

# SharePoint® win

## Keep your presentations current with a PowerPoint Slide Library

Slide Libraries help you share, store and manage Microsoft® PowerPoint® 2010 slides. When you publish a presentation to a slide library, the slides upload as individual files, so they can be modified and tracked independently. The library maintains a link to the presentation, so that you are notified when slides change. It also allows you to sort slides, check them out and can help keep track of history.

### To add slides to a PowerPoint Slide Library:

1. On the Site Actions menu, click **More Options**.
2. Under Libraries, click **Slide Library**, and then click **Create**.

**Note:** Slide Libraries can be created in only certain types of sites, such as a Team Site and Document Workspace. If you do not see Slide Library under Libraries, the type of site you are working on does not support Slide Libraries.

3. On the New page, under Name, type a name for the library. The name appears in any navigation links that you set up.
4. Under Description, type an optional description. Check the boxes for the Navigation and Slide Version History if wanted.
5. Click **Create**.

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## Life win

### WHAT TO HAVE FOR DINNER

*Admit it, you're already thinking about it.  
So why not have...*

#### June's Chili Con Grass-Fed Carne

Recipe reprinted with permission from the book [Feeding the Whole Family](#) and the quirky on-line cooking show [Cookus](#)

*Interruptus*. Want to watch how to make it? [Click here](#).

SERVES: 8

TAKES: 1 Hour30 minutes

#### WHAT YOU NEED

- 1 tablespoon butter or olive oil
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 pound ground beef
- 1 teaspoon or more sea salt
- ½ teaspoon cinnamon
- 1 teaspoon cumin
- 1 tablespoon chili powder
- 1 dried chipotle chili
- 1 teaspoon sugar
- 1 14.5-ounce can diced tomatoes with green chilies
- 1 15-ounce can kidney beans
- 1 8-ounce can tomato sauce

#### WHAT YOU DO

Melt the butter in a large heavy pot. Sauté the onion and garlic in the fat until onion is translucent. Add the meat, break into chunks and sauté until the meat is browned. Add salt, spices and sugar and stir. Then add tomatoes, beans and tomato sauce. Cover and simmer about 1 hour or longer. The longer it cooks, the thicker it becomes. Garnish with shredded cheese or chopped onion if desired.

Source: *Cookus Interruptus*