

# Managing Third Party Updates with AutoPkg(r)

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# How do you discover updates?

- Built-in checker
- Notification service
- Twitter

# Updates Since Sept. 2014

Office 2011	8+
-------------	----

Firefox ESR	11
-------------	----

Firefox	23
---------	----

Flash Player	15
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# Wouldn't it be nice...

- Check for you
- Download any updates
- Post-process if needed for your workflow

**AutoPkg**

“AutoPkg is an automation framework for OS X software packaging and distribution, oriented towards the tasks one would normally perform manually to prepare third-party software for mass deployment to managed clients.”

–AutoPkg Read Me file on GitHub

# Automation

“AutoPkg is an automation framework for OS X software packaging and distribution, oriented towards the tasks one would normally perform manually to prepare third-party software for mass deployment to managed clients.”

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# Packaging

“AutoPkg is an automation framework for OS X software packaging and distribution, oriented towards the tasks one would normally perform manually to prepare third-party software for mass deployment to managed clients.”

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# Distribution

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–AutoPkg Read Me file on GitHub

## Mass Deployment

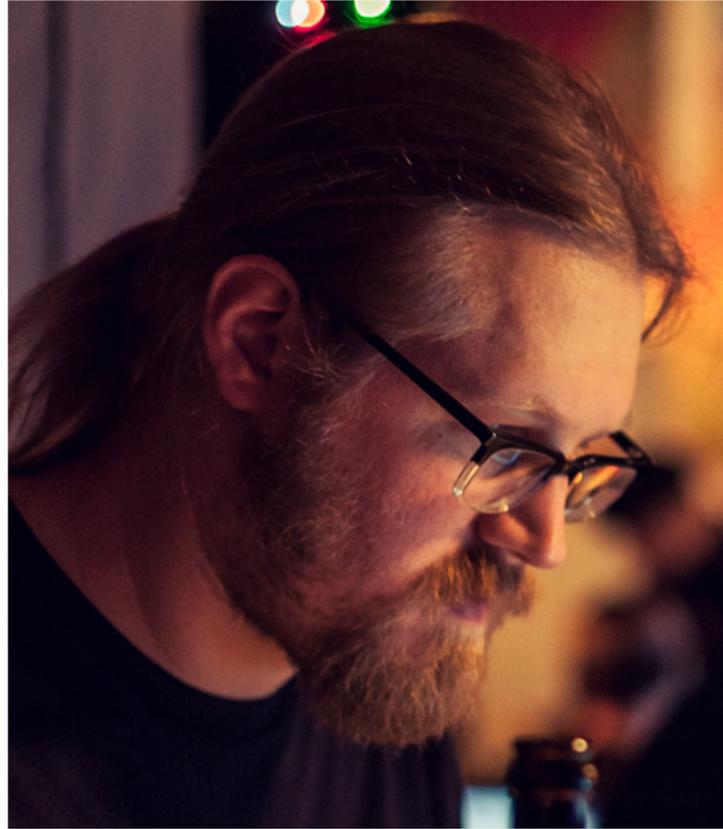
Software

Managing Third Party ~~Updates~~

with AutoPkg(r)

# More About AutoPkg

- Open Source



Per Olofsson



Greg Neagle



Tim Sutton



# About AutoPkg

- Open Source
- Command Line
- Written in Python
- Runs recipes

Name



Identifier

Ingredients



### Self Saucing Fudge Dessert

*When Joan serves this to company, she puts a scoop of ice cream on the pudding base before topping it with the sauce.*

#### pudding Base

1 cup	flour	250 mL
2 tsp.	baking powder	10 mL
¼ tsp.	salt	1 mL
½ cup	sugar	125 mL
3 tbsp.	cocoa	50 mL
½ cup	chopped nuts	125 mL
½ cup	milk	125 mL
1 tsp.	vanilla	5 mL
2 tbsp.	melted butter or margarine	25 mL

#### Sauce

4 tbsp.	cocoa	65 mL
½ cup	sugar	125 mL
2 cups	hot water	500 mL

Sift into a two quart (litre) casserole, flour, baking powder, salt, ½ cup (125 mL) of sugar and 3 tablespoons (50 mL) of cocoa. Stir in the nuts. Make a well in the centre and add milk, vanilla and melted butter. Stir lightly and smooth evenly over bottom of the casserole.

Mix ½ cup (125 mL) of sugar and 4 tablespoons (65 mL) of cocoa. Sprinkle mixture over pudding base. Pour hot water over cocoa sugar mixture. Bake at 350°F (180°C) for 30 minutes. The batter rises and a rich sauce forms under it. Serve hot.

Instructions

Input

Process



```

<?xml version="1.0" encoding="UTF-8"?>
<!DOCTYPE plist PUBLIC "-//Apple//DTD PLIST 1.0//EN"
"http://www.apple.com/DTDs/PropertyList-1.0.dtd">
<plist version="1.0">
<dict>
  <key>Description</key>
  <string>Downloads the latest version of MuseScore.
</string>
  <key>Identifier</key>
  <string>com.github.jazzace.download.MuseScore
</string>
  <key>Input</key>
  <dict>
    <key>NAME</key>
    <string>MuseScore</string>
    <key>SEARCH_URL</key>
    <string>http://musescore.org/en/download/
musescore.dmg</string>
    <key>SEARCH_PATTERN</key>
    <string>( ?P<url>http://ftp\.*\.* /pub/
musescore/releases/MuseScore-( ?P<version>
[0-9.]* )/MuseScore-[0-9.]*\.dmg)</string>
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      <key>filename</key>
      <string>%NAME%.dmg</string>
    </dict>
  </dict>
</array>
</dict>
</plist>

```

MuseScore.download.recipe

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download  
pkg  
munki

## Chicken Stock

*This is what Ann told us about how she prepared Chicken Stock. Use this as a guide, not an exact recipe (or just enjoy reading about Ann's technique). Check out the Chicken Rice Soup and the Homemade Chicken Noodle Soup for specific recipes.*

Use backs, necks, and wings. The spices are star anise, half of a bay leaf, dried ginger stick (very opt.), parsley flakes, and pepper corns.

Put spices in spice bag (tea ball or cheesecloth bag). Add onion if Chicken Rice soup (do not include if noodle soup).

Cook meat slowly for one hour or so in salted water. Take the meat out, then add spices (add cooked chicken to final soup).

## Homemade Chicken Noodle Soup

*Homemade noodles and Ann's stock make this soup special.*

Ann's chicken stock with bits of chicken meat

### Noodles

2	beaten eggs	2
2 tbsp.	water	25 mL
¼ tsp.	salt	1 mL
1½ cups	flour (may need more)	375 mL

Add water and salt to eggs. Add flour until very stiff and no longer sticky. Knead in bowl and then on flat surface until smooth and rubbery (firmer than bread dough). Divide into two parts and form each into a ball. Flour slightly and cover with bowl and let rest for 20 minutes. The dough will be smooth, soft, and rubbery. Roll each ball out. Turn over and flour frequently just to keep the dough from sticking. When very thin, put on clean floured surface to dry a bit—it must not be brittle. Cut in strips (about 1½"/4 cm), flour and stack. Cut the strips across its width. Do not use too much downward pressure or the noodles can fuse together. Separate the noodles and spread out to dry.

Heat and have simmering the chicken stock. Fill another pot with salted water and bring to a boil. Cook noodles in this pot until tender. Drain noodles, dish up into bowls. Top with a spoon of butter, and chicken broth.

Processing.download.recipe  
Processing.munki.recipe

Processing.download.recipe

Processing.munki.recipe

Processing.pkg.recipe

Processing.ds.recipe

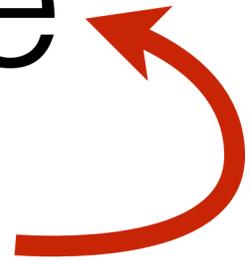


Processing.download.recipe

Processing.munki.recipe

Processing.pkg.recipe

Processing.ds.recipe



Are there  
~~cookbooks?~~  
recipe repos?

**46**

**A Recipe**  
for success

```
% autopkg list-recipes | wc -l  
630
```

```
% autopkg list-recipes | grep .munki | wc -l  
267
```

```
% autopkg list-recipes | grep .jss | wc -l  
8
```

```
% autopkg list-recipes | grep .pkg | wc -l  
95
```

```
% autopkg list-recipes | grep .download | wc -l  
258
```

Greg Neagle

“You Oughta Check Out AutoPkg”

Mac Admins at Penn State, July 2014

	July '14	May '15
Total Recipes	630	1679
.munki	267	458
.jss	8	114
.pkg	95	325
.download	258	519

	July '14	May '15
.install	0	161
.Absolute	0	19
.sccm	0	50
.ds	0	25
other	1	4

# How do I get AutoPkg?

- autopkg project home
  - ▶ [autopkg.github.io/autopkg](https://github.com/autopkg/autopkg)
- AutoPkgr (Linde Group)
  - ▶ <https://github.com/lindegroupp/autopkgr>
- Munki In a Box (Tom Bridge)
  - ▶ [tbridge.github.io/munki-in-a-box/](https://github.com/tbridge/munki-in-a-box/)