



Upcoming Events

User Conference has been postponed, stay tuned for updated information! If you'd like to get on our mailing list, please contact Tracy at tmajerle@elogger.com -- we'll see you February 2022!

WTUI, sorry we're missing you again. We look forward to when we can all be together again-SOON.

Latest Features

Version 2020-2021 you can find full details on our client portal

<https://www.elogger.com/client-portal/>

- *Composite Searches*- composite searches will allow users to create a saved search comprised of other saved searches
- *API*- the ability to allow external systems to interact with eLogger
- *Conditional Fields*- conditional field settings may be applied to all template fields in eLogger

Reminders

- Latest upgrades are available! If you are on version 2018 or later, you are using a version that is no longer supported. Reach out to support@elogger.com today and schedule your upgrade.
- Site Tune Ups have been a huge success, to find out more info and availability contact AJ Cawcutt at acawcutt@elogger.com
- As per our policy of following Microsoft's supported systems, eLogger will officially stop supporting Internet Explorer 11 on August 17, 2021.



Outreach

United Way Sasquatch Trailblazer 5K- Proceeds from this "Sasquatch Trailblazer" support Dolly Parton's Imagination Library. Helping to deliver brand new free books to children's homes every month. Even when we're miles apart, together we can support our communities.

Growth

We've welcomed 5 new clients to the eLogger Family -- Yuba Water Agency, LSP University Park, CPV Valley, Diablo Energy Storage and Sentinel!



The best word I can think of to kick off 2021 is “**Intention**”. In a world where things seem to be scattered and unknown, it’s important to continue to push forward with intention in everything we do. Both individually and as a team. I’m very **grateful** for our eLogger Family and the work we do every single day. In my opinion, we have done a tremendous job adapting to change. We’ve learned how to continue working as a team virtually-100% of the time. It took some creativity, thought and planning to work around all the given obstacles life has brought. Our priority, making sure our clients are getting the best from us. Intentionally staying ahead so you don’t fall behind. –AJ Cawcutt, CRM



eLogger Team News

Monster Cookies

- 2 cups Brown Sugar
- 2 cups White Sugar
- 1 cup Butter, room temperature
- 6 Eggs
- 1 tsp. Karo Syrup
- 1/2 tsp. Salt
- 4 tsp. Baking Soda
- 3 cups Peanut Butter
- 1 tsp. Vanilla
- 9 cups Quick Cooking Oatmeal
- 1 bag (10 oz.) M&M's Minis Baking Bits
- 1 bag (10 oz.) Chocolate Chips

Mix all well. This makes A LOT of cookies.

Bake at 350 degrees for 13 minutes. These freeze really, really well.



January - Jake Bowman
February - BJ Lingren
March - Andrew Kortuem



January - Kevin (2015)
March - Jake Bowman (2009)



For awhile now, we've been passing recipes back and forth internally. Food--it brings people together, right? In fact, we started a new channel on slack specifically to share our favorites. At this rate we'll have an eLogger cookbook someday! For now, we wanted to share some of these employee favs with you all. Kicking it off with **THE MOST POPULAR** request 'Tracy's Monster Cookies'. ENJOY!



eLogger



BJ welcomed a new grandbaby to the world - say hello to Juniper!

