

A Free Monthly Newsletter From Your Friends At Joe Davis AutoSport

Carve Your Turkey With Flair

To get the best results from your Thanksgiving turkey, and also make it more appealing to the eyes, you should use proper carving and slicing techniques.

Follow these basics:

- ★ Allow your turkey to stand at room temperature for 10 to 20 minutes after cooking and before slicing. This allows the juices to distribute evenly throughout the turkey. Netting and cooking bags are also easier to remove after this time. The maximum standing time should be 20 minutes.
- ★ Slice or carve on a sanitized cutting surface. Knives, pans, and covers should be sanitized, too. Re-sanitize board and knives every 30 minutes.
- ★ Wear disposable food-handling gloves while carving or thoroughly wash your hands frequently.
- ★ Immediately after the 10 to 20 minutes holding time, carve the turkey from its carcass into major sections (i.e., breasts, thighs, drumsticks, and wings).
- ★ To serve turkey hot, place sections in pans. Cover with foil to retain heat and moisture and to minimize the possibility of contamination. Hold at 140 degrees Fahrenheit or higher in a hot holding device like a cabinet or steam table. Turkey should be at least 140 degrees Fahrenheit when placed in the holding pans. The heating device will only maintain temperature. A maximum holding time of 20 to 30 minutes is recommended.
- ★ Slice the sections into serving pieces, plate, and garnish.



November Events

November 2nd Daylight Savings Time Ends
 November 11th Veterans Day
 November 14th World Diabetes Day
 November 15th International Hat Day
 November 27th Thanksgiving
 November 29th Square Dancing Day



Avoid Holiday Stress With This Advice

Holidays are a time for family togetherness. Of course, sometimes too much togetherness breeds tension, stress, arguments, and the occasional blowup. Whether you're hosting the dinner or just visiting, remember these tips for staying calm and sane:

- * **Plan early.** Start thinking about Dinner well before the big day so you don't have to rush to get everything done at the last minute. Check in with guests, or your host, a few days ahead of time to confirm everyone's plans.
- * **Get people involved.** Don't try to do all the work yourself. Invite guests to bring dishes (if you're a guest, volunteer). Recruit your kids to set the table and clear away the dishes. A team effort will make the day more fun for everyone.
- * **Mix up the guest list.** Most families behave a little better if outsiders are present. Include a few neighbors or friends; ask if you can bring a co-worker. A "buffer" will encourage people to be on their best behavior.
- * **Get out of the house.** No rule says you have to hold Dinner at someone's house. A public setting like a restaurant or hotel can defuse tensions and take the load off. If you are at home, encourage guests to take walks or play outside while waiting for dinner to start.
- * **Take time to relax.** Don't over schedule yourself. Build some extra time into your day so you can talk to family and friends, and enjoy your meal.

Don't Know What To Buy For Christmas?



A Gift Certificate To Joe Davis AutoSport!



\$25 \$50 \$75 \$100...

Good Idea!



Our November Special

Must Present Coupon Expires 11/30/14
 Cannot Be Combined With Other Offers
 Up To 5 Qts. Synthetic Extra

- ✓ Regular Oil & Filter Change
- ✓ 37 Point Safety Inspection
- ✓ Lubricate Chassis
- ✓ Rotate Tires (as needed-extra\$)
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Thank You! Thank You! Thank You!

Special thanks go out to all of our clients and friends who graciously referred our shop to their friends and neighbors last month! Our business is built based on the positive comments and referrals from people just like you. We just couldn't do it without you.

**Robert Lewis, Iain MacMillan, Joseph Jones,
Curt Cyliax, Kara & Kris Kemmerer,
Zach Baransky, Andrew Shales, Jane & Bill Treshock,
Ed Plandowski, Rick Cimaskasy,
Patrick & Marlena Heller, Melissa Maclean,
Brian Phillips, Herman Moser, Krzysztof Jozwik,
Bob Lutz & Andrew Davis.**

Sweet Potato Ambrosia

This savory dish can be made a day or two before serving.

- ➔ 8 medium sweet potatoes
- ➔ 1 cup brown sugar
- ➔ 2 tablespoons cornstarch
- ➔ 1/2 teaspoon salt
- ➔ 2 cups orange juice
- ➔ 1/2 teaspoon grated orange rind
- ➔ 1/4 cup chopped walnuts
- ➔ 1/3 cup sherry
- ➔ 1/2 cup raisins
- ➔ 6 tablespoons butter



➔ Wash and cut the sweet potatoes in half and boil in a large pot of salted water (1 teaspoon of salt) with the skins on until barely tender (water should just barely cover the sweet potatoes). Peel immediately and cut into 2-inch lengths. Set aside.

In large skillet, combine brown sugar, cornstarch and salt. Blend in orange rind and juice and add raisins. Cook and stir over medium heat until thickened and bubbly -- cook and stir one minute more. Add butter, sherry, and nuts.

Pour over sweet potatoes in a baking dish and bake at 325° for 30 minutes, basting occasionally. Or add sweet potatoes to skillet and simmer gently for 20 to 30 minutes.

“Thanksgiving Day comes, by statute, once a year; to the honest man it comes as frequently as the heart of gratitude will allow.”

- Edward Sandford Martin

Veterans Day, Nov. 11th

World War I came to an end at 11 a.m. on Nov. 11, 1918. Armistice Day was originally the name for this day to remember the fallen and the war's ending. It became Veterans Day in 1954 as a day to honor and remember veterans of all wars.

Some of the earliest memorial services honored unidentified soldiers killed in battle. The idea for the Tomb of the Unknowns came from a British chaplain serving in France who came across a grave with a rough wooden cross inscribed with the words, "An unknown British soldier of the Black Watch. The clergyman arranged for the remains to be returned to England, where they were laid to rest in Westminster Abbey on Armistice Day in 1920. An American general proposed a similar practice for unidentified American soldiers. In 1921, the body of an unknown soldier was interred in a tomb constructed in Arlington National Cemetery. Today, the Tomb of Unknowns is one of Arlington's most visited sites. It bears the words, "Here Rests In Honored Glory an American Soldier Known But To God."

When You Can't Think...

We all have moments when the ideas seem to dry up. No matter how hard you pound your head, everything that comes out feels either half-baked or stale. Don't give up.

Try these tips for getting your creative motor revving again:

- ◆ **Drink more water.** Being hydrated keeps your brain and body fresh and energized.
- ◆ **Clean up.** Too much clutter can be distracting. Spend a few minutes clearing your workspace to clear your mind.
- ◆ **Take a walk.** Get out of the office for some fresh air and exercise. A change in scenery can give you a new perspective.
- ◆ **Play some music.** Listen to something different—a new radio station or a friend's CD. The rhythms may spark a brainstorm.
- ◆ **Inhale.** Light a scented candle or some incense (being careful not to burn down your office, of course), or visit a cosmetics counter to sniff some fragrance. Aromas can trigger memories and ideas.
- ◆ **Write a letter.** Instead of trying to come up with an idea, write a letter about the idea you want. Free associate, and don't worry about grammar or organization. Just let the thoughts spill out.



Veteran's Day

Expires 11/30/14
Excludes Oil Changes
Must Present Coupon & Valid ID
Cannot Be Combined With Other Offers

Our Veterans Appreciation Month Special

**All Veterans Will Receive \$11.11 OFF
When They Have Any Service
Or Repair Performed With Us Any
Day In The Month Of November!**





Thanksgiving is a day when we pause to give thanks for the things we have.



Veteran's Day is a day when we pause to give thanks to the people who fought for the things we have.

A Thanksgiving Classic

A butcher was just closing up his shop on the day before Thanksgiving when a man rushed in, looking frantic. "You've got to help me," he panted. "I forgot to buy a turkey, and my family will kill me if I don't bring one home."

"Well ..." The butcher promised to take a look in the back room.

He found only one turkey, a pretty scrawny specimen. He brought it out for the customer to look at.

The man shook his head. "That's it? Don't you have any others?"

Irritated now, the butcher walked into the back again, waited for a minute, then brought out the same turkey. "Well, I found this one back there too, but it's not much better."

"Great!" The man clapped his hands. "I'll take them both."



Thanks For The Kind Words

Excellent service! Takes pride in making sure your vehicle is in top-notch working order. Could not have found a better service center. Thank You!

-Norm

Thanksgiving Humor

A 5-year-old was watching his grandfather prepare the Thanksgiving dinner. "What are you doing with the turkey, Grandpa?"

"I'm getting it ready for the stuffing," the old man answered.

"Cool! Are you going to put it next to the stuffed deer over the mantel?"

Distracted Driving Changes Lives Forever

How serious are the dangers? Deadly serious.



Interesting facts:

Surveys have found that adults do recognize that other drivers are behaving irresponsibly, but find excuses for their own risky driving behaviors.

An AAA Survey found 90% of drivers recognized the dangers of cell phone distractions and found it "unacceptable" to text or send emails when driving. Amazingly, 35% of these same people admitted to texting & emailing while driving in the previous month.

The following is just a partial list of just some of the distractions that can and have caused serious accidents;

Cell phone calls, texting, eating & drinking, smoking, attending or disciplining a child passenger, grooming, reading (including maps), using navigation system, watching a video, adjusting the radio, MP3/CD Player, & adjusting temperature controls.

We seriously need to work on preventing distracted driving from claiming another life. Taking another life is like taking your own. It is something that we have control of. Remember you are sharing the roads with others.



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Benefits To You:
Better Gas Mileage, Longer Tire Life & Safer Driving!

A Free Monthly Newsletter
From Your Friends At
Joe Davis AutoSport
308 S. 7th St.
Perkasie PA 18944

November

What's Inside?

- Veterans Day -
- A Thanksgiving Classic -
- Carve Your Turkey With Flair -
- Sweet Potato Ambrosia Recipe -
- November Events -
- Money Saving Offers -
- & Much More!



What's The Answer?



Do You Want Avoid Holiday Stress?

Can These Tips Really Help You Think Clearly?

What Are You Doing With The Turkey?

You Know What Sounds Good Right Now?

*The Answers To These And Many
More Questions Are Inside*

