



[Facebook](#)



[Website](#)



[LinkedIn](#)



[Email](#)



[Instagram](#)

EPV Technologies Newsletter

DECEMBER 2017

Tech-Papers - Publishing will restart in 2018

**Tech-News - EPV Benelux and Nordic Countries User
Group**

Tech-Notes - EPV Performance University 2018

EPV EXPLORER





GUESS WHERE I AM !

Every month we will invite Newsletter readers to guess in which part of the world is the EPV explorer. The editorial staff will collect the results and at the end of the year we will send a symbolic prize to the participant with the highest number of correct answers. In case of a tie the winner will be chosen by drawing.

The real prize is that he will also decide the NGO EPV Technologies will donate 1.000,00 Euro to, choosing from: MSF (www.medicisenzafrontiere.it), TDH (www.terredeshommes.it) and WWF (www.wwf.it).

The solution of November is
Empire State Building - New York

Tech-papers

Publishing will restart in 2018

Tech Papers publishing has been suspended for the Christmas holidays. The EPV Newsletter editorial staff wishes you a Merry Christmas and a Happy New Year.

Tech-news

EPV Benelux and Nordic Countries User Group

The first EPV user group of Benelux and the Nordic countries will take place on 20th February 2018 in Brussels at Bedford Hotel.

The EPV User Group is a "not to miss" event for IBM z System Managers, Db2 Managers, Data lake Managers and for MF manager of outsourced MF sites. It will give you the opportunity to share ideas with qualified experts and to listen to

some of the EPV customers experiences.

The relevant measurements and techniques, needed to analyze the new IBM hardware and software technologies, will be discussed.

The most interesting features provided by the latest versions of all EPV products will also be presented.

The participation is free for EPV customers but you have to register by sending an email to benny.tal@epvtech.com up to February 18th, 2018.

If you are not an EPV customers but you want to participate ask for an invitation by sending an email to benny.tal@epvtech.com

Agenda available at: <http://www.epvtech.com/Pagine/pagrisorse/news-events.html>

Tech-notes

EPV Performance University 2018

The third edition of the EPV Performance University will be held on March 5-9, 2018 in Rome at Hotel Cicerone.

The EPV Performance University will be structured in four training courses on the following topics:

- z/OS data collection, 5 March 2018
- Db2 performance analysis, 6 March 2018
- z/OS performance analysis, 7-8 March 2018
- WLM update, 9 March 2018

These training courses have been designed to provide participants a deeper knowledge about:

- how to collect and manage the huge amount of performance data available in the z/OS environment;
- the most relevant performance metrics to use to analyse Db2 performance;
- the most relevant performance metrics to use to analyse z/OS performance;
- the most advanced and recent WLM functions.

EPV products will be used as a map to make the path easier but most of the concepts discussed will be of general interest also for not EPV customers.

The number of participants is limited to 20 so hurry up to avoid missing this opportunity. Participants will be accepted based on a first come, first served basis.

The cost for EPV Customers/Partners will be 100,00 Euro per day.

The cost for not EPV Customers/Partners will be 500,00 Euro per day.

The courses language will be English

More details and subscription forms available at:

www.epvtech.com/Pagine/pagrisorse/news-events.html

RECIPES



Tortino di patate con cuore di salmone

Ingredients

- 600 g Potatoes
- 200 g Smoked salmon
 - 1 Garlic clove
 - 2 Eggs
- 50 g Feta cheese
- 10 sprigs of Chive
- 3 leaves of Sage
- 1 sprig of Rosemary
 - 10 g Butter
 - Breadcrumbs
- Extra virgin olive oil
 - Salt
 - Black pepper

Method

To prepare the potato pies, begin to finely chop the aromatic herbs and the peeled garlic clove. Then wash the potatoes and boil them in a pan for about 20 minutes

Peel the potatoes with a small knife, mash them in a bowl. Add to the potatoes the eggs, all the herbs that you had previously minced, salt and pepper. Knead with your hands

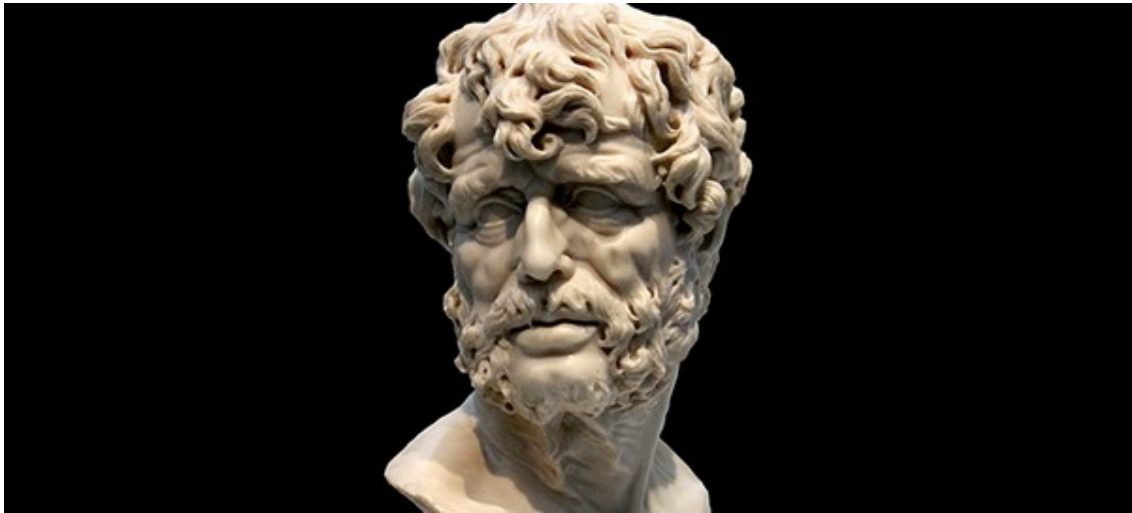
Take 7 molds, butter them and sprinkle them with the breadcrumbs.

With a teaspoon pour the mixture with the potatoes into the molds, make it stick to the bottom and to the edge.

Leave the space in the center to be filled with 2-3 slices of salmon and the crumbled feta. Then fill with some other potatoes and level the surface of the pie. Finally sprinkle with breadcrumbs and a drizzle of olive oil.

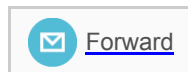
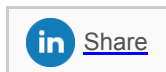
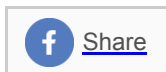
Bake in preheated static oven for 40 minutes at 180 ° (35 minutes at 160 ° for cooking in a convection oven). When the potato pies are cooked and well browned on the surface, take them out of the oven, let them cool and then turn them upside down.

QUOTES



“Luck is what happens when preparation meets opportunity”

Seneca



Copyright © 2017 EPV Technologies, All rights reserved.

If you've received this mail by mistake, or you don't want to receive any more such messages, please send an e-mail to epv.info@epvtech.com with subject "REMOVE". You'll be promptly removed from the list. If you want to subscribe to this list you can do that simply by sending an e-mail to epv.info@epvtech.com with a subject "SUBSCRIBE".

This message contains news related to EPV products produced and distributed by EPV Technologies. The EPV products suite answer problems such as Managing Performance, Tuning and Capacity Planning on the most common platforms, allowing huge savings on HW and SW costs. Greater details and information on EPV products and solutions can be found at <http://www.epvtech.com> or writing to epv.info@epvtech.com.

All the mentioned trademarks belong to their respective companies.

Our mailing address is:
EPV Technologies

Via Luigi Mancinelli, 106
Roma, RM 00199
Italy

[Add us to your address book](#)

[unsubscribe from this list](#) [update subscription preferences](#)

MailChimp