LAB-3

Name - PRATEEK Roll No. - 22it3030

Q1.

```
ul {
    list-style-type: none;
    padding: 0;
}

li:nth-child(even) {
    background-color: rgb(173, 216, 230); /* Light Blue */
}
```

```
← C (i) 127.0.0.1:5500/t1.html
                                                                                                                   A $ (3 | C) $ (4 % ...
Eswatini
Ecuador
Tanzania
Spain
Slovakia
Iraq
```

Q2.

```
<title>T2</title>
      font-size: 14pt;
      border: 3px solid;
      border-collapse: collapse;
      background-color: rgb(178, 180, 179);
      color: white;
      background-color: black;
```

```
Capital
  Language
Albania
Tirana
Albanian
Papua New Guinea
Port Moresby
English
Latvia
Riga Latvian
France
France
Paris
French
```





← C (i) 127.0.0.1:5500/t2.html

Country	Capital	Language
Albania	Tirana	Albanian
Papua New Guinea	Port Moresby	English
Latvia	Riga Latvian	France
France	Paris	French

Q3.

```
<html>
<head>
       li{
           list-style-type: none;
          background-color: rgb(255, 198, 196);
       .veg{
           background-color: rgb(132, 233, 132);
           background-color: beige;
```

```
p{
          font-style: italic;
   <h1 style="font-family: sans-serif;">Recipe website</h1>
   <h2>Grilled cheese sandwiches with bacon and tomato</h2>
   <h3>List of Ingredients</h3>
        4 slices cooked bacon
        5 tablespoons soft butter, divided (or to
taste)
       4 slices bread (white or whole wheat)
       4 slices monterey jack pepper cheese (or use
American chees) 
       4 slices tomatoes
   <h3>Instructions</h3>
       Spread about 1 tablespoon butter into the bottom of a large
skillet (or just leave some fat in the pan from the bacon).
Spread 1 tablespoon (can use more) onto one side of each slice of bread.
Place the 4 slices of bread butter-side down onto a large skillet or flat
Top with 1 slice of cheese, 2 slices of tomato and 2 slices cooked bacon,
then 1 more slice of cheese.
Cover with a slice of bread (butter-side facing outside).
Fry over medium turning once with a spatula until golden brown on both
sides.
```



Recipe website

Grilled cheese sandwiches with bacon and tomato

List of Ingredients

```
4 slices cooked bacon
5 tablespoons soft butter, divided (or to taste)
4 slices bread (white or whole wheat)
4 slices nonterey jack pepper cheese (or use American chees)
4 slices tomatoes
```

Instructions

Spread about 1 tablespoon butter into the bottom of a large skillet (or just leave some fat in the pan from the bacon). Spread 1 tablespoon (can use more) onto one side of each slice of bread. Place the 4 slices of bread butter-side down onto a large skillet or flat grill. Top with 1 slice of cheese, 2 slices of tomato and 2 slices cooked bacon, then 1 more slice of cheese. Cover with a slice of bread (butter-side facing outside). Fry over medium turning once with a spatula until golden brown on both sides.

Q4.

```
<title>T4</title>
   .left{
       float: left;
       height: 200px;
       width: 50%;
       background-color: rgb(204, 206, 207);
    .right{
       float: left;
       height: 200px;
       width: 50%;
       background-color: rgb(174, 255, 181);
<section class="left">
   <h3>5 best selling books in Amazon's kindle store</h3>
       Reminders of Him: A Novel
       Family Money
       Corrupt (Devil's Night Book 1)
```



Q5.

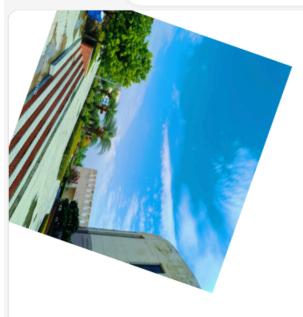
```
margin: 0px;
   padding-left: 10px;
a:hover{
   <a href="home.com">
      Home
   <a href="google.com">
      Blog
   <a href="about.com">
      About
   <a href="contact.com">
```

```
Home Blog About Contact
```

Q6.

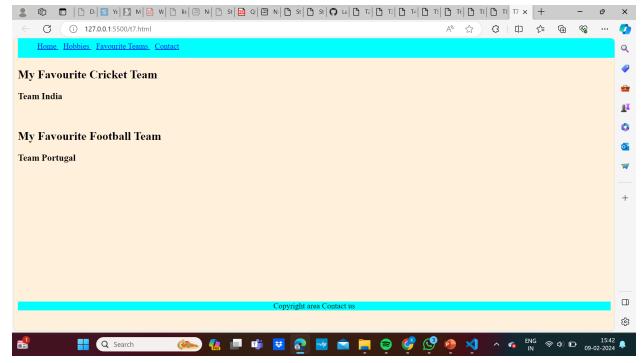
```
@keyframes ani {
               transform: rotate(0deg);
            100% {
                transform: rotate(360deg);
           animation-name: ani;
            animation-duration: 2s;
           animation-direction: alternate;
   <img src="WhatsApp Image 2024-01-12 at 22.53.52 ec4d34af.jpg"</pre>
alt="google" height="200" width="200
```





Q7.

```
Contact
Team India
 My Favourite Football Team
Team Portugal
  Copyright area Contact us
```



Q8.

```
This is section
           Lorem ipsum dolor sit amet consectetur adipisicing elit.
Itaque iusto, repellendus est magnam accusamus minima eligendi
accusantium? Eveniet voluptatem, repellat numquam a consectetur obcaecati
quaerat ex repudiandae rerum pariatur ad, quo expedita? Iste
exercitationem maxime repudiandae, illo adipisci architecto quas nisi
mollitia minus cumque dolore veritatis omnis delectus possimus, quis neque
provident nostrum! Provident repudiandae consectetur voluptas error
inventore magni natus placeat, dignissimos soluta rem possimus nihil quasi
assumenda quam, officia unde incidunt, optio laborum culpa asperiores!
Error, repellat. Temporibus officiis blanditiis at id qui itaque,
laudantium officia nobis consequatur!
           This is aside
alt="image" width="200" height="200">
       Lorem ipsum dolor sit amet consectetur adipisicing elit.
Molestiae, nemo! 
       Lorem ipsum, dolor sit amet consectetur adipisicing elit. Fuga
blanditiis amet temporibus eligendi ratione quasi tempore quae id
reiciendis at.
       Copyright area Contact us
```

```
margin: 0;
  padding: 0;
  list-style: none;
  text-decoration: none;
body{
  font-family: sans-serif;
  overflow: hidden;
  user-select: none;
nav .logo{
 color: white;
  font-size: 33px;
  font-weight: bold;
 line-height: 70px;
  padding-left: 110px;
 height: 70px;
 box-shadow: 0 3px 15px rgba(0,0,0,.4);
 float: right;
 margin-right: 30px;
  display: inline-block;
 display: block;
 padding: 0 15px;
 line-height: 70px;
 background: #063247;
  transition: .5s;
nav ul li a:hover,
```

```
color: #23dbdb;
 position: absolute;
 top: 85px;
 border-top: 3px solid #23dbdb;
 opacity: 0;
 visibility: hidden;
nav ul li:hover > ul{
 top: 70px;
 opacity: 1;
 visibility: visible;
 transition: .3s linear;
 width: 150px;
 display: list-item;
 position: relative;
 line-height: 50px;
 border-top: none;
 position: relative;
 top: -70px;
 left: 150px;
 margin-left: 45px;
 background: url(bg.jpeg);
 background-position: center;
 background-size: cover;
```

