

Live Preview with Gatsby and Drupal

Decoupled Days – July 18, 2019

Who Am I... and why should you care?



Name: Shane Thomas

Relevance: Developer at Third & Grove

What else:

- I created CodeKarate.com with hundreds of Drupal videos
- I am the maintainer of the Gatsby Drupal module

Twitter Handle: @smthomas3

Additional Skills:

- Unknown

Founded
2014

50
People

16
US states

100+
Happy clients

800+
Open Source
contributions



What are we talking about today?

1. Introductions
2. Gatsby / Drupal Overview
3. Live Demo #1 - Live Preview
4. Live Demo #2 - Live Preview Setup
5. The Future



Getting a read on the room

Gatsby is a free and open source
framework based on React that helps
developers build blazing fast websites
and apps

— [Gatsbyjs.org](https://gatsbyjs.org)



Gatsby



The Problem

So what's the big deal?

No easy way to see what something is going to look like before you click save

Current Options:

- Run a Gatsby development server to view the content before deploying to your live site. This requires the entire site to be regenerated.
- Deploy and hope for the best...

Let's live a little dangerously



Time for a Live Demo

THIRD AND GROVE

Demo #1 - Live Preview

Manage

Search

thegreatcms

Edit Case Study

Quicken

View

Edit

Delete

Revisions

Home » Node » Quicken

Main *

Hero and Teaser Images *

Title *

Quicken!!!!

Subtitle *

Pioneering headless commerce for Quicken

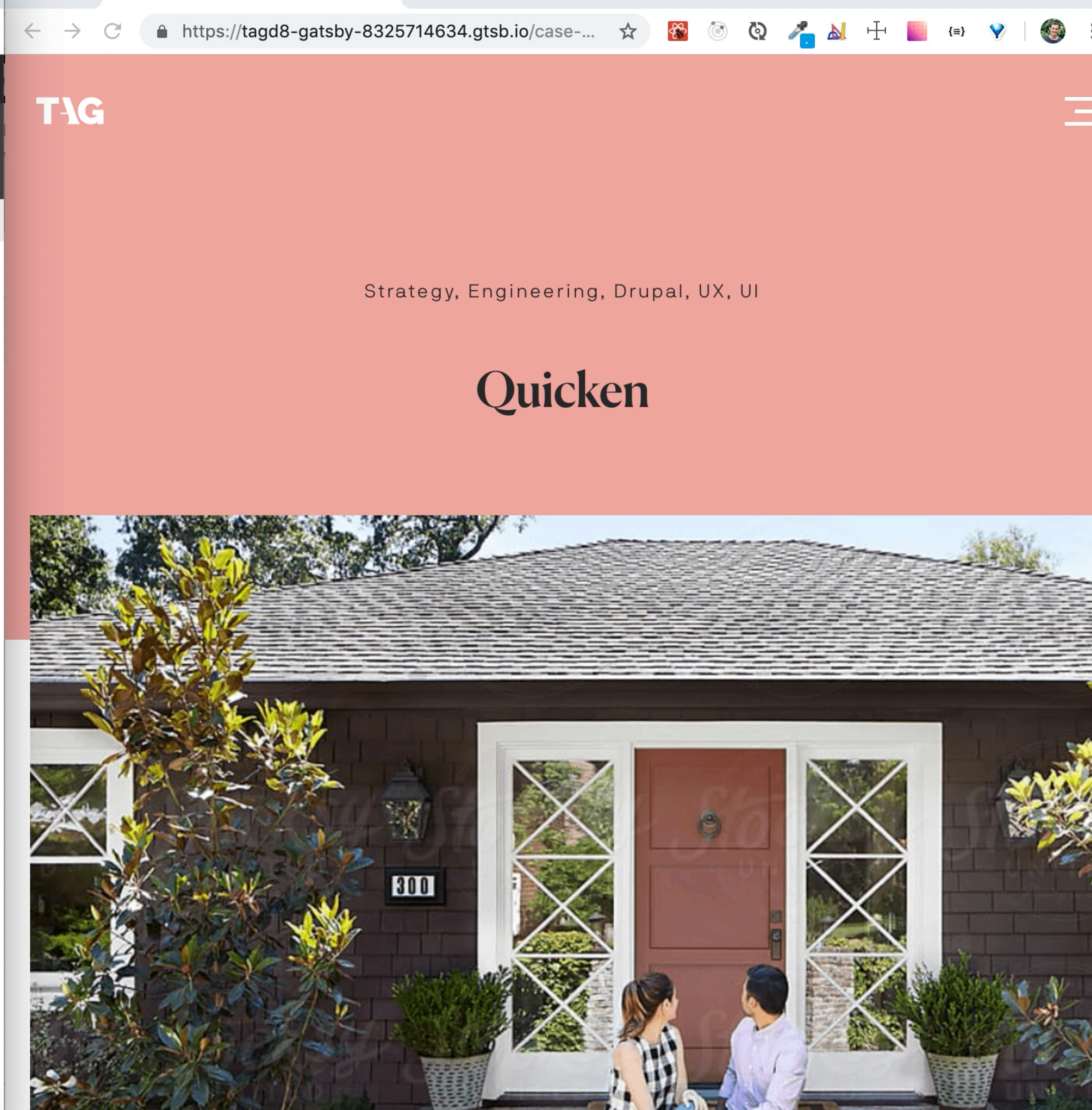
Tags *

Strategy (1), Engineering (2), Drupal (3), UX (5), UI (6)

COMPONENTS *

Show row weights

	Label	Type	Operations
⛶	<div>Default ▾</div> <div>CSS class(-es)</div>	Text Split with Image	<div>Edit</div> <div>Remove</div>
⛶	<div>Default ▾</div> <div>CSS class(-es)</div>	Text Split with Image	<div>Edit</div> <div>Remove</div>
⛶	<div>Default ▾</div> <div>CSS class(-es)</div>	Quote	<div>Edit</div> <div>Remove</div>



*Backup Video in case the second live demo goes horribly wrong



Demo #2 - Live Preview Setup

1. Initial Setup - Install Gatsby

2. `gatsby new [project-name]`

`cd` into the new directory

3 `npm install --save gatsby-source-drupal`

OR

`yarn add gatsby-source-drupal`

Create a new Preview instance

- 1 Repository
- 2 Integrations
- 3 Setup

Select a Repository

Organization

smthomas ▾

🔍 Search your GitHub repositories

- ☐ smthomas/cktestproj
- ☐ smthomas/codekarate-d8
- ☒ smthomas/codekarate-gatsby
- ☐ smthomas/decoupled-demo
- ☐ smthomas/gatsby-drupal-presentation
- ☐ smthomas/lcb-live

GatsbyAdminForm ☆

[Home](#) » [Administration](#) » [Configuration](#)

Gastby Preview Server URL

The URL to the Gatsby preview server (with port number if needed)

Save configuration

←→↺

Not Secure | dev-gatsby-preview-test.p... ☆

⚙️🔄🔍📊🛠️🔗🌐👤

Manage★ShortcutsSearchadmin⚠️ This site is intended for demonstration purposes.

Edit Article The Umami guide to our favorite mushrooms

☆

View

Edit

Delete

Revisions

Translate

Home » The Umami guide to our favorite mushrooms...

Title *

The Umami guide to our favorite mushrooms

Body (Edit summary)

B

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🔗

☰

☰

“”

🖼️

Format

Source

We think mushrooms are one of the most enjoyable ingredients to cook with. There are plenty of edible varieties to try, each with their own distinctive shape, size, and taste. And with curious names such as chanterelle, the gypsy, horn of plenty, or hen of the woods, who wouldn't want to know more about cooking with the mighty mushroom?

One of the best things about mushrooms is their versatility. They can be fried, roasted, grilled, steamed, or even cooked in the microwave. And they can be served as the main ingredient for a dish, or simply added as part of the mix. This makes mushrooms an ideal choice for creating absolutely delicious vegetarian dishes.

So let's take a look at some of our favorite types of mushroom. You might not have tried cooking with them before but don't let that put you off. With their delicious, distinctive flavors you can easily transform soups, starters, sauces and create amazing pasta, or stir-fry dishes.

Try the lovely **shiitake**. Used in Asian cooking, these can be purchased dried and rehydrated for a strong, deep flavor. Or buy fresh and add to soups and stir-fries. Not only does this mushroom have an intense flavor, it looks lovely too. The deep brown and smooth shapes will provide texture to your meal. In their dried form and rehydrated, these are the perfect addition for

Published

Last saved: 07/17/2019 - 14:59

Author: Umami

☒ Create new revision

Revisions are required.

Revision log message

Briefly describe the changes you have made.

▶ MENU SETTINGS

▶ TRANSLATION

▼ URL ALIAS

URL alias

/articles/the-umami-guide-to-ou

Specify an alternative path by which this data can be accessed. For example, type "/about" when writing an about page.

▶ AUTHORIZING INFORMATION

▶ PROMOTION OPTIONS

https://decoupled-demo-6358 x

https://decoupled-demo-6358115564.g... ☆

⚙️🔄🔍📊🛠️🔗🌐👤

Gatsby Default Starter

The Umami guide to our favorite mushrooms

We think mushrooms are one of the most enjoyable ingredients to cook with. There are plenty of edible varieties to try, each with their own distinctive shape, size, and taste. And with curious names such as chanterelle, the gypsy, horn of plenty, or hen of the woods, who wouldn't want to know more about cooking with the mighty mushroom?

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The gorgeous sunny **chanterelle** with its yellow flesh has a fruity flavor - but it is worth mentioning that there are many lookalikes out there and care should be taken to ensure you're eating the right ones. These look great in an omelette or an Asian soup to complement the yellow tones.

*Backup Video in case the second live demo goes horribly wrong

Some Caveats

So what is the future of
Live Preview?

Integration with Drupal's Content Moderation system

Keystroke Preview

Manage

Shortcuts

admin

This site is intended for demonstration purposes.

Content

Structure

Appearance

Extend

Configuration

People

Reports

Help

Edit Article

Baking mishaps – you broke it you bought it

☆

View

Edit

Delete

Revisions

Home » Baking mishaps – you broke it you bought it

✖ There is a security update available for your version of Drupal. To ensure the security of your server, you should update immediately! See the [available updates](#) page for more information and to install your missing updates.

Title *

Baking mishaps – you broke it you bought it

Body (Edit summary)

<p>You follow the recipe, you weigh all your ingredients, you use the right oven temperature and you take your time and yet still, your baking comes out with a soggy bottom, fails to rise or just tastes plain horrible. We have come up with a list of the most frustrating baking problems and the techniques you can use to try and avoid them.</p>

<h2>Your cake failed to rise</h2>

<p>Don't under any circumstances open the oven door in the middle of the cooking time. The heat will come whooshing out, destroying the chemical reaction taking place inside your cake. Your raising agent needs the

Text format

Basic HTML

About text formats

- Allowed HTML tags: <a href hreflang> <cite> <blockquote cite> <code> <ul type> <ol start type> <dl> <dt> <dd> <h2 id> <h3 id> <h4 id> <h5 id> <h6 id> <p>

- Lines and paragraphs break automatically.
- You can align images (data-align="center"), but also videos, blockquotes, and so on.
- You can caption images (data-caption="Text"), but also videos, blockquotes, and so on.
- Only images hosted on this site may be used in tags.

Tags

Baking (12), Learn to cook (13)

Enter a comma-separated list. For example: Vegetarian, Chocolate brownies, Appetizers

Image

Alternative text *

A delicious chocolate brownie

Short description of the image used by screen readers and displayed when the image is not loaded. This is important for accessibility.

chocolate-brownie-umami.jpg (29.72 KB)

Remove

Published

Last saved: 05/10/2019 – 17:48

Author: Umami

☒ Create new revision

Revisions are required.

Revision log message

Briefly describe the changes you have made.

MENU SETTINGS

URL ALIAS

URL alias

/articles/baking-mishaps-our-troubleshooting-tips

Specify an alternative path by which this data can be accessed. For example, type "/about" when writing an about page.

AUTHORING INFORMATION

PROMOTION OPTIONS

Current state: Published

Change to: Published

Save

Preview

Delete

Gatsby Preview Test

Baking mishaps - you broke it you bought it

You follow the recipe, you weigh all your ingredients, you use the right oven temperature and you take your time and yet still, your baking comes out with a soggy bottom, fails to rise or just tastes plain horrible. We have come up with a list of the most frustrating baking problems and the techniques you can use to try and avoid them.

Your cake failed to rise

Don't under any circumstances open the oven door in the middle of the cooking time. The heat will come whooshing out, destroying the chemical reaction taking place inside your cake. Your raising agent needs the heat to become activated and you might kill it off.

Your cake is chewy and tough

If your light sponge is the consistency of a spare tire, you might have over-mixed your batter. Keep the lightness inside your cake mixture by carefully and gently folding in the ingredients and only to the point they are just mixed. If you over-fold, the gluten in the flour will start to come out and you'll be making bread instead of cake.

Your cookies burned

A great trick is to use light colored bakeware, rather than black. It is less likely to absorb the heat and transfer it to the bottom of your biscuits. Using baking paper will also help with this. Also, using too much sugar can result in your cookies browning too much and giving them a caramelized look.

Split top to your cake or bread

Your oven is very likely too hot. If you suspect your oven doesn't keep to the right temperature, invest in a thermometer and check it regularly throughout the cooking. With bread, over-mixing the dough can result in a cracked or split top.

The dreaded soggy bottom

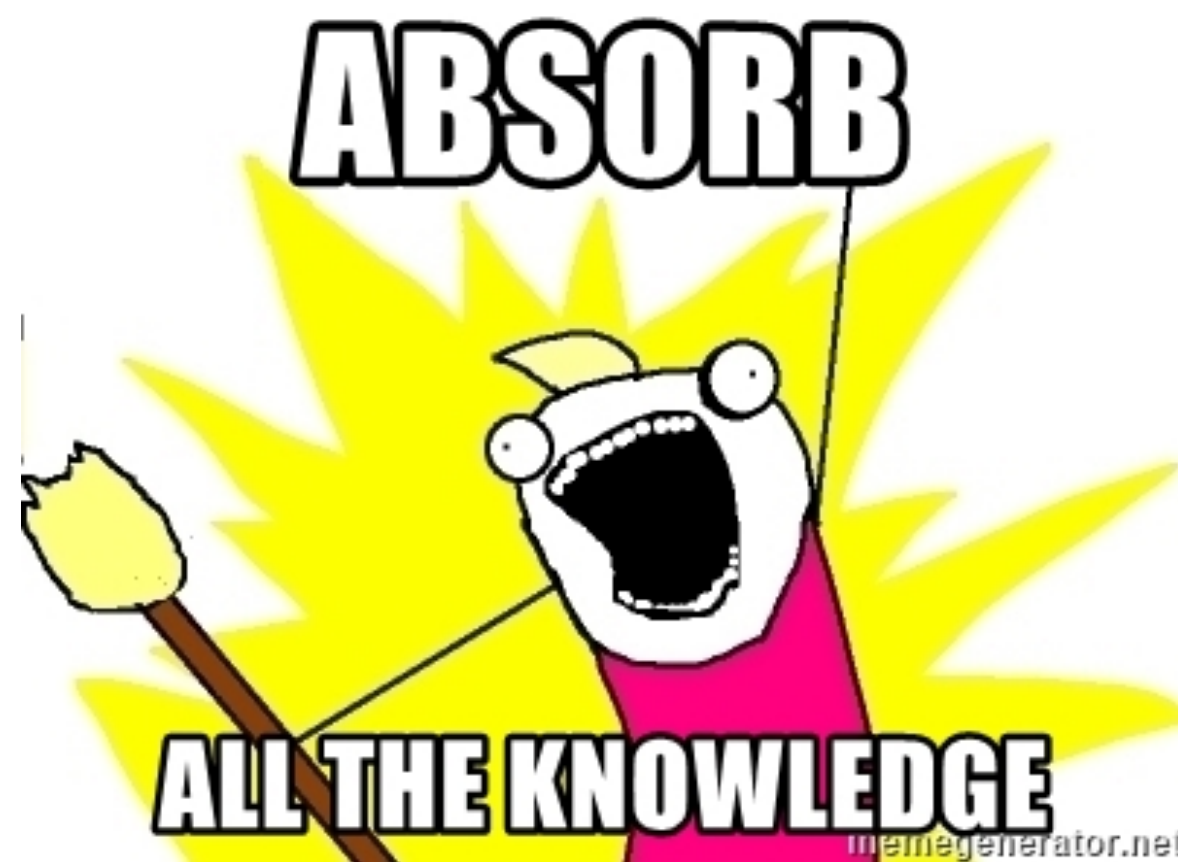
As mentioned above, the color of your pan is important. In this case, a dark pan will increase the heat at the bottom and give you that crisp underneath that you want. If you are using a flaky pastry, you really need to blind bake it. Putting your pie towards the bottom of the oven will increase the heat reaching that part.

Your pastry has shrunk

You simply tried to make it stretch too far. When rolling, don't try to make it too thin or too big and when draping

Gatsby Incremental Builds

Let's Recap!



Gatsby Drupal Preview Checklist:

1. Gatsby Site with Gatsby Source Drupal Plugin
2. Drupal 8 site with Gatsby module installed and configured
3. Gatsby cloud instance (or local dev instance running `gatsby develop`)
4. Configure gatsby-config.js to point to your Drupal site
5. Write graphql in gatsby-node.js to pull in your entities
6. Create a Gatsby template for an entity
7. Commit/push your code to Github (if using Gatsby Cloud)
8. Profit!

Interested in helping out?

- Test out Live Preview and report any issues
- Join the Drupal Slack discussion in the #gatsby or #contenta channel

Resources

Drupal Module: <https://www.drupal.org/project/gatsby>

Gatsby Source Drupal Documentation: <https://www.gatsbyjs.org/packages/gatsby-source-drupal/>

Gatsby Cloud: <https://www.gatsbyjs.com/>

Gatsby Demo Repo: <https://github.com/smithomas/decoupled-demo>

My Twitter: @smithomas3

Grant's Twitter: @grantglidewell



Thanks!

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Twitter: @smthomas3



Questions?
