



Huband Tested • Wife Approved • Customer Loved

2020 NEWSLETTER

JANUARY

Highway Humor



Brought to you by the
Arizona Auto Team

Inside this edition:

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**I took My car to a blind
mechanic**

**He didn't see anything
wrong with it
so I was good to go**



Customer Loved



JAMES P.

Az Auto & Radiator repairs always seems to outdo themselves. I am another satisfied customer. I've had more than one vehicle in for repairs here and have not been disappointed. Friendly staff and professionalism are on point. I highly recommend this repair shop and the update text program is exceptional!



STEPHEN P.

I am always treated like a valued family member when I go into AZ Auto. Their professionalism is only matched by their integrity and willingness to contribute to the community. World-class at every level. I feel honored to know the people behind the business name.



Fuel Your Mind

Growing Old Together (Maintaining an Older Vehicle)

More and more of us are hanging on to our vehicles longer. A company by the name of HIS Markit recently released a report that shows the average age of light vehicles in the U.S. is now 11.8 years.

Light vehicles are cars, SUVs (sport utility vehicles) and CUVs (compact utility vehicles).

In Canada, the average life expectancy of a vehicle there is around 13 years, and in the U.S., it's around 15. Vehicles are lasting longer these days, and there are several reasons for that.

Click the link below to access the full story:

<https://arizonaautoradiatorrepair.autotipsvideo.com/2019/12/08/growing-old-together-maintaining-an-older-vehicle>

Games/Puzzles

Innovative Cars Word Search

Find the names of popular automotive designs hidden below.

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

AUDI
ALFAROMEIO
BEETLE
BENTLEY
CADILLAC
CONCEPT
CITROEN
CORVAIR
FERRARI
JAGUAR
JEEP
LEXUS
MASURATI
MERCEDES
MGA
MINI
MODELT
MUSTANG
PORSCHE
PRIUS
RANGEROVER
QUATTRO
ROLLSROYCE
VOLVO



Cash Savings on Amazing Specials through our Loyalty Points Program!!!

Dear Valued Customer,

Just a quick reminder about our Customer Loyalty Program -- our way of saying Thank You for your trust and support! It calculates your personalized service schedule and helps you earn and track points with every maintenance visit.

Activating your account and start earning points towards your first reward! You can also earn more points by referring a friend through the online program or mobile app. Ask us about your account on your next visit!

Potential services you can use your Customer Loyalty Points on:

Splash Safeview Wiper Blades

Oil Change Conventional or Synthetic up to 5 Quarts

Car Wash

Air Freshener

\$\$\$\$ Discounts on your Service Invoice

New Year Black Eyed Peas

By HungryForever.com

Cuisine: Winter Soup

Prep Time: 20 Mins

Cook Time: 3 Hours

INGREDIENTS

1 pound dry black-eyed peas
2 tablespoons olive oil
1 large yellow onion diced
2 garlic cloves minced
2 cartons chicken broth (32 ounces)
8 cups water
1 pound smoked ham hocks
1 can diced tomatoes (14.5 ounces)
5 pepperoncini peppers
1 bay leaf
1/2 teaspoon garlic powder
1/4 teaspoon ground thyme
salt and pepper to taste



1. Place black-eyed peas into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse before using.
2. In a large stock pot over medium heat, cook and stir onion and garlic in olive oil until onion becomes translucent, about 5 minutes.
3. Pour in the chicken broth and 8 cups water, bring to a boil, and reduce heat to a simmer.
4. Stir in soaked black-eyed peas, ham hocks, tomatoes, pepperoncini, bay leaf, garlic powder, thyme, and salt and pepper. Cover and simmer until peas are tender, ham meat is falling off the bones, and the broth is thickened, about 3 hours.

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-sierra-vista/event-planners/>



Shop Special Hours/Days for January 2020

Saturday, January 4th - OPEN

Saturday, January 11th - CLOSED

Saturday, January 18th - OPEN

Monday, January 20th, Martin Luther King Jr Day - OPEN

Saturday, January 25th - CLOSED