

<u>FEBRUARY</u> NEWSLETTER

https://nytechcentral.wixsite.com/website 55 Sutherland Street Pittsford, NY 14534 Instagram/twitter/youtube : techcentralny "OUR MISSION IS TO PROVIDE ALL PEOPLE THE TECHNOLOGY THEY NEED FOR EVERYDAY LIFE, WE MAKE IT HAPPEN."

This February our company CMO created a Super Bowl survey of who we thought would make it to the finals, here are the results: Superbowl team predictions



We took a company survey to see what teams' people think are going to the Super Bowl and why? Buccaneers and bills seemed to be the number one choice with 43% of the choosing it as their number one choice. When asked most people said it was due to how dominate Josh Allen and Tom Brady are, The best response was for sure from our Database manager and Customer Contract Specialist saying, "The Bills are dange."

Hours of Operation

Monday-Friday: 12:57-1:37

Wednesdays: 12:20-12:55

"Good things come to those who work for it"





Contact us:

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You all know and love Tech central, from our great products to our great deals. Tech Central is your go to place to get your technology needs, but what goes on behind the scenes? Keely Culhane designed our website, and continually updates it with monthly promotions and new product lines. Michael Woodams is the hard-working number cruncher who makes sure our sales are recorded and tracks our sales. Will Postler over sees marketing, and makes sure things are running smoothly, reaching out to different companies. Our CEO Morgan strongly leads our company and proudly represents us at TechCentral. Together we are an unstoppable team who works hard to be the best firm in New York!

TechCentral has done very well in our most recent trade fairs where our top of the line gadgets and accessories at a reasonable price.

By our third trade fair we had sold almost \$22,000 worth of products!



Meet our CEO- Morgan Vidal



Favorite Food: Steak

Favorite Color: Blue

Favorite Hobbies: Softball, volleyball, and hanging out with friends

Interesting things about Morgan: CEO of her own company Homerun Hitter, and she seeks to play college level softball

Morgan is seventeen years old and a senior at Pittsford Sutherland High School. She lives in Pittsford, NY with her parents and has one younger sister. Morgan is a bright young woman who hopes to study finance in college and continue building on her company, Homerun Hitter. As the current CEO of TechCentral, Morgan makes sure that all members are committed to their work in the firm, while motivating them to do the best work that they can. She also plans and implements the future actions of our company while managing the present.



"Today is your opportunity to build the tomorrow you want."

TechCentral Sales

TechCentral's sales have been on the rise with the recent trade shows. November proved strong with \$10,378.36 of sales, while in December TechCentral hit a rough patch with only \$2,582.98 in sales. However, our team took our experiences at these two trade shows to prepare for our January trade show, where TechCentral had their biggest sales yet, totaling \$21,984.76! A 60% increase in trade show sales from the last two combined shows that TechCentral is on the path for financial success.

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Trade Show Sales

TechCentral's sales team has grew since September, and with how sales have been going, they seek to beat the current sales projections. Our company strives to keep with our trend of strong sales by doing whatever is needed to attract more customers to purchase our great products.

A message from a member of our sales team:

"As a member of the Tech Central sales team, I just want to thank all of our attendees and customers at the trade show. Our company was first up and running in about October and we never would have gotten to where we are now without the support of our amazing customers. As a new firm we are desired to make sure all of our consumers are satisfied with their purchases and we will be sure to recognize all of our earliest customers with a special one-time deal in return. This is a way of showing our appreciation to our customers and we would love for the continuation of your support as well as many more people in the need for technology products. Visit our Website:

and use code TECH for 35% off on any product over \$100. Thanks again everyone and we hope to see many new faces at the next trade show."



Calling all TechCentral customers who are looking for a way to stay active this winter! Head over to our website in the next few weeks to check out our exclusive new product line <u>GetFit.</u> This line features the nationally renowned Peloton bike, and a six-month all-inclusive membership to help you kickstart your fitness goals! Reviews from all types of users speak highly of the brand and these products. If your someone who gets bored of the same workouts easily, do not worry! The line also includes a Peloton treadmill, as well as other equipment like adjustable dumbbells to help you change up your workouts weekly- go get moving!



Fun Step by Step cooking with our CTO!



Ingredients:

- ¹/₄ cup of olive oil
- 1 small clove of garlic, diced
- ¹/₄ cup of green onion, chopped
- ¹/₄ cup of tomato paste
- $-\frac{1}{2}$ cup of heavy cream
- 1 teaspoon of red pepper flakes
- About one box of pasta
- 1 tablespoon of butter
- ¹/₄ cup of parmesan cheese
- Basil, chopped, to serve
- Salt and pepper to taste



Hey I'm Keely!!

The CTO of TechCentral, but after a long day at the office I love to decompress with some cooking.

My recent favorite is a Russian spicy pasta sauce, loaded with flavor!

In a large saucepan, heat the olive oil, garlic and onion. Cook until soft. Add tomato paste and cook until it appears "darker [in colour] / a bit caramelised". Add in the heavy cream. Add in the red pepper flakes. [There is a special note from the chef here to add in more flakes if you like it extra spicy].

Sauce-Keep stirring until combined. Season with salt and pepper. Remove sauce from the heat.

Cook pasta separately. The chef uses shells but Orecchiette would also work well. When the pasta is done, save ¹/₄ of the pasta water before draining. Add in the butter. Stir over a medium heat til the butter has melted and the sauce is "sauccyyyy".

Add pasta – and the pasta water – to the sauce. Add parmesan cheese and stir. Add more salt and pepper to taste. Top with a sprinkling of parmesan cheese and basil to serve.

And that, my friends, is Russian spicy pasta sauce.