

Recipes, Wines, and More

Beta Version: 2024.1.0

Database Usage and Search Tips

Developed and Programmed by

Jim Fuhrmann

www.JimFuhrmann.com

Introduction

Recipes, Wines, and More is a multi-purpose database developed and programmed for personal and professional use. This database enables both individual and professional users to quickly record, organize, track, and retrieve a wide variety of information.

From recording and retrieving recipes and food ingredients to tracking a wine collection of any size, *Recipes, Wines, and More* is a custom-developed database for quick and efficient organization (*see database screenshot images starting on page 4*).

Not only can you use this database to record, organize, track, and retrieve recipes and wines, you can use this database to record, organize, track, and retrieve vitamins, supplements, and medications you and your family take. It is absolutely a multi-purpose database developed and programmed for both personal and professional use.

This Microsoft Windows-based desktop database was developed and programmed using Paradox and ObjectPAL, and requires a license for WordPerfect Office Professional to use. The system requirements to use this database are that of the WordPerfect Office Professional suite.

For inquiries and technical support, email jim@jimfuhrmann.com. Visit www.WordPerfect.com to learn how to acquire a WordPerfect Office Professional license.

This database is in beta and is currently available by invitation only.

Database Usage Tips

TIP 1: By default, this database does not open in edit mode. To edit records, press the 'Enable' button. After making changes, press 'Disable' to prevent accidental edits. This database lacks an undo feature, so it's best to disable editing once done.

TIP 2: This database includes a backup feature accessible via the 'More...' button. To safeguard your data, it's best to perform a database backup periodically, especially before making significant changes or updates.

TIP 3: The Tags field, which is crucial for locating records in this database, allows up to 255 characters. Separate tags/keywords with a space or comma, and use proper case for best results. Refer to the 'Database Search Tips' feature in this database.

TIP 4: Double-click any field or expanded view screen to copy its entire content (field value) to the Microsoft Windows clipboard. Press CTRL+V to paste it into an email message, Notepad file, or WordPerfect document.

TIP 5: Press the forward slash ('/') button on the right side of the Record Title field to search the internet.

TIP 6: Select and highlight text in any text field, press CTRL+C to copy it to the Microsoft Windows clipboard, then press CTRL+S (or CTRL+G) to perform a Google search or CTRL+B to perform a Bing search on the copied text.

TIP 7: Select and highlight a URL (website address) entered in the Notes field, press CTRL+C to copy it to the Microsoft Windows clipboard, then press CTRL+W to open the copied URL in your default web browser.

Database Search Tips

TIP 1-A: The 'Filter' feature is most effective when used with the 'Category' and 'Type' combo box dropdown fields. Filters are case-sensitive and can be applied using either full or partial word matching ('..' wildcard character can be used).

TIP 1-B: The default list items in the 'Category' and 'Type' combo box dropdown fields serve as recommendations to help make filtering records more accurate. Feel free to manually enter custom values into these fields.

TIP 1-C: If you want to also apply a filter to the Tags field, you can do so based on the first tag/keyword entered. For example, if the first tag/keyword is 'Recipe' (without quotes), you can apply the filter 'Recipe..' (the '..' wildcard is required).

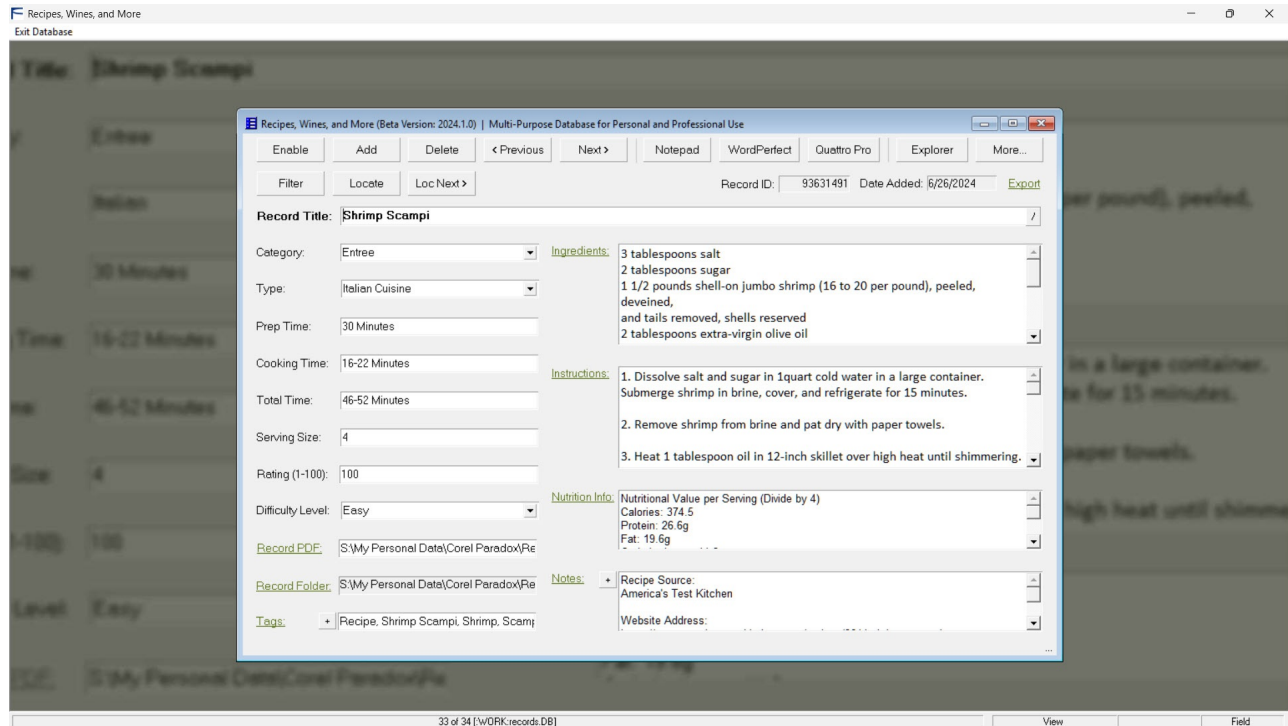
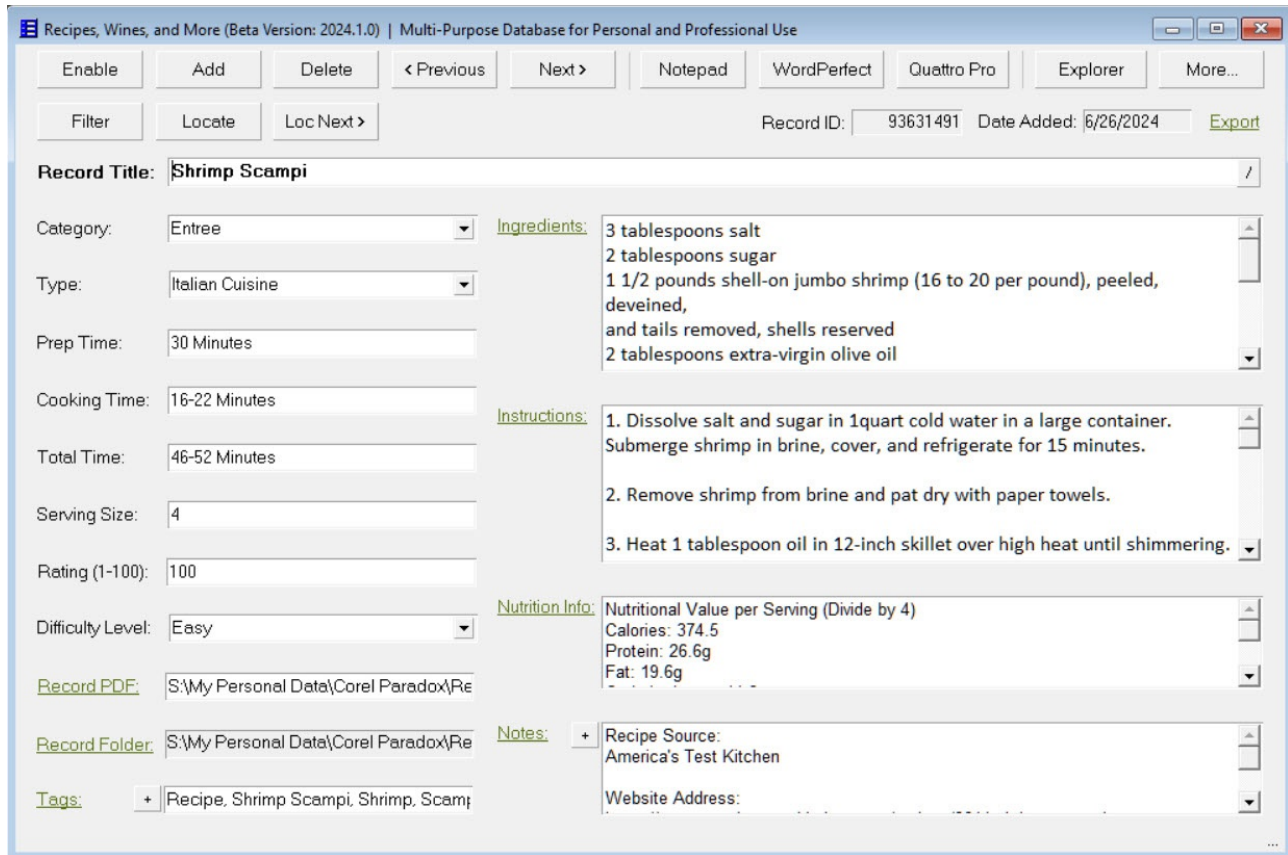
TIP 1-D: The '+' button located to the left of the 'Tags' field allows you to add a special filter tag to the active record, enhancing the database's filtering capabilities.

TIP 2: After applying a filter to the 'Category' and 'Type' dropdown fields, you can narrow your search by using the 'Locate' feature on the Tags field or any multi-line text field to find a specific record within filtered (and unfiltered) records.

For best results in locating records, select 'Advanced pattern match' in the 'Locate Value' dialog box. Then, use the 'Loc Next' button to find the next record that meets your criteria.

NOTE: Filters applied in the 'Filter Tables' dialog box and search criteria in the 'Locate Value' dialog box automatically clear when you close this database. You can manually clear them by reopening the dialog boxes and clearing the fields.

Database Screenshot Images



Recipes, Wines, and More
Exit Database

Recipes, Wines, and More (Beta Version: 2024.1.0) | Multi-Purpose Database for Personal and Professional Use

Enable Add Delete < Previous Next > Notepad WordPerfect Quattro Pro Explorer More...

Filter Locate Loc Next > Record ID: 93631491 Date Added: 6/26/2024 Export

Record Title: Shrimp Scampi

Category: Entree **Ingredients:** 3 tablespoons salt
2 tablespoons sugar
1 1/2 pounds shell-on jumbo shrimp (16 to 20 per pound), peeled, deveined, and tails removed, shells reserved
2 tablespoons extra-virgin olive oil

Type: Italian Cuisine

Prep Time: 30 Minutes

Cooking Time: 16-22 Minutes

Total Time: 46-52 Minutes

Serving Size: 4

Rating (1-100): 100

Difficulty Level: Easy

Instructions: 1. Dissolve salt and sugar in 1 quart cold water in a large container. Submerge shrimp in brine, cover, and refrigerate for 15 minutes.
2. Remove shrimp from brine and pat dry with paper towels.
3. Heat 1 tablespoon oil in 12-inch skillet over high heat until shimmering.

Nutrition Info: Nutritional Value per Serving (Divide by 4)
Calories: 374.5
Protein: 26.6g
Fat: 19.6g

Record PDF: S:\My Personal Data\Corel Paradox\Re

Record Folder: S:\My Personal Data\Corel Paradox\Re

Tags: + Recipe, Shrimp Scampi, Shrimp, Scampi

Notes: + Recipe Source: America's Test Kitchen
Website Address:

33 of 34 [wDRK:records.DB] View Memo

- Bing
- Yahoo!
- Google
-
- Allrecipes
- Epicurious
- Bon Appetit
- Food Network
-
- WebMD
- Drugs.com
- Mayo Clinic
- MedicinePlus
- Harvard Health
- Cleveland Clinic
- Johns Hopkins Medicine
-
- Vivino
- Wine-Searcher

Recipes, Wines, and More
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Enable Add Delete < Previous Next > Notepad WordPerfect Quattro Pro Explorer More...

Filter Locate Loc Next > Record ID: 93631491 Date Added: 6/26/2024 Export

Record Title: Shrimp Scampi

Category: Entree **Ingredients:** 3 tablespoons salt
Add Miscellaneous Note
Add Date and Time Stamped Note
...
Add Personal Tasting Notes
Add Published Tasting Notes
...
Add Recipe Source
Add Recipe Alterations
...
Add Product Cost
Add Product Details
Add Where To Purchase
...
Add Website Address
...
About The Tasting Notes
About This PopUp Menu

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Notes: + Recipe Source: America's Test Kitchen
Website Address:

Add Notes and Information

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Database Source Code

This database is available in both a compiled version and an uncompiled version. The uncompiled version includes all source code, enabling those with programming experience to customize and enhance its robust features.

Below is a small portion of the source code, illustrating the coding style used throughout the database.

```
1 method generateRandomNumber8 ()
2
3   var
4     randNum String
5     isValid Logical
6     cleanedRandNum String
7     tc TCursor
8   endVar
9
10  isValid = False
11  tc.open("records.db")
12
13  while not isValid
14    ; Generate a random number between 10,000,000 and 99,999,999
15    randNum = string(abs(SmallInt(rand() * 90000000 + 10000000)))
16    ; Generate a second set of numbers to ensure a minimum of 8 digits
17    randNum = randNum + string(abs(SmallInt(rand() * 90000000 + 10000000)))
18
19    ; Remove any commas and decimal points from the string
20    cleanedRandNum = ""
21    for i from 1 to randNum.size()
22      if subStr(randNum, i, 1) <> "," and subStr(randNum, i, 1) <> "." then
23        cleanedRandNum = cleanedRandNum + subStr(randNum, i, 1)
24      endif
25    endFor
26
27    ; Check if the cleaned number is 8 digits long
28    if cleanedRandNum.size() >= 8 then
29      cleanedRandNum = cleanedRandNum.subStr(1, 8) ; Truncate to exactly 8 digits
30      ; Check if this number already exists in the "Record ID" field
31      tc.edit()
32      if not tc.locate("Record ID", cleanedRandNum) then
33        isValid = True
34      endif
35    endif
36  endwhile
37
38  ; Place the cleaned random number in 'gstrRandomNumber8' global variable
39  gstrRandomNumber8 = cleanedRandNum
40
41  ; Close TCursor
42  tc.close()
43
44 endMethod
```