recipeShelf X cook it, keep it & share it

Quick Reference / Install Guide v1.3

Table of Contents

License

recipeShelf is based on proprietary code (source-available) and bundled with jQuery

 (MIT license). Copying -except for own use-, modifying or redistributing any of the

 recipeShelf code is not permitted.

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Icons

Some (4) of the icons based on Joseph Wain's 'glyphish' set [glyphish.com].

Backgrounds

Some backgrounds are based on the works of Harvey Rayner / patterncooler.com.

Supported Languages Disclaimer

recipeShelf per se is <u>only shipped in English</u> as a main application language. Despite other language packs included (and supported by the application), such as German, Spanish, Hungarian etc., they're all authored by other users.

NOTE: <u>There is no guarantee</u> that a language will always be available or continued going forward, it is entirely up the individual contributors to further support their outstanding work so far.

Roadmap

Disclaimer: All roadmap items are subject to change.

Wordpress Support

Future versions of recipeShelf are planned to support Wordpress users in providing a means to include recipe data (ingredients, method etc.) in a formatted way into Wordpress posts and pages.

Twitter, Facebook / Social Media Support

While recipeShelf was always meant to be be a personal tool, the option to share your recipes, in which ever form, sounds intriguing. Again, no promises IF and WHEN this feature will make it.

Installation

Installation requirements

recipeShelf merely requires the following:

- A few MB of web space
- **PHP** version 4.3x or greater (basic)
- **GD** Library (only for auto image resizing)
- **MySQL** version 4.1.2 or greater (basic)

recipeShelf runs best on these browsers:

- Firefox 2+
- IE 7+,
- Safari
- Opera and your iPhone

make sure to have an up-to-date version.

Things to know

- **Access** to your web server (via shell or FTP)
- A **text editor**
- An **FTP client**

New Installation

Begin your installation by

- **Downloading** the latest release of recipeShelf

- **Unzip** the downloaded file to a folder on your hard drive

- **Create a database** for recipeShelf on your web server, as well as a **MySQL user** who has all privileges for accessing and modifying it
    - ○ *If the above step is too cryptic, please get in touch with your web developer or system administrator, or web hosting company*

- **Open `recipeShelf/db-config-sample.php`** in your favorite text editor and fill in your **database details**, then save as `db-config.php`

- **Place all** the recipeShelf files in the desired location on your web server

- Run the recipeShelf installation script:

    [http://mysite.com/myfolder/recipeshelf]**/index.php**

    Note: The above part in brackets **[...]** is dependent on your domain and installation path setup!

recipeShelf will now verify your DB connection (per your configuration above) and will guide you through the one-click installation.

A couple of hints:

- Make your **/recipeshelf/photos folder writeable** all other folders are happy with permissions set to 550 and files to 440.

- If you want to use **recipeShelfs Backup/Restore feature**, make sure to **disable PHP safe mode**, your hosting provider know what to do ☺

- If you'd like to make your installation even more secure, make use of the .htaccess possibilties to e.g. setup additional password protection, IP deny/access rules etc.

Upgrading from v.92 to v1.0

Note: Before doing anything, we recommend your make a **backup/copy of your complete recipeShelf directory** (on the web server), including your uploaded photos. Optionally you could even make a **database backup** through your web server's control panel. Just to be safe.

The actual upgrading process should be piece of cake. Simply upload / copy the new recipeShelf files to your server and access your recipeShelf site.

This will do three things:

1. recipeShelf requires you to **login as the main user**
2. recipeShelf will **force a complete database backup** and offers it for download to your local computer
3. recipeShelf will **update your database tables** and will report back

That's it.

In the unlikely event that the upgrade fails, you can always go back and reinstall the v.92 and use your web server's control panel to restore the recipeShelf database tables using the SQL backup files produced in step 2.

Upgrading to v1.3

PLEASE READ THE ABOVE UPGRADE NOTE FIRST :-)

In addition, the upgrade to v1.3 requires you to revisit your **db-config.php** file to adjust and add new settings, please consult the sample **db-config-sample.php** file that ships with v1.3 for reference.

Security Note

With **version 1.3** I've made every attempt to enhance security across the board, primarily addressing XSS hack/spam attempts as well as SQL injection.

If you do see odd, unexpected behaviour please let us know.

Usage

How to use recipeShelf

Find below a quick reference cheat sheets (screenshots) as a starting point to discover recipeShelf's features and functionality.

Keyboard Shortcuts

See below a summary of all supported keyboard shortcuts and their functions.

Shortcut	Function
CTRL + S	Save / update recipe
CTRL + N	New recipe
CTRL + F	Open "Search" sidebar module
CTRL + ↵	Add a row (depending on context)
CTRL + T	Toggle editor / Recipe Layout
CTRL + I	Open "Ideas" sidebar module
CTRL + P	Print recipe
CTRL + M	Email recipe
CTRL + U	User settings
CTRL + A	Admin screen
CTRL + L	Switch language
CTRL + B	Message board
CTRL + H	This help page

Tip: The not so intuitive shortcut **CTRL + ↵** allows you to quickly add more input lines depending on the area you are working on, e.g. when your cursor rests in the *ingredients section,* an additional ingredients line would occur.

Please Note: Not all browsers support all shortcuts that recipeShelf uses. Chrome for instance refuses to play nice and reserves certain keys for itself.

Image upload and auto resize

What if: Can't upload images error

If you encounter errors during your photo upload, make sure to double- and tripple-check the **access permissions** on your server's **/photo** folder (inside your recipeShelf directory). Perhaps even remove it and recreate it with permissions set to 755.

What if: Images aren't automatically resized

This feature requires PHP to support **GD library** functions for advanced image processing. You may want to check with your web hosting company on this.

recipe*shelf* X cook it, keep it & share it

Language | ⚙ Admin | ? Help | ⏻ Logout

Edit Recipe [Last edited on 2...

Main Menu
Language
Admin Screens
Help

👁 Please enter recipe nam...

Name of the recipe
Quick ricotta gnocchi

Brief description
They take less than 15 minutes to prepare before you can release them for a little swim in softly bubbling saltwater

Recipe tags, comma separated

Right Mouse Click Context Menu

Tags gnocchi,ricotta,parmesan,pecorino

🔍 Toggle Search Results
👁 Toggle Recipe Layout / Editor
⬆ Save Recipe
⭐ Toggle Favorite
🏷 New Recipe
🔄 Duplicate Recipe
🗑 Delete Recipe
⚙ Toggle User Settings

👁 Recipe Details

Ingredients are being recorded and are offered as **drop downs for quick entry**

...rvings

0 min   Active   P...

Level

👁 Add all ingredients

Amount	Unit	Ingredient	Info		
250	g	ricotta		▤	⊗
1		egg yolk		▤	⊗
1/4-1/2	tbsp	fine sea salt		▤	⊗
30	g	Parmesan (or Pecorino)	freshly grated	▤	
50-75	g	all-purpose flour	extra for dusting the dough/board	▤	

ADD AN INGREDIENT   ADD SPACE

Input **control buttons: reordering & removing** of items

👁 Recipe Steps

1. Discard any excess liquid that the Ricotta's packaging may contain, then add Ricotta cheese, egg yolk, salt and freshly grated Parmigiano into a large bowl. Mix well with a wooden or regular spoon. Now add the flour and stir in briefly, just until combined - the dough will still be quite sticky. (Of course you can add more flour at this point, but keep in mind, that the more flour you use, the denser the gnocchi become in the end. And you want them to be as light & fluffy as possible, with a velvet-like texture.)

2. Forming these gnocchi is the slightly tricky step, this is the technique that works best for me: Generously flour a board, take a big tablespoon of the dough and scoop it onto the board. It gets dusted with flour (dust your hands generously, too!), before rolling it into a finger-thick roll. Cut it into little pillows (stick the

👁 Personal Notes, Pitfalls, Shopping Tips, Serving Ideas etc....

serve with tomato sauce, browned butter or any kind of pesto

WYSIWYG editor

👁 Recipe Categories

Season ● ● ●   (1 selected)
  ⊗ spring
  ⊗ summer
  ⊗ autumn
  ⊗ winter
  ✓ year round
  ⊗ holiday

Expandible recipe category sections

Course / Occasion ● ● ●   (2 selected)
Cuisine ● ● ●   (1 selected)
Recipe Type ● ● ●   (2 selected)
Diet ● ● ●   (1 selected)
Additional Info ● ● ●   (4 selected)
User Defined ● ● ●

User definable recipe categories

👁 Recipe cooked for...

15/10/2009 📅   Katharina und Helge   ⊗

ADD ANOTHER DATE

👁 Recipe References (URLs / Book Titles etc.)

http://www.deliciousdays.com/archives/2009/05/19/15-minutes-to-fame-gnocchi-for-

ADD A LINK / BOOK TITLE

News Board
Info on Software Updates & Bugfixes

Powered by deliciousdays.com/recipeShelf.   **Message Board**   *Versio...*

Recipe Image 2

All modules can be **opened / closed** & **reordered**

Add **one or more images**

Image control: buttons (adding, removing etc.)

➕   ⏪ ⏩ ✖

Search Recipe Database

Search term:
🔍 *   ...

Recipe search, expandable search criteria

Recipe Tags

gnocchi ricotta **parmesan** pecorino ice cream **sweet** almonds cognac **eggs** cherries cinnamon vanilla balsamic vinegar bread apricots pistachios cranberries honey **hazelnuts** wheat flour yeast milk oats nuts pesto radish greens garlic rapeseed oil grana padano

Recipe tags, hyperlinked to Search

Recently Modified Recipes
📝 Semifreddo of burnt almonds
📝 Muesli bread
📝 Pesto with radish greens
📝 Quick ricotta gnocchi

Your **Favorite Recipes**

Starred Recipes
⭐ Quick ricotta gnocchi
   Semifreddo of burnt almonds
   ...esli bread
   ...sto with radish greens

All Recipes
📝 Muesli bread
📝 Pesto with radish greens
📝 Quick ricotta gnocchi
📝 Semifreddo of burnt almonds

Reminders/Ideas

Keeping track of things you want to try …

Great Ideas

💡 Tell me

✖ apple crumble with cranberries
✖ olive oil cake with oranges
✖ potato salad with scallions and radishes

---

version 1.2

Recipe Layout ⭐

Search Results

Back

Quick ricotta gnocchi

They take less than 15 minutes to prepare before you can release them for a little swim in softly bubbling saltwater

Semifreddo of burnt almonds

It doesn't consume much more time than making panna cotta, no ice cream machine is required AND the possibilities are eq...

Muesli bread

A lovely sweet muesli bread, another definite keeper from Petra.

Pesto with radish greens

surprising twist on an old favorite

Recipe Image 2

Search Recipe Database

Search term:

🔍 *   ○ ○ ○

Recipe Tags

Expandable search criteria

Recently Modified Recipes

Starred Recipes

⭐ Quick ricotta gnocchi
⭐ Semifreddo of burnt almonds
⭐ Muesli bread
⭐ Pesto with radish greens

All Recipes

Great Ideas

recipeShelf X cook it, keep it & share it

Language Admin ? Help ⏻ Logout

Switch to Search Results

Recipe Layout

Configurable Auto Save feature

Choose your own background

User defined Recipe Categories (comma separated) zoe likes it,mia likes it

Auto-save time intervall (in seconds)

Email address (e.g. for sending recipe emails) Author demo

Background color

Old password ••••

New password

Confirm new password

SAVE CONFIGURATION

Recipe Image 2

User Settings

- Comma separated **user categories**
- The time intervall between **auto saves**
- The **user's email address**

Search Recipe Database

Search term:

🔍 * ● ● ●

Recipe Tags

gnocchi ricotta **parmesan** pecorino ice
sweet almonds cognac **eggs**
cinnamon vanilla balsamic vinegar
ots pistachios cranberries honey
hazelnuts wheat flour yeast milk oats nuts
pesto radish greens garlic rapeseed oil grana
padano

Change size of layout

- + PRINT RECIPE EMAIL RECIPE TOGGLE GOOGLE FORMAT

Produce Google Recipe Format

QUICK RICOTTA GNOCCHI ✓

They take less than 15 minutes to prepare before you can
release them for a little swim in softly bubbling saltwater

Print Button, taking current layout size into consideration

year round, entrée, side, italian, pasta
for kids, quick, simple, gnocchi, ricotta

Active:
Passive:
Overall: 15-20 min
Yield: 2 servings
Kcal:

Simple email interface, remembers previously used email addresses

250 g	ricotta	✓
1	egg yolk	
1/4-1/2 tbsp	fine sea salt	
30 g	Parmesan (or Pecorino)freshly gr	
50-75 g	all-purpose floure for dusting the dou ard	

STEPS ✓

Discard any excess liquid that the Ricotta's packaging may
contain, then add Ricotta cheese, egg yolk, salt and freshly
grated Parmigiano into a large bowl. Mix well with a wooden
or regular spoon. Now add the flour and stir in briefly, just
until combined - the dough will still be quite sticky. (Of
course you can add more flour at this point, but keep in
mind, that the more flour you use, the denser the gnocchi
become in the end. And you want them to be as light &
fluffy as possible, with a velvet-like texture.)

Toggle (on/off): include/exclude area for **emailing & printing**

Forming these gnocchi is the slightly tricky step, this is the
technique that works best for me: Generously flour a board,
take a big tablespoon of the dough and scoop it onto the
board. It gets dusted with flour (dust your hands generously,
too!), before rolling it into a finger-thick roll. Cut it into little
pillows (stick the knife's blade into the flour to prevent it
from sticking to the dough). Then place each gnocco on a
floured board or parchment paper lined baking tray. Continue
quickly with the next step, otherwise they will get soggy and
stick to the paper/board anyway.

Meanwhile bring a large pot of water to a boil, add a
generous pinch of salt and reduce heat until the water
bubbles lightly. Add the gnocchi and stir once, so they don't
stick to the bottom - then let cook until they start floating
on top. Depending on their size this may take 2 to 4
minutes. Take out with a skimmer and serve immediately. I
like to serve them either with a simple tomato sauce (like
this one or this one), browned butter with fresh sage or any
kind of pesto (my current favorite: roasted peppers, toasted
pine nuts, Parmigiano and olive oil).

NOTESserve with tomato sauce, browned butter or any kind of pesto ✓

COOKED FOR ⊗
15/10/2009 - Katharina und Helge

REFERENCES ⊗
http://www.deliciousdays.com/archives/2009/05/19/15-minutes-to-fame-gnocchi-for-beginners-and-braggarts/

Recently Modified Recipes

📄 Semifreddo of burnt almonds
📄 Muesli bread
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📄 Quick ricotta gnocchi

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Great Ideas

💡 Tell me

✖ apple crumble with cranberries
✖ olive oil cake with oranges
✖ potato salad with scallions and radishes

version 1.2

Database administration

recipeShelf version 1.0 and beyond comes with a admin features that help keep your recipeShelf database tables and data stored therein in good shape.

Ingredients data and email addresses

Data pertaining to *Units*, *Ingredients*, *Additional Info* and *Email Addresses* that you have entered in recipeShelf is being recorded for future popup suggestions. Here you can clean up all recorded elements:

Additional Read-Only users

recipeShelf supports only one main user/admin account, however, you can create as many read-only accounts as you wish. These accounts will be able to use recipeShelf (browser & iPhone) like you do, but without being able to change any recipe data. The *Favorites* and *Ideas modules* of course work fine.

Backing up and restoring your recipeShelf database

Please note that this feature only backs up your data entered, **not photos uploaded to the server**. If you don't keep your photos locally on your PC or laptop anyway, you may want to manually trigger directory backups for your /photo/ folder.

 ZIP compression allows you to decrease the size of the download file and can directly be restored. No unzipping required.
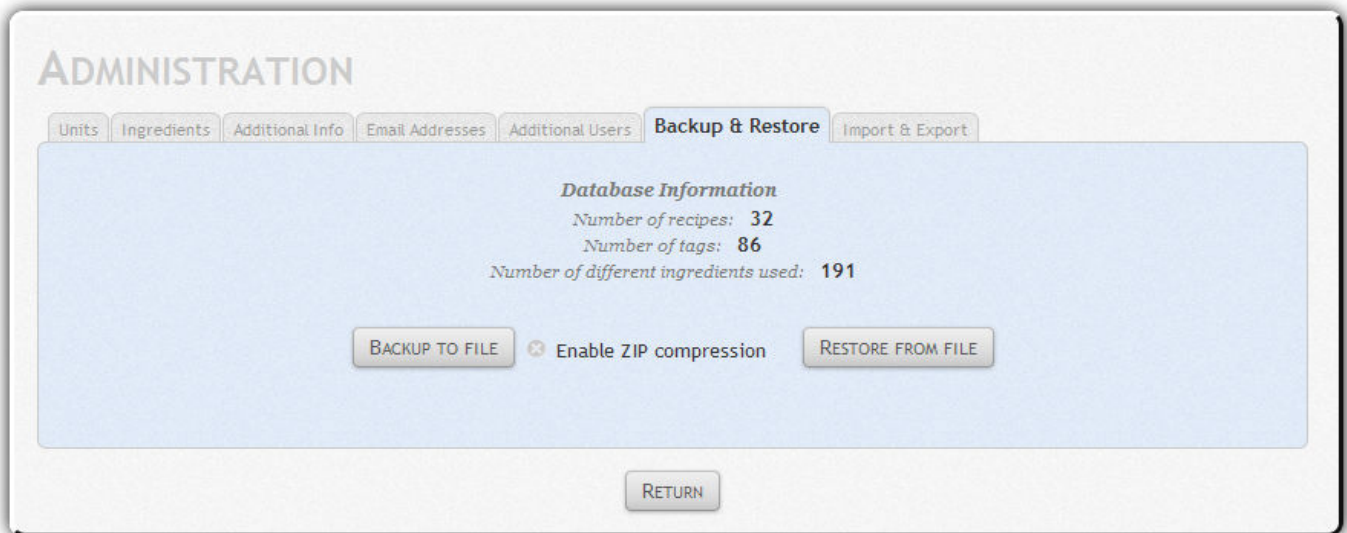
Exporting and importing recipes

To export a specific recipe to perhaps share with other recipeShelf users, you need to first select it and then come back here:
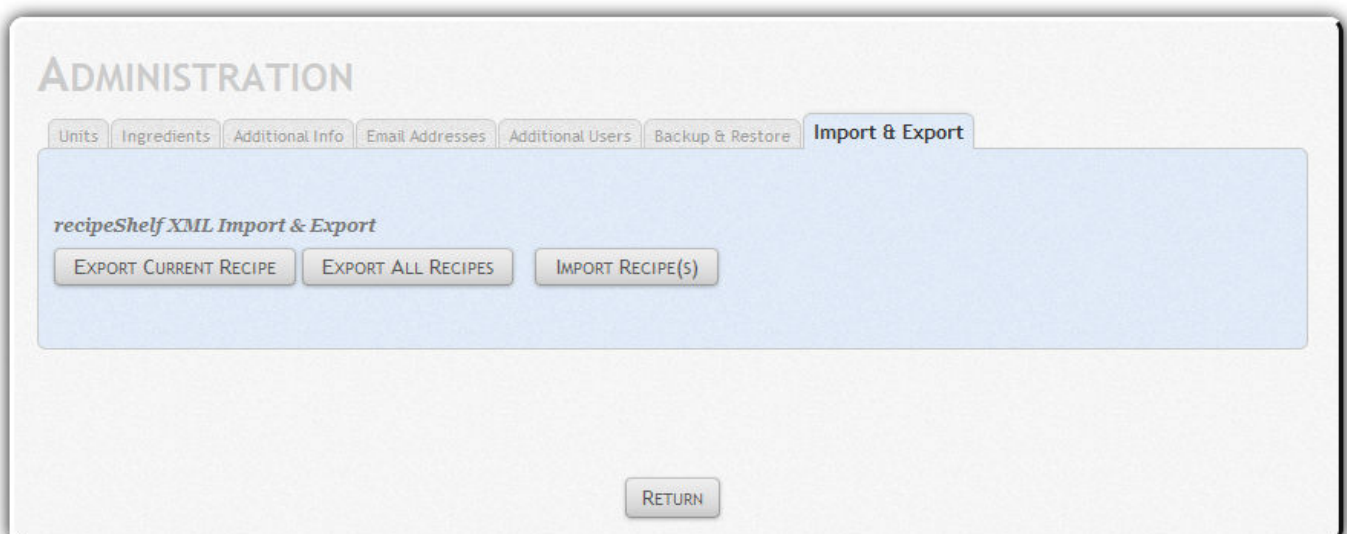
iPad

How to use recipeShelf on the iPad

Using the iPad you have two options:

1. access the regular recipeShelf user interface and URL via

[http://mysite.com/myfolder/recipeshelf]**/index.php**

2. or, as explained below (see iPhone section), using the limited, iPhone specific interface:

[http://mysite.com/myfolder/recipeshelf]/**iphone**/index.php

With version 1.2, recipeShelf introduced much better iPad support for the regular user interface (see bullet point #1 above). While recipeShelf is not a native app – it can't be bought in the app store- , it supports iPad (and iPhone) specific concepts such as:

- **portrait** versus **landscape** viewing mode

- **pich and spread hand gestures** to grow & shrink the editor window

- **double tab** for the popup menu
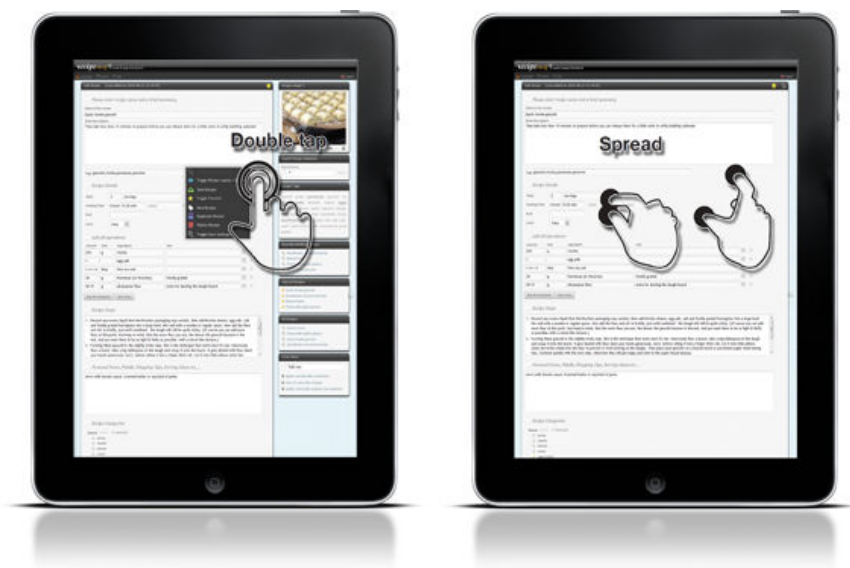
iPad specific limitations

Unfortunately the iPad doesn't support all features and functions a normal browser does, hence there are a few limitations, including:

- recipe **images/photos** can't be uploaded

- There is **no HTML WYSIWYG** editor for the iPad, but you can insert HTML tags yourself, if you want to

- **ingredients** and **sidebar modules can't be sorted/rearranged**

iPhone

How to setup/use recipeShelf on the iPhone

The iPhone optimized application can be accessed via (see sample screenshots at the end of this document):
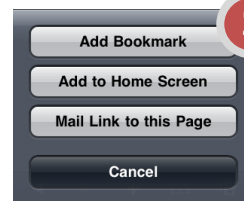
[http://mysite.com/myfolder/recipeshelf]/**iphone**/index.php

For best iPhone experience, follow these steps after browsing to the above (your) application URL:

3. With the recipeShelf login page displayed, add it as a **BOOKMARK**

4. Pick **ADD TO HOMESCREEN** and **add**

5. Exit Safari which takes you back to the iPhone home screen, and click on the newly created **RECIPESHELF icon**

This will allow recipeShelf to make better use of the screen and other user interface features.

Experimental recipeShelf offline use

Since recipeShelf isn't a native iPhone app with its own local database supporting an offline mode (when in **Airport Mode** or with no reception) bears its challenges.

The currently implemented experimental feature works is intended to work the following way:

1. **Start** by clicking on your iPhone homepage recipeShelf icon (not by using Safari!)

2. You should be seeing a '**Caching...**' **popup** in the upper left corner, which you'll always see when you add new images to recipes

   Note: If you don't see the "Caching..." popup, your iPhone may already be in sync
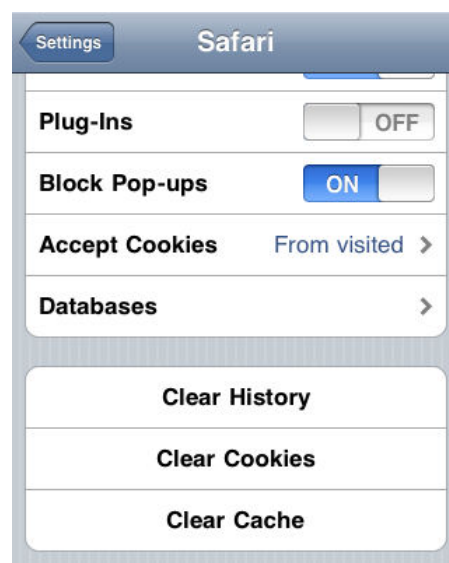
3. Now go to your main options menu (top right corner) and select **Sync for offline use**

4. Now you should be able to **exit recipeShelf**, go into **Airport Mode**, **return to recipeShelf** and use it as if you were online (limited features now)
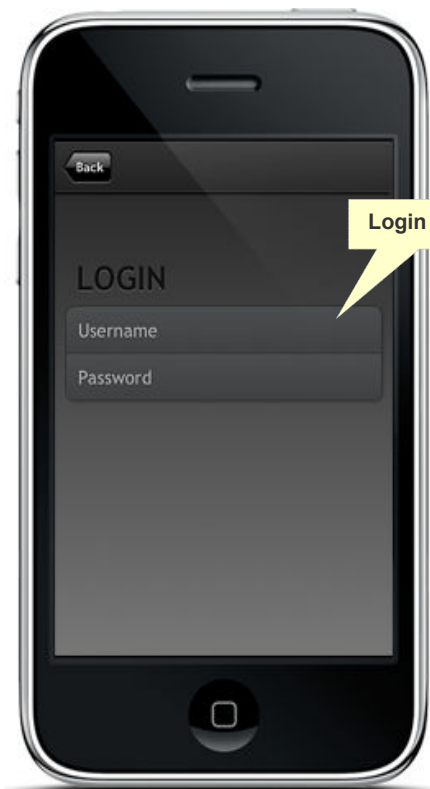
iPhone not in sync

If recipeShelf on your iPhone is not reflecting e.g. the new background you picked on the full browser version of recipeShelf, or is not picking up the new language selection, try to **erase the iPhone Safari cache under your iPhone Settings**.
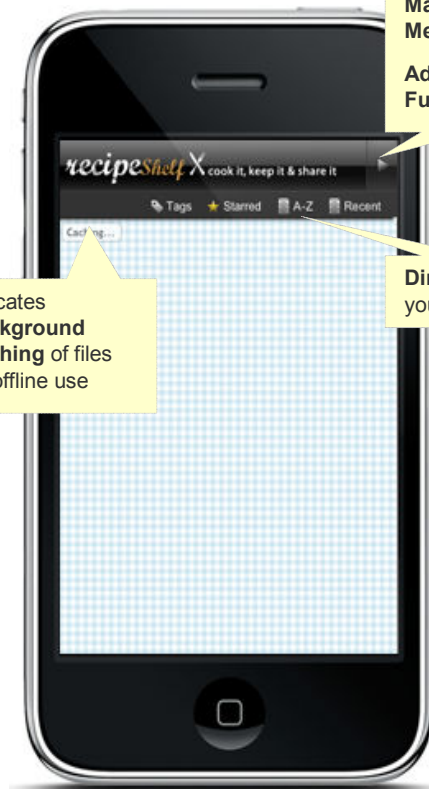
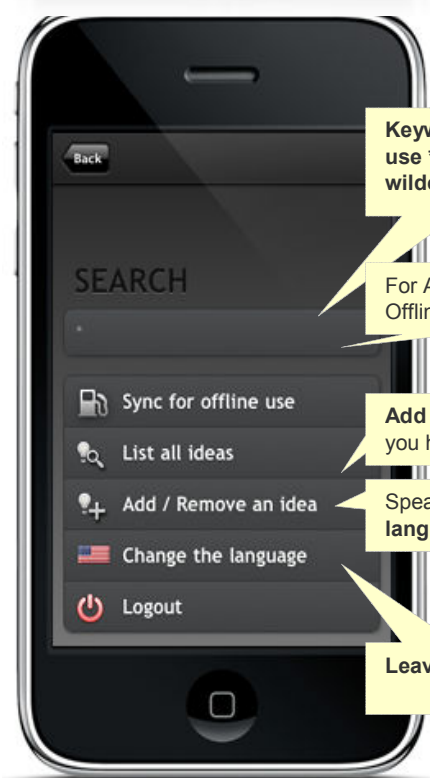# iPhone Screenshots : Application Features

LOGIN

Username

Password

Login

---

recipe*shelf* X cook it, keep it & share it

Tags ★ Starred A-Z Recent

Caching...

Main Options Menu:

Additional Functions

Indicates **Background Caching** of files for offline use

Direct Access to your recipes

SEARCH

*

Sync for offline use

List all ideas
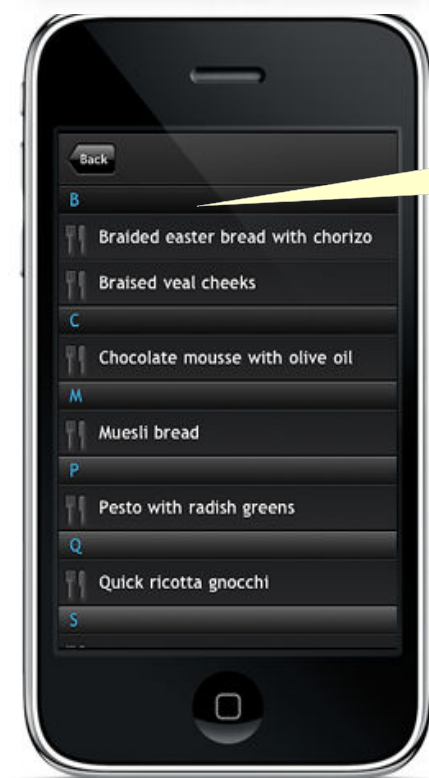
Add / Remove an idea

Change the language

Logout

Keyword Search, use * as a wildcard

For Airline Mode / Offline

Add Ideas when you have them

Speak a different **language**?

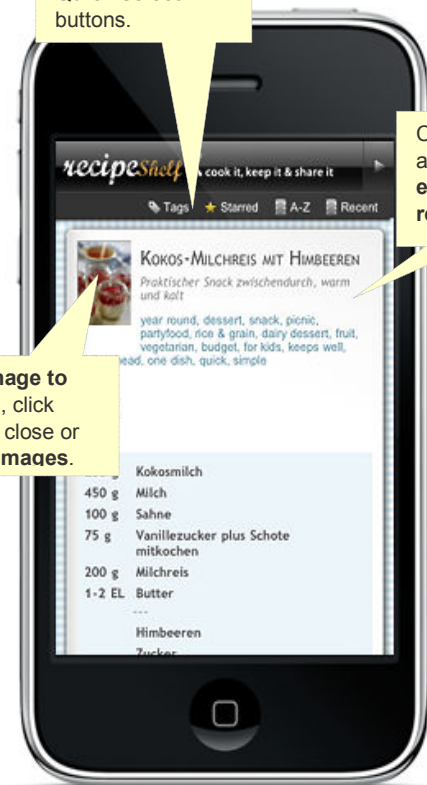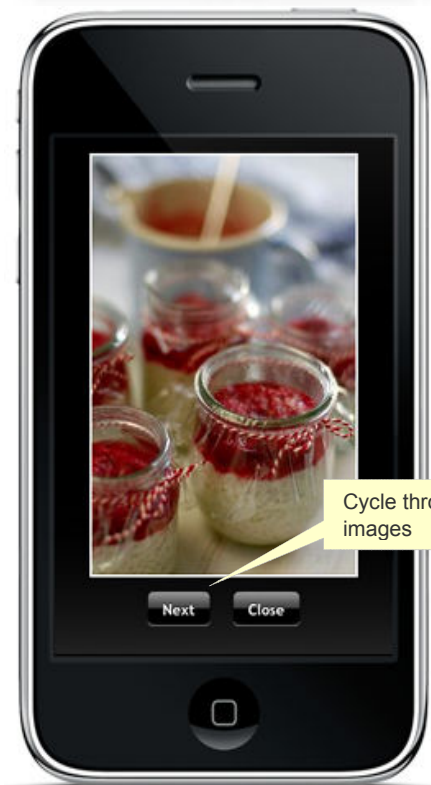**Leave the app**

Back

B

Braided easter bread with chorizo

Braised veal cheeks

C

Chocolate mousse with olive oil

M

Muesli bread

P

Pesto with radish greens

Q

Quick ricotta gnocchi

S

Easy to navigate lists

Navigate by tags

Back

a
🏷 almonds 1
🏷 apricots 1

b
🏷 bread 1

c
🏷 carrots 1
🏷 cherries 1
🏷 chocolate 2
🏷 chorizo 2
🏷 cognac 1
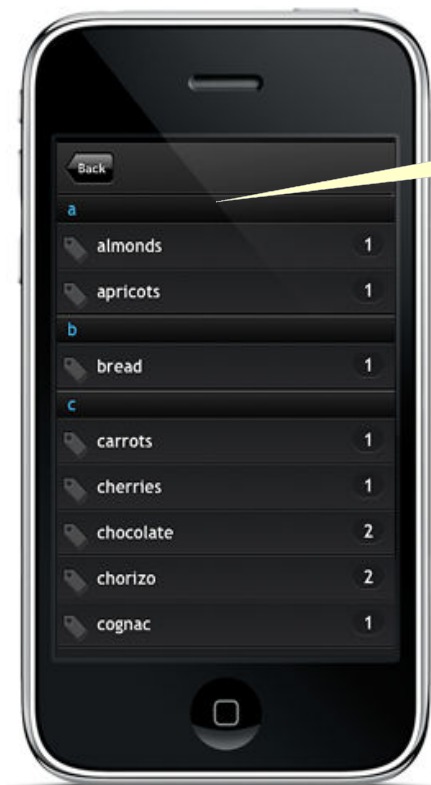
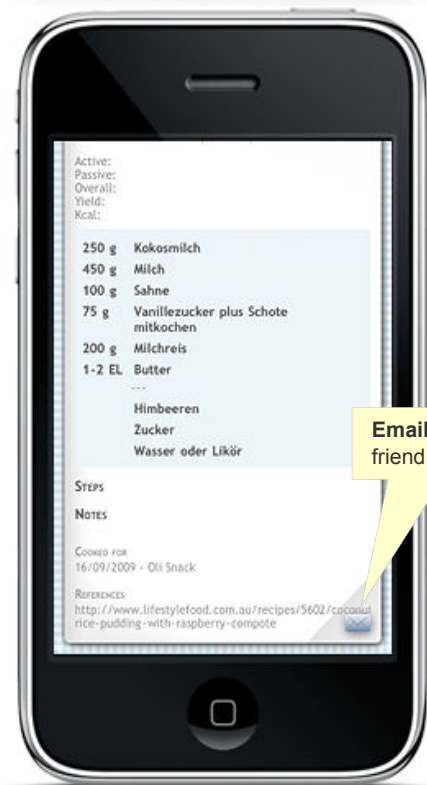**Quick select** buttons.

Click anywhere to **expand recipe.**

Click image to zoom in, click again to close or **switch images**.

*recipe*shelf cook it, keep it & share it

🏷 Tags ⭐ Starred A-Z Recent

KOKOS-MILCHREIS MIT HIMBEEREN
Praktischer Snack zwischendurch, warm und kalt

year round, dessert, snack, picnic, partyfood, rice & grain, dairy dessert, fruit, vegetarian, budget, for kids, keeps well, bread, one dish, quick, simple

Kokosmilch
450 g Milch
100 g Sahne
75 g Vanillezucker plus Schote mitkochen
200 g Milchreis
1-2 EL Butter

Himbeeren
Zucker

Cycle through images

Next   Close

Active:
Passive:
Overall:
Yield:
Kcal:

250 g Kokosmilch
450 g Milch
100 g Sahne
75 g Vanillezucker plus Schote mitkochen
200 g Milchreis
1-2 EL Butter

Himbeeren
Zucker
Wasser oder Likör

STEPS

NOTES

COOKED FOR
16/09/2009 - Oli Snack

REFERENCES
http://www.lifestylefood.com.au/recipes/5602/coconut-rice-pudding-with-raspberry-compote

Email recipe to a friend
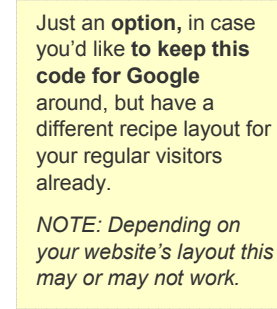
Email address book

Supported Languages

Google Recipe Search support

This recipeShelf feature or section may **only be of relevance** to you, in the event you **intend to make your recipe information publicly available** and have them found by Google Recipe Search. Either through your own blog, website or other online publications.

With Google's widely discussed Recipe Search feature, there also came the **requirement** to supply one's recipe information in a **specific format**. recipeShelf allows you via a **single button click** to produce that code based on your recipe data.

Simply copy & paste the code into your blog and voila, Google will be able to find it.

The "*Add Hide Style*" button

This button will add a tiny bit of extra code that attempts to hide the entire code block once you copied it to your blog by simply moving it outside the viewport. Google however will still be able to see it just fine.

Just an **option,** in case you'd like **to keep this code for Google** around, but have a different recipe layout for your regular visitors already.

NOTE: Depending on your website's layout this may or may not work.

Click "Select All", then copy and past into your blog or website.

IMPORTANT:

When pasting it into your blog, make sure to use your blog's **HTML editor** feature, otherwise you end up with this code block **as-is** on your site.

Application Security

With **version 1.3** I've made every attempt to enhance security across the board, primarily addressing XSS hack/spam attempts as well as SQL injection.

If you do see odd, unexpected behaviour please let us know.