

**November 2018
Edition**

**Revving Your Mind
Not just Your Engine**



**NEWS
flash!**

Inside This Edition:

Growing Old Funnies

WOW...What A Testimony

Winter Driving Tips

The Stumpers

The Savings Hub

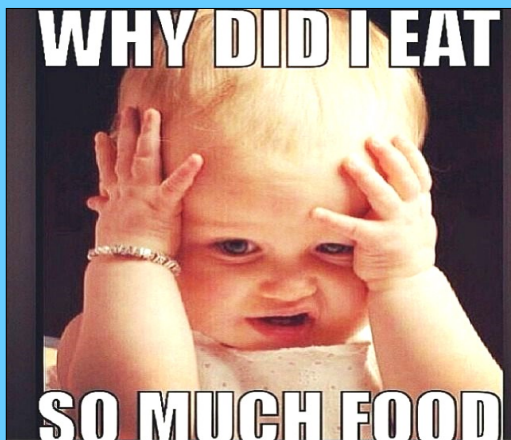
Slow Cooker Breakfast Burrito

Back In The Day

**From Your Friends at
DuFresne's Auto Service**

Laugh Out Loud

WHY DID I EAT



SO MUCH FOOD

Got Questions?



**CONTACT
US**

Holiday Insights

Aviation History Month
Child Safety Protection Month
National Diabetes Awareness Month
National Novel Writing Month
Peanut Butter Lovers Month
Nov 2: Deviled Egg Day
Nov 3: Book Lovers Day
Nov 4: Daylight Saving Time Ends
Nov 6: Marooned without a Compass Day
Nov 6: General Election Day
Nov 8: Cook Something Bold Day
Nov 10: Forget Me Not Day
Nov 10: USMC Day
Nov 11: Veteran's Day
Nov 12: Chicken Soup for the Soul Day
Nov 13: Caregiver Appreciation Day
Nov 15: Clean Your Refrigerator Day
Nov 20: Beautiful Day
Nov 22: Go For A Ride Day
Nov 22: Happy Thanksgiving
Nov 23: National Espresso Day
Nov 24: Black Friday
Nov 28: French Toast Day

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

Growing Old Funnies

- ⇒ Growing up is mandatory; growing old is optional.
- ⇒ Forget the health food, I need all the preservatives I can get.
- ⇒ When you fall down, you wonder what else you can do while you're down there.
- ⇒ You're getting old when you get the same sensation from rocking a chair that you once got from a roller coaster.
- ⇒ It's frustrating when you know all the answers but nobody bothers to ask you the questions.
- ⇒ Time may be a great healer, but it's a lousy beautician.

*"Gobble, gobble, gobble,
It's time to do a trot and to
say a little thanks for all
that you've got. Gobble,
gobble, gobble, It's time for
me to say, Stuff yourself
with fun & food and have a
Happy Turkey Day!"*



**Growing
old
gracefully**

WOW...What A Testimony!

Cynthia Thornburgh:

"DuFresne's Auto Repair is honest, competent and efficient. I would recommend their service to anyone."

Pam Johnson: *"Exceptional service all around, from mechanics to support staff! I am so happy with my experience that I will be more than happy to pay for services that I am able to get for free from elsewhere. Very attentive to details and reasonable prices as well."*

Grant Truax: *"Honest, great prices, Cadillac runs perfect and*

have had no issues. Would recommend them to everyone."

Larry Wade: *"Did what they said, when they said, at a fair price. A great neighborhood resource."*

Danny Trinh: *"We've been a customer of Du Fresne's for many years and they do a great job! Preston and his team are a pleasure to work with. Based on our relationship I'd recommend them if you're looking for a mechanic."*

Jerianne Bullard: *"I'm so happy with the care and prompt*

follow ups I received from the staff at Dufresne's! Having car troubles is such a bummer, but when you know your car is in good hands, it takes away at least half the stress! I will definitely be coming back for any other car care needs I have in the future! Thank you so much!!"

Henry & Myrna Demots:

"Brake light working, signal light working....very essential! Service was the same day I called and completed within 17 minutes! Many Thanks!"

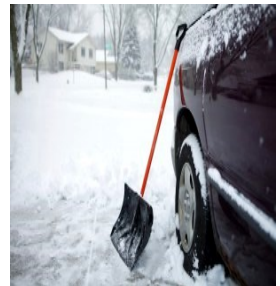
Winter Driving Tips

With its snowy landscapes, starry nights, and holiday gatherings, winter can be such a beautiful time of year. However with the cold chill that comes along, it can be quite challenging as well.

For those that brave the roads, it's so important to take extra caution on slick icy roads. Here are a some tips to keep you and your family safe all winter long.

- ⇒ Always clean snow, ice and dirt from your car's roof, hood, windshield, mirrors, headlights and tail lights.
- ⇒ Plan your route and check the weather/road conditions.
- ⇒ Get your vehicle serviced with a winter check-up.
- ⇒ Check your battery for sufficient voltage, amperage and reserve capacity, as well as tighten the connections.
- ⇒ Make sure you have enough coolant in your cooling system and it's designed to withstand winter temperatures.
- ⇒ Fill your windshield washer reservoir, check the wiper blades and the defrost system to ensure they are functioning properly.
- ⇒ Inspect your tires for proper pressure and tread.
- ⇒ Keep your fuel tank as close to full as possible
- ⇒ Prepare an emergency kit that includes:
 - Shovel, Windshield Scraper and Small Broom
 - Flashlight, Battery Powered Radio and Extra Batteries
 - Water and Snack Food
 - Matches, Extra clothes and Blankets
 - First Aid Kit, Folding Knife and Medications
 - Tow Chain, Rope, Road Salt and Sand
 - Booster Cables, Emergency Flares and Fluorescent Distress Flag

Being properly prepared with the right gear and knowledge, drivers of all ages can stay safe on the road during the crazy winter season.





**Your Cars CHECK
ENGINE LIGHT is
your Cars Way Of**

SCREAMING FOR HELP!



Check Engine Light

What to Do About the Check Engine Light

If the check engine light illuminates, it will either blink or remain constantly illuminated, depending on the problem. A blinking light, or in some cars a red light instead of yellow or orange light, indicates a real problem that needs **IMMEDIATE ATTENTION**. Either way, you should have the vehicle checked by a Technician.

\$25.00 Off

Check Engine Light Diagnostic.

Expires November 30th , 2018



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.

Hint...Sudoku answers included within this edition.




BEFORE
AFTER

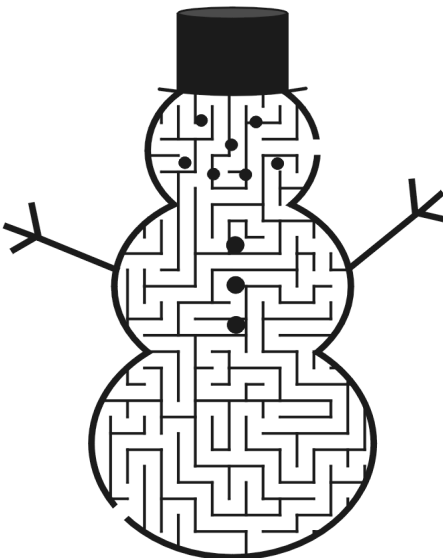
Every Day Low Price! ~~\$129.99~~

Fall Special \$99.99

Have you noticed it harder to see
at night or when it's raining?

We Can Help
November 2018

MAZE: You must find your way out in one line.
Now...No cheating or erasing. :)



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



Is Back In November

**Every One Gets A
Chance At Black Jack
In the Month Of November.**

**Lots of Prizes & Discounts
Thermos-Clocks-FREE Oil Change-FREE
Brake Inspection-Stadium Seats-Cups-
Goodie Bags-Lots & Lots of Discounts
Outback Gift Certificate-Target Gift
Certificate-And Much Much More!**

**All You Have To Do Is Beat
Steve To Win.....No Losers**



The Savings Hub



**Daylight Savings
Check Up Special
Only \$39.95**

- ✓ Check your tire pressure and inspect your tires for wear
- ✓ Inspect wiper blades
- ✓ Remove debris from radiator grill and under the hood
- ✓ Check belts and hoses
- ✓ Test battery
- ✓ Oil change

Must Present Coupon ~ Expires 11/30/18
Cannot be combined with other offers
or coupons.

**I ♥
Saving
Money**

5%

**Up to \$50.00
Expires: Nov 30, 2018**



**2
FREE
MOVIE
TICKETS**

Refer a Friend,
Family, Co-Worker or
even your Mail Man
and get 2
FREE Movie Tickets
from DuFresne's
Auto Service

6th Annual Coat Drive

DuFresne's Auto Service is Partnering with Portland Rescue Mission



The need has never been greater and it's never been easier to make a difference in your community. Here is your opportunity to make sure that nobody goes without such a basic necessity as a coat for winter.

DuFresne's Auto Service is collecting new or clean and gently used coats and jackets during the month of November. All coats will be donated to the "Portland Rescue Mission"

\$5.00 First Coat

\$2.00 All Rest

You will receive \$5.00 for the first coat you donate and \$2.00 for every coat after.

Up to \$50.00



Slow Cooker Southwestern Breakfast Burritos

- | | |
|---|-----------------------------|
| 1 15 oz can black beans, rinsed and drained | 1/4 teaspoon ground cumin |
| 1 16. oz package first tofu, crumbled | 1/4 teaspoon chili powder |
| 1/4 cup chopped scallions | 1/2 teaspoon smoked paprika |
| 1 green pepper, finely chopped | Salt and pepper, to taste |
| 1 cup salsa | 3 cups spinach leaves |
| 1/2 cup water | 8 whole-wheat tortillas |
| 1/2 teaspoon ground turmeric | |

1. Place the black beans, crumbled tofu (no need to press before hand), scallions, green pepper, salsa, water, turmeric, cumin, chili powder, paprika and generous pinch salt and pepper in the slow cooker and cook for 6 hours on low.
2. When ready to serve, stir in the spinach until just wilted.
3. Using a slotted spoon to remove as much extra liquid as possible, place a scoop on the center of a burrito, top with any optional toppings and roll up!
4. Serve with extra salsa, hot sauce or anything else you like with your breakfast burritos!



Notes: This one doesn't overcook, so if you cook it longer than 6 hours, that's OK. If you plan on cooking it for longer than 6 hours, add a few extra tablespoons of water so that it doesn't burn.

Optional Toppings: Sliced Avocado, Shredded Cheese, Salsa



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

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

**Cecial & Elissa
Karen Dempsy
Debbie Lade**

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

**Customer
of the Month**

**Ken & Mali
Philliber**

Back In The Day

When you hear “1950s”, what comes to mind? Soda fountains, poodle skirts, sock hops, sideburns, drive-in theaters or maybe hula hoops. The 1950s were known for many incredible past times.

Let's take a step back for a moment. In the 1950s, friends and families spent many hours playing on the grass in front of their homes. From 3-wheel bikes, dressing up, tea time, jumping ropes, hopscotching, marbles, hula hoops, yo-yos and playing catch...the 1950s were full of fun and imagination.

Indoor fun was just as exciting. Some of the all-time favorites were Snakes and Ladders, Dominoes, Scrabble, Hangman, Chess, Twister, Sorry, Battleship and Monopoly. Many of the games of the yonder years are still played today. The game Snakes and Ladders is still very popular today. Though the name has changed to Chutes and Ladders, it is still a well-known pastime.

With the holidays upon us, let's go back to a simpler time in life. Turn off the computers and phones. Pull out the board games and create family memories that will be cherished for a lifetime.



*Sudoku
Stumper
Answer*

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

secrets From Nancy & Tee's Kitchen



Let us know if you
liked this on
Facebook

From Brussels with Love

INGREDIENTS

Brussel sprouts
1 tsp olive oil
1/2 tsp garlic powder
1/2 tsp cayenne pepper
1/2 tsp sea salt
1 med red onion
6 slices of bacon
Pine nuts to top after roasting

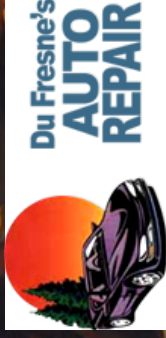


Directions:

Always start with rinsed and thoroughly dried Brussel sprouts. This is especially important when roasting—damp veggies will end up steaming instead of getting crispy. First, use a knife to trim the bottoms off. Next cut into halves lengthwise. For every pound of Brussels sprouts, toss with the above ingredients. Spread mixture in an even layer on greased baking sheet. Roast in oven at 400 degrees F. for 40 min. Toss halfway through cooking. Top with pine nuts before serving.



**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**



Happy Thanksgiving

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