Ημ. Ανακοίνωσης: Τετάρτη**,** 12/10/2016
Ημ. Παράδοσης: Κυριακή, 19/10/2016 (23:59)

Grandma's Lemon Meringue Pie Website

This assignment tests your understanding of basic HTML 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 (with an optional CSS style sheet file); *appearance is up to you*
- **pie.html**, the second of two web pages; *must match a particular specified appearance*
- **recipe.css**, the style sheet for **pie.html**

For full credit, your files must match the guidelines in this document.

Index Page:

The first part of your task is to create a front page for this web site, stored in a file named **index.html**. Your front page must contain a link to **pie.html**. The file must also be at least 20 lines long and must contain at least 4 different HTML elements in its body. It also may not significantly borrow content from your **pie.html**. Otherwise, this front page can have any appearance you like. If you like, you may use an optional CSS file with this page named **index.css** and submit it with your other files. Be creative! We may show some students' pages in class.

Pie Recipe Page:

The second part is to recreate a specific web page of a recipe for lemon meringue pie, stored in a file named
pie.html. Unlike **index.html**, this page must exactly match the appearance specified in this document.

You must match in appearance the pie web page shown on the **next page** of this document. 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. *(Firefox's Web Developer Toolbar add-on can help you resize your browser to any dimension; you could use 1024x768 to compare the images.)* Any line breaks shown 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 **don't need to type in all of the text** of the pie web page, only the HTML tags. There is a **provided text file** 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:

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

All **headings** on the page should use a foreground color of #A4A400 (red=164, green=164, blue=0) and a background color of #F0F0F0 (red=240, green=240, blue=240). The font families for headings are: Lucida Sans Unicode, Helvetica, Arial, or any sans-serif font available on the system (in that order). 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
#404040 (red=64, green=64, blue=64) 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 #A4A400 (red=164, green=164, blue=0), matching the color of the page headings.

In the Ingredients list, the underlined words "tbsp" and "tsp" are **abbreviations** for "tablespoons" and "teaspoon" respectively. When the user hovers the mouse over these abbreviations, the full word should appear as a tooltip.

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 second line is indented by 2 spaces and the third line by 4 spaces.

Appearance and Behavior Details (continued):

The names of the four major steps of the   **recipe directions** (such as "Preheat Oven") are strongly emphasized. The **quotations** from the users appear in an italic font as indented blocks with background color #FFFFA8 (red=255, green=255, blue=168). Some words in the last quote are bolded for emphasis.

The picture of the pie located at the following URLs:

- pie.jpg: https://goo.gl/BQBLe9

The page bottom has four **links**. The "Home" link should go to your **index.html** page. Use a relative URL and assume it is located on the same site and directory as **pie.html**. The "Search for other lemon meringue pie recipes" text should link to the following web page:

- http://www.google.com/search?q=lemon+meringue+pie+recipe&start=10

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 style sheet. The screenshot in this document was taken on Windows using Firefox, which may differ from the appearance on your system.

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

LINKS

Search for other lemon meringue pie recipes
Home