



203 Fort Crook Rd. N  
Bellevue, NE 68005  
402-383-5843



## WE ❤️ OUR CLIENTS!

Because the client **(you!)** has a need,  
*We have a job to do.*

Because the client **(you!)** has a choice,  
*We must be the better choice.*

Because the client **(you!)** has sensibilities,  
*we must be considerate.*

Because the client **(you!)** is unique,  
*we must be flexible.*

Because the client **(you!)** has an urgency,  
*we must be quick.*

Because the client **(you!)** has high expectations,  
*we must excel.*

Because the client **(you!)** has influence,  
*we must have the hope of more clients.*

**Because of the client (you!), WE EXIST!**



See You Soon!  
**Mark**

**THANK YOU!**

## REFERRALS

**A REFERRAL IS THE GREATEST COMPLIMENT YOU CAN GIVE US!**

Jill Day, Stephanie Kline, Life Spring Church, Cody Schultz,  
AAA, Scott Rector, Helena Rhode, and Mike Vance

## REFERRAL CASH!

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and we'll give you \$20 CASH!



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If you bring a  
friend or family –  
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NO MINIMUM  
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*Happy Thanksgiving!*

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**THANKS FOR YOUR  
KIND WORDS!**

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Appreciate their honesty!"  
Jennifer Arnold, Bellevue



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Yeck's Fire & Auto since 1975 402-383-5843 <small>Most vehicles: tax, shop supplies and EPA additional.</small>			
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# Things You Auto Know...

## November 2019



From Your Friends at  
**Yeck's tire & auto**  
 since 1975  
 Voted Best Auto Repair in Sarpy County!  
 HOME OF THE FREE LOANER CAR!

1. Only America celebrates Thanksgiving. True or False?
2. What year did Thanksgiving originate?  
 A. 1621 B. 1776 C. 1927
3. Thanksgiving occurs on which Thursday of every November?  
 A. 2nd B. 3rd C. 4th
4. Which American state produces the most Turkeys in the U.S.  
 A. Minnesota B. Nebraska C. Wisconsin
5. According to the Guinness book of world records, the heaviest Turkey weighed how much?  
 A. 99 pounds B. 86 pounds C. 121 pounds
6. The largest pumpkin pie weighed how much?  
 A. 487 pounds B. 3,699 pounds C. 2,020 pounds
7. Each year in the U.S., approximately how many Turkeys are eaten on Thanksgiving Day?  
 A. 10 million turkeys B. 96 million turkeys C. 46 million turkeys
8. A 15 pound Turkey usually has about 70% white meat and 30% dark meat. True or False?
9. What was the name of the Pilgrim's ship?  
 A. Santa Maria B. Mayflower C. Nina
10. Ben Franklin proposed the Turkey as the official United States bird. True or False?

CLIENT OF  
 THE MONTH  
**SEAN MURPHY**  
 WE THINK YOU'RE  
 AMAZING!

You can find the answers below  
 the recipe card!

## Turkey Day Trivia

## GOT YOUR FAT PANTS READY?

It's here... November. Yep, Thanksgiving is right down the road. Are you ready? While people handle Thanksgiving in different ways, in the



**Dreaming of Thanksgiving like...**

end, whether you show up in sweatpants, or decked out to the nines, Thanksgiving is about GRATITUDE... the sudden kind we feel for what we have, and the larger kind we feel for what we give.

There's a Thanksgiving saying (maybe you

say it at your table): *Thank you for the FOOD before us; the FRIENDS beside us; and the LOVE between us.* Focus this year on what you're truly thankful for and try to INCREASE those feelings for next year. Also, instead of just voicing your thankfulness at the Thanksgiving Table, make it a point to take some time to thank the people who make a difference in your life. A simple gesture, or just plain telling someone how much you appreciate them can go a long way in making the both of you more appreciative for the life you live.

That being said, we want to take this opportunity to THANK YOU, our friend, for putting your trust in us and allowing us to be a part of your family. Happy Thanksgiving!

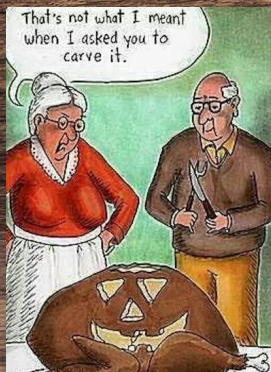
**FOOD FOR THOUGHT:** With the average American consuming 16 lbs of turkey a year, there are still some Americans who go hungry. This year, perhaps consider donating either food, money or time to a local food bank or shelter... and share your blessings to those in need.

203 Fort Crook Rd. N, Bellevue, NE 68005  
 402-383-5843

## THE UNPARALLELED GIFT

Get a membership to our Car Care Club!  
 Membership entitles the recipient to HUGE Savings - over \$430! (and makes sure their car is cared for regularly!)

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 at 402-383-5843



## Smoky Parmesan Corn on The Cob

### INGREDIENTS

- 4 pieces of corn on the cob, cut in half
- 1/2 C parmesan cheese
- 1/4 C butter, softened
- 2 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tsp sea salt

### DIRECTIONS

1. Combine cheese, butter, smoked paprika, garlic powder and sea salt in a small bowl and mix until combined.
2. Using your hands, spread about 1 teaspoon of the butter mixture over each corn half.
3. Wrap in aluminum foil and bake on a baking sheet in a 420 degree oven for 20 minutes
4. OR: Place on a baking sheet (not wrapped in foil) and broil for 5 minutes on each side, or until it is nicely browned all over.
5. Serve on a large platter and sprinkle with optional garnishes.



1. False 2. A. 1621 3. C. 4th 4. A. Minnesota 5. B. 86 Pounds 6. B. 86 Pounds 7. C. 46 Million Turkeys 8. True 9. B. Mayflower 10. True