



EPV TECHNOLOGIES NEWSLETTER

December 2018



TECH PAPERS

Publishing will restart in 2019

TECH NEWS

EPV Performance University 2019

TIP OF THE MONTH

If you can't measure IT, you can't manage IT (CMG motto)

TECH PAPERS

Publishing will restart in 2019

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 Performance University 2019

The fourth edition of the EPV Performance University will be held on February 18-22, 2019 in Rome at Hotel Cicerone.

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

- z/OS data collection, 18 February 2019
- Db2 performance analysis, 19 February 2019
- z/OS performance analysis, 20-21 February 2019
- WLM update, 22 February 2019

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



Baccalà in umido

Ingredients

Baccalà slices - 6
Potatoes - 3
Tomatoes - 10
Green olives - 16
White wine - 1 glass
Pinoli handful - 1
Onions - 1
Clove of garlic - 1
Parsley Tuft - 1
Rosemary sprig - 1
Extra Virgin Olive Oil (EVO) - 4 Tablespoons
Spicy Red Chili Pepper - 1
Salt

Method

Chop the garlic, onion, parsley and rosemary.

Heat extra virgin olive oil in a saucepan and add the aromatic chopped; fry everything.

Dry the cod slices well and add them to the saucepan
Add white wine and continue cooking.

Now add the halved tomatoes, sliced olives and pine nuts and leave to flavor for 10 minutes.

Peel the potatoes and cut them into chunks; then add them together with the chili pepper.

Add hot water to keep the preparation damp, add salt and cook in a saucepan until the potatoes are cooked.

Serve hot.

QUOTES



"We are continually faced with a series of great opportunities brilliantly disguised as insoluble problems."

Howard Gardner

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