\textit{\LaTeX} Restaurant

Przemysław Scherwentke

Bachotek, 29th April 2017
książka kucharska

\textbf{\LaTeX}\space

Marcin Borkowski
Bartłomiej Przybylski

\textit{ptm}
Marcin Borkowski, Bartłomiej Przybylski, LaTeX książka kucharska
Miś
Primer

Precise definitions

1 integrated development environments
Primer

Precise definitions

- $\text{TEX} \mapsto \text{LaTEX} 2\varepsilon$

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1 integrated development environments
Primer

Precise definitions

- \( \text{\LaTeX} \leftrightarrow \text{\LaTeX}\, 2\varepsilon \)
- \( \text{\LaTeX} \text{ vs. } \text{Word} \)

\(^1\text{integrated development environments}\)
Primer

Precise definitions

- $\text{T\TeX} \leftrightarrow \LaTeX\, 2\epsilon$
- $\LaTeX$ vs. Word
- engines (compilers), distributions, editors & IDE’s$^1$

$^1$integrated development environments
Primer

Precise definitions

- \( \text{TEX} \mapsto \text{LATEX 2\epsilon} \)
- \( \text{LATEX} \) vs. Word
- engines (compilers), distributions, editors & IDE’s\(^1\)

Document

\[\text{1}\text{integrated development environments}\]
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- Spaces, instructions, environments

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Document

- Spaces, instructions, environments
- Classes and packages

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\[ ^1 \text{integrated development environments} \]
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- \( \text{T\text{E}}\text{X} \leftrightarrow \text{L\text{A}}\text{T\text{E}}\text{X} 2\varepsilon \)
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- Classes and packages
- Source file, construction

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- \[ \text{TEX} \leadsto \text{LaTeX} 2\varepsilon \]
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Document
- Spaces, instructions, environments
- Classes and packages
- Source file, construction
- Special characters

\(^1\)integrated development environments
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- Spaces, instructions, environments
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- Encodings

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- Spaces, instructions, environments
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- Output files

\[\varepsilon\] integrated development environments
Primer

Precise definitions

- \( \text{ TE\text{X} } \mapsto \text{ L\text{A\text{T\text{E\text{X}}} 2\varepsilon} } \)
- \( \text{ L\text{A\text{T\text{E\text{X}}} vs. Word} } \)
- engines (compilers), distributions, editors & IDE’s\(^1\)

Document

- Spaces, instructions, environments
- Classes and packages
- Source file, construction
- Special characters
- Encodings
- Output files
- \( \text{ L\text{A\text{T\text{E\text{X}}} and the Polish case} } \)

\(^1\)integrated development environments
Primer

Precise definitions

- $\LaTeX \mapsto \LaTeX2\varepsilon$
- $\LaTeX$ vs. Word
- engines (compilers), distributions, editors & IDE’s¹

Document

- Spaces, instructions, environments
- Classes and packages
- Source file, construction
- Special characters
- Encodings
- Output files
- $\LaTeX$ and the Polish case

Less than 40 pages!

¹integrated development environments
Lists: \texttt{itemize} and \texttt{enumerate},

Roast side of beef and vegetables

The judicious selection of meat which must be of top quality is the most important element in the realization of this dish. The duration of cooking can be different according to tastes, and we leave this time variable so as to satisfy the ensemble of preferences. The richness of colors of the garnishings mixed with the meat harmonizes in a pleasing fashion and gives the most attractive effect of presentation.

RECIPE GIVEN BY
LE BUFFET DE LA GARE DE LYON

Sweet and sour beef round

In the tablespoon of shortening, fry the piece of beef. Take it out and replace it with the sliced onions. When these turn golden, put the beef back and add the tomatoes, sugar, salt, and pepper (from a pepper-mill), cook for 1 1/2 hours uncovered. Then add the vinegar and cook for another hour. With the two tablespoons of butter and the tablespoon of flour, make a smooth paste, using a fork. Mix this butter into the gravy of the beef which will thicken while the butter melts. You get a smooth gravy which is ready to be served at the third bubble. A special purée serves a wonderful side dish. For this, place the potatoes and the cauliflower in salted water. Bring to a boil and cook for 30 minutes. Drain and mash. Smooth with milk and butter, using a whisk.
Recipes (selected)

- Lists: *itemize* and *enumerate*, package *enumitem*
Recipes (selected)

- Lists: `itemize` and `enumerate`, package `enumitem`
- Chapters (rozdziały) and sections (paragrafy)
Recipes (selected)

- Lists: `itemize` and `enumerate`, package `enumitem`
- Chapters (rozdziały) and sections (paragrafy)
- Microtypography
Recipes (selected)

- Lists: \texttt{itemize} and \texttt{enumerate}, package \texttt{enumitem}
- Chapters (rozdziały) and sections (paragrafy)
- Microtypography \texttt{\textit{emph}}, quotation marks, –, — (why only? — PS), footnotes, url’s, package \texttt{hyperref}, accents, hard space

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78
Roast side of beef and vegetables

One side of beef of 8 ribs

"Château" potatoes fried in butter

Whole grilled tomatoes

French beans in butter

Sliced carrots in butter

Sliced turnips in butter

2 1/4 lb beef (round beef for instance)

1 tablespoon shortening

2 onion

6 tomatoes (cut into 8 pieces each)

1 teaspoon sugar

5 tablespoons wine vinegar

2 tablespoons mustard

2 tablespoons butter (at room temperature)

1 tablespoon flour

6 potatoes

1 small cauliflower

1/2 pint milk

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LE BUFFET DE LA GARE DE LYON

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- Paragraphs
Recipes (selected)

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- Microtypography \textit{\textbf{emph}}, quotation marks, -, – (why only? — PS), footnotes, url’s, package \textit{hyperref}, accents, hard space
- Paragraphs indentation, \textit{\texttt{\textbackslash bigskip}} et al., flushleft, flushright, \textit{\texttt{\textbackslash parbox}}, verse, quote, quotation, two columns, borders (package \textit{mdframed})
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- labels, references, indexes (\texttt{makeindex}, \texttt{texindy}), table of contents, list of figures/tables, bibliography (\texttt{bibtex}, \texttt{amsrefs}, \texttt{biblatex} and program \texttt{biber})
Recipes (selected)

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▶ Chapters (rozdziały) and sections (paragrafy)
▶ Microtypography \texttt{\textit{emph}}, quotation marks, --, – (why only? — PS), footnotes, url’s, package \texttt{hyperref}, accents, hard space
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▶ Tables (based on \texttt{booktabs} and \texttt{multirow})
Roast side of beef and vegetables

The judicious selection of meat which must be of top quality is the most important element in the realization of this dish.

The duration of cooking can be different according to tastes, and we leave this time variable so as to satisfy the ensemble of preferences.

The richness of colors of the garnishings mixed with the meat harmonizes in a pleasing fashion and gives the most attractive effect of presentation.

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Sweet and sour beef round

In the tablespoon of shortening, fry the piece of beef. Take it out and replace it with the sliced onions. When these turn golden, put the beef back and add the tomatoes, sugar, salt, and pepper (from a pepper-mill); cook for 1 1/2 hours uncovered. Then add the vinegar and cook for another hour.

With the two tablespoons of butter and the tablespoon of flour, make a smooth paste, using a fork. Mix this butter into the gravy of the beef which will thicken while the butter melts. You get a smooth gravy which is ready to be served at the third bubble.

A special purée serves a wonderful side dish. For this, place the potatoes and the cauliflower in salted water. Bring to a boil and cook for 30 minutes. Drain and mash. Smooth with milk and butter, using a whisk.
Marinated fillets of gilthead

Have your fishmarket prepare the fillets of 2 nice gilheads for you. In a shallow dish, slice the onions and the carrots; put the fillets on top, and add: salt, pepper, thyme bay leaves, and a cup of vinegar. Let it stand till the next day, as the acidity of the vinegar will mellow the fish. The next day, drain the fillets and keep the vinegar. Stir the powdered sugar into 1/2 of the cream. Pour this sauce over the fillets. Slice the soft leaves of the cabbage and throw them into a pot of boiling water for 10 minutes. When they turn white; drain them. In a pot, melt one tablespoon butter and fry the onions and the carrots of the marinade in it for a good 15 minutes. When they turn golden, add the sliced cabbage and cover. Stir several times, and 10 minutes later, add the vinegar. Cover again and cook for 1 1/2 hours. Then, uncover, and if there is too much juice, let it evaporate, by leaving uncovered and cooking a little bit longer. Taste for seasoning with salt and Cayenne pepper.

Off the fire, melt another tablespoon of butter and serve the cabbage hot with the cold fish fillets.

Bush of crayfish in Viking herbs

In order to realize this dish it is necessary to have crayfish of 2 ozs each. Prepare the following ingredients for a broth : “fumet” (scented reduced bouillon) of fish, of consommé, of white wine, vermouth, cognac, salt, pepper, sugar and dill (aromatic herb). Poach the crayfish in this broth for 20 minutes. Let it all cool for 24 hours and arrange the crayfish in a dome. Strain the broth and serve in cups.

RECIPE GIVEN BY
LA TOUR D’ARGENT

★ ★ ★
Recipes (selected)

Colours (package \texttt{xcolor})

Graphics (packages \texttt{graphicx}, \texttt{subfig}, \texttt{environment figure})

Marinated Gilthead

Have your fishmarket prepare the fillets of 2 nice gilheads for you. In a shallow dish, slice the onions and the carrots; put the fillets on top, and add: salt, pepper, thyme, bay leaves, and a cup of vinegar. Let it stand till the next day, as the acidity of the vinegar will mellow the fish. The next day, drain the fillets and keep the vinegar. Stir the powdered sugar into \( \frac{1}{2} \) of the cream. Pour this sauce over the fillets. Slice the soft leaves of the cabbages and throw them into a pot of boiling water for 10 minutes. When they turn white; drain them.

In a pot, melt one tablespoon butter and fry the onions and the carrots of the marinade in it for a good 15 minutes. When they turn golden, add the sliced cabbage and cover. Stir several times, and 10 minutes later, add the vinegar. Cover again and cook for \( \frac{1}{2} \) hours. Then, uncover, and if there is too much juice, let it evaporate, by leaving uncovered and cooking a little bit longer. Taste for seasoning with salt and Cayenne pepper.

Off the fire, melt another tablespoon of butter and serve the cabbage hot with the cold fish fillets.

After giving us this recipe the chef decided that he wanted to keep the exact ingredients a secret. We present the recipe anyway for its reading pleasure.

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RECIPE GIVEN BY
LA TOUR D’ARGENT

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Recipes (selected)

- Colours (package \texttt{xcolor})
- Graphics (packages \texttt{graphicx}, \texttt{subfig}, environment \texttt{figure})
- Page appearance (\texttt{\pagebreak}, \texttt{\nopagebreak}, headings, \texttt{myheadings}, \texttt{fancyhdr}, \texttt{pdflscape})
Recipes (selected)

- Colours (package xcolor)
- Graphics (packages graphicx, subfig, environment figure)
- Page appearance (\pagebreak, \nopagebreak, headings, myheadings, fancyhdr, pdflscape)
- Theorem-like environments (amsthm, thmtools)

Citrus marinated gilthead

Have your fishmarket prepare the fillets of 2 marinated gilthead. In a small bowl, add:
- salt, pepper, thyme bay leaves, and a cup of white wine vinegar.
The next day, drain the fillets and keep
- the vinegar.

Stir the drained fish with cream for 10 minutes. Slice the soft leaves of the cabbage and
- throw them into a pot of boiling water for 10 minutes. When they turn white; drain them.

In a pot, melt one tablespoon butter and
- fry the onions and the carrots of the marinade in it for a good 15 minutes.

In order to realize this dish it is
- necessary to prepare beforehand:
- a bowl of white wine vinegar,
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Colours (package `xcolor`)

Graphics (packages `graphicx`, `subfig`, `environment figure`)

Page appearance (`\pagebreak`, `\nopagebreak`, `headings`, `myheadings`, `fancyhdr`, `pdflscape`)

Theorem-like environments (`amsthm`, `thmtools`)

Mathematic (`\(\ldots\)`), but nothing about fragile commands, equations, also with `amsthm` methods, proper heights: `
\Biggl(` etc., operators, matrices: `matrix` but without `Bmatrix`, `\hdotsfor`, spacing, in particular its correction (see p. 203), SI and other units: package `siunitx` or `units`
Marinated fillets of gilthead

Have your fishmarket prepare the fillets of 2 nice gilheads for you.
In a shallow dish, slice the onions and the carrots; put the fillets on top, and add: salt, pepper, thyme bay leaves, and a cup of vinegar. Let it stand till the next day, as the acidity of the vinegar will mellow the fish. The next day, drain the fillets and keep the vinegar.
Stir the powdered sugar into 1/2 of the cream. Pour this sauce over the fillets. Slice the soft leaves of the cabbage and throw them into a pot of boiling water for 10 minutes. When they turn white; drain them. In a pot, melt one tablespoon butter and fry the onions and the carrots of the marinade in it for a good 15 minutes. When they turn golden, add the sliced cabbage and cover. Stir several times, and 10 minutes later, add the vinegar. Cover again and cook for 1 1/2 hours. Then, uncover, and if there is too much juice, let it evaporate, by leaving unovered and cooking a little bit longer. Taste for seasoning with salt and Cayenne pepper.
Off the fire, melt another tablespoon of butter and serve the cabbage hot with the cold fish fillets.

Bush of crayfish in Viking herbs

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RECIPE GIVEN BY
LA TOUR D'ARGENT

★★★
Cons

- Horrible to read because of glued words
Cons

- Horrible to read because of glued words
- Where is Polish —?
Cons

- Horrible to read because of glued words
- Where is Polish —?
- Nothing about fragile commands
Cons

- Horrible to read because of glued words
- Where is Polish —?
- Nothing about fragile commands
- Only on p. 29 *druga zaś*, later *zaś półpauzy, zaś jednostki* etc.
Thank you for your attention!