



Don't get caught in the cold
with you're A/R
Let C.Tech Collect !!

Meet Some of our New Clients

- * Ace Plumbing & Heating
- * Badanes Law Office
- * Crescent Radiology PC
- * Endocrine Associates of Long Island
- * Long Island Women's Healthcare Group PC
- * Mesbah OB/GYN
- * Park Avenue Anesthesia
- * Varsha Salani, DMD
- * Steven R. Schwartz, DDS
- * South Orange GYN
- * Peter G. Sultan MD
- * Women's Fertility Center



MGMA AAA (Anesthesia Administration Assembly)
April 15-18, 2012
Westin Resort Scottsdale, AZ
Booth #504

Collection Tip

While our country appears to be in a recovery period, there continues to be instability in market conditions and collectability due to the economy.

Consumers who traditionally tapped into their savings or used equity in their homes to pay off debt have exhausted their savings, dipped into their retirement funds and their homes currently have no equity.

Understanding the four categories of debtors and the reasons you might be experiencing problems with recovery efforts:

- Slow Payers: They are constantly behind on payments
- Debtors with willingness, but no ability to pay: This group has expanded the most with the rise of unemployment
- Debtors with ability, but no willingness to pay: These debtors are trying to work all angles to escape payment
- Credit Thieves: This group includes fraudsters, repeat offenders and professional litigants – they never pay even with a legal judgment

Try to obtain as much data as possible before providing services to any of these "theft of service" groups.

Holiday Contributions

In addition to sponsorship of an eight year old boy through the Lions Club Christmas Magic project, C.Tech employees donated to the USMC Toys for Tots. The company also made a charitable donation to Give2TheTroops, Inc.



Toys for Tots



Give2TheTroops

Tuscan White Bean Soup with Escarole



Ingredients

1 tablespoon olive oil. 2 cups finely chopped onion. 5 garlic cloves, minced. 2 cups organic vegetable broth. 1 cup water 1 teaspoon chopped fresh rosemary. 2 (15-ounce) cans no-salt-added beans, rinsed & drained. 2 fresh thyme sprigs. 1 (1 1/2-ounce) piece Parmigiano cheese. 8 cups chopped escarole (about 1 pound). 1 cup chopped carrot. 1/2 teaspoon crushed red pepper. 1/4 teaspoon salt 1/4 teaspoon freshly ground black pepper 1 teaspoon white wine vinegar 6 tablespoons shaved fresh Parmesan cheese

Directions

Heat a large Dutch oven over medium-high heat. Add oil to pan; swirl to coat. Add onion, and sauté for 4 minutes, stirring frequently. Add garlic, and sauté for 30 seconds. Add vegetable broth and the next 5 ingredients (through cheese rind); bring to a boil. Reduce heat, and simmer 10 minutes. Stir in escarole and carrot; cover and simmer for 15 minutes or until carrot is tender. Stir in red pepper, salt, black pepper, and vinegar. Remove and discard rind; sprinkle soup with shaved cheese.

5505 Nesconset Highway Suite 200 Mt. Sinai, NY 11766

Phone: (631) 828-3150 * Fax: (631) 331-9566 www.ctech-collects.com