



Order your flowers today to help create more birthdays.



Fresh Cut Flowers - \$10
(10 per bunch)



Gift of Hope - \$25
Supports the mission of the American Cancer Society and enables the Society to anonymously deliver flowers to a local health care facility.



Bear and a Bunch - \$25
(10 per bunch with a 2010 Limited Edition Boyd's™ Bear) While supplies last.

C.Tech employees raised \$500 this year for the American Cancer Society's Daffodil Days

Collection Problems & Solutions

Problem:

Possible loss of future business (delinquencies are not pursued)

Solution:

Debtors who are delinquent in their current payments tend to be delinquent in future payments – accelerate your internal collection process with these accounts

Problem:

Collection policies are not in place or enforced

Solution:

Spell out your billing process including expected time frame of payments

Problem:

Collection staff are not properly trained

Solution:

Thoroughly train staff on billing, collecting and the art of dealing with difficult debtors; we can offer guidance with these issues

Problem:

Delayed use of outside collection agencies after initial attempts to collect

Solution:

Outsource accounts to collection experts after three (3) months of invoicing

Ham & Swiss Topped Potatoes



Ingredients

- 3 medium baking potatoes
- 2 tablespoons cornstarch
- 2 cups fat-free milk
- 1 tablespoon Dijon mustard
- 1/2 teaspoon pepper
- 1/2 cup shredded reduced fat Swiss cheese
- 2 cups cubed fully cooked lean ham
- 2 cups steamed cut fresh asparagus

Meet some of our New Clients.....

- * Albert Knapp, MD
- * Atlantic Chiropractic Of Shirley
- * David S. Pertsem Lidis, MD
- * Donna Hartmann, DPM
- * Francis V. Winski, MD
- * EZB Solutions
- * Michael K. O'Grady DDS
- * Nabil Y. Khoury, MD
- * Park Ave Gastroenterology & Digestive Health
- * Summit Dental
- * Tal Dagen, MD
- * Warren Kent, DPM

Congratulations to the Winners of our March 2010 Placement Contest

- * Gary Ruth, DDS
- * Mazen Itani, MD
- * L.I. Anesthesiologists
- * Curtis & Campbell, DDS



Bake potatoes at 375 degrees F for 1 hour or until tender. Meanwhile, in a saucepan, combine the cornstarch and milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; stir in the mustard, pepper and Swiss cheese. Cook and stir until the cheese is melted. Stir in ham and asparagus. Cook for 5 minutes or until heated through. Cut potatoes in half lengthwise; place cut side up and fluff the pulp with a fork. Spoon 2/3 cup sauce over each half.