

# Validator Screenshots

## Console

The screenshot shows a web browser window with three tabs: "Recipes", "My Responsive Website", and "Welcome". The "Welcome" tab is active, displaying a website with a red header and footer. The main content area has a white background with three cards:

- Meet My Wonderful Pets**: Features a photo of a smiling dog and text: "Check out the pets section to learn about our family pets!"
- See the Fun Places I've Traveled**: Features a photo of a busy market and text: "Many great memories made on each of these trips"
- Check out My Favorite Foods**: Features a photo of a bowl of stew and text: "These are the recipes to some of my favorite foods"

The browser's developer tools are open on the right side, specifically the "Console" tab. It shows the message "No Issues" and includes a "Relaunch to update" button.

**Website Footer (Left Side):**

- [Home](#)
- [Pets](#)
- [Travel](#)
- [Recipes](#)

**Website Footer (Right Side):**

Joshua Barnhart  
SI 539  
University of Michigan - Ann Arbor

**Developer Tools Console:**

- Console tab is selected.
- No Issues detected.
- Group by kind checkbox is unchecked.
- Include third-party cookie issues checkbox is checked.
- 0 errors, 0 warnings, 0 info messages.
- No issues detected so far.

Recipes    My Responsive Website    Pets

127.0.0.1:5501/pets.html

# Pets

Home    Pets    Travel    Recipes

## Hamsters



Hamsters! These were the first pets that both me and my sister had growing up. We each had one hamster. We enjoyed watching them in their cage/play place. Drinking their water, eating their food. Running on the hamster wheel. It was all great! Every once in a while my parents would let us take them out of their cage to play with them. My hamster had white fur with orange blots. My sister's hamster was white with brown splotches.

My favorite memory with the hamsters was taking them out of their cage to play. Of course this was only after my sister and I had been good, and under the super vision of my parents.

## Chico



Chico was my family's pet growing up. We adopted him in 2003 from the Calhoun County Animal Center. He was very energetic as a puppy and was well behaved throughout his life. He passed away in 2017, but lives forever in our hearts. < 3

One of my funniest memories with him was when I was walking him in our backyard. At some point he realized that he was stronger than me (at the time I was 9 or 10) and that he could pull me around if he wanted. He started pulling me and I had to anchor myself by hanging onto a tree with my left hand while holding his leash with my right. Somewhere a picture of that moment is floating around, but I'll always remember it!

## Simba

Elements    **Console**    Sources    Network    Relaunch to update

No Issues

>

Console    **Issues**    What's new

Group by kind     Include third-party cookie issues    0 0 0

No issues detected so far

Recipes    My Responsive Website    Travel

127.0.0.1:5501/travel.html

# Travel

Home    Pets    Travel    Recipes

## Olongapo, Philippines



Olongapo, officially the City of Olongapo, is a 1st class highly urbanized city in the Central Luzon region of the Philippines. Located in the province of Zambales but governed independently from the province, it has a population of 260,317 people according to the 2020 census. I visited Olongapo with my mother and sister in 2000 and met my family on my mom's side for the first time. Since then I have not been back, but I hope to visit again soon.

## Savannah, Georgia, United States



Savannah, a coastal Georgia city, is separated from South Carolina by the Savannah River. It is known for manicured parks, horse-drawn carriages and antebellum architecture. Its historic district is filled with cobblestoned squares and parks such as Forsyth Park shaded by oak trees covered with Spanish moss. At the center of this picturesque district is the landmark, Gothic-Revival Cathedral of Saint John the Baptist. My dad, sister, and I planned a surprise trip for my mom for her 60th birthday last year. We were a little nervous that she wouldn't like the destination, but looking back, I think she would have liked going anywhere as she appreciates every effort we put into planning gifts for her.

## Austin, Texas



The screenshot shows a web browser window displaying a travel-themed website. The main content area features three travel destinations: Olongapo, Philippines; Savannah, Georgia, United States; and Austin, Texas. Each destination has a title, a small representative image, and a detailed paragraph of text. The Olongapo section includes a personal anecdote about a visit. The Savannah section includes a note about a surprise trip for a 60th birthday. The Austin section is currently empty. On the right side of the browser, the developer tools' "Console" tab is open, showing no issues detected so far. The browser's address bar shows the URL 127.0.0.1:5501/travel.html.

Recipes    My Responsive Website    Recipes

127.0.0.1:5501/recipes.html

# Recipes

Home    Pets    Travel    Recipes

## Lumpia



This is a traditional Filipino recipe for lumpia, or fried spring rolls. They're made with paper-thin lumpia wrappers and filled with a savory mixture of ground pork, cabbage, and other vegetables. Serve lumpia as a side dish or appetizer with a sweet chili dipping sauce.

Lumpia was my favorite dish growing up and is a party favorite. It is an absolute must have during any celebration.

**Ingredients**

- 1 tablespoon vegetable oil
- 1 pound ground pork
- ½ cup chopped onion
- 2 cloves garlic, crushed
- ½ cup minced carrots
- ½ cup chopped green onions
- ½ cup thinly sliced green cabbage
- 2 tablespoons chopped fresh cilantro (Optional)
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon soy sauce
- 30 lumpia wrappers
- 2 cups vegetable oil for frying, or as needed

**Cooking Directions**

Heat 1 tablespoon vegetable oil in a wok or large skillet over high heat. Add pork; cook and stir until crumbly and no pink is showing, 5 to 7 minutes.

Remove pork from the pan and set aside. Drain grease from the pan, leaving just a thin coating.

Add onion and garlic to the pan; cook and stir until fragrant, about 2 minutes. Stir in the cooked pork, carrots, green onions, cabbage, and cilantro. Season with pepper, salt, garlic powder, and soy sauce. Remove from the heat, and set aside until cool enough to handle, about 5 minutes.

Assemble lumpia: Place 3 heaping tablespoons of filling diagonally near one corner of a lumpia wrapper, leaving a 1 1/2 inch space at both ends. Fold the .

Elements    Console    Sources    Network    Relaunch to update

No Issues

Console    Issues    What's new

No issues detected so far

AXE Dev

Recipes    My Responsive Website    Welcome

127.0.0.1:5501/index.html

## About Me

Home    Pets    Travel    Recipes

### Meet My Wonderful Pets

Check out the pets section to learn about our family pets!

### See the Fun Places I've Traveled

Many great memories made on each of these trips

### Check out My Favorite Foods

These are the recipes to some of my favorite foods

Home    Joshua Barnhart  
Pets    SI 539  
Travel    University of Michigan - Ann Arbor  
Recipes

DevTools axe-core 4.8.2

Relaunch to update

Elements    Console    axe DevTools    Sign up / Sign in    start new scan

Overview    Guided Tests

Test Name    Save Test

Test URL    Re-run scan

http://127.0.0.1:5501/index.html

TOTAL ISSUES	
Automatic Issues	0
Guided Issues	0
Manual Issues	0
Critical	0    Serious: 0
Moderate	0    Minor: 0

Best Practices: ON    WCAG 2.1 AA

Total Issues: 0

You have (0) automatic issues, nice!

Catch even more accessibility issues with semi-

Console    Issues    What's new

Group by kind     Include third-party cookie issues    0 0 0 0

No issues detected so far

Recipes | My Responsive Website | Pets

127.0.0.1:5501/pets.html

# Pets

Home | Pets | Travel | Recipes

## Hamsters



Hamsters! These were the first pets that both me and my sister had growing up. We each had one hamster. We enjoyed watching them in their cage/play place. Drinking their water, eating their food. Running on the hamster wheel. It was all great! Every once in a while my parents would let us take them out of their cage to play with them. My hamster had white fur with orange blots. My sister's hamster was white with brown splotches.

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## Simba

axe DevTools

DevTools axe-core 4.8.2

Sign up / Sign in | start new scan

Overview | Guided Tests

Test Name | Save Test

Test URL | Re-run scan

http://127.0.0.1:5501/pets.html

TOTAL ISSUES	
0	Automatic Issues..... 0
	Guided Issues..... 0
	Manual Issues..... 0
	Critical..... 0 Serious..... 0
	Moderate..... 0 Minor..... 0

Best Practices: ON | WCAG 2.1 AA

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Console | Issues | What's new

Group by kind  Include third-party cookie issues | 0 0 0 0

No issues detected so far

Recipes | My Responsive Website | Travel

127.0.0.1:5501/travel.html

# Travel

Home Pets Travel Recipes

## Olongapo, Philippines



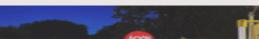
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## Austin, Texas



Axe DevTools

Relaunch to update

Elements Console axe DevTools Overview Guided Tests

Sign up / Sign in Start new scan

Test Name Save Test

Test URL Re-run scan

http://127.0.0.1:5501/travel.html

TOTAL ISSUES	
0	Automatic Issues..... 0
	Guided Issues..... 0
	Manual Issues..... 0
	Critical..... 0 Serious..... 0
	Moderate..... 0 Minor..... 0

Best Practices: ON WCAG 2.1 AA

Total Issues: 0

You have (0) automatic issues, nice!

Catch even more accessibility issues with semi-

Console Issues What's new

Group by kind Include third-party cookie issues

No issues detected so far

Recipes    My Responsive Website    Recipes

127.0.0.1:5501/recipes.html

# Recipes

Home    Pets    Travel    Recipes

## Lumpia



This is a traditional Filipino recipe for lumpia, or fried spring rolls. They're made with paper-thin lumpia wrappers and filled with a savory mixture of ground pork, cabbage, and other vegetables. Serve lumpia as a side dish or appetizer with a sweet chili dipping sauce.

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**Ingredients**

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- 1 pound ground pork
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- ½ cup minced carrots
- ½ cup minced green onions
- ½ cup thinly sliced green cabbage
- 2 tablespoons chopped fresh cilantro (Optional)
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon soy sauce
- 30 lumpia wrappers
- 2 cups vegetable oil for frying, or as needed

**Cooking Directions**

Heat 1 tablespoon vegetable oil in a wok or large skillet over high heat. Add pork; cook and stir until crumbly and no pink is showing, 5 to 7 minutes.

Remove pork from the pan and set aside. Drain grease from the pan, leaving just a thin coating.

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Assemble lumpia: Place 3 heaping tablespoons of filling diagonally near one corner of a lumpia wrapper, leaving a 1 1/2 inch space at both ends. Fold the .

Elements    Console    axe DevTools    Relaunch to update

DevTools    axe-core 4.8.2    Sign up / Sign in    start new scan

Overview    Guided Tests

Test Name    Save Test

Test URL    Re-run scan

http://127.0.0.1:5501/recipes.html

TOTAL ISSUES	
0	Automatic Issues..... 0
0	Guided Issues..... 0
0	Manual Issues..... 0
Critical..... 0	Serious..... 0
Moderate..... 0	Minor..... 0

Best Practices: ON    WCAG 2.1 AA

Total Issues: 0

You have (0) automatic issues, nice!

Catch even more accessibility issues with semi-

Console    Issues    What's new

No issues detected so far

Wave

The following apply to the entire page:

powered by WebAIM

Styles: OFF ON

Summary

Errors: 0 Contrast Errors: 0

Alerts: 2 Features: 4

Structural Elements: 9 ARIA: 1

[View details >](#)

Congratulations! No errors were detected! Manual testing is still necessary to ensure compliance and optimal accessibility.

**About Me**

Home Pets Travel Recipes

**Meet My Wonderful Pets**

"Brown labradoodle wearing colorful lei"

Check out the pets section to learn about our family pets!

**See the Fun Places I've Traveled**

"Brown labradoodle wearing colorful lei"

Many great memories made on each of these trips

**Check out My Favorite Foods**

"Brown labradoodle wearing colorful lei"

These are the recipes to some of my favorite foods

Home Pets Travel Recipes

</> Code

Recipes   My Responsive Website   Pets

127.0.0.1:5501/pets.html

The following apply to the entire page:

WAVE web accessibility evaluation tool  
powered by WebAIM

Styles: OFF ON

Summary

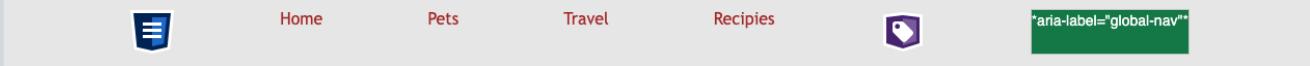
Errors: 0   Contrast Errors: 0

Alerts: 5   Features: 4

Structural Elements: 11   ARIA: 1

[View details >](#)

Congratulations! No errors were detected! Manual testing is still necessary to ensure compliance and optimal accessibility.

 **h2 Hamsters**  
"Brown labradoodle wearing colorful lei"

 "Brown labradoodle wearing colorful lei"

Hamsters! These were the first pets that both me and my sister had growing up. We each had one hamster. We enjoyed watching them in their cage/play place. Drinking their water, eating their food. Running on the hamster wheel. It was all great! Every once in a while my parents would let us take them out of their cage to play with them. My hamster had white fur with orange blots. My sister's hamster was white with brown splotches.  
My favorite memory with the hamsters was taking them out of their cage to play. Of course this was only after my sister and I had been good, and under the super vision of my parents.

 **h2 Chico**  


Recipes    My Responsive Website    Travel

127.0.0.1:5501/travel.html

The following apply to the entire page:

powered by WebAIM

Styles: OFF ON

Summary

Errors: 0   Contrast Errors: 0

Alerts: 2   Features: 4

Structural Elements: 9   ARIA: 1

[View details >](#)

Congratulations! No errors were detected! Manual testing is still necessary to ensure compliance and optimal accessibility.

The following apply to the entire page:

en

Travel

Home   Pets   Travel   Recipes

aria-label="global-nav"

**h2 Olongapo, Philippines**



Brown labradoodle wearing colorful lei\*

Olongapo, officially the City of Olongapo, is a 1st class highly urbanized city in the Central Luzon region of the Philippines. Located in the province of Zambales but governed independently from the province, it has a population of 260,317 people according to the 2020 census. I visited Olongapo with my mother and sister in 2000 and met my family on my mom's side for the first time. Since then I have not been back, but I hope to visit again soon.

**h2 Savannah, Georgia, United States**



Code

Recipes    My Responsive Website    Recipes

127.0.0.1:5501/recipes.html

The following apply to the entire page:

powered by WebAIM

Styles: OFF ON

Summary

Errors: 0   Contrast Errors: 0

Alerts: 2   Features: 4

Structural Elements: 21   ARIA: 1

[View details >](#)

Congratulations! No errors were detected! Manual testing is still necessary to ensure compliance and optimal accessibility.

**h2 Lumpia**

**"Brown labradoodle wearing colorful lei"**

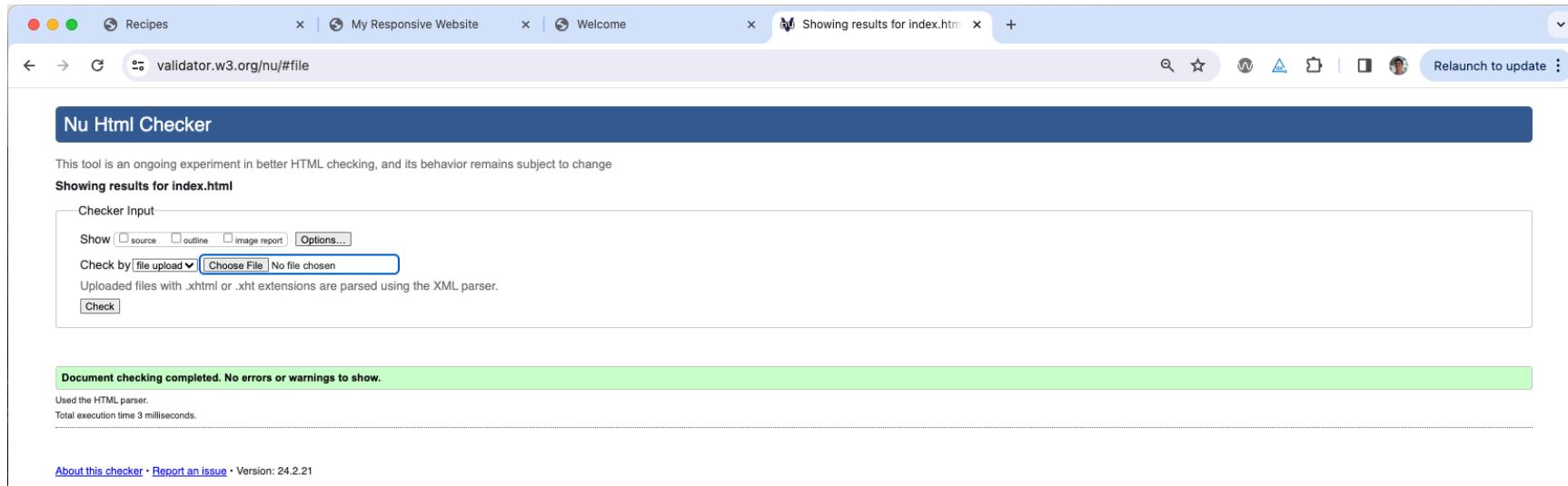
This is a traditional Filipino recipe for lumpia, or fried spring rolls. They're made with paper-thin lumpia wrappers and filled with a savory mixture of ground pork, cabbage, and other vegetables. Serve lumpia as a side dish or appetizer with a sweet chili dipping sauce.

Lumpia was my favorite dish growing up and is a party favorite. It is an absolute must have during any celebration.

**h3 Ingredients**

1 tablespoon vegetable oil  
1 pound ground pork  
½ cup chopped onion  
2 cloves garlic, crushed  
½ cup minced carrots  
½ cup chopped green onions  
½ cup thinly sliced green cabbage  
2 tablespoons chopped fresh cilantro (Optional)

W3C



This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

**Showing results for index.html**

Checker Input

Show  source  outline  image report

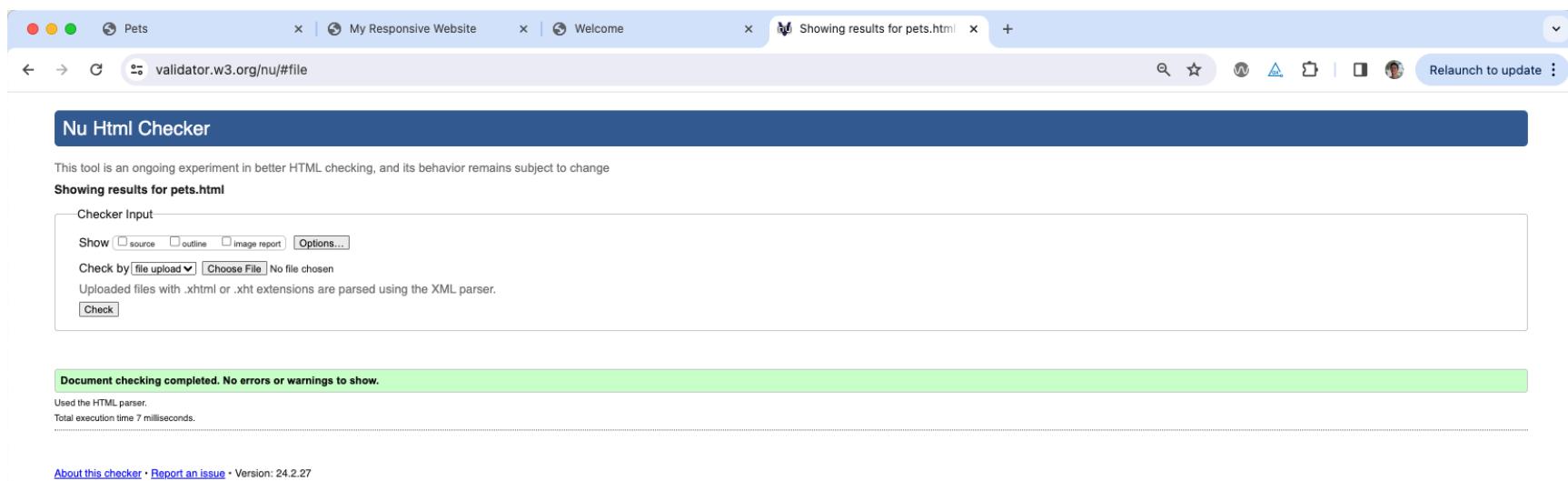
Check by   No file chosen

Uploaded files with .xhtml or .xht extensions are parsed using the XML parser.

Document checking completed. No errors or warnings to show.

Used the HTML parser.  
Total execution time 3 milliseconds.

[About this checker](#) • [Report an issue](#) • Version: 24.2.21



This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

**Showing results for pets.html**

Checker Input

Show  source  outline  image report

Check by   No file chosen

Uploaded files with .xhtml or .xht extensions are parsed using the XML parser.

Document checking completed. No errors or warnings to show.

Used the HTML parser.  
Total execution time 7 milliseconds.

[About this checker](#) • [Report an issue](#) • Version: 24.2.21

Pets    My Responsive Website    Welcome    Showing results for recipes.html    Relaunch to update

validator.w3.org/nu/#file

## Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

### Showing results for recipes.html

Checker Input

Show  source  outline  image report

Check by   No file chosen  
Uploaded files with .xhtml or .xht extensions are parsed using the XML parser.

Document checking completed. No errors or warnings to show.

Used the HTML parser.  
Total execution time 5 milliseconds.

[About this checker](#) • [Report an issue](#) • Version: 24.2.21

Pets | My Responsive Website | Welcome | Showing results for travel.html | +

validator.w3.org/nu/#file

Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for travel.html!

Checker Input

Show  source  outline  image report

Check by   No file chosen  
Uploaded files with .xhtml or .xht extensions are parsed using the XML parser.

Document checking completed. No errors or warnings to show.

Used the HTML parser.  
Total execution time 5 milliseconds.

[About this checker](#) • [Report an issue](#) • Version: 24.2.21