



Upcoming Events

User Conference

February 14-16, 2022
Palm Springs, CA

WTUI

March 29 - April 1, 2022
Palm Springs, CA

Reminders

As you've probably heard, registration for UC 2022 is NOW OPEN! Early bird registration is at full force. If you like discounts, make sure to hop over to <https://www.eLogger.com/welcome/registration/> and lock in yours before 12/31/21. Prices will go up on January 1, 2022. This is going to be our **BEST** conference yet. If you've joined us previous years, we hope you'd agree that we have a good track record filled with learning, tips and tricks, amazing giveaways and surprise events—those are all things we strive for, every time. We are slightly competitive and we're celebrating our 20 Year Anniversary!!! Just wait, UC 2022 in Palm Springs is going to be HUGE in every way possible. Will we see you there?!

Please note: *We are moving forward as planned. If cancellation of the event occurs due to COVID-19, a full refund will be issued.*



Outreach



BEST CHRISTMAS EVER

Best Christmas Ever is an organization who strives to serve families who have fallen upon tough times, through no fault of their own. eLogger has partnered with BCE for the last six years and we continue to look for ways we can help bless families throughout our region and all over the world. The very first step we can take to help a family is by nominating them and giving them the opportunity to be surprised this holiday season! These nominations come from YOU. As a friend, family member or someone in their community. You too, can help to be a light this Christmas by nominating a family!

Here's a note from BCE: *"This last year has been tough on so many, and we at Best Christmas Ever want to lift those families up by gifting them the ultimate Christmas! At Best Christmas Ever, not only do we believe in lifting families up at Christmas time, but we believe in providing families we bless with the tools to set them up for success long term. Offering Dave Ramsey's Financial Peace University Course and a Total Wellness Health Program."*

Nominations are open now through November 1st! To find out more about BCE and how to nominate a family, head over to <https://www.bcemovement.org/>

Growth

We have had another great few months of growth welcoming new clients from all over the world. Thank you for all of those that have referred eLogger to their sister companies and others within the industry. The best way to grow is by a good word from those who have experienced the value



of eLogger first hand!

- Wesdome Gold Mines
- Guernsey Power

A graphic where the word "WELCOME" is spelled out using blue blocks hanging from thin vertical lines. The blocks are arranged in a slightly staggered, 3D-like fashion.

Latest Features

We've been busy adding a lot of new enhancements this quarter! For a complete list, head over to your system administration tab in eLogger and click on "Release Notes" at the bottom of the page. For the newest, check out versions 2021.3 and 2021.4.

- Added multiselect filtering and scrolling to Anywhere
- All multi-row templates now use the new all-at-once editing style, and the legacy one-at-a-time mode has been removed completely
- Adding and removing rows in multi-row templates is now much more responsive and will not reload the entire log entry screen
- Multi-row templates that are not automatically sorted can now be sorted by dragging and dropping
- Delete on multi-row templates no longer deletes the row immediately; you must save the entire entry first
- Delete on multi-row templates no longer has a confirmation dialog, but there is a new Undo button to restore the last deleted row
- Added ability to sort multi-row templates numerically on a text column even if some of the data was missing (it is now treated as zeros)
- Many areas throughout the System Administration page now respond faster, without reloading the entire page

With clients meeting the necessary technical requirements, upgrading usually takes less than an hour. Scheduling an upgrade with eLogger is easy. Simply send an email to support@elogger.com requesting an upgrade of your current version.

Gratitude

As the support manager for eLogger, most of my time is spent working directly with you, the client, and sharing your feedback about the application with our dev team. This provides a unique perspective when using eLogger. I see our client's names across the entire application. "This feature is from our client down in SoCal, this one from Florida, over here is from the East Coast, oh this is from the OG client in Minnesota near headquarters." Every day I look at eLogger and am reminded how much our client's input has driven us to have such a great product. The sense of community this product fosters is something I never expected but truly appreciate.



eLogger Team News



Congrats to Lauren (eLogger Sales Executive) and Evan on their Engagement!



August

Yulia Martin
Brittany Stone

September

Renee Gleason
Tracy Majerle

Greek Orzo Salad

As summer slowly drifts into fall, we've found ourselves trading in our sunscreen for sweatshirts, swimsuits for socks, and sunglasses for shovels (well, not quite yet - that's next month!). But before we officially say goodbye to summer and welcome the cooler months ahead, our team wanted to share with you a "late summer" salad that many of us have enjoyed over lunch.

It's perfect to pair with chicken or fish, and can be added or substituted for different ingredients to make this salad your very own. So, grab your last summer-inspired beer and enjoy this salad with those who make your fall months feel warm!

- 1 pound dried orzo pasta
- 1 pint cherry tomatoes, halved
- 1 red bell pepper, diced small
- 1 yellow bell pepper, diced small
- 1 medium cucumber, diced small
- 1 medium red onion, diced small
- 1 cup pitted Kalamata olives, halved
- 1 cup freshly crumbled feta cheese, more or less to preference
- 2 (heaping) cups baby spinach, coarsely chopped
- 1/4 cup chopped fresh parsley
- 2 tablespoons chopped fresh dill

Greek salad dressing

INSTRUCTIONS

Bring a pot of water to boil & season with salt. Stir & follow package directions to cook the pasta. Once



cooked, drain.

In a large mixing bowl, combine drained pasta with halved cherry tomatoes, bell peppers, red onion, olives, feta, chopped spinach and fresh herbs.

Drizzle with some of the dressing, toss to combine and refrigerate until ready to serve.

Right before serving, toss with more dressing as desired. Taste and season with salt and pepper.