

2014	NOVEMBER					
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						Ken Nguyen
26	27	28	29	30	31	1
2	3	Rolf Kojima Richard Lee	5	Michael Valenzuela	7	8
9	Martha Zamora	Veterans Day Thank you to all who have served our country.	Robert Haralson	13	14	15
16	17	18	19	20	Mindy Dang Sudarshan Sekhon	22
23 30	24	25	Tuc Le	Company Holiday Thanksgiving Tammy Noergaard	Company Holiday 28	Ashley Jean Moelter
			26	27		29

Enjoy these recipes from Maria at your Thanksgiving table.

Brown Sugar Cherry Ham

- Ingredients
- Brown Sugar Spiral Ham (sold at Wal-Mart in a purple wrapping)
  - Maraschino Cherries
  - Half Sliced Pineapples in can



- Directions
1. Preheat the oven to 400°.
  2. Clean off the ham.
  3. Prepare the brown sugar per direction on back of packet. Let it cool, then glaze the ham. Make sure to separate the spiral ham to get the flavor. Put the pineapple in between the pieces.
  4. Put the extra cherries on the ham. Use the juice in the cherries to glaze the ham for more flavor.
  5. Let it sit for 15 minutes before cooking. For every pound cook it for 15 minutes.
  6. Place the ham on a nice turkey plate and it will be ready to be served.

By Maria Blake | Complaint/CAPA Supervisor

Jalapeño Wrapped Poppers (Appetizer)

- Ingredients
- Whipped Cream Cheese
  - Dry Jalapeños
  - Bacon
  - Grated Mozzarella Cheese



- Directions
1. Put your tooth picks in water and keep them there to absorb the water. Preheat oven to 360°.
  2. Slit the jalapeños down the middle and slightly open it without ripping it completely open. Scrape out all the seeds inside using a small spoon.
  3. Rinse out the pepper with water and stuff the pepper with a spoon of whipped cream cheese.
  4. Stuff the rest of the pepper with mozzarella cheese to your liking.
  5. Wrap the pepper with a piece of bacon.
  6. Use the tooth picks to hold the bacon on the pepper.
  7. Spray a baking sheet with Pam cooking spray and bake the jalapeños for about 20 minutes till peppers start to soften and bacon looks cooked.

Have suggestions or ideas for the newsletter? **Contact Human Resources.**



the B.E.A.T.

BIOLASE Employee Activities & Trends

THE EMPLOYEE  
NEWSLETTER  
OF BIOLASE, INC.

ISSUE NO.  
002

NOVEMBER  
2014



Happy Thanksgiving



FROM THE CEO

→ Last month I told you all that we were on our way to a better corporate culture, a huge part of the new BIOLASE. This month I'll say that you don't want to miss the **All Hands Town Hall Meeting** scheduled for **Wednesday, November 19th at 9am PT.**

For everyone that can't attend the dial in information is (866) 690-2073 for domestic and (700) 659-4375 for international. The conference id for everyone is 3553512357. As always, keep pushing! 🍊

- Jeffrey Nugent | President and CEO



MEET YOUR FELLOW EMPLOYEES



Claudia Boyd  
Accounts Payable Supervisor, 7 years

Where are you originally from?  
"I am from Costa Mesa, California."

Tell us something about yourself that BIOLASE employees might not know?  
"I like playing Diablo 3."

What is your favorite part about Thanksgiving and why?  
"Sharing Thanksgiving dinner with family and friends."

If you had to cook something for the office what would be your specialty?  
"It's best I do not cook."

How did you start working at BIOLASE?  
"I was hired by the previous controller. A long time ago I used to work with him."

What are you most proud of at BIOLASE?  
"I like the new excitement since Jeff has been here, the new found spark!"



Justin Lanza  
Sustaining Engineer, 2 years

Where are you originally from?  
"I was born in Tustin, Orange County."

Tell us something about yourself that BIOLASE employees might not know?  
"I am an Air Force veteran. I spent 2 years in Guam. Where's Guam? In the middle of nowhere."

What is your favorite part about Thanksgiving and why?  
"Big meals with family and friends."

If you had to cook something for the office what would be your specialty?  
"Argentinian empanadas! Something my grandma taught me."

How did you start working at BIOLASE?  
"I was contacted by a recruiter."

What are you most proud of at BIOLASE?  
"I am proud that we are coming together to work as a team. Cross functional groups are pulling all the stops and making things happen."



Mark Marmolejo  
Lead Generation Specialist, 2 years

Where are you originally from?  
"I was born in east LA but grew up in West Covina."

Tell us something about yourself that BIOLASE employees might not know?  
"I like to do many activities like golf and softball, but I also like to go fishing and camping."

What is your favorite part about Thanksgiving and why?  
"Time with family and watching football in the morning. There's at least 3 games on thanksgiving day."

If you had to cook something for the office what would be your specialty?  
"I would cook Chicken Enchiladas with beans and rice boom! Haha... I'm a good cook!"

How did you start working at BIOLASE?  
"I was referred by Seth Delbaugh. I've known him for 15 years."

What are you most proud of at BIOLASE?  
"I like how the company is moving forward and is getting more organized. I'm glad to be a part of a medical device company like BIOLASE."



Thuy Pham  
Fiber Optic Assembler, 6 years

Where are you originally from?  
"I am from Vietnam."

Tell us something about yourself that BIOLASE employees might not know?  
"I love dancing! I can dance to tango, jazz, and hip hop."

What is your favorite part about Thanksgiving and why?  
"Even though it's just my son and I, we love going to my friend's house and eat."

If you had to cook something for the office what would be your specialty?  
"Usually I am not a good cook but I can make CHE. It's a traditional Vietnamese desert with soup or pudding, green beans, sugar and coconut."

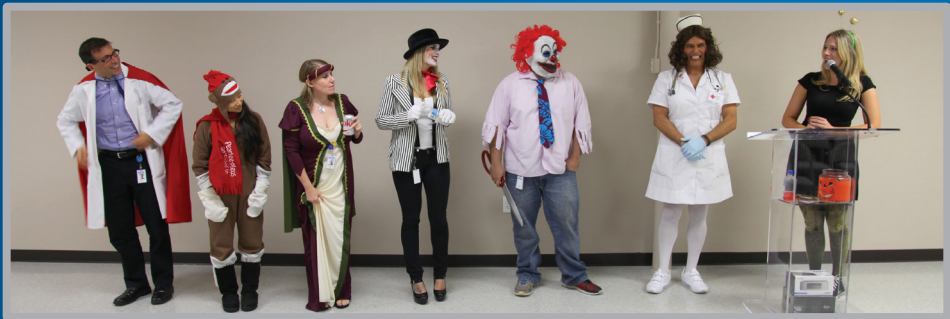
How did you start working at BIOLASE?  
"One of my friends who worked here 6 years ago referred me."

What are you most proud of at Biolase?  
"I feel so happy with the people I work with. I like my job and it's what makes me want to go to work every day!"

WELCOME ABOARD

EMPLOYEE	START DATE	JOB POSITION
David Mireles	10/20/2014	Field Service Engineer
Christy Phan	10/27/2014	Purchasing Administrator
Thanh Vinh	10/27/2014	Fiber Optic Assembler
Frances Vanderhoof	10/31/2014	Sales Planning and Analysis Manager
Nicole Rosenkilde	11/04/2014	Marketing Communications Specialist
Viviana Jenkins	11/10/2014	Senior HR Manager
Darek Dohy	11/10/2014	Account Manager
Jose Rodriguez	11/10/2014	Fiber Optic Assembler
Jonathon Davis	11/11/2014	Account Manager
Albert Li	11/12/2014	Marketing Communications Specialist

SPOOK-TACULAR NEWS



→ Thank you all who attended our Halloween costume event! It is always fun to see the creativity of our employees. Congratulations to the winners: Dan Gutierrez (1st Place), Jamie Peterson (2nd Place) and Matt Moniz (3rd Place).

CURRENT EVENTS

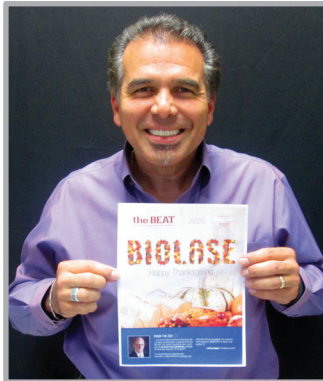


→ "We have recently moved a core part of our research and development team offsite to hyperfocus on the next generation of laser products," said Jeff Nugent in our recent earnings call. This site, known as the *Raptor's Nest*, is the home base for the Raptor team while they innovate the "Next Big Thing(s)" for BIOLASE. Go Raptor team!



CASINO NIGHT  
December 18, 2014  
3:00pm - 6:00pm  
Join us in your best Roaring 20's attire!

NAME OUR NEWSLETTER WINNER



Congratulations Dan Gutierrez who suggested the B.E.A.T.

DID YOU KNOW



→ Benjamin Franklin wanted the turkey to be the national bird of the United States.

→ Turkey has more protein than chicken or beef.

MUST TRY LUNCH



Pho Majestic  
Vietnamese Noodle & Grill  
21771 Lake Forest Dr  
Lake Forest, CA 92630  
(949) 587-9898

"I like to eat the Vietnamese Shaking Beef, it's like fajitas."  
– Ken Nguyen, Accounts Payable