

Braking News

From your friends at **Jackson Auto Worx**

NOVEMBER 2019

And So It Begins.

Let's sing it, all together now! ♪It's the most STRE-ESSFUL time, of the year!♪
Complex travel plans! Drama with the relatives! Too much food that all needs to be prepared, *right now!* We feel you, people. While we all have a story of something truly memorable or epic from the Holidays in years gone by, for good or bad, we hope that these stories (gathered from the lovely contributors on Reddit) help you to feel a little better about the whirlwind of activity that may be happening around you right now.

- Had Thanksgiving at a cousin's house. They put the 23lb turkey and 8lb ham in the dining room while everyone was still milling about talking and watching football. Mysterious noises started emanating from the dining room. My cousin went to investigate and shrieked and immediately started crying and laughing (at the same time?) and everyone rushed into the room thinking she had hurt herself. The mysterious noises were then revealed to be two cocker spaniels and a boxer on top of the table eating everything!
- Imagine the scene – hours and hours of elaborate cooking, the table is gorgeous, the family is gathered. The turkey is brought out, it is glorious. I begin to carve, steam rises, the slices fall beautifully. My knife hits the meat thermometer which I have somehow neglected to remove. It glances aside and hits my left thumb. Blood, blood, blood. I am rushed to the emergency room. Hours later, I return to the scene. The family has dined. Food and dishes rest exactly where they were at the close of the meal. There is still blood everywhere. It looks as though Lizzy Borden came for the holidays. I love my family, but they are still unforgiven for that.
- My girlfriend, brought up by her mother and live-in grandmother, never learned anything about cooking. But, with a cookbook and a lot of confidence, she decided to cook Thanksgiving dinner for the entire family. After reading the directions about cleaning and stuffing the bird, she went ahead and did so, then put it into the oven. After a few hours, she checked on the bird and found it foaming all over the oven. She had cleaned it with Ivory Soap.

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

Trivial Matters:

The traditional Thanksgiving poultry; try not to
burn the:

— — — — — this year.

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:

Lynn Ebert

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!

Trying to Impress

My former roommate was the type of guy that always needed to impress. We were having 8 guests, and he really wanted to make a big to-do. He purchased an extra-large, 30lb turkey for the event. He also purchased one of those disposable roasting pans made of aluminum foil, the kind with handles on the sides. After several hours of cooking (and multiple glasses of scotch), he opened the oven door to remove the turkey. I could see he was struggling and offered assistance, but he insisted he was fine. The laws of physics disagreed. As he removed the pan (sans the suggested cookie sheet or other recommended supporting device) by the handles, it collapsed inward, spilling the drippings onto the floor and (unfortunately) back into the oven. The resulting fireball was apocalyptic. My roommate lost his hair, eyebrows, and goatee — and also learned three unfortunate lessons.

1. Less is more.
2. Cooking under the influence usually turns out badly.
3. You can never fully remove the evidence of a massive grease fire from the ceiling of your apartment.

I worked the night shift, and returned home early on Thanksgiving morning. I had prepared everything so that I could finish all the cooking in time for dinner. However, I needed some help from my husband for a few time-intensive things while I slept: cleaning the kitchen, and baking the first loaf of bread in our bread maker.

I awoke a few hours later to the smell of baking bread. *sniff sniff* Ah, husband has done his job, the smell of cleaning solution is really strong. I go to check the bread, and the smell of cleaning solution just gets stronger. I look in the bread maker, 3 minutes to go, and it looks beautiful, but smells... suspect.

"Honey, what kind of oil did you use in the bread?"

"The oil from the pantry"

"We don't keep the oil in the pantry"

And thus, the legend of the beautiful-looking, very clean-smelling, and entirely inedible Lestoil bread was born.

One year we lost power during a snowstorm on Thanksgiving day. My dad pulled the top shelf off of the grill, put the turkey in the foil on the grill and put it on a low flame. Hurriedly we tried side dishes on the grill while the turkey was resting. Nothing fancy, just the basic sides. I shoveled the deck a few times. Ate dinner by emergency candlelight. Turned out pretty awesome, to be honest.

Everything Just as Anticipated

I prepared my first Thanksgiving dinner ever in 1960. My husband was a ship's pilot and was not due home until around 3:00 A.M. Thanksgiving Day, so I ordered a 25-pound, fresh-killed turkey from the local butcher. It was delivered in a paper bag the day before Thanksgiving. I put it in the refrigerator to be dealt with later. That night I fed, bathed, and put to bed our three children. I set the table for 16 guests and made the stuffing, sweet potatoes, twice-baked potatoes, cranberry sauce, apple pie, pumpkin pie, and more. It was 2:00 A.M. before I took the turkey out of the refrigerator.

As I opened the bag, I nearly fainted. There was the turkey — feathers and all. I tried to pull the feathers out, but it didn't work. At that hour there was no one I could call for help. I was beginning to get hysterical.

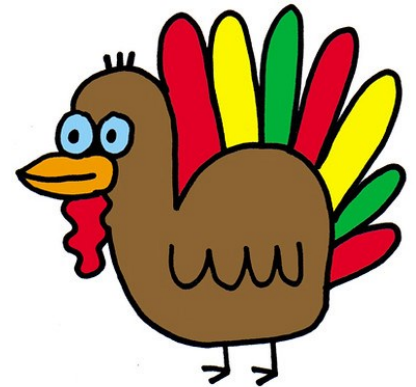
I went into the bathroom to get some tissues to dry my tears when I saw the answer to my problem right on the bathroom counter. You can imagine my husband's surprise an hour later, when he walked into the house and saw his very tired wife crying and shaving the turkey with his Norelco electric shaver!

P.S. It worked fine, and my husband is still using his electric shaver.

Celebrate the HoliDAYs!

I T V C Q N E L Y C S J A H H J S
 L A I R O M E M I V Y V U S P Y U
 S R F Y S E N I T N E L A V G Y B
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BOSSSES
 CHRISTMAS
 COLUMBUS
 EASTER
 ELECTION
 FATHERS
 INDEPENDENCE
 LABOR
 MEMORIAL
 MLK JR
 MOTHERS
 NEW YEARS
 ST PATRICKS
 THANKSGIVING
 VALENTINES
 VETERANS



**Eat TONS and
 take a nap.**

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:

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www.JacksonAutoWorx.com

November 2019

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November 28th - Thanksgiving

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- 02** Client of the Month
- 03** Holidays puzzle

Win \$25 Gift

See page 1 for details!

Last Month's Winner -

Meredith Wagner-Hoehn

November 2019

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Delicious Roasted Chicken Breast

All ingredients are per chicken breast and will need to be multiplied for each additional breast

2 TBSP butter
1 tsp minced garlic
¼ tsp. salt
1/8 tsp. pepper

1 boneless chicken breast
1 slice ham (about 1 ounce)
1 slice Muenster cheese (about 1 ounce)

Preheat oven to 375°F.

Combine butter, garlic, salt, and pepper in a microwaveable bowl – heat in microwave only enough until butter is mostly melted. Stir.

Slice chicken breast almost in half, then stuff with ham and cheese. Close with toothpicks along the edge.

Line up stuffed chicken in a casserole dish side-by-side, preferably barely touching each other. Spoon butter mixture over each breast, allowing it to ooze over.

Roast uncovered for 30-60 minutes, depending on the size of the chicken. It is ready to eat when a meat fork is inserted into the flesh and the juices run clear. Spoon butter mixture over the chicken immediately before serving.

This recipe is gluten-free and keto-friendly, but most importantly, delicious!