April 2020 Edition

Revving Your Mind Not just Your Engine

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From Your Friends at Du Fresne's Auto Repair

Laugh Out Loud

Wait... I'm getting a signal!

Hurry...

8AM - 5PM

Monday - Fiday GAM - 5:30PM

aturdav

Turn It Up

National 8-Track Tape Day on April 11 recognizes an era that was here and gone in 20 short years. It is a day to remember listening to great music of the sixties and seventies on eight-track tapes. I know, I know...I can hear the kids saying "What are 8-Track Tapes?"

In September 1965, Ford Motor Company offered 8-track players as an option in their 1966 model cars. As popularity rose, the 8-track player soon became standard in all Ford cars. The 8-track tape was the first tape format that was widely available across the nation and easy to use. Music became portable for the first time. Eight-track tape players for the home were not introduced until 1967-68.

The popularity of the 8-track tape was relatively short from 1968-1975. There were problems with the 8-track tape. Perhaps the biggest problems were that the tapes were unreliable, sound quality diminished over time and they were expensive.

By 1980, 8-track tapes were obsolete thanks to the much cheaper, more reliable cassette tape. After it's brief moment of popularity, the cassette was replaced by the CD, then iTunes and mp3s.

So no matter how you listen to your music... turn it up, dance to your heart's content and enjoy the holiday!



"The way I see it, if you want the rainbow, you gotta put up with the rain." ~ Dolly Parton

WOW...What A Testimony!

Glenn Belshaw: "Thanks for finding the oil leak while still under warranty." **Hannah Spohn:** "Very

Hannan Sponn: "Very helpful, fixed my car in a timely manner. I didn't feel like they were trying to nickel and dime me, and they even gave me a rental car for free."

Michelle Leopold: "Fast and friendly service." Ernie Culman: "The personal, professional and pleasant service is what always brings me back." **Andrea Esuk:** "DuFresne's has serviced my SUV many times over the years and I've been pleased each time. I find the staff to be courteous and helpful."

John & Jane Bakke: "Always great service." Paul Lingas: "This was some of the quickest, kindest, best, and cost-effective service I've ever had, whether on my current car or any of the previous ones I've owned. Preston and Co. were quick, kind and beyond courteous. I recommend DuFresne's to anyone in any part of the city." **Tove Silver:** "DuFresne is great. They always explain my options and are patient as we talk about repair options. Preston is really great and so is Bridget."

Getting Re-Acquainted

Did you know DuFresne Auto Repair has been in business since 1968? Throughout these years, we've watched our clients grow from young teens to parents to retirees. Having the opportunity of watching our clients' families grow to become an integral part of our community has been an honor we will never take for granted.

In case you aren't aware, we offer a wide range of services. Whether you have a small vehicle, large truck, domestic or import, we have the skills and equipment to get the job done right.

Some reasons to choose DuFresne Auto Repair:

- Locally Family Owned
- AAA Auto Approved
- Friendly & Caring Professionals
- Certified Master Technicians
- Convenient Location
- Comfortable Waiting Area
- Espresso Bar
- Online Appointments
- 24 Month or 24K Mile Warranty
- Multi-Point Inspections & Diagnostic Services

April is Car Care month and we care about you. We strive to give you the best service everyday! So why not get re-acquainted with us? Come visit today - We'll have a smile waiting for you.



\$10.00 OFF **Any Synthetic Oil Change** Your Audi-VW-BMW-Mercedes-Volvo-Porsche-All Domestic & Import Cars **Good on your Domestic** & Imports too! DO OF **Any Synthetic Oil Change** FREE **Brake Inspection & Tire Rotation** FREE **70 Point Inspection** With Any Synthetic Oil Change **Expires: April 30th 2020**



The Stumpers

SUDOKU:

Fill in the grid with digits in such a manner that every row, every column and every 3x3 box accommodates the digits 1-9, without repeating any.

						7	9	
	8	1	6			5	3	4
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MAZE:

You must find your way out in one line.

Now... No cheating or erasing. :)



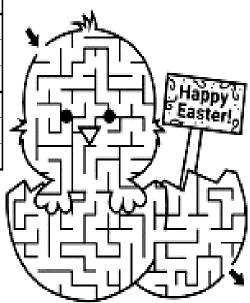


Life Time Tire Rotations and Flat Repairs.



Cheaper than the Big Box Stores!

Don't know if you need Tires? Stop by any time and have us take a look.



DuFresne's Auto Service News Flash



Hop On In & Get Your Easter Egg!

Every time you have your car serviced in the month of March you get to pick another Easter Egg with Great Savings and Prizes inside. Hop-Hop-Hop on into DuFresne's

> Top Prizes Car Care Club Card \$500.00 Value Good Neighbor Card-Over 125.00 Value

13th Annual Easter Egg Hunt

At DuFresne's



No, you won't be trekking around the shop looking for eggs, but you will get to pick an egg from our Easter basket. Every egg will have a special prize. Check out the top prizes above.



Book Your Appointment On Line Today DuFresnesAutoRepair.Com





EASY WILTED LETTUCE OR SPINACH

Ingredients

- 1 Head lettuce any kind torn into bite size pieces
- 5 bacon slices cooked and crumbled (Save the drippings)
- Salt, Pepper to taste
- 2 T red wine vinegar or any kind
- 2 T Honey or Sugar
- 2 Hard boiled eggs
- 3 Green Onions chopped

Directions: Tear lettuce into bite size pieces Add chopped green onions Add wine vinegar, salt, pepper and Honey to bacon drippings. Stir Pour Hot drippings over lettuce at last minute to serve Toss Salad Add hard boiled egg slices Show it off in a beautiful salad bowl

PS: Husband John said another keeper. I try all the recipes on him first. If he likes it, it gets put in our newsletter.



Bacon, Mac & Cheese Melt

Ingredients

Per Sandwich 2 slices of bread 1-2 tablespoon mayonnaise 1 tablespoon butter 1-2 slices extra sharp cheddar cheese 4 slices bacon ½ cup mac and cheese (recipe follows) 5-6 jalapeno slices, pan seared (optional) Mac and Cheese | Serves 8 3 tablespoons all-purpose flour 3 cups whole milk 1½ teaspoons dry mustard 1 teaspoon fine sea salt ½ teaspoon freshly ground black pepper 8 cups extra-sharp Cheddar, grated 1 pound elbow macaroni, cooked al dente

Directions

To make Easy Mac and Cheese:

- 1. Preheat the oven to 350°F. Cover a 9x13-inch baking dish with non-stick spray.
- 2. In a small saucepan over medium heat, bring milk to a slight simmer (tiny bubbles will appear at edge of pan). Remove from heat.
- 3. In second saucepan over medium heat melt butter over medium. Add the flour and stir to combine, making sure to scrap bottom of pan to prevent any scorching. Cook until mixture starts to just turn brown color, about 3 minutes. Gradually add in milk and stir constantly until sauce thickens, about 3 minutes. Remove from the heat and stir in the dry mustard, salt, and pepper. Add the cheese and stir until completely melted. Salt and pepper to taste. Add elbow macaroni and stir to coat.
- 4. Transfer mixture to prepared baking dish. Bake until top starts brown and bubble, about 30 minutes.

To make Sandwich:

- 1. Spread mayonnaise on both slices of bread; set aside. Heat a small skillet over medium heat. Melt half of butter, then place one slice of bread, mayonnaise side down, into pan. Layer with sliced cheese, bacon, mac and cheese and jalapenos if using. Top with second slice of bread, mayonnaise side up.
- Cook until bottom piece of bread is golden brown, about 4-5 minutes. Lift sandwich and add remaining butter. Flip sandwich and gently press down sandwich for even cooking. Cook until second side is golden brown. Remove from heat. Serve immediately.

Thank you for trusting us and helping us grow.

Referral Customers of the Month

Dawn & Chuck Kinzel Wendy Davenport Seppi Reda Thank you for brightening our day and being an awesome customer.

Customer of the Month

Jeannine Johnson





Sweetness, Oh My

The origin of the jelly bean is a bit of a mystery. Those in the know believe that jelly beans are a combination of the soft, chewy Middle Eastern sweet called Turkish Delight that has been around for thousands of years and the hard candy shell of Jordan Almonds, a product of the 17th Century.

The earliest reference to jelly beans is associated with Boston candy maker William Schrafft who urged people to send his jelly beans to Union soldiers fighting in the Civil War.



Jelly beans became a wide-spread American treat in the early 20th Century, sold with other penny candies, and in the 1930's the popular association of jelly beans and Easter was firmly entrenched in our culture, most likely due to the ovate shape (that means 'shaped like an egg,' but we prefer the fancy word).

Jelly beans made a name for themselves in music and politics, as well. American fans thought that The Beatles liked jelly babies. Unfortunately since fans didn't know what they were, they hurled jelly beans instead; not realizing jelly beans are much harder than jelly babies and therefore hurt when they hit their target.

In politics, jelly beans earned fame as president Ronald Reagan's favorite treat (he started munching on them to help him stop smoking his pipe). Jelly Belly, maker of the famous gourmet jelly beans, created the Blueberry Jelly Belly for the president, who once said "We can hardly start a meeting or make a decision without passing around the jar of jelly beans." And that, folks, is a short history of the jelly bean. Who knew something so small could impact so many.



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1	6	4	7	3	5	2	8	9
2	9	5	8	1	6	3	4	7
8	7	3	4	9	2	1	6	5

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