

A Review of 2017

The AXICOM family wants to thank all of their clients and partners for the opportunity to work with them this past year! AXICOM system engineers and technicians enjoy solving IT problems, and providing advice to help their clients' businesses grow and remain safe.

While AXICOM has always provided worldclass cybersecurity, early this coming year AXICOM will unveil an enhanced suite of cybersecurity services such as security awareness training videos, a user password management system, a filtering system for malicious websites and phishing scams and more.

Don't forget to check the AXICOM website (www.axicom.net) for the latest resources including blog posts, newsletters, videos, and other downloads. It is constantly being updated.

We also want to remember Tim Keennon, who



passed away in July of 2017. He was our Technical Services Manager and lent a calm presence within the office and had such good rapport with our clients. We were so heartened to see how many of our clients sent cards and flowers in his

memory.

We look forward to a new year of changes in technology—there always are— and would like to wish our clients and colleagues a Happy Holiday and a Happy New Year!

Happy Holidays from Everyone at AXICOM!

Jake, Christa, Gary, Melanie, David, Peter and Jeanette

Chocolate Crinkles II

1 cup unsweetened cocoa powder

2 cups white sugar

1/2 cup vegetable oil

4 eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup confectioners' sugar

In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. Roll dough into one inch balls. I like to use a number 50 size scoop. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets.

Bake in preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a minute before transferring to wire racks to cool.



