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*Happily Serving Our Customers
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Words To Remember

The secret of staying young is to live honestly, eat slowly, and lie about your age. ~ Lucille Ball

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July 2021

Copper State Spotlight City of Prescott



Half a century before Phoenix was the capital of Arizona, Prescott was the political epicenter and a Wild West town for rodeo cowboys and gangsters. This town served as the territorial capital of Arizona starting in 1864; and is still a special place for enthusiasts and history buffs.

Today, Arizonans use this historic town as a refuge from the summer heat. Its bushy pines, lazy lakes and yummy food make it a low-key destination for road trippers and families. Located in the Bradshaw Mountains of Central Arizona, its high elevation gives it summertime temperatures in the 70s and 80s.

The main plaza is anchored by a stately 100-year-old courthouse, which holds a memorial for the 19 firefighters who died in the Yarnell Hill Fire in 2013.

The surrounding streets are filled with boutique shops and plenty of restaurants to keep you busy. And in the evenings, you can hit up the historic Whiskey Row including the oldest bar in Arizona, The Palace Saloon.

JANET'S JABBERINGS

Road Trip #1 is in the books. In April, my husband and I took a road trip through Utah. And our first stop was Horseshoe Bend (featured in May's newsletter). I highly recommend this stop. As mentioned in my May article, it really is right off the highway making it so accessible and an easy add on if your trip is taking you up Highway 89. And the rest of 89 up through central Utah was incredible. Of course, it helped that the rental car company ran out of vehicles and gave us a free upgrade to a convertible Camaro! By the time you're reading this, Road Trip #2 will be complete. Stay tuned for an update in our September newsletter. Until then, Happy Travels!



TIP OF THE MONTH

Fuel Efficiency Tips and Tricks



Routine Maintenance
A dirty air filter can reduce gas mileage up to 20%!



Properly Inflate Tires
Underinflated tires consume fuel economy by as much as 30%!



Loyalty Cards
Many stores give discounts on gas when you accumulate points on other products.



Cool Down
Gasoline is densest during the cooler times of the day.



Junk in the Trunk
Each extra 25lbs can cause a loss of one gallon per mile.



Travel Time
Schedule trips and errands for times when traffic is lighter.



Don't Overfill
Overfilling wastes gas.



Slow Down, Speedy!
Keeping a constant speed saves fuel. Each 5mph over 60 mph is about \$.20 per gallon.



Use the Correct Octane Level for Your Vehicle!

SAVES YOU MONEY!



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\$20 OFF

A/C Repair or Service

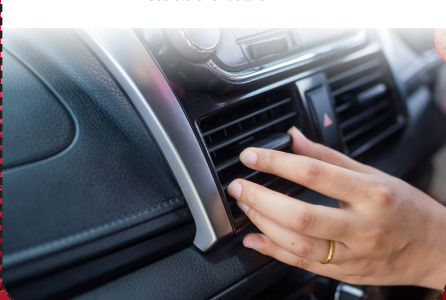
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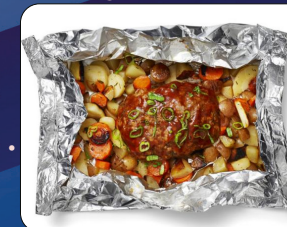
Let's Eat!

Foil Packet Mini Meatloaves with Vegetables

No need to heat the oven; make these on the grill!

INGREDIENTS

- 1 1/4 pounds ground beef (85% lean)
- 1 large egg
- 1/2 cup panko
- 1/4 cup plus 2 tablespoons barbecue sauce
- Kosher salt and freshly ground pepper
- 2 scallions, thinly sliced
- Cooking spray
- 3/4 pound small red-skinned potatoes, cut into small cubes
- 2 carrots, thinly sliced
- 1 onion, cut into small cubes
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon fresh thyme, roughly chopped



DIRECTIONS

1. Preheat a grill to medium high. Combine the beef, egg, panko, 2 tablespoons barbecue sauce, 3/4 teaspoon salt and a few grinds of pepper in a large bowl. Add the scallions, reserving 2 tablespoons of the greens for topping. Mix well with your hands.
2. Tear off four 20-inch-long sheets of foil and lightly coat with cooking spray. Toss the potatoes, carrots and onions with the olive oil, thyme and a big pinch each of salt and pepper in a large bowl. Divide the vegetables evenly among the prepared foil sheets, piling them on one side of the foil. Clear a spot in the middle of the vegetables for the meatloaf.
3. Divide the meat mixture into 4 pieces and shape each into a 3-by-4-inch mini meatloaf on the foil. Fold the foil over the meatloaf and vegetables; fold in the edges to form a packet.
4. Grill the foil packets, 10 minutes, then flip and continue grilling until the vegetables are tender and the meatloaves are cooked through, 5 to 8 more minutes. Carefully open the packets and brush the tops and sides of the meatloaves with the remaining 1/4 cup barbecue sauce. Sprinkle with the reserved scallion greens.



NOW THAT'S FUNNY!

How come there aren't any knock-knock jokes about America?
Because freedom rings.

What kind of tea did the American colonists want?
Liber-tea.

What's the difference between a duck and George Washington?
One has a bill on his face, and the other has his face on a bill.

What did the colonists wear to the Boston Tea Party?
Tea-shirts.



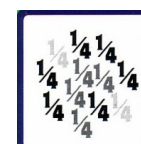
"Oh, come on! Nobody brought a pen?"

FRAME GAMES

Frame Games are word puzzles that represent a famous phrase, song, person, place, or movie. Find the solution by looking at the way the letters are formed and where they are placed in relation to the other letters.

Ban ana

Answer from May:



Close Quarters