



October 2025

801-595-8724



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

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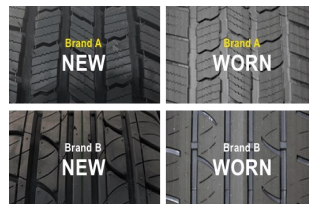
NEWS YOU AUTO KNOW

Client of the Month **Phyllis V.**

Phyllis has been a loyal customer since 2020 and with our help she has taken great care of her Subarus! We appreciate you!

Are Your Tires Ready for the Upcoming Season?

Your tires are the ONLY contact your vehicle has with the road AND are a critically important safety item! Give us a call— **801-595-8724** and we'll check the overall condition of your tires including making sure your tire



Food is Medicine



Banana
Muscle Cramps



Turmeric
Anti-inflammatory



Almonds
Brain Function



Eggs
Energy



Watermelon
Hydration



Oats
Cholesterol



Yogurt
Digestion



Cucumber
Skin Hydration



Beets
Blood Pressure



Strawberries
Immunity



Walnuts
Heart Health



Cinnamon
Blood Sugar



Lemons
Detox



Honey
Sore Throat



Apples
Constipation



Ginger
Muscle Pain

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Killer Potato Bake

These aren't just any mashed potatoes. No sir, this is the Killer Potato Bake with mashed potatoes to die for!

Ingredients

- 2 1/2 pounds russet potatoes, peeled, cut into 1/2-inch cubes
- water, to taste
- 1 teaspoon salt
- 8 tablespoons unsalted butter
- 3/4 cup whole or 2% milk
- 1/4 cup sour cream
- 8 ounces bacon, chopped
- 8 ounces Colby Jack cheese, freshly shredded
- 2 tablespoons green onions or chives, chopped, for garnish



Directions:

Step 1: Preheat the oven to 375 degrees F.

Step 2: In a large pot, add the potatoes and just enough of the water to submerge them.

Step 3: Bring the water to a boil over medium-high heat.

Step 4: Reduce the heat to medium.

Step 5: Add the salt to the water.

Step 6: Cook until the potatoes are easily pierced with a knife, about 10-12 minutes.

Step 7: Drain the potatoes well.

Step 8: In a small saucepan over medium heat, add the butter and the milk and cook until the butter is melted.

Step 9: Turn the heat off but keep the saucepan on the stovetop to keep the butter-milk mixture hot.

Step 10: Add the sour cream to the butter-milk mixture and whisk until combined.

Step 11: Mash or beat the cooked potatoes with a mixer until creamy.

Step 12: Add the milk mixture to the potatoes and continue mixing until well-incorporated.

Step 13: Transfer the potatoes to a 9x13-inch baking dish.

Step 14: On a medium skillet over medium-high heat, add chopped bacon and cook until crispy, about 6-8 minutes.

Step 15: Sprinkle the bacon over the potatoes.

Step 16: Top the bacon layer with the shredded cheese.

Step 17: Cover the baking dish with foil and bake for 25 minutes.

Step 18: Remove the foil and bake until the cheese melts and the potatoes are hot, about 10 minutes.

THINGS TO PONDER



By I Might Be Funny

1. If the No. 2 pencil is the most popular, why is it still No. 2?
2. Why do we press harder on the remote control when we know the batteries are getting weak?
3. Why are you "in" a movie, but "on" TV?
4. What was the best thing BEFORE sliced bread?
5. Why do we drive on parkways & park on driveways?
6. Why do "fat chance" & "slim chance" mean the same thing?
7. Why do British people never sound British when they sing?
8. At a movie theater, which arm rest is yours?
9. Why are there no "B" batteries?
10. Why do people say "heads up" when you should duck?

© I Might Be Funny

*Original quote sources unknown

Halloween Word Search

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



Fun
Costume
Mummy
October
Halloween
Goblin

Trick
Ghost
Monster
Witches
Pumpkin
Treat



Getting Your Car Ready For The Upcoming Season

The best and safest way to make sure your vehicle is ready for the upcoming season is to bring it to us and we'll perform our multi-point courtesy inspection, which we'll do for FREE when we change your oil.



If there's something you feel you'd like **answers** to don't hesitate to **give us a call**, **801-595-8724**. Even if it's something as simple as help with making sure you have the proper tire pressure, **we're here to help!**

October is National Fall Car Care Month?

Fall Car Care Month in October is the perfect time to have your brakes checked to make sure they are in safe working condition before fall ends and the temperature continues to drop.

Brakes are a normal wear item for any car and eventually they're going to need to be replaced. A vehicle's **braking system should be checked at least once a year** and a thorough inspection should include brake lining wear, brake fluid level, rotor thickness, condition of hoses and brake lines, brake and dash warning lights, as well as taking the car for a test drive to detect other potential brake system problems.



"When it comes to vehicle safety, the brake system is at the top of the list," said **Nathan Perrine, executive director, Car Care Council**. "A properly operating brake system helps ensure safe vehicle operation and control under a variety of driving conditions. Motorists can put a stop to any potential brake system problems by recognizing the signs and symptoms that their brake system may need maintenance or repair."

If your car is pulling to the left or right, or if you hear odd noises when you apply the brakes, they should be inspected. Other warning signs include an illuminated brake warning light, brake grabbing, low pedal feel, vibration, hard pedal feel and squealing.

Several factors affect brake wear including driving habits, operating conditions, vehicle type and the quality of the brake lining material. Never put off routine brake inspections or any needed repair, such as letting the brakes get to the "metal-to-metal" point, which can be potentially dangerous and lead to a more costly repair bill.

If you're not sure about the condition of your brakes give us a call at 801-595-8724 and we'll check your brakes at NO-charge!

Thanks for the Kind Words

"I completely trust them with my Outback." I've been bringing my Subaru to Mike Palmer for 8 years now and they really are the best! **Alison M.**

"Most honest automotive shop I've been to." **Kelley B.**

"Always honest about what my vehicle needs. Friendly, communicative, reasonably priced and helpful." **Denyse D.**

This Month's Funny "Bone"



As Our Way of Saying THANK YOU for Being Part of Our Automotive Family, We're Rolling Out These Limited-Time Offers for October Only:

- **\$25 Off Any Service Over \$200**
- **Free Brake Inspection** (with any service)
- **\$10 Off an Oil Change**

Call for Your Appointment — 801-595-8724

Offers valid through October 31, 2025. One coupon per visit.
Please mention this newsletter at check-in.