



The Megaphone

ECCO EQUIPMENT CORPORATION

May 2012

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Welcome ECCO New Team Members



Dave Novak— Corporate Fleet Manager /Safety Director
Dave Novak has returned to the ECCO fold. Dave had previously worked at ECCO in the position of Riverside Manager and later as the Southern California Regional Manager before deciding to try something different at Ritchie Bros. We are delighted to have

him back on our team where his experience with the equipment industry and our company will be put to good use.



Frank Alvarez— Phoenix Service Manager
Frank spent the last 16 years with Pulice Construction, a large heavy highway contractor as the Equipment Service Manager. We look forward to working with Frank and having him a part of our ECCO team.



Max Stinnett— Phoenix Dispatcher
Max brings past experience in the rental industry with time served at United Rentals, Ahern Rentals and Pape Rents in Arizona. Max is replacing Matt Glattfelder who has taken another position within the industry out of state.



Bob Ely— San Diego Mechanic
Comes to ECCO with 18 years of equipment mechanic experience. Bob has a 12 year old son. On his free time Bob enjoys surfing and deep see fishing.



Ryan Weed— Santa Ana Mechanic
It has been a childhood goal of Ryan to join his father Robin Weed at work with ECCO. Now that he has accomplished this goal he hopes to create a long lasting working relationship with the ECCO team. He truly enjoys working on equipment and with his dad. Ryan grew up

and still resides in Huntington Beach. He just married in October of 2011 and is looking forward to life's rewards in the years to come.



Kelsey Renee Ricke— Canada Dispatcher
Kelsey has a little boy named Drake Elliot who is turning two on June 2. She says her hobbies, extracurricular, and day to day tasks consist of Drake. Kelsey enjoys music, Cadillacs, and multi-tasking. She is excited to be part of the ECCO family and looking forward to meeting everyone.



Tom Taylor— Santa Ana Yard Hand
Tom assists the Santa Ana yard with many projects on hand. Tom lives in Orange County with his new puppy Chihuahua. His hobbies include golfing and participating on the scratch league for bowling. In his free time Tom enjoys gardening and reading.



Kent Collins— Canada Yard Hand
He built his experience from working in his uncle's auto repair garage and says the parts for equipment repair are just much bigger. Kent has two children daughter age 14, and son age 12. Kent enjoys outdoor sports such as camping, hiking, and fishing.



Scott Waltz— Utah Mechanic
Scott has nine years of construction equipment mechanic experience. He lives in Salt Lake City, Utah with his two young boys and beautiful wife.

REMINDER
Annual Company Picnic
Sunday, June 3, 2012
Santa Ana Zoo
11 a.m. to 4 p.m.
RSVP with Marcia at
(714) 554-4851 by May 21

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ECCO on the Job



ECCO Equipment is working with M.A. Steiner on the Batiquitos Lagoon outside Carlsbad, CA.

They are in the process of rehabilitation of the lagoon with the relocation of 25,000 cubic yards of sand using a Komatsu D65PX-12 LGP dozer, a 325 long reach and 345 excavators, as well as an articulated dump truck.

The job is to take approximately 1 month but may run longer due to the restrictions of working with the tides. Batiquitos Lagoon is a coastal wetland north of San Diego between the cities of Carlsbad and Encinitas. It is one of the few remaining tidal wetlands on the southern California coast of the United States. The area is run by the California Department of Fish

and Game as a nature reserve. We are proud to be part of the lagoon restoration.

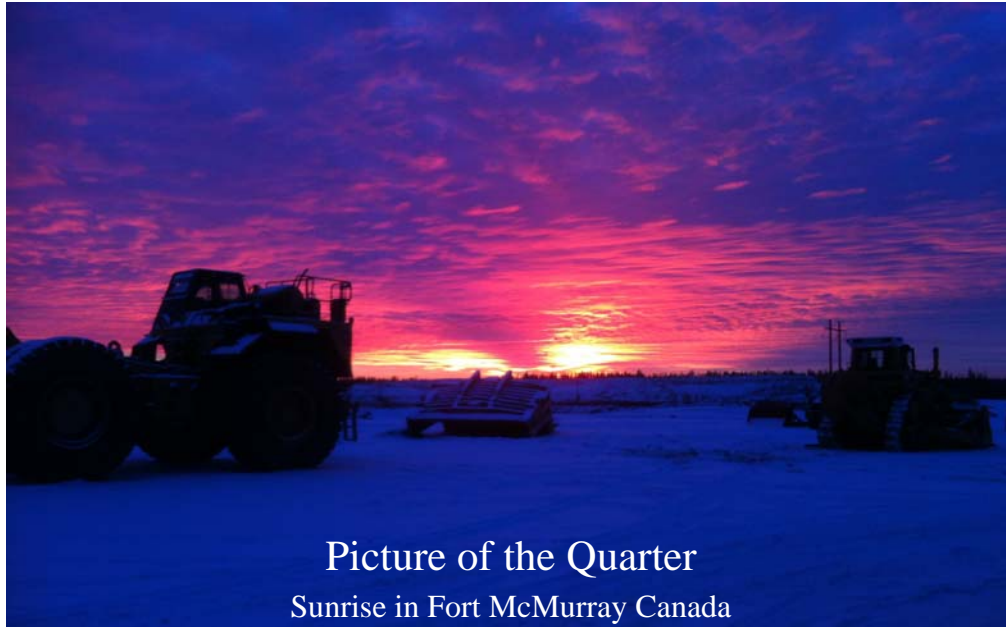
Good Luck Old Friend!



Several ECCO machines were featured in the April 2012 issue of EGCA Magazine where our customer Granite Construction was recognized for its work on a project at the Miramar Marine Corps Air Station!



After 21 years of service to ECCO, #3804 has begun a second career with another company as of January. Hired on in 1990, our steel-footed friend was first assigned to work in California. (In fact, in 1990, we didn't have any branches outside of California.) However, seeing its potential, company management transferred #3804 to Las Vegas to assist that branch in building its inventory. When we opened a store in Utah, #3804 was one of the first machines to volunteer to work there. As one of our most experienced compaction hands, #3804 continued to remain in demand and was rotated throughout Las Vegas, Idaho, Utah, and even Wyoming during the last five years. Despite its age, #3804 managed to work 116 days last year, keeping up with 825's much younger. We are sure #3804 will do a good job for its new employer. Thanks for the memories!



Picture of the Quarter
Sunrise in Fort McMurray Canada

ECCO Announcement



Melissa Morones
Welcomes Baby No. 2
Born: November 28, 2011
Weighing in at : 6 lbs. 10 oz.

Temporary Visitor



This California gray fox took up temporary residence in Visalia in our Cat 773B truck. Although our equipment has provided homes for various animals over the years, (mostly bees,) this is the first

documented case of a fox. Fortunately, he found a new home before the truck was rented.

Cub Scout Visit to ECCO in Phoenix

Jeff Hightower, Territory Sales Representative made arrangements for a Saturday show-and-tell of the equipment for a local Cub Scout pack in Phoenix. Below are a couple snapshots of the Scouts' visit.



ECCO Recipe

Angels on Horseback

simplyrecipes.com

Prep time: 10 minute Cook time: 20 minutes Yields : serves 4

Ingredients:

- 16-32 Small oysters (or scallops), shucked
- 16-32 wooden toothpicks
- 3-4 limes or lemons
- 8-16 slices of thin-cut bacon

Method :

- 1.) Cook bacon in a frying pan, until only about 1/2 way cooked, but not crispy. Set aside to cool.
- 2.) Get your grill or broiler nice and hot, while you wrap your oysters in bacon.
- 3.) To make an angel on horseback, you wrap 1/2 a piece of bacon around the small oyster/scallop and secure it with a toothpick. Overlap the edges of the bacon by about half an inch if possible.
- 4.) Grill/broil over high heat to cook the oyster/scallop and crisp the bacon, about 5-6 minutes on the first side, another 2-4 minutes once you turn them. You will need to turn several times until all sides are crispy.
- 5.) As soon as they come off the heat, squirt with lemon or lime juice and serve hot.

make sure to let your guest know that they just came off the grill, to avoid any burns



First Quarter Anniversaries

January • February • March

Veronica Mendoza	Visalia	26 years
Robin Weed	Santa Ana	24 years
Joe Saragosa	Santa Ana	24 years
Richard Johnson	Santa Ana	20 years
Patty Aulds	Visalia	19 years
Helene Kisner	Corporate	17 years
Bryan Rohman	Visalia	17 years
Robert Engert	Las Vegas	16 years
Ernie Warren	Las Vegas	16 years
Roger Sobocinski	Santa Ana	16 years
Sandy Gayhart	Las Vegas	12 years
Jason Bird	Utah	8 years
James Hagerty	Las Vegas	6 years
James Sullivan	Teamster	6 years
Grant Turpin	Utah	6 years
Melissa Morones	Corporate	4 years
Michael Scott	Boise	4 years
Brian Hoffman	Canada	3 years
Nelson Russell	North Dakota	2 years
Brian Anderson	Canada	1 year
Pam Pedace	Corporate	1 year
Devin Whitson	Teamster	1 year

Fourth Quarter Anniversaries

October • November • December

Paul Erhard	Santa Ana	26 years
Mike Beltran	Santa Ana	24 years
Dale Darland	Las Vegas	14 years
Carl Newton	Phoenix	12 years
Kirk Conlon	Phoenix	8 years
Kevin Kennedy	Stockton	6 years
Nick Hernandez	Santa Ana	6 years
Joseph Haefner	Phoenix	4 years
Bodie Gierhart	Las Vegas	4 years
Marcia Garcia	Corporate	3 years
Sabrina Smith	Corporate	1 year