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## *Tabset: House Assets*

This demonstration tabset contains only a few tabs to demonstrate how the RecordsKeeper can be used to capture information about household assets, such as appliances. It is also used to demonstrate how to capture information about hobbies or collections of interest, in this case, recipes and plants.

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## *Tab: Recipes*

These are examples of how one could use this system to keep a record of favorite recipes. They can be entered and edited directly, linked to a scanned image, or linked to a web-site. An example of each is provided.

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| <b>Food Type:</b> | <b>Main Course</b> | <b>Record #: 1</b> |
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Name: Beef Stroganoff  
Servings: Serves 6 -8 (Can be frozen)  
Ingredients and Recipe: See scanned image

*This record contains one or more attachment files*

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| <b>Food Type:</b> | <b>Main Course</b> | <b>Record #: 2</b> |
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Name: Chili Con Carne  
Servings: Serves 6 -8 (Can be frozen) Serve with Garlic bread and side salad  
Ingredients and Recipe: **Ingredients:**

1/2 lb. Bacon - chopped, fried crisp, drained  
2 lbs/ ground beef, sauteed, drained  
2 large onions, chopped, sauteed  
1 tin Tomatoe sauce (10 ounces)  
1 tin Tomatoe paste (small tin)  
1 tin Kidney beans, drained (large tin)  
1 envelope Chili seasoning  
2 cups Mushrooms, sauteed  
1 Green Pepper  
2 Garlic cloves  
1 cup Celery, chopped

**Directions:**

Mix all ingredients in large pot and simmer for 2 to 3 hours.  
Best if refrigerated then heated when ready to serve

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| <b>Food Type:</b> | <b>Main Course</b> | <b>Record #: 3</b> |
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Name: Marinated Baked Pork Chops  
Description: Prep time(15 minutes) Cook Time (1 hour)  
Servings: Serves 6  
Go to web-site: <http://allrecipes.com/Recipe/Marinated-Baked-Pork-Chops/Detail.aspx#> (Go to web-site)  
Ingredients and Recipe: See web-site

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| <b>Food Type:</b> | <b>Dessert</b> | <b>Record #: 4</b> |
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Name: Double Chocolate Layer Cake

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| <b>Food Type:</b> | <b>Dessert</b> | <b>Record #: 4</b> |
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Description: Old-fashioned chocolate cake

Servings: 12 to 14

Ingredients and Recipe: See attachment

*This record contains one or more attachment files*

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*End of data for this tab: Recipes*

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*End of data for this tabset: House Assets*

*End of data for this report*