Now that you ' ve looked at the different elements and attributes you can use to mark up text, it is time to put them into practice.

In this example, you use a selection of markup to create a page for our cafesite that displays a recipe for the world ' s best scrambled eggs. So open up your text editor or web page authoring tool and follow these steps:

1. Add the skeleton elements for the document: < html > , < head > , < title > , and < body > :

   < html >
   < head >
   < title > Wrox Recipes - World's Best Scrambled Eggs < /title >
   < /head >
   < body >
   < /body >
   < /html >

   You have seen the skeleton several times now, so let ' s move on to add some content.

2. Add some appropriate heading elements into the body of the document; these help add structure to the page:

   < body >
   < h1 >Wrox Recipes - World's Best Scrambled Eggs < /h1 >
   < h2 > Ingredients < /h2 >
   < h2 > Instructions < /h2 >
   < /body >

3. After the < h1 > element that tells you the recipe is for scrambled eggs, there will be a bit of an explanation about the recipe (and why it is the World ' s Best). You can see that several of the elements you have met so far are used in these two paragraphs.

   < h1 > Wrox Recipes - World's Best Scrambled Eggs < /h1 >
   < p > I adapted this recipe from a book called
   < cite cite="http://www.amazon.com/exec/obidos/tg/detail/-/0864119917/" > Sydney Food < /cite > by Bill Grainger. Ever since tasting these eggs on my 1 < sup > st < /sup > visit to Bill's restaurant in Kings Cross, Sydney, I have been after the recipe. I have since transformed it into what I really believe are the < em > best < /em > scrambled eggs I have ever tasted. < /p >
   < p > This recipe is what I call a < q > very special breakfast < /q > ; just look at the ingredients to see why. It has to be tasted to be believed. < /p >
   In the first sentence, the < cite > element has been used to indicate a reference to the book this recipe is adapted from. The next sentence makes use of the < sup > element so you can write " 1 st " and use superscript text — although you might like to note that this makes the gap between the first line and the second line of text larger than the gap between the second and third lines of text (as the superscript letters poke above the line). In the final

sentence of the first paragraph there is emphasis on the word " best, " as these really are the best scrambled eggs I have ever tasted. In the second paragraph, another of the elements is at work; the < q > element is used for a quote.

4. After the first < h2 > element, you will list the ingredients in an unordered list:

    < h2 > Ingredients < /h2 >
    < p > The following ingredients make one serving: < /p >
    < ul >
    < li > 2 eggs < /li >
    < li > 1 tablespoon of butter (10g) < /li >
    < li > 1/3 cup of cream <i>(2 3/4 fl ounces) </i> < /li >
    < li > A pinch of salt < /li >
    < li > Freshly milled black pepper < /li >
    < li > 3 fresh chives (chopped) < /li >
    < /ul >

 In the line that describes how much cream you need, there is an alternative measure provided in italics.

5. Add the instructions after the second < h2 > element; these will go in a numbered list:

    < h2 > Instructions < /h2 >
    < ol >
    < li > Whisk eggs, cream, and salt in a bowl. < /li >
    < li > Melt the butter in a non-stick pan over a high heat <i>(taking care
        not to burn the butter) </i> < /li >
    < li > Pour egg mixture into pan and wait until it starts setting around
        the edge of the pan (around 20 seconds). < /li >
     < li > Using a wooden spatula, bring the mixture into the center as if it
            were an omelet, and let it cook for another 20 seconds. < /li >
    < li > Fold contents in again, leave for 20 seconds, and repeat until
        the eggs are only just done. < /li >
     < li > Grind a light sprinkling of freshly milled pepper over the eggs and blend in
some chopped fresh chives. < /li >
< /ol >
< p > You should only make a < strong > maximum < /strong > of two servings per frying pan. < /p >

You might note that the numbered list contains an italicized comment about not burning the butter, and the final paragraph contains a strong emphasis that you should cook no more than two batches of these eggs in a pan.

6. Save this example as recipes.html . When you open it in a browser you should see something like Figure 1 - 26.

Wrox Recipes - Worlds Best Scrambled Eggs - Mozilla Firefox

File   Edit   View   History   Bookmarks   Tools   Help

Wrox Recipes - World's Best Scrambled Eggs

I adapted this recipe from a book called *Sydney Food* by Bill Grainger. Ever since tasting these eggs on my 1st visit to Bill's restaurant in Kings Cross, Sydney, I have been after the recipe. I have since transformed it into what I really believe are the *best* scrambled eggs I have ever tasted.

This recipe is what I call a "very special breakfast"; just look at the ingredients to see why. It has to be tasted to be believed.

Ingredients

The following ingredients make one serving:

- 2 eggs
- 1 tablespoon of butter (10g)
- 1/3 cup of cream *(2 3/4 fl ounces)*
- A pinch of salt
- Freshly milled black pepper
- 3 fresh chives (chopped)

Instructions

1. Whisk eggs, cream, and salt in a bowl.
2. Melt the butter in a non-stick pan over a high heat *(taking care not to burn the butter)*.
3. Pour egg mixture into pan and wait until it starts setting around the edge of the pan (around 20 seconds).
4. Using a wooden spatula, bring the mixture into the center as if it were an omelet, and let it cook for another 20 seconds.
5. Fold contents in again, leave for 20 seconds, and repeat until the eggs are only just done.
6. Grind a light sprinkling of freshly milled pepper over the eggs and blend in some chopped fresh chives.

You should only make a **maximum** of two servings per frying pan.