

Mealtime Technology

Servers... The Dine In or Take Out Dilemma

With so many different personal tastes, allergies, portable snacks, portion control needs, crazy diets, busy schedules and "order apps" on your phone, everyone has something different on their dinner plate at the end of the day. What to make for dinner is a frequent question, and the dilemma of whether to "dine in" or "take out" is real.

To grandma's chagrin, meals are too often not put together the old-fashioned way. People choose to order take-out for a variety of reasons...mainly time and convenience. No kitchen cleanup is needed, and that's a BIG plus! However, sometimes by the time we get home from work, we just want to stay home and relax in our comfy clothes and enjoy a home-cooked meal.

The business person today often has a similar question to the "Dine In or Take Out" dilemma. The decision to host key business applications in-house or store them on the cloud is debatable. Here are some pros and cons to consider in evaluating that decision:

Server In-House <i>Prepare at Home</i>	Server in the Cloud <i>Get Take Out</i>
Pros: <ul style="list-style-type: none"> • Complete, physical control of your hardware • Reduced inappropriate access to key data • Minimized reliance on internet access • Hardware dedicated solely to your business • Lower, long-term cost of ownership 	Pros: <ul style="list-style-type: none"> • No capital outlay for hardware • Easy to scale up or down • Pay for what you need • Access from anywhere • Ideal for mobile workforce • Predictable expenses
Cons: <ul style="list-style-type: none"> • Capital investment required • Space for the hardware needed • No uptime or recovery time guarantees 	Cons: <ul style="list-style-type: none"> • Data recovery costs can be very high • Storage and access costs • No internet, no business • Data in a shared environment • Loss of control of your data • Larger internet bandwidth needed

Unlike deciding what is for dinner and/or whether to prepare a meal at home or grab some take out, the decision about in-house versus cloud servers does not need to be an all-or-nothing approach. Very often the answer for organizations is to move some applications to the Cloud such as email management systems and keep more unique line-of-business applications onsite. Some call this the hybrid solution. On the flip side, the hybrid solution to a take-out meal is driving a Prius to the restaurant to pick up food instead of having the restaurant deliver!

Need advice? Contact IT Radix for a free consultation.



What's New

June 4

BNI Mainstreet Golf Outing

IT Radix is proud to sponsor the 8th annual BNI Mainstreet Charity Golf Outing to benefit Employment Horizons, Inc.

June 20

Webinar

10-Minute Tech Talk:
3 IT Security Policies Your Employees Must Embrace
Register: www.it-radix.com/webinar
Starts @12:10 sharp

Earth Day E-Waste Results

We are excited to share that we collected and properly recycled a total of 2,340 lbs of e-waste during our April electronic recycling event.

If you would rather receive our newsletter via email, sign up on our website or send an email to resource@it-radix.com



Recipe: Email Encryption—Recipe for Success

From the Kitchen of: **IT Radix**



Ingredients:

- Information you want to protect
- Email message
- Encryption solution

Directions:

Unlike a scrumptious meal, some things are not meant to be shared. Your business' secret recipe might be a client list, a new product or service announcement, a process document or other trade secret. Addition-

ally, most organizations handle information such as employee or client social security numbers, credit card numbers, bank account numbers, HIPAA information and more. Like a prized family recipe, you want to keep this information secret.

Email is one of the most common ways people share information both inside and outside their organization. Your email messages travel through many different servers before they reach the intended mailbox. With that being said, it's important to secure your email messages in the event someone intercepts it so the message would be useless to them.

You can encrypt individual messages using the PKI (Public Key Infrastructure) model or you can use a service to encrypt messages during transport, store them encrypted, and enable retrieval through the cloud. The PKI model, while secure, is not particularly convenient. As a result, most organizations use an encryption service. The service will typically allow you to manually mark an outbound email for encryption using a keyword or other mechanism. However, you can also create a policy to automatically encrypt emails based on their sender, recipient, content and other criteria.

Email encryption policies ensure that your organization complies with regulations designed to protect customer data, such as HIPAA. Call IT Radix to cook up your company's email encryption policy and start protecting your "secret recipes" today.




Thanks for the referrals!

Referrals are the best form of compliment! We would like to thank the following for referring us to their friends and colleagues:

Anastasia from Clark Guldin
Kevin from Barrish&Lehnes Orthodontics
Scott from Prime Pensions Inc.

Visit us at www.it-radix.com to learn more about our **Referral Rewards Program!**

Recycling Printers

Recycling an old printer is a great idea, but make sure to delete your private data first! But, it's only a printer you say? 

Like computers, printers have both volatile memory (like computer RAM) which gets lost when you turn the printer off and non-volatile memory (like computer hard drives) which sticks around until it's deleted. Non-volatile memory is what you need to worry about when disposing of printers. If you print confidential documents for you or your clients, this can be a huge security risk.

Today's all-in-one printers have internal storage to support their scanner, copier and fax features. A factory reset will delete any personal information and return basic settings to the default. Or, better yet, remove the hard drive and physically destroy it. Any questions? Give us a call!

OUR CLIENTS SPEAK OUT:

THE BUZZ

"The construction industry is built around cost effectiveness, timely schedules and trustworthy partners. IT Radix embodies all of these traits and provides us with strong foundations so we can focus all of our energy on the client. I have never felt more secure with an IT company!"

Carson Ingersoll, Project Coordinator — Orchard Hills Design & Construction

Located in Summit, Orchard Hills is established upon the desire to affordably build luxury homes. Their focus is on producing custom houses that fit the needs of each individual family.

Leftovers for a Cause



Since 2013, Green Vision Inc. has been recycling our clients' electronic leftovers. Their motto is to *Enhance a Life and Save the World* which they achieve through their innovative program that teaches adolescent students and adults with developmental disabilities to dismantle and recycle electronic waste. While breaking down the e-waste by hand, their staff learns valuable communication, problem solving, social and leadership skills. Not only do they feel a sense of accomplishment, they gain a tremendous amount of self-esteem.

During the dismantling process, the electronics are fractionated into their base components: plastic, metal, aluminum and even gold. They are then sent to local scrapyards, recycling hubs and refineries where they get ready to be transformed into something new. Who knows, it's possible that your recycled computer could be part of your next car! To learn more about the amazing things Green Vision does, visit www.gvinc.org.

Proudly folded & stuffed by ESC School of Morris

SPECIAL OFFER



Recipe for Success!

Windows 7 and Windows Server 2008 will reach their end of life within the year. Let's get cooking early and migrate to Windows 10 before your goose is cooked. Our goal is to provide you with the knowledge and support needed for a successful migration.

We realize that every company is different. Therefore, we are offering a free, no-obligation assessment of your unique environment. Plus, if you let **IT Radix** help you migrate to Windows 10 before the end of June, you'll receive a discount of up to 10% off the labor!

When Friends Come Over for Dinner



This past quarter we've spent a lot of time talking about things everyone loves—breakfast and lunch—making this article's star the final meal of the day. Your IT dinner may be last on the list, but it's just as important when considering your IT solution in a holistic view; and when prepared well, it can add a ton of value to your operation.

In the same way that your "IT diet" is methodically planned for optimal security, flexibility, and resiliency, it's important to think about how associates and prospective clients will interface with your business when they're stopping by the office. Internet and constant connectivity follow us everywhere. So, the final food group of our IT meal plan is considering your guests.

One of the first questions you can expect a visitor to ask is: "What's the Wi-Fi?"

A great response is to have this answer ready to go with complete confidence that you're not unintentionally providing access to sensitive data. The alternatives here are somewhat less desirable...stating that wireless access is either unavailable, or if it is, it's reserved for internal use only.

Breaking out a guest wireless network ahead of time is a great way to create your own *Wow* service experience from the moment someone walks through the door to the time your services are engaged. So, with your IT dinner in mind, we have a few ingredients to settle on such as presentation, security options, and availability.

The first part of planning any meal is deciding how much to make. Will you need to feed one-hundred people, or do you only expect five or six guests at any given time? Depending on the answer, your first step will be to confirm Wi-Fi coverage throughout your office and conference rooms. By preparing this ahead of time, the remainder of your guest Wi-Fi implementation will be straightforward and flexible.

Next up are your security settings. This network will be separate from all your internal resources and only allow guests internet access to public facing sites like Google or Bing. Bearing that in mind, a simple password is usually appropriate, but consider swapping it out every few weeks for maximum security (no one likes a lack of variety, and neither does your network security). Consider this to be the same as "spicing things up" every now and again.

Finally, we move onto the presentation. You'll want to decide if your network will have a broadcasted name at all, and if so, what it should be. Our general recommendation is to stay away from names like: *Your Company - Guest*. Not only does this highlight whose network is being shared, but it's *boring*. Picking something a little more interesting will improve your security and highlight your creativity, so thinking outside the box is encouraged! How about something like, *Our Loyal Friends*.

That's it! Now you're ready to put your plan into action. By configuring a guest network, your visitors will be thrilled at how easy you're making their journey with your company. Have questions? Let us know and we'd be happy to help you reach *Wow* service and exceed your client's expectations.

P.S.: As an added bonus, most home routers also support guest access networks. Configuring your own guest Wi-Fi can be a quick and easy way to secure your home network as well!

“It’s a wonderful time when you sit down around the table for dinner and discuss life. No matter where you are, it gives the semblance of normalcy to my crazy world.”

— Melina Kanakaredes

From the desk of: Cathy Coloff
Subject: Ring the dinner bell!



How many of you have a “no tech at the table” rule? I’ll admit, we’re guilty of letting our son Alex eat with his iPad or iPhone at the table when he’s eating solo; but for family meals, “the tech” must be put away. With the demands of everyone’s busy schedules, it is more difficult than ever to sit down together as a family to eat. Between sports, evening work commitments and just running errands, we’re lucky to have 2 or 3 meals together; so, it’s not much of a hardship despite Alex’s initial protests.

It also amazes me how much technology has impacted the dining out experience. So many restaurants have multiple TVs throughout, free Wi-Fi and more. Some even have virtual reality stations...*Ready Player One*, here we come. I observed a group of teens at a local hamburger joint and they were texting with each other under the table instead of talking to each other directly. Now, I admit I’ve looked at my cell phone while dining out. But these days, I’m practicing at being mindful of only looking at my cell phone if the alert is truly urgent or if I want to share a favorite photo with my dining partners.

I also recently repurposed one of my old iPads into a rotating photo frame and was amused by Alex’s friend’s curiosity in the images and how I did it. I was happy to see the curiosity flicker in his eyes and the wonder of whether he could do the same or something better. Thankfully, in my experience, technology hasn’t dampened our human imagination but is, hopefully, expanding it to even greater futures. In the meantime, I’m going to enjoy my tech-free dinner with Doug and Alex and perhaps dessert too. Happy dining everyone!

“Tell the truth, work hard, and come to dinner on time.” - Gerald R. Ford



Fun Food Facts!

- 1% of Americans are vegetarians.
- Neither strawberries, blackberries nor raspberries are actual berries.
- Cranberries bounce like a rubber ball when ripe.
- Cucumbers are 96% water.
- A bunch of bananas is called a hand.
- Fresh eggs sink in water and rotten eggs will float.
- Noodles were invented in China, not Italy.
- There are close to 10,000 varieties of apples.
- Almonds are a member of the peach family.

Waste Not, Want Not!



A wise use of your resources will keep you from poverty and help preserve the environment. As the saying goes, “waste not, want not.” This proverb was first recorded in 1772 but had an earlier, even more alliterative version, “willful waste makes woeful want” (1576). If a person never wastes things he or she will always have what is needed.

Have you ever thought about what happens to all our food waste? NYC and Hong Kong are leaders in Food Waste Recycling which is a process that converts food waste into useful materials and products for achieving sustainability of the environment. They hope to inspire other cities to do the same. Plus, it is a great service to our society to help others in need which can be achieved rather easily by recycling our food waste.

You don’t have to go quite as far as Hong Kong to be environmentally conscientious. In fact, several of our local food service industry clients do some amazing things with their leftovers. One company donates their excess party platters to a local homeless shelter and to group homes that house individuals with disabilities and limited income. Another client takes their excess bread and donates it to a manufacturer who uses it in their beer-making process, then sells the beer and donates 100% of the proceeds to other charities. We even have a client who takes the Chass (excess skins) from their coffee beans and donates them to local farms to be used as compost and mulch. They also donate the Chass for use as bedding in chicken coops. Who would have thought that a coffee byproduct would be softer than hay?!?!?

The next time you’re about to throw away your apple core or potato peels think to yourself... can this be repurposed in any way?