



## Find the right recipe

Check out these Web sites when you're on the hunt for a specific dish—or just looking for mealtime inspiration.



# Organize your recipes

Cut down on kitchen chaos with this easy system

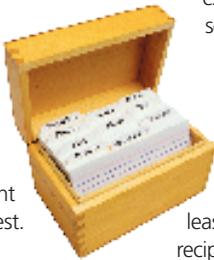
### **STEP 1: Gather recipes.**

\* Collect all your recipes, including printouts, food-stained index cards, newspaper clippings, etc.

\* Compile the food magazines you've saved, tear out the pages you want and toss the rest.

\* Be ruthless.

If a recipe goes back more than a few years and you've never tried it, throw it out.



### **STEP 2: Sort into categories.**

\* Take a look at your favorite cookbook for ideas on how to

group your recipes. Choose categories like appetizers, chicken entrées, desserts, etc.

\* Create your own categories. If you love to bake, for example, make separate sections for cakes and pies.

### **STEP 3: Set up storage.**

\* Buy a few packs of 4" x 6" or 5" x 8" index cards (you'll need at least one card for every recipe) and a binder with plastic sheet protectors. Purchase subject dividers, too.

\* Label subject dividers with the categories you've chosen and put them in a binder with the sheet protectors. Copy recipes onto your index cards and place them in the protectors

by category. If you don't want to recopy all the recipes, staple them onto a card (if they don't fit, fold the paper).

\* Store the recipe-filled binder with your cookbooks.

### **STEP 4: Plan a month of meals.**

\* Select recipes you'd like to try over the next few weeks, remove from the binder and place in a recipe box. Choose enough for 30 days of meals.

\* Keep the box on your kitchen counter, so the recipes will be at your fingertips.

\* Rotate the cards once a month, filing the old ones and pulling a new batch out of your binder (ask your family to help choose). It will keep you from getting into a recipe rut.

Source: Diane Albright, founder of All Bright Ideas, in Allentown, Pa.

### **Need a quick dinner idea? Search allrecipes.com.**

Locate a recipe instantly with this site's easy-to-navigate categories, including "recipe of the day." Users post ratings and reviews, so you'll know what to expect from the meal.

### **Craving a new cuisine? Search myrecipes.com.**

Use this site's enhanced search to find exotic recipes from many different countries, like Morocco or Hungary.

### **Hunting for a classic? Search yumyum.com.**

Browse through more than 20,000 tried-and-true recipes on this site, from beef Wellington to red velvet cake. Chances are you'll find what you need.

### **Want to impress at a party? Search foodtv.com.**

This site features special-occasion meals from celebrity chefs like Mario Batali and Paula Deen.

### **Looking for cooking tips? Search bakespace.com.**

Chat with other chefs on this site's forums to get advice, recipes and kitchen-product reviews.

### **Emptying out your fridge? Search snacksby.com.**

Type the list of ingredients you have on hand into this site's recipe search for lots of ideas on what you can make.

CUT OUT AND KEEP



Don't forget Mother's Day. Go to [1800flowers.com](http://1800flowers.com) during April and enter code "All You" for 10 percent off the popular Mother's Embrace arrangement.



## Household heroes

Save money by making everyday cleaners from products in your home.



**\* Vinegar → all-purpose cleaner:** Mix 1 cup each of white vinegar and water in a spray bottle and use it to clean counters, soap scum in the shower, nonwax vinyl floors and even toilets. (Don't use it on natural stone.)

**\* Salt → light abrasive cleaner:** Use salt to clean small areas. It's great for removing coffee or tea stains from mugs or shining up silverware. To clean baked-on food from pans, sprinkle with salt, dampen the area and let it sit before washing.



**\* Baking soda → scrubber and deodorizer:** Baking soda is perfect for cleaning bathroom surfaces, stainless steel appliances, sinks and stove tops. Lightly wet the surface, sprinkle baking soda on top, scrub with a sponge and rinse.

**\* Lemon juice → metal polish:** This natural bleach and disinfectant cleans brass and copper. Sprinkle salt over half a lemon, rub it over the metal, then wash clean.



## Decide what to do with your family's tax refund

“When we get our refund check, we take all of the money that our daughter saved us on our tax return and put it into her college savings fund. So if she saved us \$500 in deductions, then she is \$500 closer to college! By the time she's ready to go, we'll have enough money for a few years' worth of tuition.”

—Holly Stettner, 42, Rochester, N.Y.

“I divide my family's tax return into three parts. We do something fun with one third of it—for example, we may splurge on something the whole family wants, like a short getaway. I use another to pay bills—I'm going to pay off my minivan loan this year. Then I put the last third into savings.”

—Amber French Jones, 31, Traverse City, Mich.



Be prepared for April showers. Keep a waterproof doormat rolled up in your umbrella stand and pull it out to catch drips from wet umbrellas.



## Do away with junk mail safely

Instead of tossing that pile of unwanted mail gathering on your counter—and leaving yourself open to identity theft—buy a shredder. It will destroy personal information and cut down on clutter. Try the MailMate M3, which can chomp through 12 sheets of paper, credit cards, CDs and even paper clips (\$80; at Staples).



## Get kids to make their beds

“My son and I create a game out of it. We race each other to see who makes their bed faster. Of course, I always let him win. It's fun, and I get my bed done, too.”

—Wanda Welker, 34, Murfreesboro, Tenn.

“All three of our kids (ages 11, 9 and 5) make their beds. If a bed isn't made before school, the person who forgot makes everyone's bed the following week. It only happened once!”

—Carrie Hughes, 40, Wadsworth, Ill.



Before removing a Band-Aid, rub a little baby oil over the adhesive part. The bandage will come right off—no more painful ripping.



Tell us about a tip you use to make your life easier or more fun. Write to us at [getahead@allyou.com](mailto:getahead@allyou.com).