



Relax.....and let C.Tech improve the profitability of your practice or business

Reporting Direct Payments to C.Tech Collections

It is extremely important to report direct payments to us. If our collection counselors are not notified that a payment has been made, they continue to send dunning letters and make telephone calls to the debtor. Kindly report payments in a timely fashion, so we can eliminate debtor complaints, as well as bothersome or unnecessary calls and letters. Please see Direct Payment Report Form below: (contact our office to obtain blank forms)

C.Tech Collections Direct Payment Report Form

DATE: _____

CLIENT NAME: _____

CLIENT # _____

DATE	LAST NAME	FIRST INIT	CLIENT ACCT #	C.TECH ACCT #	PAID AMOUNT	WRITE OFF AMOUNT	BALANCE	COMMENTS

Meet some of our New Clients

- ❖ Animal Oasis Veterinary Hospital
- ❖ Babylon Physical Therapy
- ❖ Raymond K. Berweger, DMD
- ❖ Norman Bloom, MD
- ❖ Connecticut Spine Institute, LLC
- ❖ Scott Greenbaum, MD
- ❖ Long Island Neurological PC
- ❖ Mark Press Moving & Storage, LLC
- ❖ Melville Surgery Center, LLC
- ❖ NY Metro Perinatal, PC
- ❖ Plantation Park Dental/Dr. Smile PA
- ❖ Shawn G Pobiner & Todd D Pobiner, DDS

HOPE TO SEE YOU THERE!!!

AHRA 2010 (The Association for Medical Imaging Management) Annual Meeting
 Gaylord National Resort & Convention Center,
 Washington DC August 22 - 26, 2010
 Booth #203

Joel Marchiano, CEO, C.Tech Collections will be presenting,
 "Improving the Profitability of Your Practice"
 Sunday, August 22, 2010 4:30pm - 5:30 pm

**John T. Mather Memorial Hospital's
 14th Annual Breast Cancer Victory Day
 Port Jefferson, NY
 Saturday September 25, 2010**

This event is designed as a celebration of life and remembrance for all those whose lives have been touched by breast cancer. For the past several years, C.Tech Collections has been actively involved in sponsorship and fund-raising projects for this important charity. On August 20, 2010, we will meet at Danford's Restaurant & Marina in Port Jefferson from 6:00 - 8:00 pm for our "Together we make a difference Breast Cancer Fund Raiser." If you happen to be in close proximity, please join us.

Lemon Curd Trifle with Fresh Berries



Ingredients

- 6 large egg yolks
- 1 cup sugar
- 4 lemons, zested & juiced
- ½ cup unsalted butter
- 1 pint fresh strawberries
- 1 pint fresh blueberries
- 1 pint fresh blackberries
- 2 cups whipped cream
- 1 prepared lemon pound cake, sliced
- ¼ cup Lemoncello or Grand Marnier liqueur (optional)

Directions:

Bring a pot of water to a simmer over medium-low heat. Combine the egg yolks, sugar, lemon juice, and zest in a glass bowl and whisk until smooth. Set bowl over the simmering water and continue to whisk, vigorously for 10 minutes, until the curd has doubled in volume & is very thick & yellow. Remove from heat & whisk in butter. Refrigerate until cold & firm. Put berries in a bowl toss together. Fold whipped cream into lemon curd. Line a glass bowl with pieces of pound cake. Spoon a layer of lemon curd over cake, then a layer of berries, repeat layers until ingredients are used up.