

# DY-Computes

Dynamite Newsletter

County Fair Edition, 2001

## New Dynamite System

Generation 3 of our popular Dynamite Service System is now available! We have been hard at work on this exciting release for most of the past year and hope you'll like it.

The system has been completely rewritten to take advantage of many Microsoft Visual FoxPro capabilities. All screens and reports have been completely redone but the stable business logic remains.

The following is a brief list of new features:

- Job Sites and Contracts are now separated
- Support for Pro 5.0, 6.0, and 6.5
- Ability to view screens and reports in any of three languages: English, French, or Spanish
- Ability to create PDF and Excel files for any report
- Ability to modify any report
- Unlimited custom component property groups
- Graphic presentation of the technician calendar
- Ability to open several screens at the same time
- Ability to run without an integrated accounting system
- "Read only" privileges for each screen

A full list of features and sample screens are available on our web site. A Demonstration Kit can be downloaded at no charge. It will not affect your current operation.

Because this is an entirely new product, there will be a charge for the upgrade. However, because we value your past patronage, current Dynamite customers will be afforded **FULL CREDIT** for their original purchase toward the upgrade. Depending upon the options selected, the upgrade cost may be very small. Pricing is also available on our web site.

## Attention Vision Point Customers!

Dynamite Generation 3 does not currently integrate with Vision Point but if the demand is strong enough, we will prepare an interface to Version 10 of that system. Please let us know if you're interested.

"DY-Computes" is published six times per year for customers and friends of South By Southwest. For more information contact: South By Southwest, 28993 Mountain Meadow Road, Escondido, CA 92026. Phone: 760/749-9161, FAX: 760/749-2333, E-Mail: [admin@southbysouthwest.com](mailto:admin@southbysouthwest.com).

## Pass It Along

Pass this copy of DY-Computes along to your co-workers. The newsletter is intended to keep you informed of advances to our products and business in general. If you'd like additional subscriptions just send us an E-Mail at:

[admin@southbysouthwest.com](mailto:admin@southbysouthwest.com).



## In Memoriam

Tonic, our friend and companion, left us in April. She was exceptionally intelligent and outgoing with a captivating personality. Rescued from an early abusive existence, we gave her a life most dogs only dream about in their grandest puppy dreams. Tonic rests on a spot on the hill above our house so she can keep an eye on us and the rabbit hordes she so loved to chase.



## Chocolate Truffle Brownies

Charlene Franci won big at this year's San Diego County Fair! Not only did she win a Blue Ribbon for these truffle brownies but she won a **Special Award for Excellence**. This one is "really wonderful" according to Cliff Krueger, her official taster.

1 C Butter  
¾ C All-purpose flour  
½ C Confectioners Sugar  
3 Tbsp Semisweet cocoa  
¼ tsp Ground cinnamon  
¼ tsp Salt  
1 lb Semisweet chocolate, finely chopped  
½ C Sugar  
4 Eggs  
1 tsp Vanilla

### Topping:

Sweet ground chocolate & cocoa

### Optional topping:

Caramel ice cream topping  
Vanilla ice cream

Butter and flour a 10-1/4 inch tart pan with removable bottom.

In a bowl, mix flour, confectioners sugar, cocoa, cinnamon, and salt until blended. Add ½ cup butter, cut into chunks. Beat at high speed until well blended. Press mixture evenly over bottom of pan.

Bake in a 350 degree oven 15 to 18 minutes or until crust begins to pull from pan sides.

Meanwhile, place half of the chopped chocolate and ½ cup of butter in a bowl and microwave at half power for 2 to 2-1/2 minutes, stirring occasionally, until chocolate is melted and mixture is smooth. Stir in granulated sugar. Add eggs and mix well. Stir in vanilla and remaining chopped chocolate. Microwave additionally as necessary. Pour mixture into warm crust.

Bake in a 350 degree oven until filling barely jiggles when pan is gently shaken, about 20 minutes. Let cool on wire rack at least 2 hours.

Remove pan rim. Dust tart lightly with sweet ground chocolate & cocoa. Cut into wedges and serve.

Optional topping: Top portions with whipped cream or vanilla ice cream and drizzle with caramel topping.

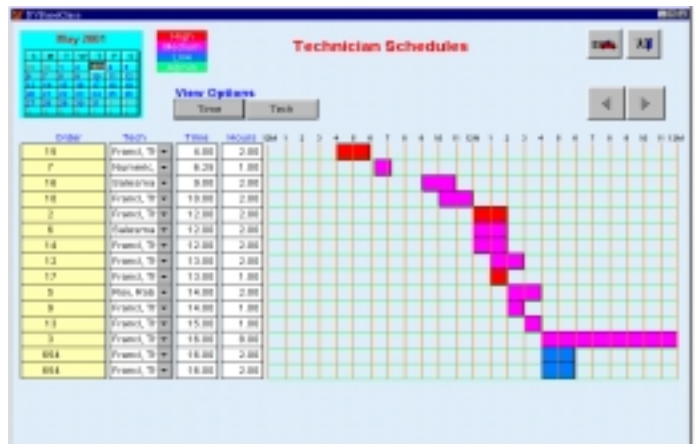
After trying this one, you'll agree that there are really only two flavors in the world: chocolate and non-chocolate.



## Focus on Generation 3

One of the new features of Generation 3 is the graphical technician schedule. Accessed from the system Toolbar, the Main Menu, or from the Service Order Screen, this new schedule presents dispatched orders in visual format.

Order information is listed down the left side and the order is plotted along the day's time line. The orders can be presented in order by time or technician. The color of each Time Bar is determined by the order's priority.



To change the start time of the order, you merely have to click on the Time Bar and drag it to the new time. Alternatively, you can key in the start time.

In order to view another day's schedule, click on the appropriate date on the calendar.

Move the mouse cursor over the Time Bar and the job site location and problem statement is displayed for your reference.