CSC372: Web Development
Assignment 2: Recipe   **Due: Thursday, January 30, 2025**

This assignment tests your understanding of basic HTML and CSS. You will create several files related to a recipe web site for a fictional pie company named Granny's Pies.

index.html	the first of two web pages (with an optional CSS style sheet file); *appearance is up to you*
pie.html	the second of two web pages; *must match a particular specified appearance*
recipe.css	the style sheet for pie.html

For full credit, your files must be deployed to your public GitHub Pages repository and must match the guidelines in this document.

Index Page:
The first part of your task is to create a front page for this homework, index.html. Your front page must contain a link to pie.html. The file must also be at least 20 lines long and must contain at least 4 different HTML elements in its body. It also may not significantly borrow content from your pie.html. Otherwise, this front page can have any appearance you like. If you like, you may use an optional CSS file with this page named index.css and submit it with your other files. Be creative, have fun!

Pie Recipe Page:
The second part is to recreate a specific web page of a recipe for lemon meringue pie, pie.html. Unlike index.html, this page must exactly match the appearance specified in this document.
You must match in appearance the pie web page shown on the **next page** of this document. The width of the screenshot below is based on a browser window width of 1024px; if your screen is a different size, the width of your page may not exactly match. Any line breaks shown are done automatically by the browser, except ones that are clearly much narrower than the page width, such as the line "One 9-inch pie":

Provided Output Text:
You **don't need to type in all the text** of the pie web page, only the HTML tags. There is a **provided text file** (named pie.txt) in a file attached to this assignment that you can copy and paste into your text editor to get started.

Appearance and Behavior Details:
The pie web page's title text should be **Grandma's Lemon Meringue Pie**.
All **headings** on the page should use a foreground color of #A4A400 (red=164, green=164, blue=0) and a background color of #F0F0F0 (red=240, green=240, blue=240). The font families for headings are:
Lucida Sans Unicode, Helvetica, Arial, or any sans-serif font available on the system (in that order). The page's main heading is aligned to the center of the page body and uses a 22pt bold font. Other headings on the page are left-aligned and appear in an 18pt normal font. All headings should be underlined.
The overall page's **body** should have a white background. Text in the body should have a foreground color of #404040 (red=64, green=64, blue=64) and use an 11pt font. The **font** families for page text are Georgia, Garamond, or any serif font available on the system. Any links on the page should use the color #A4A400 (red=164, green=164, blue=0), matching the color of the page headings.
At the end of the Directions, the **deleted word** "cake" with a strike-out line through it is replaced by the word "pie".
After the Links section there is a short **copyright notice** that appears as a section of **pre-formatted text** in a monospace font. The text is spaced such that the last letter lines up on horizontally for each of the three lines.
The names of the four major steps of the **recipe directions** (such as "Preheat Oven") are strongly emphasized. The **quotations** from the users appear in an italic font as indented blocks with background color #FFFFA8 (red=255, green=255, blue=168). Some words in the last quote are bolded for emphasis.
The picture of the pie is pie.jpg *(remember absolute vs relative links)*

Grandma's Lemon Meringue Pie

One 9-inch pie
30 Min - Prep time
10 Min - Cook time
40 Min - Total
8 Servings

INGREDIENTS

- 1 cup white sugar
- 2 tbsp all-purpose flour
- 3 tbsp cornstarch
- 1/4 tsp salt
- 1 1/2 cups water
- 2 lemons, juiced and zested
- 2 tbsp butter
- 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked
- 4 egg whites
- 6 tbsp white sugar

DIRECTIONS

1. **Preheat Oven:** Preheat oven to 350 degrees F (175 degrees C).
2. **Make Lemon Filling:** In a medium saucepan ...
   - Whisk together 1 cup sugar, flour, cornstarch, and salt.
   - Stir in water, lemon juice and lemon zest.
   - Cook over medium-high heat, stirring frequently, until mixture comes to a boil.
   - Stir in butter.
   - Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture.
   - Whisk egg yolk mixture back into remaining sugar mixture.
   - Bring to a boil and continue to cook while stirring constantly until thick.
   - Remove from heat.
   - Pour filling into baked pastry shell.
3. **Make Meringue:** In a large glass or metal bowl ...
   - Whip egg whites until foamy.
   - Add sugar gradually, and continue to whip until stiff peaks form.
   - Spread meringue over pie, sealing the edges at the crust.
4. **Bake:** Bake in preheated oven for 10 minutes, or until meringue is golden brown.

This is our favorite recipe here at Granny's Pies. It has been enjoyed by pie fans for many years. It's Granny's favorite! We hope you'll find that this recipe is delicious and also easy to follow; it's a piece of ~~cake~~ pie!

USER COMMENTS

This is a very fun recipe to follow, because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk.

- Emilie S.

Q: What do you call an ape who loves pie?
A: A meringue-utan.

- Vickie K.

*This site can really **engage** my interest. Follow the recipe above and **make it so**! This pie is **number one**.*

- Jean-Luc Piecard

LINKS

Search for other lemon meringue pie recipes
Home

Appearance and Behavior Details (continued):

At the page bottom the "Home" link should go to the index.html page. The "Search for other lemon meringue pie recipes" text should link to the Google Search:

http://www.google.com/search?q=lemon+meringue+pie+recipe&start=10

All other decisions about styling on the page are left to the web browser. The screenshot in this document was taken on Edge, which may differ from the appearance on your system.

Extra Features:

In addition to the previous required features, you must also complete at least **two** additional requirement in your pie page. These are features that may have not been covered in class; you will have to explore your resources such as online references to learn how to complete these features. If you want to complete all of the extra features below, that is fine, but only two are required.

1. **Background:** Set the overall page to use a background image of: silverware.jpg

The image should repeat in both directions across the page and should not move when the page is scrolled.

2. **Favicon:** Set the page to have a "favorites icon" ("favicon"). Use: pie-icon.gif.
3. **Pie bullet:** Set all bulleted lists of items on the page to use an image for their bullet icon rather than the normal black circle. Use the following image: pie-icon.gif
4. **Tight heading background:** Make it so that the gray background behind the headings on the page is only behind thetext itself, not stretched across the entire width of the page. *(Looks nice with extra feature #1.)*
5. **Tooltips**: In the Ingredients list, the underlined words "tbsp" and "tsp" are **abbreviations** for "tablespoons" and "teaspoon" respectively. When the user hovers the mouse over these abbreviations, the full word should appear as a tooltip.

Near the top of your HTML file, **put a comment** saying which extra features you have completed.

Some of the CSS properties necessary will not have been explicitly covered in class, so you must learn them yourself. Try using Google. There are also some good HTML and CSS references such as the following sites:

- http://www.w3schools.com/tags/
- http://www.w3schools.com/cssref/

Implementation and Grading:

For full credit, your pie.html page must validate and adhere to our coding standards. Choose appropriate HTML tags to match the structure of the content on the page. Do not express style information in HTML with inline styles or presentational HTML tags such as b or font.

Express all stylistic information on the page using **CSS** defined in recipe.css.

Do not overuse such attributes as id or class in your HTML unnecessarily. If there is already a suitable tag for representing a given piece of content, favor the use of that tag.

Format your HTML and CSS nicely so that it is as readable as possible. You must properly use whitespace and indent your HTML and CSS code. To keep line lengths manageable, do not place more than one block element on the same line or begin any block element past the 100th character on a line.

Most of the points for this assignment will be for the pie.html and its recipe.css files. The index.html will also be graded, but it will be worth fewer points. The main stylistic constraint on your index.html file is that it should pass the W3C HTML5 and CSS validators. Beyond that it can contain any appropriate content you like, even content that uses material we have not yet learned in lecture. Please do not link to external resources (other than image files or index.css or recipe.css) from your index.html page.

Submit on Canvas: the URL of your deployed page.