HTML&CSS
design and build websites

CHAPTER 3
LISTS

THREE LIST TYPES

1
ORDERED

1. Chop potatoes into quarters
2. Simmer in salted water
3. Heat milk and butter
4. Drain potatoes and mash
5. Mix in the milk mixture

2
UNORDERED

• 1kg King Edward potatoes
• 100ml milk
• 50g salted butter
• Freshly grated nutmeg
• Salt and pepper to taste

3
DEFINITION

Sashimi
    Sliced raw fish
Scale
    A device used to
    accurately measure weight

ORDERED LISTS (numbered)

HTML

```
<ol>
    <li>Chop potatoes into quarters</li>
    <li>Simmer in salted water for 15-20
        minutes until tender</li>
    <li>Heat milk, butter and nutmeg</li>
    <li>Drain potatoes and mash</li>
    <li>Mix in the milk texture</li>
</ol>
```

RESULT

1. Chop potatoes into quarters
2. Simmer in salted water for 15-20 minutes until tender
3. Heat milk, butter and nutmeg
4. Drain potatoes and mash
5. Mix in the milk mixture

UNORDERED LISTS (bullets)

HTML

```html
<ul>
  <li>1kg King Edward potatoes</li>
<li>100ml milk</li>  <li>50g salted
butter</li>  <li>Freshly grated
nutmeg</li>  <li>Salt and pepper to
taste</li>
</ul>
```

RESULT

- 1kg King Edward potatoes
- 100ml milk
- 50g salted butter
- Freshly grated nutmeg
- Salt and pepper to taste

DEFINITION LIST

HTML

```html
<dl>
  <dt>Sashimi</dt>  <dd>Sliced raw fish
served
      with condiments.</dd>
<dt>Scale</dt>  <dd>Device used to measure
the weight      of ingredients.</dd>
<dd>A technique by which the scales are
      removed from the skin of fish.
</dd></dl>
```

Sashimi
    Sliced raw fish that is served with condiments such as shredded daikon radish or ginger root, wasabi and soy sauce

Scale
    A device used to accurately measure the weight of ingredients
    A technique by which the scales are removed from the skin of a fish

NESTED LIST

```html
<ul>
   <li>Mousses</li>
   <li>Pastries</li>     <ul>
      <li>Croissant</li>
      <li>Milles-feille</li>
      <li>Palmier</li>
      <li>Profiteroles</li>
   </ul>
   <li>Tarts</li>
</ul>
```

- Mousses
- Pastries
  - Croissant
  - Mille-feuille
  - Palmier
  - Profiterole
- Tarts

SUMMARY

There are three types of HTML lists: ordered, unordered, and definition.

SUMMARY

Ordered lists use numbers.

SUMMARY

Unordered lists use bullets.

SUMMARY

Definition lists are used to define terminology.

SUMMARY

Lists can be nested inside one another.

Scrambled Eggs

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

Ingredients

- 2 eggs
- 1tbs butter
- 2tbs 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 omelette)
5. When the eggs are still moist remove from the heat (it will continue to cook on the plate until served)