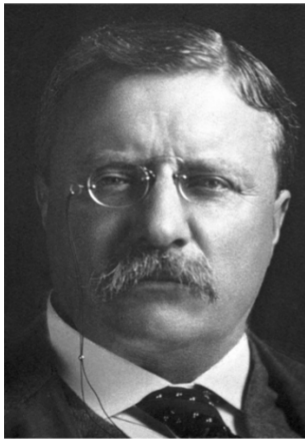


I am currently in an introduction to HTML and CSS coding class here at Miami University. Next semester I intend to work more with HTML, CSS, and JavaScript. Here are a few examples of web pages that I have coded:

IMS 222

Exercise 01

HTML Structure, links and images



It is not the critic who counts; not the man who points out how the strong man stumbles, or where the doer of deeds could have done them better. The credit belongs to the man who is actually in the arena, whose face is marred by dust and sweat and blood; who strives valiantly; who errs, who comes short again and again, because there is no effort without error and shortcoming; but who does actually strive to do the deeds; who knows great enthusiasms, the great devotions; who spends himself in a worthy cause; who at the best knows in the end the triumph of high achievement, and who at the worst, if he fails, at least fails while daring greatly!

Far better it is to dare mighty things, to win glorious triumphs, even though checkered by failure, than to rank with those poor spirits who neither enjoy nor suffer much, because they live in the gray twilight that knows not victory nor defeat.

Theodore Roosevelt

26th President of the US, winner of 1906 Nobel Peace Prize

[Read more](#) at the Theodore Roosevelt Association website

<file:///Users/juleszimmerman/Desktop/IMS222/Excercise%201/Exercise1.html>

IMS 222

Exercise 02

Recipe Page

Guacamole



Introduction
This excellent guacamole recipe was created by Alton Brown. It's one of my favorites!

Ingredients

- 3 Hass avocados, halved, seeded and peeled
- 1 lime, juiced
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon cayenne
- 1/2 medium onion, diced
- 1/2 jalapeno pepper, seeded and minced
- 2 Roma tomatoes, seeded and diced
- 1 tablespoon cilantro, chopped
- 1 clove garlic, minced

Directions

1. In a large bowl place the scooped avocado pulp and lime juice, toss to coat.
2. Drain, and reserve the lime juice, after all of the avocados have been coated.
3. Using a potato masher add the salt, cumin, and cayenne and mash.
4. Then, fold in the onions, tomatoes, cilantro, and garlic.
5. Add 1 tablespoon of the reserved lime juice.
6. Let sit at room temperature for 1 hour and then serve.

Recipe courtesy of Alton Brown, original available [here](#).

<file:///Users/juleszimmerman/Desktop/IMS222/Exercise%203/index.html>

The World's Most Chocolatey Chocolate Cupcakes



These scrumptious, deliciously rich chocolate cupcakes are perfect for any occasion big or small! Easy. Efficient. To die for.

Ingredients

Cupcakes

- 2 Cups of Granulated Sugar
- 2 Cups of All-Purpose Flour
- 3/4 Cup of Natural, Unsweetened Cocoa Powder
- 2 tbs of Baking Powder
- 1 1/2 tbs of Baking Soda
- 1 tsp of Salt
- 2/3 Cup of Canola/Vegetable Oil
- 1 Cup of Milk
- 2 Eggs
- 2 tsp of Vanilla Extract
- 1 Cup of Hot Water or Coffee

Chocolate Buttercream Frosting

- 1 Cup of Softened Salted Butter
- 4 Cups of Powdered Sugar
- 1/2 Cup of Cocoa Powder
- 1 tsp Vanilla Extract
- 3-5 tbsp of Milk

Instructions

Instructions are listed for both the cake and the frosting

Cupcakes

1. Preheat oven to 350F and line muffin tin with cupcake liners.
2. In a large mixing bowl whisk together the sugar, flour, cocoa powder, baking powder, baking soda, and salt.
3. Stir in canola oil and milk, stir until combined.
4. Add eggs, one at a time, stirring after each addition.
5. Stir in the vanilla extract.
6. Add hot water and stir until the mixture is evenly combined.

It WILL be a thin batter, don't panic!

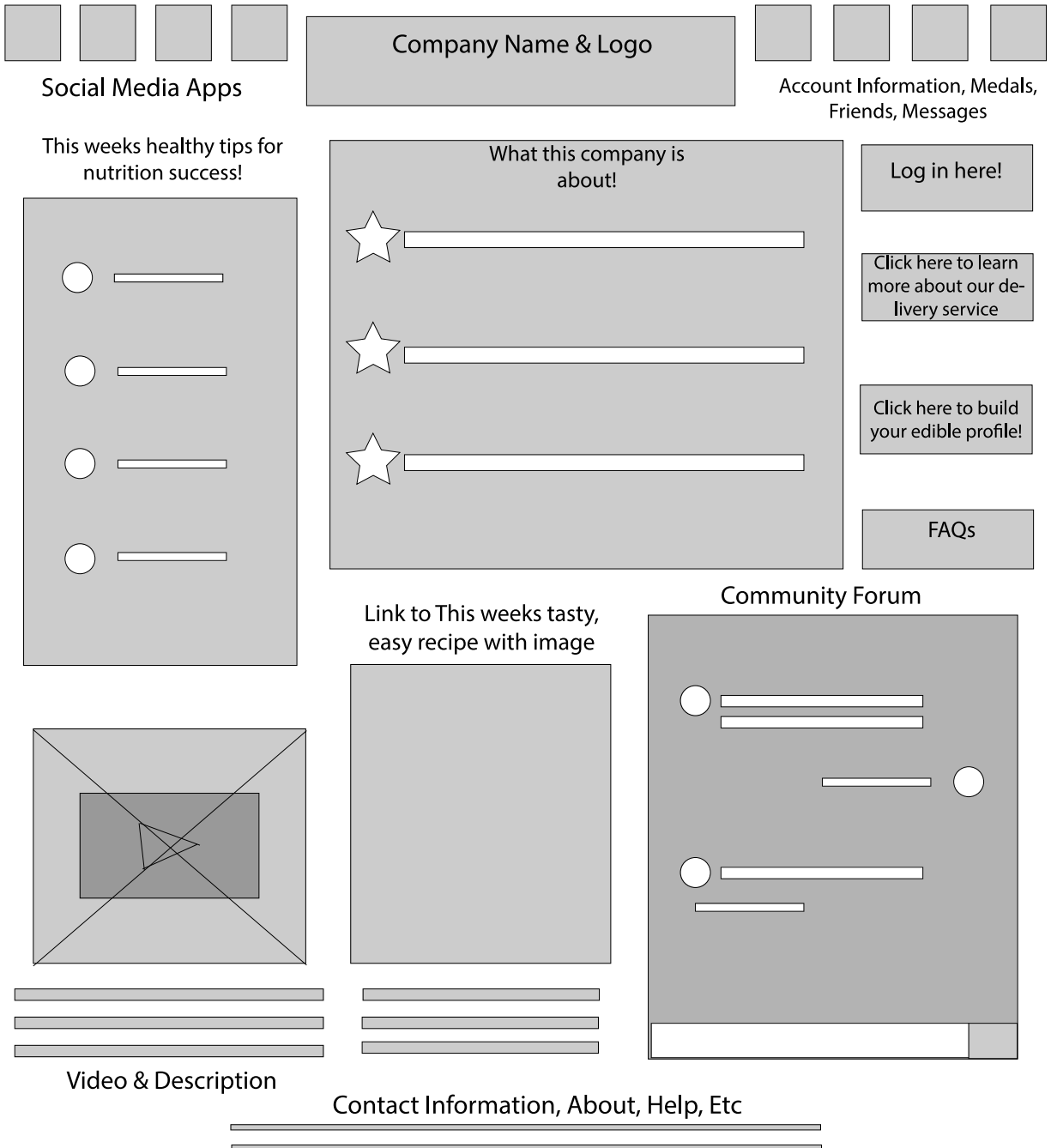
7. Fill prepared muffin tins just about 2/3 of the way full and bake at 350F for 18-22 minutes. Use a toothpick to check internal cupcake temperature.
8. Allow cupcakes to cool completely before frosting.

Chocolate Buttercream Frosting

1. Cream the butter in an electronic mixer.
2. Add the sugar one cup at a time until completely combined.
3. Stir in the cocoa powder and then the vanilla extract. Scrape down the sides of the bowl with a spatula.
4. Add the milk, one tablespoon at a time until desired frosting consistency is reached.
5. Pipe frosting on the completely cooled cupcakes and add sprinkles if desired.
6. Serve and enjoy!

<file:///Users/juleszimmerman/Desktop/IMS222/Recipe%20Project/index.html>

I have also created Wireframes and Mockups for digital websites using Illustrator and other Adobe programs.



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