



ALLIED VAN LINES ANNOUNCES AGENT HONORS

In August, Allied Van Lines announced their Agent Honors. Once again, Excel Moving and Storage walked away with some very prestigious awards. The company received the Million Dollar Booker and Multi-Million Dollar Booker thanks to the strong sales team effort. Also, please take a moment and congratulate Josh for ranking 11th, Rachel for ranking 25th, and Bryan for ranking 30th in the nation in Consumer Loaded Shipments, year to date, 2007.

We were also a finalist for the Most Improved Hauler award. Congratulations to Grant Sharp, Fleet Manager, and all of our phenomenal drivers, it was their hard work that got us there.

Speaking of our drivers, we would like to take this opportunity to recognize a few of our finest. Rick Moore and Santiago Lozano achieved the highest honor of Master Mover and James Donnelly has been named as a Top 20 driver. You three truly "Excel".

The top five customer service drivers are Tony Ortiz, Danis Hernandez, Larry Inzar, Francisco Villa, and Mario Delcid. Each of these drivers had a 4.79% score or higher.

The top five drivers with the lowest claims ratio are Mike Molina, Wilson Delcid, Bernard Herbin, James Donnelly, and Tony Ortiz. Each of these driver had a .00607 or lower ratio.

EXCEL DATA BANK AWARDED CONTRACT

Guilford County signed a new contract for the year with Excel Data Bank in September. The Data Bank will be storing backup data tapes and many different types of forms for Guilford County. The five divisions of the county they will handle will be Emergency Services, Tax Division, Information Services, Department of Social Services Greensboro and Department of Social Services High Point. Purchasing Director Bonnie Stellfox said, "It is a pleasure to have people that care about what they do and give the great customer service that Chuck Spencer and Peggy Walker have always given us." Chuck has worked with Guilford County for over eight years and Peggy has worked with Guilford County for over 16 years.

Quality Scores

Scores for July-Sept. in 2006

Raleigh 2006:

Booker: 4.26
Origin: 4.24
Hauler: 4.16
Customer Service: 4.13
Packing: 4.25
Sales: 4.36
Overall: 4.22

Greensboro 2006

Booker: 4.22
Origin: 3.86
Hauler: 4.25
Customer Service: 4.42
Packing: 3.76
Sales: 4.32
Overall: 4.20

Scores for July-Sept. in 2007

Raleigh 2007:

Booker: 4.36
Origin: 4.22
Hauler: 4.30
Customer Service: 4.21
Packing: 4.26
Sales: 4.23
Overall: 4.31

Greensboro 2007

Booker: 4.52
Origin: 4.59
Hauler: 4.62
Customer Service: 4.35
Packing: 4.58
Sales: 4.52
Overall: 4.60

Allied Standards for Excellent Quality:
4.45-5.00

EXTRA! EXTRA! READ ALL ABOUT IT!



BIRTHDAYS

Richard Eberhardt (Oct 3)
Glen Carter (Oct 5)
David Scott (Oct 7)
Ellis Stokes (Oct 9)
James Afolabi (Oct 10)
Meredith Broome (Oct 16)
Josh Chapman (Oct 20)
Wilfredo Bermudez (Oct 24)
George Epps (Nov 24)
David Santschi (Nov 28)
Larry Inzar (Dec 6)
William McEwen (Dec 11)
Kenny Wells (Dec 12)
Jeff Hatley (Dec 19)
Herman Richey (Dec 22)
Sean Stephens (Dec 28)



Fall Back One Hour

November 4, 2007

Turn your clocks back one hour!!!!!!

OTHER NEWS:

The Better Business Bureau of Central North Carolina has selected Excel Moving and Storage of Greensboro as a finalist for the 2007 Torch Award for Marketplace Ethics. Winners in the two business size classes will be announced from among the finalists at the Annual Meeting and Awards Ceremony on Wednesday, October 24th. Each business designated as a finalist will be presented with either the Winner's trophy, or a Runner-up plaque and will be acknowledged during the awards ceremony. Good luck Excel M&S of Greensboro.

Congratulations to Jeff Hatley, Grant Sharp, Bryan Jones, and Justin Fredrick for bringing home the 1st place award at The Greensboro Chamber of Commerce's 15th Annual "Business & Birdies" Golf Tournament. Way to swing those clubs!

HALLOWEEN TIPS

Fall is a season when a lot of weather changes can occur. Be prepared for changes in temperature and rainy days by having a sweater, jacket or rain gear with you. With cooler weather approaching, this is also a good time to have your furnace checked, filters changed and your car weatherized. In the fall, a little groundwork is also necessary in order to keep your lawns water effi-

With Halloween just around the corner, we wanted to offer some safety tips for parents and kids to enjoy a safe holiday.

* Be sure kids are dressed in costumes that are comfortable, bright, reflective, and that don't block the line of sight.

* Be sure a responsible adult accompanies young children while trick or treating.

* Keep Jack-O-Lanterns away from flammable materials and areas where children will be standing or walking.

* Only go to homes with porch lights on.

* Use flashlights so children can see and be seen by others.

* Once home, closely examine all treats and throw away any spoiled, unwrapped, or suspicious items.

others are saying about you!

Thanks to everyone for doing an excellent job! Our quest to impress is paying off. Look what they had to say about you.

Sara Spencer said, "The move was GREAT!" Thanks to Bryan Jones, Shannon Roberts, Bildon Lawrence, Mike Leggett, Tony Ortiz, and Doug Sayles.

Michael Geddings was VERY pleased with his local move. Thanks to Bryan Jones, Shannon Roberts, Bildon Lawrence, Matt Smith, Willie Tucker, and Reggie Turman.

George Kelting said, "Great job! Stan you would be proud!" Thanks to Mike Barron, Zach Rizzo, Phil Morris, and Walt Morris.

Tips for Fall Weather

cient and looking great:

Mow, Fertilize & Aerate

Lower your mower's height to 1 1/2 inches to stimulate new crown growth. Fertilize in late September or early October with a balanced mix of nitrogen, phosphorous and potassium. Fertilizer not only improves turf quality,

root growth and color— it

also builds cold resistance into your grass. Fertilize once more in November to get your landscape through the winter with STYLE!!



Thought You Should Know:



Whether you go to eat your way from one end to the other, see the exhibits, play the games, or for the rides; the fair has something for everyone and it will be here soon. The fair will be in town from October 12th through the 21st. Advance tickets can be purchased online at www.statefair.org starting Tuesday, September 4th at 8 a.m. and will stay on sale until midnight on Thursday, October 11th. Fairgoers buying in advance will save \$2 per adult admission ticket and \$8 per sheet for the rides. For ticket pricing go to the website and click on TICKETS at the top of the page.



WELCOME

We would like to congratulate the following employees and their wives on their new bundles of joy:

Luster Felton and his wife had their son Cameron Darnell on Monday, September 24th at 3:37 a.m. He weighed in at 7 lbs. 6 oz. and was 19 1/2 inches long.

Orlando Maldonado and his wife had their girl Paola Daniela on June 18th.

Freddy Archarga-Santos and his wife Gabriella had their son Freddy Josue on September 13th. He weighed in at just over 9 lbs.

We would like to welcome **Valerie Wilson** to our team. She is a new addition to the Raleigh office. Valerie is a mother of two who enjoys cooking, entertaining and spending time with her family. She would like to thank the Raleigh office for welcoming her and for being so helpful. She looks forward to working with everyone in the future.

Getting to Know Dwight Staley

Q: What are your hobbies?

A: Spending time with my wife and son. Fishing with my son.

Q: As a kid, what did you want to be when you grew up?

A: I wanted to change my name to John Wayne, so I guess a cowboy!

Q: What is your favorite restaurant?

A: Probably Lone Star In Greensboro. I like the Cajun Rib eye.

Q: Where do you like to go when you travel?

A: Mountains or the Beach

Q: What is your favorite sport?

A: I watch football or play whatever my three year old is interested in.

Q: What is your favorite song of all time?

A: No real favorite. I like songs like "My front porch looking in".

Q: Who do you look up to and why?

A: My mom instilled in me at an early age great principles and values, as well as a good work ethic. There have also been a number of other good people that have helped guide and advise me in life.

Q: What about you would others be surprised to hear?

A: I don't know that there is anything real surprising about me. Maybe that I started in the moving industry at age 21.

THANKS TO YOU...

October, 2007 is a special month for the Excel Moving and Storage Companies. First, we have completed a successful summer and want to thank everyone for their hard work and focus on taking care of our customers and each other. With the can do attitude and team spirit we have once again grown our business and have done so in a quality manner. So, thank you all!

Secondly, it was 10 years ago this month that Excel Moving and Storage, Inc. was founded. Over these past ten years, we have seen some very explosive growth in our businesses. We added our second location in Greensboro and just this past year we opened another division—Excel Data Bank.

We want to thank everyone for your dedication and we look forward to the next 10 years!

Jim Dorsett and Jody C. Hatley

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Suggestion Box:

Please provide suggestions of what you think should be included in our next newsletter. Or maybe you have some news you would like to share. Return to Valerie Wilson before December 5th.

In the next issue:

*** Submit pictures of your kids in their Halloween costumes!*

*** Complaint Free World bracelets*

*** More baby news*

*** Any good Thanksgiving stories?*

(Turkey nightmares??)

Raleigh's Holiday Cooking Section

DOUBLE LAYER PUMPKIN CHEESECAKE

- 2 packages (8 oz.) Philadelphia Fat Free Cream Cheese, softened
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 2 eggs
- 1/2 cup canned pumpkin
- 1/4 teaspoon ground cinnamon
- Dash of ground nutmeg
- 1/3 cup Honey Maid Graham Cracker crumbs
- 1/2 cup thawed Cool Whip Whipped Topping



Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until well blended. Do not over beat after adding eggs. Remove 1 cup batter; stir in pumpkin and spices. Spray 9 inch pie plate with no stick cooking spray; sprinkle bottom with crumbs.

Pour remaining batter into crust. Top with pumpkin batter. Bake at 325 degrees for 40 minutes or until center is almost set. Cool. Refrigerate three hours or overnight. Top slices with Cool Whip and enjoy!