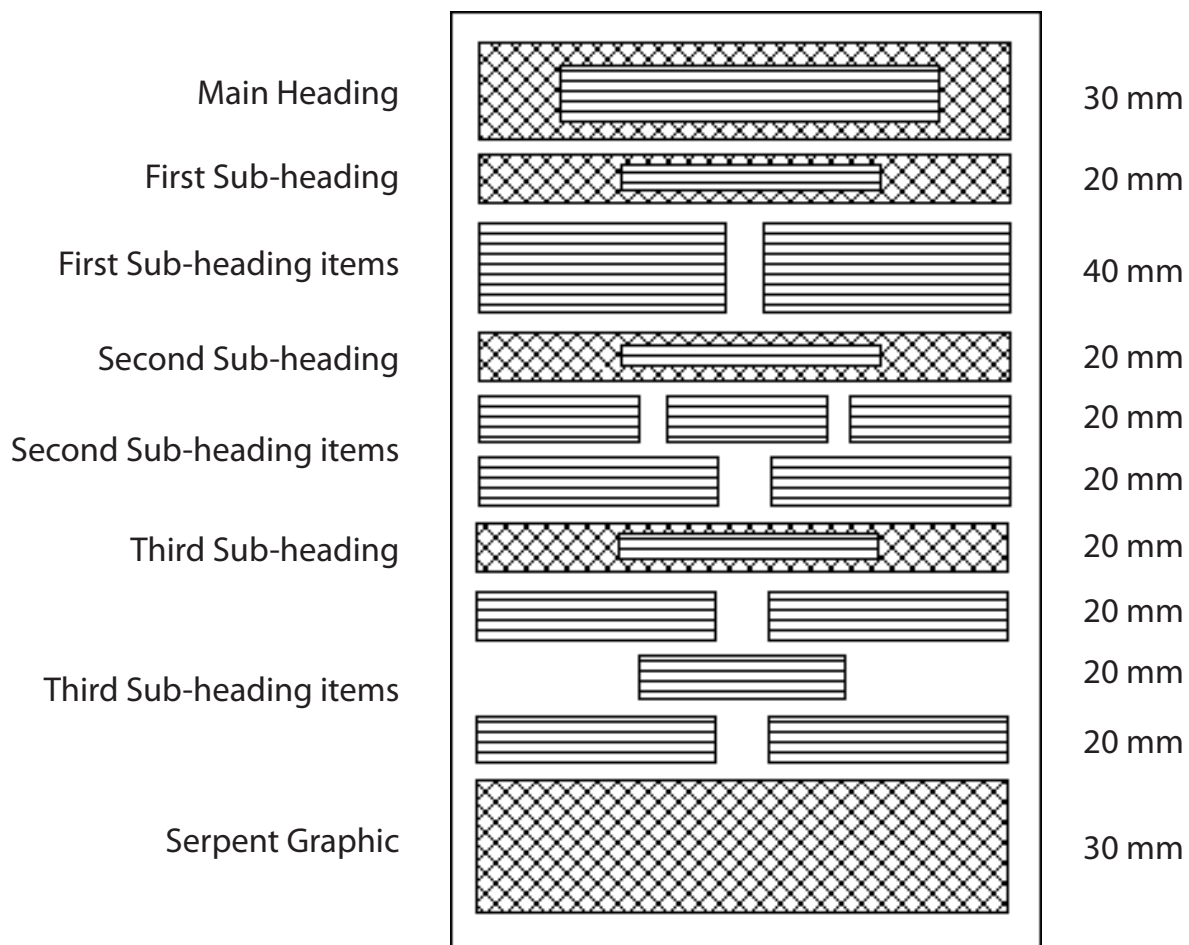


Creating Menus Using Frames

Many hotels or restaurants like to change their menus weekly, or even daily. By using a Desktop Publishing program to create the menu, the process is made much easier. The menu that you will produce for a seafood restaurant is shown on the next page. Frames will be used to place the menu items. By doing this if the restaurant needed to alter a menu item, just the content would need to be updated, not the layout.

The thumbnail sketch for the menu is:



SERPENT'S CELLAR

Appertisers

Seafood and Avocado Cocktail \$5.25
Avocado overflowing with deep sea scallops and green prawns.

Oysters Rockefeller \$8.30
Half a dozen oysters topped with traditional spinach sauce.

Sardines in a Crust \$5.95
Deliciously crisp served with lemon wedges

Crab In Parsley Crepes \$6.75
Lightly curries and generously filled.

Calamari \$7.80
Deep Fried to perfection with zesty Italian sauce.

Mushroom Mousse \$4.30
Gently pureed with walnuts and lemon.

Salads and Soups

Roman Salad \$3.00
A blend of romaine lettuce, seasoned croutons, anchovies, eggs and grated parmesan

Crunchy Spinach Salad \$2.55
Fresh young spinach leaves topped with avocado and black olives.

Seafood Salad \$10.50
A light and easy meal of prawns, crab, scallops and your favourite dressing. Ideally served with white wine.

Onion Soup with Beef and Cheese \$2.65
Our own version of French onion soup topped with a generous sprinkling of grated parmesan.

Fishmonger's Special \$2.95
Clam chowder served light yet creamy with added piquancy of white wine.

Seafood Specialities

Trout of the Jura \$11.50
Whole trout poached in a jura rose. Ideally served with a fine red wine.

Prawns on a Golden Base \$13.75
Green prawns sauteed in ginger, garlic and lemon juice served on a bed of pawpaw.

Scallops With Mushrooms \$11.65
Sauteed in butter, garlic and parsley, served in a pair of coquille shells. Ideally served with the house white wine.

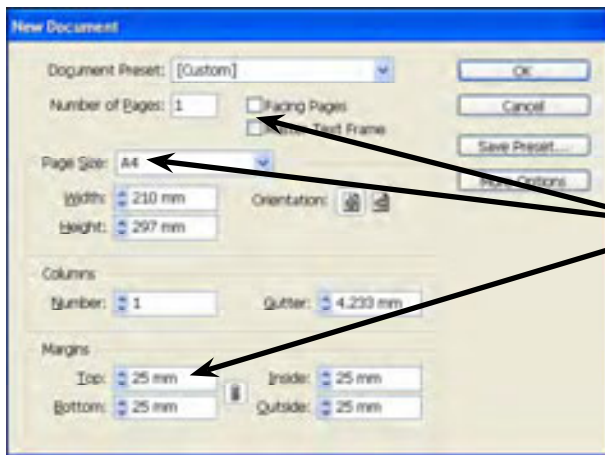
Lobster With Herb Butter \$19.45
Whole lobster baked in butter and fresh herbs and served with a squeeze of lemon

Gratin of Fish of the Day with Sauces \$9.55
Fillets gently broiled and served with a combination of béchamel and fresh tomato sauce.



Starting a New Publication

- 1 Load Adobe InDesign or close the current document.
- 2 Display the FILE menu and select NEW - DOCUMENT or select DOCUMENT in the CREATE NEW section of the START SCREEN.



3 In the NEW DOCUMENT dialogue box set the PAPER SIZE box to A4, turn off FACING PAGES and set the MARGINS to 25 mm.

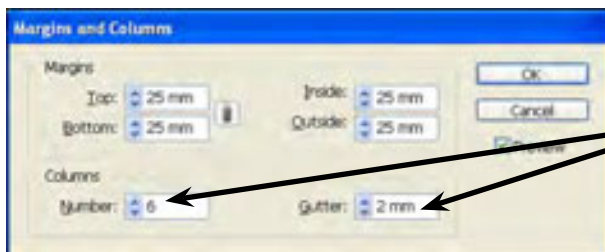
- 4 Select OK and the InDesign work page should be displayed.

Laying out the Page

For this publication we can use a six column page with a 2 mm gap between the column guides. This is a more efficient method than setting six vertical ruler guides. A series of horizontal ruler guides will then be set.

A Inserting the Column Guides

- 1 Display the LAYOUT menu and select MARGINS AND COLUMNS.



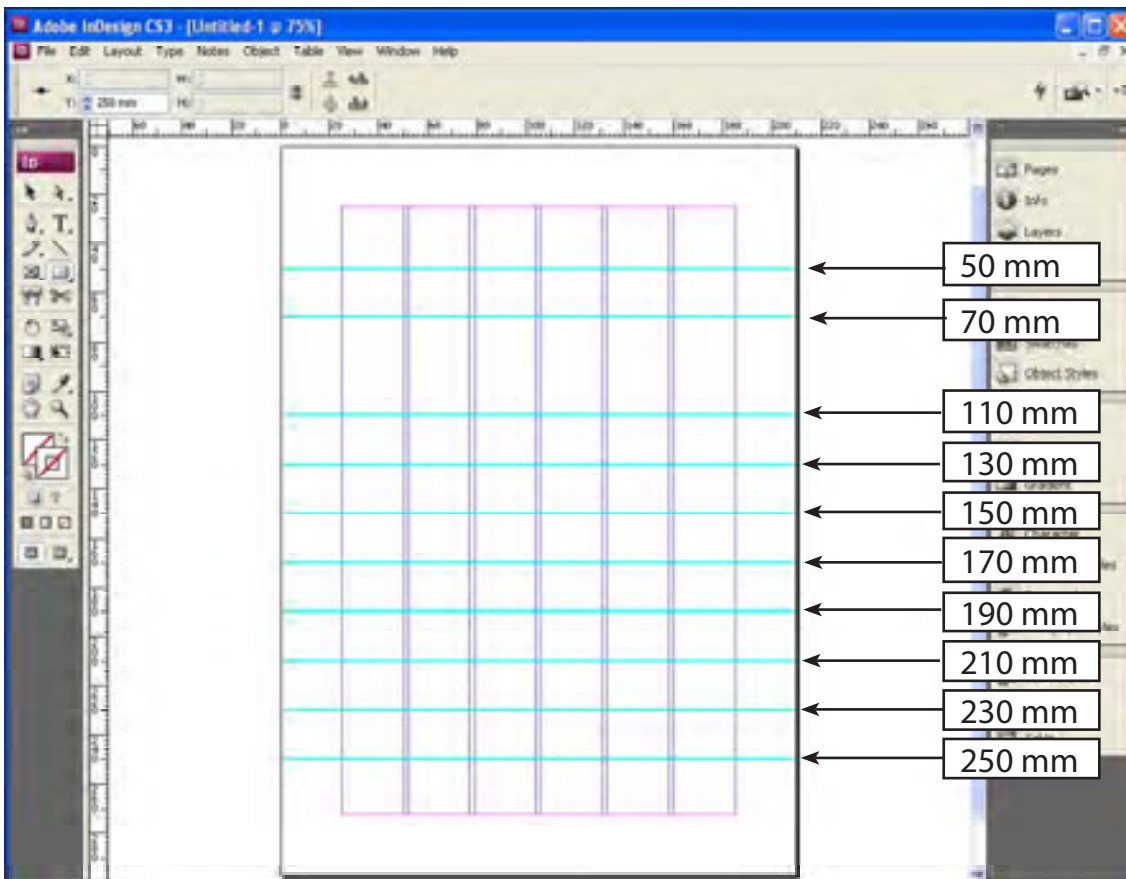
2 Enter 6 in the NUMBER OF COLUMNS box and set the GUTTER (or SPACE BETWEEN COLUMNS) box at 2 mm.

- 3 Select OK and the column guides should be placed on the page.

B Setting the Ruler Guides

A series of ten HORIZONTAL RULER GUIDES can be set to show you how to complete this more complex page structure.

- 1 Drag HORIZONTAL RULER GUIDES in line with the following measurements in the left ruler: 50 mm, 70 mm, 110 mm, 130 mm, 150 mm, 170 mm, 190 mm, 210 mm, 230 mm and 250 mm.

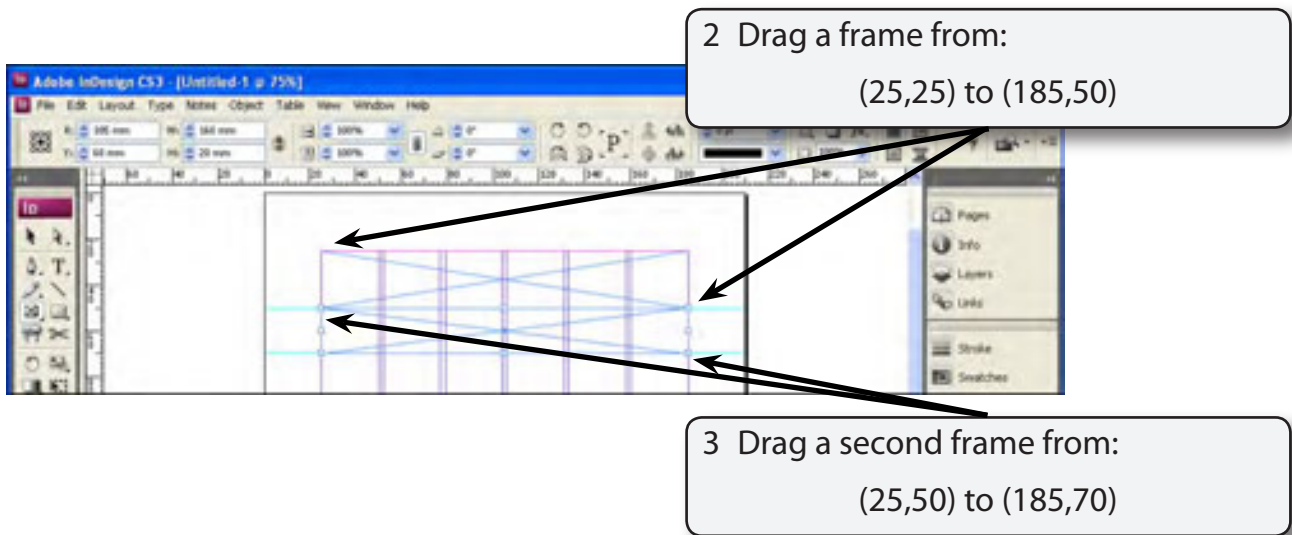


Setting the Frames

A large number of frames will need to be placed between the Ruler and Column guides on the page to create the structure of the page.

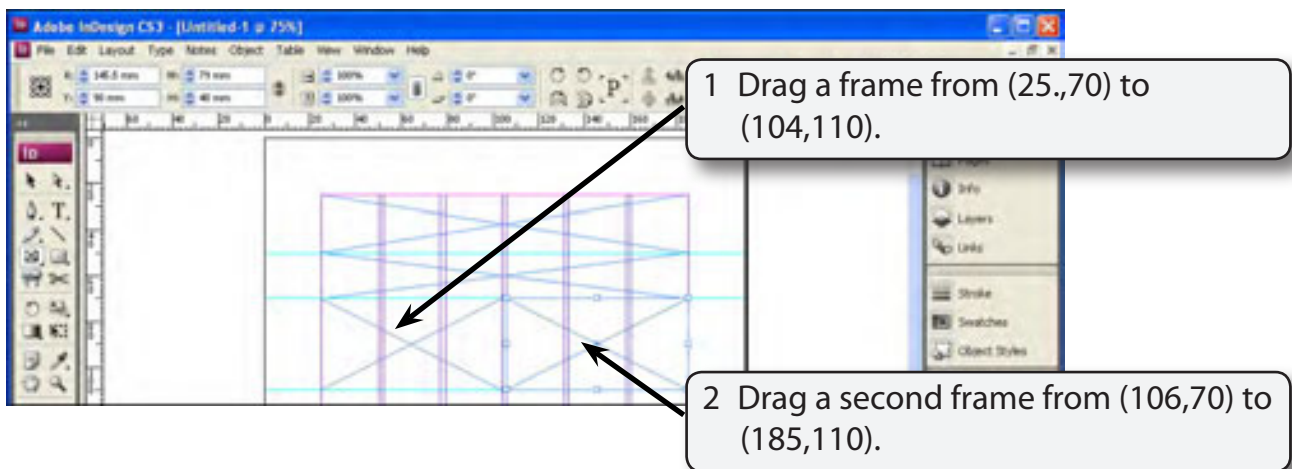
A The Headings

- 1 Click on the RECTANGULAR FRAME TOOL in the TOOLS panel.



B The Appertiser Items

Two frames will be required for the Appertiser items, each should be three columns wide:



C The Salads and Soups Section

The Salads and Soups section will need a frame for the sub-heading and five frames for the items over 2 rows.

