

**July 2019
Edition**

**Revving Your Mind
Not just Your Engine**



**Du Fresne's
AUTO
REPAIR**

**NEWS
flash!**

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Dog Days of Summer
National Blueberry Month
National Picnic Month
National Ice Cream & Hot Dog Month
Rose Month

Jul 1: Creative Ice Cream Flavor Day
Jul 2: I Forgot Day
Jul 4: Independence Day
Jul 5: National Apple Turnover Day
Jul 7: Chocolate Day
Jul 10: Teddy Bear Picnic Day
Jul 13: Friday the 13th
Jul 15: Global Hug Your Kids Day
Jul 16: Fresh Spinach Day
Jul 17: World Emoji Day
Jul 20: Ugly Truck Day
Jul 22: Hammock Day
Jul 24: Cousins Day
Jul 25: Culinarians Day
Jul 28: Parent's Day
Jul 29: National Lasagna Day
Jul 30: Father-in-Law Day
Jul 30: Mutt's Day

**From Your Friends at
Du Fresne's Auto Repair**

Laugh Out Loud

**Have some fun with
your life...**

**Call in sick
to places
you don't**



even work at.

Hours of Operation

**Monday - Friday 6AM - 5:30PM
Saturday 8AM - 5PM**

**Want Some Savings?
Don't Miss
This Month's
Exciting Deals!
Hurry, Look Inside!**

(503) 646-2940 • DuFresnesAutoRepair.com

Cash for Castoffs



Throwing a garage sale is a win-win: you'll streamline your life and make a few bucks too. It's never too soon to weed through your stuff and you can easily toss your things throughout your daily life. Just designate some "sales" boxes and place them in strategic spots throughout your home. Then as you find items you'd like to get rid of, just toss them into the boxes and go your merry ol' way.

While accomplishing the "tosses" throughout your daily life, you won't feel overwhelmed or on a time constraint. Once the boxes are full, place them in the garage, an extra room, basement or attic. When you're ready, pick a date and do a little sleuthing. Visit your local garage sales to check out layouts, displays and pricing.

Take your time and decide where you want to hold your garage sale. Are sunny days ahead or is their rain in the forecast? Doing a little bit of homework can go along way to determine if you will hold the sale in the garage or yard.

Gather supplies such as markers, scissors, painter's tape or transparent tape and start pricing everything. Organize your merchandise and fund your bank. Have plenty of small bills and change on hand. Spread the word and happy selling!

*"A perfect summer day is when the sun is shining,
the breeze is blowing, the birds are singing and
the lawn mower is broken."*

~ Unknown

WOW...What A Testimony!

Jill Daniels: "We bought our daughter a car for her graduation. It had some existing mechanical issues and we also wanted the entire car checked to insure its safety. DuFresne's were quick to take our car in, diagnosis the problems and repair the car in a short period of time. They even came back with a charge less than they quoted! We were very appreciative of their service, friendliness and general care and concern for our needs."

Chris Loop: "Great service, quick turnaround and Preston was prompt and professional the entire way. Would definitely come back here, highly recommend!"

Dan Danks: "Truck runs good after service but the price seems high for the amount and type of work that was done."

Tim Schroeder: "Very professional and courteous. Took the time review and explain my estimate. The atmosphere there is what I picture of the old service stations of a by-gone era...customer service, friendly and engaging employees. Folks that treat folks right."

Deborah Letourneau: "We have used this service for the last 24 years, from routine oil changes, used car assessments, tire repairs to larger jobs.

Always professional, thorough and courteous. Grateful to have such a dependable, trustworthy car maintenance and repair option in the neighborhood!"

Bill Didier: "The shop was able to take me right in to repair my bad alternator situation which could have left me stranded if not repaired promptly. The business provided a loner vehicle which allowed me to continue my activities until a new alternator arrived and installed early the next morning. Minimal disruption of my scheduled activities.Great service."

Should I Worry?



Wondering whether or not you should be worried about your engine overheating? You should be very concerned, because an overheated engine can be far more than an inconvenience. In extreme cases, driving a car with an overheated engine even a short distance can destroy the cylinder head, engine block or internal parts.

Fortunately, most modern vehicles have a gauge that displays a constant temperature reading of the coolant circulating inside the engine, giving the driver an early warning about a problem in the cooling system.

In most cars, the temperature needle will be at or near the center when the engine is at normal operating temperature, which usually takes at least a minute or two to reach after starting a cold engine.

In some vehicles, the needle may never reach the middle of the gauge, so don't be alarmed if it stops short of the midpoint. Instead, you should monitor where it is when the engine is fully warm so that you know what "normal" is for your engine. That way, if the needle starts creeping up higher, closer to the hot mark, you'll have early notice that something is wrong in the cooling system.

Using the air conditioning at full blast, stop-and-go driving on a scorching day, and towing can raise the engine temperature above normal, so don't panic if there's a small change in the gauge reading. You can pull off the road for a while or turn off the A/C and turn on the heater to try to cool things off.

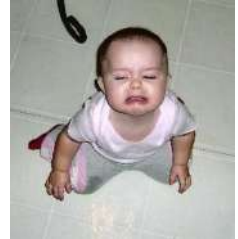
If the temperature gauge consistently shows the engine is warmer than normal, have your cooling system checked ASAP. There are many possible reasons that your engine is running hot, including low coolant levels, a clogged or closed thermostat, a failed head gasket or a water pump malfunction.

Today, an increasing number of new vehicles don't have temperature gauges. Instead, they have a warning light that (usually) glows blue when the engine is cold — one way of telling you that turning on the heater will generate cold or cool air. The blue light goes off once the engine reaches its normal temperature.

If a red or yellow temperature warning light comes on, assume the worst: get off the road, shut off the engine and call for help. It's better to play it safe than risk having to buy a new engine. Or a new car. If you have any questions, contact us. We'll be happy to discuss further.

Courtesy of Cars.com

**Can You Think of Anything Worse Than Your Angry Kids Because the Car Broke Down on Vacation? Or They Didn't Get To Go?
Can Ya? I Dare ya...**



They're perfect angels. Right! Not if the car breaks down.
Don't EVER find out! It's Too Scary!
For the month of July,
bring in your car for this GREAT Happy-Kids Special...

HAPPY KIDS SPECIAL

- | | |
|--------------------------------|-----------------------------------|
| Premium oil change | Rotate the tires |
| Change the oil filter | Check the tire tread depths |
| Lubricate the steering linkage | Set the air pressure in the tires |
| Check all fluids | Check the fan drive belts |
| Check the battery | Check the radiator hoses |
| 70 point courtesy inspection | |

ALL FOR ONLY \$54.99*
(A \$104.99 value) *Most Vehicles

Expires 7/31/19

**Synthetic
For Only
\$84.99**



Summer vacation should be fun! For you and your kids! Don't take chances. Those breakdowns always happen at the WORST possible times! And your family is worth protecting.



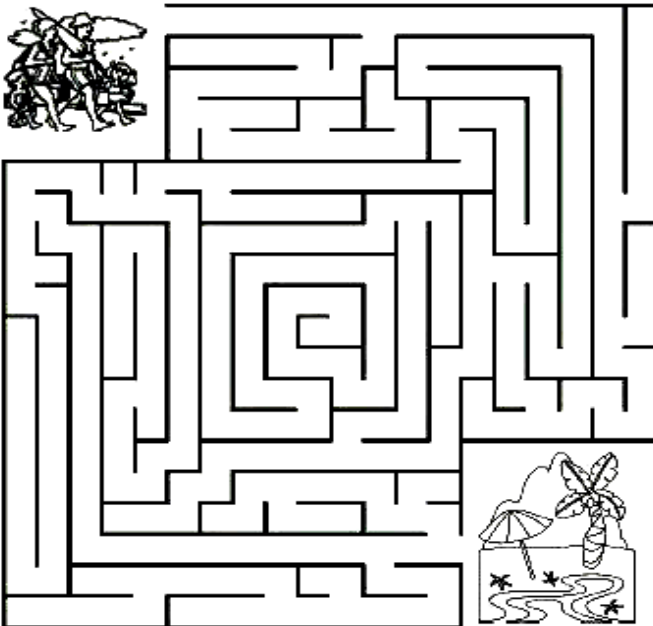
The Stumpers

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.

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

Hint...Sudoku answers included within this edition.



MAZE:

You must find your way out in one line.

Now...
No cheating or erasing. :)



Timing Belt Coupon

Severe Driving Habits:

1. Trips of 5 miles or less.
2. Extended idling conditions or low speed such as Stop and Go Traffic.
3. Trips of 10 miles or less and the outside temperature remains below 32 F
4. Trailer towing.
5. Operating in dusty, sandy, or salty areas.
6. Driving continuously in excess of normal highway speeds.
7. Extended driving in excessive temperature conditions. (above 90 F)

From AAA

Call or E-mail today for your appointment.

503-646-2940

The Picture of a timing belt is just an example,
yours may be slightly different.



Timing Belt Replacement

\$50.00 OFF



Du Fresne's
**AUTO
REPAIR**

Can not be combined
with any other offer

**EXPIRES:
JULY 31ST**

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The Savings Hub

**A/C Not Cold
Enough?
We'll Check It!**

FREE

Make an appointment &
we'll check it for FREE
with any other service!
Call right now!!

Expires 7/31/19 ~ Must present coupon
Cannot be combined with other offers

I 
Saving
Money

Propane Price Reduction



**\$2.00
OFF**
Minimum 4 gallons

**50% Off Any
Espresso Drink**

Expires: 07/31/2019



\$25.00 OFF
ANY Repair
or Service over
\$150.00

Love Your Wallet
with some
Great Savings!!

**SAVE
\$25.00**

Expires 7/31/19 ~ Must Present Coupon
Cannot Be Combined with another Offer

WE **Referrals!**

OK, I don't want this to go to your head or anything, but the fact is We Love You! And only people like you! Yep, you're special and we want more clients just like you!

Want to help us by helping someone else?

Who do you know who would benefit from our honest and reliable service?

Give this flyer to a neighbor, friend, co-worker or family member!

If they use it:



They Get-A Great Deal From A Mechanic You ALREADY Know Will Treat Them Well



YOU GET 2 FREE MOVIE TICKETS For the Referral.

Make as Many Copies As You Like!



**Bring This Flyer In for 50% OFF
Your First Oil Change (Excludes Synthetic)
10% OFF Any Additional Services (up to \$50.00)
And \$20.00 Off Any Synthetic Oil Change**

Referred By _____

**Good for first time customers only.
Expires: July 31st, 2019**



Hawaiian-Style Burger



Take a bite out of summer with this irresistible “Surfs Up” Aloha burger.

Ingredients

- | | |
|---------------------------|-----------------------------------|
| 1/2 cup barbecue sauce | 2 1/2 cups fresh pineapple slices |
| 1/2 cup teriyaki sauce | 8 slices swiss cheese |
| 2 pounds lean ground beef | 8 onion rolls |
| 1/2 cup chopped red onion | leaf lettuce (optional) |
| 1/2 teaspoon garlic salt | |
| 1/4 teaspoon black pepper | |

Directions

1. PREHEAT grill to medium-high heat. Tear off a sheet of Reynolds Wrap® Non-Stick Foil long enough to cover entire grill grate. Make drainage holes in the non-stick foil with a grilling fork; set aside.
2. COMBINE barbecue sauce and teriyaki sauce; set aside. Combine ground beef, red onion, garlic salt, pepper and 1/2 cup barbecue sauce mixture in large bowl until well blended. Shape beef mixture into 8 burgers, 4 inches round and 1/2-inch thick.
3. PLACE foil sheet with holes on grill grate with non-stick (dull) side facing up. Immediately place burgers and pineapple slices on foil.
4. GRILL burgers and pineapple uncovered 5 minutes; turn. Brush burgers with remaining barbecue sauce; grill 5 minutes.
5. Remove pineapple slices from foil. Turn burgers; brush with barbecue sauce. Grill 3 minutes longer or until burgers are done.
6. Lightly toast hamburger buns on grill. Top burgers with 1 slice cheese before removing from grill. Place burgers on buns; top with grilled pineapple slices. Serve on onion rolls with additional barbecue sauce and lettuce, if desired.

**Because of you, we are
able to continue servicing
our amazing guests!**

**THANK YOU
To Our Referral
Customers of the Month**

**Eric Emms
Ken & Marilyn Hagen,
Mary Baldwin
Cindy Hudson**

**Every customer is special
and each month,
someone makes our
day much brighter.**

**Customer
of the Month**

**Mellonie
Cartwright**

Summer Mishaps

Summer is filled with fun activities, family gatherings and cook-outs. However it is also a time filled with a barrage of backyard bang-ups. Every year, trampoline accidents account for almost 90,000 ER visits; while grill and sparkler injuries send about 6,000 more people to the hospital.

Minor snafus are no picnic and an errant flip of a burger doesn't need to mean the party is over. We want you safe this summer, so here's a few things to keep in mind.

1. If you get a burn from something hot and it's smaller than a quarter, rinse it under cool running water for at least 20 minutes, then cover loosely with gauze and secure with tape. Watch for signs of infection such as redness, pus or swelling.
2. For insect bites, use a credit card to gently scrape the stinger away. Wash the area with soap and water. Apply cold compresses to reduce swelling.

Remember...safety is key. If symptoms are worse than a simple burn or bee sting and the individual is having severe pain, please go to the ER immediately. Here's wishing you a safe summer filled with lots of fun and excitement.



Summertime Is Here!



Sudoku Stumper Answer

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

secrets From Nancy & Tee's Kitchen



Let us know if you
liked this on
Facebook.

Nancy's Awesome Meatloaf

MEATLOAF INGREDIENTS

5 slices sandwich bread
1 Cup milk
1 Onion, finely chopped
2 Cloves garlic
1 Tbsp butter
1 Lbs lean ground beef
1 Lbs Italian sausage
1 Tsp salt
1/2 Tsp black pepper
2 eggs, slightly beaten
1 Tbsp Worcestershire Sauce

SAUCE INGREDIENTS

1 Cup Ketchup
1/4 Cup Light Brown Sugar
3 Tbsp Yellow Mustard



DIRECTIONS

- ♥ Pre-heat your oven to 350F.
- ♥ Place bread slices in a **large bowl**. Cover with milk and allow to soak.
- ♥ In a large **skillet** melt 1 tablespoon butter. Cook onions until tender. Add in garlic and cook a minute or two longer. Remove from heat.
- ♥ In a large bowl, combine ground beef, bread mixture, onion mixture, salt, black pepper and fresh parsley. Add in 2 eggs, slightly beaten. Stir in 1 tablespoon Worcestershire sauce. Mix until everything is well combined. I like to use clean hands for this job, it is much easier than trying to use a large spoon.
- ♥ Prepare a **rimmed baking sheet** by covering it with parchment paper.
- ♥ Pour the meat mixture onto the prepared pan and use your hands to shape it into a loaf.
- ♥ In a **small bowl** combine the sauce ingredients: 1 cup ketchup with 1/4 cup brown sugar and 3 tablespoons mustard. Pour half the sauce over the meat loaf.
- ♥ Bake for 40 minutes, then top with remaining sauce and continue baking for another 20 minutes, or until the internal temperature of the meatloaf reaches 160F.

**This Free Issue of News-Flash
is sent by your friends at**

**DuFresne's Auto Service
10690 NW Cornell Road
Portland, OR 97229**

(503) 646-2940

Dufresneautorepair.com



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**NEWS
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Happy 4th of July

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