

Newsletter

May 2024 Vol .01



Get Your Car Summer-Ready With These May Tips!

Here in Sugarcreek, May marks the unofficial start of summer! Warmer weather means more road trips, errands with the windows down, and enjoying the beautiful Ohio scenery. But before you hit the open road, it's crucial to make sure your car is summerready. At Sun Valley Auto Repair, we're here to help you prepare your vehicle for the hot months ahead.

Fssential Summer Car Care Checklist:

- **Beat the Heat:** Your cooling system is vital for keeping your engine from overheating. Schedule a coolant flush to remove any built-up debris and ensure optimal performance. Additionally, have your technicians inspect the radiator hoses and thermostat for any signs of wear or damage.
- **Tire Time:** Summer heat can affect tire pressure. Regularly check your tire pressure (including the spare!) and adjust according to the manufacturer's recommendations. Don't forget to inspect your tires for uneven wear and tread depth worn tires can be dangerous in hot weather.
- **Wiper Check:** Spring showers may be a distant memory, but summer downpours are a real possibility. Replace worn or damaged wiper blades to ensure optimal visibility during sudden rain storms.
- **Battery Boost:** Hot weather can put a strain on your car battery. Have your battery tested to ensure it can handle the increased demands of summer. Consider replacing an older battery to avoid any unexpected breakdowns on those sizzling summer days.
- Fluid Check: Don't forget to check all your vehicle's fluids, including brake fluid, power steering fluid, and windshield washer fluid. Top them off or replace them as needed to ensure your car performs at its best.
- Cabin Air Filter Change: A fresh cabin air filter not only improves air quality inside your car, but it can also help your air conditioning system function more efficiently. This translates to a cooler, more comfortable ride for you and your passengers.

Bonus Tip: Keep a well-stocked emergency kit in your car throughout the summer. This should include items like jumper cables, a flashlight, a first-aid kit, and bottled water.

BCC Career Day

April 19th Carson and Brandon headed to BCC to be with the students. They talked with the students about what the auto industry is all about.



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Travis, Brian, and Brandon all have the same birthday -April 10th is a big day for us!

We celebrated with lunch of Chicken Wings, Brisket, Ice Cream! Oh and a pie brought to us by Zach! (Thanks Zach!)

APRIL 17TH WAS NATIONAL FORD MUSTANG DAY



Carson has been enjoying driving his mustang the past several weeks

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Gill's Monthly Read











5 THINGS EVERY CAR OWNER NEEDS

Vehicle Documents and Insurance Information

Emergency Kit

Spare Tire and Tools

Basic Maintenance Supplies

Owner's Manual

Herb Roasted Turkey Breast

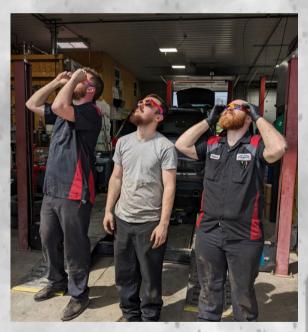
- 1 tablespoon minced garlic (3 cloves)
- 2 teaspoons dry mustard
- 1 tablespoon chopped fresh rosemary leaves
- 1 tablespoon chopped fresh sage leaves
- 1 teaspoon chopped fresh thyme leaves
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons good olive oil
- 2 tablespoons freshly squeezed lemon juice 1 cup dry white wine

Source: The Food Network

1 whole bone-in turkey breast, 6 1/2 to 7 pounds Preheat the oven to 325 degrees F. Place the turkey breast, skin side up, on a rack in a roasting pan. In a small bowl, combine the garlic, mustard, herbs, salt, pepper, olive oil, and lemon juice to make a paste. Loosen the skin from the meat gently with your fingers and smear half of the paste directly on the meat. Spread the remaining paste evenly on the skin. Pour the wine into the bottom of the roasting pan. Roast the turkey for 13/4 to 2 hours, until the skin is golden brown and an instant-read thermometer registers 165 degrees F when inserted into the thickest and meatiest areas of the breast. (I test in several places.) If the skin is overbrowning, cover the breast loosely with aluminum foil. When the turkey is done, cover with foil and allow it to rest at room temperature for 15 minutes. Slice and serve with the pan juices spooned over the turkey.

Level: Easy Total: 2 hr 40 min Prep: 25 min Inactive: 15 min Cook: 2 hr Yield: 6 servings

Solar Eclipse



April 8, 2024 we had a blast observing the Solar Eclipse

Schedule my car Here

Check Your Air Conditioning:

As temperatures rise, you'll rely more on your car's air conditioning system. Make sure it's functioning properly by testing it early in the month. If you notice any issues, such as weak airflow or strange odors, have it inspected by a professional.