



## **SUN ENGINEERING ALERT**

April 2, 2007

### **SUN INTRODUCES NEXT-GENERATION OPENWORK FACILITY FOR MOBILE 21st CENTURY WORKFORCE**

#### *Project EcoBox - An Extraordinarily Silly Idea*

Sun Microsystems, Inc., today unveiled Project EcoBox, the latest in its popular line of Solarium™ shipping container-based products, and the cornerstone of the upcoming 3.0 release of Sun's OpenWork program, which is leading the mobile employee revolution. Project EcoBox is an ecologically-friendly variation on Sun's popular Project Blackbox and has been specially designed for "C" level executive occupancy. This newest portable "green" office will become the headquarters for Sun CEO Jonathan Schwartz and CTO Greg Papadopoulos, effective immediately.

Designed to address the needs of those executives who are running out of space for Fooz Ball or catnaps, Project EcoBox offers a mobile alternative to traditional work environments and is optimized to deliver extreme energy, space, and performance efficiencies. Project EcoBox taps into natural sunlight as a free source of light while its solar panels provide sufficient power for the mission-critical hot tub, executive office technology, as well as the revolutionary new Wolf® 30" Double Easy-Bake™ convection oven announced earlier today. It can be easily transported using common shipping methods, and can withstand natural disasters including earthquakes, tornadoes, and executive tirades.

Per Chief EcoBox spokesperson Doug Davis, "Every CIO I visit says they're looking for ways to get their bosses out of the building and 'out of their hair!' While everyone else was scrambling to get out themselves, we asked a contrarian question: 'Why not move them out?' This turned into Project EcoBox, which includes unique features to attract - and distract - executives just like Jonathan and Greg." Strong but slender, EcoBox shipping containers can be wedged into small plots and stacked up to 9 units high - sufficient to not only move executive management out of the building, but middle management as well!

Anyone, anywhere, is invited to tour Project EcoBox, anytime. Among the highlights visitors will enjoy are:

- **Eco-friendly Toilet:** Available in 2.8 gallon capacity, the eco-friendly SaniPottie® in use here boasts the larger 5 gallon holding tank because, per prankster John F. Prowler, "Our executive management is so full of it!" Its patented open air design (don't ask) and comfortable adult-size seat add to the SaniPottie's comfort and can help lighten the load on the planet, while also saving cold, hard cash.
- **Energy-Saving Oven:** In honor of the Easy-Bake oven's 40th anniversary, Sun engineers took a "clean sheet" design approach when building an eco-friendly Wolf® 30" Double Easy-Bake rackable convection oven - featuring CoolThyme™ technology — that is powered by a single 60 watt light bulb. Drawing about as much power as a light bulb (duh), its 32 simultaneous processing threads deliver the best performance per watt of any lightweight oven available, said Paul Loss, lead engineer. While conserving energy, these ovens do not compromise on performance, having set 13 world records since launch. And unlike competitive offerings, the Wolf® CoolThyme™ Easy-Bake rack also features an integrated 11-bottle wine cooler stocked with fine wines, including Turley 2004 Hayne Vineyard Zinfandel. On April 2, food aficionados Jonathan Schwartz and Greg Papadopoulos will be preparing PBS cooking show host Caprial Pence's Wild Mushroom Flan (adapted for the Easy-Bake oven as featured on NPR <http://www.npr.org/templates/story/story.php?storvld=1534572>) - baking one tart at a time for 30 minutes at a temperature of 60 watts (3x faster than its closest competitor). Sun expects that the Wolf® CoolThyme™ Easy-Bake oven will soon be eligible for energy conservation rebates.
- **Portable Patio with Hot Tub & Bistro set:** World-renowned eco expert Russ Riffraff meticulously designed the adjacent portable patio (EcoBox Option A; an additional \$999), which features an inflatable hot tub and lovely 30" bistro table, chairs, umbrella, and place settings - fit for "whining and dining" Sun's Top customers. The 250-gallon portable Spa2Go is powered by solar panels and heated to a comfortable 104°F, and is filled with recycled grey water to minimize harmful effects to the environment.
- **Office Equipment:** The OpenWork 3.0 executive workspace features solar-powered telephones and Sun Ray thin client technology - Sun's alternative to power hungry desktop and laptop computers, which help to reduce the maintenance, upgrading, and operational costs associated with most obese PC client environments. The office table and chairs (circa 1991) can be considered 100% "recycled," having been rescued from our NWK06 storage facility.
- **Loft bed:** Inspired by American activist Julia "Butterfly" Hill, the "Luna" loft bed is constructed from earth-friendly materials (no redwood here!) and is perched a good distance off the shipping container floor.

Guided tours of Sun's newest executive offices are available on the Sun Menlo Park campus beginning Monday, April 2, 2007.

### **About Sun Microsystems, Inc.**

Since its inception in 1982, a singular vision - The Network is the Container™ - has propelled Sun Microsystems, Inc. (Nasdaq: SUNW), to its position as a leading provider of industrial-strength hardware, software, services and random stuff built out of shipping containers. With \$13 billion in annual revenues. Sun is a multibillion dollar corporation going about its business wherever it can.

The Wolf and EasyBake oven names, their logos and anything remotely to do with real cooking belong in every way to the respective companies. We simply do NOT want to mess with those guys! Any word, phrase or sentence beginning with or containing the word Sun is a registered trademark of Sun Microsystems, Inc. Even if there were any mentioned, all other products mentioned herein would not be identified by the trademarks as designated by the companies who market those products because there are entirely too many people worried about that sort of thing these days. Anyone wishing to inquire concerning such trademarks should have their head examined.

### **Background Information**

Identities of the SunStruck and SunKit Racing pranksters, including this year's newly formed SunStruck 3.0 pranksters, are held in strictest confidence. Pranks are generally hatched by a small, scattered group of engineers in late February and the intended victim(s) is always a corporate exec (it's considered an honor to be the chosen prank target). Sometime in March, panic sets in and an idea is hastily decided upon. In typical high-tech fashion, a "product" (aka scheme) is quickly engineered. Particular attention is paid to the choice of the intended victim, engineering prowess of the prank, and attention to detail. All prank work is done on personal time and expenses are paid by money raised especially for the purpose. The pranks are instigated as a reminder to all Sun employees that while we work hard, we should also play hard. We also do it...because we can! As a result, the April 1 Sun prank has become an unspoken part of Sun's corporate culture.

## THE EASY-BAKE OVEN, GOURMET STYLE



### Caprial Pence's Wild Mushroom Flan

*Recipe courtesy The Easy-Bake Oven Gourmet by David Hoffman (Running Press)*

Makes 6 servings, baked one at a time

- 1/2 cup plus 1 tablespoon extra-virgin olive oil
- 1 bunch fresh chives, coarsely chopped (approximately 2 tablespoons)
- 1/2 ounce (approximately 1/2 cup) dried porcini mushrooms, coarsely chopped
- 1/2 cup dry sherry
- 1 small shallot, minced
- 1 clove garlic, minced
- 1 cup heavy whipping cream
- 3 egg yolks
- 1/2 teaspoon finely chopped fresh rosemary
- 1/2 teaspoon finely chopped fresh thyme salt and freshly ground black pepper
- 1 bunch watercress, washed and spun dry, for garnish

1. Preheat the Easy-Bake oven for 15 minutes.
2. Place the chives and 1/2 cup of the oil in a blender, and blend until smooth. Set aside.
3. Place the dried porcini in a large bowl; cover with the sherry and let stir for about 20 minutes. When mushrooms are soft and have absorbed most of the sherry, drain off any extra liquid (reserving liquid).
4. Heat the remaining 1 tablespoon olive oil in a large saute pan over medium heat until hot. Add the shallot and garlic, and saute for about 1 minute. Add the chopped mushroom and toss well. Add the reserved soaking liquid, and reduce until the mixture is almost dry, about 2 to 3 minutes. Remove from the heat and let cool until tepid.
4. Place the mushroom mixture in a large mixing bowl; add the cream, egg yolks, and herbs, and mix well. Season with salt and pepper.
5. Ladle the mixture into Easy-Bake oven pans, filling them to 1/8 inch from the top. Bake the custard until just set, about 20 to 30 minutes. Serve drizzled with the chive oil and garnished with fresh watercress.