Lab 2: Cornbread Recipe

In this lab you will format the included text file into a web page for "Grandma Dorothy's Florida Cornbread Recipe". You will partition the elements in the **<body>...</body>** area into three logical areas using the **<header>...</header>**, **<article>**, and **<footer>**...</footer> tags.

- 1. Save CornBread.txt as an HTML file and add your initials between the word Bread and the period.
- 2. Enclose the text from the file in the **<body>**...**</body>** area of an HTML 5 document, complete with the codes to specify the language as English and the character set as 8 bit Unicode.
- 3. You will also put the text "Grandma Dorothy's Cornbread" in the title bar.
- 4. Put a comment containing your name and the date in the head section. Files containing the incorrect name will be assumed to have been copied and both persons will receive a zero.
- 5. First thing in the beginning of the body section, mark off a header region using the <header>...</header> pair of tags. Inside the header section, put the text "Grandma Dorothy's Florida Cornbread Recipe" as a heading one <h1>...</h1> element.
- 6. At the bottom of the body section, put the text (c) 2015 Dorothy G., used with permission." Inside a citation, inside of a paragraph, inside of a footer region using the <cite>...</cite>, ... and <footer>...</footer> pairs of tags.
- 7. Replace the "(c)" text in the footer region with the character entity code ©
- 8. Define an article <article>...</article>around all remaining text between the header and footer regions.
- 9. Replace all occurrences of the text 1/2 with the character entity code ½ or ½
- 10. Replace the word degrees in the first direction with the character entity code °
- 11. Create a <figure>...</figure> element just under the <h1>...</h1> element. Inside the <figure>...</figure>, put an tag that contains the source file "cornbread.jpg", with the ALT property set "cornbread in pan". Also inside the figure, insert a <figcaption>...</figcaption> tag which contains the text "Serve in the Hot Pan".
- 12. Put the text "Ingredients:" and "Directions:" in heading two <h2> ...</h2> elements.
- 13. Convert the list of ingredients into an unordered list ..., enclosing each individual item in a list item
- 14. Convert the list of directions to an ordered list ..., enclosing each step in a list item
- 15. Insert a style rule to make the **body** element have left and right margins of **2rem**, and a background color of **lightyellow**.
- 16. Insert a style rule to make the **header** element have a **bottom border** of **solid cornflowerblue 2px** and a **text align** property of **center**.
- 17. Insert a style rule to have the **footer** element have a clear attribute of both, a **top border** of **solid cornflowerblue 2px** and a **text align** property of **center**, and a **font size** of **smaller**.
- 18. Insert a style rule to make **paragraphs** inside **footers** have a **margin-top** equal to **0.5rem**.
- 19. Insert a style rule to make h1 & h2 elements CornflowerBlue colored.
- 20. Insert a style rule to make figure elements float to the right.
- 21. Insert a style rule to make images have a border of solid black 2px., a height of 200px, and a width of 300px;
- 22. Insert a style rule to make <figcaption> elements have text align of center and a font size of smaller;
- 23. **EXTRA CREDIT:** Use Google Fonts to add a thematically appropriate font to the $\langle h1 \rangle$ and $\langle h2 \rangle$ elements.
- 24. Please zip your html file and the image file together and turn it in in the correct dropbox online.







Grandma Dorothy's Florida Cornbread Recipe

Ingredients:

- · 1 1/2 cups plain yellow cornmeal
- 1 1/2 cups self-rising flour
- · 1 teaspoon baking powder
- ½ teaspoon baking soda
- · Pinch of salt
- · 2 large eggs, beaten
- 1 ½ cups buttermilk
- · 6 tablespoons bacon dripping or melted butter, divided



Serve in the Hot Pan

Directions:

- 1. Preheat the oven to 375° Fahrenheit.
- 2. Combine the dry ingredients in a large mixing bowl and blend well.
- 3. Add the eggs, buttermilk, and 3 tablespoons of bacon drippings and stir till smooth.
- 4. Heat the remaining 3 tablespoons of bacon drippings in a 9 inch cast iron skillet over a medium heat for one minute till hot but not smoking. Shake the pan to uniformly coat the bottom.
- 5. Pour the cornbread batter into the hot skillet.
- 6. Bake for 20 minutes, till brown on top and crispy brown on the bottom.

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