

## IS448: HW1

This assignment tests your understanding of basic XHTML and CSS. You will create several files related to a recipe web site for a fictional pie company named Granny's Pies. Turn in the following files:

- `index.html`, the first of two web pages
- `pie.html`, the second of two web pages
- `recipe.css`, the style sheet for `pie.html`

The first part of your task is to create a front page for this web site, stored in a file named `index.html`. This *index.html* page must be blank.

The second (and more substantial) part of the assignment is to recreate a specific web page describing a recipe for lemon meringue pie, stored in a file named `pie.html`. This page is rigidly specified and must exactly match the appearance specified in this document.

For full credit, your files must be uploaded to GL and must match several stylistic guidelines, all specified later in this document.

### Expected Appearance

You must match in appearance the pie web page given in the last page of this assignment. The expected output image (`out.png`) is also on Blackboard site. The width of the screenshot below is based on a browser window width of 1024px; if your screen is a different size, the width of your page may not exactly match. Any line breaks are done automatically by the browser, except ones that are clearly much narrower than the page width, such as the line "One 9-inch pie":

### Provided Output Text

You do not need to type in all of the text of the pie web page, only the HTML tags. There is a provided text file on Blackboard web site (`out.txt`) that you can copy and paste into your text editor to get started. Then you can add the appropriate HTML tags to the file and save it as your `.html` page.

### Appearance and Behavior Details

All headings on the page should use a foreground color of (red=164, green=164, blue=0) or #A4A400 and a background color of (red=240, green=240, blue=240) or #F0F0F0. The font families for headings are Century Gothic, Futura, Verdana, or any sans-serif font available on the system. The page's main heading is aligned to the center of the page body, and uses a 22pt bold font. Other headings on the page are left-aligned and appear in an 18pt normal font. All headings should be underlined.

The overall page's body should have a white background. Text in the body should have a foreground color of (red=64, green=64, blue=64) or #404040 and use an 11pt font. The font families for page text are Georgia, Garamond, or any serif font available on the system. Any links on the page should use the color (red=164, green=164, blue=0) or #A4A400, matching the color of the page headings.

At the end of the Directions, the deleted word "cake" with a strike-out line through it is replaced by the word "pie".

After the Links section there is a short copyright notice that appears as a section of pre-formatted text in a monospace font. The text is spaced such that the last letter lines up on horizontally for each of the three lines.

The names of the four major steps of the recipe directions (such as "Preheat Oven") are formatted in a strong font. The quotations from the users appear in an italic font as indented blocks with background color (red=255, green=255, blue=200) or #FFFFFFC8. The picture of the pie on the page and the W3C validator images at the bottom come from the following image files, respectively:

- pie.jpg, attached to the assignment on Blackboard
- <http://www.w3.org/Icons/valid-xhtml11>
- <http://jigsaw.w3.org/css-validator/images/vcss>

All other decisions about styling on the page are left to the web browser. Any styles mentioned previously that are the same as browser defaults do not have to be explicitly included in your CSS stylesheet. The screenshot in this document was taken on Windows XP using Firefox 3.5, which may differ slightly from the appearance on your system.

The bottom of the page has four links. The "Home" link should link to your `index.html` page. Use a relative URL and assume it is located on the same web site as `pie.html` in the same directory. The "Search for other lemon meringue pie recipes" text, the "W3C XHTML 1.1" button, and the "W3C CSS" button should link to the following web pages, respectively:

- <http://www.google.com/search?q=lemon+meringue+pie+recipe&start=10>
- <https://validator.w3.org/check?uri=put your web page's URL here starting with http>
- <http://jigsaw.w3.org/css-validator/check/referer>

The pie web page's title text should be **Grandma's Lemon Meringue Pie**.

## What to submit

- In the **is448** directory in your **www** directory on GL, put all the files related to your homework into a sub-directory. **Use a unique name for this sub-directory as follows: Your date of birth in DDYY format followed by a hyphen, followed by your UMBC username, followed by a hyphen, and then hw1.** So, for example, if your date of birth is *June 1, 1980*, and your UMBC user name is *john1*, then your folder name should be **0180-john1-hw1**. The idea is to make it unique so other Internet users don't gain access to your homework files.
- Submit a single link to the main page of your homework submission. Make sure the link points to the main homework files through your *userpages* account. Paste this link under the corresponding 'Assignment' link on the Blackboard course web page. Make sure this is a clickable link, i.e., I should be able to click on the link and view the page. You can see instructions on how to create a clickable link in the instructions at the top of the 'Assignments' page on Blackboard.
- Make sure there is a blank `index.html` file also in the main **is448** directory
- Finally, zip up all your homework files and upload the zip file also under the corresponding 'Assignment' link on Blackboard.

## Implementation and Grading

Implement your `pie.html` web page using XHTML 1.1 as taught in class. For full credit, your page must successfully pass the [W3C XHTML 1.1 validator](#). (It is okay if your page is "tentatively" valid or has warnings, as long as you see the green "Valid" bar in the validator.) You should choose appropriate HTML tags to match the structure of the content being displayed on the page. Do not express stylistic information in the HTML page itself, such as inline styles or presentational HTML tags such as `b` or `font`.

Express all stylistic information on the page using CSS defined in `recipe.css`. For full credit, your style sheet must successfully pass the [W3C CSS validator](#). Part of your grade comes from expressing your CSS concisely and without unnecessary or redundant styles.

Format your HTML and CSS code with appropriate indentation so that it is as readable as possible, similarly to the examples shown in class.

Place a comment header in each file containing your name and section and a brief description of the assignment and the file's contents.

### Rubric:

1. HTML validates without errors: 5 points
2. CSS validates without errors: 5 points
3. Output matches expected output: 11 points
4. Files deployed correctly on userpages and the <http://swe.umbc.edu/~yourUMBCusername/is448/yourUniqueHW1Folder/pie.html> link submitted as a clickable link on Blackboard: 2 points
5. Blank `index.html` placed in both the main **is448** folder and within the **unique hw1** folder you created above: 2 points

## Grandma's Lemon Meringue Pie



One 9-inch pie  
30 Min - Prep time  
10 Min - Cook time  
40 Min - Total  
8 Servings

### INGREDIENTS

- 1 cup white sugar
- 2 tblsp all-purpose flour
- 3 tblsp cornstarch
- 1/4 tsp salt
- 1 1/2 cups water
- 2 lemons, juiced and zested
- 2 tblsp butter
- 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked
- 4 egg whites
- 6 tblsp white sugar

### DIRECTIONS

1. **Preheat Oven:** Preheat oven to 350 degrees F (175 degrees C).
2. **Make Lemon Filling:** In a medium saucepan ...
  - Whisk together 1 cup sugar, flour, cornstarch, and salt.
  - Stir in water, lemon juice and lemon zest.
  - Cook over medium-high heat, stirring frequently, until mixture comes to a boil.
  - Stir in butter.
  - Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture.
  - Whisk egg yolk mixture back into remaining sugar mixture.
  - Bring to a boil and continue to cook while stirring constantly until thick.
  - Remove from heat.
  - Pour filling into baked pastry shell.
3. **Make Meringue:** In a large glass or metal bowl ...
  - Whip egg whites until foamy.
  - Add sugar gradually, and continue to whip until stiff peaks form.
  - Spread meringue over pie, sealing the edges at the crust.
4. **Bake:** Bake in preheated oven for 10 minutes, or until meringue is golden brown.

This is our favorite recipe here at Granny's Pies. It has been enjoyed by pie fans for many years. It's Granny's favorite! We hope you'll find that this recipe is delicious and also easy to follow; it's a piece of eake pie!

### USER COMMENTS

*This is a very fun recipe to follow, because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk.*

- Emilie S.

Q: What do you call an ape who loves pie?

A: A meringue-utan.

- Vickie K.

*This site can really **engage** my interest. Follow the recipe above and **make it so!** This pie is **number one**.*

- Jean-Luc Picard

### LINKS

[Search for other lemon meringue pie recipes](#)  
[Home](#)

Copyright © 2012 Granny's Pies  
A Granny's Pies Production  
All rights reserved

