



Across The Board

November/December 2025



The Yellow Bucket Charity Challenge

By MJ Toops, Senior Communications Specialist

For the second year in a row, McCoy's Building Supply partnered with Texas Monthly to help spread the word about our brand. We leaned into the excitement and energy tied to high school football and created the Yellow Bucket Charity Challenge: a bit of friendly game-day competition for a good cause. Students from Frenship and Lubbock-Cooper high schools battled it out in various challenges held before their rivalry football game. The winning school took home a \$4,000 donation from McCoy's in support of their school district's nonprofit foundation, which provides teacher grants and student scholarships throughout the district.

On Friday September 19, Lubbock-Cooper High School played Frenship High School in the "Crosstown Showdown" Varsity Football Game. While the two schools first met on the football field in 1936, their rivalry is a relatively new one, with consecutive games beginning in 2014. With both high schools

located in Lubbock County, less than fifteen miles apart, the community showed up and showed out for these two teams – this season's game drew a large crowd, support for each school filling the stands in equal measure.



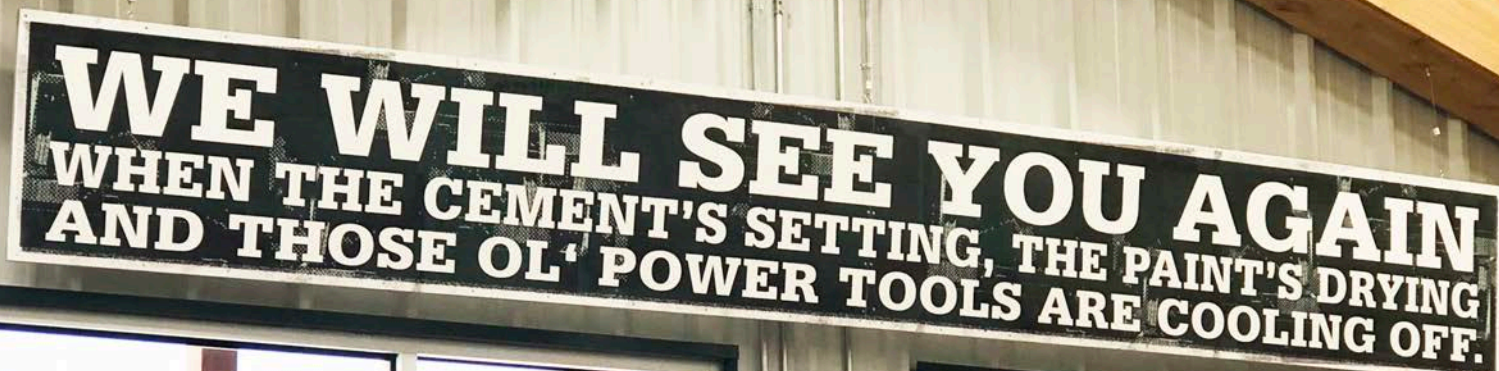
During the pre-game show, members from each student body participated in three challenges using our 5-gallon yellow buckets. A week before the game, people went online to vote for their school – the most votes won the fourth challenge. After all

challenges were completed, Lubbock-Cooper was the winner of a \$4,000 donation to the Lubbock-Cooper Education Foundation from McCoy's. Dalton Allsup, #119 Manager, and Doc Pearce, #119 CSR, were on hand to present the donation check.

While this community event took place on a larger platform than many others, it was yet another way to show how much McCoy's cares about the communities and people we serve. Every time your store engages with the community, it provides a great opportunity to showcase McCoy's and all we can offer, from building supplies to loyal support.

Scan the QR code to watch the full Yellow Bucket Charity Challenge video and read the Texas Monthly article!





WE WILL SEE YOU AGAIN
WHEN THE CEMENT'S SETTING, THE PAINT'S DRYING
AND THOSE OL' POWER TOOLS ARE COOLING OFF.

Thoughts from the E-Team

McCoy's purpose is to make life easier and more fulfilling for those who build. And sometimes we get to be those customers!

THANK YOU, McCoy's Building Supply, for serving us when we're the ones at the counter. I thought it would be fun to share some products and services that have made my life easier and more fulfilling as a customer over the past few months:

On the Ranch:

- PVC pipe, fittings, cement, ball valves for ranch house and livestock water repairs.
- Arnold small engine fuel line to repair a broken fuel line on our sprayer.
- Glidden BAR-OX paint for painting pipe after a "gully washer" washed away a pipe fence.
- Lenox MetalMax Cut-Off Wheel which are expensive, but they cut!
- Stihl Tech services. It's great McCoy's can repair and service our chainsaws.
- A sheet of Plaskolite Acrylic (Plexiglass). You may not know that some storm doors have a 'tab' lock. One of our ranch guests locked the storm door to the bunk house and then left... leaving us locked out! I'm embarrassed to say we had to knock out the glass panel to "open" the storm door but thanks to McCoy's we could replace the panel without replacing the whole door.
- Bailing wire, gloves, grease, various fasteners, water filters, road rescue, caulk, deer corn, cleaning supplies, light bulbs, bottled water, and toilet paper.

At the House:

- Fluidmaster Fill Valve & Flapper. The best part about this purchase was the kids did the work and learned an important life skill in the process.
- Cole's Flaming Squirrel Seed Sauce to keep squirrels out of my bird feeder!
- McCoy's Lawn and Leaf bags make the neighborhood look so much better than the orange or blue bags.
- Case pocket knives which make excellent birthday, Christmas, and graduation gifts.
- **The homeowners of our pro customers is also our customer!** This summer we had some remodel work done on our home. We were the customers of a contractor who shops McCoy's. A big shout out to RW Shanks, #69 CSR, for supplying the job, especially the trim and moulding.

Finally, for our Headquarters team – did you know you can order online and have your order delivered directly to Headquarters? It's a real online ordering hack! Use code FREEDELIVERY on orders over \$50. Just be sure to link your 901 account for your employee discount and set the delivery address to HQ.

I'm so proud to be an owner and an employee at McCoy's! If you haven't shopped with us in a while give us a chance – it's great to be a customer too!



Reid McCoy, Vice Board Chairman



**Ornament
Painting Fun!**
December 6, 2025



Christmas Tree Brownies

RECIPE COURTESY OF FOOD NETWORK KITCHEN

A simple brownie recipe becomes extra special with the addition of green frosting and candy. Bake the brownies in round cake pans to make cutting triangle shapes easy, with no trimmings or waste.

Level: Easy
Total: 2 hr 10 min (includes cooling time)
Active: 1 hr 10 min
Yield: 16 pieces

Ingredients

Brownies:

- 1 cup (2 sticks) unsalted butter, melted and cooled, plus more for greasing the pans
- 1 1/2 cups granulated sugar
- 1 teaspoon vanilla extract
- 3 large eggs
- 1 cup all-purpose flour (see Cook's Note)
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon fine salt
- 1/2 teaspoon baking powder
- 3/4 cup semisweet chocolate chips
- Sixteen 1 1/2-inch pieces candy cane
- White and gold sanding sugar and small non-pareil candy-covered chocolates, such as Sno-Caps, for decorating

American Buttercream Frosting:

- 1 cup confectioners' sugar
- 1/2 stick (4 tablespoons) unsalted butter, at room temperature
- Pinch of fine salt
- 1/2 teaspoon vanilla extract
- 1/4 to 1/2 tablespoon whole milk
- 24 drops green food coloring
- 1 drop red food coloring

Directions

1. For the brownies: Preheat the oven to 350 °F. Butter the bottom and sides of two 8-inch round cake pans. Cut two 8-inch circles out of parchment and line the bottoms of the cake pans with the parchment.
2. Stir together the butter, granulated sugar, vanilla and eggs in a medium bowl. In another bowl, whisk together the flour, cocoa powder, salt and baking powder. Add the dry ingredients to the wet ingredients and stir until just combined. Stir in the chocolate chips and divide the batter between the prepared pans, smoothing the tops. Bake until the brownies begin to gain a crust around the edges, pull away from the edge and a toothpick inserted in the center comes out clean, 35 to 40 minutes.
3. Let the brownies cool fully in the pans on cooling racks, about 1 hour. Cut each circle into 8 equal triangles with a knife. Use a small offset spatula or pie server to lift each triangle out of the pan.
4. For the American buttercream frosting: Combine the confectioners' sugar, butter and salt in the bowl of a stand mixer fitted with a paddle attachment (or in a large bowl if using a handheld electric mixer). Mix on low speed until mostly incorporated. Add the vanilla, increase the speed to medium-high and mix until smooth. Loosen the consistency with milk as desired. Add 24 drops green food coloring and 1 drop red food coloring and mix on medium speed for 1 minute. Set aside.
5. To assemble: Using the tip of a paring knife or a skewer, poke a small hole along the bottom edge of each brownie. Insert a candy cane "trunk" into each hole.
6. Fill the piping bag with the frosting and cut 1/4 inch off the tip. Using a zig-zag motion, pipe the frosting from the base to the tip of each tree. Decorate the trees with the sanding sugars and candy-covered chocolate, as desired.

January & February 2026 Milestone Anniversaries

We love recognizing our employees for their dedication and honoring their milestone anniversaries. They are published in advance so you can plan ahead for upcoming celebrations or maybe write a note to someone reaching a milestone. The Fab 500 List on display at HQ ranks our most tenured employees by their years of service and everyone celebrating 15 years or more is on that list!

50
YEARS

Gordon Weiss HQ

45
YEARS

Alex Gonzales #17

40
YEARS

Kenny Hynes HQ

25
YEARS

Yolanda Cardenas #15, Nelly Alvarado #89,
Julie Camacho #96, JoAnn Ozuna #450,
Terri Boyd HQ

20
YEARS

Leo Rivas #93, Betty Stoehr #450,
Rhian LaMunyon HQ

15
YEARS

Juan Cardoza #37, Tonya Todd #49
Albert Esquivel #97

10
YEARS

Ben Sanchez #6, Melissa Perez #8,
Victoria Pena #29, Brenda Bradshaw #39,
Nayra Guajardo #108, Scott Lee HQ,
Daniel Castro HQ

5
YEARS

Kyle Bell #3, Darrell Evers #6, Danny Mobley #8, Lee Cuellar #17, Nate Carley #34, Caleb Hawk #36,
Alanis Rodriguez #40, Miranda Goodner #52, Josh Hernandez #98, Betty Fonseca #100, Michelle Denfip #112,
Grayson Goheen #116, David Brannon #356, Robert Prestridge HQ, Taylor Clark HQ



Tem Carpenter (#39 CSR) and wife, Sandra, celebrated 45 years of marriage on November 6.
Jeff Schaefer (Design Manager) and wife, Jan, celebrated 40 years of marriage on November 9.
Soila Torres (#88 Admin) and husband, Gerardo, celebrated 34 years of marriage on November 16.
John Grimsley (Fleet Manager) and wife, Aleta, celebrated 20 years of marriage on December 10.
Shae Davis (Facilities Maintenance Admin) and husband, Miles, celebrated 5 years of marriage on December 19.
Madison Contreras (Accounts Receivable Analyst) and husband, Andrew, celebrated 3 years of marriage on November 12.



Tem & Sandra



Jeff & Jan



Soila & Gerardo



John & Aleta



Shae & Miles



Ben Ramirez (#15 Assistant Manager) and wife, Alyssa, welcomed daughter, Evelina Isabel, on October 30.
Gene Hopkins (#52 Delivery Coordinator) welcomed granddaughter, Haisley Elizabeth Hopkins, on November 14.
Lucy Harvey (#66 CSR) welcomed grandson, Santiago Luis Cabrera, on November 16.



Evelina



Santiago

Family Matters



Madison N. Mendez-Rodriguez, daughter of Alberto Mendez and Ramona Rodriguez (Accounts Receivable Analyst), married Aaron Briones on November 9.
Jamie Hall (Strategic Accounts Manager) and Job Sierra were married on November 10.



Madison & Aaron



Jamie & Job



Norah Gage, sister of Hannah Gage (Store Planning Data and Report Specialist) and Sarah Lucio-Gage (Merchandise Services Supervisor), graduated from Southern New Hampshire University with a bachelor's degree in general studies on November 23.
Megan Parker (#114 CSS) graduated from the College of the Mainland with an associate's degree in business administration on December 6.
Josh Sellers, husband of Mychelle Sellers (#29 Store Manager) graduated from Del Mar College with an associate's degree in business criminal justice on December 12.
Chelsea Simon, daughter of Valerie and Andy McLaughlin (Loss Prevention Manager), graduated from the University of North Texas with a master's degree in library sciences on December 14.



Norah

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The views expressed in this publication are not necessarily those of management.

If you have any interesting ideas for the next issue please e-mail MJ Toops at mj.toops@mccoys.com