September 2020 Edition

Revving Your Mind Not just Your Engine







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Deliciousness Is Calling

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Savings Hub

Chicken & Potato Chowder

Clickin' It



From Your Friends at Du Fresne's Auto Repair

Laugh Out Loud

Welcome! Today's specials are:

- Lack of sleep

- Up too early

- And low on patience.

Thank you,

Come Again!



Holiday Insights

Baby Safety Month Fall Hat Month

Honey Money National Courtesy Month

Sep 1: National Cherry Popover Day

Sep 4: Newspaper Carrier Day

Sep 5: Cheese Pizza Day

Sep 6: Read A Book Day

Sep 7: Labor Day

Sep 8: Natl Ampersand Day

Sep 10: Swap Ideas Day Sep 11: 911 Remembrance

Chocolate Milk Shake Day Sep 12:

Sep 13: Sep 13: Grandparents' Day

Positive Thinking Day

Sep 14: Int'l Crab Fest Day

Sep 14: Natl Cream-Filled Donut Day

Sep 16: National Play Doh Day

Sep 17: Natl Apple Dumpling Day

Sep 18: Natl Cheeseburger Day Miniature Golf Day

Sep 21: Sep 22: Autumn Begins

Sep 25: National Comic Book Day

Sep 28: Natl Good Neighbor Day

Hours

Monday - Friday 6AM - 5PM

Hurry... Savings Inside!

Deliciousness Is Calling

September 14th recognizes one of our favorite foods...Cream-Filled Donuts! OH YEAH!!!

Cream-filled donuts come in so many varieties. If you aren't a fan of fillings in your pastries, consider trying some of the latest flavors. Not only have bakeries become creative with their fillings, but they've also branched out with their toppings, too.



Some of the top cream-filled donuts are: Boston Cream, Bavarian Cream, Chocolate Cream, Lemon Cream, Custard, Caramel Cream, Strawberry Cream, Vanilla Cream, Peanut butter cream, Holland Cream, Fluffernutter Cream, Orange Vanilla Cream, Nutella Cream, Marshmallow Cream, Maple Cream, Espresso Cream and Coconut Cream.

Now if that didn't get you excited to run out for a dozen, then how about all the sprinkles that can be added like bacon crumbles to the maple cream, hazelnut drizzle on espresso cream, or pumpkin spice and sugar; to name just a few.

So grab a box with a beverage of your choice and enjoy the deliciousness of this holiday. Happy Cream-Filled Donut Day!



"Where flowers bloom so does hope." ~ Lady Bird Johnson

WOW...What A Testimony!

Ray Castro: "This is my second vehicle that I brought to them and they are an outstanding TEAM!! If anyone has a Nissan Quest out there and you are having problems with anything, I mean anything, you need to bring your vehicle to them. They are very knowledgeable and their communication is fantastic. This is how awesome they are: Preston, from Du Fresne's Auto Repair, ordered a part for my vehicle and it was supposed to come that same day.....it never showed up because the person delivering the item lost it!! Anyway, he went out of his way to purchase it directly from the Nissan Dealership, which the cost is outrageous, and didn't charge me anything extra. Their mechanics are truly great and they really know what they are doing and

they DO NOT sabotage your vehicle just to increase their bottom line revenue. I highly recommend them to do all of your automotive needs!!!! I want to challenge ALL of you out there to bring your vehicle to them (put them to the test) so that you will experience the sincere, honest, reliable and GREAT work that they do!!! You will NOT be disappointed instead you will boast and brag to your family and friends about how trustworthy the are and recommend them to everyone you know!!! I have NEVER experienced this family like atmosphere in an Auto Repair Shop." Joe Wedding: "For 24 years we have trusted the folks at Dufresne's Auto to take care of both big

work, flexibility and quality. We simply like their people and trust the quality of their work - our kids drive these cars and if I didn't trust their workmanship, we wouldn't put our kids in the car!"

Hugh Potter: "Excellent repair work got me back on the road same day. Thanks."

Eric Pretorious: "Friendly. Efficient. Trustworthy. Highly competent. What else could you possibly ask for in a service shop?! We take all of our family's vehicles to DuFresne's Auto Service for maintenance and repairs!"

Alison Gibson: "Always the best

All this of the service I continually enjoy for the past 10 years from oil changes, breaks, repairs and more on my 15 year old vehicle! They're practically family."

and small needs on our cars and

we fully appreciate their team

What's That Rattle?

In most cars, the muffler is installed in line with the exhaust pipe in order to minimize the noise coming from a car's engine. They actually oppose the engine's sound waves to keep vehicles operating at acceptable noise levels.

If you are hearing a rattling noise, it's possible that something is touching the exhaust pipe. It could be a loose bracket, rubber hanger or a connector that has become corroded or failed. Any one of these items could allow a muffler to rattle as the exhaust pipe bangs against another part of your vehicle.

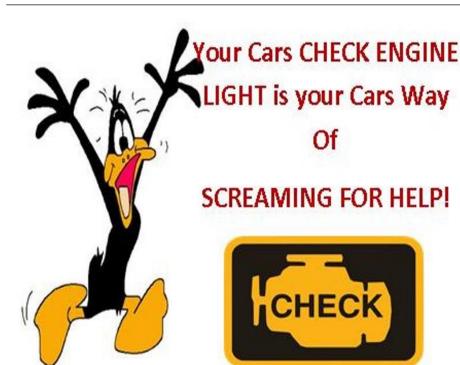
You don't want to be driving or hitting a bump only to leave a vehicle part behind you on the road. Not only would this be damaging to your vehicle but to others that are driving behind you when the part falls off.

Vehicle components are usually made of aluminized steel or stainless steel, however that doesn't mean they will last forever. Heat, debris, road salt and moisture can cause rust in the exhaust system.

Whenever you hear a strange noise, rattle or a loud sound, do not ignore it. These problems tend to get worse over time and the longer you wait, the more it will cost to repair your vehicle. If it's your exhaust, the rattle you hear won't just be annoying but it could also mean the fumes from your exhaust system is not being routed away from your car properly. The fumes could actually be coming into your vehicle from a damaged pipe.

Any type of rattle or banging noise should be checked and fixed right away. It could be something external that you can see from the naked eye to an internal problem that could cause further damage. Brackets, bolts, heat shields above the catalytic converter to a number of other components can cause similar noises.

Don't wait. Let us help you smooth sail into your daily drive while keeping you and your loved ones safe. Call now. We're here to help.



\$25.00 Off

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Expires: September 30th, 2020



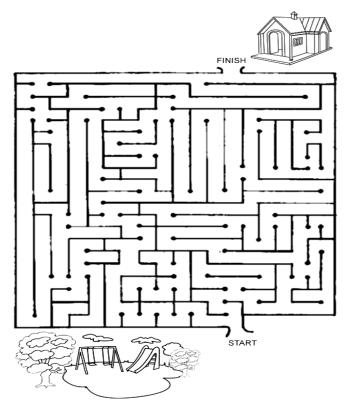
The Stumpers

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.

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7	6				8		3	4

Hint...Sudoku answers included within this edition.



MAZE:

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



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Du Fresne's

Du Fresne's Auto Service Mission:

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Rotisserie Chicken and Potato Chowder

Oh the smells of Autumn, filled with love and anticipation. Cozy up with this comforting meal and dream yourself into happy delight.

Ingredients

4 slices bacon, chopped

1 tbsp. unsalted butter

1 leek (white and light green parts), halved and sliced

2 cloves garlic, pressed

1 tsp. fennel seeds, crushed

2 tbsp. all-purpose flour

2 c. whole milk

4 c. chicken stock

3/4 lb. red potatoes cut into 1/2-inch chunks

6 sprigs thyme

Kosher salt and freshly ground black pepper

2 c. shredded rotisserie chicken

1 c. frozen corn, thawed

Sliced fresh chives, for serving



Directions

- 1. Cook bacon in a large pot over medium heat until browned and crisp, 7 to 8 minutes; transfer to a paper towel-lined plate with a slotted spoon. Reserve pot.
- 2. Add butter and leek to reserved pot. Cook, stirring occasionally, until just tender, 3 to 4 minutes. Add garlic and fennel. Cook, stirring, until fragrant, 1 minute. Add flour and cook, stirring, 1 minute. Slowly whisk in milk and then stock. Add potatoes and thyme. Season with salt and pepper. Bring to a boil, reduce heat, and simmer until potatoes are tender, 14 to 16 minutes.
- 3. Add chicken and corn. Cook until soup is heated through, 1 to 2 minutes. Discard thyme. Serve topped with crispy bacon and chives.

Thank you for trusting us and helping us grow.

Referral Customers of the Month

Patrick Savage, Sierra Sparling, Victoria Rivera, Dane Wood, John Zamba, John Allen, Timothy Morgan Thank you for brightening our day and being an awesome customer.

Customer of the Month

Dee Henson

Clickin' It

Some of the best pictures can be taken during this time of year. With seasons changing, deep-rich colors flourishing - there's never a better time to grab your phone or camera and get busy clickin' the one-in-a-million snapshot.



With practically everyone carrying a smartphone these days, here are a few tips for capturing better photos:

- ♦ Clean your camera lens before shooting a single picture. Use a soft microfiber cloth and clean any smudges off your camera lens.
- Prep your frame. In iOS, visit your SETTINGS and select CAMERA. Enable "GRID" to deploy a rule of thirds overlay in the Camera app. That grid will help you better compose your image, and keep your shot parallel with any vertical or horizontal lines in your shot. On Android devices, visit SETTINGS, APPS, CAMERA and select "Grid Lines".
- Try to avoid digital zoom as often as possible. As much as you'd love to get a closer look, this setting is simply a cropped and resized image and will yield a grainy image with reduced resolution.
- ◆ Look for natural light instead of using the LED Flash on your phone. The phone flash will give your image a harsh, odd-colored look compared to a more natural light. If you want to get more artsy, use the waning sun, indoor lights, or even some candlelight.

With a little bit of preparation, you will capture the essence of the season and have memories that will last a lifetime. Have fun and let your inner photographer come out.



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

secrets From Nancy & Tee's Kitchen





Let us know if you liked this on Facebook.

Southern Fried Cabbage

Ingredients:

6 Slices Chopped Bacon

Salt & Pepper to taste

1/2 Head of cabbage cored and chopped

1/2 Chopped Onion

1 Pinch White Sugar

Red Wine Vinegar



Instructions:

Fry Bacon in a large pot over medium heat. Do not drain grease. If your bacon didn't make a lot grease you can add up to 1/4 Cup. Season with salt and pepper. Cook for about 5 minutes, or until bacon is crisp. Add Cabbage, onion and sugar to the pot. Cook and stir continuously for about 5 minutes, until tender. Serve immediately. Add Red Wine Vinegar once on your plate.

Note: You can add your favorite type of sausage. Cook it along with the bacon. You can also switch the Vinegar with balsamic.

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 Dufresnesautorepair.com





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Revving Your Mind Not just Your Engine

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