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EPV Technologies Newsletter

J U N E 2 0 1 7

Tech Papers

Measuring the z/OS System Logger - Part 2

Tech News

Upcoming technical conferences in Europe

Tech Support

DB2 corrections

EPV EXPLORER





GUESS WHERE I AM !

Every month we will invite Newsletter readers to guess in which part of the world is the EPV explorer. The editorial staff will collect the results and at the end of the year we will send a symbolic prize to the participant with the highest number of correct answers. In case of a tie the winner will be chosen by drawing.

The real prize is that he will also decide the NGO EPV Technologies will donate 1.000,00 Euro to, choosing from: MSF (www.medicisenzafrontiere.it), TDH (www.terredeshommes.it) and WWF (www.wwf.it).

The solution of April is
Clocktower, Victoria (Seychelles).

Tech-papers

Measuring the z/OS System Logger - Part 2

Many z/OS components, subsystems and applications perform logging to record certain events. They produce a huge amount of log records every day they use for subsequent analysis, transaction processing and recovery.

The System Logger (Logger in the following) is a z/OS logging facility that frees those z/OS components, subsystems and applications from the need of maintaining their individual methods of logging.

The Logger makes completely transparent to its exploiters the management of their log data by providing them all the needed logging services such as:

- log data saving;
- log data integrity;
- log data retrieving;
- automatic log data archiving;

- automatic removal of expired log data.

The Logger provides also the ability to have a single log, merging log data from multiple instances of an application, within the Sysplex.

In this paper, after a short and simplified description of Logger architecture and exploiters, we will discuss the z/OS commands you can use to check its status. Finally, we will focus on the SMF metrics that should be used to control the System Logger resource usage and performance.

If you want to receive the paper you can reply to this e-mail writing "Measuring the z/OS System Logger - Part 2" in the subject

Tech-news

Upcoming technical conferences in Europe

SpDUG Forum, 26 September 2017, Madrid

More details at:

<https://www.spdug.org/>

IDUG DB2 Technical Conference, 1-5 October 2017, Lisbon

More details at:

<http://www.idug.org/p/cm/ld/fid=1083>

IBM z Systems Technical University, 9-13 October, Munich

More details at:

<https://www-03.ibm.com/services/learning/ites.wss/zz-en?pageType=page&c=T445144O11861N13>

GSE UK, 7-8 November, Whittlebury Hall

More details soon available

Tech-support

DB2 corrections

PI80334: DYNAMIC STATEMENT IS NOT BEING CACHED WHEN USING CONCENTRATE STATEMENTS WITH LITERALS PREPARE ATTRIBUTE

The dynamic statement that contains a comparison operator except LIKE with a GRAPHIC column and a literal constant and is prepared with attribute CONCENTRATE STATEMENTS WITH LITERALS may not be cache-matched with the existing cache statement even though it is qualified for literal constant reuse.

More details at:

<http://www-01.ibm.com/support/docview.wss?uid=swg1PI80334>

PI82443: HIGH VIRTUAL STORAGE USAGE IN DB2 AFTER APPLYING PTF UI43547 OR UI43548

After UI43547 or UI43548 is applied, AAM will no longer bypass processing for DB2 regions, potentially causing very large numbers of product control blocks to be allocated in the DBM1

address space. Note that this problem can manifest only when the DB2 started task names do not end with MSTR, DIST, DBM1, or IRLM.

More details at:

<http://www-01.ibm.com/support/docview.wss?>

[uid=isg1PI82443&myns=z000&mynp=OCSWG90&mync=E&cm_sp=z000--OCSWG90--E](http://www-01.ibm.com/support/docview.wss?uid=isg1PI82443&myns=z000&mynp=OCSWG90&mync=E&cm_sp=z000--OCSWG90--E)

RECIPES



Gateau di patate

Ingredients

Potatoes 500 g
Mozzarella 100 g
Salami 50 g
A thick slice of ham 50 g
Parmesan cheese
Extra virgin olive oil
Eggs 2
Salt
Pepper
Breadcrumbs

Method

Start baking potatoes. Rinse and pour them into a large pot covered with abundant cold water. Transfer the pot to the fire and, as soon as the water is boiling, count about 30-40 minutes. Make a fork test to make sure they are actually cooked.

Drain the potatoes and begin to peel them while they are still warm.

Finally, crush them immediately into a bowl, in the meantime cut the mozzarella, salami and ham into cubes

Take the potatoes just crushed and add the eggs with a sprinkle of pepper, salt, oil and Grated Parmesan cheese.

Mix the ingredients and when the mixture is well blended you can combine the ham, the salami and even the rolled mozzarella.

At this point grease a square 20x20 cm baking tin and sprinkle with the breadcrumbs, then pour the mixture by helping with a spatula to level it
Cook in a pre-heated static oven at 180 ° for about 30 minutes. Once ready, your potato gateau will be smoky and inviting to be served!

QUOTES



"Sooner or later a man who wears two faces forgets which one is real."

Primal Fear





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