2024/06/01 21:15 1/2 Textboxes & Sidebars

# **Table of Contents**



2024/06/01 21:15 1/2 Textboxes & Sidebars

## **Textboxes & Sidebars**

Text boxes, sidebars, and asides are all what are considered secondary content.

All secondary content should be moved to an appropriate place within the main narrative flow. You do not want to create a break in a sentence, but you want to maintain it as close to the original as possible

Insert any secondary content, such as sidebar content, using a text box.

This text box will translate to an <aside> tag. A text box may contain formatting (italics, bold, lists, headings, etc.).

To create a text box:

- Open Insert Menu
- Select Text box
- Draw text box the length of the page

Now you have a text box! Then do the following:

- Make sure the text box is set to In Line with text just like any image in the book. This will ensure it is not a floating object and will avoid any issues in conversion
- Enter text into text box including any formatting such as: emphasis, strong, lists, headings, etc...



Make sure all the text is visible within the text box, and that the text box is on a single page.

Here is a video demo on how to create text boxes for secondary content: https://somup.com/crllYe0mRl



The appropriate heading level needs to be applied to the heading of the secondary content. For more information, please see the Headings Section.

### **Example**

Below is an screenshot of a complete text box:

## Fresh Chiles

Habaneros are not at everyone's neighborhood grocery store. And once you do find and buy a bunch of them, you'll probably use only one or two at a time, because they're so fiery. Instead of letting the leftover chiles languish in the refrigerator, put them in a rescalable bag and pop them in the freezer. They'll keep there for a few months. When you're ready to use them, let them defrost for a few minutes at room

This is what it looks like when it is converted into an epub:

<aside>Habaneros are not at everyone's neighborhood grocery store. And once you do find and buy a bunch of them, you'll probably use only one or two at a time, because they're so fiery. Instead of letting the leftover chiles languish in the refrigerator, put them in a resealable bag and pop them in the freezer. They'll keep there for a few months. When you're ready to use them, let them defrost for a few minutes at room temperature.</ aside>

http://bclc.wiki.libraries.coop/ - BC Libraries Coop wiki

Permanent link:

http://bclc.wiki.libraries.coop/doku.php?id=public:nnels:etext:textboxes\_and\_sidebars&rev=163942654

Last update: 2021/12/13 20:15

