

How to Structure a L^AT_EX Document (and have a Brew!)

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Abstract

This article is simply a toy document to illustrate how to add document structure and format various typical features.¹

1 Introduction

This small document is designed to illustrate how easy it is to create a well structured document within LaTeX. You should quickly be able to see how the article looks very professional, despite the content being far from academic. Titles, section headings, justified text, text formatting etc., is all there, and you would be surprised when you see just how little markup was required to get this output.

It can be problematic to find simple, yet real-world documents. Therefore, I have decided to make up my own article, but it is filled with gooble-de-gook that is there only to illustrate a point.

2 Hot beverages

A good brew is an English tradition. The rather nippy climate makes it an ideal drink. Plus, a caffeine boost is always a good thing first thing in the morning. However, there is good and bad, so follow this article for advice.

¹Further examples are available on my website (<http://www.comp.leeds.ac.uk/andyr/misc/latex/>)

2.1 Selecting good quality products

Instant anything is rubbish. You know that, I know that, everybody knows it! Always try to get:

- Organic ingredients
- Fresh
- High quality
 - Arabica beans for coffee are regarded as the best
 - Tea leaves — you get what you pay for.

2.2 Making a good brew

It would be foolish to spend all that money and effort, only to undo it all by not knowing how to get the best from your ingredients.

2.2.1 Making the perfect cup of tea

The Perfect cup of tea according to the *Royal Society of Chemistry*:

1. Draw fresh, soft water and place in kettle and boil. Boil just the required quantity to avoid wasting time, water and power.
2. While waiting for the water to boil place a ceramic tea pot containing a quarter of a cup of water in a microwave oven on full power for one minute.
3. Synchronise your actions so that you have drained the water from the microwaved pot at the same time that the kettle water boils.
4. Place one rounded teaspoon of tea per cup into the pot.
5. Take the pot to the kettle as it is boiling, pour onto the leaves and stir.
6. Leave to brew for three minutes.
7. The ideal receptacle is a ceramic mug or your favourite personal mug.
8. Pour milk into the cup FIRST, followed by the tea, aiming to achieve a colour that is rich and attractive.
9. Add sugar to taste.
10. Drink at between 60-65 degrees Centigrade to avoid vulgar slurping which results from trying to drink tea at too high a temperature.

2.2.2 Making the perfect cup of coffee

As long as it has liqueur in it, I don't really care!