

Exercise # 3

The objective of this exercise is to help you practice copying a text document and transforming it into a live webpage.



Instructions

Create a single page web page using the HTML tags you learned in class. Use the sample page below to create an exact copy of the page you see below. If you see html comments inside the sample page, those are there to provide additional context and should NOT be included as text on your webpage.

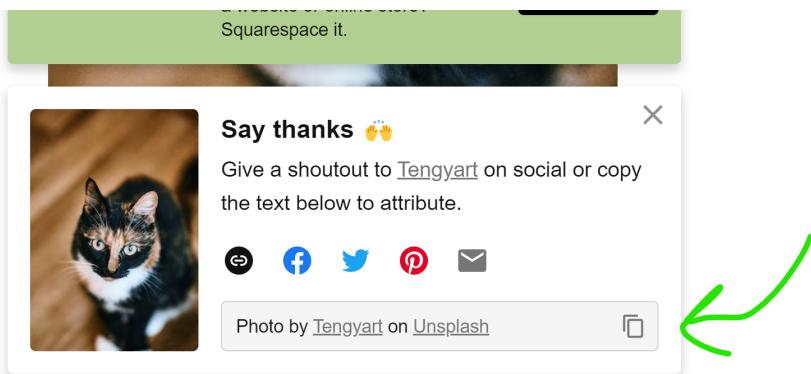
Failure to follow any single requirement item will result in partial credit.

Core Requirements:

1. Use sublime text to markup your page, use the **W3C validator** to check your work.
 2. Save your page as excercise_2_YOURFIRSTANDLASTNAME.html and upload it to your existing github repo. Submit the link to your webpage NOT the url to the repo.
-

Project Requirements:

1. You must add at least 2 comments anywhere in your code, keep your comments short
2. Include the tables as shown below
3. Include the iframe (map) ensure the iframe has the attributes: width, height, frameborder
 - a. Width should be atleast: 312px
4. Include the images as shown below
 - a. Use: <https://unsplash.com/> to find images
 - i. You must download the correct size image
 - ii. Image must have, src, alt, title, figure, figcaption tags.
5. Image dimension should be 312 x 463 Pixel
 - a. Image must include alt and title attribute
 - b. Image must include a caption from unsplash



Sample page to copy below

Scrambled Eggs Recipe

Eggs are one of my favorite foods. Here is a recipe for deliciously rich scrambled eggs.



Photo by [amirali mirhashemian](#) on [Unsplash](#)

Ingredients

- 2 eggs
- 1 tbs butter
- 2 tbs cream

Method

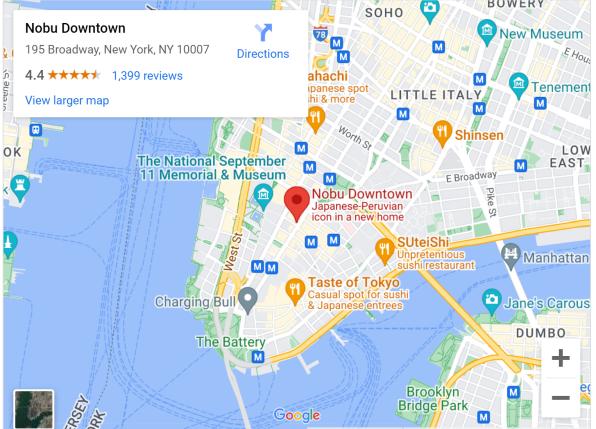
1. Melt butter in a frying pan over a medium heat
2. Gently mix the eggs and cream in a bowl
3. Once butter has melted add cream and eggs
4. Using a spatula fold the eggs from the edge of the pan to the center every 20 seconds (as if you are making an omelet)
5. When the eggs are still moist remove from the heat (it will continue to cook on the plate until served)

Read more about eggs

Mankind has used eggs for at least five thousand years. It is known for sure that ostrich eggs were fried by fire in ancient Egypt. The Romans used fried eggs as a dessert with honey. **The ancestors of the populace of modern Iran mixed the yolk with milk and spices, and the French, in the middle of the seventeenth century, came to call it an omelet.** It was the French who perfected this dish by adding mushrooms, fresh vegetables, and grated cheese.

Contact me for more Recipes

Please [contact us](#) if you would like more information. <!-- Link contact us to: www.yahoo.com - -->

	<p>Address A location in the United States St. Paul, Minnesota, MN</p>
---	---

See the making of scrambled eggs live

	New York	Los Angeles	Kentucky
January	<i>Friday</i>	<i>Sunday</i>	<i>Tuesday</i>

February	<i>Saturday</i>		<i>Wednesday</i>
	<i>Tuesday</i>	<i>Wednesday</i>	<i>Saturday</i>
