

Father's Day Word Search!

Just in time to help you find the perfect gift for good old Dad!



DIRECTIONS: Find and circle the puzzle key words in the grid. Look for them in all directions including backwards and diagonally.

AFTERSHAVE	CHOCOLATE	HAT	PHONE CASE	SOCKS
BEER	COMPASS	KEYRING	POCKET KNIFE	TIE
BELT	CUFF LINKS	MOUSE PAD	POWER TOOLS	WALLET
BOOK	GOLF BALLS	MUG	RAZOR	WATCH
CARD	GRILLING TOOLS	PEN	SLIPPERS	

Welcome June!

JUNE DAYS & DATES...

- 6/6 D-Day Remembrance
- 6/14 Flag Day
- 6/15 Father's Day
- 6/19 Juneteenth
- 6/20 1st Day of Summer

JUNE IS...

- National Dairy Month
- National Rose Month
- National Camping Month
- National Candy Month
- National Safety Month



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Client of the Month

We think you are AWESOME!

Trent Lodge

Thanks for the Kind Words!

"The team at Yeck's always works together to make sure the customer has what they need. They are very nice people who care about the customers, and when you need a vehicle, they will help you." — Rhonda C., Omaha, NE

Air Conditioning Performance Check



- Test Overall System Cooling & Operation
- Inspect Hoses & Connections
- Check Fan & Blower Operation
- Check Drive Belts & Hoses
- Check Temperature Output

We are R-1234YF Certified!



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\*Most vehicles. Additional charges for shop supplies may apply. Call or stop in for offer details.  
Expires 06/30/2025

JUNE 2025  
Client Newsletter



MANAGER'S MINUTE

It is almost here again! Our annual "Golf for Vets Outing" will be held on Friday, July 25 at Eagle Hills in Papillion. This is our 12th year putting this event on, and we have raised over \$113,000 for the Eastern Nebraska Veterans Home and the Disabled American Veterans, Chapter 47. We are extremely proud to be able to contribute to both of these very worthy and important organizations. While this year's tournament is already full, we are always looking for more raffle prizes and donations to help grow our contribution. If you can help us out or know someone who can, please contact me at 402-293-1200.

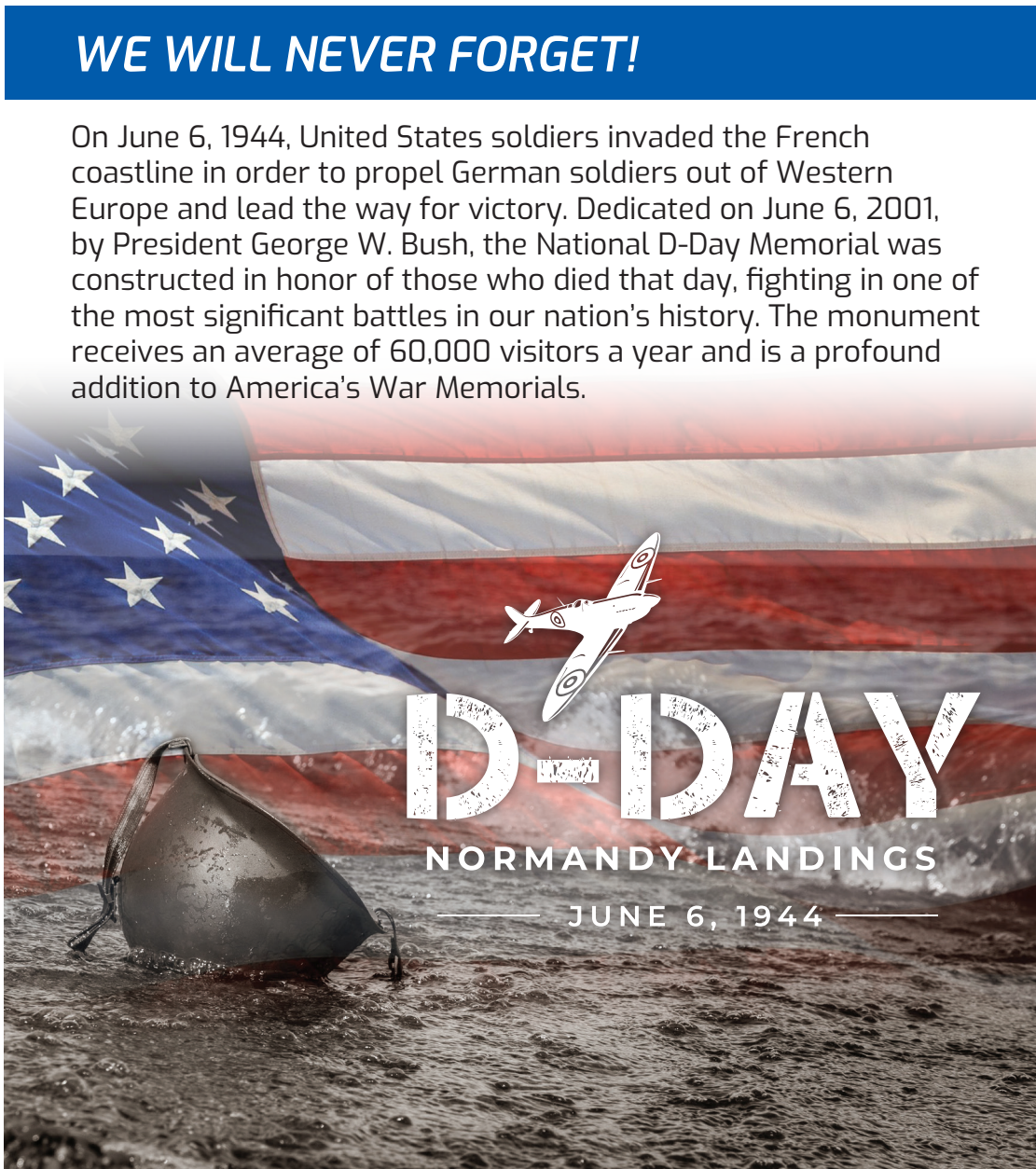
Also, do not forget to get into the shop and sign Dad up for the Father's Day Grill Giveaway in June.

See You Soon!

Mark







# ***WE WILL NEVER FORGET!***

On June 6, 1944, United States soldiers invaded the French coastline in order to propel German soldiers out of Western Europe and lead the way for victory. Dedicated on June 6, 2001, by President George W. Bush, the National D-Day Memorial was constructed in honor of those who died that day, fighting in one of the most significant battles in our nation's history. The monument receives an average of 60,000 visitors a year and is a profound addition to America's War Memorials.

# **D-DAY**

## **NORMANDY LANDINGS**

— JUNE 6, 1944 —

**D-DAY**

NORMANDY LANDINGS

— JUNE 6, 1944 —

## Shortcut BBQ Ribs

*This is the easiest, quickest way to grill ribs!*

**Total Time: 0:45, Prep: 0:05, Cook: 0:45**

**Level: Easy • Yield: 8 Servings**

### INGREDIENTS

- 1 Rack Baby Back Ribs (about 3 lbs.)
- 4 Garlic Cloves, minced
- 3 tbps. Brown Sugar
- 2 tsp. Smoked Paprika
- 1 cup Barbecue Sauce

### DIRECTIONS

1. Preheat grill over medium-high heat. Cut ribs into 3 sections.
2. Add to a large pot filled with enough water to cover ribs. Add about 1 tablespoon salt, bring to a boil and simmer for 20 minutes. Drain ribs and place on sheet pan. Dry well with paper towels.
3. Meanwhile make spice rub. Combine garlic, brown sugar, paprika, 1 teaspoon salt, and 1/2 teaspoon black pepper in a small bowl. Spoon the mixture onto the ribs and rub all over with hands.
4. Place ribs on grill or grill pan and cook for 10 minutes, turning halfway through. Brush barbecue sauce on ribs and cook for 1 minute more until lightly charred. Serve ribs with barbecue sauce.

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

**Total Time: 0:45, Prep: 0:05, Cook: 0:45**  
**Level: Easy • Yield: 8 Servings**

- 1 Rack Baby Back Ribs (about 3 lbs.)
- Freshly Ground Black Pepper
- 2 tsp. Smoked Paprika
- 4 Garlic Cloves, minced
- 1 cup Barbecue Sauce
- Kosher Salt
- 3 tbsp. Brown Sugar

1. Preheat grill over medium-high heat. Cut ribs into 3 sections.
2. Add to a large pot filled with enough water to cover ribs. Add about 1 tablespoon salt, bring to a boil and simmer for 20 minutes. Drain ribs and place on sheet pan. Dry well with paper towels.
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THANK YOU

Gary P., Katy T., Sue M., Terry A.,  
Carol O., & David W.

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

Your car needs clean fluids to function at optimum levels. If that doesn't happen, your steering, cooling system, or transmission won't work properly. Regular fluid flushes for your car will ensure that your car runs without performance issues.

**Expires 06/30/2025**

