

Skanes Technology Group

**May 2018
Newsletter**

**10440 Little Patuxent Pkwy, Ste. 900
Columbia, MD 21044**

One Year Anniversary Issue

WOW!! Can't believe it's been a year since the first issue of the STG Newsletter was emailed out. It has been such a pleasure to be able to keep you informed with upcoming birthdays, holidays, work anniversaries', etc. It has been hard trying to come up with things to talk about each month so maybe this year we can try something different. Maybe you can send me (Krista) things that you would like for me to put in the newsletter.

Maybe we have an undercover writers at STG that would love to let us read their work every month. Or maybe you have recipes that you would like to share. Maybe you are involved in charitable events that the company can be involved in. Maybe you are a DIY'er and you have crafts that you make and sell. We would love to see what hidden talents other than your skills you have to offer STG. As for me, I have a hidden talent that some may not know. I was a cake decorator for 8 years. I have also done a little of DIY stuff as well. I made flip flops and t-shirts for my bridesmaids for my wedding two years ago. I will add a few of my favorite pictures of my work and a little story about myself and work.

Please send me your work/pictures and a little story about yourself by the 20th of each month. I will feature your work in the next month's issue of the STG newsletter. Can't wait to see!!!

Upcoming Holidays

Cinco de Mayo 5th

Mother's Day 13th

Memorial Day 28th

May Anniversaries

Anthony Garnett 8th – 1 year

Kasim Cheatum 17th – 7 years

Kia Dean 19th – 4 years

We would like to thank you for a job well done! On the anniversary of your time with us. We want to say that "it's clear to all of us, that you have become so much more than that!" We wish you much success in the years to come. Happy Anniversary!!!!

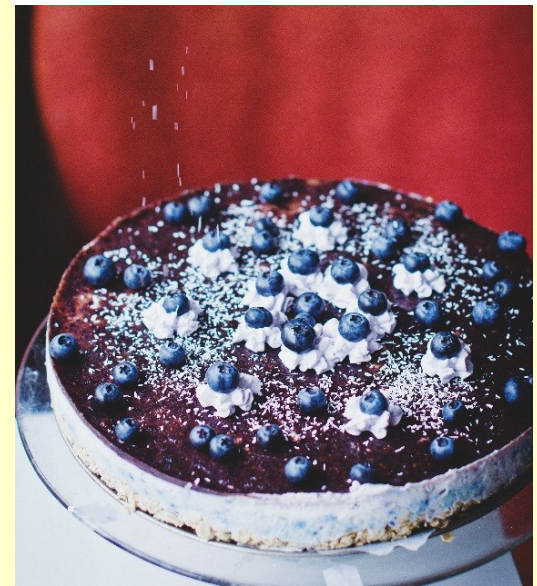


Referrals/Comments & Concerns

Skanes Tech is always looking for more individuals with TS/SCI w/ Full-scope ploy or TS/SCI (VA Only) 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.

We want to hear from you? Please let us know if you are having an issues at the work place. Both Riley and Walter are on site. 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.....



Inspirational Quotes:

“Twenty years from now you will be more disappointed by the things that you didn’t do than by the ones you did do, so throw off the bowlines, sail away from safe harbor, and catch the trade winds in your sails. Explore, Dream, Discover.” –Mark Twain

“Life isn’t about getting and having, it’s about giving and being.” –Kevin Kruse

“The most common way people give up their power is by thinking they don’t have any.” –Alice Walker

Winning isn’t everything, but wanting to win is. –Vince Lombardi

People often say that motivation doesn’t last. Well, neither does bathing. That’s why we recommend it daily. –Zig Ziglar

When I was 5 years old, my mother always told me that happiness was the key to life. When I went to school, they asked me what I wanted to be when I grew up. I wrote down ‘happy’. They told me I didn’t understand the assignment, and I told them they didn’t understand life. – John Lennon

Life is not measured by the number of breaths we take, but by the moments that take our breath away. –Maya Angelou

May Incentive Challenge

Math Brain Teasers:

1. $5+3+2= 151022$

$9+2+4= 183652$

$8+6+3= 482466$

$5+4+5= 202541$

$7+2+5= ??????$

2. A high school has a strange principal. On the first day, he has his students perform an odd opening day ceremony:

There are one thousand lockers and one thousand students in the school. The principal asks the first student to go to every locker and open it. Then he has the second student go to every second locker and close it. The third goes to every third locker and, if it is closed, he opens it, and if it is open, he closes it. The fourth student does this to every fourth locker, and so on. After the process is completed with the thousandth student, how many lockers are open?

3. I am thinking of a 6-digit number. The sum of the digits is 43.

And only two of the following three statements about the number are true:

A. it's a square number,

B. it's a cube number, and

C. the number is under 500000.

4. A donkey behind another donkey, I'm behind that second donkey. But there is a whole nation behind me..... It is a murder you can describe in a word.

5. What does this message say? **GTYORJOTE OUIABGT**

6. On my way to St. Ives I saw a man with 7 wives. Each wife had 7 sacks. Each sack had 7 cats. Each cat had 7 kittens. Kitten, cats, sacks, wives. How many were going to St. Ives?

7. Create a number using only the digits 4,4,3,3,2,2,1 and 1. So it can only be eight digits. You have to make sure the ones are separated by one digit, the twos are separated by two digits the threes are separated with three digits and the fours are separated by four digits

8. Can you add eight 8's together so they add up to an even one thousand?

9. What is the next number in the sequence (x)? 1 4 9 16 25 36 X

10. What number should replace the question mark? 926:24 799:72 956: ?

Movies this Month to see:

May 4th



May 18th



May 11th



May 25th



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Featured Talents @ Skanes Tech



By AUTHOR NAME

Cakes by Krista Smith

Krista had worked in grocery retail (bakery) for her teenage years and into her adult years. She always loved baking cakes with her mom when she was little. But when it came to icing a cake that was not so great!! So when she decided to work in the bakery (Giant Food) at the age of 17 she found a new passion for cakes. She would have the cake decorators show her how to write on a cakes. Then over the next 5 years she learned how to do flowers and how to properly ice a cake and airbrush them. She even learned a new trick with doing roses on a stick. 11 years ago she decided to be a cake decorator for Harris Teeter in which she did for 8 years. She never knew she would love being a cake decorator. She still does cakes for family and friends upon request. Here are a few of her favs featured on this page.



Just a few of my FAVS



Recipes for the Holiday

BY ALLRECEPIES.COM

Green Chili Burgers

Ingredients

- 1 avocado, peeled and pitted
- 1/2 cup fresh cilantro leaves
- 2 tablespoons reduced-fat sour cream
- 1/2 teaspoon chili powder
- salt and pepper to taste
- 1 pound ground (chicken breast, turkey, or ground beef)
- 1 (4 ounce) can chopped green Chile peppers, drained
- 1 fresh jalapeno pepper, seeded if desired and finely diced
- 3 green onions, finely chopped

- 1 tablespoon dried oregano
- 1 teaspoon salt
- 1 teaspoon garlic powder
- ground black pepper to taste
- 4 slices Cheddar cheese
- 4 hamburger buns, split
- 1 cup shredded lettuce
- 1/3 cup salsa

Directions

1. To make the guacamole, place the avocado, cilantro, sour cream, chili powder, salt, and pepper in a food processor and pulse until smooth.
2. Mix Meat of your choice, canned Chiles, jalapeno pepper, green onions, oregano, salt, garlic powder, and pepper in a bowl. Form the mixture into 4 patties.
3. Preheat an outdoor grill for medium heat.
4. Lightly oil the grill grate. Grill each patty 5 minutes per side, until well done. Move the patties to a cooler area of the grill to keep warm, and top each patty with a slice of Cheddar cheese. Lightly grill the buns while the cheese is melting.
5. Spread the bottom of each bun with guacamole, and top with 1/4 cup of shredded lettuce and a grilled chicken burger. Spoon 1 tablespoon of salsa on each burger and top with the other half of the bun to serve.



Grilled Cheese Hotdogs

Prep time 5 mins Cook time 5 mins

"A brilliant combination of two classics: grilled cheese and hot dogs! A buttery crisp hot dog bun filled with lots of melted cheese and a juicy grilled hot dog. Why choose when you can have both?"

Author: Maegan - The BakerMama

Ingredients

- 6 hot dog buns (use top sliced buns)
- 6 hot dogs
- 3 cups shredded Monterey jack and cheddar cheeses, mixed
- 6 tablespoons soft butter, for brushing buns

Instructions

1. Heat a non-stick skillet over medium heat.
2. Open and roll each hot dog bun flat with a rolling pin. Spread the outside of each bun with 1 tablespoon butter. Place it on the skillet, butter side down, and sprinkle top evenly with $\frac{1}{3}$ cup shredded cheese.
3. Slice each hot dog lengthwise to where it's still connected, but will lay flat on the grill. Place hot dog, flat side down, on the grill next to the bun. Grill for 2 minutes on the flat side or until it starts to brown and then flip over and let grill for another minute on the other side. Transfer the hot dog to one side of the bun and sprinkle it with 3 tablespoons shredded cheese.
4. Close bun over hot dog and let grill until cheese is completely melted. Serve with ketchup and mustard.





S'mores Sushi

Rice Krispies + s'mores = AMAZING

PREP TIME: 0:30 TOTAL TIME: 1:30

Ingredients

- 1/4 c. butter
- 10 oz. mini marshmallows
- 5 c. Rice Krispies cereal
- 2 c. marshmallow Fluff
- 1 c. crushed graham crackers
- 1 c. semisweet chocolate chips, melted, plus more for serving

Directions

1. Line a baking sheet with wax paper and grease with cooking spray. In a pot over low heat, melt butter. Add marshmallows and stir until melty. Turn off heat and immediately stir in cereal. Stir until completely coated.
2. Press mixture onto prepared pan and pat into a thin even rectangle. Spread fluff in a single layer and sprinkle with graham crackers, pressing in to make sure they stick. Pour melted chocolate over graham crackers and use a spatula to smooth into an even layer
3. Slice sushi in half lengthwise, then roll up halves using wax paper, starting from the long side.
4. Refrigerate until firm, 1 hour.
5. Slice into sushi rolls and serve with melted chocolate. **Rice Krispies + s'mores = AMAZING**

until