[Miso](#)  
[Molasses](#)  
[MSG](#)  
[Mushrooms as Seasoning](#)  
[Olive Oil](#)  
[Onions](#)

Cooking Methods:



In conclusion, I tried to make this webpage similar to the book, since users have a specific way of using the book that has been helpful since the book was first created several decades ago. I did, however add aspects like links for users to get to the information more quickly instead of flipping through individual pages. I assume that would be an advantage of seeing the information on a website vs. in a print book.

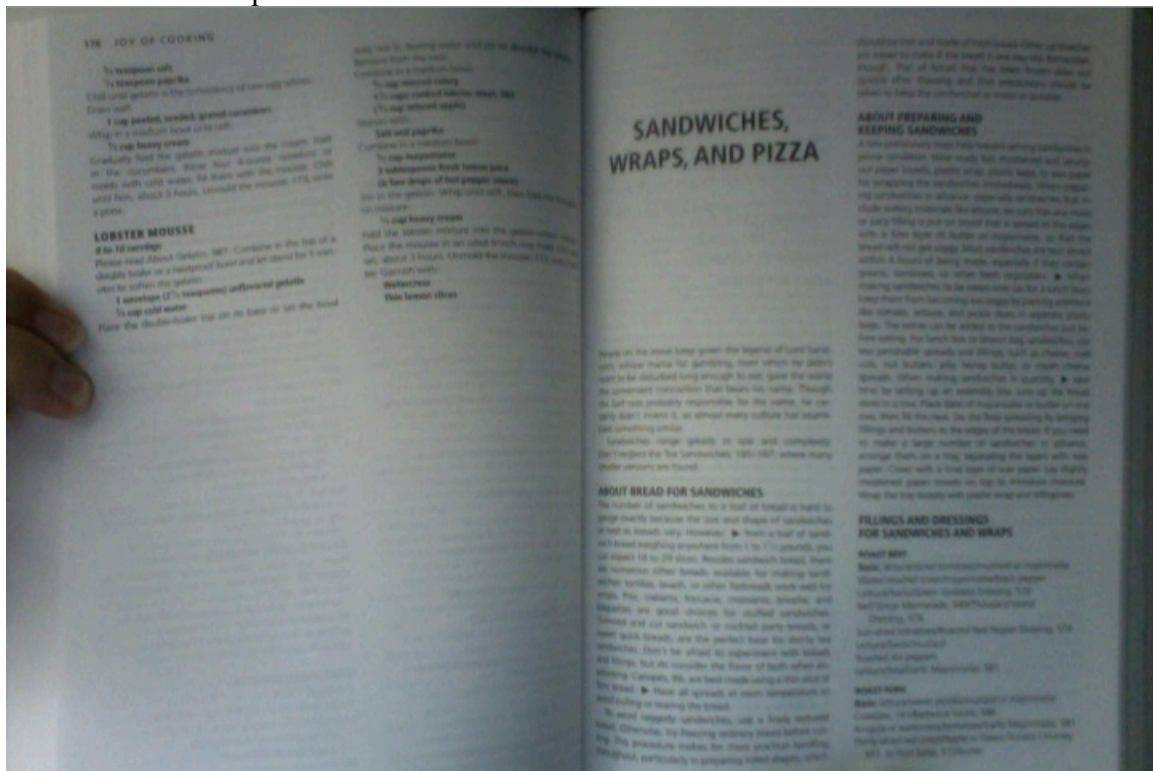
See below for the 5 spreads in order of appearance in the write-up.

Contents:



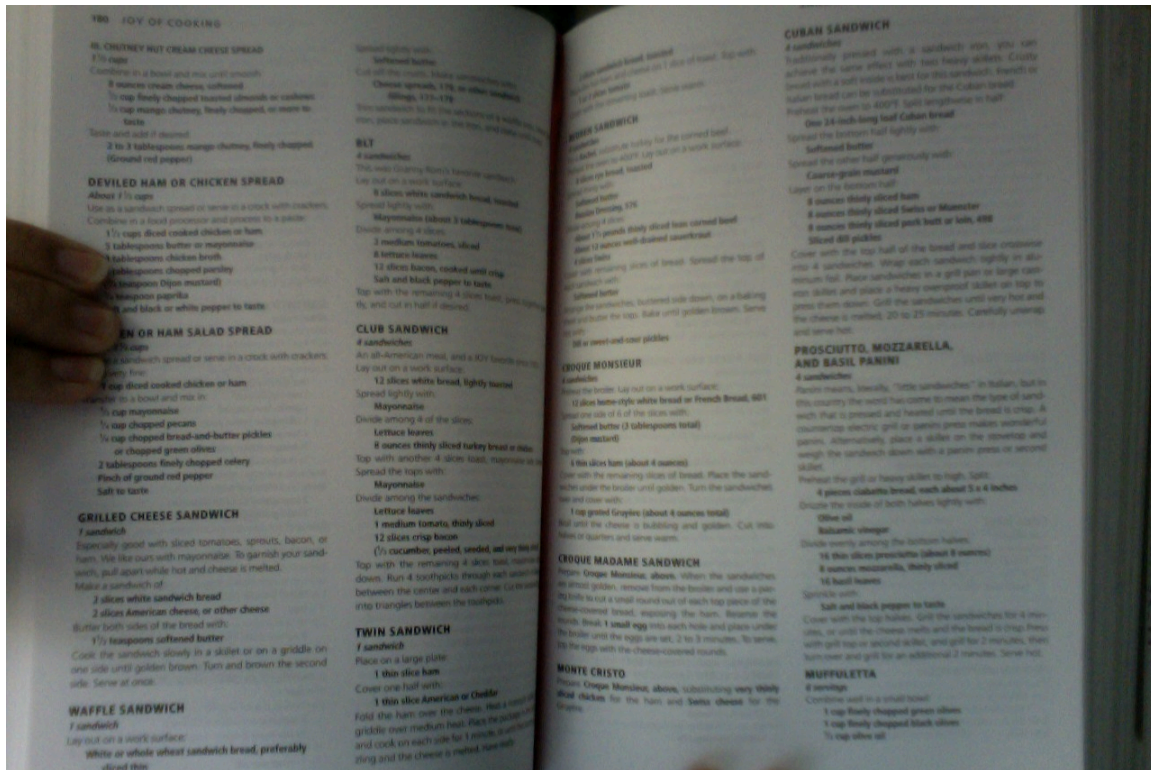
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## Introduction to Chapter:

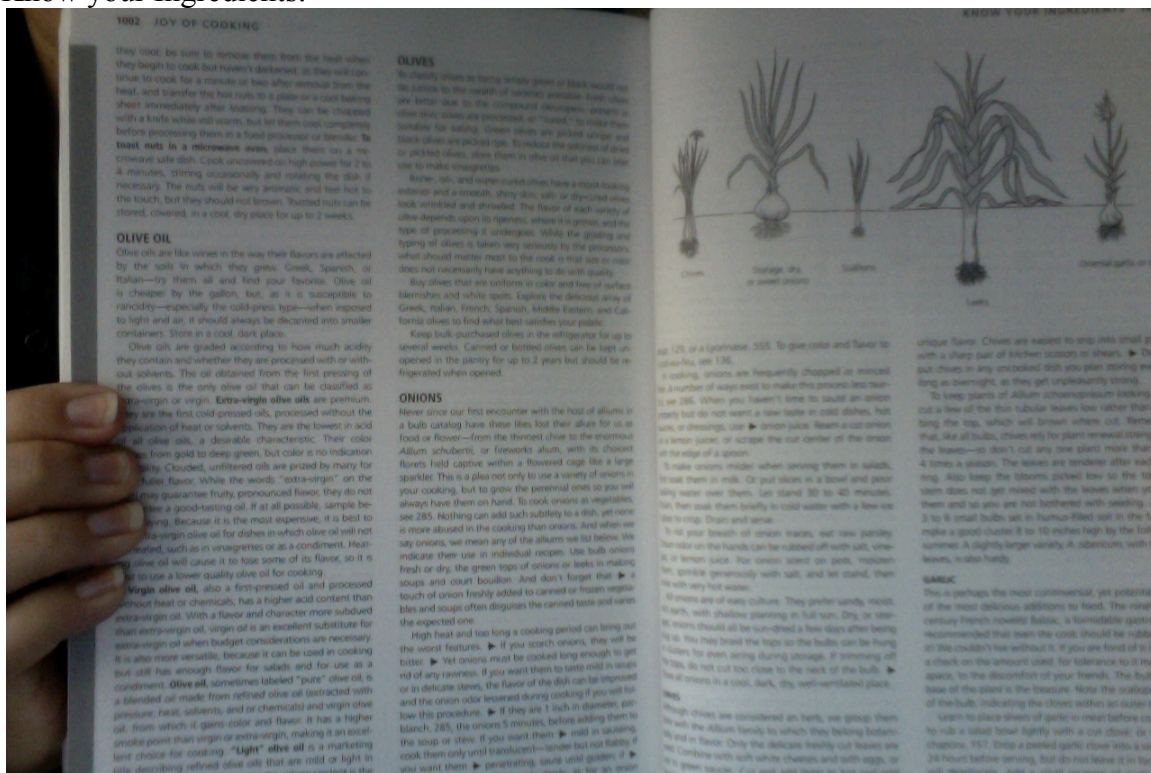


## Recipe Pages:





## Know your Ingredients:



## Cooking Methods:

As a rule, foil-wrapped bundles have deeper flavor than after cooking, and they reheat beautifully, because the leaves hold in their moisture. When you are collecting or buying leaves for wrapping, get ones some will tear and you may have more filling than you thought. Use only extra leaves to line the cooking dish or place extra leaves between the layers of bundles, or cover everything with leaves during cooking for added flavor.

**Cabbage leaves:** Cut out the core from a head of cabbage deep enough to start a separation of the very outer leaves. Drop the head in boiling water for 5 to 10 minutes. This will loosen 3 or 4 leaves. Dip again and continue to remove the loosened leaves. Wrap a moist mixture in the leaves. Either tie the leaf packet, or place it seam side down in the pot or steamer. Cook as follows.

1. Melt in a Dutch oven or other heavy pot.

2. tablespoons butter

Add:

2 cups boiling water or stock

Put the packets in a single layer in the bottom of the pot. Place a heavy heatproof plate on top of the food as a weight. If the filling is uncooked, bring to a simmer, then reduce heat and simmer packets. ► covered, 1 to 1½ hours. If the filling is precooked, 10 minutes is enough to heat the packets through.

B. If the packets are tied, they may be dropped into simmering broth and cooked. ► covered, gently until done; see timing above.

III. Or steam the tied packets in a vegetable steamer; see timing above.

**Butter leaves:** Blanch them very briefly in boiling water. Drain, dry and fill. Wrap as for cabbage leaves and use for I or II. The leaves are not strong enough to use for III.

**Fresh grape leaves:** For Dolmas, see 82. Drop young green leaves into boiling water and blanch until the packets, about 4 to 5 minutes. Remove the leaves and drain them on a rack. Should you have to use large leaves, remove the tough part of the central rib. Place the filling on a board. Roll the filling into ½-inch strips. The filling is of rice, use no more than 2 teaspoons. The leaves will swell. Set a mound of stuffing near the bottom of a leaf and fold over the left and right segments, as shown, 82, then roll up to form a packet. Cook as shown in I above, placing the packets seam side down.

**Dried grape leaves:** Place briefly in hot water to soften, then drain and dry. Fill and cook as for fresh grape leaves.

**Papaya leaves:** Cover with cold water and bring ► just to a boil, uncovered, to remove any bitterness. Drain. Plunge into boiling water to cover and ► simmer, uncovered, until tender. Fill and cook as for II, above.

**Banana leaves:** Cut away the central rib and carefully tear into sections about 10 inches square by pulling along the veins. Sponge off on both sides with cold water, al-

ways leaving the veins along the top edge. Dry gently with paper towels. Lay the filling as for banana. ► wrap the filling over the veins and banana leaves. Cook as for II, above.

**Corn husks:** Place in water or boiling water, remove from the heat, and allow to stand 30 to 45 minutes before draining. To wrap food, overlap 2 or 3 corn husks. Fold one side over slightly past the center and then overlap from the other side, as shown. Fold over the ends, overlapping them, and tie with string. For tamales, see 251.

#### BAKING FISH IN CLAY

Scrape out of the ground a hole about twice as big as the fish you are going to cook. Either wet and tamp the ground or line the hole with stones; see 1053. Prepare a bed of coals in the pit, and lay more fire stones on top of the coals to heat for 1 to 2 hours. After clearing the fish, season the cavity with onions or herbs or water with lemon. Clear openings so that steam cannot get inside. Have ready a batch of "mud pie" clay preferably like clay of clay until the covering is 1½ to 2 inches thick. Chisel away the top rocks and the coals from the pit, place the "mud fish" on the hot firing stones, and cover with earth and then the hot stones you set aside. Rebuild the fire over it and cook 1 to 3 hours, depending on the size of the fish. A 2½- to 3-pound fish will take about 2 hours. When it is done, uncover and crack open the clay mold. Skin and scales, head and tail, all will come off with the mold, revealing a delicious result. Needless to say, serve at once with corn roasted in the husks, 271.

#### FOIL COOKERY

Aluminum foil solves many kitchen problems. An effortless way to cook food is to seal it, hutching-wrap style, in heavy-duty foil, with the shiny side in, but if you cook food wrapped in foil, please consider the following: Foil is impervious to air and moisture from the outside. Therefore, it traps all the moisture released from the food during the cooking period. So, even if the heat is dry like that of an oven, the result will always be a steamed food, never a roasted or browned one. Since the foil also has high insulating qualities, foil-wrapped food will require ► longer cooking periods at the same temperatures indicated for non-foil cookery.

You may be willing to pay for both the foil and extra heat needed to enjoy the convenience of, for example, the practically effortless Pot Roast described on 477. If you are cooking outdoors, see about Grilling Vegetables, 243, and the comments in Outdoor Cooking, 1056, for foil wrapping is an invaluable technique for the grill.

#### COOKING EN PAPILLOTE

This is a delightful way to prepare delicate quick-cooking foods, such as fish fillets or shellfish and vegetables in a light sauce. The dish, served in the parchment paper in

which it was cooked, retains the aroma and tends to seal in the food's juices. Some of the uncooked steam is given off by the food itself, through the paper. Just the same, the other steam comes out chiefly as boiling vapor, so that you can use the steam as you like. The food is sealed in the parchment paper, and the steam is given off by the food itself.

To make a papillote: Fold a piece of parchment paper, ► with foil, of appropriate size (see above) in half. Leaving a 1-inch edge, cut a half-inch double, so that when the paper is unfolded the full length shape materializes, as shown below.

Be generous in cutting, allowing almost twice again as much paper as the size of the object to be enclosed. Place the food near the fold, but not too near. Turn the food over with the folded edge toward you, holding the corners of the paper together, make a fold in a small section of the side. Crease it with your fingers and fold it over again. Hold down this double fold with the fingers of one hand and, with the other, start a slightly overlapping and then again double overlapping fold. Start double fold down again double overlapping fold. Repeat this folding, doubling, and folding around the entire rim, finishing off at the inward end of the seam with a tight twist of the parchment, locking the whole in place.



Making a papillote

Butter the paper well. Place the papillote in a buttered, covered dish and cook as directed. When serving, tear about three-fourths of the paper on the curved edge just next to the fold to reveal the lovely food and release the aroma.

Because of the varied composition of the paper, we do not recommend the brown paper bag of the supermarket but as a substitute for parchment paper.

#### DOUBLE-BOILER COOKING

For those foods that can be quickly ruined beyond hope of resurrection, if heated over direct heat even for a short period—especially those containing eggs, cream, or chocolate—we recommend the use of a double boiler. A double boiler is made of two nesting pans. The food to be cooked is placed in the top insert. Sometimes, the food may be heated over direct heat in the top of the double boiler and finished ► over, not in, boiling water. To prevent the water in the bottom pan from boiling over, add no more than an inch of water (it should not touch the bottom of

the upper container), and heat the water only to a gentle simmer.

For safety, use like a double boiler that is taller, wider, deeper, carries steam, tend to overflow the space at the bottom, even when it is stored, if it is held for any time at all. ► The material of which the upper portion of the double boiler is made is very important. If it is too thick, it will prevent heat from passing, if it is too thin, it will absorb and retain too much heat.

If you do not have a double boiler, choose any thick, resistant bowl that rests snugly on top of your stovetop, leaving 2 to 3 inches between the bottom of the bowl and the bottom of the pan. For years we made magnificent hollandaise in a storeware bowl that fit over the base of an aluminum double boiler. It was a completely effortless procedure. Then the bowl broke, and the magic was

#### PRESSURE COOKING

We often wonder what is done with the moments saved by the purchase and preparation of convenience foods. Something, we assume, of major importance to compensate for their secondhand flavor. For the cook who is in a hurry but who still battles after taste and nutritional value, we offer the pressure cooker as a kind of convenience prize.

No matter how high the heat source, boiling in water can never produce a temperature over 212°F. But because in pressure-cooking a great volume of steam is trapped under a thick lid, heat as high as 250°F can be maintained at a gauge reading 15 pounds of pressure. Some home pressure cookers are geared to a range of 7½ to 20 pounds, but 15 pounds is commonly used. Cooking at 15 pounds pressure takes only about one-third the time—from putting the lid on the pressure cooker till the final release of pressure—that is taken to cook 16 conventional ways of boiling temperatures. Setting a watch with each pressure cooker, so consult your manual.

In pressure-cooking vegetables, more time is saved, these higher temperatures, more than time is saved, nutrients and flavor are also preserved. See Fresh Cooking and Pressure-Cooking Vegetables, 243. Pressure-cooking meats and soups, however, the higher heats involved tend both to toughen the protein and to affect flavor adversely. Therefore, we recommend this method only when time is most important to you than choice itself.

In the canning ► of all nonacid foods, the higher heat of pressure cooking with a pressure canner is essential to kill unwanted organisms; see 886.

A pressure cooker is nothing more than a large heavy saucepan with a lid that fits in place. The lid is on the rim enables the pan to trap the steam from the boiling liquid, creating a superheated pressure that speeds along the cooking. Without ► 15, a pressure cooker is merely a saucepan. The "new" generation of pressure cookers have stationary regulators that replace the old gasket-