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JANUARY 2019 | NEWSLETTER

- FBI warning to parents of children's smart toys
- Get to know our Marketing Director and Website Designer
- DIS Chili Cook-Off... Check to see who the cook-off winners were
- Take a look at Matt's recipe this month, you'll want to try this one out

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FBI WARNS PARENTS OF CHILDREN'S SMART DEVICES

The FBI warns parents to be weary of children toys that connect to the Internet. Several smart toys have sensors, cameras, microphones, data storage or other components that may be used to record conversations. These recordings can give hackers a large amount of personal information without anyone even noticing. When you purchase a smart device or any IOT (Internet of Things), you run the risk of hackers listening in on your conversations. The FBI urges parents to do their due diligence prior to purchasing any internet connected toy for their children. A couple things parents should do are: research the company's privacy policy, find out where any data collected may be stored, understand if third-party services are involved, and keep tabs on you child's interactions with their toy via a parent app - if available.

EMPLOYEE SPOTLIGHT

Christine has been working at DIS as the Marketing Director and Website Designer for over 2 years. In Christine's free time, she enjoys spending time with her family, playing soccer and of course.. coaching soccer. As Christine and her husband's one year anniversary approaches, she is looking forward to their trip to Greece!

Christine is working toward completing her Google Analytics courses as she begins developing Google advertisements for both DIS and our clients.



DIS CHILI COOK-OFF!



The DIS team brought their A-Game to the DIS Chili Cook-Off this month! Each person cooked their favorite pot of chili to share with the team. Of course, we had to vote on our favorite chili and the tie breaker was between...

GREG and CHRISTINE!

Stay tuned for our next cook-off!

MATT'S RECIPE OF THE MONTH: ★★★★★

DILL CHICKEN SALAD



INGREDIENTS:

- 1 cup mayo
- 1/4 cup full-fat coconut milk
- 2 tsp lemon juice
- 1 tsp brine from a jar of pickles
- 1 tbsp chopped fresh dill
- Sea salt + pepper to taste
- 4 cups pressure cooker chicken
- 2 apples (fuji or pink lady)
- 2 celery sticks (thinly sliced)
- 1/2 cup diced cucumber
- 1/4 cup currants or raisins
- 1/4 cup chopped pecans, toasted
- 2 tbsp chopped fresh chives

DIRECTIONS:

1. In a large bowl, whisk together mayo, coconut milk, lemon juice, pickle brine, dill, and salt + pepper to taste.
2. Stir in pressure cooked and pulled chicken, apples, celery, cucumber, currants, pecans, and chives.
3. Cover and refrigerate for at least 30 minutes before serving or up to 5 days.