

# cooking.sty

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## Abstract

`cooking.sty` is a package for typesetting cooking recipes. See the files `README` and `COPYING` for additional information and `kraut.tex` for an example.

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## 1 Introduction

Quite regularly in the german or international newsgroup someone is asking for a style file or document class to typeset recipes. As I

really like to cook in my spare time (you know, when I am not writing packages), I started with some macros inspired by the layout of the well-known german cookbook published by DR. OETKER [2].

Most books start a recipe with a list of ingredients, after that a few paragraphs describing what to do. Thus it is difficult to find the continuation of the recipe, what to do next, because you have put the recipe aside while you were performing the current step. Some books typeset the ingredients in bold face or use enumerations with numbered steps. In this way the recipe gets more structured and it is easier to understand what to do in which order.

An even better solution is to use a two-column layout: Each ingredient appears in the left-hand column, what to do with it is written in the right-hand column. The right column is less wide than the usual width of the text, this makes quick browsing of the recipe easier, like in newspapers. Also, there is no need for a list of ingredients, you just read the left column. This layout is used in [2] and also recommended in the popular german textbook on typography by WILLBERG and FORSSMAN [3].

## 2 What You Need

Not much:

1. L<sup>A</sup>T<sub>E</sub>X 2<sub>ε</sub> (at least the 1994/12/01 release)
2. Only for the example file:
  - (a) The `babel` package
  - (b) The `textcomp` package and the companion fonts

Both packages nowadays are “required” parts of L<sup>A</sup>T<sub>E</sub>X 2<sub>ε</sub> and included with every good distribution.

## 3 Loading

Load the package with:

```
\usepackage{cooking}
```

## 4 Options

**bf** There are two package options that can be used to change the font of  
**it** the ingredients:

```
\usepackage[bf]{cooking}
```

which uses bold face and

```
\usepackage[it]{cooking}
```

which uses italic fonts. The latter is the default and can thus be omitted.

**nopage** There are two further package options controlling the page breaks  
**newpage** between recipes:

```
\usepackage[nopage]{cooking}
```

allows recipes anywhere on the page, whereas

```
\usepackage[newpage]{cooking}
```

forces a new page after each recipe. The latter is the default.

## 5 Usage

**recipe** Recipes are written inside **recipe** environments, which requires one argument, the recipe title:

```
\begin{recipe}{<recipe title>}  
  <recipe text>  
\end{recipe}
```

**\ingredient** The text of the recipe usually consists of various ingredients and the corresponding step:

```
\ingredient{<ingredient>} <step>  
\ingredient{<ingredient>} <step>  
\ingredient{<ingredient>}  
\ingredient{<ingredient>} <step>  
...
```

Note that there is no need to specify a step. In this way it is possible to list several ingredients, e.g. spices. The step can be divided into paragraphs by blank lines, as usual.

`\energy`      All these commands take one mandatory argument and do what  
`\sidedish` you would expect: They typeset the energy content (in kJ), recom-  
`\hint`        mend a sidedish, give a hint, typeset the preparation time and pro-  
`\preparationtime` pose modifications of the recipe. They can only be used inside the  
`\modification` recipe environment.

```
\energy{3500}  
\sidedish{Potatoes}  
\hint{Always use fresh vegetables}  
\preparationtime{30 minutes}  
\modification{You can also use beef instead of pork}
```

However, the “standard” text of these commands is written in german, so foreign users have to adapt them. This is explained in the next section.

`\pagestyle`    The package also provides a new pagestyle that suits to the layout of the recipes. You can select this pagestyle with:

```
\pagestyle{recipe}
```

## 6 Customization

`\recipemargin` A crucial point of the layout chosen for the recipes is the width of the column used for the ingredients (more precisely: the horizontal position of the start of the right-hand column). The default value of `0.35\columnwidth` is pretty good, but this of course depends on the font used, the verbosity used to describe the ingredients etc. So you can change the width as usual in L<sup>A</sup>T<sub>E</sub>X like this:

```
\setlength{\recipemargin}{5cm}
```

Absolute measures like this, however, should be avoided, because they are less flexible if you change the page margins or the font size.

`\ingredientfont`    The font used for the ingredients can be changed, not only via package options mentioned in section “Loading”:

```
\renewcommand*{\ingredientfont}{\scshape}
```

Of course, this would be a very bad choice, because a caps and small caps font needs by far too much space for a reasonable line breaking in the ingredients column.

`\recipeendhook` If you neither want each recipe on a new page nor recipe after recipe, you can set up a hook that is executed at the end of each recipe. A simple example would be:

```
\renewcommand*{\recipeendhook}{\hrulefill}
```

`\recipetitlefont` Normally the recipe title is typeset larger, ragged right and with the same font as the ingredients. Feel free to change it. Some typographical remarks: Many people like bold face for the ingredients and the title. In my opinion it is however not necessary to emphasize these things so strongly. The two-column layout makes the distinction between ingredient and step an easy one and the title already looks different because of size *and* shape. Bold face does not further help the reader. And in almost all cases you should use the same font for title and ingredients. Less is more. OK. And now something for you strange guys out there: (-;

```
\renewcommand*{\recipetitlefont}{%
  \centering\tiny\ttfamily\itshape
}
```

`\recipetitle` If you do not like the layout of the recipe title at all, you can redefine the `\recipetitle` command, which is used internally by the `recipe` environment and takes one mandatory argument, the recipe title as passed to the `recipe` environment. As usual, a stupid example:

```
\renewcommand*{\recipetitle}[1]{\marginpar{#1}}
```

`\energy, ...` As an example for the customization of these little commands, I will provide an english translation of the default definitions:

```
\renewcommand*{\energy}[1]{%
  \item #1\,kJ per helping%
}
\renewcommand*{\sidedish}[1]{%
  \item[Sidedish] #1%
}
\renewcommand*{\hint}[1]{%
  \item[Hint] #1%
}
\renewcommand*{\preparationtime}[1]{%
  \item[Preparation time] #1%
}
\renewcommand*{\modification}[1]{%
  \item[Modification] #1%
}
```

## 7 Example

Run the example file `kraut.tex` through  $\LaTeX$ . Sorry, it is written in german. My knowledge of the english language is too poor, I am not able to translate a recipe.<sup>1</sup>

However, if you can get hold of a german-speaking person, you definitely should, the recipe is really worth it. But be prepared: Even native speakers sometimes do not know the meaning of “Rauchenden”. A synonym is “Landjäger” or “Schinkenmettwurst”. “Semmelbrösel” could also be replaced by “Paniermehl”. (-:

And, of course: If you tried the dish, please send me a mail. I am very interested in opinions about it.

## 8 Implementation

### References

- [1] GOOSSENS, M.; MITTELBACH, F.; SAMARIN, A.: *Der  $\LaTeX$ -Begleiter*. Addison-Wesley, Bonn, 1st edn., 1994.
- [2] GROMZIK, J.; REICH, C.; SANDER, C. (ed.): *Dr. Oetker Schulkochbuch – Das Original*. Ceres, Bielefeld, 1996.
- [3] WILLBERG, H.P.; FORSSMAN, F.: *Lesetypographie*. Schmidt, Mainz, 1997.

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<sup>1</sup>Perhaps you agree: In my humble opinion this is one of the most difficult problems when learning a language. Remember yourself explaining famous dishes of your country to those strange foreign exchange students? (-;