

# Braking News

From your friends at **Jackson Auto Worx**

February 1, 2017

## Vanilla— Definitely not plain or common

- Vanilla is the only fruit-bearing member of the orchid family.
- The flower that produces the vanilla bean lasts for only one day. The beans are hand-picked and then cured, wrapped, and dried in a process that takes 4 to 6 months.
- One type of bee, only found in Central America, can naturally pollinate vanilla. In all other parts of the world, hand pollination is necessary.
- Flowering normally occurs every spring, and without pollination, the blossom wilts and falls, and no vanilla bean grows. Each flower must be hand-pollinated within 12 hours of opening.
- The majority of the world's vanilla is more commonly known as Madagascar or Bourbon vanilla (after the island of Réunion, Île Bourbon), which is produced in Madagascar and neighboring islands in the southwestern Indian Ocean, and in Indonesia.
- One tablespoon of vanilla extract has 37 calories, a large portion of which comes from sugars and alcohol.
- After saffron, vanilla is the most expensive spice in the world.
- In Europe, vanilla was once used in the production of certain medicines such as nerve stimulants and as an aphrodisiac.
- Pure vanilla extract contains 13.35 ounces of vanilla beans per gallon during extraction, according to FDA specifications.
- Nearly 30% of Americans choose vanilla as their No. 1 ice cream flavor. Chocolate ranks second, with less than 10% of the vote.



### Trivial Matters:

February usually only has 28 days, but it has 29 days every 4 years — also known as \_\_\_\_\_ year.

Win **\$25 In Free Gas**

Call **336-750-0006** or send your solution to this Trivial Matter to **JacksonAutoWorx@gmail.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,**  
*Keri Britt*

**We appreciate your support & can't wait to**

## A Chocolate Lover's Dream

- ♥ The biggest chocolate truffle was created in 2012. The truffle weighed in at 1,768 pounds and 11 ounces and was 3 feet tall. The truffle utilized some seriously crazy amounts of dark chocolate, cream, and cherries.
- ♥ When it comes to spectacular achievements, Las Vegas is the place to look. In 2010, the largest chocolate fountain on record was created, and its dimensions are pretty mind blowing. The fountain reached a towering height of 26 feet and 3 inches and circulated two tons of chocolate at a rate of 120 quarts per minute.
- ♥ In July of 2007, Hershey's earned themselves quite the spectacular world record. They created the largest chocolate the world has ever seen. For the company's 100th anniversary, they crafted one massive Hershey's kiss. It weighed an unbelievable 30,540 pounds.
- ♥ The largest chocolate sculpture was created in 2012. Francois Mellet created this 18,239 lb replica of the Kululakan pyramid, whose real-life counterpart is located in Chichen Itza, Mexico. It measured nearly 2 feet in height, and was 12



**"All you need is love, but a little chocolate now and then doesn't hurt."**

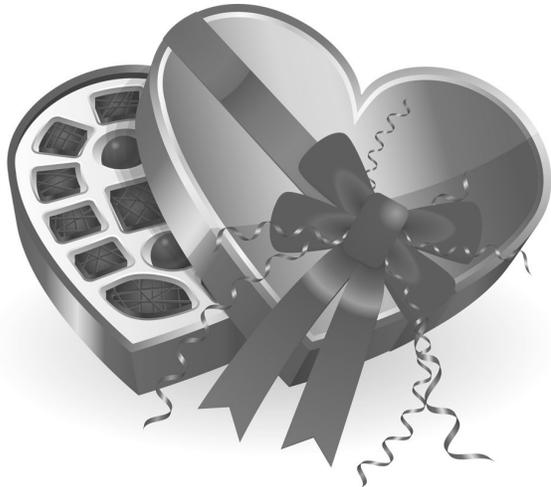
**- Charles M. Schulz**

**A man found a magic lamp** on the beach. He rubbed it and out popped a genie, who gave the man three wishes. The man wished for a million dollars, and poof! There was a million dollars. Then he wished for a convertible, and poof! There was a convertible. And then, he wished he could be irre-

### **TIPS FOR ENJOYING CHOCOLATE**

1. Put 'eat chocolate' at the top of your list of things to do on Valentine's day. That way, you will at least get one thing accomplished.
2. If you've got melted chocolate all over your hands, you're eating it too slowly.
3. Chocolate covered raisins, cherries, orange slices and strawberries all count as fruit, so eat as many as you want.
4. The problem: How to get two pounds of Valentine chocolate home from the store in a hot car. The solution: Eat it in the parking lot.
5. Diet tip: Eat a chocolate bar before each meal. It'll take the edge off your appetite, and you'll eat less.
6. If you can't eat all your Valentine chocolate, it will keep in the freezer. But if you can't eat all your chocolate, what's wrong with you?
7. If you eat equal amounts of dark chocolate and white chocolate, it can be considered a balanced diet.
8. Money talks. Chocolate sings. Beautifully.
9. Chocolate has many preservatives. Preservatives make you look younger. Therefore, you need to eat more chocolate.
10. A nice box of Valentine chocolates can

**“Momma always said, ‘life is like a box of chocolates. You never know what you’re gonna get.’”  
– Forrest Gump**



**Vice Presidents**

X T J W F B G W P E N C E P P  
 N G X E T R H D A T R A B O H  
 Q R E L L E F E K C O R W V Z  
 R L A Y F C N O R E L E E H W  
 H R I A N K G C O L F A X P H  
 P U Y U I I G G A M M K R H F  
 R X Q Q L N Y D E L N E D I B  
 D G W V M R P Q S R H W A D J  
 O F E V A I P R U C R O O V E  
 W L N G H D C H E N E Y U V R  
 I Q G V J G T D Y R R U B N O  
 R L A G H E N D R I C K S A G  
 L G L Y E R H P M U H U P B J  
 H B U O W B A R K L E Y J H A  
 M O N D A L E R R E N R A G J

**Thank You!**

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

**Steve Ambuske**

*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 like you!*

- AGNEW
- BARKLEY
- BIDEN
- BRECKINRIDGE
- BURR
- CALHOUN
- CHENEY
- COLFAX
- GARNER
- GERRY
- GORE
- HAMLIN
- HENDRICKS
- HOBART
- HUMPHREY
- MONDALE
- PENCE
- QUAYLE
- ROCKEFELLER

***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)

FEBRUARY 2017

Sun	Mo	Tue	We	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

February 2 - Groundhog's Day

February 14 - Valentine's Day

February 20 - Presidents' Day

### Turn to page:

**01** Vanilla facts

**02** Chocolate fun

**03** Find the vice presidents

### Win \$25 Gift

See page 1 for details!

Last Month's Winner -

*Keith Avery*

February 1, 2017

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

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## Make Your Own – Vanilla Extract

- **Small-mouth bottles with lids or corks**
  - **Whole vanilla beans**
  - **Vodka, unflavored**

1. Using a sharp knife starting about 1/4" from one end, slice open the vanilla bean lengthwise (but not through to the other side), stopping about 1/4" from other end. Now cut each vanilla bean in half.
2. Place 3 vanilla bean halves in for every 4 ounces of vodka in each bottle. Using a measuring cup or funnel, pour vodka into each bottle to completely cover the beans.
3. Apply lid or cork, shake well, then place bottle in a cupboard or on the counter where it won't get sunlight.
4. Shake the bottle once a week — the extract is ready for use in about 6 weeks.
5. Leave the vanilla beans in the bottle to get a stronger flavor over time. Be sure to add more vodka as needed to keep the beans covered.