

**RPM****REPORTING** □ **PROBING** □ **MONITORING**  
□ trends in the machining industry □

RPM is a monthly, one-page, PDF newsletter published by DATRON Dynamics, Inc. to cover trends in the high-speed micro-tooling industry.

**SPECIAL EDITION:  
A CELEBRATION OF OUR GERMAN HERITAGE.****Consider Yourself Invited!**

## Octoberfest In New England!

We've decided to celebrate our German heritage by bringing the most festive of all German occasions right here to our brand spanking new technology center in Milford, NH. Of course we're talking about Octoberfest. Well, the mere thought of crispy Schnitzel and frothing golden pilsner got our mouths watering and perhaps we got carried away. But, the next thing you know we contracted the famous Chef Dieter (since he hails from the same region of Germany as the Datron headquarters) and started placing orders for kegs of Pfungstädter Edel-Pils Premium Beer. After all, this too is a fine German-Engineered product (brewed just down the road from Datron) that we think our customers should get to experience.



Alright, we'll admit it, we're just looking for an excuse to party and to show off our new office. Nonetheless, we'll do it with our customer's best interests and appetites in mind. To that end, **October 19th - 20th** will be a VIP event to be reckoned with. You'll be wine'd and dine'd (or beer'd and schnitzel'd) by the best of the best. Chef Dieter specializes in schnitzel drowned in caramelized onions and served with German potato salad. Pfungstädter is the preferred local beer served at the "casino" (bar) at Datron headquarters (that's right, aside from 6 weeks of annual vacation, our German counterparts have a bar on site ... but that's a sore spot so let's not talk about it). Anyway, occasionally they're nice enough to share ... and in honor of our new office they're sending a skid of kegs – along with Pfungstädter and Datron shirts, hats, beer steins and beer glasses for give-aways and door prizes.



### About Chef Dieter.

Chef Dieter is a real German Chef from the "Rhein-Main" region of Germany where Datron has its headquarters. Born into a family of Hotel owners on the Eastern side of the Taunus Mountains, Dieter was a natural in the culinary arts. Early on, he dedicated himself to a basic, wholesome style of cooking that relies on a limited selection of herbs and spices. His technique infuses flavor into meats and vegetables rather than simply coating them with seasoning. His specialties and personal favorites include German potato salad, goulash and schnitzel ... of course.

**What the Hell is Schnitzel Anyway?:** Schnitzel are finger-thick pork fillets cut from the top of the leg to be second only to the loin in tenderness. The fillets are egg washed seasoned, dipped in bread crumbs and then pan fried.

### Of All Things German.

Fine German Engineering has brought us wonderful automobiles, brilliant timepieces, delightful chocolate and, of course, superior high-speed CNC machining centers. But, of all things German, beer is perhaps the country's greatest contribution to the World. The Pfungstadter Brewery founded by Justus Hildebrand in 1831 is located near Datron headquarters in Germany. This beer is brewed with water from the Odenwald Spring, select two-row summer barley and aromatic hops.

**DATRON** Dynamics is a distributor for DATRON Electronics Makers of the awe-inspiring 60,000 RPM CNC Machine Centers  
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So, just give **Bob Murphy** a call at **888.262.2833** to RSVP. Let him know which day you plan on attending, if you'll be bringing a guest and how much Schnitzel you can eat. And, don't worry we'll keep the beer cold!