

# Braking News

From your friends at **Jackson Auto Worx**

DECEMBER 2020

## What a Wonderful Word!

Have you ever found yourself experiencing something that you couldn't find the right word for? Or maybe you've thought to yourself "there should be a word for this". Well, turns out that there may be a word for it! Just not in English. There are a whole litany of useful words in other languages with no English parallel. Here's a sampling of some of the better ones.

- **Kummerspeck** [German] - translates literally as "grief bacon" and refers to the weight gained when you're sad or depressed.
- **Lagom** [Swedish] - just the right amount of a given thing. Can also refer to having a balanced life.
- **Gigil** [Tagalog] - refers to a situation of such extreme cuteness it's overwhelming, or the irresistible urge to hug something cute. A cuteness overload, like a baby hippo who is best friends with a giant tortoise for example.
- **Mencolek** [Indonesian] - that thing when you tap someone on the opposite shoulder to get them to look in the wrong direction.
- **Shemomedjamo** [Georgian] - when you just can't stop eating something because it tastes too good. Or overeating in general.
- **Pana po'o** [Hawaiian] - the act of scratching your head to help you remember something.
- **Pena ajena** [Spanish] - being embarrassed for someone else, also **Fremdschämen** [German] vicarious shame
- **Koi no yokan** [Japanese] - is not quite love at first sight, but refers to the feeling of meeting someone and knowing that it's inevitable that you will fall in love with them.
- **Tartle** [Scottish] - that moment of hesitance before introducing someone because you can't remember their name.
- **Backpfeifengesicht** [German] - refers to a face that is asking to be slapped or punched. "Gesicht" means 'face,' and "backpfeife" is a 'slap across the cheek.'
- **Mamihlapinatapai** [Yaghan (Tierra del Fuego's language)] - is in the Guinness Book of World Records for the "most succinct word." It most describes "a look shared by two people, each wishing that the other would initiate something that they both desire, but which neither wants to begin."

We're growing  
because people like  
you refer us to your  
family and friends.  
**THANK YOU,**  
*Chris Craig*  
We appreciate your  
support & can't wait to  
serve you again!

### Trivial Matters:

At the stroke of midnight December 31st, we  
celebrate the coming of the

\_\_\_\_\_.  
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

### Thank You!

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

**Diane Behar**

*We know there are a lot of choices  
when it comes to your vehicle's re-  
pair, 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!*

### **The Consequences of the Extended Quarantine:**

*We have all become dogs: We  
roam the house looking for food.  
We are told 'no' if we get too close  
to strangers. And we get really  
excited about car rides.*

*A recent study has shown that  
women who carry a little extra  
weight live longer than the men  
who mention it.*

*It is said that being a little weird is  
just a side effect of being awe-  
some. Being a lot weird is just a  
side effect of quarantine.*

*You must not be deceived by what  
you see in cartoons: No matter  
how hard you throw a toilet  
plunger, it won't actually stick to  
someone's face. ...Don't ask how  
we found this out. Quarantine does  
weird things to people.*

I definitely plan on staying up on New Year's Eve this year. Not to see the New Year come in, but to make sure that the old one gets out.



### **Sing it with me!**

When the moon hits your eye like a big  
pizza pie, that's amore!

When an eel bites your thigh and you  
bleed out and die, that's a moray!

When you're smashed with a jug in a  
South Auckland pub, that's a Maori!

When you see a big boat tied to posts with  
a rope, that's a mooring!

When you wake up, it's bright, 'cause it's  
no longer night, that's a mornin'!

### **Alone-time thoughts**

- Everyone has a right to be stupid. It's just that some people seem to abuse the privilege.
- If intelligent life exists in the universe, I bet those aliens ride past Earth and lock their doors.
- Junk is just stuff that you keep for years, only to throw it away two weeks before you actually need it.



# Time to Say Goodbye to 2020

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

ADIOS  
 ALOHA  
 ANNYEONG  
 ARRIVEDERCI  
 AUF WIEDERSEHEN  
 AU REVOIR

DOVIDENIA  
 HWYL FAWR  
 KHUDA HAFIZ  
 NAMASTE  
 SAMPAI JUMPA  
 SAYŌNARA

SHALOM  
 SLAN  
 TOTSIENS  
 VALE  
 ZÀÌ JIÀN  
 ŽEGNAJ

### 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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# DECEMBER 2020

Su M Tu W Th Fri Sa

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6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

December 11-18 - Chanukah  
December 25 - Christmas Day  
December 31 - Good Riddance 2020



### Turn to page:

- 01** Say What?
- 02** Client of the Month
- 03** Farewell to 2020

### Win \$25 Gift

See page 1 for details!  
Last Month's Winner -

*Steve Zorn*

DECEMBER 2020

www.JacksonAutoWorx.com

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## Festive Spinach & Artichoke Bake



- 1 lb. bread dough, room temperature
- 2 TBSP butter, melted
- 4 c. fresh spinach, blanch 1 min. *~or~*  
1/2 of a 10 oz box frozen spinach  
- drain & chop
- 6 oz. artichoke hearts, drain & coarsely chop
- 4 oz. jar of diced pimentos, drained
- 4 oz cream cheese, room temperature
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 2 TBSP milk
- 1 TBSP minced garlic
- 1/2 tsp each: salt & pepper
- 1/4 cup+ freshly grated Parmesan cheese
- 1/4 cup+ mozzarella or provolone, shredded  
+ 4TBSP more of each for topping
- 1 tsp paprika and 1-2 TBSP parsley

On a lightly floured cutting board, cut the bread dough into 16 equal pieces. Shape each piece into a ball. Place a 5-6" bowl upside-down in the center of a 10-inch cast-iron skillet or pie pan, apply non-stick spray to all, then arrange the dough balls around the bowl, pushing them together as needed until they all fit. Brush dough balls generously with melted butter. Cover the skillet with plastic wrap and let rise until puffy, about 30 minutes.

Combine spinach, artichoke, pimento, cream cheese, sour cream, mayonnaise, milk, garlic, salt, pepper, and 1/4 c. of each cheese until well mixed.

Remove bowl from center of skillet. Spoon prepared dip into the center space, pushing it right up to the edge of the dough. Sprinkle top of dip with additional 2 TBSP each mozzarella & parmesan.

Bake in the pre-heated oven for about 30 minutes, until rolls are golden and sound hollow when tapped and the dip is bubbly. Remove from oven. Sprinkle the rolls with remaining mozzarella and parsley, sprinkle center with remaining parmesan & paprika then return skillet to the top oven rack and broil until the cheese and dip is browned.

Preheat oven to 375° F