
1. Strawberry

Strawberry is a tiny red fruit that grows wild; its domesticated, cultivated variety is called garden strawberry. File *strawberrysource.txt*, an UTF-8 encoded file contains a writing about strawberry and recipes of foods and drinks that can be made from it. Create the document according to the given example and the description. Do not use multiple spaces and empty paragraphs to lay out the text.

1. Create file *strawberry* using a word processor in the default format of the program using file *strawberrysource.txt*.
2. In the document the page size is A4, the left and right margins are 1.8 cm, the top margin is 3.5 cm and the bottom one is 2.5 cm. Use three font colours: black, white and dark red (colour with RGB code (222, 0, 0)) in the text.
3. Replace abbreviation “*tbsp.*” with word “*tablespoon(s)*” in the whole document.
4. The font type of the text is Times New Roman (Nimbus Roman) unless specified else. There are three font sizes in the document: 28, 13 and 10 points. Set the font size according to the example. Apply single line spacing, justified paragraphs and a spacing of 6 points after the paragraphs in the document where the description does not state something different.
5. Set an indent of 0.5 cm for the first line of the two paragraphs of the introduction.
6. Create the header according to the example. Use a table with one row and three columns and without borders for the header. The background colour of the table is dark red. The cell widths are 2.2 cm, 13.0 cm and 2.2 cm, respectively. In the middle cell the font style of the text is small caps, bold and the font colour is white. Align the text according to the example. Insert picture *strawright.png* in the left and right cells. Set its height to 2 cm keeping the aspect ratio. Reflect the picture in the left cell to create a symmetrical arrangement.
7. Place picture *fragaria.jpg* next to the first paragraph according to the example, change its height proportionally to 2 cm.
8. Place the text in braces into a footnote labelled with “*” that belongs to the word before the opening brace. The font size of the footnote is 10 points. Delete the braces and the text between them from the document.
9. The font style of the two titles shown in the example is small caps and bold, the font colour is dark red, the spacing before them is 18 points, after them 12 points, and they are aligned centered.
10. The recipes following titles ***Strawberry food recipes*** and ***Strawberry drink recipes*** should be placed in a table that has two columns and no borders. In the source text the names of the food/drinks and the recipes are separated by tabs. The column widths of the tables are 5.0 and 12.5 cm, respectively. In the source text the paragraphs of the recipes are separated by “%” marks. Replace these with paragraph marks after creating the table. Apply a font size of 10 points for the whole text in the table.
11. In the first column the font style of the food/drink names is bold and the font colour is dark red. Align these right and use a right indent of 0.5 cm for these.

12. In the cells of the second column the left indent of the paragraphs is 0.5 cm. The first paragraphs – the lists of the ingredients – are in *italics*, and the colour of the last paragraphs is dark red.

13. Use hyphenation in the document.

40 marks

Example:

STRAWBERRY

Strawberry bomb

600 g strawberries, 6 dl cream, 110 g icing sugar, juice of 1-2 lemons, 6 sheets of gelatin, 3 to 10 spoons sugar, 2 packages vanilla sugar, mint leaves if desired

See aside approximately 20 strawberries, you will need them for decoration. Line a large bowl with tinfoil to cover the bowl completely. Put the strawberries into a bowl and process them with a blender. Sprinkle icing sugar on it, then add the lemon juice. In the meantime, soak the gelatine sheets in cold water and allow them to melt for five minutes. While the gelatine softens, whip 5 dl of cream into foam. Then press the water out of the softened gelatine and melt on small flame. Add 2 to 4 tablespoons of strawberry cream, then add it to the remaining strawberry cream. Stir constantly. Blend the whipped cream slowly into it as well, using a whisk. When the cream is thick, add the gelatine and stir until it is completely dissolved. Press them into it a little bit. Finally, cover with foil and put into the fridge for up to one night. This much time is required until the whole strawberry bomb thickens.

When you remove it from the fridge, you may top it with halved strawberries and whipped cream.

Strawberry doughnut

Dough: 110 g fine flour, 140 g margarine, 70 g icing sugar, 1 package vanilla sugar, 1 egg yolk, cream, 2 eggs, 2 tablespoons flour, 3 teaspoons sugar, 1 package vanilla sugar, 1/2 litre milk, 100 g strawberries

Knead the dough, allow it to rest for one hour at a cool place, roll until thin and cut an equal number of larger and smaller discs out of it. Bake them until golden yellow and allow them to cool. Blend the eggs, sugar, vanilla sugar and flour until smooth, thin it with the milk and cook into a 'very' thick cream above steam, stir continuously. Cream the strawberries and halve them. Put the cream on the larger discs, add a few small halved strawberries and cover them with the smaller discs.

Set one large, halved strawberry on top of each. Can be made from raspberry as well.

STRAWBERRY DRINK RECIPES

Strawberry cordial

100 g strawberries, juice of one quarter lime (or juice of one eighth lemon), sugar syrup or icing sugar as desired, crushed ice

Blend the strawberries, the lime juice, the sugar syrup and half glass of crushed ice. Pour it into a glass.

Decorate the glass with strawberry.

Strawberry milkshake

1/2 l milk, 100 g vanilla ice cream, 20 g strawberries, 2 cl strawberry syrup

Blend the ingredients and serve it with 10 g of cream.

Decorate the top of the drink with 1 fresh strawberry.

STRAWBERRY

Strawberry (*Fragaria*) is the name of a genus of the Rosaceae family as well as the name of the fruit of the species growing in the wild. The cultivated species are called garden strawberry or shorty strawberry*.

The cultivation of strawberry in gardens became widespread in the 16th century. A turning point in the cultivation of strawberry was the arrival of red strawberry from Virginia to Europe in 1629: it was larger than woodland strawberry and was almost perfectly round. Another species with large fruit arrived from Chile, the delicious species grown today are crossed from these species. From István Matyus book "Ős Új Daetetica" it can be stated that *Fragaria x ananassa* was already known and grown in Hungary in 1788.

STRAWBERRY FOOD RECIPES

Summer strawberry soup

400 g fresh strawberries, 4 tablespoons sugar, 1-2 dl white wine, 2 tablespoons cream, 3 strawberries (cut into cubes or sliced), lemon juice

Wash the strawberries, remove their leaves. Cut them into cubes and process them with a blender or a food processor. Press through a strain, then add the sugar, the cream and the wine. If a more special flavour is desired, grate some lemon peel into the soup. Cool the soup, then decorate it with lemongrass and strawberry cut into cubes or slices.

Can be served with ice cream or cream.

Strawberry cream soup

1 kg strawberries, 110 g sugar, 2 dl cream, a pinch of cloves, a pinch of cinnamon, 1 egg yolk, 1 tablespoon flour, a pinch of salt

Wash and clean the strawberries, boil them in 1 litre of water with the sugar, salt, cloves and cinnamon (appr. 20 minutes). Blend half of the cream and the flour until smooth, then after the cooking time add it to the soup. Boil properly, then cream and the egg yolk and add them to the soup. Put it back on the cooker (be careful to have it hot but not boiling) and blend with a mixer until smooth. Allow to cool, then put it into the fridge.

Serve with a few sliced strawberries.

Strawberry cube

Dough: 3 eggs, 3 spoons sugar, 3 spoons flour, 1/2 teaspoon baking soda, triple filling, 1 vanilla pudding powder, 3 dl milk, 100 g strawberry, topping, 2 packages strawberry flavoured fruit/jelly powder, cream

Make a simple sweet dough. Separate the eggs, blend the egg yolk with the sugar until frothy, beat the egg whites until solid foam. Mix the flour and the baking soda. Add the flour and the beaten foam of the eggs gently and alternately to the egg yolk. Stir gently. Line a middle-sized pan with tinfoil and add the paste. Bake in pre-heated oven at medium temperature. While the dough is being baked, prepare the pudding according to its instructions. Wait the strawberries, halve the larger pieces and allow them to dip. Allow the dough to cool and then lay the pudding cream on it. Spread the strawberries evenly on the cream.

Prepare the fruit jelly, and pour steadily on the strawberries. Allow it to jelly in the fridge.

*From botanical aspect the name is incorrect, because strawberry is not a berry, but an aggregate accessory fruit, unlike mulberry, for example. The latter has white and black types as well.