



THOUGHTS

Newsletter Issue No. 44

November 2019

All new TekSynap Store and TekDollars!

In recognition of continuing service and outstanding performance, TekSynap will be issuing **TekDollars** to all employees on their anniversaries and as rewards for exceptional service. These TekDollars may be used within an expanding store of products, accessible via TekSynap's Employee Portal. Or directly at: www.teksynap.com/store/. The site is SSO enabled and immediately available to all employees.

Snag your swag
TekSynap company store

To begin shopping the TekSynap store, please click the button below. If you are unable to login or have questions please contact the store admin at email@teksynap.com.

[CLICK HERE TO LOGIN](#)

TekDollars

In recognition of continuing service and outstanding performance, TekSynap will be issuing **TekDollars** to all employees on their anniversaries and as rewards for exceptional service. These TekDollars may be used within an expanding store of products, accessible via TekSynap's Employee Portal. Starting immediately, every employee will receive \$25 per year of service at the completion of their annual performance review. For example, those that have been with the company for one (1) year will receive \$25 in TekDollars. Someone completing five (5) years of employment will receive \$125 in TekDollars. Additionally, Program Managers will be able to reward their employees for performance that demonstrates going above and beyond for their customer. If desired, employees may rollover their rewards from year to year, thus allowing them to save for something special. Program Managers will receive details on the mechanics of this program from their Director/VP and within their Management Handbook. TekSynap Executive Management continues to find new and innovative ways to appreciate the employees that make us successful.

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Check out the store, as we add even more items in the coming weeks and months! Also, be on the look out for email alerts to your @TekSynap.com email when you've been awarded TekDollars.

Feedback and issues should be directed to [Adam Thomas](mailto:Adam.Thomas).

-Warren McQueen

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KUDOS

Monique Evans was recognized for consistently providing top notch proactive support on security and HR concerns across the company.



Team DTRA recently named **Marc Loman** Employee of the Month for October, for his hard work in the Service Desk Call Center.

Kyle Gruver was shouted out by our customers at Robins AFB for his upbeat attitude and pleasant professional demeanor, as well as his excellent working taking care of their technical issues.

Bobbi Dean received a note of appreciation for her welcoming and professional customer service to our DLA ESD customers.

Vinh Le received kudos from Veterans Affairs leadership for his proactive and collaborative approach to problem solving and system improvements.

If you have someone you would like to thank or recognize, email your message to the

news@teksynap.com.

Albuquerque goes Hog Wild

In October the TekSynap Albuquerque team got together at "The Whole Hog" Memphis style Bar-B-Q.



DC Holiday Party

Saturday, December 14th
7:00pm - 11:30pm

As Busy as the TekSynap employees are on a day to day basis here at Kirtland AFB. The teams made time to sit down and have a great lunch at the Whole Hog and have time away from the base to relax and have a little fun. As much as we all would have liked to stick around and see who was going to use the Habanero BBQ sauce for dipping sauce AGAIN... the work bell was calling us back to our respected areas. It was a great time and we look forward to the next get together.

Pictured left to right are Chris Chall, Derek Murphy, Dante Trujillo, Jose "JJ" Saenz, Jocelynn Arreola and Adelina Ramirez.



Smithsonian National Museum of American History Washington DC

Please RSVP to events@teksynap.com.

TekSynap has a block of rooms at the Washington Marriott at Metro Center, 775 12th St. NW Washington, DC at a rate of \$139, plus tax. This rate is guaranteed thru Nov 18 and is based on availability.

Employees who reside 100 miles or more from the venue may expense the cost of room/tax.

For reservations call 202-737-2200 and reference the TekSynap group rate.

TekSynap represents at 35th Army Ten Miler

On October 13th five TekSynap employees and three spouses all participated in the 35th Army 10 Miler in Washington, DC. Their participation with 35,000 other runners exemplified the Army Ten Miler's mission to support Army outreach, build morale and promote physical fitness. Team TekSynap was well represented with employees from HQ, DLA and DTRA. Thank you to the participants and we look forward to the 36th Army 10 Miler on October 11, 2020. Pictured left is Ralph Egbert after the race finish. Left to right in the second photo is Adam Thomas, Steve McGinnis, Chris Damato, Dave Eber and Kearstin McGinnis, just prior to the race start.



Four Generations

Congratulations to **Karen Billingsley (DTRA)** who just welcomed her great granddaughter, Leilani Gail, born October 23rd at 6 pounds 2 ounces. Pictured below are four generations of Karen's family, from left to right, Makayla Billingsley (grand daughter), Marisa Billingsley Wood (daughter) and baby Leilani (great grand daughter) with Great Grandma Karen.



Welcome to the "Teams"

The IT team would like to thank everyone for their assistance during the transition to **Microsoft Teams**. Although change can be difficult at times, the entire staff at TekSynap has been nothing but receptive and eager to learn during this entire process. We'd like to especially thank the early adopters that helped us test and mitigate issues early like the Recruiting, Proposal, WiFi and Executive Management teams.

Teams has already aided us in improving our ability to collaborate and will continue to do so as the application evolves. Please remember you can always find quick tips and helpful instructions in the 'Getting Started with Teams' Team that everyone has access to in the application. Feel free to leave suggestions and feedback in the 'Conversations' tab or support@teksynap.com. Thank you all again for making this one of the most seamless roll outs ever.



DTRA - Fort Belvoir
Senior SQL Developer
Senior Incident Responder
Network Engineer

DLA EWASS
IT Support Specialist, Multiple Locations

DLA South LAN
Network Engineer - Fort Belvoir, VA

ETN



Network Installation Technician

JLOC

VTC Administrator - Ft Belvoir, VA

DLA DSSS

Data Scientist - Richmond, VA

Wireless

Jr Wireless Engineer
 Jr Core Network Engineer
 Sr Core Network Engineer
 Technician

AFNCR

ACAS System Administrator - Arlington, VA
 Systems Administrator - Arlington, VA
 Technical Writer - Arlington, VA
 Technical Controller - Arlington, VA

NRC-SNCC (Rockville, MD)

Project Manager
 Integration Architect

BOEM DMS (New Orleans, LA)

Software and Data Analyst

Please email your referral resumes to:

careers@teksynap.com
 or visit [TekSynap Careers](#)

Importance of Physical Security

As we all know, there are several aspects to security. There are Cybersecurity, Information Security and Counterintelligence procedures. Another integral pillar of security is **Physical Security**.

We are each responsible to keep confidential information secure. While each worksite has their own expectations and rules regarding securing information, there are guidelines that apply across location.

- Follow the clear desk, clear screen policy. Whenever leaving your desk or workspace, ensure your computer is locked and all paperwork is locked away.
- Ensure all appropriate doors are locked and alarms are armed when appropriate, especially at the end of every day.
- Do not share your CAC card or computer system logins or passwords with anyone. Keep your CAC and badges with you at all times or locked away.
- Know your worksite's emergency and COOP plans.

Your worksite security officer is your best POC for physical security concerns. The TekSynap Security team is always available at security@teksynap.com.



We want to hear from you!

Send us your news -- babies, weddings, pets, trips and vacations, graduations, kudos to coworkers...

Send all submissions to the [Newsletter team](#).



Happy Thanksgiving!

TekSynap wishes all of our employees a safe and happy Thanksgiving holiday!

Check out our recipe for an easy Thanksgiving Stuffing recipe- which is sure to satisfy all appetites! For more details, visit the full recipe [here](#).

Serves 8
 Ingredients

- Approx. 8 cups good french or italian bread cut into 1/2 inch cubes.
- Approx. 6 cups plain combread cut into 1/2 inch cubes
- 1 stick butter
- 1 large yellow onion, diced small
- 4 stalks of celery (with leaves and all) diced small
- 2 tbsp. finely chopped fresh parsley
- 2 tbsp. finely chopped fresh sage leaves
- 1.5 lbs. Sage Sausage
- 4 eggs
- 4 cups chicken broth
- Salt and pepper, to taste



Directions

1. Preheat oven to 300 degrees and spread cubed combread and cubed bread evenly across baking sheet(s).
2. Place in oven and bake for 7 minutes, you want the bread to feel stale and lightly toasted, it doesn't need to be super toasted.
3. Remove from oven and let cool. When cooled, place all of the bread in a very large bowl.
4. Turn oven heat up to 350 degrees (if you plan on baking the dressing immediately, that is).
5. In a large skillet, heat butter over medium heat. When melted, add the diced onions and celery (season with a little salt and pepper) and saute, stirring occasionally, for about 10 minutes. When done softening, add the vegetables to the bowl with the bread.
6. Add sausage and mash with a stiff whisk, a fork, or potato masher to break up into fine pieces Cook, stirring frequently, until only a few bits of pink remain, about 8 minutes. Drain off excess fat if necessary, and add to the bowl.
7. Add the freshly chopped herbs to the bowl.
8. Whisk together the eggs with 3 cups of the chicken stock with a little salt and pepper, to taste. Pour into the bowl and toss until all ingredients are evenly combined.
9. Transfer into a greased 9 x 12 inch baking dish. Drizzle with remaining chicken broth all over the



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5. Transfer into a greased 9 x 12 inch baking dish. Drizzle with remaining chicken broth all over the dressing. Bake for 30 minutes, until browned on top and hot in the middle. Serve warm.

Employee Anniversaries

9 Years

Robert Ritch

6 Years

Kyle Montague
Kirk Falk

5 Years

Sheila Andahazy

4 Years

Raymond Caruso

2 Years

Scott Bertran
Jonathan Daher
Trent Tackett
Christopher Vontomaszewski

1 Year

Marla (MJ) Helveston
Crystal Bannister
Kalahari Valentine
Candice Coalson
Zowie Lankford
Colin Fryer
Jeremiah Nicholson
Dane Barnhart
Nizam Lalputan
Tyrell Bryant
Christopher Damato



Welcome New Employees!

Antonio Erwin, DTRA
Lon Mangan, DLA ESD
Zoe Carnes-Douglas, DLA ESD
Matthew Kirkman, DLA ESD
Timothy Roberts, DLA ESD
Leticia Richeson, VA Wifi
Manuel Saavedra, Kirtland AFB C4
Simon Tsui, DTRA
Alan Phan, HQ
Ryan Grahn, 58 SOW
Alexandra Boston, VA Wifi
Matthew Rosov, AFNCR