



eLogger

news & updates

1st Quarter 2022

Upcoming Event



February 13-15, 2023

Reminders

Site Tune Ups have been a huge success, to find out more info and availability contact AJ Cawcutt at acawcutt@elogger.com

Growth

We've welcomed 1 new client to the eLogger Family -- Castle Pines Metropolitan District.



CASTLE PINES
METROPOLITAN DISTRICT

Happy Anywheriversary!!

Can you believe it's been five years since we released eLogger Anywhere, our offline mobile module? Anywhere has made a big impact in its short five years of existence. More than 60% of our new customers select the eLogger Anywhere package and many more of our existing clients have upgraded to include Anywhere in their eLogging practices.

eLogger Anywhere is an extension of eLogger's electronic logbook solution that allows users to create log entries using the features and flexibility of eLogger, while disconnected.

eLogger Anywhere is designed for completing rounds, collecting readings, making entries out in the field or confined spaces, or generally anywhere where Wi-Fi and network connectivity is spotty or unavailable. Instead of switching to pen and paper in these areas, use eLogger Anywhere to keep making log entries, and sync/save them once back in Wi-Fi/network range.

eLogger Anywhere can be used on any modern mobile device and converts the display to a mobile friendly format so information is easier to read and enter on hand-held devices. eLogger Anywhere also serves as a great backup during power, network, or server outages.

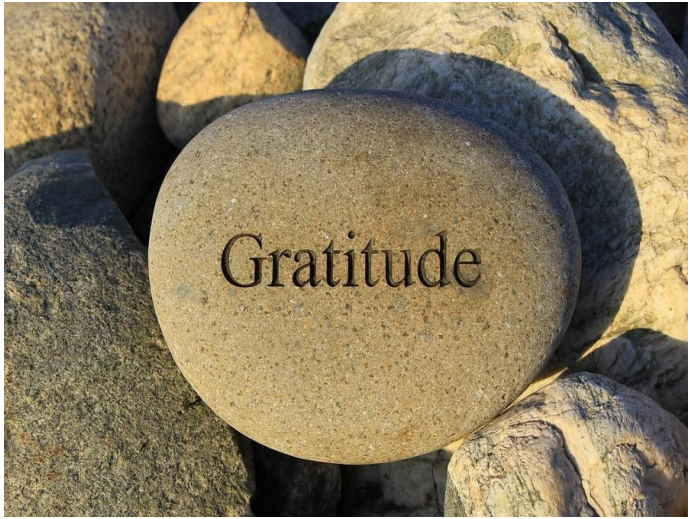
For these reasons and more, our clients make eLogger Anywhere part of their mobile initiatives.

We're happy to celebrate this 5-year milestone and even happier that eLogger Anywhere offers yet another valuable solution and productivity tool to help our clients improve efficiencies, compliance, and communication in their day-to-day operations.

If you'd like more information on eLogger Anywhere or to get a demo, please contact us at info@elogger.com or Toll-Free at (855) 579-6277.



Gratitude



We have all talked about, read about and watched the changes that have taken place over the last couple of years; locally, nationally and across the globe. The one constant we all have is the people that touch our lives on a daily basis. Throughout the pandemic and other events, I am grateful for the people in my life - my family, my friends, my coworkers and our eLogger clients. I have had the joy over the last few months to do some traveling and was able to spend time with some amazing people.



Early 2022 brought a great work trip to New York. I was able to meet and work with an eLogger client and meet some of the people I have talked to many times over the phone, but have never met in person. In February, I was able to bring my family, along with my parents and my mother-in-law to California. Spending time with them was amazing and it was the first time my parents had been to that area of the country. My next adventure was with my wife, my three boys, my daughter-in-law, and some amazing friends in sunny Florida. It was the first time my oldest son had been swimming in the ocean. As spring approaches, I will be travelling to Arizona. I will have a chance to work with another client there, along with spending some time with a coworker. Working remotely has made this trip even more important since, as coworkers, we do not see one another very often.

Amongst everything that has been going on, I have learned to not take things for granted especially the opportunity to travel and make these connections!

Kevin Haley, Training Manager

eLogger Team News



January - Jake Bowman
February - BJ Lingren
March - Andrew Kortuem, Neal Patel



January – Kevin Haley (2015)
March – Jake Bowman (2009)

eLogger Welcomes 2 Senior Developers

eLogger is pleased to announce two additions to our development team! <https://www.elogger.com/news/>



Nishant has a Master's Degree from Illinois Institute of Tech in Computer Science, along with a Master's in Data Analytics & Visualization from Pratt Institute. He brings to the table over ten years of experience focused in IT, web application development, database designing and management. We're excited to be adding such talent and look forward his efforts towards modernizing and scaling our flagship software platform, driving the technology behind our next level of growth.



Neal has his Master's Degree in Computer Science from California State University and is joining us with over fifteen years of experience in software development. We're excited to be adding such talent and look forward his efforts towards modernizing and scaling our flagship software platform, driving the technology behind our next level of growth.



Easy Crepe Recipe

Ingredients

½ cup lukewarm water
1 cup milk, warm
4 large eggs
4 Tbsp unsalted butter, melted, plus more to sauté
1 cup all-purpose flour
2 Tbsp granulated sugar
Pinch sea salt

Instructions

1. Add the ingredients into a blender in the order they are listed, starting with the wet ingredients. Blend on low speed until combined then set aside for a few minutes for the bubbles to go down.
2. Melt a dot of butter in a 10-inch non-stick skillet over medium heat (2 skillets make the process go faster). Pour about 1/4 cup batter into the skillet, or enough to coat the bottom of the pan. As you are pouring the batter into the skillet, swirl the batter to evenly coat the bottom. Fill any gaps with a little more batter.
3. Once the edges are golden, flip the crepe using a thin-edged spatula to easily get under the crepe. Sautee another 30 seconds or until the second side turns golden then turn the crepe out onto a clean cutting board.
4. Repeat with the remaining batter, adding butter as needed. Once crepes are at room temp, they can be stacked.

Author: Natasha Kravchuk

Skill Level: Easy Cost to Make: \$3-\$5

Keyword: blender crepes, crepe recipe, crepes

Cuisine: French

Course: Breakfast, Dessert

Calories: 110 kcal

Servings: 12 crepes, 8 inches in diameter

