

TechSoup

Software, technology and a warm cup of soup

<http://www.techsoup.org/>

Getting started – first you have to find the website.

Why is this a great place to know about, because it will save you money!!!!

If you are like most non-profit organizations, your budget for software is almost non-existent. Want to upgrade to the latest Microsoft Word and not spend \$400. You might qualify for a single copy at the educational discount \$140. How about you get five licenses, one for each computer in your office and one for your home computer (you know the one you wind up working on late at night or on the weekends) and I mean the full professional version with the whole suite of applications for \$20 each – a total of \$100.

That is why you are here today.

First you have to sign up yourself

http://www.techsoup.org/tools/mts_join.cfm

Fill in your name, email, create a login and password and fill in the info about your organization. Next answer a few questions on how you got here and then check the first and third boxes to receive “TechSoup by the Cup” and “the Monthly update email.” I know you don’t want any more spam, but these two emails, will save you money!!! That’s worth the extra couple emails – and TechSoup will not give out your email to spammers.

https://www.techsoup.org/stock/secure/searchorg_register.asp?keyword=

Now register your organization – to complete this step you must have your organization’s EIN number.

You just have one more step before you can order –

If you are ordering for your organization for the first time, you will need to fax or mail us a copy of your valid nonprofit, charity, or U.S. public library status documentation.

Fax to: 1-415-633-9444
Mail to: TechSoup Stock Shipping and Receiving
CompuMentor
322 Ritch Street
San Francisco, CA 94107

You can actually wait to fax your info until you are ready to order something. Shipments come in fast, so even if you wait until you place an order, it will just add a day or two to when you receive your software.

Now – you are ready to order.

What do you need?

Dreamweaver software to design your webpage like a pro?

Microsoft Office Suite to update that 1995 version you are still using?

Quickbooks – that's right a new version – so your accountant doesn't turn up her nose at you when you call and ask what you have to PRINT out for her to do your year end 990?

Or a database you have been wanting for years?

While not everything is available through TechSoup, the majority of software products needed on a daily basis are, so lets look and see what's here?

http://www.techsoup.org/stock/default.asp?cg=header_tss&sg=stock

Browse by Software maker or type of software.

See what you need, check if it is currently available, is the price right? Then place an order.

There is more here than just a catalog of software.

How to articles and tips.

http://www.techsoup.org/howto/index.cfm?cg=header_tss&sg=howto

Discussion boards.

<http://www.techsoup.org/fb/index.cfm?fuseaction=forums.showSingleForum&forum=2000&cid=117&>

Downloadable Freeware.

<http://www.techsoup.org/products/index.cfm?cg=header&sg=products>

Used and recycled hardware.

<http://www.techsoup.org/servicedirectory/index.cfm?cg=header&sg=directory>

News on issues important to non-profit organizations.

<http://www.techsoup.org/news/index.cfm?cg=header&sg=news>

I hope you find the information useful, functional and economical on your organization's budget. Just tell your board, you found a way to save \$1,000 over the next three years and all before lunch.

Now it's time for lunch and TechSoup can help there too.

<http://www.techsoup.org/community/souprecipe.cfm?cg=nav&sg=recipies>

one recipe that sounded good to me last night

Aunt Susan's Squash Soup

Portions: 10

Ingredients:

1 unpeeled garlic head
2 1/2 lbs. butternut squash, unpeeled, seeds removed, and cut into 8 pieces
1 large yellow onion, unpeeled and cut in half vertically
3-4 tablespoons olive oil
1 to 1 1/2 tablespoons thyme, dried and crumbled
1 cup whipping cream
3 1/2 cups, or more, chicken broth
minced fresh parsley as garnish

Instructions:

1. Preheat oven to 350 degrees.
2. Cut 1/3 inch off top of garlic head, exposing cloves. Do not peel.
3. Arrange garlic, squash, and onion, cut side up, in large baking dish, lined with aluminum foil. Drizzle vegetables with oil. Scatter thyme over all.
4. Cover dish tightly with foil and bake until squash is tender when pierced with a knife, about 1 1/2 hours.
5. Uncover vegetables and cool 15 minutes.
6. Scrape squash from skin into food processor work bowl. Peel outer layers and trim root end onion halves and add to bowl.
7. Separate cloves of garlic and squeeze clove from base up to release the garlic paste into bowl. Repeat with each clove.
8. Add any juices from bottom of pan. Process to a puree, scraping down sides of bowl occasionally. Add cream and process again.
9. Transfer puree to large saucepan. Whisk in 3 1/2 cups of stock, taste, and season with salt and pepper. Add more broth if soup seems too thick.
10. Cover and chill. Garnish with chopped parsley when serving.

Comments:

This soup can be made 1 day before you wish to eat it.