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*Helping to bring clarity
and confidence to financial decisions*

Some food for thought, etc.

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Digital Deception: Current Trends in Cybercrime

Deception is a commonly discussed topic but it is often hard for one to **define deception** and discuss the different types of **deception** that occur. According to Caspi and Gorsky (2006), **deception** is defined as "knowingly transmitting messages to a receiver with the intent to foster a false belief or conclusion" (p. 54).

We're living in a digital age. Therefore the deception has migrated from its traditional form into the digital one.

Please follow the link to a short video *Digital Deception* that goes over some of the digital deception issues we're facing today and how to protect against them.

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CYBERCRIMINAL MINDS

DIGITAL DECEPTION WIRED

WWW.IPREDATOR.CO

Source (BroadridgeInvestor Communication Solutions, Inc.)

Recipe of the Month

Northern Italian Beef Stew

Ingredients:

- *2 tablespoons olive oil*
- *2 pounds lean top round, trimmed and cut into 1-inch cubes*
- *2 large sweet onions, diced*
- *2 cups large chunks of celery*
- *4 large carrots, peeled and cut into large rounds*
- *1 pound crimini mushrooms, sliced*
- *2 tablespoons minced garlic*
- *2 cups dry red wine*
- *4 large tomatoes, chopped*
- *1 1/2 pounds red potatoes (such as Red Bliss), cut into 1-inch chunks*
- *1 tablespoon dried basil*
- *1 teaspoon dried thyme*
- *1 teaspoon dried marjoram*
- *1/2 teaspoon dried sage*
- *1 quart beef stock*
- *2 cups tomato sauce*

Directions:

Heat olive oil in a large skillet over medium-high heat. Cook beef in batches in hot oil until browned completely, about 5 minutes per batch. Remove browned beef cubes to a plate lined with paper towels, keeping skillet over heat and retaining the beef drippings.

Cook and stir onion, celery, and carrots in the retained beef drippings until just softened, 2 to 3 minutes. Stir mushrooms and garlic into the onion mixture.

Pour red wine into the pan; bring to a boil while scraping the browned bits of food off the bottom of the pan with a wooden spoon. Continue cooking the mixture until the wine evaporates, 7 to 10 minutes. Stir tomatoes into the mixture.

Return beef to skillet with potatoes, basil, thyme, marjoram, and sage. Pour beef stock and tomato sauce over the mixture. Bring the liquid to a simmer.

Reduce heat to low and simmer until the beef is very tender and the sauce is thick, 4 to 6 hours.

Original recipe makes 8 servings.