Apple User Group

April 25, 2016
Episode 63*

*Since Jan 2010

Next Meeting

Monday 9:30

June 27, 2016

Apple News!

Apple News

- There's speculation that Apple may rename OS X to MacOS. This would be consistent with iOS, WatchOS, and tvOS.
- Apple is shutting down iTunes allowance for kids. (Most people's response: "What is iTunes allowance?")
- Apple reported that the average iPhone user unlocks their device 80 times per day, & 89% use Touch ID

Apple News

- Apple announced a new version of it's 12-inch Retina MacBook. It has 15% to 18% faster CPU Performance, 25% faster graphics, one hour longer battery life, and a new Rose Gold color option. It costs the same as the previous model.
- Apple also increased the memory on it's MacBook Air to 8GB
- You might want to hold off on any Apple purchases until after the June WWDC conference.
- Apple has patented an ultra-compact folding telephoto lens for mobile devices. We might see this on future iPhones.

Your Questions

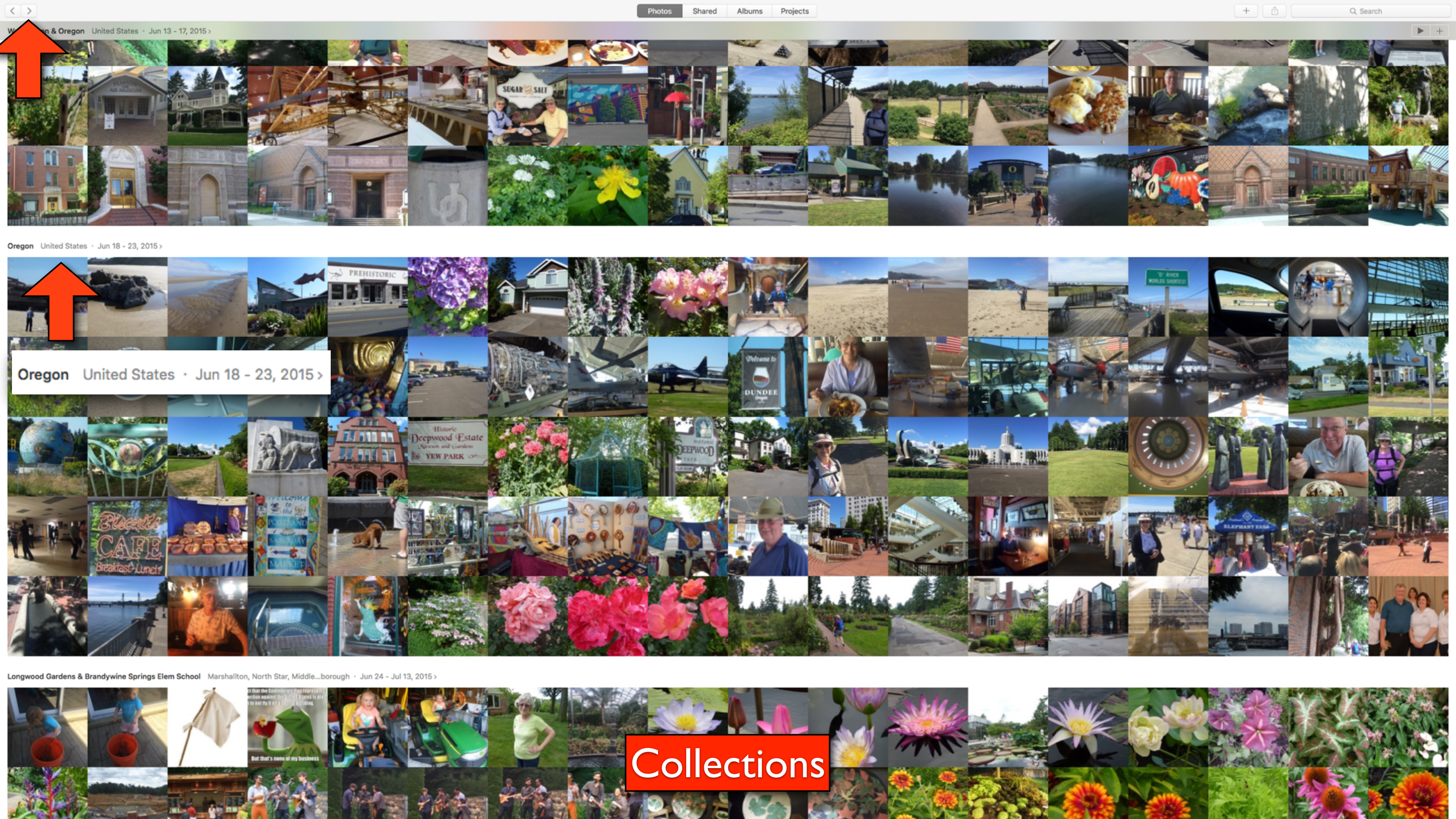
Question

- How do you organize photos within the Photos app on the Mac?

Organization in Photos

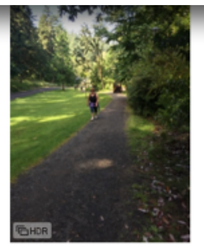
- Photos automatically organizes your photos and videos by time and location using the Moments, Collections, and Years views
- A Moment is a group of photos and videos taken around the same time and in the same place — a walk in Eugene, Oregon
- A Collection is a group of related moments — my entire week in Oregon
- The Years view groups all of your photos taken in the same year. You can see your entire library at a glance. You can then drill down into your photos individually to find a specific group of photos.

Photos
Shared
Albums
Projects
Search
2015 Delaware, New Jersey, Virginia, Pennsylvania & New York
& United States
2016 Delaware & Pennsylvania
Years


Photos
Shared
Albums
Projects
Search
Oregon United States · Jun 18 - 23, 2015 ›
Longwood Gardens & Brandywine Springs Elem School Marshallton, North Star, Middle...borough · Jun 24 - Jul 13, 2015 ›
Collections

Alton Baker Park, Hendricks Park & University of Oregon Eugene, OR · Jun 17, 2015 ›

Alton Baker Park, Hendricks Park & University of Oregon Eugene, OR · Jun 17, 2015 ›



Untitled

Lincoln City, McMinnville & Portland Oregon · Jun 18, 2015 ›

Lincoln City

Moments

Organization in Photos

- Apple also provides some pre-designed albums in the Albums tab:
  - All Photos
  - Faces
  - PhotoStream
  - Last Import, Favorites, Selfies,
  - Screenshots, Panoramas, Videos, etc…

Photos | Shared | Albums | Projects

Search

All Photos

Faces

My Photo Stream

Last Import

Favorites

Selfies

Panoramas

Videos

Screenshots

Recently Deleted

My Albums

Kitchen Remodel

Christmas Sing 2015

00 iPhoto Events

aa Date

AA Last Two Months

AA Use to Select Date

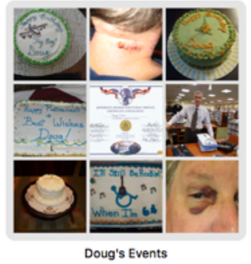
Concerts

Cruises

Dance

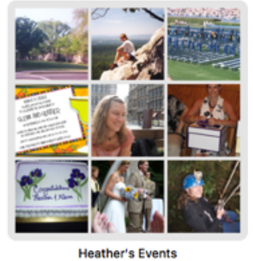
Dance Friends Events

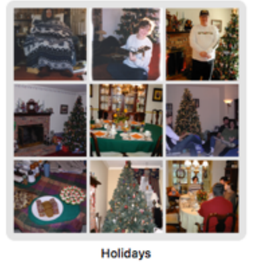
Doug and Peg Events

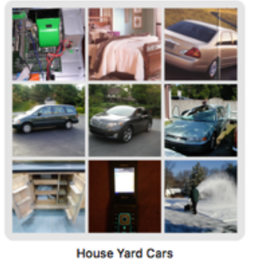

Doug's Events

Flowers

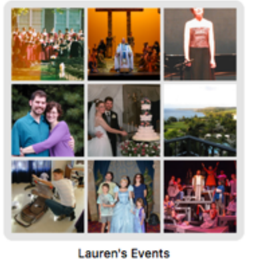
Garden Club


Heather's Events

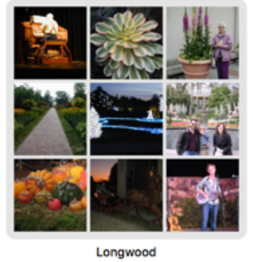

Holidays


House Yard Cars

Instruments

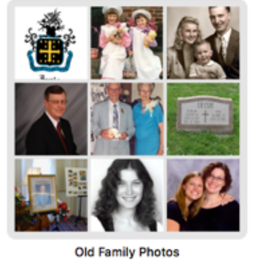

Lauren's Events

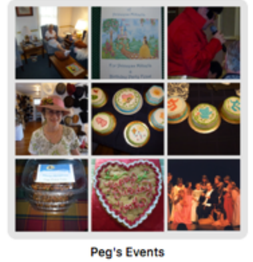
Local events and day trips


Longwood

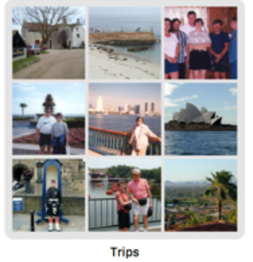
Lyra

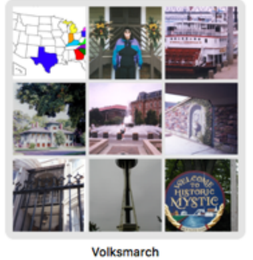
Mabel


Old Family Photos


Peg's Events

Senior Center


Trips


Volksmarch

Winter

Organization in Photos

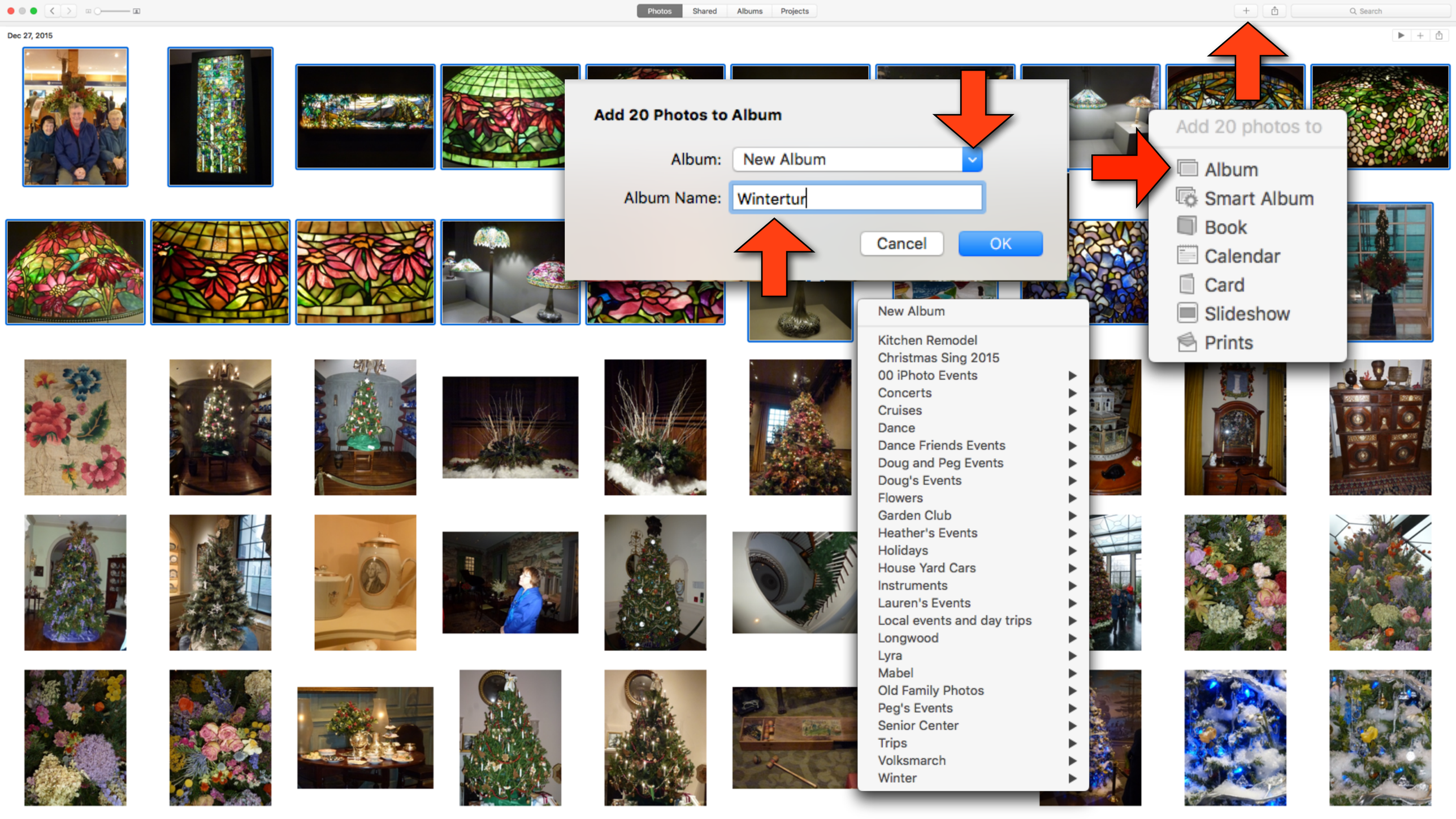
- You can also manually organize your photos into Albums that you create
- Note: Albums do not actually contain the photos, just a pointer to the photos. Therefore:
  - You can include the same photo in multiple albums
  - If you edit a photo in one album, it's edited in all albums
  - You can delete photos in an album without deleting the actual photos.
- To create an album, first select the photo's you wish to include

How to select Photos

- Select a single photo: Click the photo or press the arrow keys to quickly navigate to and select the photo.
- Select a group of adjacent photos: Click the first photo, then hold down the Shift key while you click the last photo.
- Select photos that are not adjacent to each other: Hold down the Command key as you click each photo.
- Select all the photos: Press Command-A or choose Edit > Select All.
- You can also click and drag your cursor over a group of photos

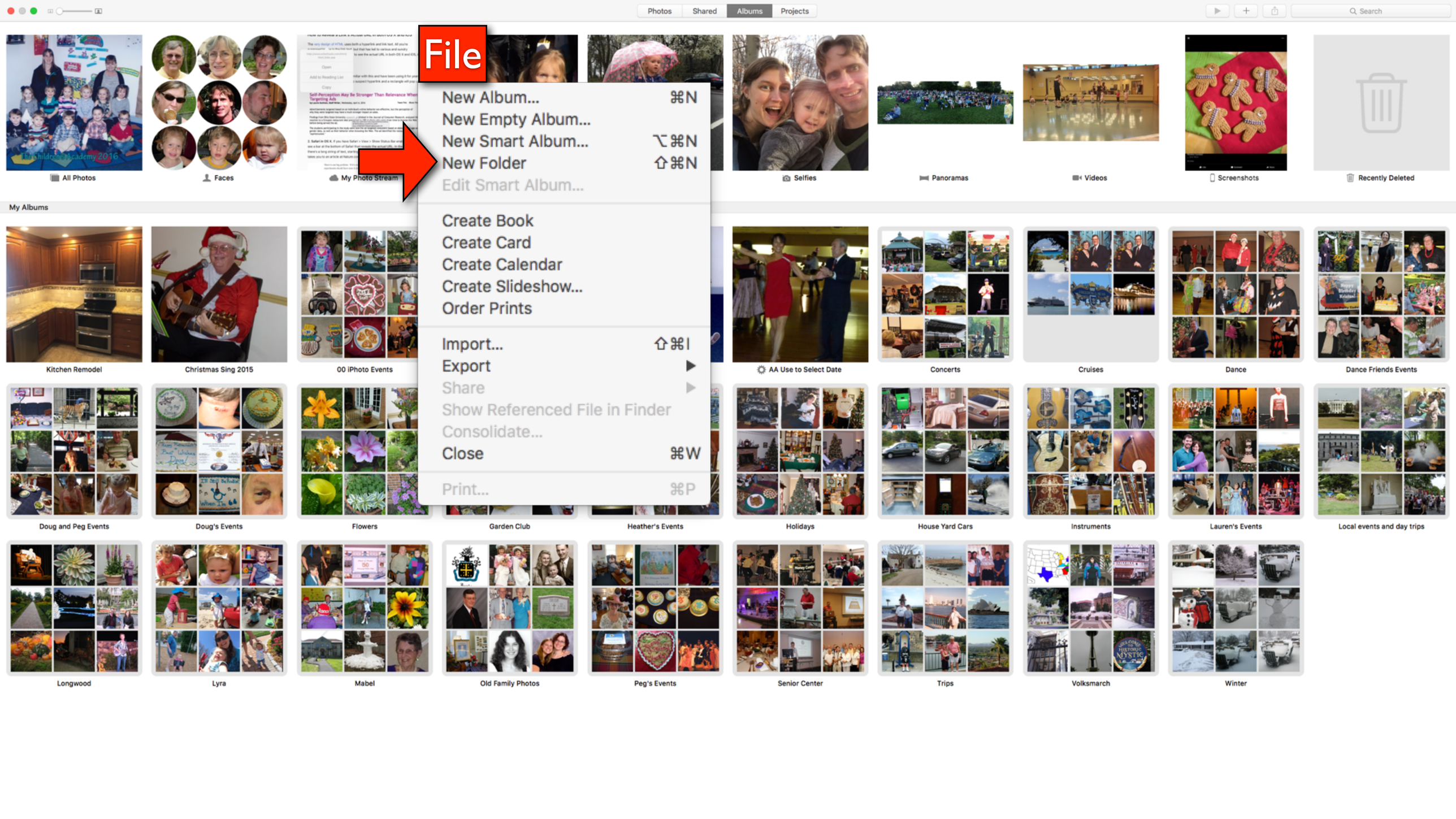
Organization in Photos

- Once you've selected the photos you wish to include
- Click "+" in the upper right hand corner of the toolbar and choose Album
- In the next screen, if it's a new album, just type in the name you wish to use for the album
- If you wish to add the photos to an existing album use the pull down menu and select the existing album you wish to use.


Photos
Shared
Albums
Projects
Search
Dec 27, 2015
Add 20 Photos to Album
Album:
New Album
Album Name:
Wintertur
Cancel
OK
Add 20 photos to
Album
Smart Album
Book
Calendar
Card
Slideshow
Prints
New Album
Kitchen Remodel
Christmas Sing 2015
00 iPhoto Events
Concerts
Cruises
Dance
Dance Friends Events
Doug and Peg Events
Doug's Events
Flowers
Garden Club
Heather's Events
Holidays
House Yard Cars
Instruments
Lauren's Events
Local events and day trips
Longwood
Lyra
Mabel
Old Family Photos
Peg's Events
Senior Center
Trips
Volksmarch
Winter

Organization in Photos

- You can also organize your albums in groups by placing them in folders.
- For example, you might have several albums from cruises you've taken. You can create a cruise folder to contain all the individual albums
- To create a folder, go to the Albums view in the toolbar.
  - In the File menu, choose New Folder
  - Type a name for the folder
  - Drag the albums you wish to include into the folder
- To remove an item from a folder, Right-click the item, then choose Move Album Out Of [folder name]


Photos
Shared
Albums
Projects
Search
File
New Album... ⌘N
New Empty Album...
New Smart Album... ⌥⌘N
New Folder ⇧⌘N
Edit Smart Album...
Create Book
Create Card
Create Calendar
Create Slideshow...
Order Prints
Import... ⇧⌘I
Export
Share
Show Referenced File in Finder
Consolidate...
Close ⌘W
Print... ⌘P
All Photos
Faces
My Photo Stream
Selfies
Panoramas
Videos
Screenshots
Recently Deleted
My Albums
Kitchen Remodel
Christmas Sing 2015
00 iPhoto Events
AA Use to Select Date
Concerts
Cruises
Dance
Dance Friends Events
Doug and Peg Events
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Trips
Volksmarch
Winter

All Photos

Faces

My Photo Stream

Last Import

Favorites

Selfies

Panoramas

Videos

Screenshots

Recently Deleted

My Albums

Test Folder

Kitchen Remodel

Christmas Sing 2015

00 iPhoto Events

aa Date

AA Last Two Months

AA Use to Select Date

Concerts

Cruises

Dance

Dance Friends Events

Doug and Peg Events

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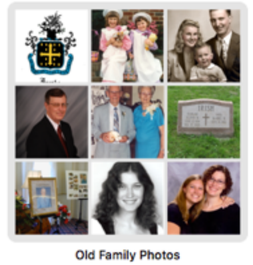
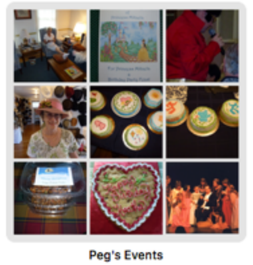
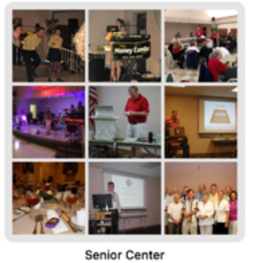
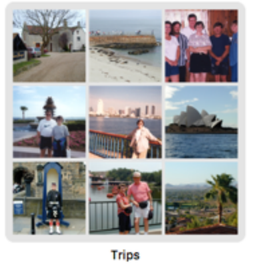
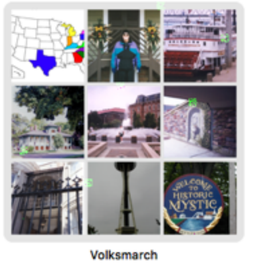

Old Family Photos


Peg's Events


Senior Center


Trips


Volksmarch

Winter

Photos | Shared | Albums | Projects

Search

All Photos

Faces

My Photo Stream

Last Import

Favorites

Selfies

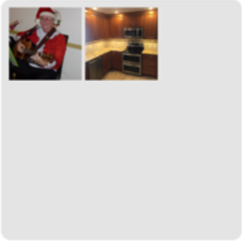
Panoramas

Videos

Screenshots

Recently Deleted

My Albums


Test Folder

00 iPhoto Events

aa Date

AA Last Two Months

AA Use to Select Date

Concerts

Cruises

Dance

Dance Friends Events

Doug and Peg Events

Doug's Events

Flowers

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Instruments

Lauren's Events

Local events and day trips

Longwood

Lyra

Mabel

Old Family Photos

Peg's Events

Senior Center

Trips

Volksmarch

Winter

Photos Shared Albums Projects Search

Test Folder 2 Albums

Christmas Sing 2015

Kitchen Remodel

Right-Click

Get Info
Play Slideshow

Duplicate Album
Move Album Out Of "Test Folder"

Delete Album

My Recipe Book

Your recipes, finally organized.

My Recipe Book

- My Recipe Book is a 99 cent app that you use to store and organize your recipes.
- My favorite feature is the ability to import recipes directly from websites
  - Easy import from 12 sites including: AllRecipes, Food Network, Cooking Light, Taste of Home, SimplyRecipes, MyRecipes, etc..
  - You can also do a Custom import from any site with assisted copy and paste
  - You can also manually add a recipe

My Recipe Book

- View Grocery List
- Find Recipes Online
- Add a Recipe
- All My Recipes
- Categories
- Ready Time
- Favorite Recipes
- Recipe Queue
- Surprise Me
- Help & Settings

65 recipes safely synced 3/14/16, 2:31 PM.

All Recipes (65)

Search

Apple Brownies
Categories: Cookies
From: tiphero.com
Yield: 0 Ready In:

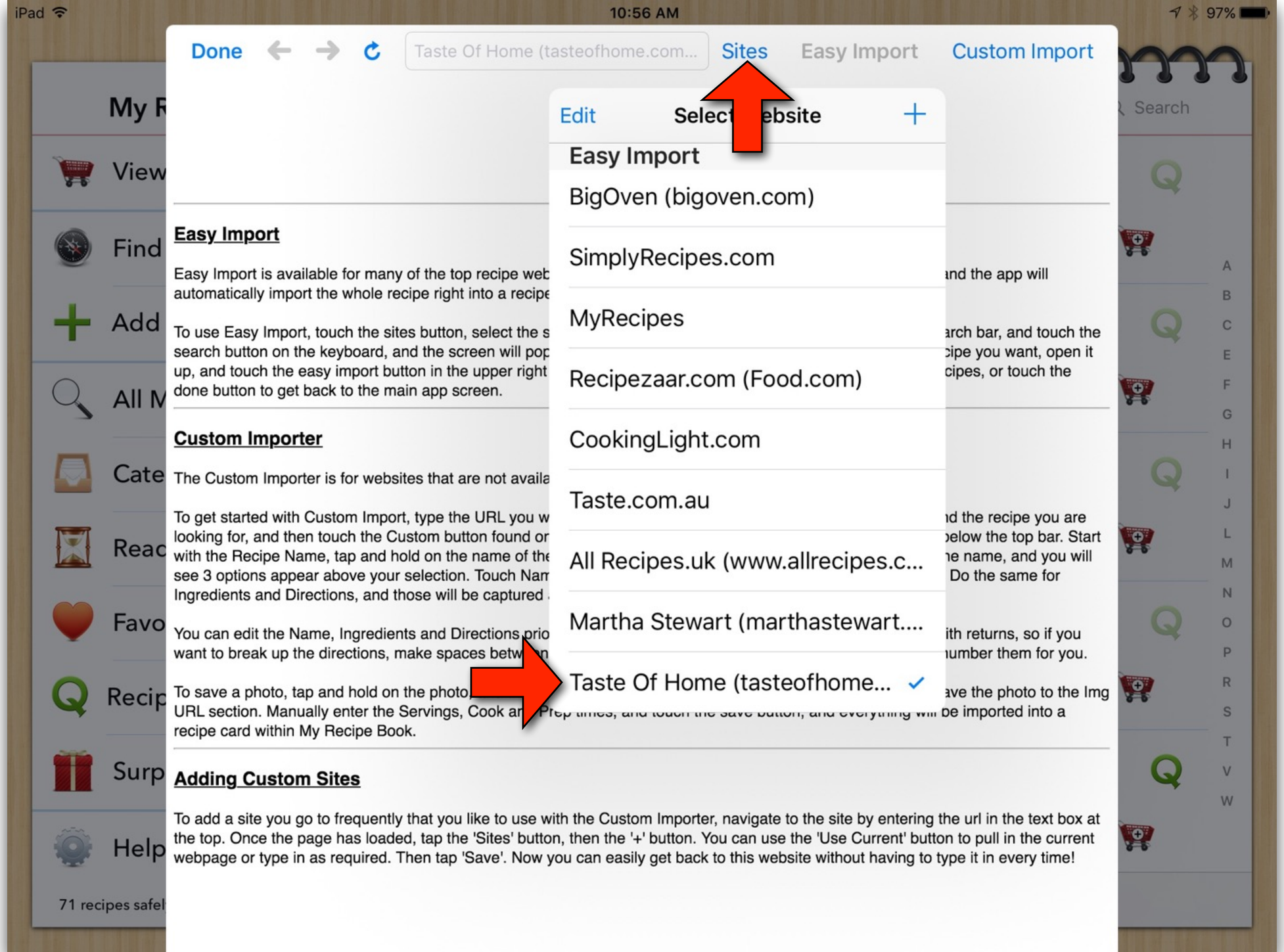
Apple Cinnamon Raisin Bread
Categories: Breads
From: Recipe Book Selections
Yield: 10 Servings Ready In: 2 hrs 30 mins

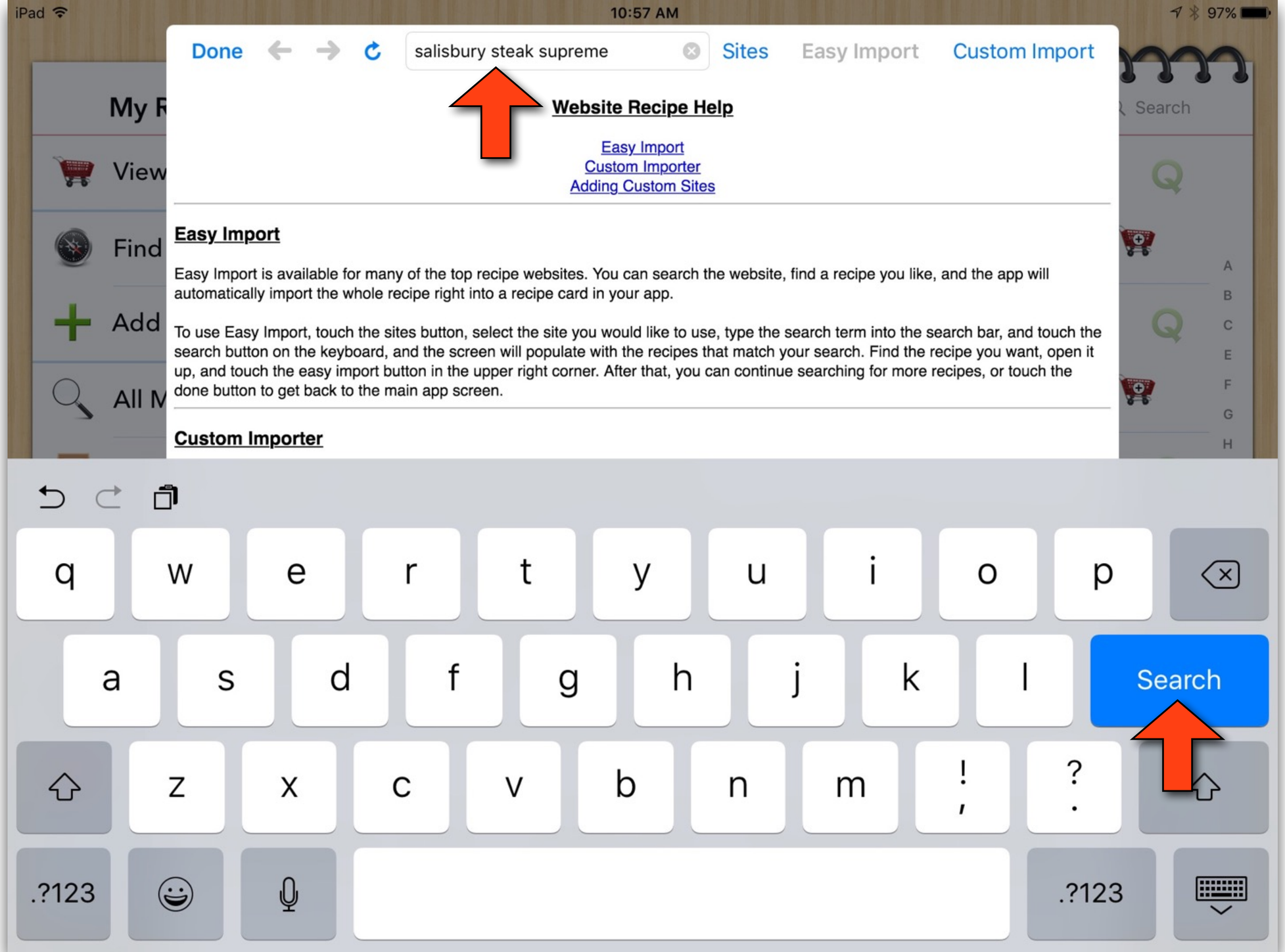
Apple Cobbler
Categories: Dessert, Low-Fat, Vegetarian
From: Recipe Book Selections
Yield: 6 Servings Ready In: 1 hr 30 mins

Apple Crumble
Categories: Dessert
From: Recipe Book Selections
Yield: 6 Servings Ready In: 1 hr 15 mins

Apple Fritter Rings
Categories: None Selected
From: www.tasteofhome.com
Yield: 12 Ready In: 30 mins

A B C E F G H I J L M N O P R S T V W


iPad
10:56 AM
97%
Done
Taste Of Home (tasteofhome.com...
Sites
Easy Import
Custom Import
Edit
Select Website
Easy Import
BigOven (bigoven.com)
SimplyRecipes.com
MyRecipes
Recipezaar.com (Food.com)
CookingLight.com
Taste.com.au
All Recipes.uk (www.allrecipes.c...
Martha Stewart (marthastewart....
Taste Of Home (tasteofhome...
Easy Import
Custom Importer
Adding Custom Sites
To add a site you go to frequently that you like to use with the Custom Importer, navigate to the site by entering the url in the text box at the top. Once the page has loaded, tap the 'Sites' button, then the '+' button. You can use the 'Use Current' button to pull in the current webpage or type in as required. Then tap 'Save'. Now you can easily get back to this website without having to type it in every time!


iPad
10:57 AM
97%
Done
salisbury steak supreme
Sites
Easy Import
Custom Import
Website Recipe Help
Easy Import
Custom Importer
Adding Custom Sites
Easy Import
Easy Import is available for many of the top recipe websites. You can search the website, find a recipe you like, and the app will automatically import the whole recipe right into a recipe card in your app.
To use Easy Import, touch the sites button, select the site you would like to use, type the search term into the search bar, and touch the search button on the keyboard, and the screen will populate with the recipes that match your search. Find the recipe you want, open it up, and touch the easy import button in the upper right corner. After that, you can continue searching for more recipes, or touch the done button to get back to the main app screen.
Custom Importer
My R
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iPad 10:57 AM 97%

Done salisbury steak supreme Sites Easy Import Custom Import

Taste of Home

BEST LOVED RECIPES FROM HOME COOKS LIKE YOU

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Cookbooks

MENU

search by course, ingredient or dish...

Recipe Search Results for salisbury ste Search

Refine

1 - 1 of 1 Search Results

Display per page: 10 Sort: Most Relevant

Potluck Perfect

Serving a crowd at a party, potluck or holiday? Check out these recipe collections for our best potluck ideas.

Get Recipes

Salisbury Steak Supreme

(9)

TOTAL TIME: Prep: 20 min. Cook: 15 min.

Taste of Home

Our Popular Videos

My R

View

Find

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71 recipes safel

Search

A B C E F G H I J L M N O P R S T V W

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Done Salisbury steak supreme Sites Easy Import Custom Import

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Help
65 recipes safe

Search

Taste of Home
BEST LOVED RECIPES FROM HOME COOKS LIKE YOU

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Give a Gift
Cookbooks

MENU

search by course, ingredient or dish...

Share:

Salisbury Steak Supreme Recipe photo by Taste of Home

Salisbury Steak Supreme Recipe

Read Reviews (9)

When I was running late one night, a go-to recipe of my mom's popped into my head. Now it's one of my husband's favorites. It's also a fast answer to unexpected company. — Patricia Swart, Galloway, New Jersey

Diabetic Exchange

iPad 3:52 PM 78%

Cancel **New Recipe** Save

Title: Salisbury Steak Supreme Recipe

Source: www.tasteofhome.com

Yield: 4 Measurement: Dozen, Servings,...

Prep Time: Hr 15

Cook Time: Hr Min

Edit Categories

None Selected

Add **Edit**

Camera

Add Ingredient

- 2 Medium red onions, divided
- 1/2 Cup soft bread crumbs
- 3/4 tsp salt free seasoning blend
- 1/2 tsp pepper
- Dash ground nutmeg
- 1 lb lean ground beef (90 lean)
- 1 tsp cornstarch
- 1 tsp reduced sodium beef bo…
- 1/2 Cup cold water

Add Direction Import

- (0) Thinly slice 1-1/2 onions; finely chop remaining…
- (1) Place a large nonstick skillet coated with cooki…
- (2) In a small bowl, mix cornstarch, bouillon and w…
- (3) Stir in cornstarch mixture. Bring to a boil; cook…

My Recipe Book

- View Grocery List
- Find Recipes Online
- Add a Recipe
- All My Recipes
- Categories
- Ready Time
- Favorite Recipes
- Recipe Queue
- Surprise Me
- Help & Settings

67 recipes safely synced 3/14/16, 3:54 PM.

Salisbury Steak Supreme Recipe

Edit

From: www.tasteofhome.com

Yield: 4 Servings

Categories: None Selected

Cook Time:

Prep Time: 15 mins

Ready Time: 15 mins

Ingredients

- 2 Medium red onions, divided
- 1/2 Cup soft bread crumbs
- 3/4 tsp salt free seasoning blend
- 1/2 tsp pepper
- Dash ground nutmeg
- 1 lb lean ground beef (90 lean)
- 1 tsp cornstarch
- 1 tsp reduced sodium

Directions

1. Thinly slice 1-1/2 onions; finely chop remaining onion half. In a large bowl, toss bread crumbs with chopped onion and seasonings. Add beef; mix lightly but thoroughly. Shape into four 1/2-in.-thick oval patties.
2. Place a large nonstick skillet coated with cooking spray over medium heat. Add patties; cook 5-6 minutes on each side or until a thermometer reads 160&deg<.

Local | Online

My Recipe Book

- Icons on each recipe
  - Heart: Marks a recipe as a favorite
  - Q: Marks a recipe to a queue to try later
  - Grocery Cart: Adds all or selected ingredients to the grocery list.

My Recipe Book

- View Grocery List
- Find Recipes Online
- Add a Recipe
- All My Recipes
- Categories
- Ready Time
- Favorite Recipes
- Recipe Queue
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- Help & Settings

67 recipes safely synced 3/14/16, 3:54 PM.

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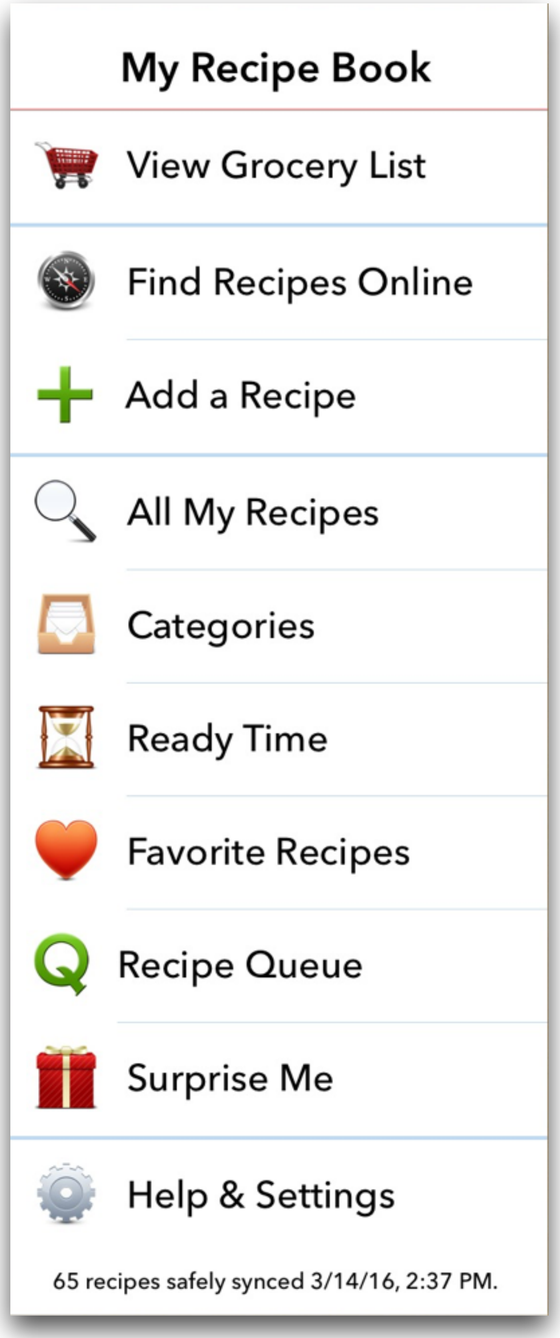
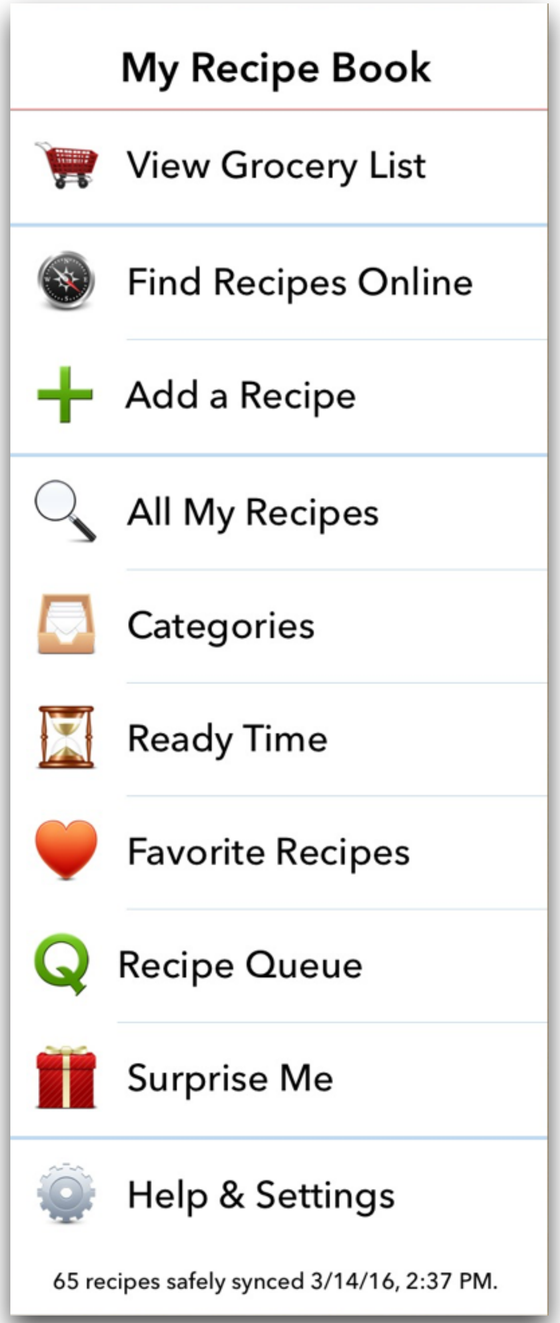
Local | Online



My Recipe Book

My Recipe Book
Your recipes, finally organized.

- Side icons from Top to Bottom:
  - View Grocery List: View or add to the grocery list
  - Find Recipes Online: Finds and adds recipes from websites
  - Add a Recipe: Adds Recipe manually
  - All My Recipes: Show a list of all recipes
  - Categories: Pick recipes from categories, like main menu, deserts, beef, Thanksgiving, etc…



My Recipe Book

My Recipe Book
Your recipes, finally organized.

- Ready Time: Pick recipes based on time to prepare and cook
- Favorite Recipes: List recipes you've marked as favorites
- Recipe Queue: List recipes that you marked as wanting to try
- Surprise me: Picks a recipe at random
- Help and Settings: FAQs, option to edit categories, and backup and restore

My Recipe Book

- View Grocery List
- Find Recipes Online
- Add a Recipe
- All My Recipes
- Categories
- Ready Time
- Favorite Recipes
- Recipe Queue
- Surprise Me
- Help & Settings

65 recipes safely synced 3/14/16, 2:37 PM.

Beef Roast with Potatoes & Carrots One Pot Meal

Edit

From: instantpot.com

Yield: 6 servings

Categories: Beef, Main Dishes, Instant Pot

Cook Time:

Prep Time:

Ready Time:

541 calories per serving

Ingredients

- 2 to 4 pounds beef roast no longer than the pressure cooker is wide
- 1 1/2 Cups Stock
- 1 Tbsp Olive Oil
- 2 lb Potatoes, roughly cubed (1 kilo)
- 1 lb of thick Carrots, peeled (not sliced) (500 g)
- 1 bunch of parsley, chopped

Directions

1. Press sauté to preheat the cooker. When the words hot appear on the display add a swirl of olive oil and sear the roast well on all sides.
2. De-glaze the cooker with chicken stock
3. Close and lock the lid of the instant pot. Press manual and then use the plus button to choose 45 to 50 minutes pressure cooking time depending on the thickness
4. When time is up, open the cooker

Local Online

My Recipe Book

- Bottom icons from Left to Right:
  - Online takes you to original web page
  - Takes the menu full screen
  - Share button: Print, email, or normal sharing options
  - Timer(s) that you can edit. Sauce, Meat, etc…

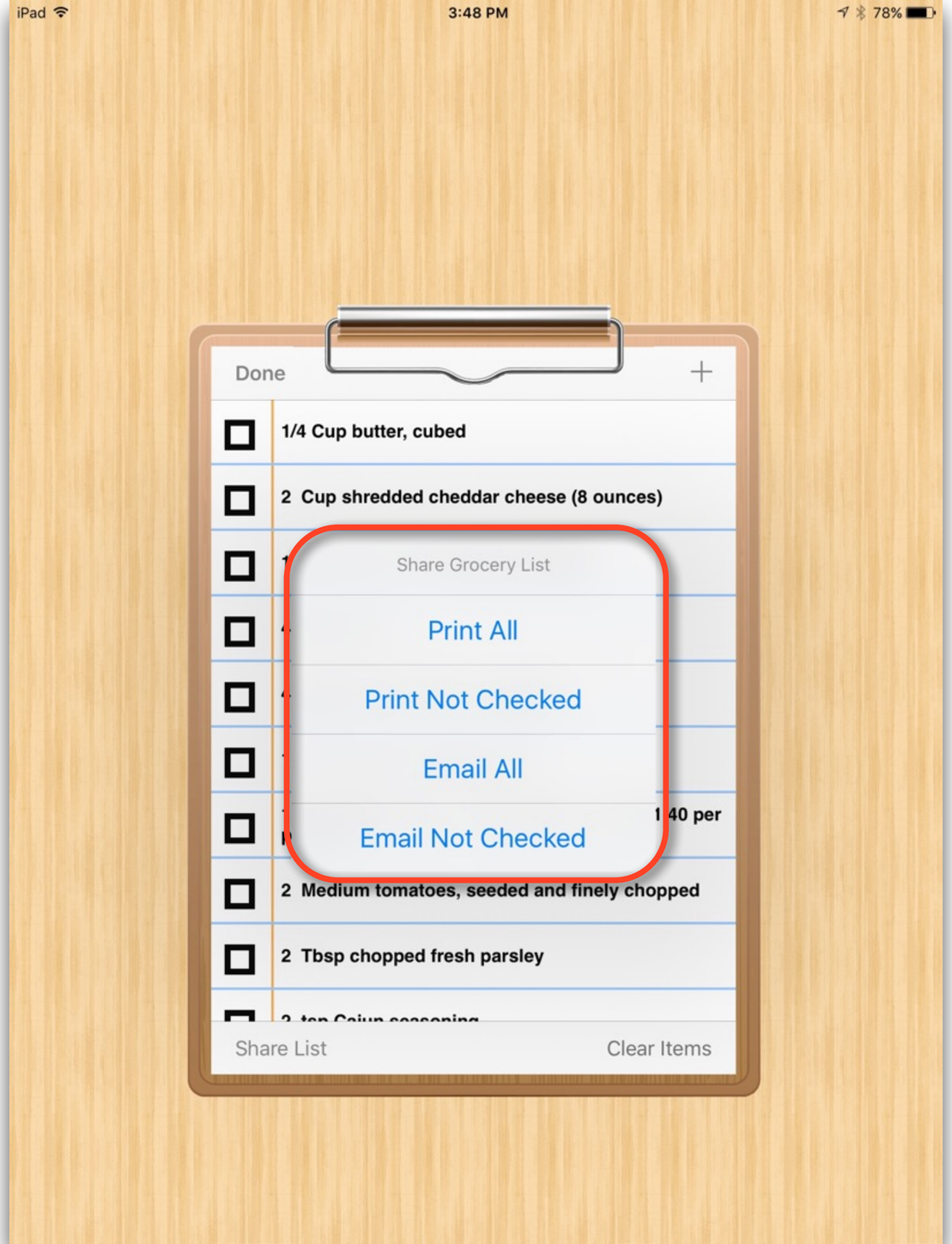
My Recipe Book

- Bottom icons from Left to Right:
  - There are conversion tools for temperature (°C/°F), weights and measures, and metric to U.S.
  - A servings multiplier to automatically increase or decrease the ingredient amounts
  - Font adjuster to increase or decrease the font size

My Recipe Book

- Using iCloud, you can sync your recipes and grocery lists between all your iOS devices
- You can create a grocery list from all or selected ingredients on a recipe, or just add items independently
- It's very easy to share recipes via email, and if the other person has the app, they can automatically import it
- Since both our daughters use this app, it's great for sharing

iPad
3:47 PM
78%
Done
1/4 Cup butter, cubed
2 Cup shredded cheddar cheese (8 ounces)
1 Cup uncooked stone ground grits
4 Cup water
4 green onions, finely chopped
1 Large garlic clove, minced
1 lb peeled and deveined cooked shrimp (31 40 per pound)
2 Medium tomatoes, seeded and finely chopped
2 Tbsp chopped fresh parsley
Share List
Clear Items


iPad
3:48 PM
78%
Done
1/4 Cup butter, cubed
2 Cup shredded cheddar cheese (8 ounces)
Share Grocery List
Print All
Print Not Checked
Email All
Email Not Checked
2 Medium tomatoes, seeded and finely chopped
2 Tbsp chopped fresh parsley
Share List
Clear Items

Broccoli Pie

Edit

From: peg irish

Yield: 1 pie

Categories: Main Dishes

Cook Time: 40 mins

Prep Time: 30 mins

Ready Time: 1 hr 10 mins

Can substitute frozen morningstar crumbles for beef to make vegetarian
650 calories per serving

Ingredients

- 1 lb ground beef
- 1/4 Cup Onions, chopped
- 2 Tbsp White wheat flour
- 3/4 tsp salt
- 1/4 tsp garlic salt
- 1 1/4 Cups Milk
- 3 oz cream cheese
- 1 egg, beaten
- 10 oz Frozen chooped broccoli, cooked and drained
- 4 oz shredded Monterey Jack cheese
- 2 Pie crusts

Directions

1. Preheat oven to 350
2. Brown beef and sauté onions
3. Stir in flour and salts
4. Add milk and cream cheese
5. Cook until smooth and thickened
6. Add moderate amount to beaten egg, then return to mixture and stir in
7. Cook and stir on medium heat 1-2 minutes, or until thick and bubbly
8. Stir in broccoli and cheese until melted
9. Seal in pie crusts, cut slits
10. Bake at 350 for 40 minuntes

Local Online

Broccoli Pie

Edit

From: peg irish

Yield: 1 pie

Categories: Main Dishes

Cook Time: 40 mins

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- 2 Tbsp White wheat flour
- 3/4 tsp salt
- 1/4 tsp garlic salt
- 1 1/4 Cups Milk
- 3 oz cream cheese

Directions

1. Preheat oven to 350
2. Brown beef and sauté onions
3. Stir in flour and salts
4. Add milk and cream cheese
5. Cook until smooth and thickened
6. Add moderate amount to beaten egg, then return to mixture and stir in

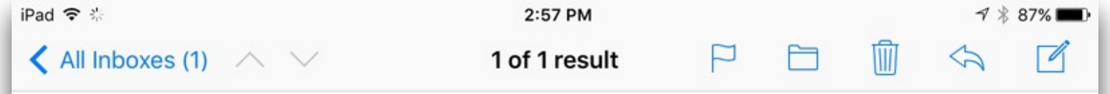
Share via email or print?

Print

Email

Share

Local Online



From: Heather Irish-Butterfoss Hide

To: Douglas Gmail

Broccoli Pie

February 20, 2016 at 4:12 PM
Inbox – Gmail

I thought you would enjoy this recipe that I keep in the My Recipe Book app on my iPad.
You can import it directly into your My Recipe Book app on your iPad by following the instructions at the bottom of the email.

Broccoli Pie

I got this recipe from peg irish

Ingredients

- 1 lb ground beef
- 1/4 Cup Onions, chopped
- 2 Tbsp White wheat flour
- 3/4 tsp salt
- 1/4 tsp garlic salt
- 1 1/4 Cups Milk
- 3 oz cream cheese
- 1 egg, beaten
- 10 oz Frozen chooped broccoli, cooked and drained
- 4 oz shredded Monterey Jack cheese
- 2 Pie crusts

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7. Cook and stir on medium heat 1-2 minutes, or until thick and bubbly
8. Stir in broccoli and cheese until melted
9. Seal in pie crusts, cut slits
10. Bake at 350 for 40 minuntes

My Notes
Can substitute frozen morningstar crumbles for beef to make vegetarian

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App Store Link: RecipeBook

Easy Email Import
Tap here to open app importer.

If the above link doesn't work please copy-and-paste this link into Safari:
https://sync.myrecipebookapp.com//share/get?key=5595aa30078c035af3045d48284cb77c

Sent from my iPad

Back to Safari 2:58 PM 87%

Beef Roast with Potatoes & Carrots One Pot Meal

Edit

From: instantpot.com

Yield: 6 servings

Categories: Main Dishes, Instant Pot, Beef

Cook Time:

Prep Time:

Ready Time:

541 calories per serving

Ingredients

- 2 to 4 pounds bee
- no longer than the
- pressure cooker is
- 1 1/2 Cups Stock
- 1 Tbsp Olive Oil
- 2 lb Potatoes, roughly cubed (1 kilo)
- 1 lb of thick Carrots, peeled (not sliced) (500 g)
- 1 bunch of parsley, chopped
- 1 Cup Red Wine
- 4 Tbsp Unsalted butter
- 2 Tbsp of Fresh Thyme

1. reheat the cooker.
   s hot appear on the
   wirl of olive oil and
   sear t ast well on all sides.
2. De-gl the cooker with chicken stock
3. Close and lock the lid of the instant pot. Press manual and then use the plus button to choose 45 to 50 minutes pressure cooking time depending on the thickness
4. When time is up, open the cooker using quick pressure release
5. Add the potatoes and place the whole carrots on top. Work quickly
6. Close and lock the lid of the instant pot. Press manual and then use the

Easy Email Import

We have detected an import, do you want to import this recipe?

Cancel OK

My Apple Experiences

Since Last time

- Since last month:
  - I bought a new bluetooth gadget to help with presentations
  - I've been learning Numbers and converted all my remaining Excel spreadsheets
  - To assist adding recipes manually, I paired an Apple Keyboard to our iPads
  - I took an old iPod touch that I wasn't using and figured out how to pair it to my car radio.

Since Last time

- I deleted most apps and loaded it with about 1000 songs
- Now, I use my iPhone to make and take calls in the car and the iPod Touch to listen to music, both paired at the same time
- The iPod is hooked up to a Belkin charger and starts and shutdown with the car and plays/pauses thru the car radio.
- I also purchased and installed an Amazon Echo. While this is not an Apple device, it should be. It's one of the coolest gadgets I've seen in recent history.
- This all lead to using and learning Pandora again

Satechi Presenter

- A bluetooth device that has a laser pointer and allows you to move forward or backwards in Keynote or Powerpoint
- Costs $40 on Amazon and pairs with iPhone, iPad, Mac or any bluetooth computer/tablet
- To pair you just turn the device on and press the forward and backward buttons at the same time for 3 seconds
- Open your iPad and go to settings. Turn on Bluetooth and Select ST-APA. Can only pair w/one computer at a time.
- Only need to pair once.

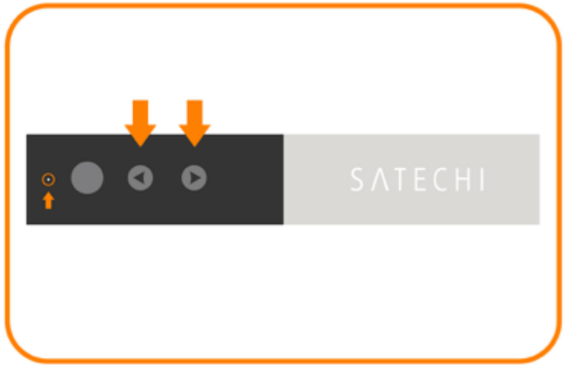
Pairing Bluetooth Presenter

1. To turn the remote **ON** or **OFF**, press and hold the button on the bottom of the remote for **~3 seconds**.

2. Turn on Bluetooth on your device.

3. Press and hold both the **"Next slide"** and **"Prev. slide"** buttons for **~3 seconds**.

The indicator will blink blue



4. Select the remote **(ST-APA)** to complete the pairing process.

Apple keyboard

- Speaking of pairing, you can use an Apple Keyboard to pair with an iPad, iPhone, or a Mac
- You pair it once and after that anytime you turn the Keyboard on it pairs automatically
- When you have to do a lot of typing it is much much easier with the wireless keyboard than with the on-screen keyboard
- Note: the iPad Pro's keyboard is not bluetooth and doesn't require pairing.

Pairing an Apple keyboard w/iPad

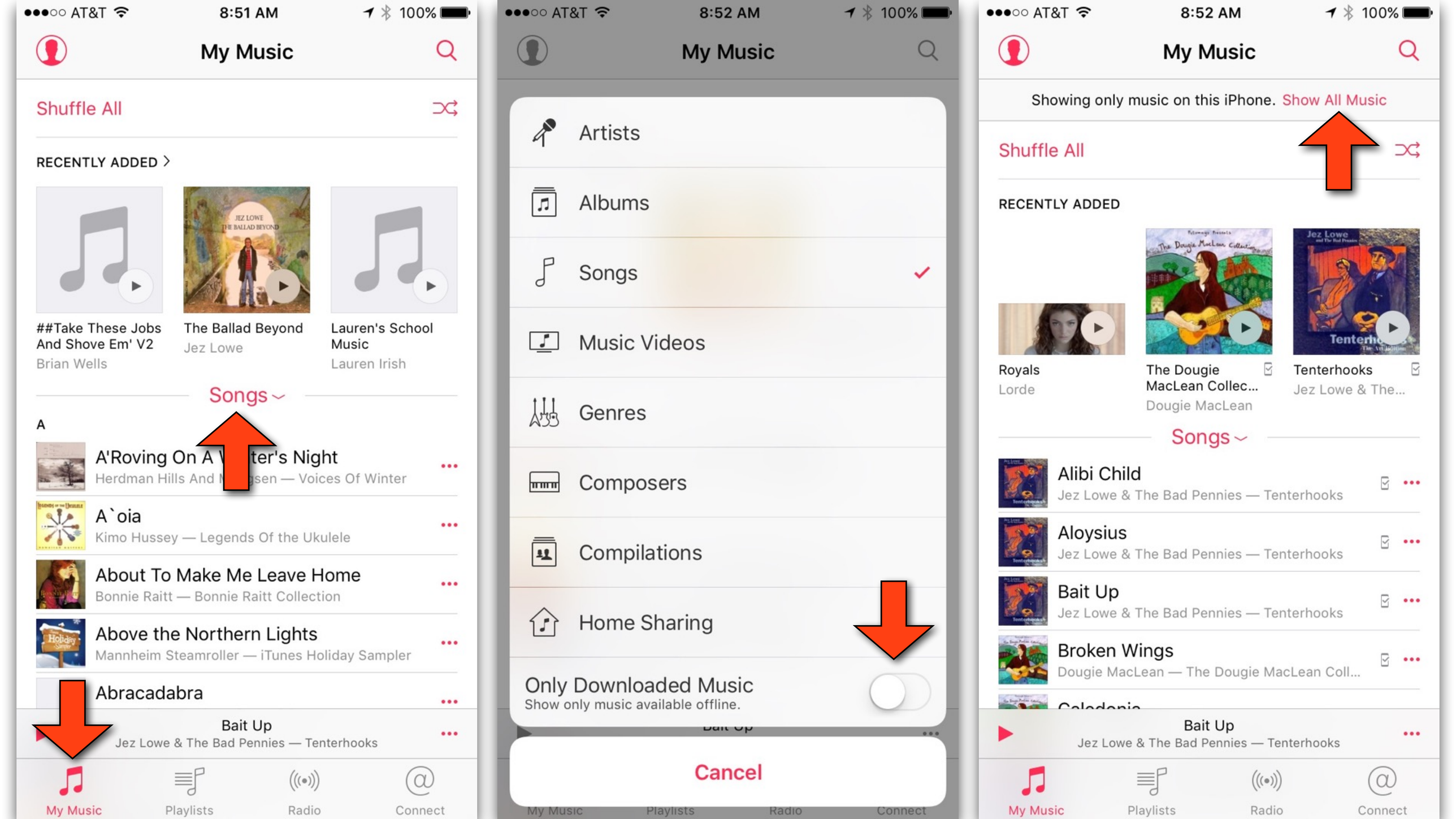
- Ensure bluetooth is enabled on the iPad/iOS device you wish to connect: Settings > Bluetooth.
- On the Apple bluetooth keyboard, press and hold the power button. After about 5 seconds the keyboard power indicator (LED) will begin to flash indicating the keyboard is in pairing mode.
- When the desired "Apple Wireless Keyboard" device appears in the list of discovered bluetooth devices on your iPad, tap/select it to connect.
- The iPad will then prompt you with a 4-digit code to enter on the keyboard.
- On the keyboard, enter the 4-digit code and press the enter/return key. Your iPad should now be connected to the iPad.

Local vs Cloud Music iPhone/iPad

- I have iTunes Match which puts my entire music collection of around 8600 songs in the cloud. This allows me to play any song from any of my Apple devices as long as they are on WiFi.
- However, if I want to listen to music offline (in the car or walking) when I don't have WiFi access, I have to download the songs to my device beforehand.
- So recently I needed to determine which songs were loaded on my iPhone, so I could tell which songs would be available to play in my car. It wasn't obvious how to do this.

Local vs Cloud Music iPhone/iPad

- Launch the Music app on you phone
- Tap on the My Music tab.
- Select the “view type” dropdown (by default, it reads "Albums") from the middle of the screen.
- Switch “Show Music Available Offline” to “on” at the bottom of the pop-up.
- To see all music (offline and online) reverse this procedure or tap “Show all music”



AT&T
8:51 AM
100%
My Music
Shuffle All
RECENTLY ADDED
##Take These Jobs And Shove Em' V2
Brian Wells
The Ballad Beyond
Jez Lowe
Lauren's School Music
Lauren Irish
Songs
A
A'Roving On A Winter's Night
Herdman Hills And Mungsen — Voices Of Winter
A`oia
Kimo Hussey — Legends Of the Ukulele
About To Make Me Leave Home
Bonnie Raitt — Bonnie Raitt Collection
Above the Northern Lights
Mannheim Steamroller — iTunes Holiday Sampler
Abracadabra
Bait Up
Jez Lowe & The Bad Pennies — Tenterhooks
My Music
Playlists
Radio
Connect
AT&T
8:52 AM
100%
My Music
Artists
Albums
Songs
Music Videos
Genres
Composers
Compilations
Home Sharing
Only Downloaded Music
Show only music available offline.
Cancel
AT&T
8:52 AM
100%
My Music
Showing only music on this iPhone. Show All Music
Shuffle All
RECENTLY ADDED
Royals
Lorde
The Dougie MacLean Collec...
Dougie MacLean
Tenterhooks
Jez Lowe & The...
Songs
Alibi Child
Jez Lowe & The Bad Pennies — Tenterhooks
Aloysius
Jez Lowe & The Bad Pennies — Tenterhooks
Bait Up
Jez Lowe & The Bad Pennies — Tenterhooks
Broken Wings
Dougie MacLean — The Dougie MacLean Coll...
Bait Up
Jez Lowe & The Bad Pennies — Tenterhooks
My Music
Playlists
Radio
Connect

Amazon Echo

Amazon Echo

- Amazon Echo is a hands-free speaker you control with your voice.
- Echo connects to the Alexa Voice Service to play music, provide information, news, sports scores, weather, and more (think Siri).
- Echo has seven microphones and it can hear you from across the room—even while music is playing.
- Echo is always listening. When you want to use Echo, just say the wake word "Alexa" and your request.

Amazon Echo

- Echo provides hands-free voice control for Amazon Music, Spotify, Pandora, iHeartRadio, and TuneIn.
- Since it is also a Bluetooth speaker, you can stream any other music services (like iTunes) from your iPhone or Mac
- It provides local search from Yelp, movie showtimes, Google Calendar, Audible audiobooks, and it can read your Kindle books.
- It has a todo list and a shopping list

Amazon Echo

- It works with the iPhone and iPad thru the Amazon Alexa app.
- Echo also has access to skills. These are 3rd-party apps that add functionality. Examples of skills include the ability to answer general questions, set an alarm, order a pizza from Dominoes, get an Uber, etc…
- I enabled a Fitbit skill. "Alexa, ask Fitbit how I'm doing today" This returns how many steps and active minutes I've done.
- When you first turn the Echo on, it actually talks you thru the set up process. I found it extremely easy to get working.
- Echo also works with home automation devices such as lights, switches, and thermostats

Amazon Echo Commands

- Play WHYY (any US radio station)
- Put eggs on my shopping list
- Play James Taylor on Pandora
- What time is it?
- What is the weather today?
- What will the weather be like in Chicago Monday?
- What's on my calendar today?
- What's my next event?
- Add Apple Users group to my calendar at 9:30 April 25th
- Set a repeating alarm for Monday's at 8
- Set timer for 20 minutes
- Close the garage door
- Turn off the living room lights
- What's new?

Amazon Echo Commands

- Pair Bluetooth
- Stop, Play, Pause,…
- Mute, Louder, Softer, Volume 5
- Check Traffic
- How many calories in an orange?
- Who wrote Game of Thrones?
- Wikipedia “Newark”
- Check my sports scores
- What bakeries are close by?
- Read my kindle book
- Re-order AAA Batteries
- What movies are playing?

Amazon Echo

- This is one of the coolest devices I've seen in a while
- It's like a science fiction movie where you see people interacting with their house or the computer on StarTrek
- It sells for $179 from Amazon, Best Buy, Staples.
- You can also get the Amazon Dot for $89 with smaller speakers but you can hook it up to other speakers thru an Aux port
- The latest option is the Amazon Tap for $129. This is like the Echo, but is not "Always On". You have to "Tap" the device to enable Alexa

Numbers

Moving from Windows

- I used primarily Windows 7 while I was working. Just before I retired, I got my first Mac and since have been bipolar
- Since my Windows machine will not upgrade to Windows 10, I think my Windows days are over and anticipating this, I am in the process of moving everything to the Mac/iPad.
- To date, this has been relatively easy, but since I was a very experienced Excel user, I've been reluctant to move to Numbers
- This month I decided to "bite the bullet"

Excel vs. Numbers

- Excel is the ubiquitous spreadsheet program that is standard for almost every organization out there. It's the 500 lb gorilla of spreadsheets
- Without a doubt, it is a workhorse and can do anything you could ask of a spreadsheet.
- Numbers while not as sophisticated (or complicated), will do everything that most home users would want
- Numbers is also more design oriented and you can put multiple tables on one worksheet (unlike Excel). It's much easier to mix graphics, graphs, and tables for reports.

Excel vs. Numbers

- Excel is also an expensive program (>$100), while numbers is free when you buy a Mac.
- If you are a CPA or statistician or if you use pivot tables, slices, or other database like functions, then Excel is for you
- For most other users, I'd suggest not paying for Excel (Or office) and at least try Numbers (or iWorks)
- By the way, MS Office files are read natively by iOS and OS X so you can read these files if they are sent to you, without any additional software.

Excel vs. Numbers

- iWorks will also import and export Office formatted files
- I actually prefer Keynote and Pages to Powerpoint and Word
- To learn Numbers I bought the book "iWorks - The Missing Manual" for around $18 in Kindle format
- I find the Missing Manual books to be excellent but they are very extensive and might be too much for a casual user. There are other simpler books out there if you wish

O'REILLY®

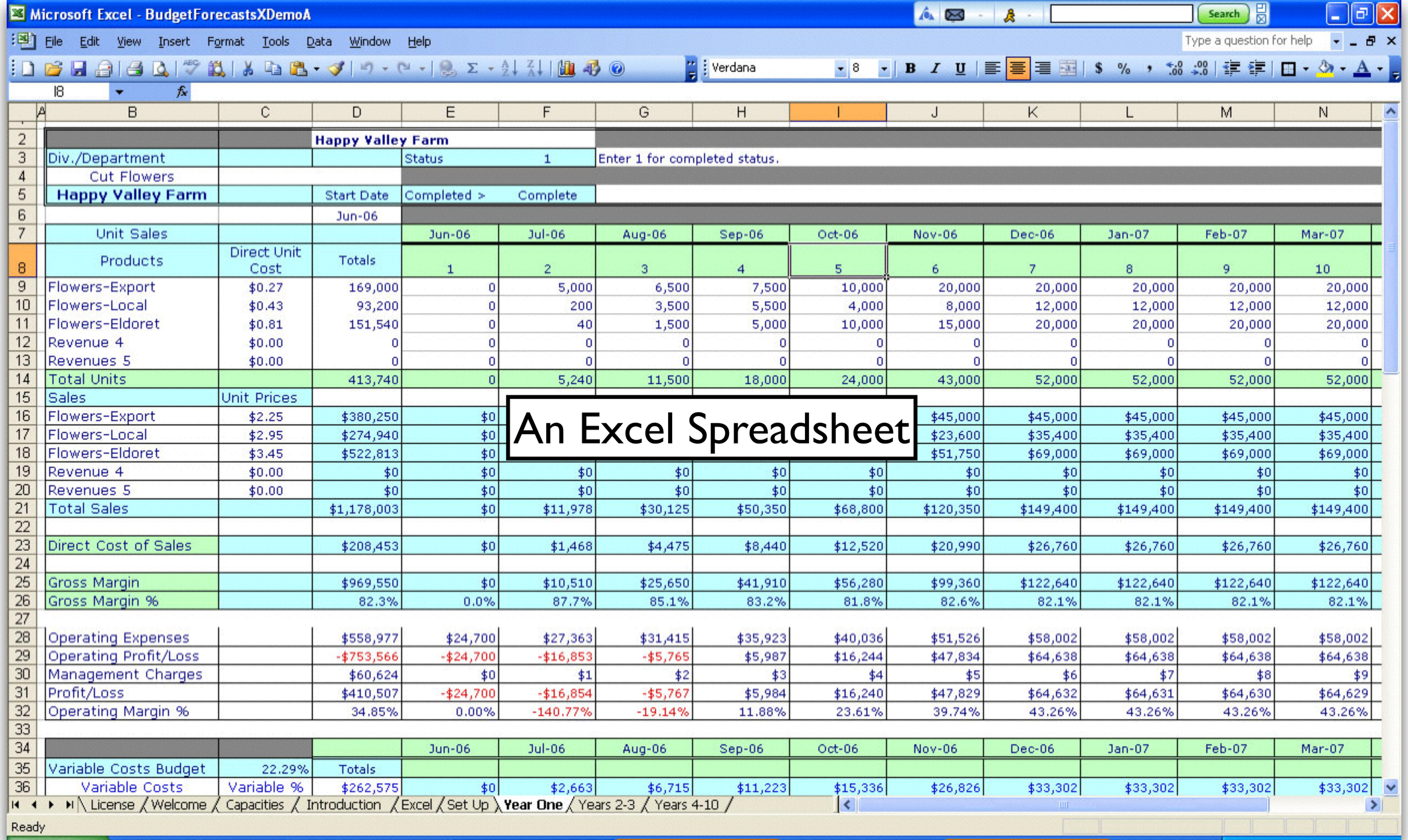
"The Missing Manual series is simply the most intelligent and usable series of guidebooks..."
—KEVIN KELLY, CO-FOUNDER OF *WIRED*

iWork

the missing manual®

The book that should have been in the box®

Jessica Thornsby & Josh Clark



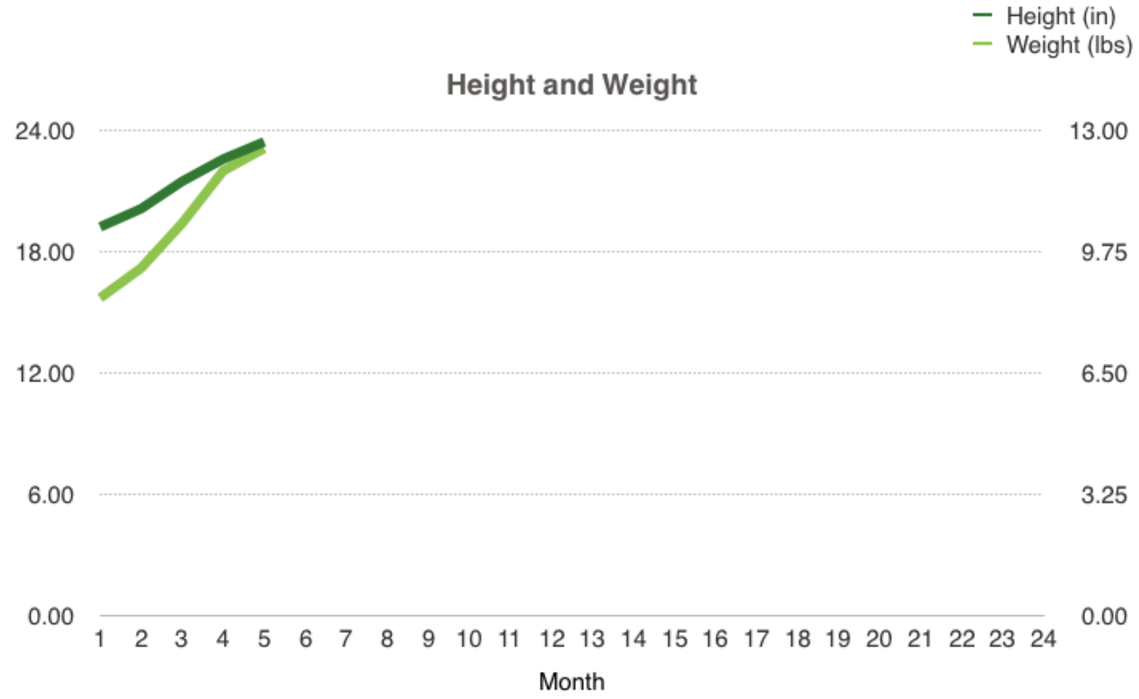
An Excel Spreadsheet

A Numbers Spreadsheet

Baby's First Year

November 2, 2014 at 6:26 am

Birth weight	7.9 lbs
Birth length	18.6 in
Birth head circ.	14.2 in
Location	Anytown, State



Month	Height (in)	Weight (lbs)	Head Circumference (in)	Temp. (F)	Notes
1	19.20	8.50	14.20	98.5	
2	20.10	9.30	14.99	98.5	
3	21.45	10.50	15.78	98.5	Dr. Jones says he's doing well.
4	22.55	11.90	16.40	98.6	
5	23.40	12.50	16.85	98.6	
6					
7					

Numbers has a blank canvas as the background and unlike excel, it can have multiple independent tables on a sheet.

Numbers

- I found Numbers the most difficult to learn of the iWorks programs.
- It might be because I had used Excel so much that it was second nature.
- I had to retrain myself in the way that Numbers worked
- I did this by reading the book and trying things out in Numbers
- At the end of the day, I think I now prefer Numbers to Excel for the type of spreadsheets I now use.

Numbers

- It was very easy to import all my Excel files to Numbers. Just move the files to my Mac and when I opened the files, they opened automatically in Numbers.
- As you import, you'll get a notice if anything doesn't translate properly. In my case, it was mostly fonts and pivot tables.
- Pivot tables were translated to regular tables and Numbers substituted a similar Mac font.
- All functions in Excel come over perfectly to Numbers. In fact while learning about certain Numbers functions, I even used Excel articles on line.

Numbers

- Numbers is very consistent with Keynote and Pages, so skills translate well between the programs
- Here is one of the spreadsheets that I imported and translated to Excel.
- I had used Pivot tables for this in Excel. I got the same result using the Countif() and Sumif() functions in Numbers.

Cruise History

Date	Days	Ship	Line	Originating	Ports	Comments
Nov 1991	7	New Amsterdam	Holland America	Tampa	Key West, Grand Cayman, Ocha Rios Jamaica, Cozemel	
Apr 2002	10	Zaandam	Holland America	Ft. Lauderdale	Cuacao, Caracas, Trinidad, Martinique, St Thomas, Half Moon Cay	
Oct 2003	7	Zaandam	Holland America	Miami	St. Maartin, St Thomas, Half Moon Cay	
Oct 2006	10	Nordam	Holland America	New York	Grand Turk, Tortola, St. Maartin, St Thomas, San Juan	
Oct 2007	10	Nordam	Holland America	New York	Grand Turk, St. Maartin, St Thomas, San Juan	Hurricane canceled Tortola
Oct 2010	7	Freedom of the Seas	Royal Carribean	Cape Canaveral	Cocoa Cay Bahama, St Thomas, St. Maartin	
Oct 2015	10	Liberty of the Seas	Royal Carribean	Cape Liberty (Bayonne, NJ)	Kings Wharf, Bermuda; San Juan, Puerto Rico; Charlotte Amalie, St Thomas; Philipsburg, St. Maartin	
Stats	61	7				

Liberty of the Seas

Ports	Count
St Thomas	6
St. Maartin	5
San Juan	3
Grand Turk	2
Half Moon Cay	2
Key West	1
Grand Cayman	1
Bermuda	1
Jamaica	1
Caracas	1
Cuacao	1
Trinidad	1
Martinique	1
Tortola	1
Cocoa Cay	1
15	28

Cruise Lines	Cruises	Days
Holland America	5	44
Royal Carribean	2	17
2	7	61

Ships	Cruises	Days
New Amsterdam	1	7
Zaandam	2	17
Nordam	2	20
Freedom of the Seas	1	7
Liberty of the Seas	1	10
5	7	61

Originating Ports	Cruises
Tampa	1
Ft. Lauderdale	1
Miami	1
New York	2
Cape Canaveral	1
Cape Liberty (Bayonne, NJ)	1
6	7

Numbers

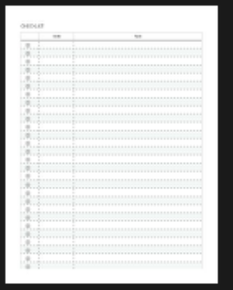
- To create an Numbers spreadsheet, just open Numbers and select File>New
- You then select a template. The templates vary from blank to very extensive templates for managing finances, health, calendars, travel planners, etc…
- These templates are a great place to start or even get ideas and see how they were put together.

Choose a Template

All
Basic
Personal Finance
Personal
Business
Education
My Templates

Basic

Blank

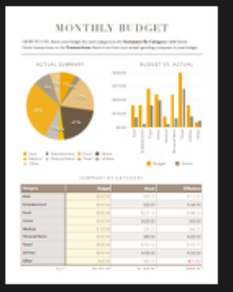

Checklist

Checklist Total

Charting Basics

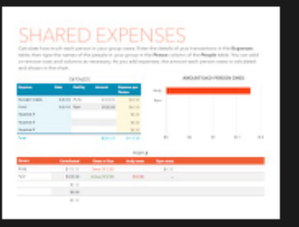
Personal F

Simple Budget



Personal Budget

Personal Savings



Shared Expenses

Net Worth

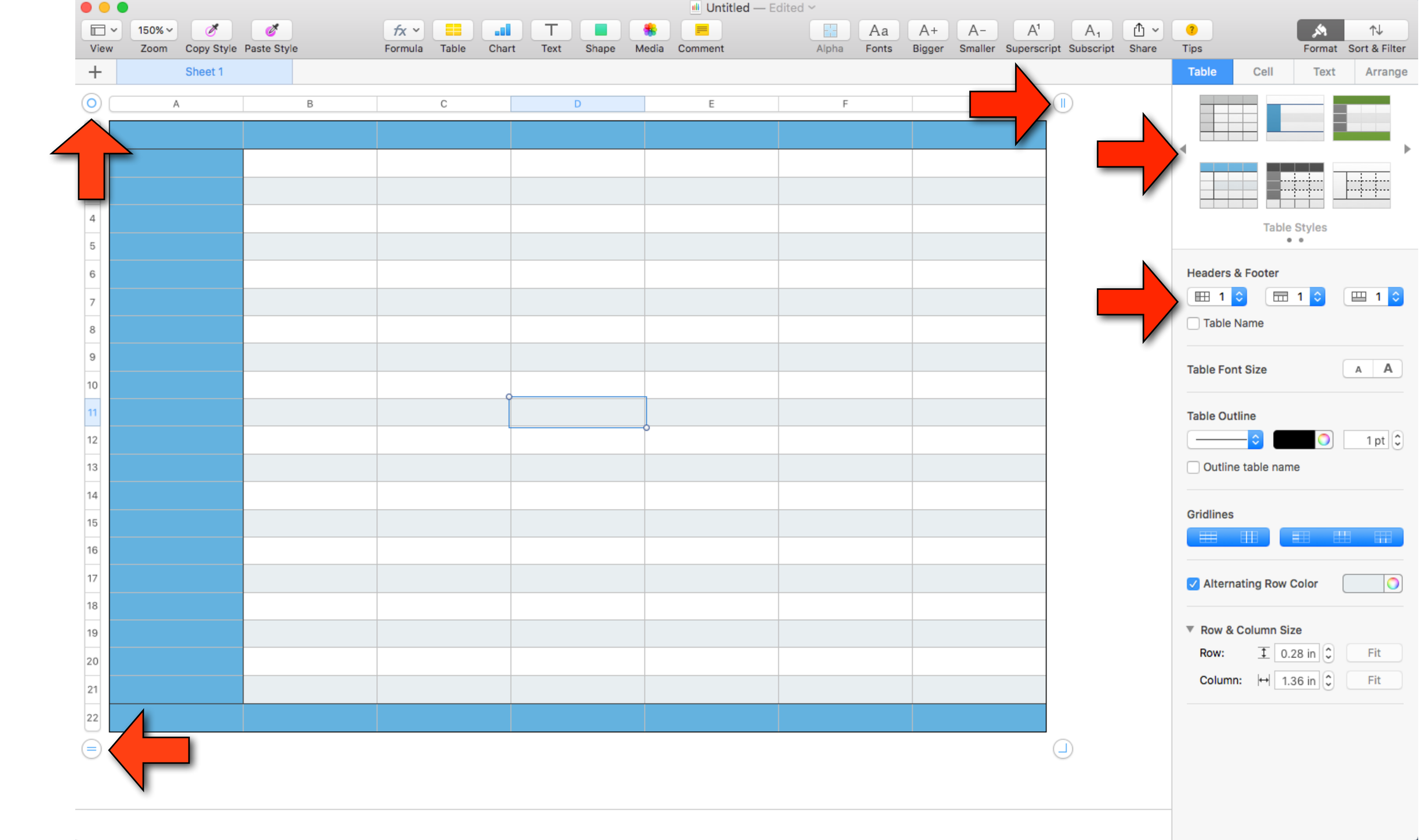
Retirement Savings

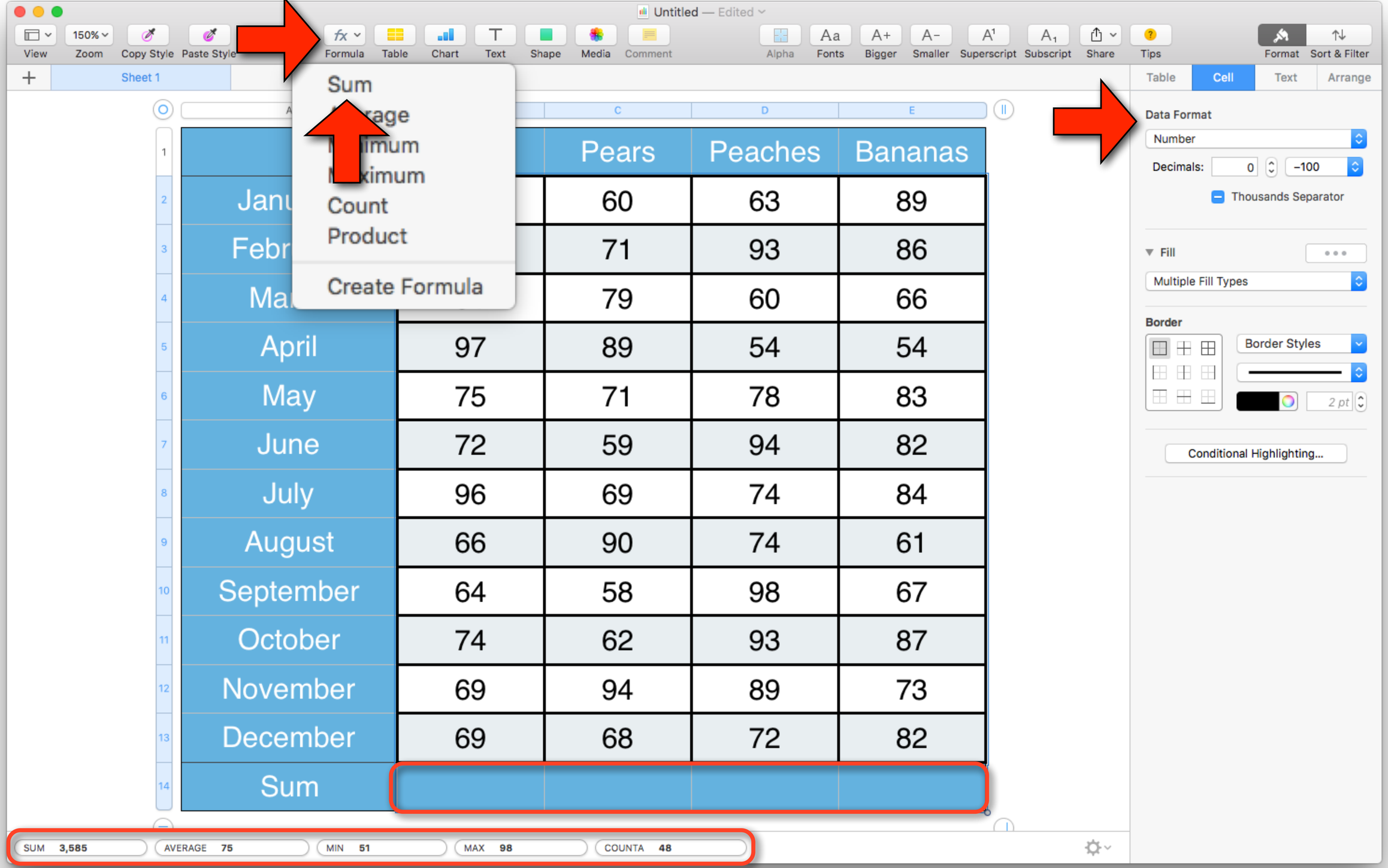
Loan Comparison

Mortgage Calculator

Personal

Cancel
Choose


Untitled — Edited
View
Zoom
150%
Copy Style
Paste Style
Formula
Table
Chart
Text
Shape
Media
Comment
Alpha
Fonts
Bigger
Smaller
Superscript
Subscript
Share
Tips
Format
Sort & Filter
Sheet 1
Table
Cell
Text
Arrange
Table Styles
Headers & Footer
Table Name
Table Font Size
Table Outline
1 pt
Outline table name
Gridlines
Alternating Row Color
Row & Column Size
Row:
0.28 in
Fit
Column:
1.36 in
Fit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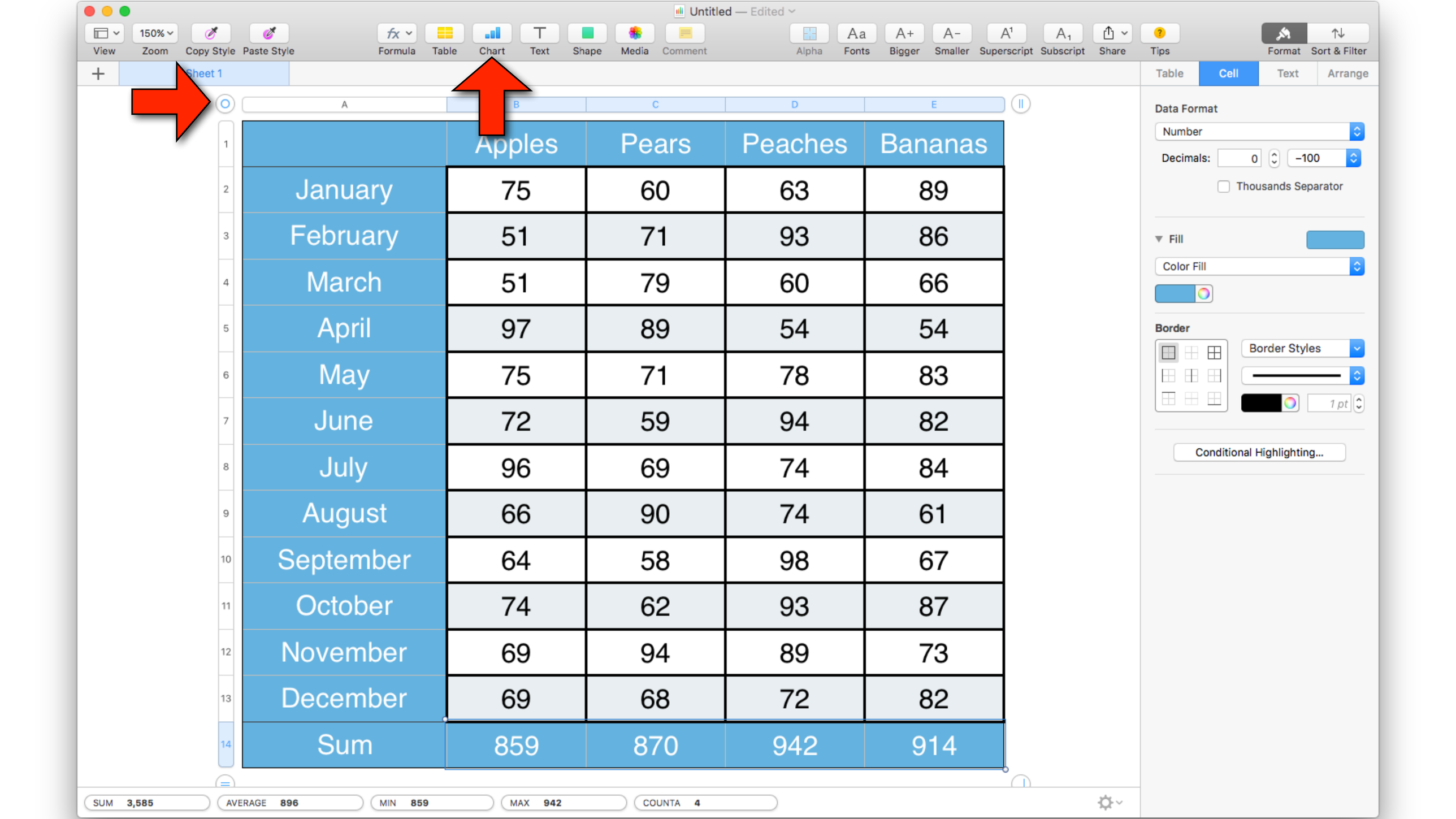
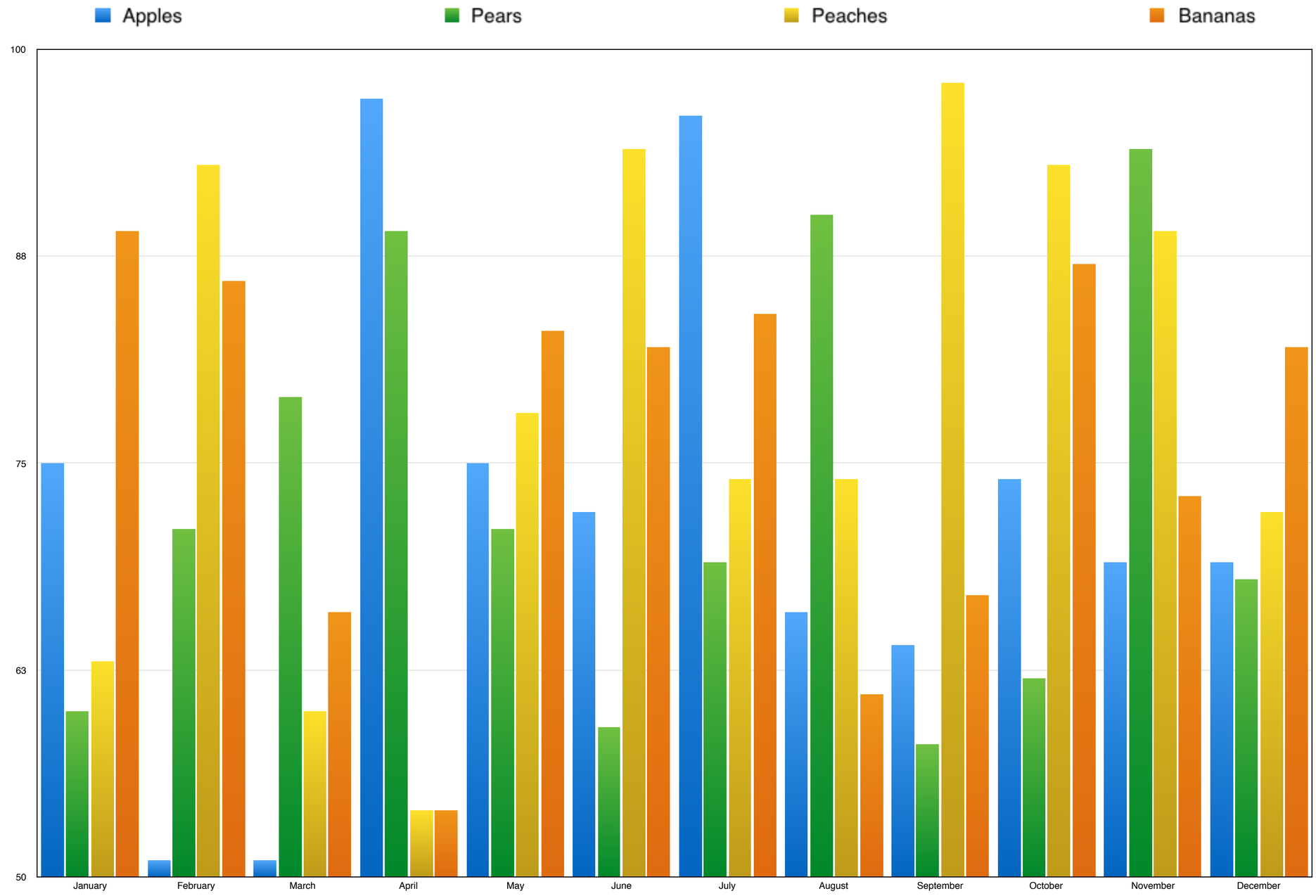
Pears
Peaches
Bananas
January
60
63
89
February
71
93
86
March
79
60
66
April
97
89
54
54
May
75
71
78
83
June
72
59
94
82
July
96
69
74
84
August
66
90
74
61
September
64
58
98
67
October
74
62
93
87
November
69
94
89
73
December
69
68
72
82
Sum
SUM 3,585
AVERAGE 75
MIN 51
MAX 98
COUNTA 48



	Apples	Pears	Peaches	Bananas
January	75	60	63	89
February	51	71	93	86
March	51	79	60	66
April	97	89	54	54
May	75	71	78	83
June	72	59	94	82
July	96	69	74	84
August	66	90	74	61
September	64	58	98	67
October	74	62	93	87
November	69	94	89	73
December	69	68	72	82
Sum	859	870	942	914


Apples
Pears
Peaches
Bananas
100
88
75
63
50
January
February
March
April
May
June
July
August
September
October
November
December

Numbers

- This was not intended to make you a Numbers expert, but to give you a flavor of what it can do and how it works
- You can also run Numbers on an iPad or iPhone although the interface is somewhat different
- You can also use iCloud to run Numbers thru a web browser even on a PC
- I will now be glad to help people with Numbers, Pages, or Keynote in a one-on-one session. I'm also very willing to take requests for questions during the monthly meetings

Adobe Flash

Adobe Flash

- If you don't need Flash, you're be better off without it. It's a major security problem, can cause performance and battery issues
- It is also increasingly irrelevant to the web as more developers switch to HTML5 and other solutions
- If you absolutely need Adobe Flash to access content on the web that you need, at least make sure you've updated to the most recent version. In a recent presentation, I provide information on how to safely update Flash
- If you already have Flash installed on your Mac and you've decided that enough is enough, here's how to remove it once and for all.

Removing Adobe Flash

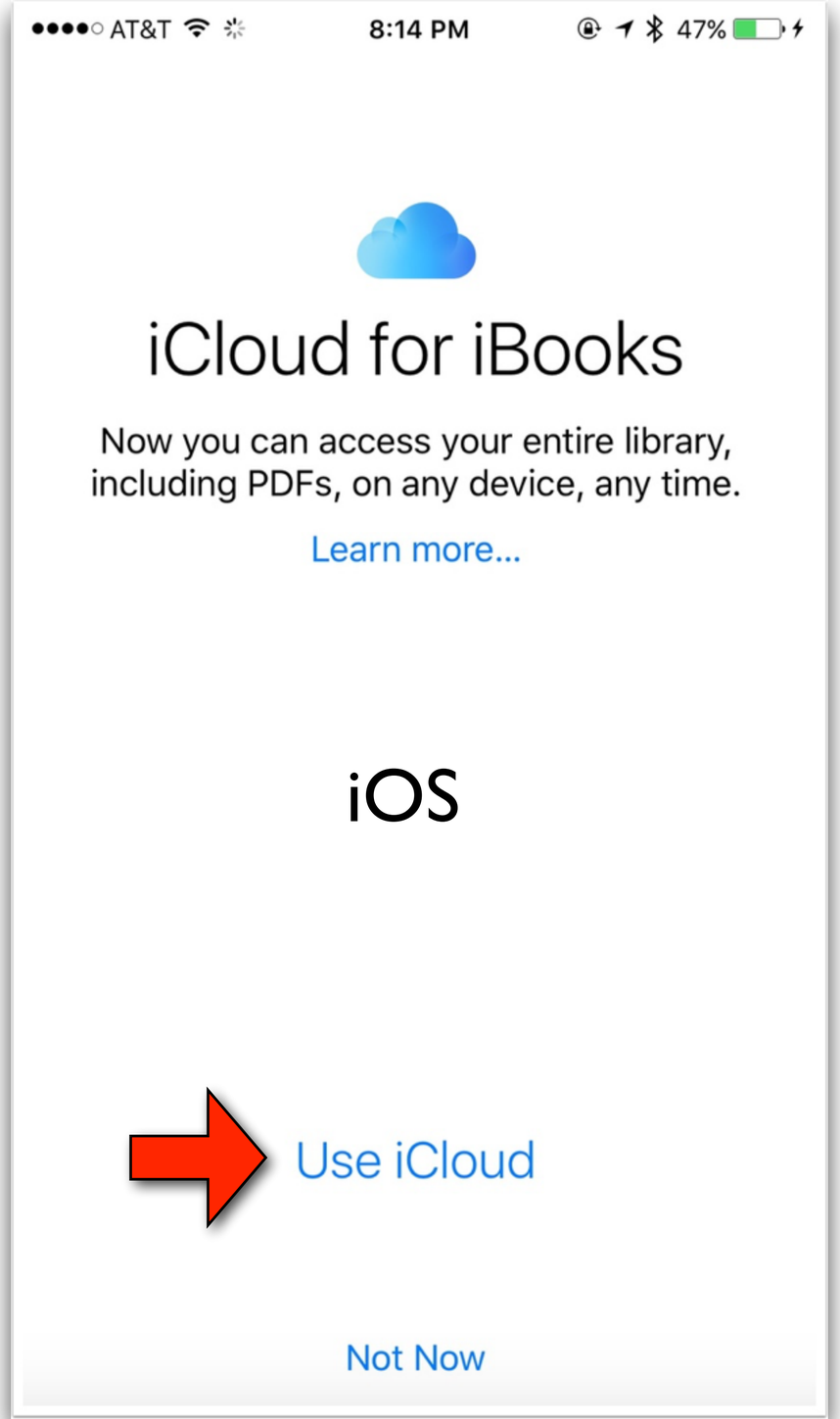
- Open the Utilities folder in Applications
- Double-click on Adobe Flash Player Install Manager
- Click the Uninstall button

Syncing PDF's in iBooks

- PDFs are incredibly useful.
- Manuals, user guides are usually provided in PDF format
- A lot of programs allow you to export as PDF (iWork, Safari, etc…)
- On a Mac, anything you can print can be printed as a PDF document.
- PDFs can be read universally across virtually any technology

Syncing PDF's in iBooks

- The ability to sync PDF's across devices in iBooks is a new feature that came with iOS 9.3.
- When you first open iBooks in iOS 9.3 or OS X 10.11.4, you'll be asked if you want to use iCloud. Say yes.
- After iBooks syncs (Mine took about 24 hours), you'll have access to any PDF on all your devices.
- You can add PDF's by using the share button in iOS or dragging any PDF into iBooks on OS X.
- You can also sort your PDF's easily in iBooks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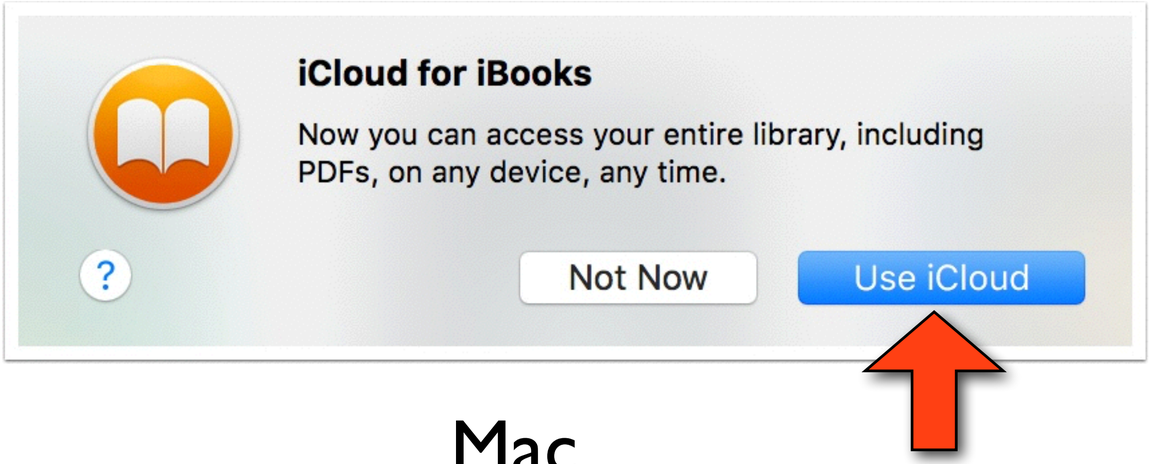
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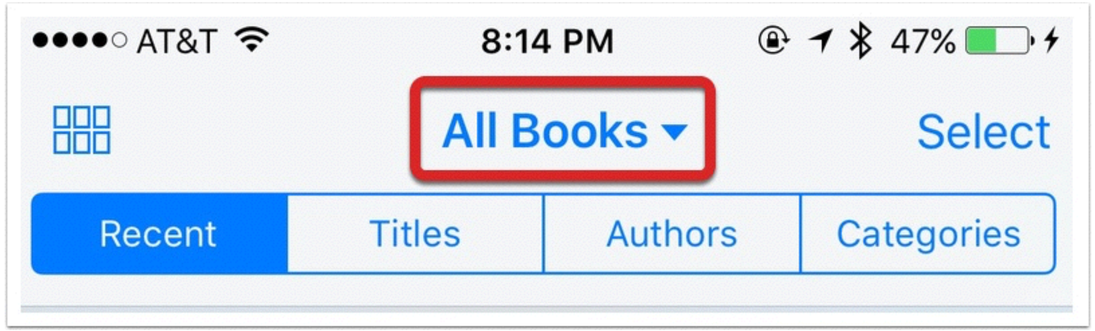
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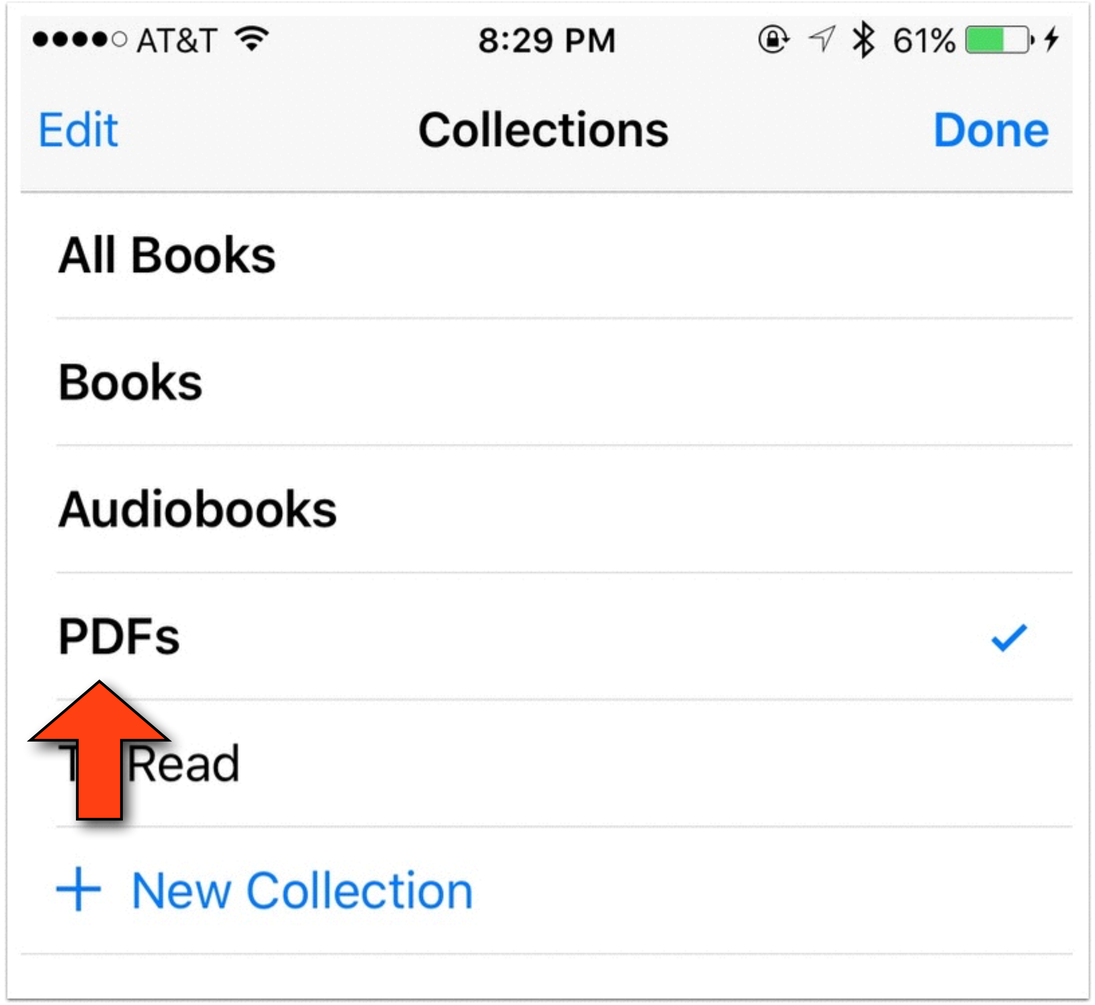
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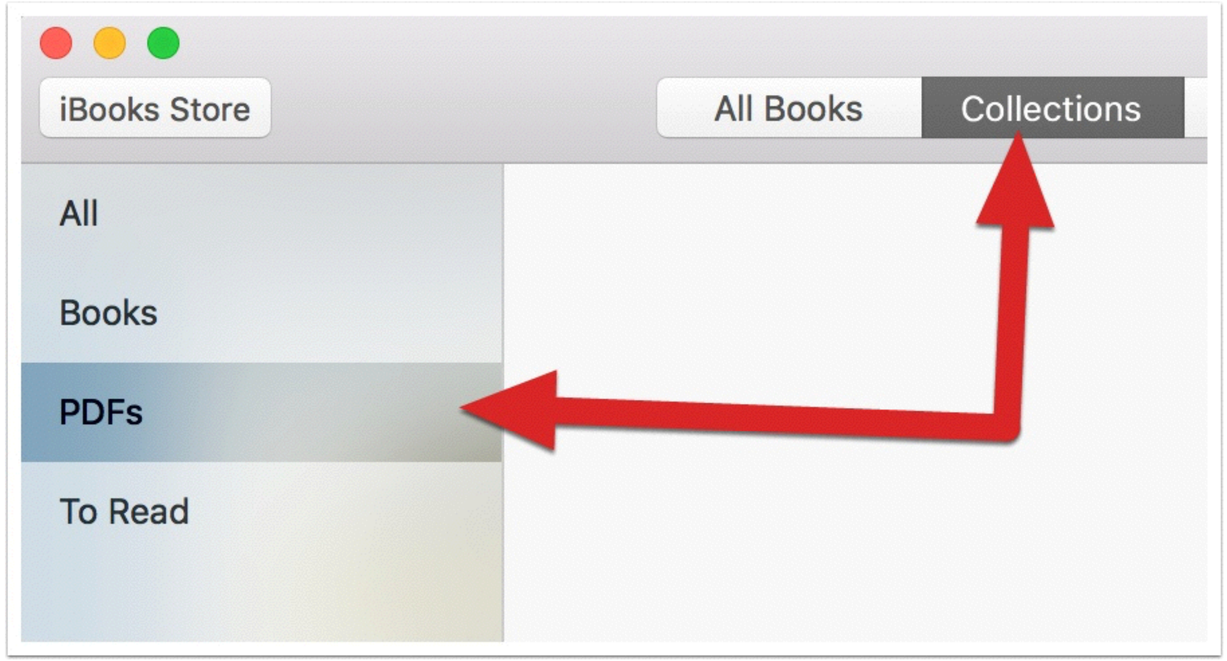
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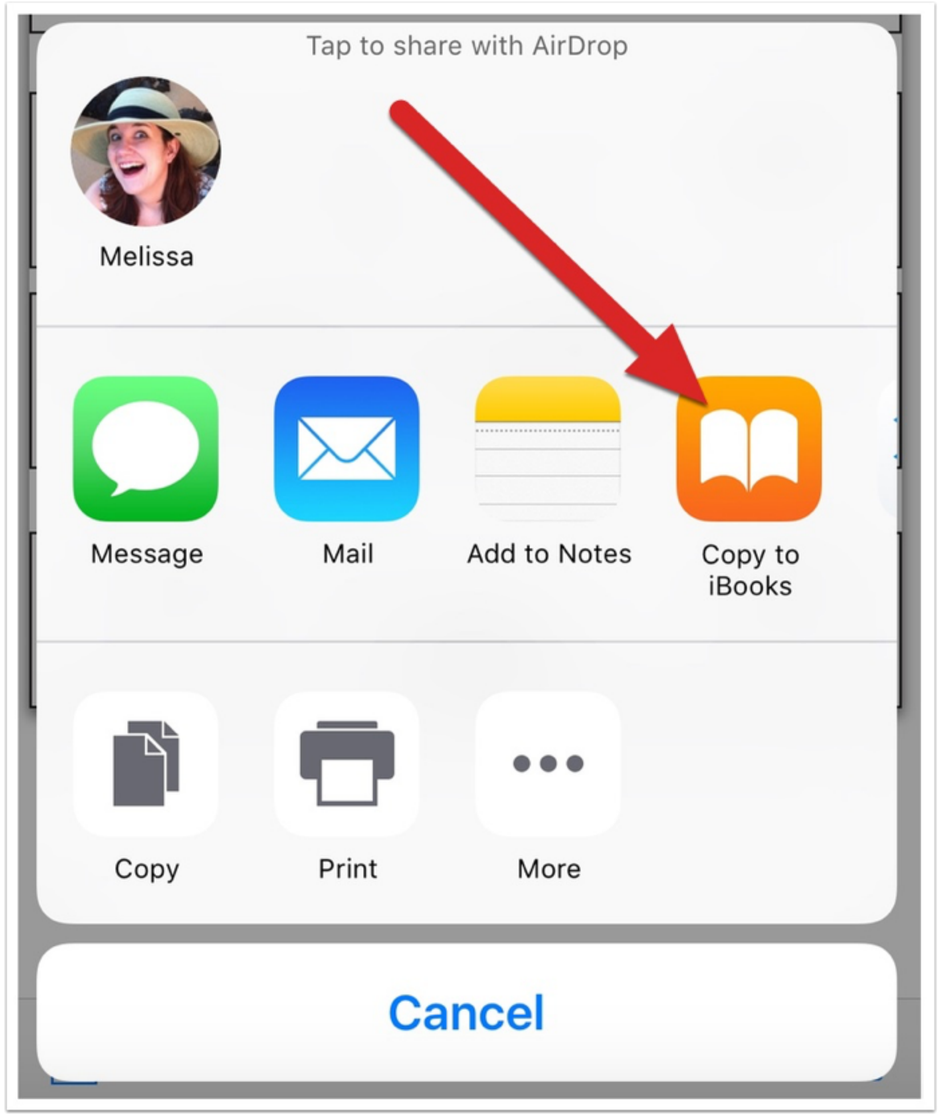
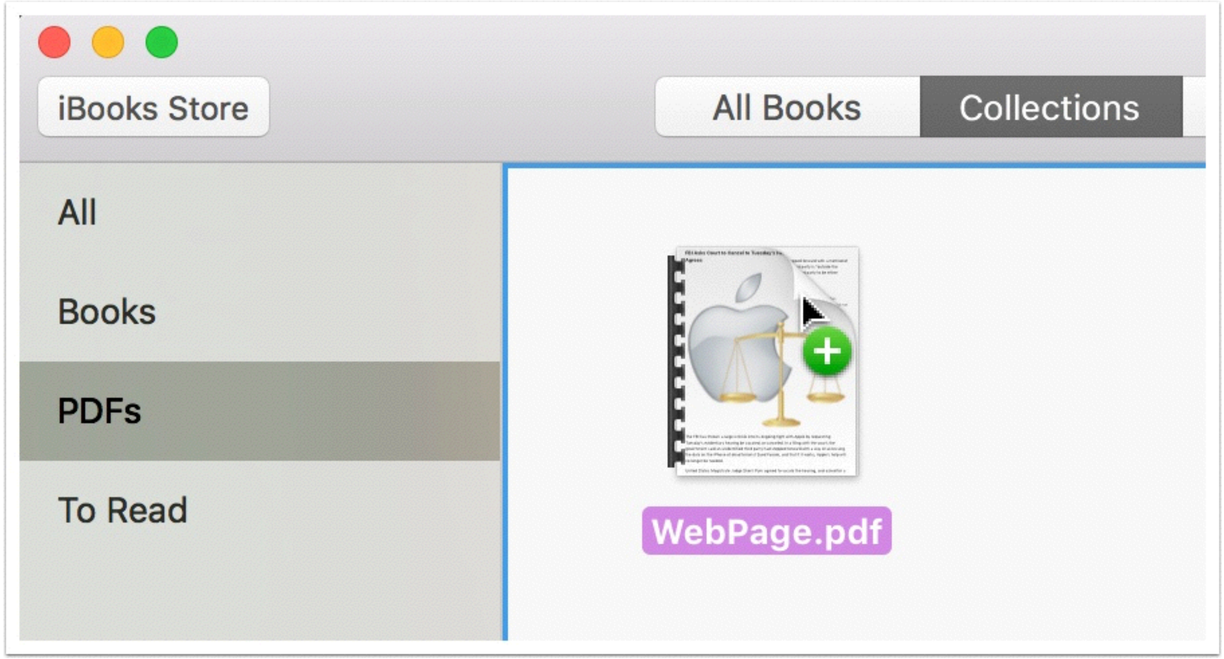
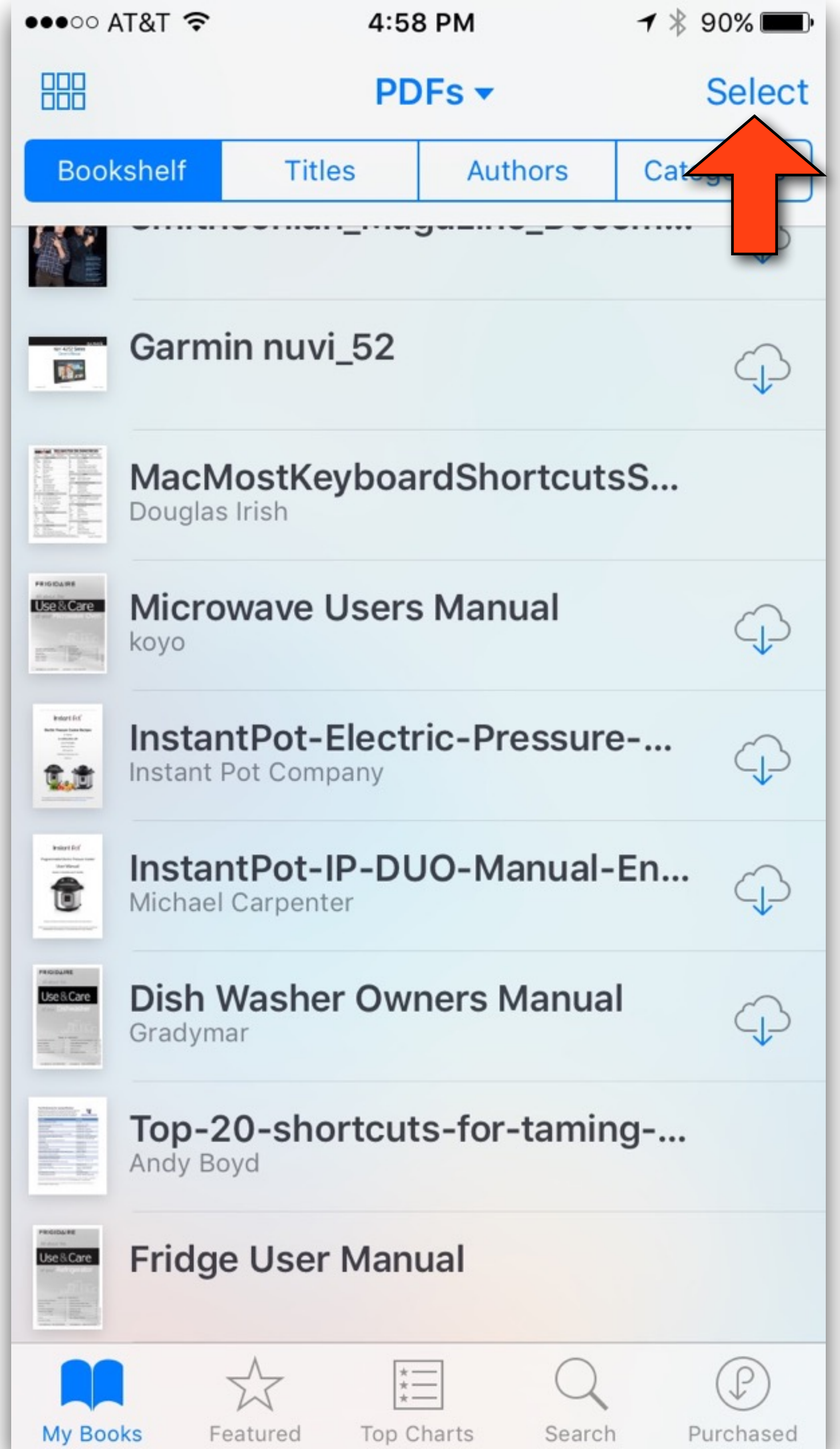




On a Mac, just drop and drag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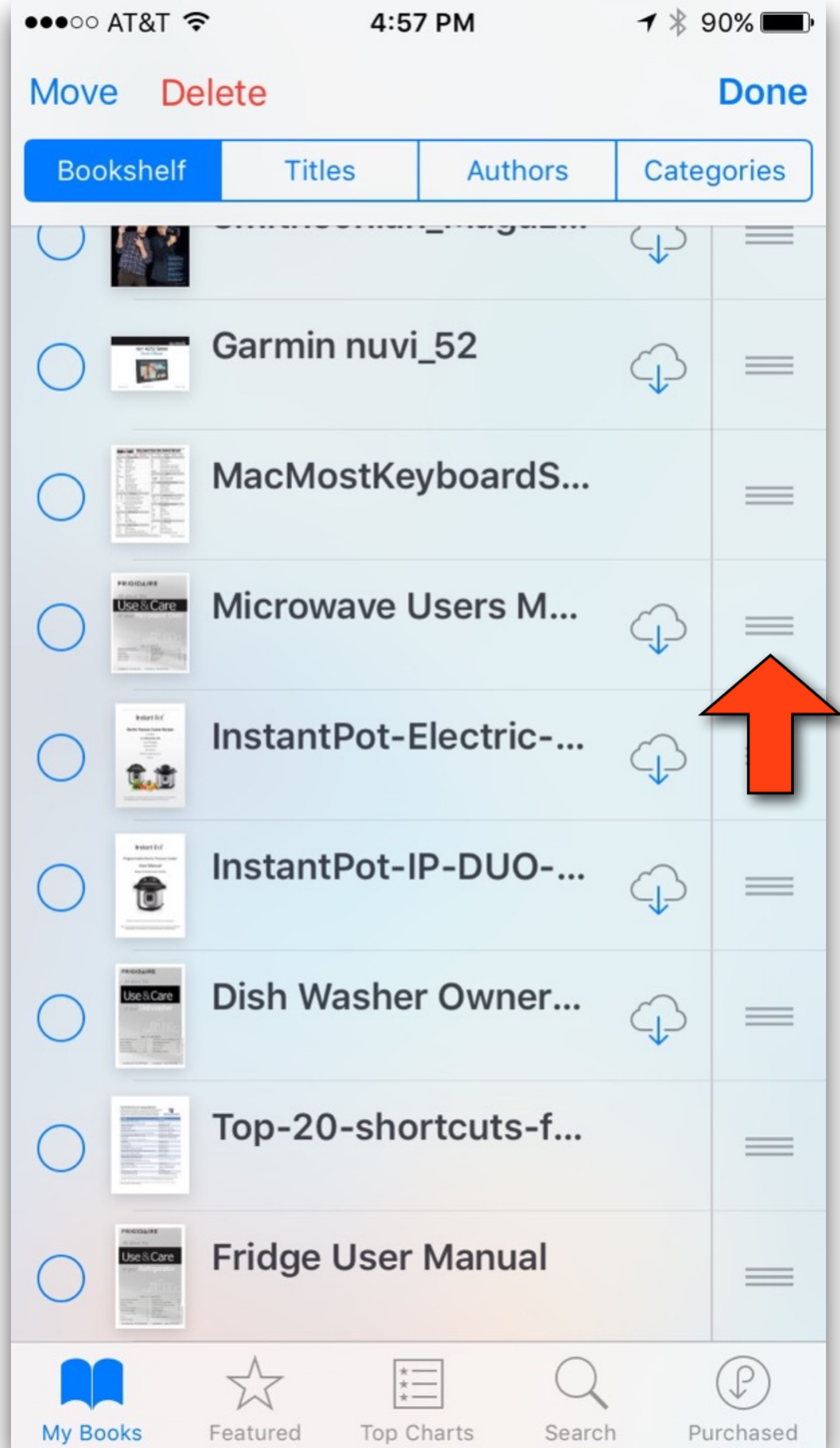
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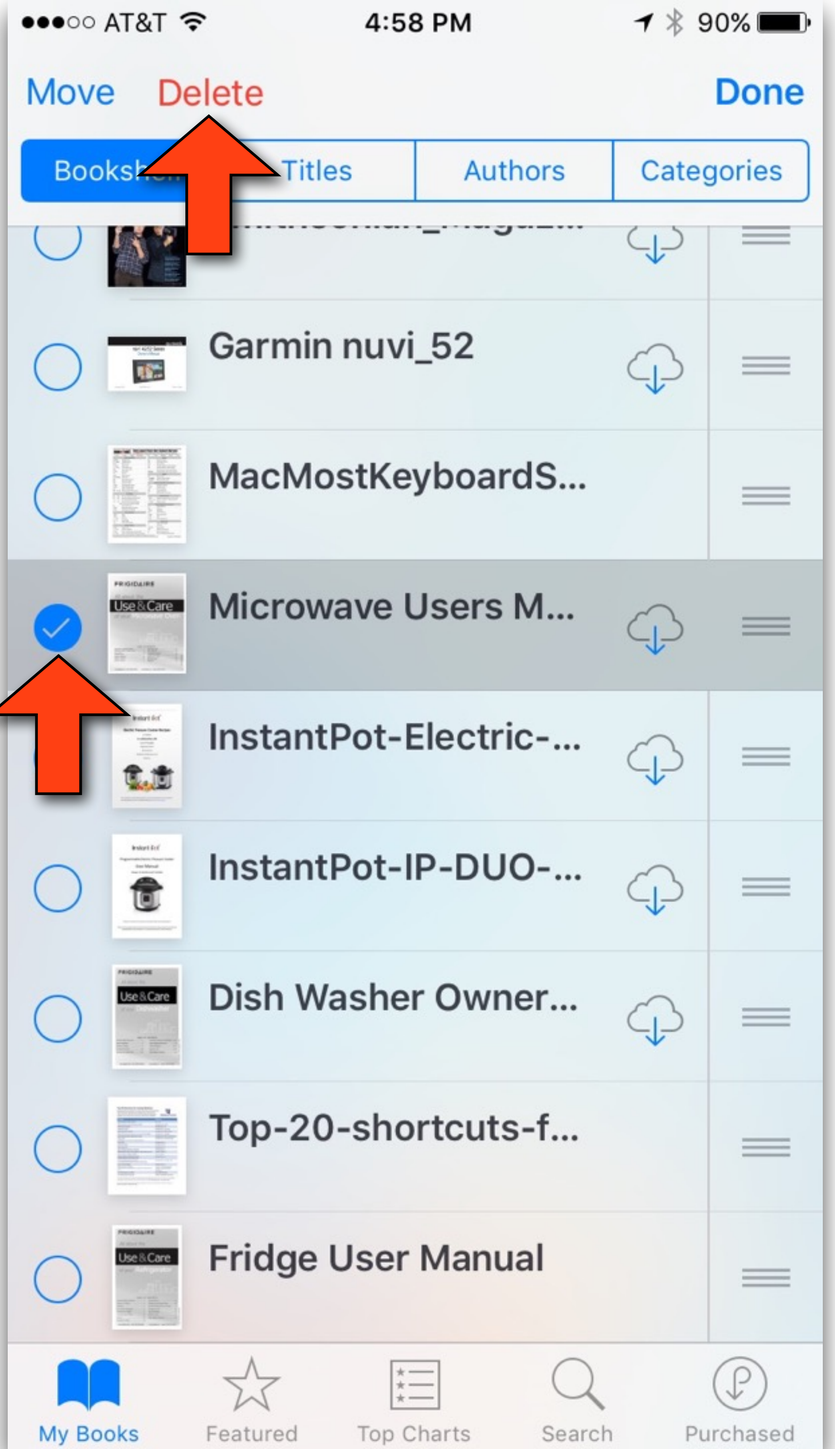
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One on One Training

- Reminder: Free "one on one" training sessions are available on Mondays between 1pm and 3pm in Lab (Except the last Monday of the month)
- Bring your own iPhone, iPad, or Mac. (or we can use the iMAC in the lab)
- Training is by appointment only. Email me or use the form on the Senior Surfer Web Site.

Any Questions?

Thank You!

*Presentation produced on an iMAC using Apple's Keynote software