eLogger User Conference

As we gear up for Palm Springs, we're excited to share with you a few of our guests that will presenting with us at our User Conference in February!

- DGC - CPV Valley has had eLogger for less than two years and laid the groundwork for success across all their locations in a short period of time. Join Josh as he shows you how they've set up interfacing with external systems.

- DC Water has been with us since 2009 and has really mastered their use of eLogger. Miguel will be showing how they've interfaced with Power BI to maximize their reporting.

- Gwinnett County partnered with us towards the end of 2020. They have done quite a bit of work and would like to talk about the lessons they've learned throughout the implementation process.

- Northwestern Energy purchased eLogger in 2020 and has built their entire MOC process right into eLogger. They're excited to share how they've mastered this looking outside the box and making eLogger as efficient as possible!

https://www.elogger.com/welcome/conference/

Growth

We've welcomed new clients Lubbock Grid Ops, Ector County, and Par Pacific Tacoma US Oil to the eLogger Family.

New Release - eLogger Teaser (coming soon)

We've got more enhancements headed your way...and you're going to love them!

Previous Values: Want to see what the previous value was on one of your template fields? Once released, you'll be able to use a calculation to retrieve the previous value. You'll even be able to use it to calculate the difference between the current reading and the previous reading.

Duration Calculations: Speaking of differences...you asked, and we're going to deliver. We're just finalizing the new calculated durations option for template date and time fields. Put in a start and an end time and let eLogger calculate the difference for you.

Multi-Point Charting: The next release of eLogger will give users the ability to select 1, 2, 3, 4, 5 or more numeric fields that they'd like to plot on the same chart.

All of these are coming soon so watch your email for the official announcement.
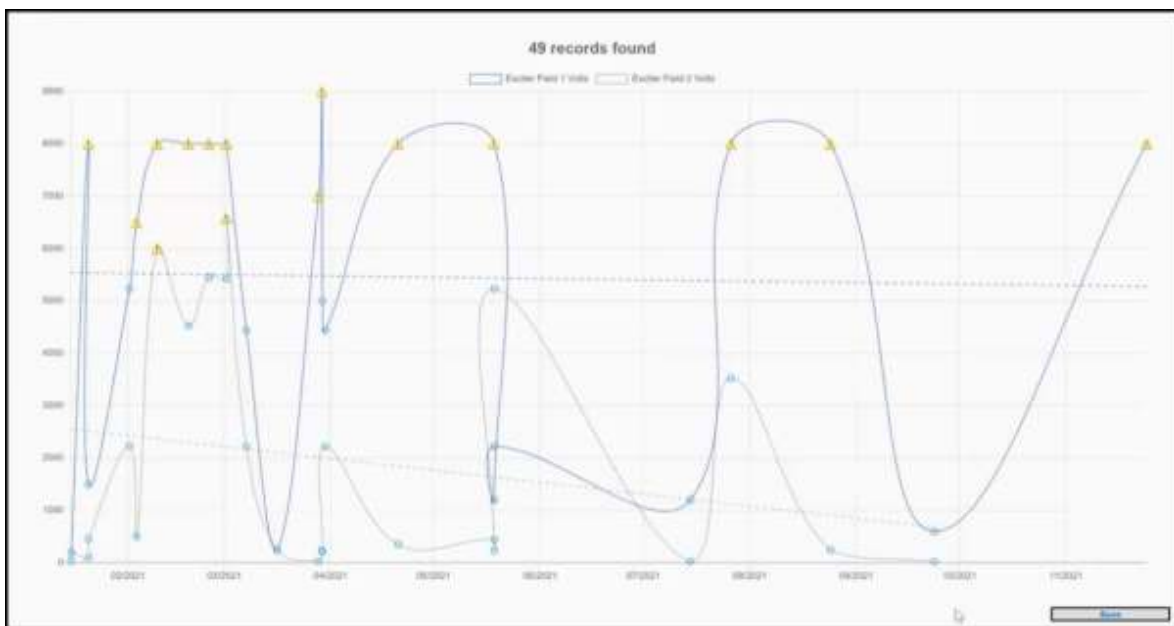
Gratitude

Clean water to drink, gas and electricity to heat and light our homes and businesses; I'm thankful for these vital utilities that are reliable enough here in our country that most of us often take them for granted. I'm constantly impressed by and grateful for the men and women who work hard every day, often in some of the most challenging conditions, to provide us these services that are intrinsically tied to our safety and security. I'm honored, along with everyone here at eLogger, to support them and contribute to their success. eLogger helps make their job easier and safer. Each and every client achieving marked improvement in their operations because of our efforts here at eLogger adds up to the betterment and progress of those in the essential sectors we serve. Those on the frontlines are quick to acknowledge their support network. I'm grateful for their appreciation and acknowledgment and am excited to continue to support them and evolve along with their changing needs and demands. Behind every great client success story is a great team. "Look for the helpers. You will always find people who are helping." Fred Rogers. I am thankful to be a helper and thankful for all the other helpers out there keeping the heat, lights, and water on.

Jane Fitzpatrick, Director, Sales Operations

eLogger Team News

August
Yulia Martin

September
Renee Gleason
Tracy Majerle

Fall is here and everyone is looking for a way to use up all the squash they grew this summer. This is one of our favorites.

Cheesy Twice-Baked Butternut Squash

- 2½ to 3 pounds butternut squash
- Non-aerosol oil spray
- Salt, pepper, grated nutmeg and smoked sweet paprika
- ½ cup sour cream (1 tablespoon per serving of squash)
- 2 to 3 tablespoons finely chopped chives, plus more to serve
- 2 cups shredded sharp or mild orange cheddar

Preheat oven to 425˚F.

Cut and seed squash and cut into 4 portions. Spray with oil and season with salt, pepper, nutmeg and sweet smoked paprika, then roast cut-side down to tender, 30 to 35 minutes. Cool and scoop out flesh, keeping shell and thin layer of flesh intact. Combine the flesh with sour cream, chives and cheese, reserving about ¼ of the cheese to top. Mash and mix together to combine. Preheat broiler. Stuff the flesh back into squash shells and top with remaining cheese, then brown under broiler and top with chives.