

Fall Back on C.Tech as Your Collections Resource



C.Tech Collections will be exhibiting at the following 2009 Trade Shows:

ASA Conference on Practice Management
January 23 - 25, 2009 Phoenix AZ

Anesthesia Billing & Management Seminar
March 14 -16, 2009 Las Vegas NV

MGMA Anesthesia Administration Assembly
May 17 - 20, 2009 Miami FL

PMI Practice Management Institute National Conference
May 20 - 22, 2009 San Antonio TX

Meet some of our new Clients...

- ◇ George P. Argerakis DDS
- ◇ Bay Area Physicians Surgery Center, FL
- ◇ DOV Phil Anesthesia Group
- ◇ FRC Anesthesia Group
- ◇ Garden City Sleep Center
- ◇ Gastrointestinal Associates
- ◇ Gerald Hartman MD
- ◇ Orlin & Cohen Orthopedic Associates
- ◇ Long Island Cardiology Associates
- ◇ Bruce Milner DDS
- ◇ Marina Peredo MD
- ◇ NYU HJD Frederick F. Jaffe MD
- ◇ NYU Langone Medical Center HJD Surgery
- ◇ Scarsdale Improvement Corp.

Collection Fees- Only one Factor in Selecting a Collection Agency

Selecting a collection agency based on the contingency fee may not always be the best choice.

A client should focus on “*Netback*” and “*Yield.*” “*Netback*” means the amount of money returned to the client from accounts placed for collections as a percentage of the amount placed. Agencies with a higher Netback collect more accounts, ultimately returning more dollars to the client. “*Yield*” means *resources* that are demonstrated by a higher percentage of collectability (more dollars collected from the placements.)

When selecting an agency, be sure to look beyond the fees they are charging and understand the *resources* that will be applied to effectively collect delinquent accounts

C.Tech donated \$3K for Breast Cancer Victory Day



This year’s Breast Cancer Victory Day took place at John T. Mather Memorial Hospital in Port Jefferson, NY. In addition to the company donation, employees raised a total of \$2,406, as well as volunteered that day to meet and greet Breast Cancer Survivors and their families.

Green Beans with Peppers & Onions

- 1lb. Whole frozen or fresh green beans, ends trimmed
- 1 red pepper, cut into thin strips
- 1 yellow pepper cut into thin strips
- ½ cup of Balsamic Vinaigrette Dressing
- ½ cup Shredded Low-Moisture Part-Skim Mozzarella Cheese
- 1 onion chopped

Preheat oven to 400 F. Toss vegetables with dressing in large roasting pan. Bake 30 min. or until vegetables are tender, stirring after 15 min. Sprinkle with cheese. Bake an additional 2-3 min. or until cheese is melted.