

Skanes Technology Group

10440 Little Patuxent Pkwy Suite 900

Columbia, MD 21044

www.skanestech.com

Happy New Year!! 2017 flew by us. The holiday season is over and we all can relax from the stress of the holiday season. But now it's New Year's Resolution time or the time to set Goals for yourself. So what's your New Year's Resolution or Goal for the year?? Weather its's eating better, better health, quit smoking, losing weight, buying a house etc. Let's make 2018 an even better year than last.

New Year's Reflections

Looking back on the months gone by,
As a new year starts and an old one ends,
We contemplate what brought us joy,
And we think of our loved ones and our friends.

Recalling all the happy times,
Remembering how they enriched our lives,
We reflect upon who really counts,
As the fresh and bright New Year arrives.
And when we ponder those who do,
We immediately think of you.

Thanks for being one of the reasons we'll have a Happy New Year!

By Joanna Fuchs



Upcoming Holidays

January 1

New Year's Day

January 15

Birthday of Martin Luther King, Jr.

Inspirational Quote:

"I hope that in this year to come, you make mistakes. Because if you are making mistakes, then you are making new things, trying new things, learning, living, pushing yourself, changing yourself, changing your world. You're doing things you've never done before, and more importantly, you're Doing Something. So that's my wish for you, and all of us, and my wish for myself. Make New Mistakes. Make glorious, amazing mistakes. Make mistakes nobody's ever made before. Don't freeze, don't stop, don't worry that it isn't good enough, or it isn't perfect, whatever it is: art, or love, or work or family or life. Whatever it is you're scared of doing, Do it. Make your mistakes, next year and forever." – **Neil Gaiman**

It was GREAT seeing you all at the Holiday Party last month. From looking at the pictures everyone had a BLAST!!!! Here is the link if you have accidentally erased the email with the link.

Party/Red Carpet pics:

<http://partywiththepaparazzi.homestead.com/skanestech.html>

Photobooth Pics:

<https://funfoto.smugmug.com/Skanes/n-8RwpWD/>

Referrals:

We are always looking for more individuals with TS/SCI w/ Full-scope ploy for these positions in Northern VA. and some in MD.: Applications Developers, Cyber Security SME, IT Program Managers, Program Managers, Project Integrators, Software Engineers, Systems Administrators, Helpdesk Specialist, Software Quality Assurance Specialist/Applications Testers, Systems Engineers, Systems Integrators, and Web Developers.

For job descriptions please email Krista or Stacy for the job descriptions. If you have family members or friends that are looking for new opportunities, please email us their information and resume to office@skanestech.com or either Krista or Stacy, and we will take it from there. Skanes Tech offers a \$3000 referral bonus for your help! The candidate must go through the whole selection process. So, keep those referrals coming!!! ALL individuals must have the required clearance.

Comments/ Concerns:

We want to hear from you? Please let us know if you are having an issues at the work place. Unfortunately Riley is not on site anymore to be there, but Walter is. Don't hesitate to call or email Riley, Walter, Eric, Stacy or Krista with any questions or concerns you may be having. It can be little or big. Our biggest thing here at STG is to make sure you are happy at all times. Your happiness is our happiness. Keep up the good work and working to achieve any goal you have set for yourself, for it may be personal or for work. Also let us know if there is something that we need to do more of etc. Look forward to hearing from you.....

Riley Skanes~ 410.884.4031 Office 443.989.8489 Cell

riley@skestech.com

Stacy Skanes~ 410.884.4032 Office stacy@skanestech.com Walter

Johnson~ 571.830.5840 Desk walter@skanestech.com

Eric Sortor ~ eric_sortor@skanestech.com

Krista Smith~ 410.884.4033 Office krista_oliver@skanestech.com



Birthdays

Keweeday Lamadine

January 13th

Vounetta Johnson

January 20th

"Happy Birthday to you both. The warmest wishes to great members of our STG Family. May your special day be full of happiness, fun and cheer!"

Anniversaries:

Jennifer Quarrie

January 3rd - 1 year Anniversary

Walter Johnson

January 18th - 7th year Anniversary

"Here at STG we would like to thank you for your continued service to the company and the government. "Keep on inspiring us on the years that are going to come. And we hope you know just how much we need you, respect you and value you as our colleague. Happy Anniversary!"

January Incentive Challenge

First Place- \$250 Bonus

Second Place- \$150 Bonus

Third Place- \$100 Bonus

Please send your answers to Krista by January 8th. Winners will be revealed on January 9th.

Crossword Puzzle: The Peak Performance By. Timothy E. Parker

1	2	3	4	5		6	7	8	9	10		11	12	13	
14						15						16			
17					18							19			
			20						21		22				
23	24	25						26							
27								28							
29				30		31				32			33	34	
35			36		37				38		39				
40				41		42				43		44			
		45			46				47		48				
49	50								51						
52															
55				56		57						58	59	60	
61				62						63					
64				65						66					

ACROSS

1. Ethiopian bills
11. Voiceover artist Blanc
15. More healthy
17. Most Important
20. "____ now, when?"
23. Hocked
27. Orb
29. "Wheel of Fortune" buy
32. ____ down (drops pounds)
37. Drugged
40. Non-glossy finish
44. Water tester
47. Thigh bones
51. "Grim" guy
53. Play for time
56. Certain jewelry shade
62. Palate part
64. Meas. for a chef
66. "Farm" ending
6. Pot fragment
14. "'Til tomorrow," in Paris
16. Singleton
19. Multipurpose truck
21. More nutty or bananas
26. Shuttle's return
28. Moscow's country
30. Emulated a tailor
35. Smaller amount
39. Hoped-for Christmas thing
42. Not as prevalent
45. Aristocratic
49. Said confidently
52. Male meter reader
55. NYC winter hrs.
61. "Matrix" hero
63. Christopher who played Superman
65. Sad sack

Down

1. Home run hitter?
3. Legendary Van Winkle
5. Wave riders
7. Male deer
9. Makes a bow better
11. Peak
13. Suspicious
22. Blue dyes from plants
24. Sleeping disorder, for some
26. More impolite
31. "As the ____ Turns"
34. Say naughty words
38. Bear the expense of
43. Staggering fishermen?
48. Xylophone hitter
50. Flower holders
54. Old Russian ruler (var.)
58. Writer Harper
60. Tie the knot
2. Coupling words
4. Sing the blues
6. "Scat!"
8. Boxing legend
10. Feature of deserts
12. Come in
18. "... is a friend ____"
23. Poem of King David
25. Small railroad station
28. Satisfy, as a loan
33. A 007 portrayer
36. 45-90 knot wind
41. Mistake in print
46. Anew, to Caesar
49. Star's representative
53. Half-off event
57. Little pooch
59. Eggs of old Rome

Who's going head to head in Super Bowl LII?

Who will you be rooting for????? To go all the way.....



Super Bowl LII Odds (via OddsShark)

- | | |
|-------------------------------|-----------------------------|
| 1. New England Patriots: 2-1 | 2. Pittsburgh Steelers: 5-1 |
| 3. Minnesota Vikings: 5-1 | 4. Philadelphia Eagles: 8-1 |
| 5. Los Angeles Rams: 10-1 | 6. New Orleans Saints: 10-1 |
| 7. Carolina Panthers: 14-1 | 8. Kansas City Chiefs: 14-1 |
| 9. Jacksonville Jaguars: 16-1 | 10. Atlanta Falcons: 25-1 |
| 11. Buffalo Bills: 125-1 | 12. Tennessee Titans: 125-1 |

Predictions for the Top 4 Super Bowl LII Favorites

Philadelphia Eagles: 8-1

Can backup quarterback Nick Foles lead the Philadelphia Eagles to their first-ever Super Bowl? A second-stringer leading his team to the Lombardi Trophy isn't unprecedented. In 1990, New York Giants quarterback Phil Simms suffered a season-ending injury late in a great regular season. Jeff Hostetler took over and eventually led Big Blue to a 20-19 upset win over the Buffalo Bills in Super Bowl XXV. The Eagles faithful will be raucous for the divisional-round matchup, but the guess here is that Philadelphia is one-and-done in the playoffs.

Pittsburgh Steelers: 5-1

The Pittsburgh Steelers have one of the best running backs in the game (Le'Veon Bell) and arguably the best wide receiver in the game (Antonio Brown). However Brown is recovering from a calf injury suffered against the New England Patriots, and his status for the divisional round is unclear. At this point, we know that he wouldn't have been able to play in the wild-card round, per a report from Adam Schefter of ESPN.com. Brown's health is the key to the Steelers' postseason. If he's unable to go in the divisional round, that would be a big blow, especially if Pittsburgh has to face a team with a stout pass defense like Baltimore or Jacksonville. Regardless of whether Brown suits up, however, the Patriots will have home-field advantage with a win over the New York Jets, which almost seems like a certainty. On a neutral field, this is a toss-up game, but the slight edge goes to the Pats with the potential AFC Championship Game being played at Gillette Stadium.

New England Patriots: 2-1

The New England Patriots have won 10 of their last 11 games, with the lone loss being its seemingly annual trap game against the Miami Dolphins. In fairness, the Patriots played that one without suspended tight end Rob Gronkowski, and all he's done on the field this year is catch 69 passes for 1,084 yards and eight touchdowns in 13 games. Gronkowski has caught a touchdown or accumulated 100 or more receiving yards in four straight contests. He's on fire right now and is a matchup nightmare for any team. New England looks primed for its sixth Super Bowl title, but there may be a buzz saw waiting for them in the other conference.

Minnesota Vikings: 5-1

The Minnesota Vikings have defied all expectations this year in route to a 12-3 regular-season record. They have a fantastic, well-balanced offense and arguably the best defense in the league. Furthermore, they are a dominant home team, as evidenced by its 6-1 record. The only loss was a sloppy 14-7 defeat to the Detroit Lions, but the Vikings can certainly be forgiven for that one as star rookie running back Dalvin Cook suffered a torn ACL in the third quarter and was lost for the year.

Minnesota's other defeats were in Week 2 (Case Keenum's first start with the Minnesota Vikings) at the 12-3 Pittsburgh Steelers and in Week 14 (a close 31-24 loss at the Carolina Panthers). The Super Bowl just happens to be at U.S. Bank Stadium this year, the Vikings' home. It's a bit of a long shot considering that a date with the Patriots or Steelers likely looms in the Super Bowl, but the pick here is that Minnesota breaks its Super Bowl slump and wins its first-ever Lombardi Trophy.

(via OddsShark)

Recipes for the big Game:

When you're throwing a fun Super Bowl party, these simple and satisfying appetizers and snacks are sure to please.

Jalapeño Popper Dip



This dip's got a kick!

TOTAL TIME: 0:25 PREP: 0:10 COOK: 0:15 SERVES: 4-6

INGREDIENTS

- 1 8 oz. block cream cheese, softened
- 1/3 c. mayo
- 1/3 c. sour cream
- 1 tsp. garlic powder
- 10 slices chopped cooked bacon
- 2 jalapeños, minced
- 1 1/2 c. shredded Cheddar
- 1 1/2 c. Shredded Monterey Jack
- kosher salt

- Freshly ground black pepper

DIRECTIONS

1. Preheat oven to 350°. In a large bowl, stir together cream cheese, mayo, sour cream, garlic powder, most of cooked bacon (reserve some for topping), most of the jalapeños (reserve some for topping), and 1 cup cheddar, and 1 cup Monterey Jack and season with salt and pepper.
2. Transfer to a skillet for baking and sprinkle with remaining 1/2 cups cheddar and Monterey Jack, bacon, and jalapeños.
3. Bake until bubbly, 15 minutes. (If desired, broil 3 minutes.)

Cookiedilla



Get ready for full-on gooey, melty madness.

TOTAL TIME: 25 MINUTES

SERVES: 1 COOKIEDILLA

INGREDIENTS

- 1/2 tube refrigerated chocolate cookie dough
- 2 tbsp. marshmallow Fluff
- 2 tbsp. caramel sauce, plus more for drizzling
- 1/4 c. mini chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Divide cookie dough into 2 balls. Place the cookie dough balls on the baking sheet far apart and flatten them into big discs. Bake for 15-20 minutes until golden brown and cooked through.

(Now is not the time for an under-baked gooey center!) Let cool for about 10 minutes on baking sheet then transfer on a cooling rack to cool completely.

3. Spread marshmallow fluff on the bottom of one cookie and sprinkle with chocolate chips. Spread caramel sauce on the bottom of the other cookie and place the cookie, caramel side-down, on top of the marshmallow fluff. Place the sandwich in a nonstick skillet over medium-low heat, and cook until the chocolate chips are melted and caramel is gooey, about 2 minutes each side.

Slow Cooker Buffalo Chicken Sandwiches



Ingredients

Prep: 15 minutes Cook: 7 hours Ready In: 7 h 15 minutes Servings: 6

4 skinless, boneless chicken breast halves

1 (17.5 fluid ounce) bottle buffalo wing sauce

Divided 1/2 (1 ounce) package dry ranch salad dressing mix

2 tablespoons butter

6 hoagie rolls, split lengthwise

Directions:

Place the chicken breasts into a slow cooker, and pour in 3/4 of the wing sauce and the ranch dressing mix. Cover, and cook on Low for 6 to 7 hours.

Once the chicken has cooked, add the butter, and shred the meat finely with two forks. Pile the meat onto the hoagie rolls, and splash with the remaining buffalo wing sauce to serve.

