On Your Own- HTML and CSS

Your task is to put the recipe found on salmonbellymeal.docx on the web subject to the following specifications.

The screen is divided into three sections

- A within page sidebar to navigate to the different dishes
- The main section with the recipes
- A sidebar of external hyperlinks.

The within page sidebar:

- Has an orange background
- Is flushed left
- Text is always present even if we scroll down the main section
- Is 200 pixels wide
- When you hover on a hyperlink, the hyperlink turns bold
- When you click on a hyperlink, the hyperlink size temporarily turns 30 pixels high

The main section:

- Begins where the within page sidebar ends (with appropriate spacing for aesthetics)
- Occupies 60% of the width of the page

The right sidebar of external hyperlinks:

- Has an aquamarine background
- Is flushed right
- Text is always present even if we scroll down the main section

See the screenshot here for an example:

To the top Trepare the taxe Prepare the bamboo skewers Make the langonberry unargette Make the said Make the said Make the samon belly skewers	A Salmon Belly Skewer Meal As any experienced cook knows, fat is flavor. The problem is that while fat provides a wonderful taste explosion, too much fat can overwhelm a dimer as the meal continues. The trick to maintaining the dimer's enjoyment throughout the meal is to complement the central fatty dish with acidic side dishes that break the rich flavor of fat. In this meal, we complement the rich taste of salmon belly with a salad containing a fuity vinaigrette. For the cereal base, we introduce a gardic toast. Salmon belly is a much sought after ingredient in much of Asia, but is not commonly enjoyed in the US. Here in Rolla, you can't find it listed for sale, but can get it from Price Chopper-just ask the fishmoger for it.	Inspirations for these dishes. • Gokushufudou - The Way of fi • Hiroyuki Teradak nake on salm • Nanna's take on salmon belly • A recipe for grulled salmon belly • Gordon Ramsay cooks fore gr

Note because of the presence of foreign words, you must add the following to the head section of the page:

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<meta http-equiv="Content-Type" content="text/html;charset=UTF-8" />
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The hyperlinks on the right should point to:

- Gokushufudou- https://blitzfansub.com/gokushufudo-episode-1/
- Hiroyuki Terada https://www.youtube.com/watch?v=ygdts-mP238&t=384s
- Nanna's take <u>https://www.youtube.com/watch?v=jtUaeGRJ8nI&t=294s</u>
- A recipe for <u>https://www.youtube.com/watch?v=WCGxrxOZ07Y</u>
- Gordon Ramsay <u>https://www.youtube.com/watch?v=IeVY8u6Y-z4</u>

The bulleted outline after the words "The steps are" should internally hyperlink to the appropriate sections of the manuscript.

Food items in the ingredients tables made in this page should hyperlink to the appropriate section. For example, the Make the salad section references the lingonberry vinaigrette. That needs to be hyperlinked:

To the typ Prepare the Jane Prepare the bamboo skewers Make the ingonherry Sinayrette Make the solad Make the tooss Make the solars belly	Combine olive oil, vinegar and jam. Mix well to allow vinegar to emulsify the oil. Taste and add honey/vinegar to adjust to desired level of sweetness/sourness. Note it is important that this be tart to offset the oiliness of the salmon belly. Make the salad This is a simple salad for two Ingredients			Inspirations for these dish Gokushufudou - Th Hiroyuki Terada's ti Nanna's take on sali A recipe for grilled Gordon Ramsay co-
skewers	Ingredient	Amount		
	Baby arugula	2.5 oz (about half a standard sized box)		
	Beefsteak tomatoes	2, diced		
	Chopped walnuts	A handful		
	Lingonberry vinaigrette	To taste		

All images in the document should appear in the webpage centered. The two pictures of the complete meal should appear horizontally adjacent and be separated by a space of 50 pixels.

The two pictures of the complete meal should be 350 pixels wide. The picture of the tare should be 200 pixels wide.

The foreign loanwords tare, shufu, mirin and sake should be italicized throughout the manuscript.

Scoring:

- 1 mark Screen divided correctly into three sections
- 1 mark First and third section flushed left and right with correct widths
- 1 mark Internal hyperlinks on left sidebar working
- 1 mark Internal hyperlinks on main content area working
- 1 mark External hyperlinks on righthand sidebar working
- 1 mark Left and right sidebars do not move when central section moves
- 1 mark Special effects on left sidebar hyperlinks working
- 1 mark correct color scheme

- 1 mark Images correctly centered and spaced
- 1 mark loanwords italicized
- 1 mark Katakana and Kanji are rendered correctly
- 1 mark ingredients tables are formatted correctly
- 3 marks Other unstated visual discrepancies in webpage