

文章

姚鑫 · 七月 18, 2021 阅读大约需 4 分钟

## 第七章 将文件内容复制到另外文件

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#### 示例

本例显示了一个使用本文前面介绍的几个%Library.File方法的样例类。

在示例类Demo.FileDemo中，ProcessFile()方法接受输入文件和输出文件，并调用SetUpInputFile()和SetUpOutputFile()打开文件，一个用于读取，另一个用于写入。然后，它逐行读取输入文件，并调用ProcessLine()对每行的内容执行一个或多个替换，将每行的新内容写入输出文件。

```
/// ???????
/// 1. ???????
/// 2. ???????
/// 3. ?????????
ClassMethod SetUpInputFile(filename As %String) As %File
{
    Set fileObj = ##class(%File).%New(filename)
    Set status = fileObj.Open("RU")
    if $$$ISERR(status) {
        do $system.Status.DisplayError(status)
        quit $$$NULLLOREF
    }
    quit fileObj
}

/// ???????
/// 1. ?????????
/// 2. ???????
/// 3. ?????????
/// 4. ?????????
ClassMethod SetUpOutputFile(filename As %String) As %File
{
    set dir=##class(%File).GetDirectory(filename)
    do ##class(%File).CreateDirectoryChain(dir)
    Set fileObj = ##class(%File).%New(filename)
    Set status = fileObj.Open("WSN")
    If ($SYSTEM.Status.IsError(status)) {
        do $system.Status.DisplayError(status)
        quit $$$NULLLOREF
    }
    quit fileObj
}

/// ???????$REPLACE????????????
ClassMethod ProcessLine(line As %String = "") As %String
{
    set newline = line
```



### Original Whole Berry Cranberry Sauce

This traditional whole berry cranberry sauce gets its distinctive flavor from the freshly squeezed orange juice and the freshly grated orange zest.

2 tsp freshly grated orange zest  
1 1/4 cups white sugar  
1/4 cup freshly squeezed orange juice  
3 cups cranberries (12 oz. package)

1. Grate orange zest into a bowl and set aside.
2. Combine the sugar and orange juice in a saucepan. Bring to a boil over medium-low heat and stir until sugar is dissolved.
3. Add cranberries and cook over medium-high heat, stirring occasionally, until the cranberries have popped.
4. Add the cranberry mixture into the bowl with the orange zest, and stir. Let cool.
5. Cover bowl and chill.

那么输出文件e:/temp/bld.txt将包含以下内容:

### Jamaican-Style Whole Berry Cranberry Sauce

This innovative whole berry cranberry sauce gets its distinctive flavor from the freshly squeezed lime juice and the freshly grated ginger.

2 tsp freshly grated ginger  
1 1/4 cups light brown sugar  
1/4 cup freshly squeezed lime juice  
3 cups cranberries (12 oz. package)

1. Grate ginger into a bowl and set aside.
2. Combine the sugar and lime juice in a saucepan. Bring to a boil over medium-low heat and stir until sugar is dissolved.
3. Add cranberries and cook over medium-high heat, stirring occasionally, until the cranberries have popped.
4. Add the cranberry mixture into the bowl with the ginger, and stir. Let cool.
5. Cover bowl and chill.

[#Caché](#)

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源

URL:

<https://cn.community.intersystems.com/post/%E7%AC%AC%E4%B8%83%E7%AB%A0-%E5%B0%86%E6%96%87%E4%BB%B6%E5%86%85%E5%AE%B9%E5%A4%8D%E5%88%B6%E5%88%B0%E5%8F%A6%E5%A4%96%E6%96%87%E4%BB%B6>