

SharePoint® win

Provide feedback by rating content

Ratings let you provide feedback on content, thereby helping other people identify useful or relevant content on the site. Ratings can be used on a list, library or Web page – as long as the owner of the site has made the feature available. Ratings typically appear as a column of stars in a list, library or Web page, or on the properties page of a list item.

To rate content in a list or library:

Note: *The ratings feature must first be enabled.*

1. On the Quick Launch, click the **name of the list or library** whose content you want to rate. If the list or library is not on the Quick Launch, click **Site Actions**, click **View All Site Content** and then click the **name of the list or library**.
2. In the Rating (0-5) column, next to the item you want to rate, hold your mouse pointer over the number of stars that you want to assign to the item. The number of stars associated with the rating will change color. The greater the number of stars you select, the higher the rating.
3. **Click to assign your rating.** You will see a message that your rating has been submitted. After your rating is submitted and averaged with other ratings, it will be applied to the overall rating associated with the item.

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Life win

WHAT TO HAVE FOR DINNER

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

Nappa Cabbage Slaw with Toasted Almonds

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

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

SERVES: 4

TAKES: 20 minutes

WHAT YOU NEED

- 1/3 cup raw almonds, toasted and roughly chopped
- 1/2 napa cabbage, shredded or thinly sliced (~ 4 cups)
- 2 scallions, chopped fine
- 1/4 cup chopped cilantro
- 2 tablespoons lime juice
- 2 tablespoons rice vinegar
- 1 teaspoon tamari
- 1 tablespoon sugar
- 3 tablespoons olive oil
- 2 teaspoons toasted sesame oil
- 1/2 teaspoon sea salt

WHAT YOU DO

To toast almonds, place whole almonds in a baking pan and toast in a 300-325 degree F. oven for 10-15 minutes, until the color begins to darken and they give off a rich nutty aroma. Combine lime juice, vinegar, tamari, sugar, oils and salt in a salad bowl. Whisk to incorporate. Prepare vegetables and chop almonds. Put in bowl and toss gently until mixed with dressing. Taste for salt and adjust if necessary.

Source: Cookus Interruptus