

From Our Family To Yours

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Customer Love



ALONZO W.

This business was recommended by a friend.

Normally I take my car to Tucson, this was a great choice. They explained everything, walked my through the process and let me decide when/if I wanted it done prior to committing. I would obviously recommend them to everyone I know - pay it forward!



ELIZABETH F.

So happy to have been referred to this business by a friend! I have been trusting my car to them for approximately three years now, and am never disappointed. I have received detailed explanations as well as pictures for various repairs they recommend, and there is no pressure. They absolutely go above and beyond their customer service so that I not only understand warranties, services, etc. but I also receive my car when promised. Just simply the best!

JENNIFER du T.



We had our rear bumper and tail light repaired after a parking lot accident. The work was impeccable and done in a timely manner. It is always nice to do business with people who truly take pride in their workmanship. Hopefully I won't need more body work, but if I do I'll definitely be coming back.

Fuel Your Mind

Time of Love

Be kind to yourself as you proceed along this journey. This kindness, in itself, is a means of awakening the spark of love within you and helping others to discover that spark within themselves.

Games/Puzzles

Valentine's Day Word Search

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mianz tcvuo
mfylrosesyaacmc
jvlrehfqvdmrmsguh
htoacmefnzgiftsvs
oswuurfajdynretsu
xjerpscyrnegvlesk
grbidppvtnoankn
sedrkissledki
fvalentinep
cnifbig
fgbkd
xfe
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love candy caring hugs cupid cards February pink valentine flowers red gifts heart kindness kiss roses



Find us on

Facebook to
Enter into the Contest
For a chance to Win!

Show your car some Love!



VALENTINES DAY SPECIAL
APPETIZER, DINNER &
DESSERT FOR 2

(DRINKS NOT INCLUDED)

AT INDOCHINE RESTAURANT

Chili Chocolate-Covered Strawberries

By FoodNetwork.com

Cuisine: Dessert

Prep Time: 10 Mins

Cook Time: 10 Mins

INGREDIENTS

6 ounces bittersweet chocolate, chopped

3 Tablespoons heavy cream

1 Tablespoon butter

1/8 Teaspoon ground pure chili powder, such

ancho

10 large strawberries

- 1. In a heat proof mixing bowl, add the chocol cream, and butter. Place over a smaller pot simmering water. Be sure the water does n touch the bototm of the bowl. Stir until chocolate is melted. Stir in the chili powder and mix until fully incorporated.
- 2. Hold each strawberry by the long stem and dip into the chocolate allowing the excess to drizzle back into the pan. Place chocolate covered strawberries on a parchment or waxed paper line sheet tray. Once chocolate is cool, chill until fully set, about 30 minutes.



Community Functions

Upcoming Events in Sierra Vista

Check out the Sierra Vista Herald Review for upcoming events:

https://www.myheraldreview.com/calendar/

Also check out Sierra Vista AZ main site for more upcoming events:

https://www.sierravistaaz.gov/visit-sierravista/event-planners/



Shop Special Hours/Days for Febuary 2020

Saturday, February 1st - OPEN

Saturday, February 8th - OPEN

Saturday, February 15th - CLOSED

Monday, February 17th, President's Day - CLOSED

Saturday, February 22nd - OPEN

Saturday, February 29th - CLOSED