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MACC Calendar

May's transmit day for first of the month billing is April 23rd. The complete transmit schedule for 2021 is now available.

MACC Announcements

Maintenance Sunday – April 11th

From 10:00 a.m. to 3:00 p.m. (Central) on Sunday, April 11th, our technicians will conduct maintenance on our network. During this time, web-based services from MACC may be unavailable. This affects MSaaS and all MACC websites (Web Reporting, TMS, FTP, etc.) as well as online access to customer statements. Going forward, MACC will be scheduling network maintenance during the same timeframe on the second Sunday of each month.

Featured Web Training

Customer Master Refund Interface
Eliminate the one-time vendors in your database due to customer refunds by using the CM Refund Interface. This feature is designed to take information in Customer Master for closed account refunds, security deposit refunds and open account refunds, and deliver it to the Accounting Master check writing process.

Payroll Auto-Calculation of Overtime
Based on company parameters, Accounting Master can deliver potential overtime/double-time hours to the payroll cycle process. Once approved, these records are converted into actual OT labor details. This training will walk through the setup, identify your company needs, and prepare your database for this automation

TECHNICAL INFORMATION
ARE YOU KEEPING REGULARLY SCHEDULED BACKUPS?

Not only is it important to keep regular backups of your data, it is crucial! Backups are an essential step in limiting down time and preserving important data. Having good backups can help mitigate the effects of human error, natural disasters, ransomware, and hardware or software failures. Having good backups can also help you have some peace of mind knowing that if you encounter a loss of data, you will have a way to recover. The more prepared you are, the better chance you have at minimizing downtime.

How can MACC help? We have two key services designed to keep your data protected.

MARS is MACC's Application Recovery Service. When your company enrolls in MARS, we will configure your databases to automatically backup to MACC each night. Backups are transferred over a secured internet connection and monitored daily by MACC's Technical Support Team. If disaster strikes and your company declares an emergency, MACC will activate your Customer Master and Accounting Master databases within our hosted MSaaS environment and work with your staff to get you connected. You will be able to access your data from a Windows computer with an Internet connection. MACC is committed to having your data available to you within 24 hours or less.

MBUS is MACC's BackUp Service. With MBUS, all of the documents and data on your company's Windows servers and workstations can be regularly backed up and stored in a secure location. There are no restrictions on the types or number of files you can back up. MBUS uses advanced technology to create offsite backups that are both granular and air gapped. The granular backups can be restored down to a single individual file or restored as a complete server. The air gapped backups ensure data availability from a previous point in time, regardless of how the data has changed recently. These features are not only beneficial for disaster recovery, they are also convenient for day-to-day operations and make simple file restores a hassle-free experience. If you lose your data for any reason, MACC can quickly restore it using only an Internet connection.

When you're ready for a safe and hassle-free backup solution, contact your MACC Client Relations Manager or Account Manager for more information.

PRODUCT SPOTLIGHT
YOU'LL FIND BIG BENEFITS IN OUR SPRING RELEASE

MACC wants to make your jobs easier and your companies more profitable. Those are the goals behind every new release of Customer Master and Accounting Master. As you'll soon see in the upcoming spring release of our products, the MACC Team challenged themselves this winter to deliver more new benefits than ever before.

The list of "what's new" is highlighted by a new taxing software interface and Locate 811 module in Customer Master. Accounting Master's developers made significant improvements to the AM/CM inventory interface (Nii) and fulfilled client requests in other areas of the product. The enhancements in both products can be game-changers in terms of boosting efficiency.

Read on for highlights on these enhancements and look for complete details in next month's MACC eMessage.

CUSTOMER MASTER 21.1 HIGHLIGHTS

Avalara Tax Software Interface
Starting with 21.1, Customer Master will interface with Avalara AvaTax to offer our clients a fast, easy, and automated tax solution. Companies that wish to use the interface will discover a highly accurate way to increase sales tax compliance and reduce audit risk.

Locate 811 (Call Before You Dig)
A brand-new module designed to assist in managing call before you dig locates received from state 811 locate providers will be added to Customer Master. The Locate 811 module can be used to store, create, and search for Locate tickets, as well as assign them to technicians.

Scheduler
Clients have requested enhancements to the Scheduler module, and in the upcoming release, users will see we have dramatically improved functionality. Enhancements will include an Enterprise Scheduler for companies using multiple databases, improved flexibility in updating and deleting technician appointments, and the ability to assign employees to multiple work groups.

ACCOUNTING MASTER 21.1 HIGHLIGHTS

AM/CM Network Inventory Interface (Nii)
The Nii will be updated to allow users to select from multiple available Accounting Material Companies when issuing inventory in Customer Master.

Auto Generate Purchase Orders
Management of replenishing low inventory items can be challenging for companies. A new process to Auto Generate Purchase Orders will be added to improve efficiency with this effort.

Reassign Stock Certificate Tool
Management of stock certificate numbers will be enhanced with the new Reassign Stock Certificate Number tool. It will allow users to reassign a stock certificate number when entered incorrectly.

CABS NEWS

8YY ACCESS CHARGE REFORM ORDER

On December 28, 2020 the 8YY Access Charge Reform Order directed rates be capped. With the upcoming July 1, 2021 annual rate change(s) we want to inform you of the necessary rate changes needed for Orig 800 Traffic. MACC has made the necessary updates to our existing Access billing applications to accommodate for the new rates for Local Transport Orig 800, End Office Orig 800, and Data Base Query charges for both Interstate and Intrastate.

MACC has been advised the NECA Tariff will provide the proper Interstate rates for these elements. For those companies who are not members of NECA, please verify with your Regulatory group(s) that your tariff changes for July 1, 2021 have been updated in accordance with the 8YY Access Charge Reform Order for Local Transport and End Offices rates. Please direct your questions to **MACCCABSVerification@maccnet.com**.

FEATURED RECIPE
GORDON RAMSAY'S FISH AND CHIPS

Ingredients

- 2/3 cup self rising flour + additional to coat
- 6 oz white fleshed fish (such as Cod)
- 1 medium egg white
- 1/2 cup or little under half a bottle light beer
- 1 large, waxy potato, peeled
- Sunflower oil
- Salt
- 1 teaspoon curry powder (used twice)
- 1 teaspoon baking powder

For the Tartar Sauce

- 1 tablespoon of gherkins, chopped
- 1/2 cup creme fraiche
- 3/4 cup mayonnaise
- 3/4 shallot diced
- Lemon juice (about 1 teaspoon)
- Hot sauce (optional)

1. Place oil in a pan set to medium-high heat for frying before assembling ingredients. You do not need a deep pan or pot...a large pan will do.

2. In a bowl whisk together flour, baking soda, curry powder, and beer. Then whisk egg whites till there are stiff peaks and fold into the batter. If it is too heavy add some water.

3. Add a teaspoon of curry powder to dredging flour for more seasoning (optional).

4. Season fish with salt, then coat with flour. Knock off excess flour and put into batter mixture. Make sure the fish is fully battered and add it to oil.

5. Once the fish is in, baste the fish with oil. Let first side cook until golden brown and flip. Basting fish with oil on other side. Take the pan on and off oil so that the oil does not get too hot. Fish should be in oil 3-3 1/2 minutes. Once finished, put the fish on a plate with a paper towel and place in a warm oven.

6. Chop the potato into a square, then chop into tall skinny fries. The skinnier the fry the quicker they will cook. Then roll in paper towel to dry any excess moisture. Add new oil to the pan, then add potatoes to high heat. Once fries are browned, remove from oil on to a paper towel and add salt.

7. Add all Tartar ingredients together and mix. Add salt to taste and hot sauce if you want heat.

8. Assemble together and enjoy!

Recipe courtesy of Jake Eiserman, Creative Services Designer. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.