



MAY 2025

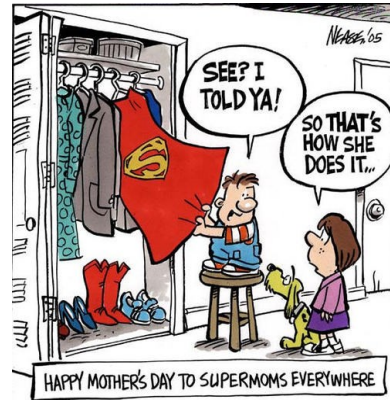


<https://www.facebook.com/MikePalmerAutomotive>

39 W. 900 S.

Salt Lake City, UT 84101

801-595-8724

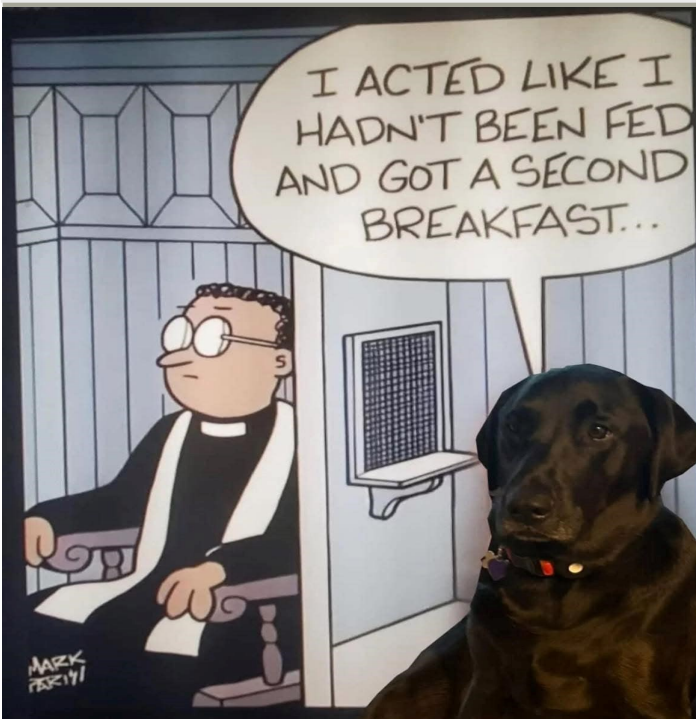


**MEMORIAL DAY**  
Remembering all mothers, wives, husbands, fathers, children who mourn the loss of their Hero  
... our Heroes!

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## NEWS YOU AUTO KNOW



## Client of the Month!

**James Ostler**

Thank you for being such a loyal customer for over  
24 years!

We appreciate you!

[www.MikePalmerAutomotive.com](http://www.MikePalmerAutomotive.com)

## 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



**Mike Palmer Automotive**  
**Will Inspect Your Brakes at No Charge**  
**Call 801-595-8724.**



# 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.

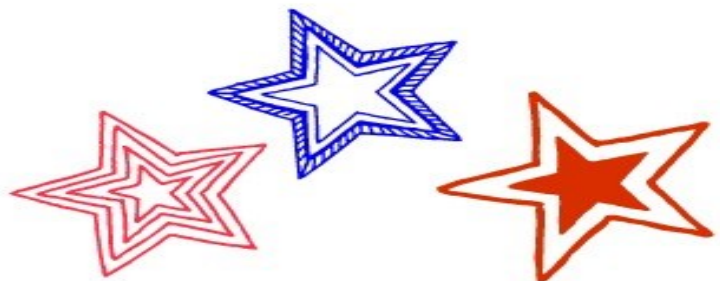
**Being a Severe Driver** - You can drive smart and improve fuel economy by observing the speed limit; avoiding aggressive driving, including quick starts and stops; not hauling unnecessary items; and keeping your vehicle properly tuned.



## 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



### Thanks For Referring

Deidrik L. referred Nik L.

Benjamin M. referred Justice E.

Carson M. referred Brenda M.

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

### Comments From Our Clients

"The most wonderful car rehab experience I have ever had. I had my Subaru in for a couple of specific issues as my first time there. Received a very timely email with red, yellow and green light issues along with photos, from every part of my car. I okayed all the red issues, and for a very reasonable price, by the end of the day, they were all fixed. Thorough, timely, reasonably priced, professional and friendly. Great doing business and I wish I had found you sooner!"  
**Alysa B.**

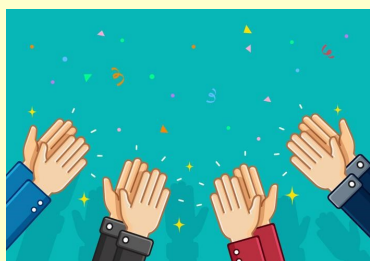
## First Responder Appreciation Special

**We are proud to support our local HEROES!**

**All First Responders receive 15% off any service at Mike Palmer Automotive**

Just show your valid ID or credentials at the time of service.  
(Includes Law Enforcement, Medical Personnel & Teachers)

**Thank You for ALL You Do!!**



**801-595-8724**

\*Cannot be combined with other coupons or promotions\*

\*Expires May 31, 2025