Exercise2.3: the Black Goose Blog page

Now that you’ve been introduced to all of the text elements, you can put them to work by marking up the Blog page for the Black Goose Bistro site. The content is shown below

The Black Goose Blog

Home

Menu

Blog

Contact

Summer Menu Items

posted by BGB, June 15, 2013

Our chef has been busy putting together the perfect menu for the summer months. Stop by to try these appetizers and main courses while the days are still long.

Appetizers

Black bean purses Spicy black bean and a blend of mexican cheeses wrapped in sheets of phyllo and baked until golden. $3.95

Southwestern napoleons with lump crab – new item!

Layers of light lump crab meat, bean and corn salsa, and our handmade flour tortillas. $7.95

Main courses

Shrimp sate kebabs with peanut sauce

Skewers of shrimp marinated in lemongrass, garlic, and fish sauce then grilled to perfection. Served with spicy peanut sauce and jasmine rice. $12.95

Jerk rotisserie chicken with fried plantains --new item!

Tender chicken slow-roasted on the rotisserie, flavored with spicy and fragrant jerk sauce and served with fried plantains and fresh mango. $12.95

Low and Slow

posted by BGB, November 15, 2012 <p>This week I am <em>extremely</em> excited about a new cooking technique called <dfn><i>sous

vide</i></dfn>. In <i>sous vide</i> cooking, you submerge the food (usually vacuum-sealed in plastic) into a water bath that is precisely et to the target temperature of the food. In is book, <cite>Cooking for Geeks</cite>, Jeff otter describes it as <q>ultra-low-temperature oaching</q>.</p>

<p>Next month, we will be serving <b>Sous Vide almon with Dill Hollandaise</b>. To reserve seat at the chef table, contact us before ovember 30.</p>

Location: Baker’s Corner, Seekonk, MA

Hours: Tuesday to Saturday, 11am to midnight

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Once you have the text file, follow the instructions listed after the copy. The resulting page is shown in Figure 5-18.



*Figure 5-18. The finished menu page.*

1. Add all the document structure elements first (**html**, **head**, **meta**, **title**, and **body**). Give the document the title “Black Goose Bistro: Blog.”

2. The first thing we’ll do is identify the top-level heading and the list of links as the header for the document by wrapping them in a **header** element (don’t forget the closing tag).Within the header, the headline should be an **h1** and the list of links should be an unordered list (**ul**). Don’t worry about making the list items links; we’ll get to linking in the next chapter. Give the list more meaning by identifying it as the primary navigation for the site (**nav**).

3. This blog page has two posts titled “Summer Menu Items” and “Low and Slow.” Mark each one up as an **article**.

4. Now we’ll get the first article into shape! Let’s create a **header** for this article that contains the heading (**h2** this time because we’ve moved down in the document hierarchy)and the publication information (**p**). Identify the publication date for the article with the **time** element,

5. The content after the header is clearly a simple paragraph. However, the menu has some interesting things going on. It is divided into two conceptual sections (Appetizers and Main Courses), so mark those up as **section** elements. Be careful that the closing section tag (**</section>**) appears before the closing article tag (**</article>**) so the elements are nested correctly and don’t overlap. Finally, let’s identify the sections with **id** attributes. Name the first one “appetizers” and the second “maincourses.”

6. With our sections in place, now we can mark up the content. We’re down to **h3** for the headings in each section. Choose the most appropriate list elements to describe the menu item names and their descriptions. Mark up the lists and each item within the lists.

7. Now we can add a few fine details. *Classify* each price as “price” using **span** elements.

8. Two of the dishes are new items. Change the double hyphens to an em-dash character and mark up “new items!” as “strongly important.” Classify the title of each new dish as “newitem” (hint, use the existing **dt** element; there is no need to add a **span** this time). This allows us to target menu titles with the “newitem” class and style them differently than other menu items.

9. That takes care of the first article. The second article is already mostly marked up from the previous exercise, but you should mark up the header with the appropriate heading and publication information.

10. So far so good, right? Now make the remaining content that applies to the whole page a **footer**. Mark each line of content within the footer as a paragraph.

11. Let’s give the location and hours information some context by putting them in a **div** named “about.” Make the labels “Location” and “Hours” appear on a line by themselves by adding line breaks after them. If you’d like, you could also mark up the hours with the **time** element.

12. Finally, copyright information is typically “small print” on a document, so mark it up accordingly. As the final touch, add a copyright symbol after the word “copyright.” Save the file, name it *bistro\_blog.html*, and check your page in a modern browser (remember that IE 8 and earlier won’t know what to do with those new HTML5 sectioning elements). How did you do?

**Markup tips:**

* Choose the element that best fits the meaning of the selected text.
* Don’t forget to close elements with closing tags.
* Put all attribute values in quotation marks for clarity
* “Copy and paste” is your friend when adding the same markup to multiple elements. Just be sure what you copied is correct before you paste it throughout the document.