

Braking News

From your friends at **Jackson Auto Worx**

JUNE 2020

June is National Candy Month!

Treats. Confections. Sweet sugary indulgences. Chocolatey decadence. Fudge, and truffles, and saltwater taffy. Any way you slice it, everyone loves candy which is just dandy since June is national candy month! We at Braking News are serving up some tasty tidbits about our favorite sugary snacks.

- The world's largest chocolate peanut butter cup weighed 440 pounds!
- Candy corn was originally called "chicken feed"
- Over 400 million M&Ms are produced each and every single day!
- Despite the clear protestations of your dental hygienist about eating too much of it (or any at all), cotton candy was invented by John Wharton, and his friend William Morrison who was a dentist. Spun candy has been around since the 15th century as a luxury confection, but Morrison's electrical cotton candy machine brought cotton candy to the masses in 1897.
- Americans buy over 600 million pounds of candy every Halloween.
- Speaking of Halloween, studies have shown that eating a lot of candy all at once causes fewer cavities than eating the same amount of candy over an extended period of time in a day.
- A 2011 study revealed that people who eat candy weigh less than those who don't. Then again, the study was sponsored by the "National Confectioners Association," so maybe take that information with a grain of salt sugar.
- The "Duds" in the candy Milk Duds are called that because the original goal was to have perfectly round pieces of candy, but the machines the company had at the time couldn't quite do it.
- During Ronald Reagan's Inauguration ceremony in 1981, over 3 TONS of jelly beans were served. President Reagan evidently developed a love of jelly beans after he started eating them to kick his smoking habit.

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

THANK YOU,

Rob Davidson

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

Trivial Matters:

Harvested from canes, this sweet substance was once quite expensive, but now is in everything from drinks to breakfast cereals:

— — — — —
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:*

Evan Gutshall

*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!*

You made candy WHAT??

Gummy roaches with crunchy icing shells! Watch them skitter across your tongue and hide in the dark crevices of your mouth before you munch on their delicious bug bodies. These cola flavored candy cockroaches are packed in a set of 2.... 1 mommy and 1 baby roach.

Sour Candy Body Fluids that come in plastic collection sample cups. Think of it – candy pee and candy blood – just what you never knew you always wanted.

Gummy Maggots. Like gummy worms, but smaller and maggot colored. Just ... worse in every way possible.

Dad Jokes

Give a dad a fish and he will eat it. Teach a dad to fish and he will drink beer on a dock.

I've decided to start the "Dad's Beach-body Workout". All you have to do is go to the beach and suck in your gut every time you see a bikini.

Tim: What does your father do for a living?

Bob: He's a magician. He performs tricks, like sawing people in half.

Tim: You have any brothers or sisters?

Bob: Yep, four half-sisters and a half-brother.

Fathers' Day is June 21

*A father should be his son's first hero, and
his daughter's first love*

**The older I get the smarter my father
seems to get.**

-Tim Russert

Rumor Has It

According to rumor, saltwater taffy got its name from candy maker David Bradley. During an 1883 storm, his taffy stock became soaked with saltwater from the Atlantic Ocean. But even though his store was flooded, customers still came in to ask for his taffy. He jokingly called it "saltwater taffy," and the name stuck.

As early as 1979, there were rumors about a child who had exploded after eating Pop Rocks with soda. At one point, the Food and Drug Administration even set up a hotline to field any questions from parents concerned about their children eating the candy.

In 1908, George Smith began making the modern version of a lollipop. He coined the term "lollipop" in 1931 after a famous racehorse of the time called Lolly Pop. The name also meant something like "tongue slapper" because "lolly" was Old English slang for "tongue" and "pop" meant "to slap." Some linguists have even linked the name to the Roman phrase loli phaba ("red apple"), supposedly referring to the traditional Roman toffee apple treat. So the famous name originates from a horse, Old English slang, or ancient Rome. Or it could be made-up.

Looking to Feed Your Sweet Tooth?

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

BUTTERSCOTCH
 CANDY CORN
 CARAMEL
 CHERRY CORDIAL
 CHOCOLATE BARS
 COTTON CANDY

GUMMY BEARS
 JELLY BEANS
 LICORICE
 LOLLIPOPS
 MARSHMALLOW
 MILK DUDS

PEANUT BRITTLE
 PEANUT BUTTER CUP
 PEPPERMINT BARK
 POP ROCKS
 SALTWATER TAFFY
 TOFFEE

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

811 N Cherry St

Winston Salem, NC 27101

336-750-0006

www.JacksonAutoWorx.com

June 2020

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June 14—Flag Day

June 21—Fathers' Day

Turn to page:

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- 03** Sweetness Search
- 04** BBQ Green Beans

Win \$25 Gift

See page 1 for details!

Last Month's Winner -

Laura Oyler

June 2020

www.JacksonAutoWorx.com

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BBQ Green Beans

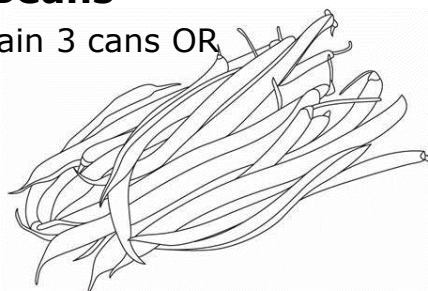
4 – 14.5 oz cans of French cut green beans, drain 3 cans OR
2# fresh green beans cut lengthwise

8 strips of bacon, cut in thirds

1 small onion, diced fine

½ cup ketchup

½ cup brown sugar



Brown bacon & onions in a skillet over medium-high heat. Drain grease, then return 1 tablespoon of grease to the skillet. Add ketchup & brown sugar to the skillet. Simmer over low heat until dark brown.

Add beans + water from 1 can of beans OR fresh beans +1 c. water to a 2-quart baking dish. Pour sauce over beans and bake @ 325F for 60 mins.

May also be cooked in a crockpot on high for 2 hours.

This is a great recipe to help you to celebrate national fresh fruit and vegetables month!