

WAYNE'S GARAGE INC.

MAY 2025



<https://www.facebook.com/WaynesGarageINC>

4521 Springfield Ave.
Philadelphia, PA 19143
215-222-5703



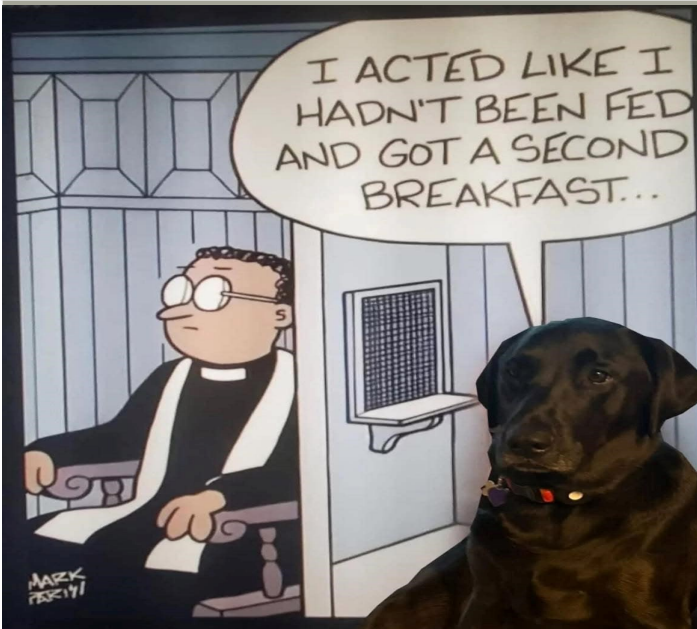
Automotive Service



What's Inside:

- Client of the Month- Page 1
- Beef Stroganoff Recipe -Page 2
- 6 ways You May be Killing Your Car—Page 3
- Free Flashlight Special—Page 4

NEWS YOU AUTO KNOW



Client of the Month!

Karen Meyers

Thank you for giving us a 5 star review!

We appreciate you!

www.WaynesGarageInc.net

BEEF STROGANOFF

INGREDIENTS:

***** For the stroganoff: *****

2 pounds stew meat or 1 chuck roast, cut into cubes

- 1 teaspoon season - all
- 1 teaspoon plus one pinch kosher salt, divided
- 1/4 teaspoon pepper 1 tablespoon olive oil, plus more to taste
- 1/2 yellow onion, diced
- 2 cloves garlic, minced
- 2 cups water
- 2 teaspoons beef bouillon cubes 10 ounces egg noodles
- ***** For the sauce: *****
- 2 cups sour cream
- 3 tablespoons flour
- 1-2 tablespoons tomato paste, pepper to taste

DIRECTIONS

Step 1 Pat the stew meat dry with a paper towel.

Step 2 Sprinkle the meat on all sides with the season-all, 1 teaspoon of the salt, and the pepper.

Step 3 Heat a sauté pan over medium heat.

Step 4 Add the olive oil to the hot pan and sear the edges of the seasoned stew meat, in batches.

Step 5 Transfer the seared meat to a plate.

Step 6 Drizzle more of the oil in the same skillet and add the onion, the garlic, and the pinch of salt, sautéing over medium heat until the onion is tender, about 3-5 minutes.

Step 7 Add the water and the beef bouillon cubes to the onion mixture, scraping the bottom with a whisk to get all the browned bits stuck to the bottom incorporated into the broth.

Step 8 Add the seared stew meat and its drippings to the beef bouillon mixture and bring to a boil.

Step 9 Lower the heat of the mixture to low and simmer until the internal temperature of the meat is 145 degrees F, about 2 hours.

Step 10 In a boiling pot of water, cook the egg noodles until al dente, according to the package instructions.

Step 11 In a bowl, mix the sour cream, the flour, the tomato paste, and the pepper in a bowl, whisking until smooth.

Step 12 Add a few spoonfuls of the beef bouillon mixture to the sour cream mixture, whisking to incorporate.

Step 13 Add the sour cream mixture to the meat mixture, whisking constantly until thoroughly combined and bringing the mixture to a low boil for about 5 minutes.

Step 14 Serve with the cooked egg noodles.



3 Signs Your Brakes Need to be Inspected

1. Strange noises when you brake
2. Tendency to pull to one side
3. Vibration During Braking



Yikes! Front brakes locked up again!

Wayne's Garage
Will Inspect Your Brakes at No Charge
Call 215-202-5703.



6 WAYS YOU COULD BE KILLING YOUR CAR

According to the non-profit Car Care Council, here are six things many motorists do that can harm their car and their wallet.

Ignoring Check Engine Light - Ignoring a check engine light can result in serious engine trouble & costly repairs.

Failing to Change Fluids & Filters - Checking fluid levels regularly, along with the filters, helps ensure your vehicle runs dependably & extends vehicle life.

Neglecting Your Tires - Underinflated tires wear out more quickly, needing to be replaced sooner, can negatively impact safety, gas mileage, and performance.

Not Following a Service Schedule - Routine inspections & timely repairs will help keep your car running efficiently & will help avoid expensive repairs.

Keeping a Dirty Car - Allowing your car to go too long without a wash leads to buildup of damaging chemicals and dirt, increases the potential for rust from road salt and interferes with proper visibility needed for safe driving.

Being a Severe Driver - You can drive smart and improve fuel economy by observing the speed limit; avoiding aggressive driving, including quick starts and stops; not hauling unnecessary items; and keeping your vehicle properly tuned.



Managers minute

We are celebrating 39 years of keeping our clients safely on the road! Thank you for your support.

HOME
OF THE FREE



BECAUSE OF
THE BRAVE

We will be CLOSED Monday, May 26.
We wish you all a safe holiday weekend!

The Staff at
WAYNE'S
GARAGE
INC.



Are you storing your cheese
in the fridge?

Experts say you should store
it on the counter.



The expert...



Thanks For Referring

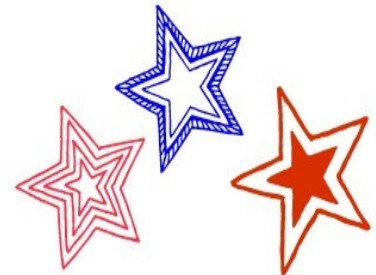
Victoria Aslan

We appreciate the trust that you show in our
shop and our service when you refer a
friend, family member, neighbor
or co-worker!

MEMORIAL DAY FUN

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

BRAVERY
COUNTRY
FUN
HERO
HONOR
PICNICS
SACRIFICE
SOLDIER
SUMMER
SWIMMING



Free Flashlight



**With Any Service
While They Last**

**Call now to schedule
your vehicle 215-222-5703**