



# DY-Computes

Dynamite Newsletter

County Fair Edition, 2000

## New System Features

Version 8.6 is now available for download from our web site. New features include:

- E-Mail capability for Pro 6 and VP10 versions
- Order-specific phone numbers
- Customer comment for contract invoices
- Serialization of Defect Returns
- "Use it or lose it" recurring block time contracts
- Minor report enhancements
- Minor code corrections

All of the above features are included at no extra charge and may be downloaded by customers with current software subscriptions. For those of you not familiar with the download facility, please call our office for current access codes.

As always, members of the Firecracker 500 Club are entitled to free updates. If you are not a current member, our staff can assist you with your enrollment/renewal.

## Dynamite Training

There is still room available at the August 28th and 29th Introductory Workshop in Indianapolis. Hosted by Mickey Frost of QRV InfoMatics, it promises to be very worthwhile.

Mickey has been using our Dynamite Service System since 1995. In fact, he is our first three-time customer having purchased Dynamite for three different employers.

Introductory and Advanced Workshops are also scheduled for November in Las Vegas. Please visit our web site for more information.

## Factoid

There are 52 cards in a standard deck of playing cards and there are 52 weeks in a year. There are 4 suits in the deck and 4 seasons in a year. If you add the values of all the cards (Jacks = 11, Queens = 12, Kings = 13 and the Joker = 1) you get a total of 365, the number of days in a year!

"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).



## Welcome Aboard!

A special welcome is extended to all our new Dynamite installations:

- Texas Barcode Systems, Texas
- Euro Autos, Puerto Rico
- Onmicron, Florida
- Montclair Bronze, California
- Professional Business Systems, New Mexico
- Kam Companies, Indiana
- Computerland of Paducah, Kentucky



*It's that time of the year again! The award winning recipe is on the reverse side.*

## It's County Fair Time!

Every June the San Diego county fair, locally called the Del Mar Fair, attracts more than a million visitors to view livestock, fine arts, horticulture, and baked goodies. In addition to attending the Temptations and Village People concerts, Tom and his wife won five awards for baked goods and silk floral arrangements.

First place in the floral arrangement category was earned for Tom's toaster entry Can you spot the humming bird eyeing the bagels?



Tom was the 1999 defending champion for his silk flower arrangement. A photo is on our web site at: [www.southbysouthwest.com/fun.htm](http://www.southbysouthwest.com/fun.htm).

## Web Site Downloads

We are reprogramming the login procedures to make it easier for you to download the files you need from our web site. The new procedure will utilize your customer number and password of choice. We'll even change your customer number in our internal systems if that will make it easier for you.

Send us a quick E-Mail with your existing SBT or other customer number and the password you'd like to use. We are anticipating implementation by Labor Day.

*If you want the rainbow, you've gotta put up with the rain.  
Dolly Parton*

## Irresistible Cherry Bars

### Ingredients

Crumb mixture:

2 C	All-purpose flour
2 C	Quick-cooking oats
1 ½ C	Sugar
1 ¼ C	Butter, softened

Filling:

21 oz	Can cherry pie filling
1 tsp	Almond extract

Drizzle:

½ C	Semi-sweet real chocolate chips
1 Tbsp	Butter

Preheat oven to 350 degrees. In large mixer bowl, combine all crumb mixture ingredients. Beat at low speed until crumbly. Reserve 1 ½ cups of the crumb mixture; set aside. Press remaining crumb mixture on bottom of 13 x 9 inch baking pan. Bake for 20 minutes until edges are lightly browned.

Stir together both filling ingredients and spread over hot crust. Sprinkle with reserved crumb mixture. Continue baking for 27 to 32 minutes or until lightly browned.

In a one quart saucepan, melt chocolate chips and butter over very low heat stirring often until smooth (2 to 3 minutes). Drizzle over baked cookie mixture. Cool completely. Cut into diamond-shaped bars.

A neighbor raved about these cookies but added that they taste better warm.

## ACCPAC acquires SBT

ACCPAC International acquired SBT on July 14th. The transaction increases ACCPAC's global reseller base to more than 5,000 and their registered client base to more than 500,000.

ACCPAC International, Inc. empowers small and medium-sized enterprises to compete in the Internet economy through a broad range of business management and e-business software solutions.

Based in Pleasanton, California, ACCPAC is a division of Computer Associates, a \$6 billion software conglomerate located on Long Island, NY.

Visit ACCPAC's Web site at [www.accpaconline.com](http://www.accpaconline.com).