



# Jeff's AAA Dry Cleaning News

**April 2019**



**SPRING INTO  
ACTION!!**



*Find us some  
sunny new  
customer and we  
will give you and  
the new customer .  
\$10.00 off.*

**REMEMBER ALL THE  
WAYS WE CAN  
SERVE YOU!!**

Professional Dry  
Cleaning & Laundry

Comforter &  
Bedspread Cleaning

Area Rug Cleaning

UGG Boot Cleaning

Wedding Gown  
Cleaning

Leather & Suede  
Cleaning

We do Personal  
Laundry  
Wash, Fluff & Fold

Minor Alterations &  
Repairs



*Wishing you and yours a wonderful  
and blessed Easter season!!*

*Dear Easter Bunny,  
This year could you fill  
my eggs with health  
and happiness,  
please, and deliver  
them to everyone  
that I love!*

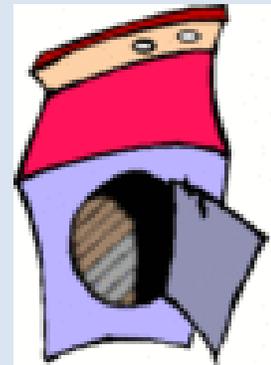


**THANK YOU!**

1979	2019
Long hair	Longing for hair
KEG	EKG
Acid Rock	Acid Reflux
Seeds and stems	Fiber
Hoping for a BMW	Hoping for a BM
Going to a new, hip joint	Getting a new hip joint
Rolling Stones	Kidney Stones
Disco	Costco
Whatever	Depends



**Sunday,  
April 21, 2019**



**NEED SOME HELP WITH YOUR  
LAUNDRY AND SPRING  
CLEANING.....  
LET US HELP YOU OUT!!**

Kids coming home from college?  
Let us do their mounds of laundry.

Or starting your Spring Cleaning?  
We do comforters, drapes, and area  
rugs.

Laundry – Wash, Dried, and Folded  
**\$1.65 per pound**

Car Mats full of that nasty salt? We  
can clean those too!!



April 7  
National Beer Day

**HISTORY OF NATIONAL BEER DAY.** In 1919, the Volstead Act became law and by 1920, the entire U.S. was subject to Prohibition. This meant that beer, wine and grain liquors had all become illegal. Not until April 7, 1933 did Franklin D. Roosevelt sign the Cullen-Harrison Act to repeal the Prohibition law. After he signed the bill, FDR is reported to have said, "I think this would be a good time for a beer." And many Americans agreed with him as huge groups of people flooded breweries and taverns all over the country. In fact, by the end of the day, over 1.5 million gallons of beer ended up being sold. Beer has been enjoyed by Americans ever since. It wasn't until 2009 that National Beer Day was dreamed up by Justin Smith and his friend Mike Connolly.

**Who doesn't love a grilled cheese sandwich? Did you know.....**

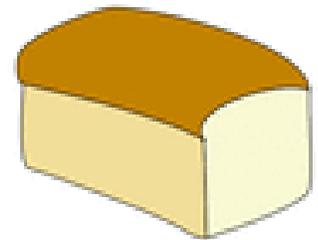
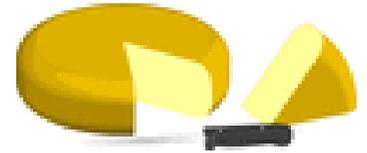
The pairing of cheese and bread has been around since the ancient Romans. But two things sparked the idea of the modern day grilled cheese.

In 1911, James L. Kraft invented and popularized process cheese describing it as American cheese. It immediately became popular in the U.S. because of its unique flavor and because it was less expensive than traditional cheddar cheeses.

In 1912, Otto Frederick Rohwedder invented a bread slicing machine that was capable of slicing loaves of bread one-at-a-time. It was not available for sale to the public until 1928.

Now all that was needed was someone to put the sliced bread and the processed cheese together. Not sure when that happened, but by the Great Depression which began in 1929, grilled cheese was already an American staple. Wonder Bread began selling sliced white bread in 1930. Thus, all the magic of the grilled cheese happened.

A funny fact about grilled cheese sandwiches, however, is that while they were popular from the Great Depression to the present, they haven't always been called grilled cheese sandwiches. They were originally called "Cheese Dream" and they were served open faced.



**National Grilled  
Cheese Day  
April 12, 2019**

**Where did the practice of High Fiving come from?** It's believed to go back to the 1970s and was probably a variation of the Low-Five, which has been around since at least WWII. There are two popular stories which try to explain the origin. One, the story states that the first high-five occurred at Dodger Stadium on October 2, 1977, between Glenn Burke and Dusty Baker on the last day of the regular season after Baker hit a home run. Second, at a University of Louisville Cardinals basketball practice in 1978. Wiley Brown gave his teammate Derek Smith a high-five. After that, the team began giving each other high fives after each celebration.

What does the  
Easter Rabbit get for making a  
basket?

Two points just like everybody!

Why is the letter "A" like a  
flower?

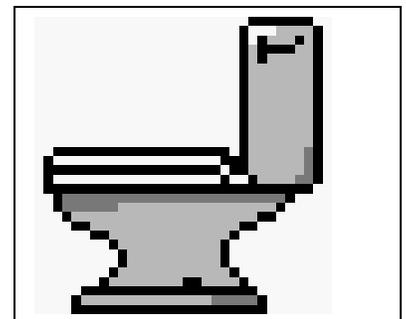
A bee ("B") comes after it?

Why are frogs so happy?  
They eat whatever bugs them.

Can February March?  
No, but April May!



**April 18, 2018  
National High  
Five Day**



**"If you pee on the  
seat, I will scrub it  
with your  
toothbrush!!"  
Love, Mom**

**GETTING READY FOR YOUR  
OUTDOOR ACTIVITIES?  
WE CAN HELP WITH THAT TOO!!**

**WE CLEAN:**

- OUTDOOR CUSHIONS
- PATIO UMBRELLAS
- UMBRELLA & PATIO FURNITURE COVERS
- BOAT COVERS



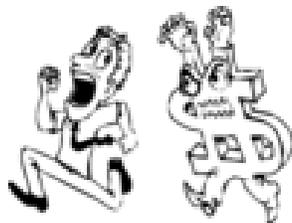
**WE ARE NOW ON FACEBOOK!  
FIND US @JEFF'S A.A.A. DRY CLEANING  
AND "LIKE" OUR PAGE.  
ALSO CHECK OUT OUR WEB PAGE:  
AAALAUNDRY.COM**

**Administrative Professionals Day is Wednesday, April 24, 2019.** During World War II there was an increased need for skilled administrative personnel, particularly in the U.S. The National Secretaries Association was formed to recognize the contributions of secretaries and other administrative personnel to the economy, to support their personal development and to help attract people to administrative careers. The association's name was changed to Professional Secretaries International in 1981 and to the International Association of Administrative Professionals in 1998. The first National Secretaries Week was organized in 1952 in conjunction with the United States Department of Commerce and various office supply and equipment manufacturers. The Wednesday of that week became known as National Secretaries Day. In 2000 the name was changed to Administrative Professionals Day.



**Easter Egg Hunts:**

Proof your child can find things when they really want to!!



**TAX DAY  
2019  
MONDAY,  
APRIL 15**

***"Golf is a lot like taxes: You go for the green and wind up in the hole."***

***"About the time we think we can make ends meet, somebody moves the ends." Herbert Hoover***

***INTAXICATION: Nice feeling you get when you receive a tax refund until you realize it was your money in the first place!***

ALL IMAGES USED IN THIS NEWSLETTER HAVE BEEN TAKEN FROM THE PUBLIC DOMAIN CLIP ART SITE.



***NEED HELP WITH MINOR ALTERATIONS!***

***New Zippers***



***Sew Buttons on for Free***



***Hem pants, skirts, etc.***

***2 inch or less Seam Repair Free***

***GIVE JEFF A CALL!***



## Jeff's AAA Dry Cleaning

(586) 675-1126 (24/7)

Or email at:

[jeff@aaalaundry.com](mailto:jeff@aaalaundry.com)

**15% OFF  
LEATHER & SUEDE  
CLEANING**

## Easy Pasta Carbonara

### INGREDIENTS:

- 12 oz spaghetti
- Salt
- 3 large eggs
- 1 c. freshly grated Parmesan
- 8 slices bacon
- 2 cloves garlic, minced
- Freshly ground pepper
- Extra-virgin olive oil (optional) for garnish
- Flakey sea salt (optional) for garnish
- Freshly chopped parsley for garnish

### DIRECTIONS:

- 1 – In a large pot of salted boiling water, cook spaghetti according to pkg. directions until al dente. Drain, reserving 1 c. pasta water.
- 2 – In a medium bowl, whisk eggs and Parmesan until combined.
- 3 – In a large skillet over medium heat, cook bacon until crispy. Reserve fat in skillet and transfer slices to paper towel-lined plate to drain.
- 4 – To the same skillet, add garlic and cook about 1 minute. Add cooked spaghetti and toss until fully coated in bacon fat. Remove from heat.

5 – Pour over egg and cheese mixture and stir vigorously until creamy (be careful not to scramble eggs). Add pasta water a couple tablespoons at a time to loosen sauce if necessary.

6 – Season generously with salt and pepper and stir in cooked bacon.

7 – Drizzle with olive oil and garnish with flakey sea salt (if desired), Parmesan cheese and parsley before serving.

NOTE: One of the biggest mistakes people make when cooking pasta is that they don't season their water nearly enough. For a pound of pasta, add a full tablespoon of salt not just a pinch. Your water should taste like the ocean.

***What do you call a magical pasta  
that grants you three wishes?  
Fettu-genie alfredo***

***What do you call something that  
looks like pasta, tastes like pasta,  
but isn't pasta?  
An impasta***