# Act 1

<html>

<head>

<center><h1><i><u>The Darling And Playful Monkey</u></i></h1></center>

</head>

<body>

<b>Whose monkey is that? I think I know.

Its owner is quite happy though.

Full of joy like a vivid rainbow,

I watch him laugh. I cry hello.</b><BR>

<BR>

He gives his monkey a shake,

And laughs until her belly aches.

The only other sound's the break,

Of distant waves and birds awake.<BR>

<BR>

<b>The monkey is darling, playful and deep,

But he has promises to keep,

After cake and lots of sleep.

Sweet dreams come to him cheap.</b><BR>

<BR>

He rises from his gentle bed,

With thoughts of kittens in his head,

He eats his jam with lots of bread.

Ready for the day ahead.<BR>

<h2><center>Thank You!!!</center></h2>

</body>

</html>

# Act 2

<html>

<center>

<style>

body

{background-image: url('Black Hole.jpg');

background-repeat: no-repeat;

background-attachment: fixed;

background-size: 100% 100%; }

</style>

<head></head>

<body>

<style>

.container { width:100vw; height:100vh; display:flex; flex:1; }

.content { min-width: 200px; min-height: 200px; margin: auto; }

</style>

<div class="container">

<div class="content">

<ul style="display: inline-block ; color:#FFFFFF ; font-family:Times New Roman">

<p style = "position:relative; left:0px; top:2px"> <h1>My Wishlist For This Year</h1> </p>

<ol type = "1"><h2>

<p style="display: inline-block ; color:#70DB93";><u><i> Created by: Gabriel G. Sumabat <i></u></p>

<li>Brand Phone Case</li>

<li>To Go to Singapore</li>

<li>Brand New Phone</li>

<li>Brand New PC</li>

<li>To Go to Boracay</li>

<li>Brand New Burrp Tees Shirts

<ol type="I" start="1">

<li>Rice In Power</li>

<li>Ride or Die</li>

<li>Wild Ride</li>

<li>El Tigre</li>

<li>Ride Safe</li>

</li>

</ol>

</h2></ul></ol></body>

<h1></h1>

</center>

</html>

# Act 3

<!DOCTYPE HTML>

<html>

<head>

<title>Add Images</title>

<meta charset="utf-8">

</head>

<body>

<h1>The perfect trip</h1>

<img style="border:10px solid black;"

src="Wall of China.jpg" alt="Great Wall of China";

style="width:384px;height:384px;">

<p>The Great Wall of China</p>

<img style="border:10px solid black;"

src="Great Pyramid of Giza.jpg" alt="Great Pyramids of Giza";

style="width:256px;height:256px;">

<p>The Great Pyramids of Giza</p>

<img style="border:10px solid black;"

src="The Colosseum.jpg" alt="The Colosseum";

style="width:128px;height:128px;">

<p>The Colosseum</p>

<img style="border:10px solid black;"

src="Petra.jpg" alt="The Petra";

style="width:512px;height:512px;">

<p>Petra</p>

<img style="border:10px solid black;"

src="Leaning Tower of Pisa.jpg" alt="Tower of Pisa";

style="width:640px;height:640px;">

<p>Leaning Tower of Pisa</p>

</body>

</html>

# Act 6

<!DOCTYPE HTML>

<html lang="en">

<head>

<meta charset=utf-8>

<title>HTML CSS Form exercises</title>

</head>

<body>

<div class="container">

<h1>Travel reservation form</h1>

<h3>\* denotes mandotory</h3>

<form id="registration\_form" method="POST">

<label>Full name\*:</label><br>

<input type="text" name="full\_name" placeholder="FirstName LastName" autofocus="autofocus" value=""><br>

<label>Email address\*:</label><br>

<input type="text" name="email\_addr" value=""><br>

<label>Select Tour Package\* :</label><br>

<select name="package">

<option value=" " >Goa</options>

<option value=" " >Kashmir</options>

<option value=" " >Rajasthan</options>

</select><br>

<label>Arrival date\*:</label><br>

<input type="text" name="arv\_dt" placeholder="m/d/y"value=""><br>

<label>Number of persons\*:</label><br>

<input type="text" name="persons" value=""s><br>

<label>What would you want to avail?\*</label> <br>

Boarding<input type="checkbox" name="facilities[]" value="boarding" ><br>

Fooding<input type="checkbox" name="facilities[]" value="fooding"><br>

Sight seeing<input type="checkbox" name="facilities[]"value="sightseeing" ><br>

<label>Discount Coupon code:</label><br>

<input type="text" name="dis\_code" value=""><br>

<label>Terms and conditions\*</label><br>

<input type="radio" name="tnc" value="agree" checked>I agree

<input type="radio" name="tnc" value="disagree" >I disagree<br>

<button type="submit" class="btn btn-large btn-primary" name="submit">Complete reservation</button>

</form>

</div>

</body>

</html>

# PRACTICE

<!DOCTYPE html>

<html lang="en" dir="ltr">

<head>

<meta charset="utf-8">

<title>HTML TAGS FORMATTING</title>

</head>

<body>

<h1 style="font-size:3vw" align="center">HUMUS</h1>

<h2 id="startA">A</a></h2>

<hr>

<pre>

Quick hummus recipe

This recipe makes quick, tasty hummus, with no messing.

It has been adapted from a number of different recipes that I have read over the years.

Hummus is a delicious thick paste used heavily in Greek and Middle Eastern dishes.

It is very tasty with salad, grilled meats and pitta breads.

</pre>

<blockquote cite="https://www.webmd.com/diet/hummus-recipe-and-benefits">

<p><em>Hummus</em> that creamy dip that hails from the Middle East, has a reputation as a clean, healthy food.

It deserves it.

All the main ingredients are super foods in their own right.

It's got chickpeas, sesame paste (tahini), garlic, and <strong>olive oil in most traditional versions. </strong>

<p>Matthew Carter says, <q>Hummus never change.</q></p>

</blockquote>

<hr />

<a href="https://www.youtube.com/watch?v=EtU2f0qrGrY&t=29s"><img border="5" alt="Hummus" src="https://encrypted-tbn0.gstatic.com/images?q=tbn:ANd9GcRtx4xsTI349U57ZQyDY5WaXUIm1T5Sbhi\_YA&usqp=CAU" width="100" height="100"</a>

<a href="https://www.webmd.com/diet/hummus-recipe-and-benefits" target="\_blank"><br />Hummus Recipe</a>

<br /><a href="mailto:gabriel.sumabat183@adamson.edu.ph">Send email to the Author</a>

<br /><a href="C:\Users\202216183a\Don't Delete\AA\Ants.pdf">About Ants</a>

<br /><a href="C:\Users\202216183a\Don't Delete\BB\Blackhole.jpg">Black Hole Picture</a>

<br /><a href="C:\Users\202216183a\Don't Delete\CC\Cats.pdf">How to make a Cool Cat</a>

<br /><a href="C:\Users\202216183a\Don't Delete\DD\Simp.gif">Simpson</a>

<br /><a href="C:\Users\202216183a\Don't Delete\6.html">Activity 6</a>

<br /><a href="C:\Users\202216183a\Don't Delete\2.html">Activity 2</a>

<br /><a href="C:\Users\202216183a\Don't Delete\Code Listing Web.docx">Download this file</a>

<br /><a href="C:\Users\202216183a\Don't Delete\AA\aa\Red SUS.png">Among Us</a>

<br /><a href="C:\Users\202216183a\Don't Delete\DD\dd\UMH.pdf">Understanding Mental Health</a>

<br /><a href="C:\Users\202216183a\Don't Delete\CC\cc\Brown B.jpg">Brown Bear Picture</a>

<br /><a href="#startA">A</a>

<svg xmlns="http://www.w3.org/2000/svg" viewBox="0 0 300 180"><rect width="300" height="180" fill="purple" rx="20" ry="20"/><text x="40" y="114" fill="yellow" font-family="'Verdana-Bold'"font-size="72">hello!</text></svg>

<ul><mark>Ingredients:</mark>

<li>1 can <sub>(400g)</sub> of chick peas (garbanzo beans) </li>

<li>1 can <sup>(400g)</sup> of chick peas (garbanzo beans) </li>

<li>Half a red pepper </li>

<li>A pinch of cayenne pepper </li>

<li>1 clove of garlic A dash of olive oil </li>

</ul>

<p>

<ol><mark>Instructions:</mark>

<li>Remove the skin from the garlic, and chop coarsel</li>

<li>Add all the ingredients into a food processor</li>

<li>Process all the ingredients into a paste If you want a coarse "chunky" hummus, process it for a short time</li>

<li>Remove the skin from the garlic, and chop coarsel</li>

<li>For a different flavor, you could try blending in a small measure of lemon and coriander, chili pepper, lime and chipotle, harissa and mint, or spinach and feta cheese. </li>

<li>Experiment and see what works for you. Storage Refrigerate the finished hummus in a sealed container. </li>

<li>You should be able to use it for about a week after you've made it.</li>

<li>You should be able to use it for about a week after you've made it. If it starts to become fizzy, you should definitely discard it.</li>

<li>If you want a smooth hummus, process it for a longer time</li>

</ol>

<dl>

<dt>Humus</dt>

<dd>

is the dark organic matter in soil that is formed by the decomposition of plant and animal matter.

It is a kind of soil organic matter. It is rich in nutrients and retains moisture in the soil.

<br />Humus is the Latin word for "earth" <img src="https://encrypted-tbn0.gstatic.com/images?q=tbn:ANd9GcR1YFvO1hb8CPV5Bj6b5QrUKIuhFyUKEiJNhQ&usqp=CAU" alt="earth" width="100" height="100" />or "ground".

<br />Hummus is suitable for freezing; you should thaw it and use it within a couple of months

</dd>

</dl>

</p>

<time datetime="2023-03-03">03-March-2023</time>

</html>

# 

# Carmona

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<br /><a href="mailto:ferdinand.carmona@adamson.edu.ph">Send email to the Author</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\nike-growth-story.pdf">Nike</a>

<br/> <a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\download.jpg">Cars</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\new 1.html">Love</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\giphy.gif">Spongebob</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\DOCTYPE html.docx">DOWNNLOAD THIS FILE</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\697b023b-64a5-49a0-8059-27b963453fb1.gif">Simpson</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\Adidas-v2.pdf">Adidas</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\download (2).jpg">Any</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\new 2.html">HTML</a>

<br/><a href="C:\Users\202212240\Desktop\Web design Carmona\web 13\photo-1587831990711-23ca6441447b.jpg">Computer</a>

<br/><a href="#startA">A</a>

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