

Gatsby and Drupal Sitting in a Tree

Drupal Camp Atlanta - September 13, 2019

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





Name: Shane Thomas

Relevance: Developer at Third & Grove

What else:

• I created <u>CodeKarate.com</u> with hundreds of Drupal videos

• I am the maintainer of the Gatsby Drupal module

Twitter Handle: @smthomas3

Additional Skills:

• Unknown

Founded 2014

500 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 Gatsby / Drupal
- 4. Live Demo #2 Live Preview
- 5. Live Demo #3 Live Preview Setup
- 6. The Future



Getting a read on the room

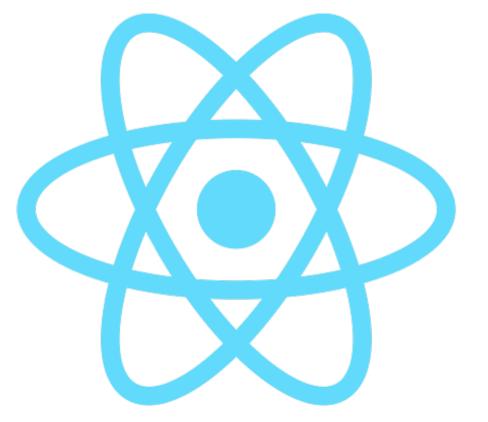
Gatsby is a free and open source framework based on React that helps developers build blazing fast websites and apps

- Gatsbyjs.org



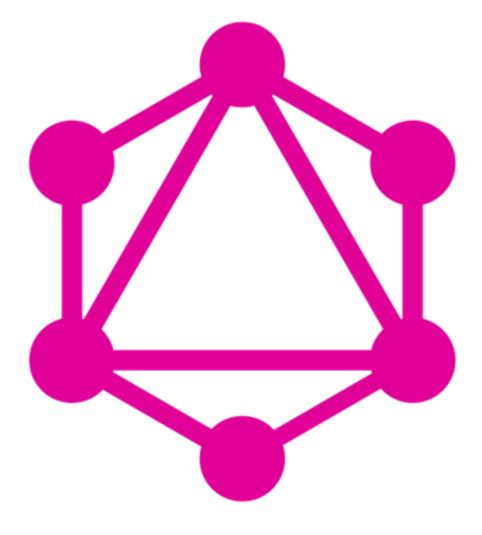
ReactJS is a JavaScript library for building user interfaces

— ReactJS.org



GraphQL is a query language for your API

- GraphQL.org





The Common Misperception

"Gatsby is really great for static websites, but it won't really work for my site"

- Random Developer I met on the street

Gatsby is a framework for building progressive web applications

Anything you can build in React, you can build in Gatsby. In fact, I would recommend just replacing **Create React App**, with **Gatsby** and starting from there.

Benefits of Using Gatsby:

- Build static sites and progressive web applications
- Provides sensible default configuration with the ability to override what you need
- Performance optimizations around image processing and intersection observer page loading
- Expansive ecosystem (if you like Drupal modules, you will like Gatsby plugins/ themes)
- Unified GraphQL Data layer (bring your own content and APIs)



...but isn't my current CMS good enough?

Okay... you convinced me, but what do I need to know to get started?

Step 1: Set up your Drupal 8 Site

Install the JSON:API Module....

Yep, that's it!

Step 2 - Install Gatsby

gatsby new [project-name]

cd into the new directory

npm install —save gatsby-source-drupal

OR

yarn add gatsby-source-drupal

Step 3: Configure Gatsby to pull data from Drupal

- gatsby-config.js Configure your
 Gatsby site to pull content from your
 Drupal site
- gatsby-node.js Runs at build time to turn your Drupal nodes into Gatsby pages
- Graphql Used to query data from your Drupal site
- React components create React components to display your content

Before we look at the code... write this down:

CodeKarate.com

Let's live a little dangerously



Time for a Live Demo



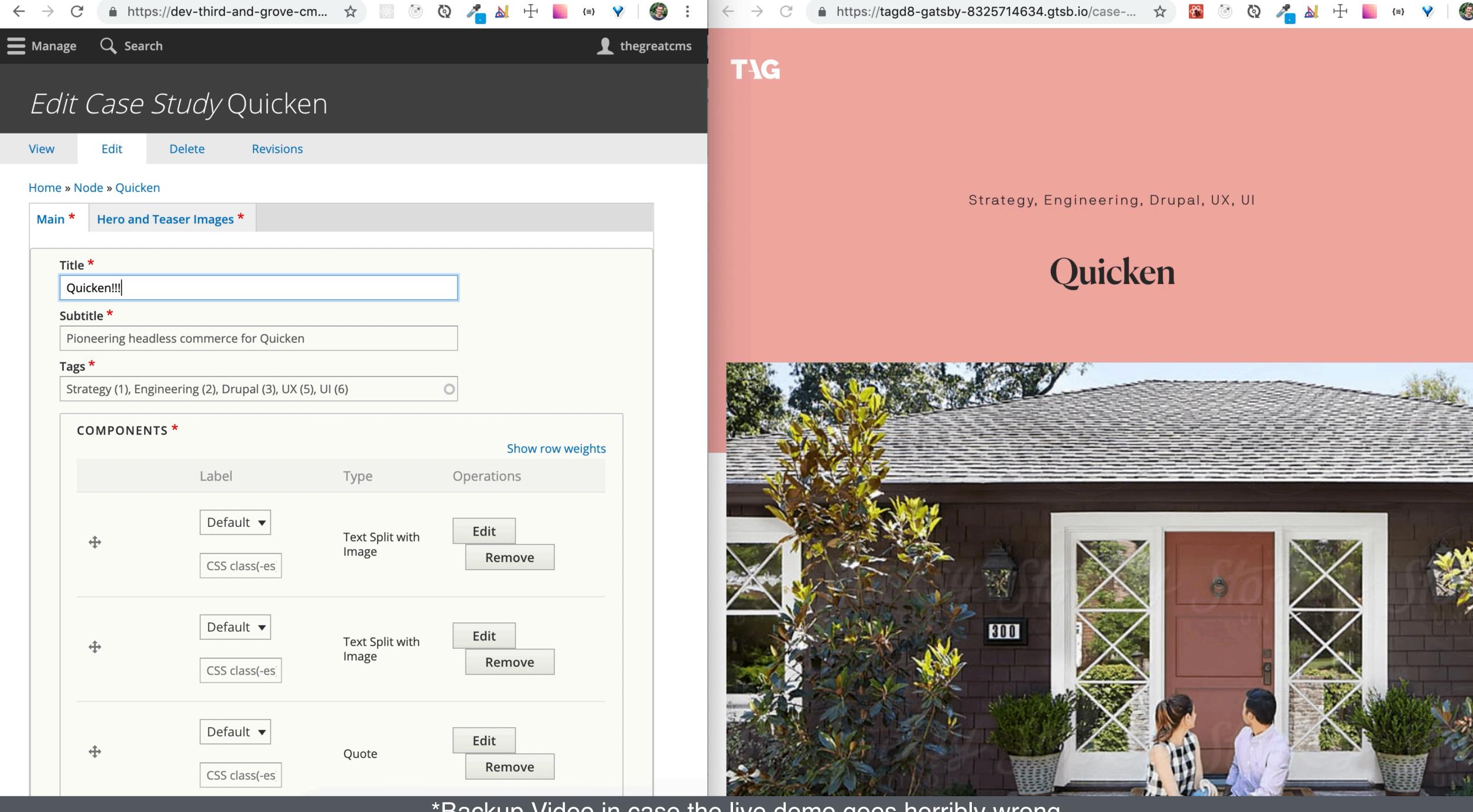
Demo#1-Drupal & Gatsby Setup



The Problem

THRDAND GROVE

Demo #2 - Live Preview



*Backup Video in case the live demo goes horribly wrong



Demo 3 - Live Preview Setup













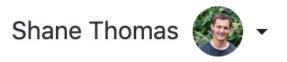






All Organizations -

Repository



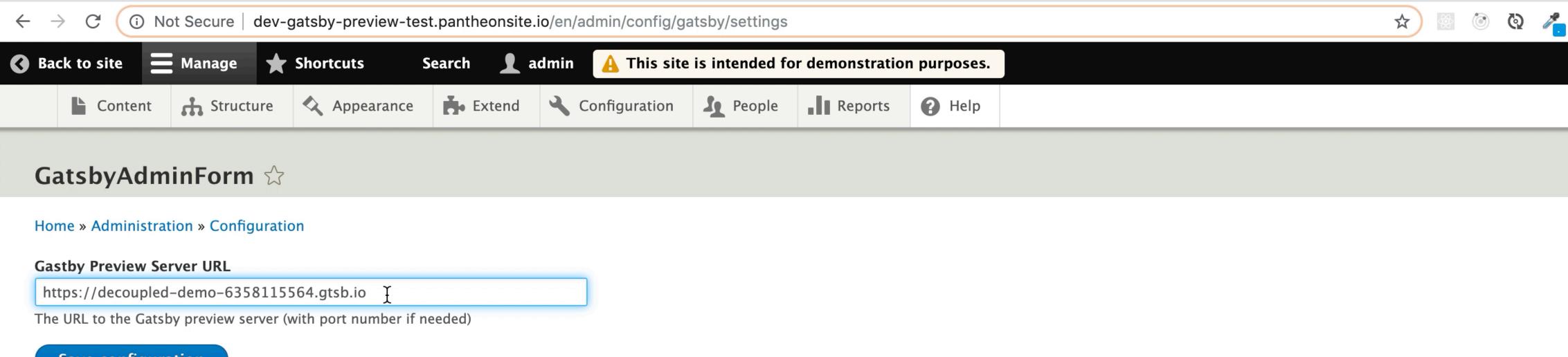
Create a new Preview instance

2 Integrations

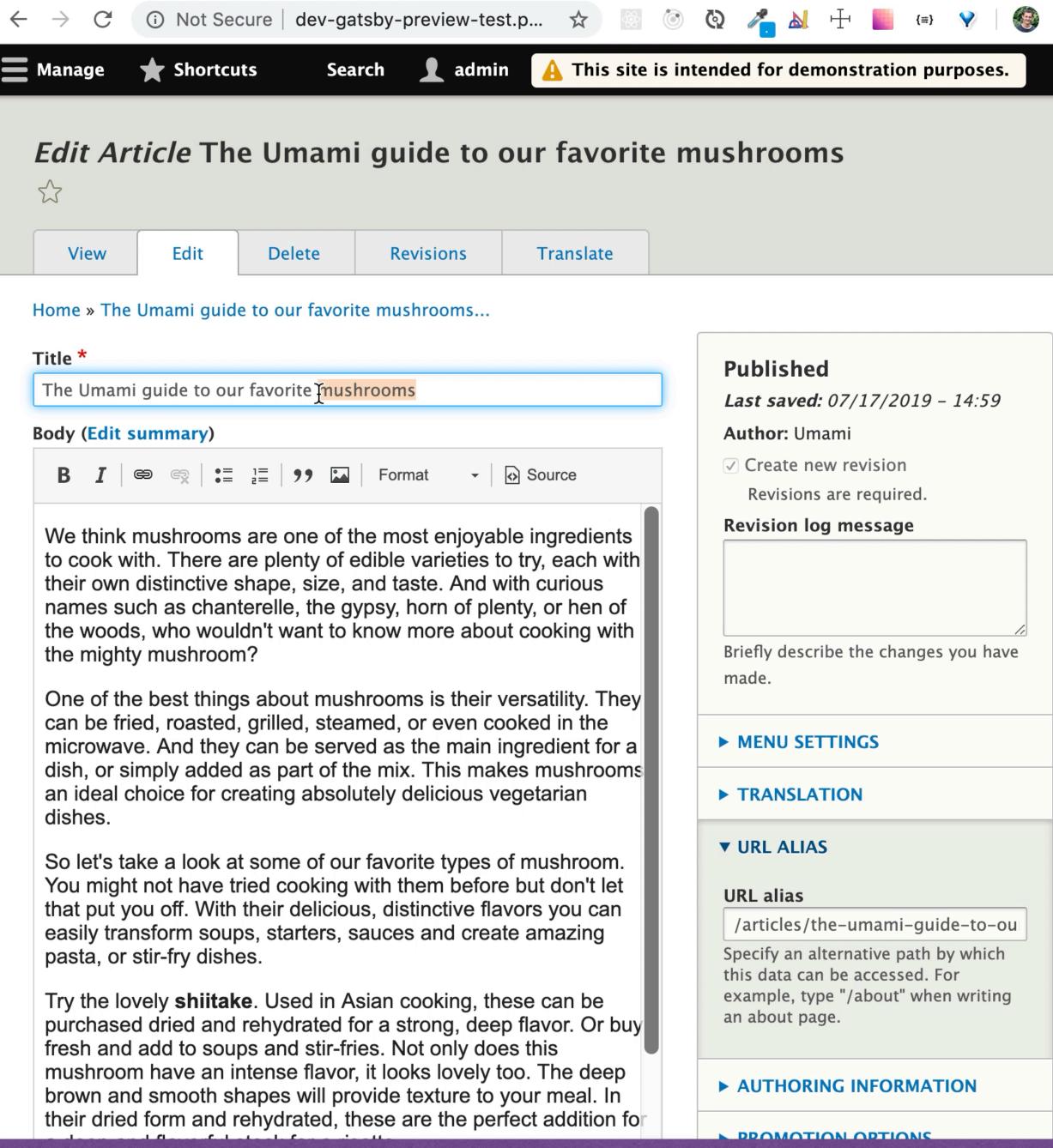
3 Setup

Select a Repository	
Organization	
smthomas +	Q Search your GitHub repositories
o smthomas/cktestproj	
omthomas/codekarate-d8	
smthomas/codekarate-gatsby	
smthomas	/decoupled-demo
smthomas/gatsby-drupal-presentation	
smthomas	/Icb-live

*Backup Video in case the live demo goes horribly wrong



Save configuration



Edit Article The Umami guide t∈ X

Gatsby Default Starter

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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?

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.

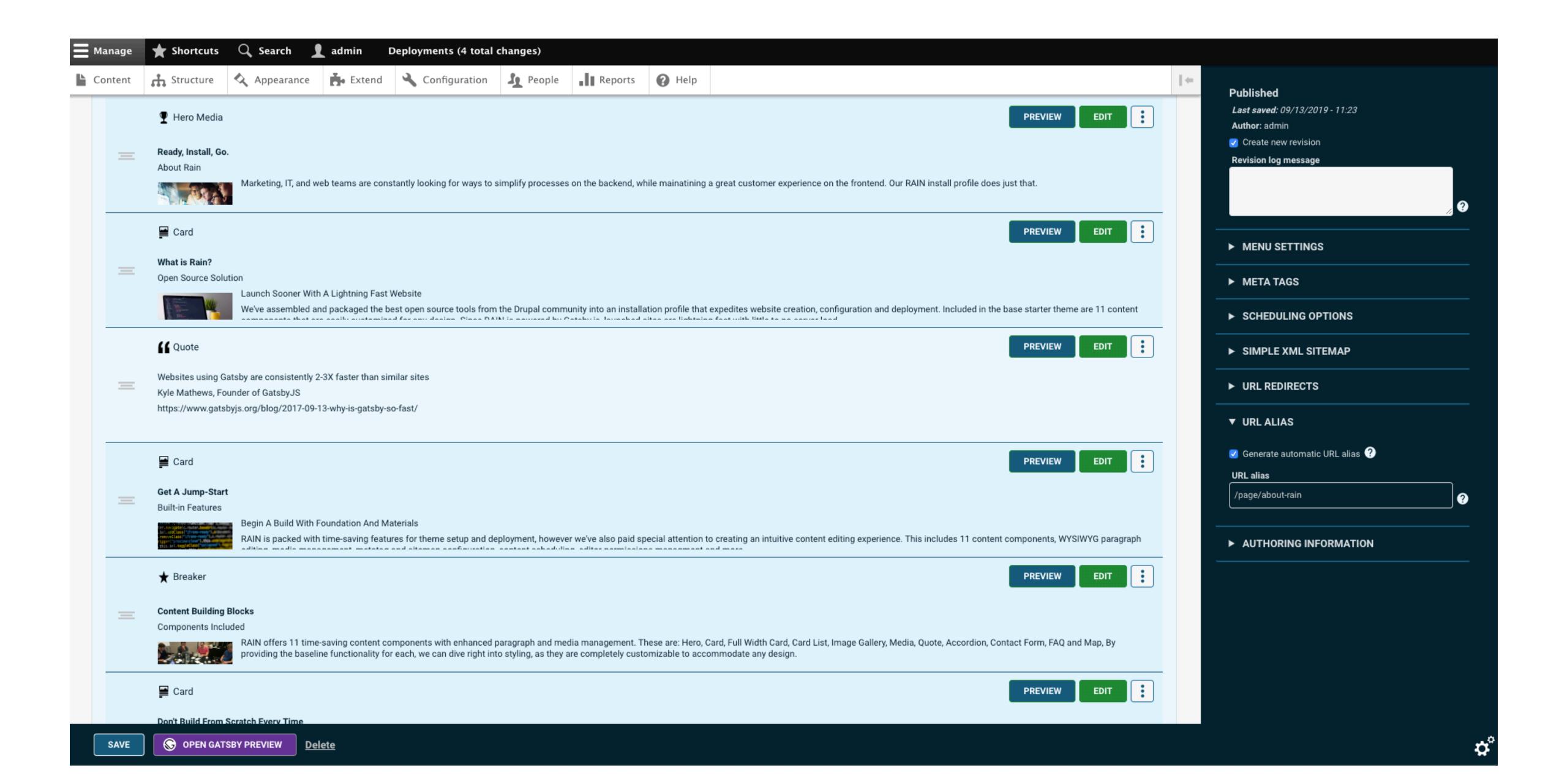
So let's take a look at some of our favorite types of mushroom. You might not have tried cooking with them before but don't let that put you off. With their delicious, distinctive flavors you can easily transform soups, starters, sauces and create amazing pasta, or stir-fry dishes.

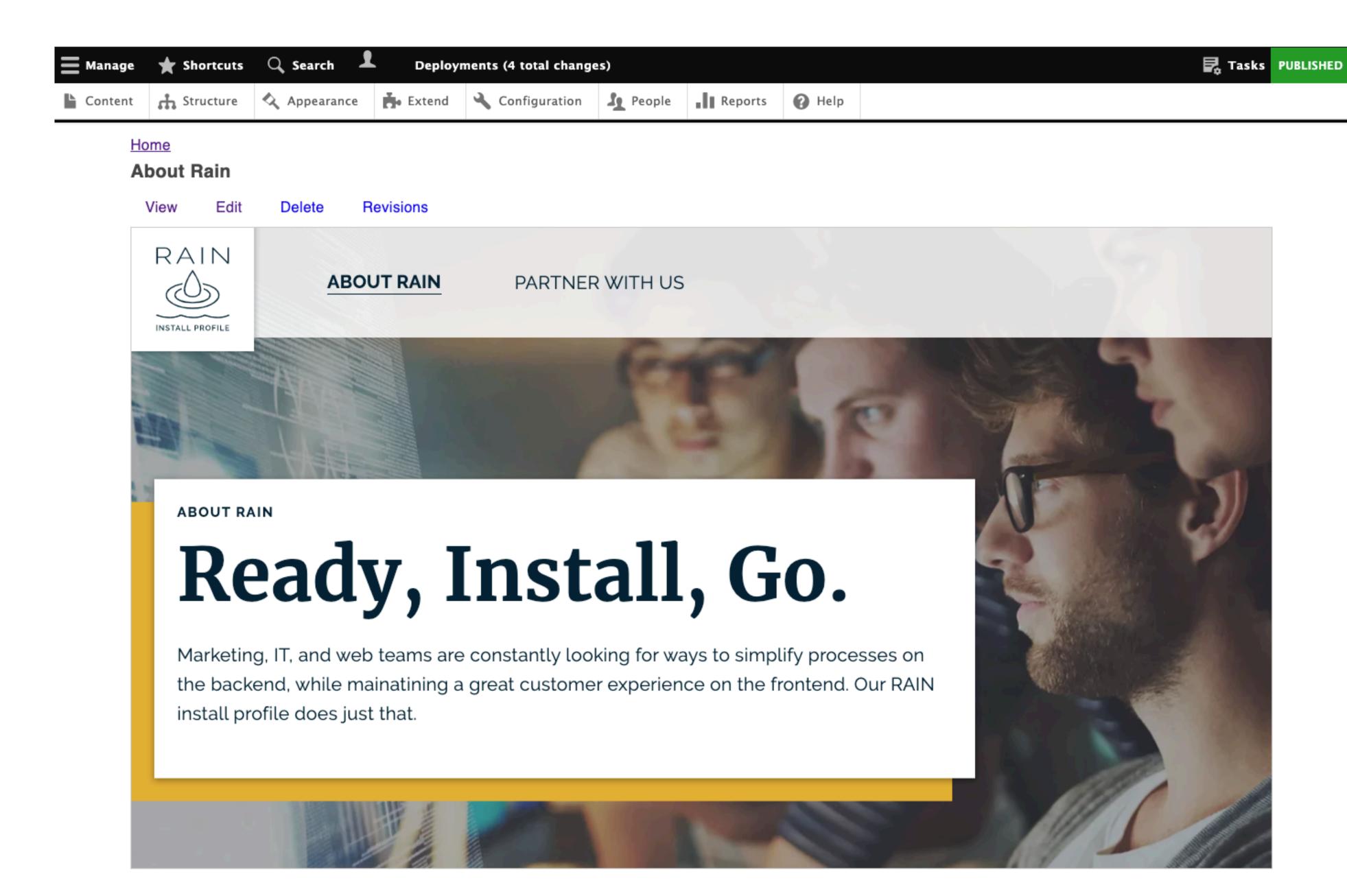
Try the lovely **shiitake**. Used in Asian cooking, these can be purchased dried and rehydrated for a strong, deep flavor. Or buy fresh and add to soups and stir-fries. Not only does this mushroom have an intense flavor, it looks lovely too. The deep brown and smooth shapes will provide texture to your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

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.

So what is the future of Live Preview?

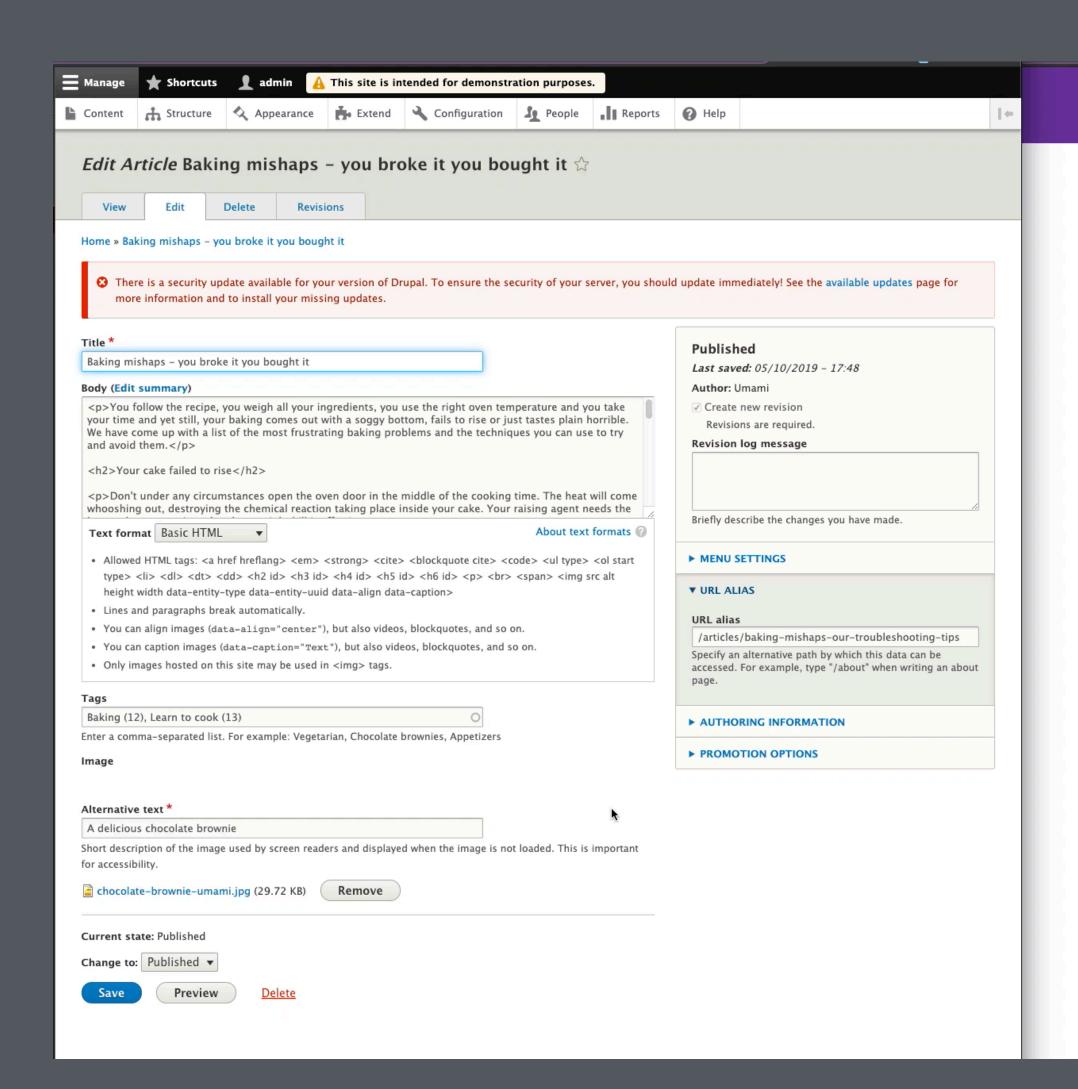
A More Integrated Editing Experience





Integration with Drupal's Content Moderation system

Keystroke Preview



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.

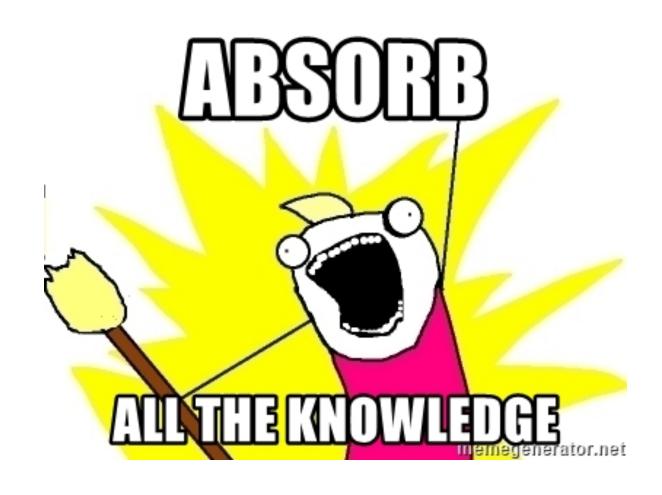
The dreaded soggy bottom

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

Let's Recap!



- 1. Gatsby is not just for your static sites!
- 2. The gatsby-source-drupal plugin allows you to pull content from your Drupal 8 website
- 3. GraphQL allows you to query your Drupal data
- 4. Display your pages with React components

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/smthomas/gatsby-preview

Code Karate Website (for Gatsby Videos): https://codekarate.com

Third & Grove Github: https://github.com/thirdandgrove/

Twitter: smthomas3

Youtube: codekarate



Thanks!

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Questions?