



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



WE ❤️ OUR CLIENTS!



September is *Healthy Aging Month*, a national health initiative developed to help individuals think more positively about growing older. So why not do the same for your car? It's a lot like you...

Go by the book – Get regular check-ups and make necessary “repairs” promptly.

Use the right stuff – Only put in what meets specifications; not doing so could result in damage leading to expensive repairs or worse...

Know what to look for – Problems can arise at any time and for inexplicable reasons. Know the warning signs.

Keep it clean – Do I really need to say more?

Seek out quality people – People you can develop a relationship with and trust; people that will get to know you, take care of you, and stand behind everything they do.

So you see, your car is a lot like you...

See You Soon! – Mark



REFERRALS

A REFERRAL IS THE GREATEST COMPLIMENT YOU CAN GIVE US!

James Craig, Chuck Tietzort, Cori Snyder, AAA, Del Hazelip, Jen Hazel, Chalek's Auto Body, and Craig Grabowsky

THANK YOU!



Thanks to our own Mark Lowe for organizing and hosting the 6th Annual NAPA AutoCare Centers *Golf for Vets* Outing to benefit the Eastern Nebraska Veterans Home & the Disabled American Vets Chapter 47. Mark, a Navy Veteran, has nurtured & grown this event over the last 6 years. Without him, his dedication & hard work, this event would not be possible. **AND** also a **BIG** Thank You to NAPA, Jamie Weis & Brent Hennings -- NAPA and their people always take such great care of us!

Thank you to all the sponsors -- we appreciate your support for our local Veterans.

Thank you to all the volunteers -- what an outstanding job you guys do!

And of course, thanks to all that participated. Through your generosity we were able to raise over \$8500 this year to benefit the Eastern Nebraska Veterans Home & the Disabled American Vets Chapter 47. **This event continues to grow -- to date we've raised over \$27,500 for our local Veterans!**



Thank You!



GET THIS FREE!

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SEPTEMBER 2019

Things You Auto Know...

CLIENT OF
THE MONTH
OMAR & ALLISON
BORJI
WE THINK YOU'RE
AWESOME!



From Your Friends at

Yeck's Tire & Auto

since 1975

Voted Best Auto Repair in Sarpy County!

HOME OF THE FREE LOANER CAR!

Do you smell that??

Yep, that's FALL alright!

This time of year, it's easy to recognize that there are 2 kinds of people: those who LOVE Fall (they basically drool over cooler weather, bonfires, beautiful fall colors, and let's not forget Football) and those who are downright *depressed* that summer is almost over (summer to them means WARMTH, vacations, kids home from school, and beautiful flowers). Well, if you're one of the folks that are crying into your tissues over the thought of frost, we figured we would give you some ideas to help you love autumn again. Try one of these fun, family friendly fall activities and see if they can help change your mind! Otherwise ... Spring is right around the corner! (not really, but whatever helps you feel better!)



Go Apple Picking

Take a trip up to the local apple orchard! Spend the day picking fresh apples, then wind down with some hot apple cider and sugared donuts. Yum!



Get Lost in a Corn Maze

There's nothing like being stuck in a field of corn with the people you love. Embrace the challenge and see how great your navigational skills are with this classic fall activity!



Carve Your Own Pumpkin

Be a pumpkin Picasso! See who creates the scariest pumpkin, or compete to create a celebrity look-a-like! After, you can bake some pumpkin seeds with cinnamon and sugar for a tasty fall treat.

AUTUMN WORD SEARCH

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

AUTUMN
FALL
LEAVES
COLORS
RAKING
HARVEST
PUMPKINS
APPLES
GOURDS
FOOTBALL
SEASON
SCARECROW
CORN
MAIZE
YELLOW
ORANGE

Fall - Sweet & Spicy Chili



- 1 pound ground beef, or more to taste
- 1 onion, chopped, or more to taste
- 1 pound bacon
- 2 (15 ounce) cans kidney beans, undrained, or more to taste
- 2 (15 ounce) cans baked beans, undrained, or more to taste
- 1 (28 ounce) can diced stewed tomatoes, or more to taste
- 1/2 cup brown sugar
- 2 tablespoons barbeque rub
- 2 tablespoons chili powder
- 1 tablespoon habanero-based hot sauce
- 2 teaspoons garlic powder

1. Combine ground beef and onion in a large skillet over medium heat; cook and stir until browned, 5 to 8 minutes. Pour off excess grease.
2. Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain and cut into pieces.
3. Combine beef mixture, bacon, kidney beans, baked beans, tomatoes, brown sugar, barbeque rub, chili powder, hot sauce, and garlic powder in a large pot. Cook over medium-low heat, stirring every 30 minutes, until bubbling, 2 to 3 hours. Remove chili from heat and let cool, about 30 minutes.
4. Refrigerate chili, 8 hours to overnight.
5. Reheat chili over low heat, stirring every 30 minutes, for at least 4 hours before serving.

THANKS FOR YOUR KIND WORDS

"Another outstanding job by Mark and his team at Yecks! They did some of the trickiest work on 4WD systems and did it perfectly! Not only that, but their prices are exceptionally reasonable! They are the only auto service business I trust with my vehicles, and my families vehicles!" – Frank Gorhau, Bellevue

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Congratulations!

Congratulations to our Father's Day Awesome Grill Giveaway winner, Stephen McNulty!

We hope you enjoy your prize! **IT REALLY DOES PAY TO PLAY!**