

Roxsand



August 4, 2023

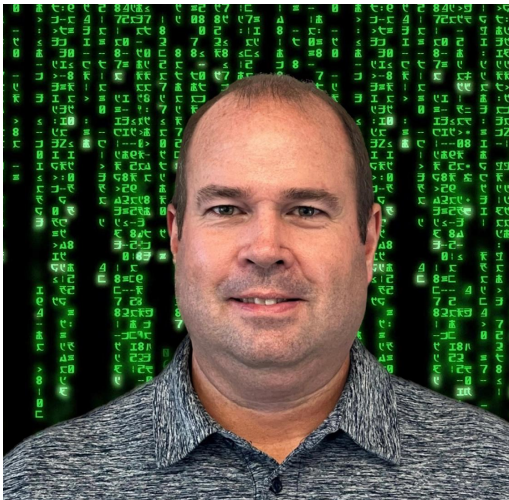


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Meet the IT Team

You may have noticed that the information technology team has recently doubled in size. As our company continues to grow, we need to ensure that our IT team can successfully support our IT needs. This is beneficial for future planning and demands for new & changing technology.



Scott Welsh - IT Manager

I have have been with the company since December 2007. I'm married with 2 kids, Janaya 11, and Kason, 8. I enjoy traveling, camping, and spending time with family.

Justin Lebahn – Network Administrator

I have worked with the company since March of 2016. I'm married with 3 children, Kylie, 17, and Kason and Blake, 13. I Graduated from DSU with a MIS and BA in business management. I enjoy camping, golfing, dirt track racing, and watching kids' sporting activities in my spare time.

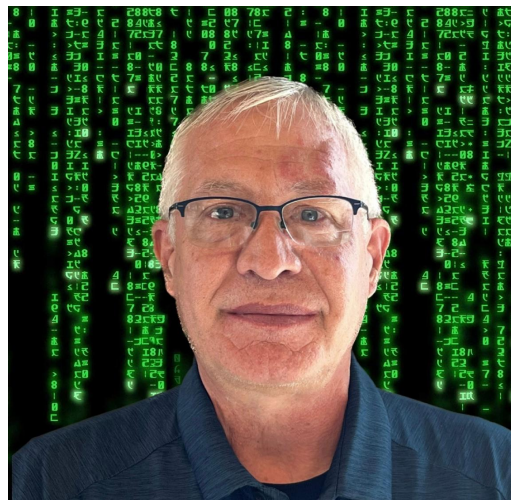


Scott Rorvick - Programmer / Analyst

I am the newest team member in the IT department as I started on July 10, 2023. I bring many years of experience with me. I enjoy family, riding motorcycles, and camping when time permits.

Kevin Mayer – Programmer

In April 2022, I started with the company as a part-time programmer. I am semi-retired and live in Le Mars, Iowa. I enjoy traveling, riding my e-bike, and spending time with my family, especially the 3 grandkids. I have also recently started to get into pickleball.



Jacob Clouse – IT Helpdesk



On June 13, 2023. I began my career here. I come with 5 years of experience in the IT field. I moved here from North Dakota, where I was an assistant wrestling coach at Grand Forks Central High School for 6 years. I enjoy video games, going to the movies, golfing, and hanging with my dogs. I'm a Cowboys fan and I dominate fantasy football.

Interesting IT facts:

- Since implementing the IT Request button on the Intranet this year, there have been 447 requests submitted.
- On average, people read 10% slower from a screen than from paper.
- Until 2010, carrier pigeons were faster than the internet.
- Alexa is always listening to your conversations. Alexa stores all of your dialogue history in the cloud to improve the Alexa experience.

By: Scott Welsh & Justin Lebahn / **Information Technology**

Happy Birthday!

August 5

Lonnie Onken
Myrl & Roy's Fleet

August 6

Jamie Brockhouse
East Sioux Quarry

Robert Dickey
East Sioux Quarry

August 8

JJ Everist
L. G. Everist, Inc.

Tyce Kidd
Nelson - Recycle

Myles McCarty
Ace Ready-Mix - SF

August 7

Zachary Krogstad
Dell Rapids East

Dominic Aning
East Sioux Quarry

Deanna Koopman
D & I Railroad

August 9

Rigo Espinoza Nunez
Ft. Lupton

August 11

Alec Riswold
Hawarden

Anniversaries

25 Years

Jesus Manriquez
88th Transload

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Breakfast Lasagna

Preheat oven to 350 degrees

Ingredients:

12 large eggs
4 cups milk, divided
1 pound bulk Italian sausage
1 tablespoon vegetable oil
1 medium onion, chopped
1/3 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon ground nutmeg
1 teaspoon hot sauce, optional
1 1/2 cups mozzarella cheese,



Breakfast Lasagna might
sound a little peculiar, but just
wait until you wake up and

relish its layers of hearty,
morning favorites.

shredded, divided
1 1/2 cups cheddar cheese,
divided
1/3 cup parmesan cheese,
shredded
9 lasagna noodles, uncooked

Command Cooking

Spray a 9x13-inch baking dish with non-stick cooking spray.

- 1) In a medium bowl, beat together the eggs and 1/2 milk.
- 2) In a large non-stick sauté pan, scramble the eggs over low heat until they are just set, about 5-7 minutes. Transfer away from the heat.
- 3) In a different large sauté pan, over medium heat, cook and crumble the sausage until it is no longer pink, about 7-10 minutes. Transfer the sausage out of the pan to drain on a paper towel.
- 4) In the same skillet, add the vegetable oil and onions and sauté until softened, about 3-5 minutes.
- 5) Add the flour and cook over medium heat for 2 minutes.
- 6) In a medium bowl, whisk in the remaining milk, salt, pepper, nutmeg, and hot sauce.
- 7) Add the milk mixture to the onions and continue cooking over medium heat.
- 8) Bring the onion mixture to a simmer and cook until it is heated through, for about 2 minutes. Transfer the onion mixture away from the heat.
- 9) In a medium bowl, mix together 1 cup mozzarella, 1 cup cheddar cheese, and the parmesan cheese.
- 10) In the bottom of the prepared baking dish, evenly spread 1/2 cup of the milk mixture, evenly space the lasagna noodles over the milk mixture, pour 1 cup of the milk mixture over the noodles, and evenly spread 1/3 cup each of the sausage, scrambled eggs, and mixed cheeses over the noodles.
- 11) Repeat the layers twice.
- 12) Cover the dish with foil and bake for 1 hour.
- 13) Discard the foil and sprinkle with the remaining mozzarella and cheddar cheeses. Continue baking until the cheese is melted and bubbly, about 15-20 minutes.

Allow the dish to rest for at least 15 minutes before serving.

If you have employees who would like to receive the

Roxs and do not have a work email, have them submit their personal email to info@lgeverist.com

Questions, Comments, Ideas or want to share a recipe:
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