



eLogger

news & updates

2nd Quarter 2022

Upcoming Event



THIRD TIME'S THE CHARM!



February 13-15, 2023
DoubleTree by Hilton Golf Resort Palm Springs

Registration opens September 6, 2022.
Watch your email for more information!

We all know the saying "Third Times a Charm." We hope you can all join us for our 20'ish Year Celebration in February! More than ever before, we are extremely anxious to network, teach & entertain our eLogger Family. Stay tuned for registration details - Palm Springs is calling our name.

Growth

We've welcomed new clients Mid-Georgia Cogen, Halifax EMC and ON Semiconductor to the eLogger Family.



ON Semiconductor

Reminder

We are scheduling site tune ups again! If you've been utilizing eLogger for a year or more and are current with your maintenance, you are eligible to schedule. We currently have openings on our calendar.



There are so many benefits to scheduling.

- This is a free consultation with the entire eLogger Team! A new set of eyes on your configuration is sure to bring many suggestions for increased efficiency and helpful hints for your operations.
- We will walk you through any tips and tricks on how to enhance what you're already doing, making it even easier to use eLogger. Less, is more!
- It's the perfect time to ask questions, suggest enhancements & learn – we have our developers on the call and they are eager for you to point out areas of improvement to make eLogger even better.
- We suggest upgrading to the newest version, prior to the site tune up – this way we can show you how the newest features benefit your daily work.
- There is ALWAYS a take away!

To get yours on our calendar this summer, contact AJ Cawcutt at acawcutt@elogger.com for availability.

Links to entries now have a little button next to them. Clicking this pops up "Quick view", which lets you take a peek at the entry without opening a new tab or changing the current. When viewing standard/custom search results, you'll see these buttons appear automatically next to:



- Reference entry links
- Entry/reference links in custom results
- Attachment links that link to an entry
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- "entries that reference this entry" links when editing an entry

#	Log Date	Location
408 	1/5/2011 10:42 AM	eLogger Inc.
430 	1/5/2011 2:21 PM	eLogger Inc.



Gratitude

My gratitude is for my work family. In my 20+ year career I have never felt as "at home" as I do working for eLogger. It is one thing to love your job, but it's another when your coworkers become your extended family. My gratitude extends far beyond just my coworkers and to the clients that I work with. Many of you share your lives with us. We cheer for your wins, we grieve for your losses, and are just genuinely hoping for the best for each and every one of you. One example is that the management here invests in their employees. They look out for our strengths and encourage us to grow and expand our areas of expertise or professional passions when possible. It is not every day you will find that in a company and I would be amiss if I didn't acknowledge it.

PS. Thanks for not firing me for talking so much :)

Renee Gleason, eLogger Specialist



eLogger Team News

Who doesn't love a wedding and eLogger experienced 2 in June!

Congratulations! We wish them all the best.



BJ's son and new daughter-in-law, AJ and Nicole.



eLogger's Sales Account Executive Lauren and new husband Evan.



April
Jane Fitzpatrick

June
Kevin Haley



April
Tracy Majerle (2014)
AJ Cawcutt (2019)
Yulia Martin (2020)

June
Lauren Loeb (2020)

Smash Burger

Ingredients:

- 1 soft hamburger roll, buttered and toasted
- Condiments and toppings as desired, such as mayonnaise, mustard, shredded lettuce, onions, tomatoes, and pickles
- 4 ounces (110g) freshly ground beef chuck, divided into two 2-ounce (55g) balls
- Kosher salt and freshly ground black pepper
- 1 slice good melting cheese, such as American, cheddar, or homemade melting cheese



Directions:

1. Prepare burger bun by laying toppings on bottom half of bun. Have it nearby and ready for when your burger is cooked.
2. Preheat a large stainless steel sauté pan or skillet over high heat for 2 minutes. Place balls of beef in pan and smash down with a stiff metal spatula, using a second spatula to add pressure. Smashed patties should be slightly wider than burger bun.
3. Season generously with salt and pepper and allow to cook until patties are well browned and tops are beginning to turn pale pink/gray in spots, about 45 seconds. Using a bench scraper or the back side of a stiff metal spatula, carefully scrape patties from pan, making sure to get all of the browned bits.
4. Flip patties and immediately place a slice of cheese over 1 patty, then stack the second