



ASP.NET Web Forms

By Derek Peacock

Master Pages

```
<%@ Master Language="C#" AutoEventWireup="true" CodeBehind="WebDev5.master.cs"
    Inherits="WebAssitant2.WebDev5.Masters.WebDev5" %>
<!DOCTYPE html>
<html xmlns="http://www.w3.org/1999/xhtml">
<head runat="server">
    <title></title>
    <asp:ContentPlaceHolder ID="head" runat="server">
        <%--Page Specific Additions Here--%>
    </asp:ContentPlaceHolder>
</head>
<body>
    <form id="form1" runat="server">
    <div>
        <asp:ContentPlaceHolder ID="ContentPlaceHolder1" runat="server">
            <%--Page Specific Content Here--%>
        </asp:ContentPlaceHolder>
    </div>
    </form>
</body>
</html>
```

Master Page <head>

```
<head id="Head1" runat="server">
  <title></title>
  <meta charset="utf-8" lang="en" />
  <link href="../Content/reset.css" rel="stylesheet" />
  <link href="../Content/MainStyles.css" rel="stylesheet" />
  <link href="../Content/Responsive-gs/responsive.gs.12col.css"
  <asp:ContentPlaceHolder ID="head" runat="server">
    <%--Page Specific Additions Here--%>
  </asp:ContentPlaceHolder>
</head>
```

Store the master page in a folder

Master Page <body>

```
<body>
  <form id="form1" runat="server">
    <div class="container">
      <!-- Website Name & Strapline-->
      <header>...</header>
      <!--Main Menu Bar-->
      <nav class="clearfix">...</nav>
      <asp:ContentPlaceHolder ID="ContentPlaceHolder1" runat="server">
        <%--Page Specific Content Here--%>
      </asp:ContentPlaceHolder>
    </div>
    <!--Footer-->
    <footer>...</footer>
  </form>
</body>
```

Using the Master Page

```
<%@ Page Title="" Language="C#" MasterPageFile="~/WebDev5/Masters/WebDev5.Master"
    AutoEventWireup="true" CodeBehind="PeacocksWines.aspx.cs"
    Inherits="WebAssitant2.WebDev5.PeacocksWines" %>
<asp:Content ID="Content1" ContentPlaceHolderID="head" runat="server">
</asp:Content>
<asp:Content ID="Content2" ContentPlaceHolderID="ContentPlaceHolder1" runat="server">
  <!--Red Wine Filters (use <ul>) -->
  <div class="row">
    <aside class="col span_2">...</aside>
    <!--Main Content Area-->
    <section class="col span_10">
      <!--Summary of the selected wines-->
      <h2>Margaux Red Wines</h2>
      <p>...</p>
      <p>...</p>
      <!--1st Selected Wine-->
      <article class="row">...</article>
      <!--2nd Selected Wine-->
      <article class="row">...</article>
      <!--3rd Selected Wine-->
      <article class="row">...</article>
    </section>
  </div>
</asp:Content>
```

Browser View



Peacock's French Wines

Top Quality @ Rock Bottom Prices

Home	Red Wines	White Wines	Sparkling Wines	Contact Us	About Us
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Region
Bordeaux
Burgundy
Rhône
Margaux

Area
Pauillac
St-Estèphe
St-Julien
Pessac-Léognan
St-Emilion
Pomerol
Médoc
Barsac

Margaux Red Wines

If Pauillac can be seen as the bastion of "traditional" Red Bordeaux, then Margaux represents its other facet in producing wines that are among the most sensual and alluring of Bordeaux. It is the biggest commune in the Médoc encompassing the communes of Cantenac, Soussans, Arsac and Labaude in addition to Margaux itself. It is located in the centre of the Haut-Médoc, and is the closest of the important communes to the city of Bordeaux.

The soils in Margaux are the lightest and most gravelly of the Médoc with some of the soils also containing a high percentage of sand. Vineyards located in Cantenac and Margaux make up the core of the appellation with the best vineyard sites being located on well-drained slopes. It is these lighter, well-drained soils which give Margaux its deft touch and silky perfumes. Further from the water there is a greater clay content and the wines are less dramatically perfumed.

2000 Ch. Margaux, Margaux

Ch. Margaux, Margaux Château Margaux, Cab.Sauvignon Blend, Dry, Red, Ready, but will improve, 13% alc.



"The 2000 possesses a saturated ruby/purple color to the rim as well as an extraordinarily promising nose of creme de cassis intermixed with white flowers, licorice, and hints of espresso and toasty oak. There is great intensity, compelling purity, a multi-layered, full-bodied palate

1 Bottle £923.00 [Add to Basket](#)

Drink or Keep

1982 Chateau Palmer, Margaux

Château Palmer, Cab.Sauvignon Blend, Dry, Red, Drink now, 12.5% alc.



The vintage speaks for itself. 1982 is the iconic mature Bordeaux vintage - the mature version of 2000 or 2005. This is juicier and richer than the 88 and the 85 though still with the lovely softness that only mature claret can achieve.

1 Bottle £340.00 [Add to Basket](#)

Drink Now

2004 Ch. Giscours, Margaux

Ch. Giscours, Margaux Château Giscours, Cab.Sauvignon Blend, Dry, Red, Ready, but will keep, 12.5% alc.



In 2004 Giscours has produced a restrained and precise example. Powerful yet sophisticated, densely fruited yet refined, this is one of the most masculine wines of the Margaux appellation. I think 2004 is a seriously under-rated vintage and it's in a style that I like, with cool elegant fruit a structure which allows the terroir to shine through.

1 Bottle £52.00 [Add to Basket](#)

Keep

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About Web Page

```
<%@ Page Title="" Language="C#" MasterPageFile="~/WebDev5/Masters/WebDev5.Master" AutoE
<asp:Content ID="Content1" ContentPlaceHolderID="head" runat="server">
</asp:Content>
<asp:Content ID="Content2" ContentPlaceHolderID="ContentPlaceHolder1" runat="server">
  <!--Main Content Area-->
  <section>
    <h2>About Us</h2>
    <p>
      Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus non erat
    </p>
  </section>
</asp:Content>
```



Peacock's French Wines
Top Quality @ Rock Bottom Prices

Home Red Wines White Wines Sparkling Wines Contact Us About Us

About Us

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Phasellus non erat leo. Curabitur vestibulum dapibus pulvinar. Sed a rhoncus nunc. Quisque non tempor nulla. Mauris sed accumsan nibh. Morbi eget dui et mauris interdum ultrices in in felis. Vestibulum dapibus lorem et tincidunt posuere. Quisque placerat, massa vel auctor porta, dolor risus aliquet risus, eu porta mauris est at massa. Donec velit felis, molestie ut congue a, tempus at tellus. Nullam faucibus pulvinar mauris, et lacinia nulla sagittis ac. Morbi tempus massa ac nunc varius convallis. Praesent molestie lorem malesuada, sodales augue ac, auctor turpis. Nulla lacinia auctor sem vitae luctus.

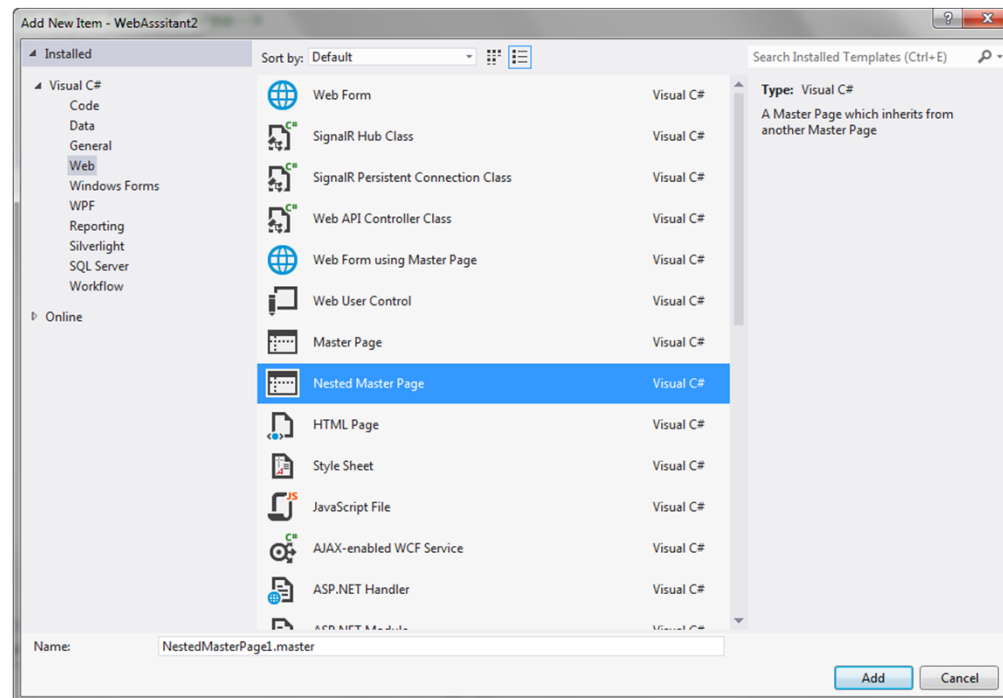
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Unnecessary Duplication

- Which pages will contain unnecessary duplication using this master page?
- The only solution is to use nested master pages





Nested Masters

- Top Level Master
 - Header
 - Main Menu Bar
 - Footer
- Nested Master I
 - Aside Navigation
- ASP Form
 - Main Content