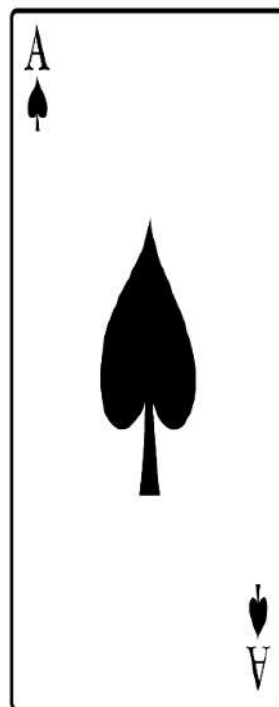
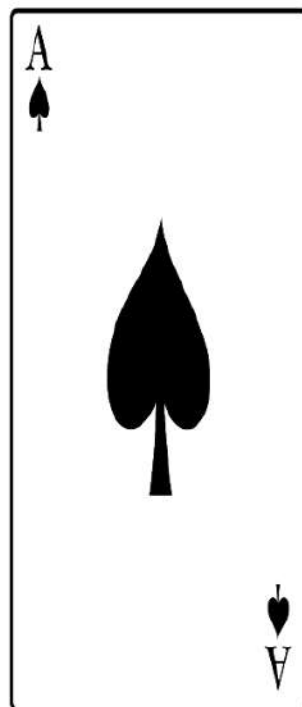


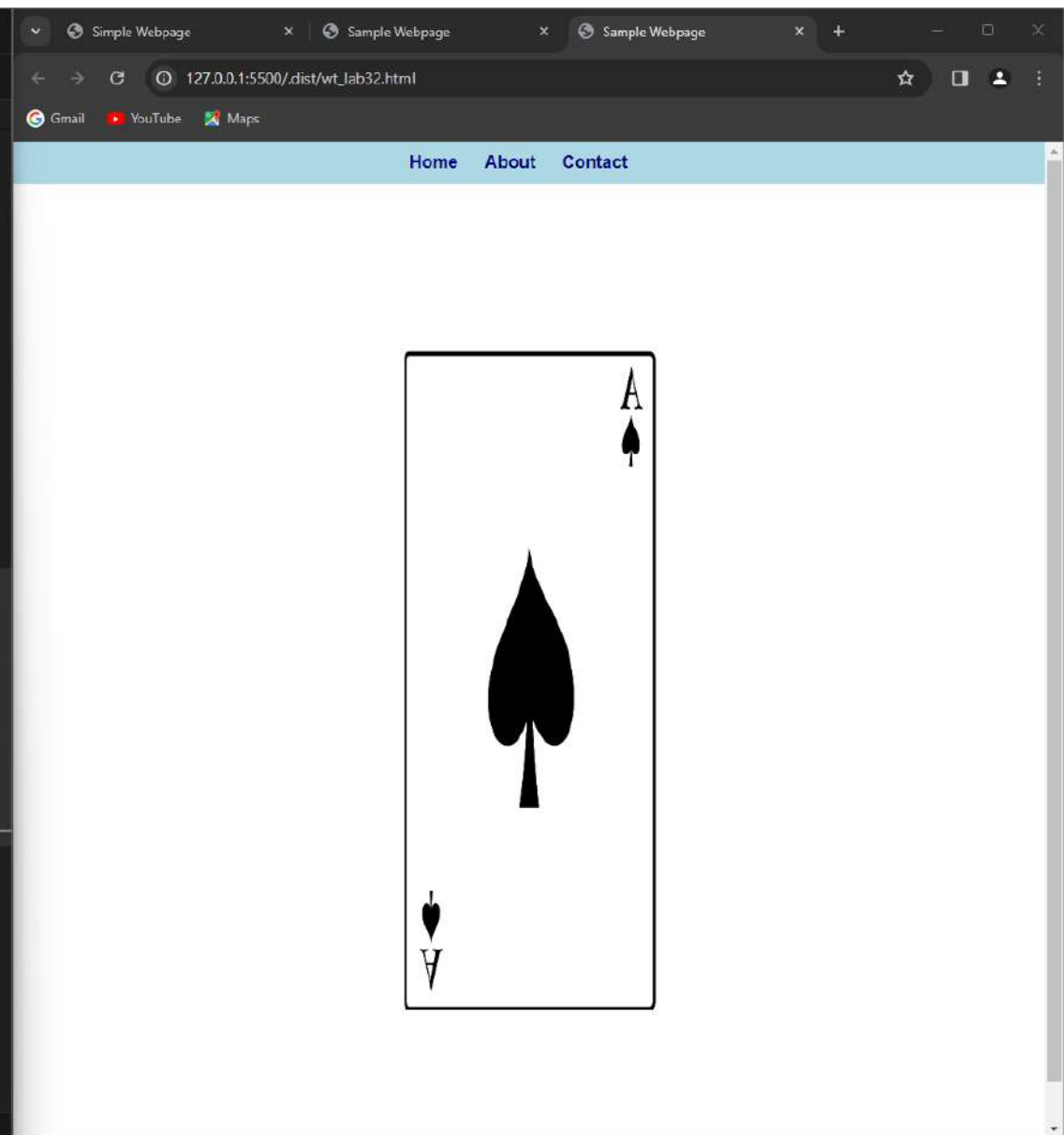
[Home](#) [About](#) [Contact](#)



[Home](#) [About](#) [Contact](#)

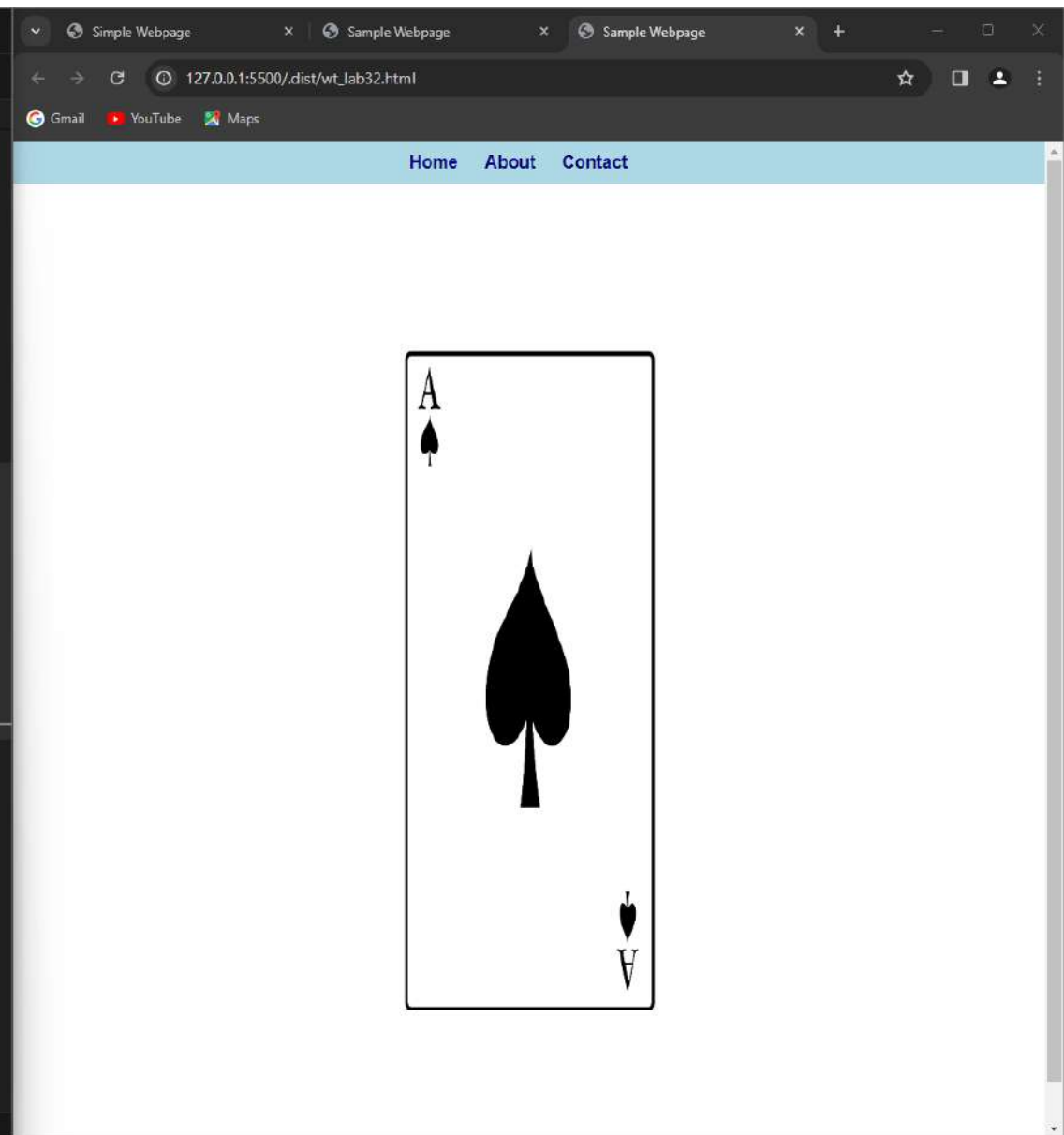


```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab32.html > ...
63     }
64     img {
65         height: 600px;
66         width: 300px;
67     }
68
69     @keyframes spin {
70         0% {
71             transform: rotateY(0);
72         }
73
74         100% {
75             transform: rotateY(360deg);
76         }
77     }
78 </style>
79 </head>
80
81 <body>
82     <nav>
83         <ul>
84             <li><a href="#">Home</a></li>
85             <li><a href="#">About</a></li>
86             <li><a href="#">Contact</a></li>
87         </ul>
88     </nav>
89
90     <div class="card-holder">
91         <div class="card">
92             
93         </div>
94     </div>
95
96 </body>
97 </html>
98
99
100 </html>
```

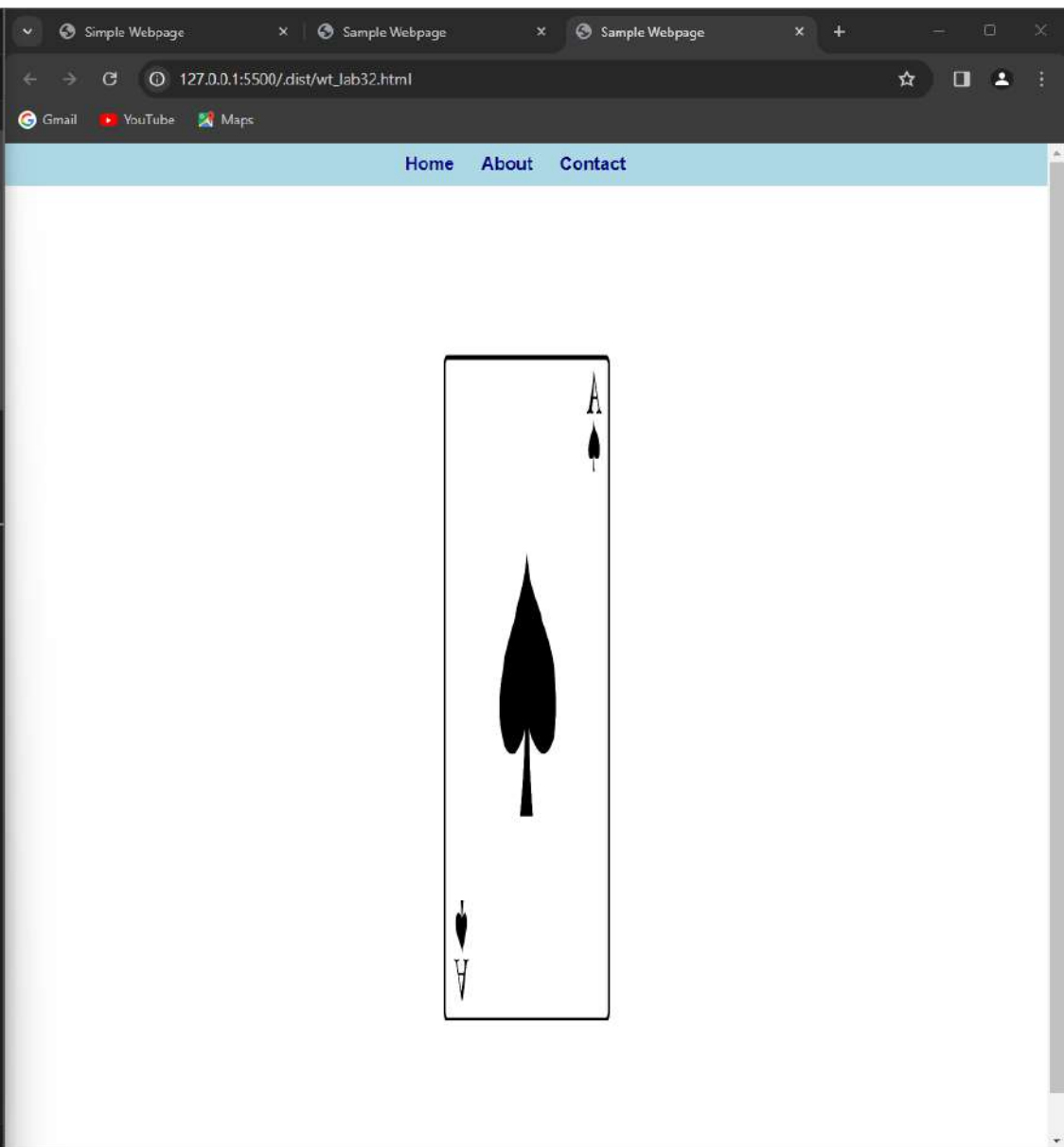


```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab32.html > html > body > nav > ul > li > a
48 .card-holder {
49     display: flex;
50     justify-content: center;
51     align-items: center;
52     min-height: 100vh;
53 }
54
55 .card {
56     background: white;
57     padding: 20px;
58     width: 80%;
59     max-width: 500px;
60     text-align: center;
61     font-family: Arial;
62     animation: spin 10s infinite linear;
63 }
64 img {
65     height: 600px;
66     width: 300px;
67 }
68
69 @keyframes spin {
70     0% {
71         transform: rotateY(0);
72     }
73
74     100% {
75         transform: rotateY(360deg);
76     }
77 }
78 </style>
79 </head>
80
81 <body>
82     <nav>
83         <ul>
84             <li><a href="#">Home</a></li>
85             <li><a href="#">About</a></li>
86             <li><a href="#">Contact</a></li>

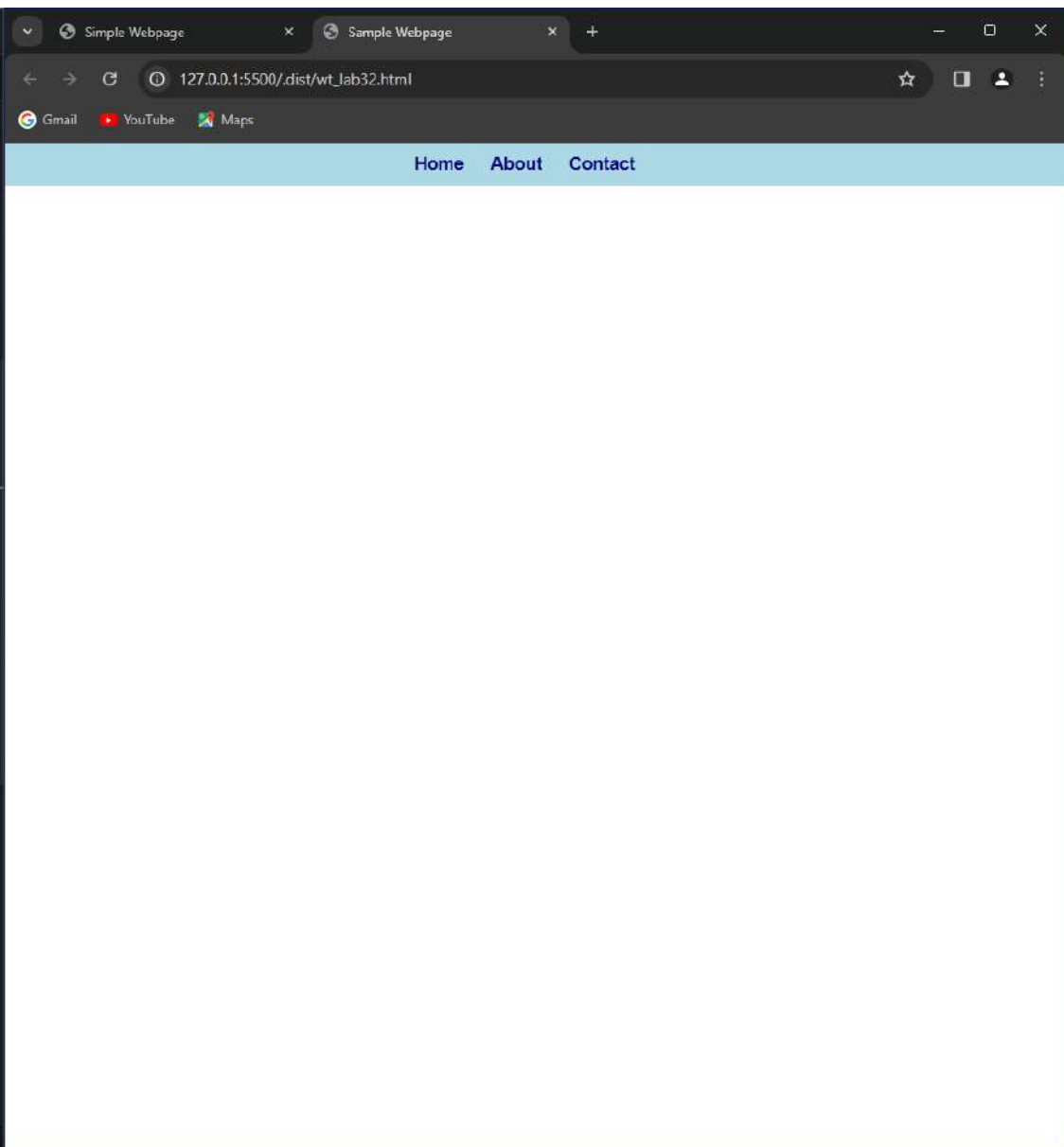
```



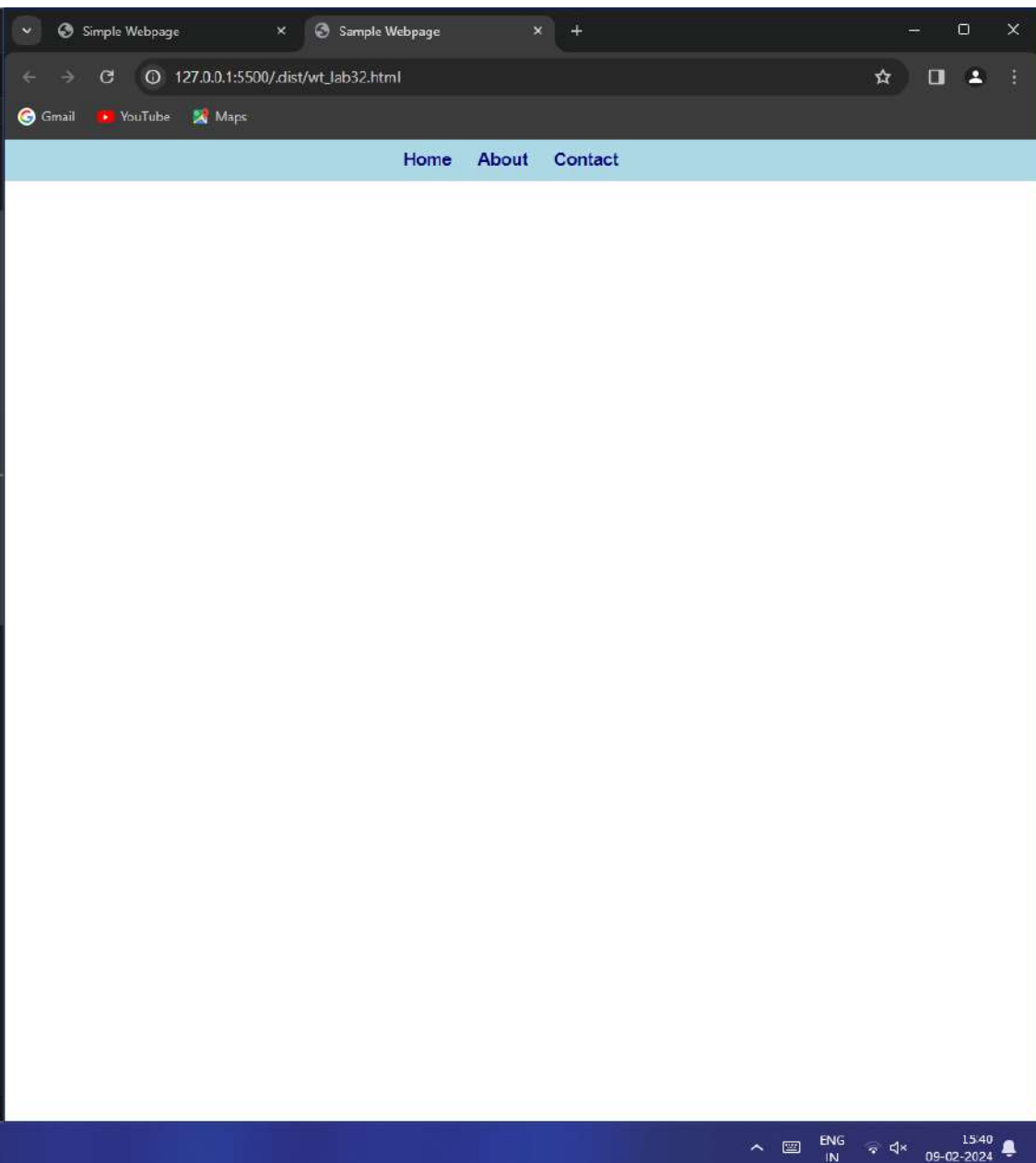
```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab32.html > html > head > style > .card
1 <!DOCTYPE html>
2 <html lang="en">
3
4 <head>
5 <meta charset="UTF-8">
6 <meta name="viewport" content="width=device-width, initial-scale=1.0">
7 <title>Sample Webpage</title>
8 <style>
9   body {
10     margin: 0;
11     padding: 0;
12     font-family: Arial, sans-serif;
13   }
14
15   nav {
16     background-color: lightblue;
17     padding: 10px 0;
18   }
19
20   nav ul {
21     list-style-type: none;
22     margin: 0;
23     padding: 0;
24     text-align: center;
25   }
26
27   nav ul li {
28     display: inline;
29     margin-right: 20px;
30   }
31
32   nav ul li a {
33     text-decoration: none;
34     color: navy;
35     font-weight: bold;
36   }
37
38   nav ul li a:hover {
39     color: darkblue;
```



```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
dist > wt_lab32.html > html > head > style > nav ul li a
22 padding: 0;
23 text-align: center;
24 }
25
26 nav ul li {
27 display: inline;
28 margin-right: 20px;
29 }
30
31 nav ul li a {
32 text-decoration: none;
33 color: navy;
34 font-weight: bold;
35 }
36
37 nav ul li a:hover {
38 color: darkblue;
39 }
40 </style>
41 </head>
42
43 <body>
44 <nav>
45 <ul>
46 <li><a href="#">Home</a></li>
47 <li><a href="#">About</a></li>
48 <li><a href="#">Contact</a></li>
49 </ul>
50 </nav>
51 <!-- Your content goes here -->
52 </body>
53 </html>
```



```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab32.html > html > head > style > nav ul li a
9 margin: 0;
10 padding: 0;
11 font-family: Arial, sans-serif;
12 }
13
14 nav {
15 background-color: lightblue;
16 padding: 10px 0;
17 }
18
19 nav ul {
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22 padding: 0;
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25
26 nav ul li {
27 display: inline;
28 margin-right: 20px;
29 }
30
31 nav ul li a {
32 text-decoration: none;
33 color: navy;
34 font-weight: bold;
35 }
36
37 nav ul li a:hover {
38 color: darkblue;
39 }
40 </style>
41 </head>
42
43 <body>
44 <nav>
45 <ul>
46 <li><a href="#">Home</a></li>
47 <li><a href="#">About</a></li>
```




```
.dist > wt_lab31.html > html > head > style > li
156 6. Top with another slice of bread, butter side up.<br>
157 7. Cook until golden brown on both sides and cheese is melted, about 3-4 minutes per side.<br>
158 8. Serve hot and enjoy your delicious grilled cheese sandwiches with bacon and tomato!</p>
159 </p>
160
161
162 <div class="container">
163   <div class="column left-column">
164     <h2>5 Best Selling Books on Amazon Kindle Store</h2>
165     <ul>
166       <li>House of Flame and Shadow</li>
167       <li>The Exception to the Rule</li>
168       <li>The Bad Weather Friend</li>
169       <li>Last Night</li>
170       <li>A Place Called Freedom</li>
171     </ul>
172   </div>
173   <div class="column right-column">
174     <h2>5 Famous Athletes</h2>
175     <ul>
176       <li>Rohit Sharma</li>
177       <li>Yashvi Jaiswal</li>
178       <li>Shubman Gill</li>
179       <li>Virat Kohli</li>
180       <li>Pujara</li>
181     </ul>
182   </div>
183 </div>
184
185 </body>
186
187 </html>
188
```

Papua New Guinea

Port Moresby

English

Latvia

Riga

Latvian

France

Paris

French

Grilled Cheese Sandwiches with Bacon and Tomato

Ingredients:

Bacon

Cheddar cheese

Tomato slices

Butter

Mayonnaise

Bread slices

Instructions:

- Heat a skillet over medium heat.
- Cook bacon until crispy, then remove from skillet and drain on paper towels.
- Spread butter on one side of each bread slice.
- Place one slice of bread, butter side down, in the skillet.
- Layer cheese, bacon, and tomato slices on the bread.
- Top with another slice of bread, butter side up.
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5 Best Selling Books on Amazon Kindle Store

House of Flame and Shadow

The Exception to the Rule

The Bad Weather Friend

Last Night

A Place Called Freedom

5 Famous Athletes

Rohit Sharma

Yashvi Jaiswal

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Virat Kohli

Pujara


```
html tutorial
wt_lab31.html
wt_lab32.html

<dist> wt_lab31.html > html > head > style > li
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157 7. Cook until golden brown on both sides and cheese is melted, about 3-4 minutes per side.<br>
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159
160 </p>
161
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170       <li>A Place Called Freedom</li>
171     </ul>
172   </div>
173   <div class="column right-column">
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175     <ul>
176       <li>Rohit Sharma</li>
177       <li>Yashvi Jaiswal</li>
178       <li>Shubman Gill</li>
179       <li>Virat Kohli</li>
180       <li>Pujara</li>
181     </ul>
182   </div>
183 </div>
184
185 </body>
186
187 </html>
```

Simple Webpage

127.0.0.1:5500/dist/wt_lab31.html

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Eswatini

Ecuador

Tanzania

Spain

Slovakia

Iraq

Country	Capital	Currency
Albania	Tirana	Albanian
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- Cook until golden brown on both sides and cheese is melted, about 3-4 minutes per side.
- Serve hot and enjoy your delicious grilled cheese sandwiches with bacon and tomato!

```
.dist > wt_lab31.html > html > head > style > li
138 <h2>Ingredients:</h2>
139 <ul class="list">
140 <li class="meat">Bacon</li>
141 <li class="dairy">Cheddar cheese</li>
142 <li class="vegetable">Tomato slices</li>
143 <li class="dairy">Butter</li>
144 <li class="dairy">Mayonnaise</li>
145 <li class="dairy">Bread slices</li>
146 </ul>
147
148 <h2>Instructions:</h2>
149 <p class="instructions">
150 1. Heat a skillet over medium heat.<br>
151
152 2. Cook bacon until crispy, then remove from skillet and drain on paper towels.<br>
153 3. Spread butter on one side of each bread slice.<br>
154 4. Place one slice of bread, butter side down, in the skillet.<br>
155 5. Layer cheese, bacon, and tomato slices on the bread.<br>
156 6. Top with another slice of bread, butter side up.<br>
157 7. Cook until golden brown on both sides and cheese is melted, about 3-4 minutes per side.<br>
158 8. Serve hot and enjoy your delicious grilled cheese sandwiches with bacon and tomato!</p>
159 </p>
160
161 <div class="container">
162 <div class="column left-column">
163 <h2>5 Best Selling Books on Amazon Kindle Store</h2>
164 <ul>
165 <li>House of Flame and Shadow</li>
166 <li>The Exception to the Rule</li>
167 <li>The Bad Weather Friend</li>
168 <li>Last Night</li>
169 <li>A Place Called Freedom</li>
170 </ul>
171 </div>
172 <div class="column right-column">
173 <h2>5 Famous Athletes</h2>
174 <ul>
175 <li>Rohit Sharma</li>
176 </ul>
177 </div>
178 </div>
```

Simple Webpage

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6. Top with another slice of bread, butter side up.

7. Cook until golden brown on both sides and cheese is melted, about 3-4 minutes per side.

8. Serve hot and enjoy your delicious grilled cheese sandwiches with bacon and tomato!

```
.dist > wt_lab31.html > html > head > style > li
114 <tr>
115 <td>Aibania</td>
116 <td>Triana</td>
117 <td>Albanian</td>
118 </tr>
119 <tr>
120 <td>Papua New Guinea</td>
121 <td>Port Moresby</td>
122 <td>English</td>
123 </tr>
124 <tr>
125 <td>Latvia</td>
126 <td>Riga</td>
127 <td>Latvian</td>
128 </tr>
129 <tr>
130 <td>France</td>
131 <td>Paris</td>
132 <td>French</td>
133 </tr>
134 </table>
135
136 <h1>Grilled Cheese Sandwiches with Bacon and Tomato</h1>
137
138 <h2>Ingredients:</h2>
139 <ul class="list">
140 <li class="meat">Bacon</li>
141 <li class="dairy">Cheddar cheese</li>
142 <li class="vegetable">Tomato slices</li>
143 <li class="dairy">Butter</li>
144 <li class="dairy">Mayonnaise</li>
145 <li class="dairy">Bread slices</li>
146 </ul>
147
148 <h2>Instructions:</h2>
149 <p class="instructions">
150 1. Heat a skillet over medium heat.<br>
151 2. Cook bacon until crispy, then remove from skillet and drain on paper
152 3. Spread butter on one side of each bread slice.
153 4. Place one slice of bread, butter side down, in the skillet.
154 5. Layer cheese, bacon, and tomato slices on the bread.
155 6. Top with another slice of bread, butter side up.
156 7. Cook until golden brown on both sides and cheese is melted, about 3-4 minutes per side.
157 8. Serve hot and enjoy your delicious grilled cheese sandwiches with bacon and tomato!
```

Simple Webpage

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```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab31.html > html > head > style > li
88
89
90
91     li {
92         margin-bottom: 10px;
93     }
94 </style>
95 </head>
96
97 <body>
98
99     <ul>
100         <li>Eswatini</li>
101         <li>Ecuador</li>
102         <li>Tanzania</li>
103         <li>Spain</li>
104         <li>Slovakia</li>
105         <li>Iraq</li>
106     </ul>
107
108     <table>
109         <tr>
110             <th>Country</th>
111             <th>Capital</th>
112             <th>Currency</th>
113         </tr>
114         <tr>
115             <td>Aibania</td>
116             <td>Triana</td>
117             <td>Albanian</td>
118         </tr>
119         <tr>
120             <td>Papua New Guinea</td>
121             <td>Port Moresby</td>
122             <td>English</td>
123         </tr>
124         <tr>
125             <td>Latvia</td>
126             <td>Riga</td>
```

Simple Webpage

127.0.0.1:5500/.dist/wt_lab31.html

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```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab31.html > html > head > style > li
59
60 .dairy {
61   background-color: lightyellow;
62 }
63
64 .instructions {
65   font-style: italic;
66 }
67
68 .container {
69   display: flex;
70 }
71
72 .column {
73   width: 50%;
74   padding: 20px;
75 }
76
77 .left-column {
78   background-color: lightgray;
79 }
80
81 .right-column {
82   background-color: lightgreen;
83 }
84
85 ul {
86   list-style-type: none;
87   padding: 0;
88 }
89
90
91 li {
92   margin-bottom: 10px;
93 }
94 </style>
95 </head>
96
97 <body>
```

Simple Webpage

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```
html tutorial
Untitled-1.ipynb wt_lab31.html wt_lab32.html
.dist > wt_lab31.html > html > head > style > li
30
31 tr:nth-child(odd) {
32   background-color: lightgrey;
33 }
34
35 body {
36   font-family: Arial, sans-serif;
37 }
38
39 h1 {
40   font-family: Helvetica, Arial, sans-serif;
41 }
42
43 .list {
44   list-style: none;
45   padding-left: 0;
46 }
47
48 li {
49   margin-bottom: 5px;
50 }
51
52 .meat {
53   background-color: lightcoral;
54 }
55
56 .vegetable {
57   background-color: lightgreen;
58 }
59
60 .dairy {
61   background-color: lightyellow;
62 }
63
64 .instructions {
65   font-style: italic;
66 }
67
68 .container {
```

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```
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Untitled-1.ipynb wt_lab31.html wt_lab32.html
dist > wt_lab31.html > html > head > style > li
1 <!DOCTYPE html>
2 <html lang='en'>
3
4 <head>
5   <meta charset='UTF-8'>
6   <meta name='viewport' content='width=device-width, initial-scale= 1.0'>
7   <title>Simple Webpage</title>
8
9   <style>
10     ul li:nth-child(odd) {
11       background-color: #242424;
12     }
13
14     table {
15       border-collapse: collapse;
16       font-family: sans-serif;
17       font-size: 14px;
18     }
19
20     th,
21     td {
22       padding: 8px;
23       text-align: left;
24     }
25
26     th {
27       background-color: black;
28       color: white;
29     }
30
31     tr:nth-child(odd) {
32       background-color: lightgrey;
33     }
34
35     body {
36       font-family: Arial, sans-serif;
37     }
38
39     h1 {
```

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127.0.0.1:5500/dist/wt_lab31.html

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