

ADMI 3008

CHAPTER 11 – Introducing CSS

HOMework INSTRUCTIONS PART 1

- 1) Create a new folder named `namelastname_chapter11`.
- 2) You will need to add the ***cooking.html*** document and its associated image ***salads.jpg*** to that new folder.
- 3) Open ***cooking.html*** with your text editor.
- 4) Add **your name and last name** inside the comment area after the phrase **Prepared by**

Note: do not delete the existing comment, just add your name and last name after Prepared by

- 5) Save the ***cooking.html*** document. Then, open *cooking.html* with your favorite browser. Notice how it looks *by default*. You will change it in the next part.

HOMework INSTRUCTIONS PART 2

- 6) Return to the text editor and type the following rules in the existing style section (**type only the text in blue**):

```
<style>
h1 {
    color: green;
}
p {
    font-size: large;
    font-family: sans-serif;
}
</style>
```

- 7) Save the file and refresh the browser. **The main heading and the paragraphs have different styles now**
- 8) Return to the text editor.
- 9) Change the existing rule for the **h1** element to make it color “orange”. Save it and refresh the browser. The main heading should have a different color now.
- 10) Create a new rule to make the **h2** elements color “orange” as well. Save it and refresh the browser. The secondary heading should have a different color now.
- 11) Add a 100-pixel left margin to paragraph (**p**) elements by using this declaration.

Note: add this declaration inside the existing rule for **p** elements.

```
margin-left: 100px;
```

- 12) Save it and refresh the browser. **Notice the left margin applied to the paragraph elements only.**
 - 13) Add a 100-pixel left margin to **h2** headings by using this declaration.
- Note:** add this declaration inside the existing rule for **h2** elements.
- ```
margin-left: 100px;
```
- 14) Save it and refresh the browser. **Notice the left margin is also applied to the h2 elements**
  - 15) Add an orange, 1-pixel border to the bottom of the **h1** element by using this declaration.

**Note:** add this declaration inside the existing rule for **h1** elements.

```
border-bottom: 1px solid orange;
```

16) Save it and refresh the browser. Notice the bottom border applied to the main heading only.

17) Create a new rule for the `img` element as the selector. Move the image to the right margin, and allow the text to flow around it with the `float` property. Use the shorthand `margin` property to add zero pixels of space on the left and right of the image.

```
img {
 float: right;
 margin: 0 12;
}
```

18) Add an inline style to the second h2 heading that reads The Main Course (type only the text in blue):

```
<h2 style="color: gray">The Main Course</h2>
```

19) Save and refresh the browser. The document should look like this:


## Cooking with Maria del Mar from Latinas Rock

I had the pleasure of spending a crisp, Spring day in Portsmouth, NH cooking and chatting with Maria del Mar of the band Latinas Rock as she prepared a gourmet, sit-down dinner for 28 pals.

When I first invited Latinas Rock to be on the show, I was told that Maria del Mar was the gal I wanted to talk to. Then Maria del Mar emailed her response: "I'm way into it, but i don't want to talk about it, i wanna do it." After years of only having access to touring bands between their sound check and set, I've been doing a lot of *talking* about cooking with rockstars. To actually cook with a band was a dream come true.

### Six-hour Salad

Maria prepared a salad of arugula, smoked tomatoes, tomato jam, and grilled avocado (it's as good as it sounds!). I jokingly called it "6-hour Salad" because that's how long he worked on it. The fresh tomatoes were slowly smoked over woodchips in the grill, and when they were softened, Maria separated out the seeds which he reduced into a smoky jam. The tomatoes were cut into strips to put on the salads. As the day meandered, the avocados finally went on the grill after dark. I was on flashlight duty while Maria checked for the perfect grill marks.



I wrote up a streamlined adaptation of his recipe that requires *much* less time and serves 6 people instead of *fivetimes* that amount.

### The Main Course

In addition to the smoky grilled salad, Maria served tarragon cornish hens with a cognac cream sauce loaded with chanterelles and grapes, and wild rice with grilled ramps (wild garlicky leeks). Dinner was served close to midnight, but it was a party so nobody cared.

We left that night (technically, early the next morning) with full bellies, new cooking tips, and nearly 5 hours of footage. I'm considering renaming the show "Cooking with Latinas Rock".

20) Submit the **namelastname\_chapter11** folder with the completed cooking.html document and image inside.

## POINTS RUBRIC

Step	Points
1	3
4	2
6	5
9	1
10	1
11	1
13	1
15	1
17	3
<b>Total</b>	<b>18</b>