

# CSS for Paged Media (Pt 4 PDF eBook)

**Objective:** Convert an HTML/CSS/JS page to a PDF eBook.

**Starter files:** Use the Canned Fruit site you completed in Part 2.

## Introduction

While the previous parts in this module have been walkthrough/tutorials, you'll be largely on your own now to read, research, and figure out how to make stuff work. I've arranged the steps below in what I believe to be a logical sequence of a typical thought process. That means the rule order may not follow the HTML structure or even be grouped logically. That's okay for now. We can always tweak and reorganize the code later. The immediate focus is just to get things working.

Use the resources listed below to help you complete this assignment.

### Designing for Print with CSS:

<https://www.smashingmagazine.com/2015/01/designing-for-print-with-css/>

### Print CSS: Counters and Cross References

<https://youtu.be/xk5lgnE1HS8?t=300>

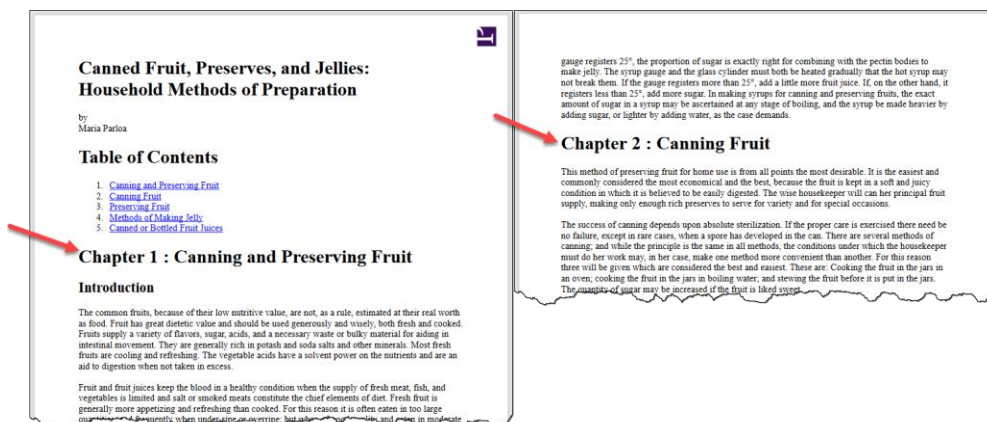
*Note: Almost everything in this part should be done with CSS. You'll need to add a link to the new CSS file and a class to three HTML elements for the cross references to work, but aside from that, everything else should be done with CSS. No JavaScript.*

## Part 4a: Ready the HTML

1. Add a new LINK tag in your HTML to link to a new CSS file named: **print.css**
2. Create the *print.css* file in the appropriate folder. All your CSS code for this assignment should be coded in *print.css*.

## Part 4b: Jump-start the Print CSS

1. Copy the two rules from the screen CSS *Chapter Numbering* section and paste them (with their comment) to the top of your print CSS file.
2. *When finished with this part, you should have a total of 2 rules.*
3. Save your changes and use Prince to export a PDF after each part. Test that PDF and make sure it renders as expected!



## Assignment Tips

- In the following sections, each step represents a single CSS rule.
- Save your changes and use Prince to export a PDF after each part. Test that PDF and make sure it renders as expected!

## Part 4c: Style the Page Sizes and Margins

1. Set the page size to a standard size for trade paperbacks (5-1/2 inches wide x 8-1/2 inches tall).
2. All left pages should have a right margin of 2.5cm.
3. All right pages should have a left margin of 2.5cm.
4. The first page should have a 2cm margin on all sides.

When finished with this part, you should have added 4 rules for a total of 6 rules.

First page

2cm

**Canned Fruit, Preserves, and Jellies: Household Methods of Preparation**  
by Maria Parloa

2cm

**Table of Contents**

1. [Canning and Preserving Fruit](#)
2. [Canning Fruit](#)
3. [Preserving Fruit](#)
4. [Methods of Making Jelly](#)
5. [Canned or Bottled Fruit Juices](#)

**Chapter 1 : Canning and Preserving Fruit**

2cm

**Introduction**

The common fruits, because of their low nutritive value, are not, as a rule, estimated at their real worth as food. Fruit has great dietary value and should be used generously and wisely, both fresh and cooked. Fruits supply a variety of flavors, sugar, acids, and a necessary waste or bulky material for aiding in intestinal movement.

2cm

Left pages

2.5cm

They are generally rich in potash and soda salts and other minerals. Most fresh fruits are cooling and refreshing. The vegetable acids have a solvent power on the nutrients and are an aid to digestion when not taken in excess.

Fruit and fruit juices keep the blood in a healthy condition when the supply of fresh meat, fish, and vegetables is limited and salt or smoked meats constitute the chief elements of diet. Fresh fruit is generally more appetizing and refreshing than cooked. For this reason it is often eaten in too large quantities, and frequently when under-ripe or overripe; but when of good quality and eaten in moderate quantities it promotes healthy intestinal action and rarely hurts anyone.

If eaten immoderately, uncooked fruit is apt to induce intestinal disturbances. If eaten voraciously, it often causes stomach and intestinal irritation; overripe, it has a tendency to ferment in the alimentary canal. Cooking changes the character and flavor of fruit, and while the product is not so cooling and refreshing as in the raw state, it can, as a rule, be eaten with less danger of causing stomach or intestinal trouble. If sugar be added to the cooked fruit, the nutritive value will be increased. A large quantity of sugar spoils the flavor of the fruit and is likely to make it less easily digested.

Nowhere is there greater need of a generous supply of fruit than on the farm, where the diet is apt to be restricted in variety because of the distance from markets. Every farmer should raise a generous supply of the kinds of fruit that can be grown in his locality. Wives and daughters on the farms should find pleasure in serving these fruits in the most healthful and

2.5cm

Right pages

2.5cm

tempting form. There are a large number of simple, dainty desserts that can be prepared with fruit and without much labor. Such desserts should leave the pie as an occasional luxury instead of allowing it to be considered a daily necessity.

In the season when each kind of fruit is plentiful and at its best a generous supply should be caused for the season when both fruit and fresh vegetables are scarce. A great deal of the fruit should be canned with little or no sugar, that it may be as nearly as possible in the condition of fresh fruit. This is the best condition for cooking purposes. A supply of glass jars does cost something, but that item of expense should be charged to future years, as with proper care the breaking of a jar need be a rare occurrence. If there be an abundance of grapes and small, juicy fruits, plenty of juice should be canned or bottled for refreshing drinks throughout the year. Remember that the fruit and juice are not luxuries, but an addition to the dietary that will mean better health for the members of the family and greater economy in the cost of the table.

**Fresh and Preserved Fruit for The Market**

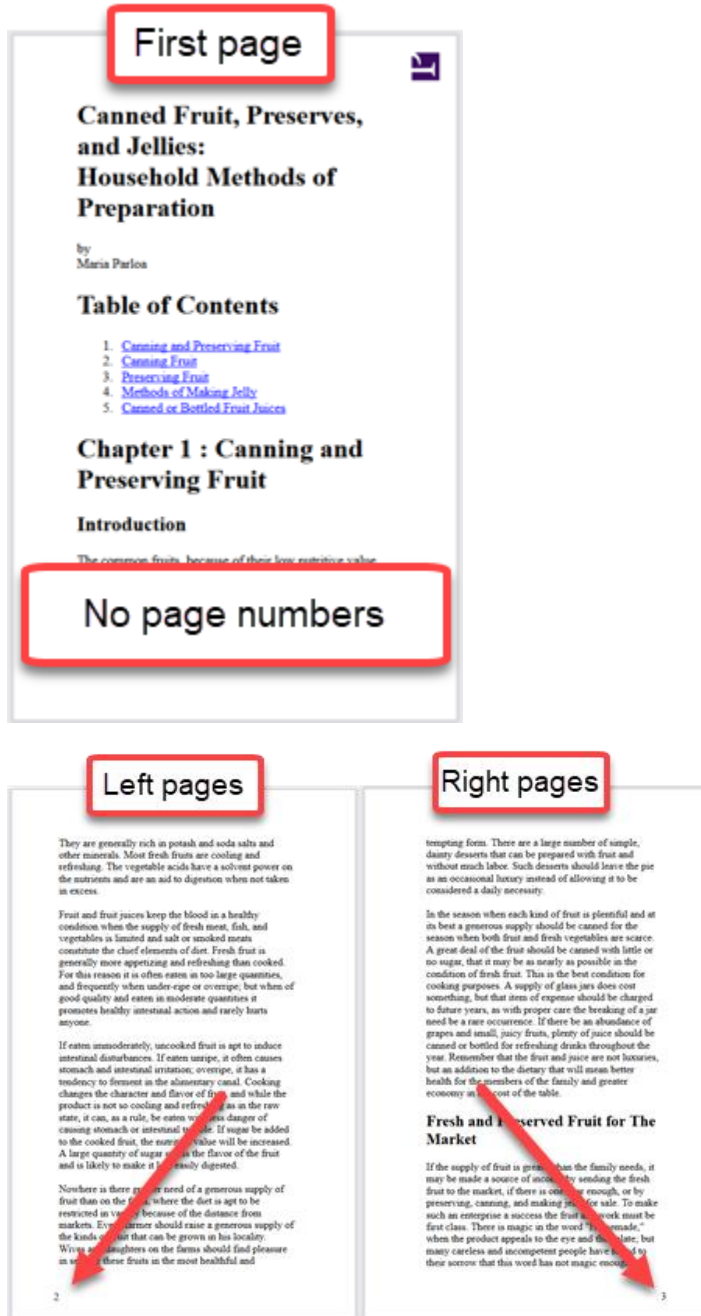
If the supply of fruit is greater than the family needs, it may be made a source of income by sending the fresh fruit to the market, if there is one near enough, or by preserving, canning, and making jelly for sale. To make such an enterprise a success the fruit and work must be first class. There is magic in the word "Homemade," when the product appeals to the eye and the palate, but many careless and incompetent people have found to their sorrow that this word has not magic enough to

2.5cm

## Part 4d: Style Footers

1. All left pages should display the current page number in the bottom left corner. (Use a counter.)
2. All right pages should display the current page number in the bottom right corner. (Use the same counter.)
3. The first page shouldn't display a page number.

When finished with this part, you should have added 3 rules for a total of 9 rules.



## Part 4e: Set Strings and Add Dynamic Header Content

1. Set a string to that of the book title (which is defined in the H1 tag at the top of the HTML).
2. All left pages should display the book title in the top center at an italic font size of 9pt. You already have a rule for all left pages (when you set the margin). This should be a separate rule (with the same selector). You will optimize your code later.
3. Set a string to that of the chapter name (which is defined in the H1 tag within each SECTION).
4. All right pages should display the chapter title in the top center at an italic font size of 9pt. You already have a rule for all right pages (when you set the margin). This should be a separate rule (with the same selector). You will optimize your code later.

When finished with this part, you should have added 4 rules for a total of 13 rules.

### Left pages

*Canned Fruit, Preserves, and Jellies: Household Methods of Preparation*

waste or bulky material for aiding in intestinal movement. They are generally rich in potash and soda salts and other minerals. Most fresh fruits are cooling and refreshing. The vegetable acids have a solvent power on the nutrients and are an aid to digestion when not taken in excess.

Fruit and fruit juices keep the blood in a healthy condition when the supply of fresh meat, fish, and

*Canning and Preserving Fruit*

### Right pages

in serving these fruits in the most healthful and tempting form. There are a large number of simple, dainty desserts that can be prepared with fruit and without much labor. Such desserts should leave the pie as an occasional luxury instead of allowing it to be considered a daily necessity.

In the season when each kind of fruit is plentiful and at its best a generous supply should be canned for the season when both fruit and fresh vegetables are scarce.

## Part 4f: Start Table of Contents and Chapters on New Pages

1. Set a page break so that all chapters (identified as an H1 inside a SECTION) always begin on a right page.
2. Set a page break so that the Table of Contents begins on a left page.

When finished with this part, you should have added 2 rules for a total of 15 rules. Notice that:

- Table of Contents begins on page 2 (left page)
- Chapter 1 begins on page 3 (right page)
- Chapter 2 begins on page 27 (right page)
- Page 26 is completely blank except for the header/footer
- Chapter 3 begins on page 39 (right page)
- Page 38 is completely blank except for the header/footer
- Chapter 4 begins on page 45 (right page)
- Chapter 5 begins on page 55 (right page)

First page

**Canned Fruit, Preserves,  
and Jellies:  
Household Methods of  
Preparation**  
by  
Maria Parloa

Page 2  
(left page)

Canned Fruit, Preserves, and Jellies: Household Methods of Preparation  
**Table of Contents**  

1. [Canning and Preserving Fruit](#)
2. [Canning Fruit](#)
3. [Preserving Fruit](#)
4. [Methods of Making Jelly](#)
5. [Canned or Bottled Fruit Juices](#)

2

Canning and Preserving Fruit

Page 3  
(right page)

**Chapter 1 : Canning and  
Preserving Fruit**  
**Introduction**  

The common fruits, because of their low nutritive value,  
are not, as a rule, estimated at their real worth as food.

When fruit is too ripe, or unripe, or in cases  
stomach and intestinal irritation; overripe, it has a  
tendency to ferment in the alimentary canal. Cooking

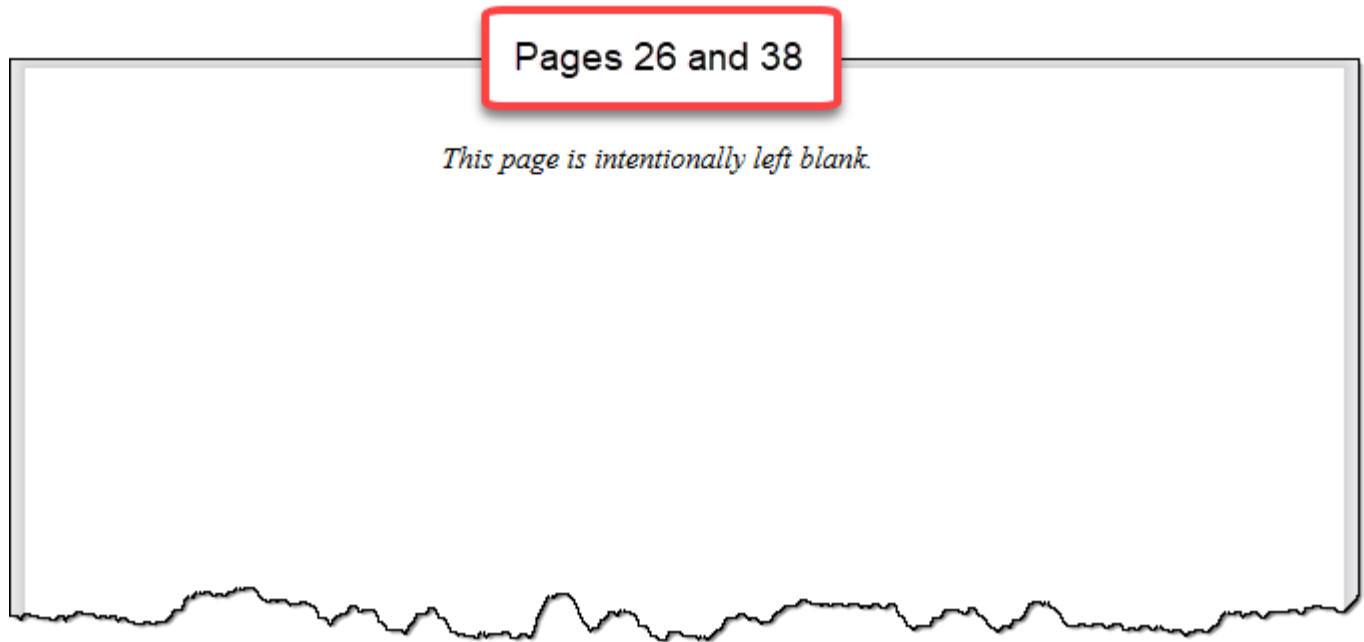
3

## Part 4g: Add Content to Blank Pages

Let readers know that some pages are intentionally blank so that chapters can always start on a right page.

1. Add the text (via CSS) **This page is intentionally left blank** to the top center of all blank pages.

*When finished with this part, you should have added 1 rule for a total of 16 rules.*



*Note the blank pages will still display their page number at the bottom.*

## Part 4h: Prevent Content Breaks

Scroll in the PDF to page 29 and notice the bulleted list for Currants breaks across two pages. The same thing occurs on pages 32 (Quinces), 33 (Plums) and 40 (Plum Preserve.)

1. Prevent page breaks from occurring within any UL.

When finished with this part, you should have added 1 rule for a total of 17 rules. All bulleted list items are now kept on the same page.

**Before**

**Currants**

- 12 quarts of currants

29

---

*Canned Fruit, Preserves, and Jellies: Household Methods of Preparation*

- 4 quarts of sugar

Treat the same as for raspberries.

readily.

**Quinces**

- 4 quarts of pared, cored, and quartered quinces.

32

---

*Canning Fruit*

- 1½ quarts of sugar
- 2 quarts of water

Rub the fruit hard with a coarse, crash towel, then wash

**After**

29

---

*Canned Fruit, Preserves, and Jellies: Household Methods of Preparation*

**Currants**

- 12 quarts of currants
- 4 quarts of sugar

32

---

*Canning Fruit*

**Pears**

If the fruit is ripe it may be treated exactly the same as peaches. If, on the other hand, it is rather hard it must be cooked until so tender that a silver fork will pierce it readily.

**Quinces**

- 4 quarts of pared, cored, and quartered quinces.
- 1½ quarts of sugar
- 2 quarts of water

Rub the fruit hard with a coarse, crash towel, then wash

## Part 4i: Enhance the Page Break Avoidances

1. It would be bad if long headings were printed across two pages. Edit the selector of the previous UL rule to include H2 and H3 headings so that none of them break across pages.

*When finished with this part, you should still have a total of 17 rules.*

## Part 4j: Avoid Breaks After Headings

It would be bad if a heading printed at the bottom of a page and its first paragraph printed at the top of the next page. To always keep a heading with its first paragraph, you need to prevent page breaks from occurring after a heading.

1. Prevent page breaks from occurring after any H1, H2, or H3.

*When finished with this part, you should have added 1 rule for a total of 18 rules.*

## Part 4k: Style the Figures

1. Copy the four rules from the screen CSS *Figures* section and paste them (with their comment) below the *Chapter Numbering* rules towards the top of the CSS file. This will keep the Chapter Numbering and Figures rules together (since they were both copied from the screen CSS) and will make it easier to optimize your code later.

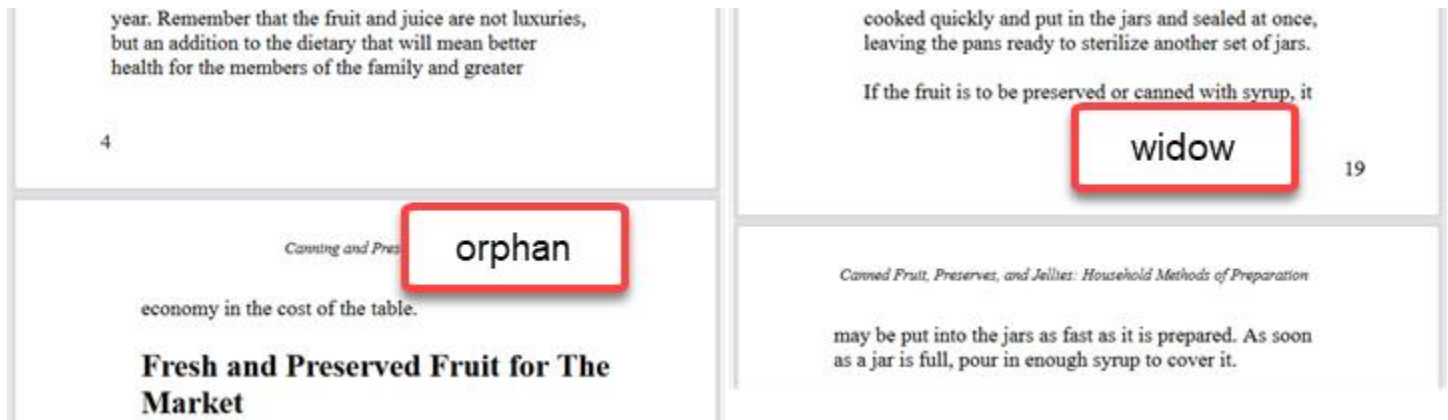
*When finished with this part, you should have added 4 rules for a total of 22 rules.*



## Part 4I: Style Orphans and Widows

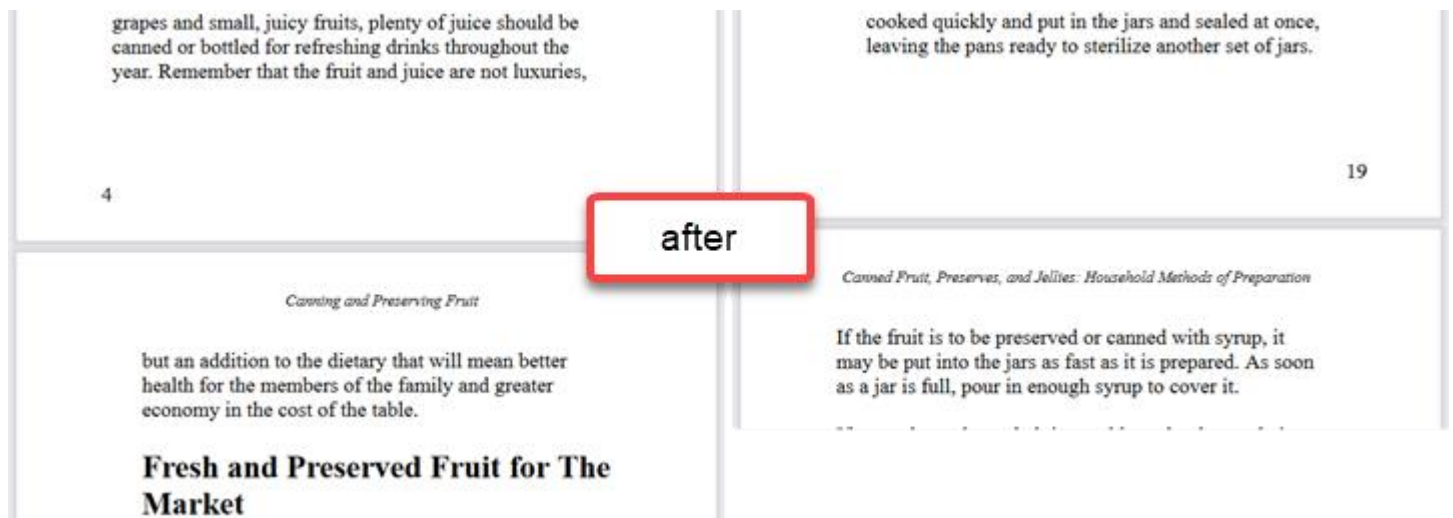
In the print world, an *orphan* is a line (or lines) at the top of a page – like the very last phrase of a paragraph that started on the page before. A *widow* is a line (or lines) of text at the bottom of a page – like the very first phrase of a paragraph that's continued on the next page. Widows and orphans can make paragraphs difficult to read and sometimes just look strange.

- A. In the PDF, navigate to page 5 and notice there's an orphaned phrase at the top.
- B. Navigate to page 19 and notice there's a one-line widow at the bottom.



1. You can control the minimum number of lines for widows and orphans. For all paragraphs, ensure orphans never have fewer than two lines and widows never have fewer than 3 lines.

When finished with this part, you should have added 1 rule for a total of 23 rules.

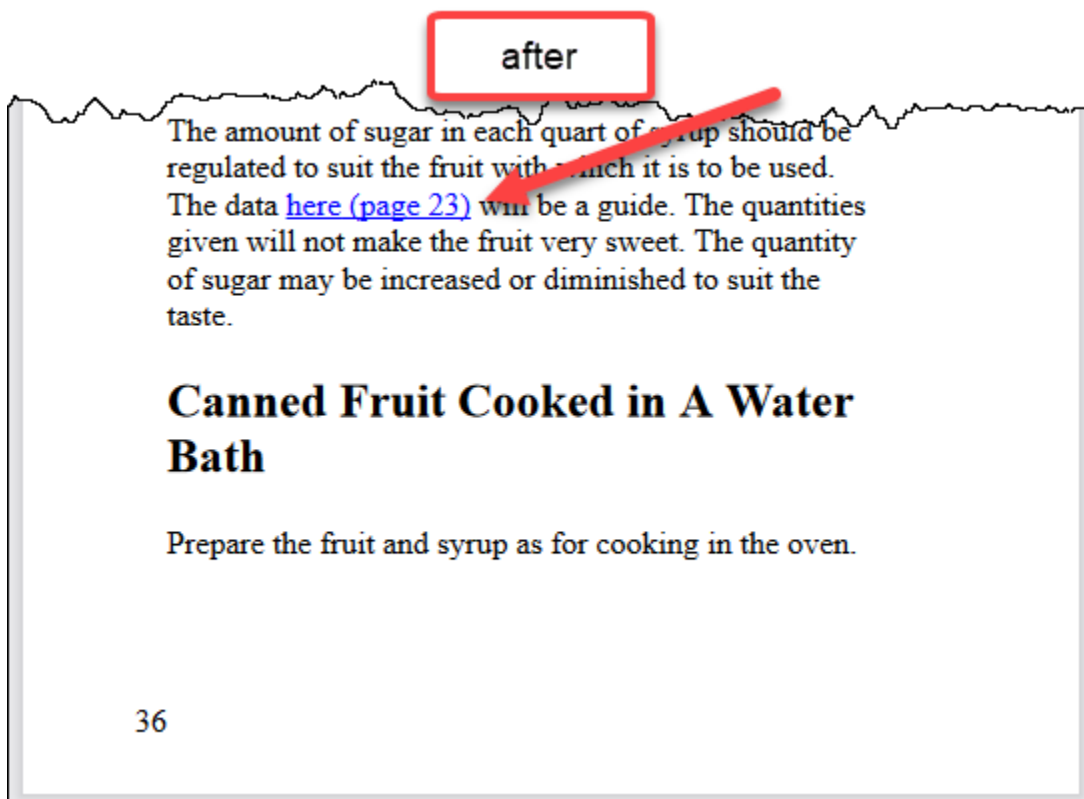
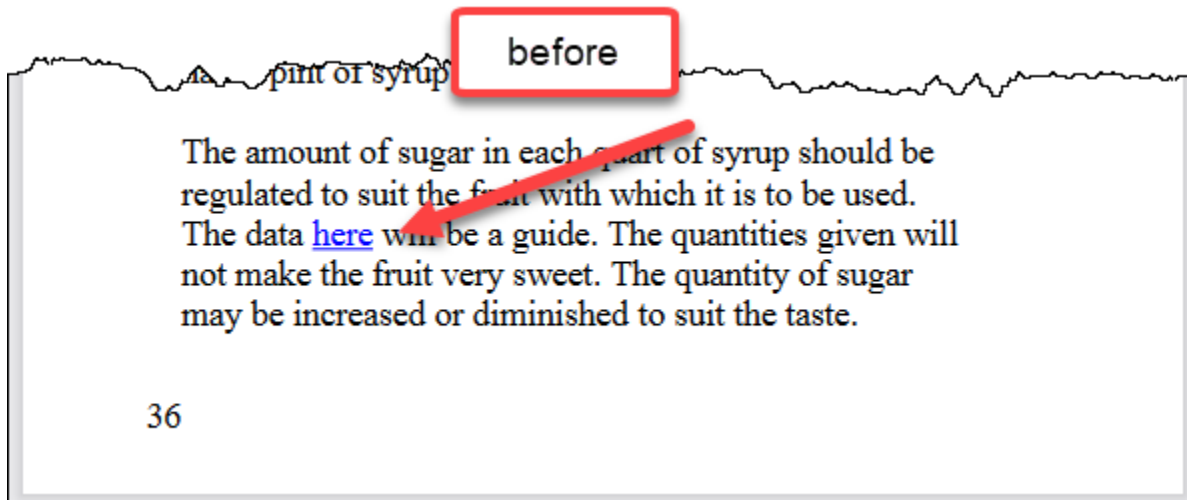


## Part 4m: Cross References

In the original HTML/CSS on the screen, you could click any of the three links in the book (not counting the Table of Contents) and easily navigate to the cross-referenced content. Because paged media is numbered, those links should indicate the page number of the cross-referenced content.

1. Edit the HTML in three places to add a class of **xref** to the three `<a>` tags. Use your editor's **Find** feature to help you locate them.
2. Add a rule that inserts the word **page** followed by the page number of the linked content, all within parenthesis.

*When finished with this part, you should have added 1 rule for a total of 24 rules.*

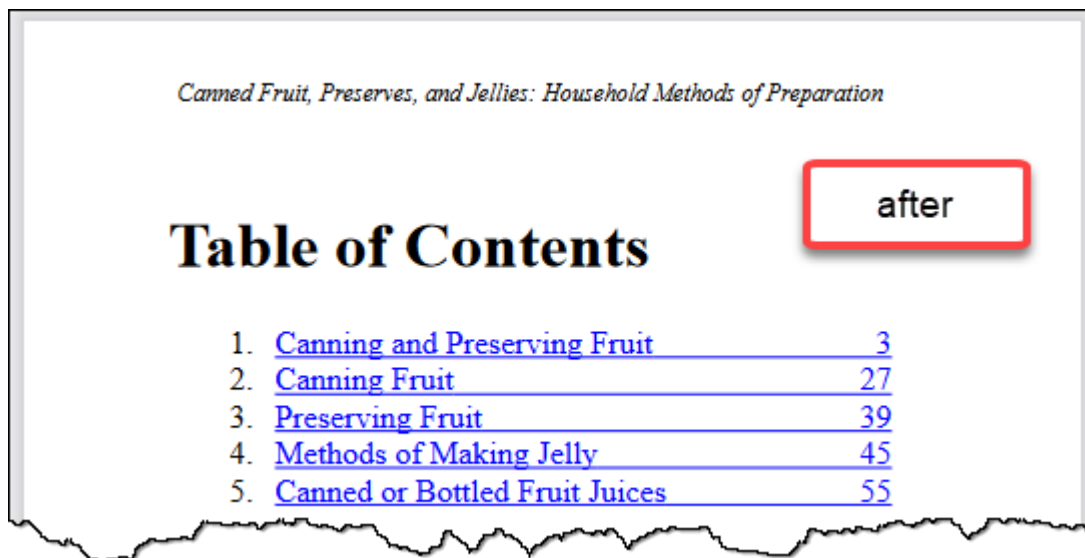
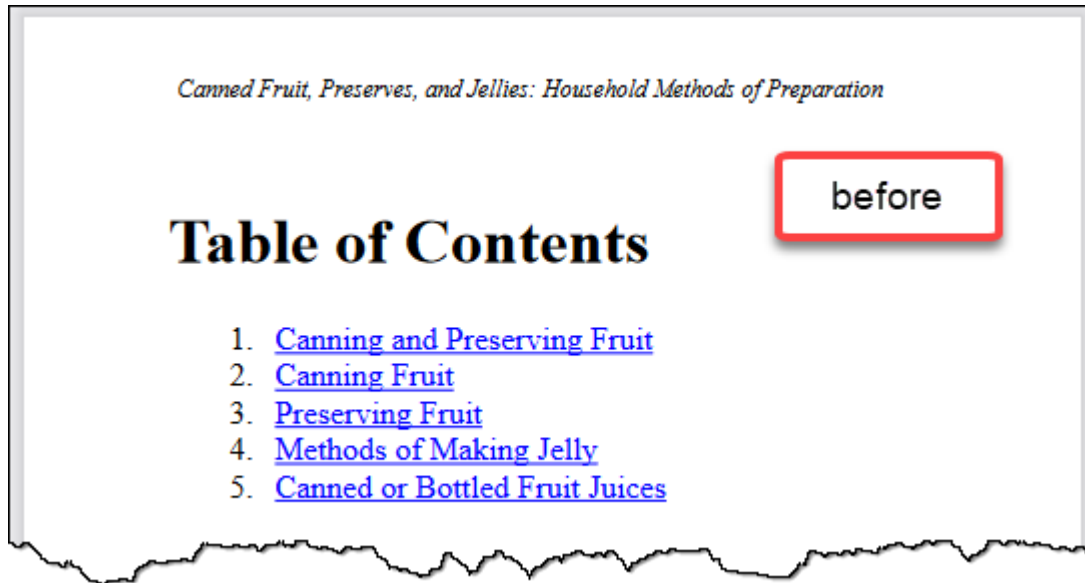


## Part 4n: Table of Contents

Just as the three links in the book now display page numbers, the Table of Contents should also display page numbers. Using a *leader* will align the page numbers to the right margin.

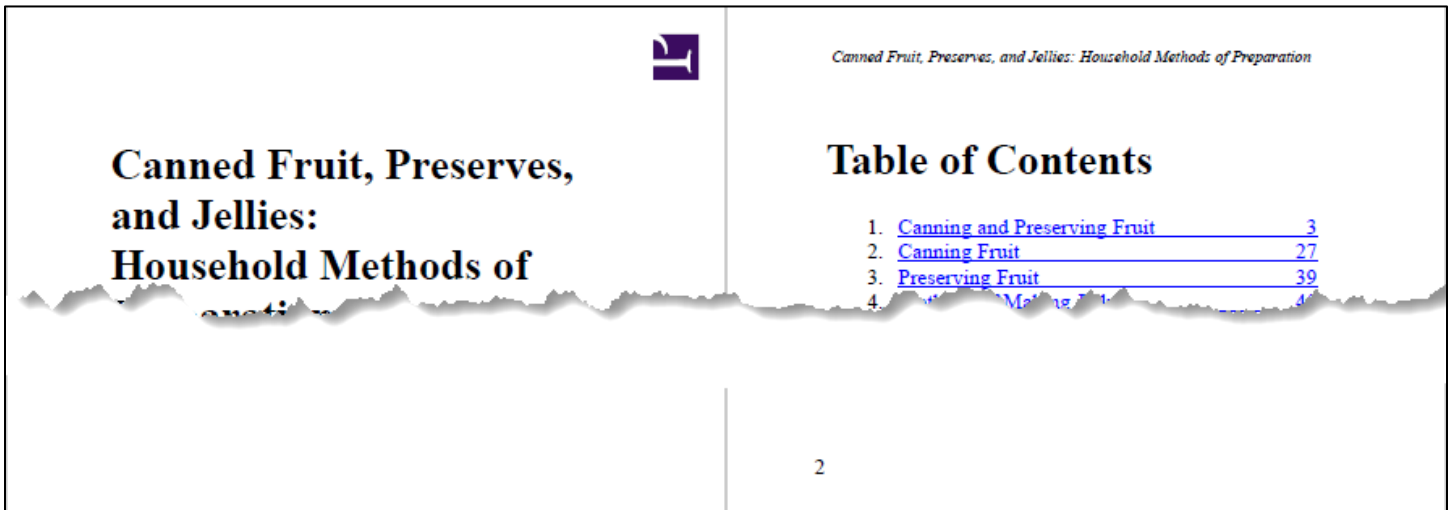
1. Add a final rule that inserts the page number to the right of each Table of Contents entry. Use a blank space as a leader.

*When finished with this part, you should have a total of 25 rules.*

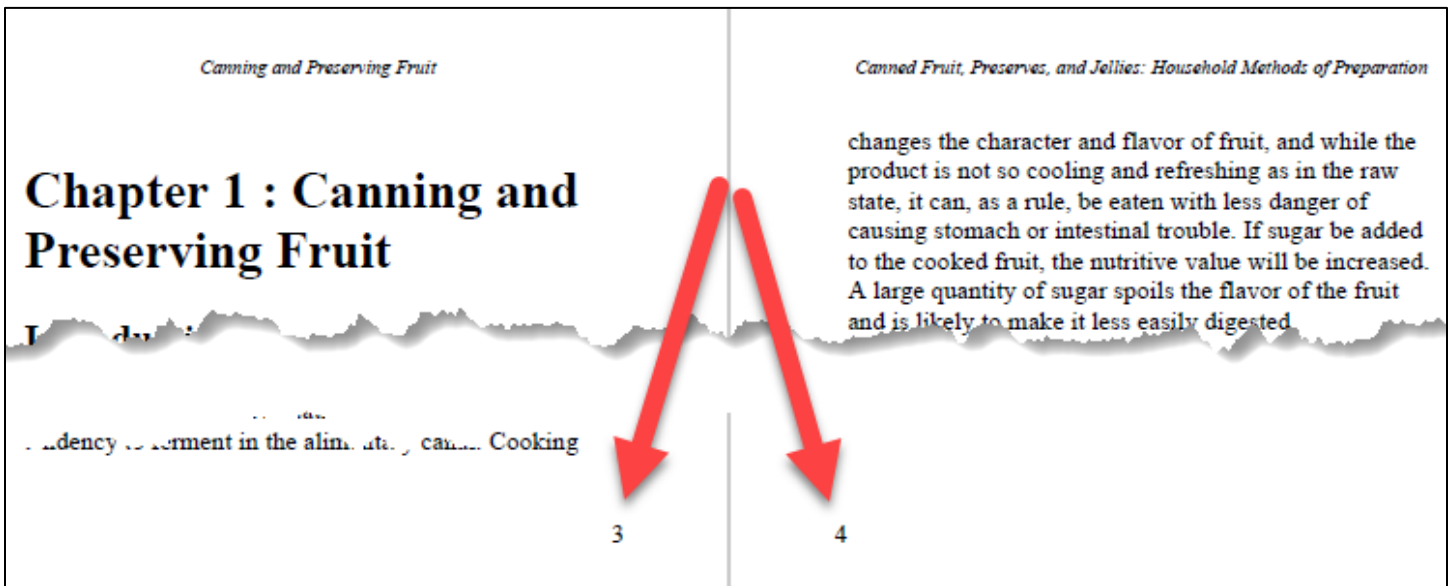


## Not a Bug! I Promise!

If you view your final PDF in Adobe Acrobat and choose to display it in *Two Page View*, you'll notice the pages are reversed. The book cover displays next to the Table of Contents. No no no! That's not what we want. The cover should display by itself as one page. Then, all subsequent pages should display side by side.



Normally in a printed book, even pages are on the left and odd pages are on the right. However, Acrobat may display yours with the odd on the left and the even on the right – so that the page numbers are hidden towards the center/spine.



This is not a bug in the PDF exporter. This is not a problem with your code. It's a simple matter of setting an Acrobat preference.

Choose **View > Page Display > Show Cover Page in Two Page View**. (This is a toggle option, so be careful not to turn it off if it was already on.) Now the PDF displays as expected.



# Canned Fruit, Preserves, and Jellies: Household Methods of Preparation

by  
Maria Parloa

*Canned Fruit, Preserves, and Jellies: Household Methods of Preparation*

## Table of Contents

1. <a href="#">Canning and Preserving Fruit</a>	3
2. <a href="#">Canning Fruit</a>	27
3. <a href="#">Preserving Fruit</a>	39
4. <a href="#">Methods of Making Jelly</a>	45
5. <a href="#">Canned or Bottled Fruit Juices</a>	55

*Canning and Preserving Fruit*

## Chapter 1 : Canning and Preserving Fruit

### Introduction

Common fruit

tendency to ferment in the alimentary canal. Cooking