

# Braking News

From your friends at **Jackson Auto Worx**

April 1, 2016

## Reel News!

### Trash to Gas

*Detroit, MI*—Engineers at DeLorean Motor Company have just discovered that trash is more efficient than gasoline, with an average of 88 miles per gallon. Car developers around the world are replacing fuel tanks with trash compactors in an effort to cut down on junk and the rising fuel costs.

### Illegal Alien

*California*—An illegal alien was captured by authorities while trying to phone home. Government officials intercepted the call and found the alien in a local boy's bicycle basket. Thought to be smuggling contraband, police searched the bicycle and

only discovered the presence of Reese's pieces. Further investigation to follow.

### Sweet Life

*Greenbow, AL*—Researchers from the University of Alabama have been working for several years to discover what life is like. After testing many hypotheses they have determined that life is like a box of chocolates, in the respect that you never know what you're going to get. All of the test subjects from this study gained an average of 20 lbs.

### Local Boy Found

*Smalltown, USA*—Several noise complaints have been filed after a collie barks non-stop at an open well. After investigating the

scene, Timmy, a local boy is rescued from the well. His parents seemed oblivious to the dog's constant yapping and Timmy's disappearances and commented, "Oh that, it happens all the time."

### Obituary

*Whoville*—Local man dies of an enlarged heart after carving too many slices of roast beast. He is survived by his dog, Max. The funer-



al will be held at the tip-top of Mt. Crumpit.

Trivial Matters:  
"A fool and his money are soon  
\_\_\_\_\_!"

Win **\$25 In Free Gas**

Call **336-750-0006** or send your solution to this Trivial Matter to **JacksonAutoWorx@aol.com** for a chance to win a Free \$25 GAS CARD

**We're growing  
because people like  
you refer us to your  
family and friends.**

**THANK YOU,**

*Kay Adams*

**We appreciate your  
support & can't wait to  
serve you again!**

## Headlines - Say What?!

- Farmer Bill Dies in the House
- Lung Cancer in Women Mushrooms
- If the Rain Doesn't Stop soon, It'll Last for a While
- Deer Kill 17,000
- Enraged Cow Injures Farmer with Ax
- Stolen Pumpkins Found by Tree
- Cold Wave Linked to Temperatures
- Man Struck By Lightning Faces Battery Charge
- Thieves Steal Corn, Charged with Stalking
- Joint Committee Investigates Marijuana Use
- Prostitutes Appeal to Pope
- Panda Mating Fails; Veterinarian Takes Over
- Two Sisters Reunited After 18 Years at Checkout Counter
- Police Begin Campaign to Run Down Jaywalkers
- Local High School Dropouts Cut in Half
- Iraqi Head Seeks Arms
- Kicking Baby Considered to Be Healthy

## Spring Is Just Okay

Spring has sprung, the time has come, for  
the greening of the trees

A time of change, renewal and growth for  
my allergies

Like everything else in this great world,  
Spring has its pluses and minuses

But its features are quite singular when it  
comes to my poor sinuses

A beautiful time of blossoms and buds,  
new branches and blue skies

But I can't enjoy them one little bit  
through my oozing, watery eyes

A neti pot, a nasal rinse, I'll try them, yes I  
will

I'll even take a 24-hour non-drowsy worth-  
less pill

So listen cheerleaders of flowers and sun,  
to you I must disclose

Spring is not great for all of us, especially  
my nose

"I believe alien life is quite  
common in the universe, al-  
though intelligent life is less so.  
Some say it has yet to appear  
on planet Earth."

-- Stephen Hawking



In a famous prank from 1957, the BBC broadcast a film in their Panorama current affairs series purporting to show Swiss farmers picking freshly-grown spaghetti, in what they called the Swiss Spaghetti Harvest. The BBC were later flooded with requests to purchase a spaghetti plant, forcing them to declare the film a hoax on the news the next day.

**An environmentalist** dies and reports to the pearly gates. St. Peter checks his dossier and says, 'Ah, you're an environmentalist - you're in the wrong place.' Thinking that heaven could never make an error, the environmentalist reports to the gates of hell and is let in.

Pretty soon, the environmentalist gets dissatisfied with the environment in hell, and starts implementing eco-friendly improvements. After a while, global warming, air and water pollution are under control. The landscape is covered with grass and plants, the food is organic and the people are happy. The environmentalist has become a pretty popular guy.

One day God calls Satan up on the telephone and says with a sneer, 'So, how's it going down there in hell?' Satan replies, 'Hey, things are going great. We've got clean air and water, the temperature is decent and the food tastes better, and there's no telling what this environmentalist is going to fix next.' God replies, 'What? You've got an environmentalist? That's a mistake; he should never have gotten down there, send him up here.'

Satan says, 'No way. I like having an environmentalist on the staff, and I'm keeping him.'

God says, 'Send him back up here or I'll sue.'

Satan laughs uproariously and answers, 'Yeah, right. And just where are you going to get a lawyer?'

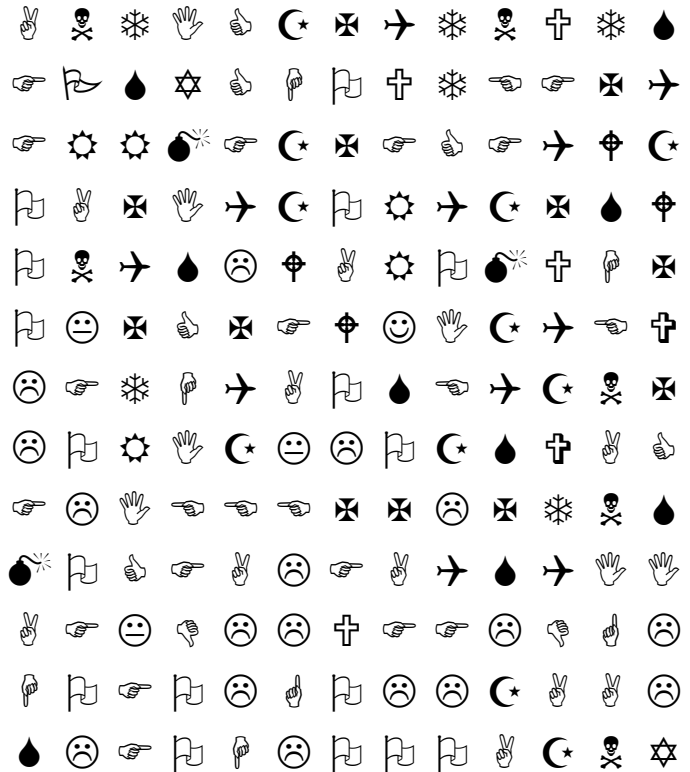
### Thank You!

A very special thanks goes out to our  
Client of the Month:

**Wayne Fansler**

We know there are a lot of choices when it comes to your vehicle's repair, and we are truly honored by the trust you have placed in us. Thanks again! We couldn't do it without the support of great clients

## JUST FOOLING AROUND



### Could You Do Us A Favor?

Our business was built on the kind words many of our clients say about us to their friends and family. And since we're looking to grow a little more, we could use your help right about now. If you know of someone who needs help with their vehicle—someone who's looking for a place they can trust—won't you please tell them about us? We know you really appreciate the way we look out for your family by all the thanks we get. And sharing us with your closest friends and family is the most sincere form of appreciation we know. So do both your friends and us a favor by giving them one of our referral cards. You will benefit as well by knowing your loved ones are in good hands—not to mention our gift to you for your kind actions. **Thank You!**

**Braking News** is a free monthly newsletter from your friends at:

## Jackson Auto Worx

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[www.JacksonAutoWorx.com](http://www.JacksonAutoWorx.com)

APRIL 2016

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**April 1– April Fool's Day**

**April 22—Earth Day**

### Win \$25 Gift

See page 1 for details!

Last Month's Winner -

*Susan Deguzman*

**April 1, 2016**

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## Dog Food with Bone Dippers

2 pounds lean ground beef  
1/2 tsp each, salt & pepper  
2 tsp. seasoning & browning sauce (such as Gravy Master or Kitchen Bouquet)  
1 can (10.75 ounce size) condensed cream of mushroom soup  
1 pound processed cheese food (like Velveeta), cubed  
4 to 5 ounce size can chopped green chiles, drained  
1 onion, chopped  
1/2 tsp. smoked paprika

Brown beef & onion in a large skillet or pot over medium high heat. Cook until beef is brown and onion is soft. Drain and reduce heat to medium low.

Add remaining ingredients. Cook and stir until cheese is melted and all ingredients are well blended, about 10 minutes.

Transfer the mixture to a medium bowl. Cover and chill in the refrigerator 8-24 hours.

Reheat the mixture when ready to serve, mixing in a little water, if necessary.

Mound mixture into a clean dog food dish. Serve with bone-shaped tortillas (see below)

1 package flour tortillas  
1/2 cup butter or margarine, melted  
1/4 teaspoon garlic salt

Stir together butter and garlic salt; brush mixture on tortillas. Cut tortillas into a bone-shape using a cookie cutter, kitchen scissors, or sharp knife and place on baking sheets. Bake at 275° for 30 minutes or until crisp.