



The Whitehursts'

Dry Cleaning News

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NOVEMBER 2021



Mark and Family David and Sherry

The Code

It was several years ago in the fall when we were invited to a cookout with some friends. The plan was to start cooking around noon and for us to show up with a good appetite. He (and his lovely wife, She) had a television outside so we could watch football games. He would have plenty of cold beverages of the adult variety.

It sounded like a perfect fall afternoon. We had a light breakfast so we would have a good appetite at noon.

When we got out of the car, the smell of smoke and barbeque was in the air. He said he had just put a six pound Boston Butt on the smoker. That's not a huge butt in the universe of butts. I figured it might take a couple of hours to cook.

Looking around, I noticed there were four empty cases of beer next to the oversized Yeti filled with ice. I could tell He was prepared for a full day. I thought I was as well.

A couple of hours and more than one cold beverage later, I asked the two questions that every five-year-old asks when on a long trip - "How long til we get there, and where is the bathroom?"

He chuckled. We have a ways to go yet. He was smokin the butt "low and slow." Just sit down, watch the game, and have another cold beverage. So I did.

My big appetite that I brought with me had become bigger. I was a little light-headed, from malnourishment, I assume. But there was good football on TV and She brought out some snacks.

We talked football, cold beer, and wondered what we were doing exactly 40 years ago. I said I was probably eating dinner.

Around 4:00, the smoker was still smoking and I just knew that butt was close to its final destination. I asked if I could see the butt. He was quick to say "Nope" and explained that "lookin' ain't cookin'."

He explained that the internal temperature of the butt needs to get to 203 degrees. I asked what the current temperature was and He said 162. He added that it was in "the stall." I said that I was headed to the stall then and look forward to seeing it there.

Now it's around 6:00 and it's still in the stall. He said he could take it out of the smoker and wrap in foil and return it to the smoker. Just like a pro, I said, "if you're lookin' you ain't cookin'." So he kept the lid closed and we watched more football with a cold beverage in our hands.

Now it's 8:00 and the internal temperature was all the way up to 190. Just 13 degrees more and we could eat! That's when He said, no. Once we hit 203, we need to pull it

off the smoker, wrap it in a couple of towels, put it in a cooler, and let it rest for an hour.

He was a little concerned about the time it was taking. He said every butt was different. I said this one was playing hard to get.

It's 9:00. At that point, tender didn't matter. One of the footballs on TV would taste fine!

With the prospect of a couple more hours waiting on tender butt, I offered a suggestion that we go out and get something to eat - my treat!. He said he had some hot dogs. Perfect! Tube Steak is the ideal food for game days!

I may get kicked out of the Guy Club for saying this. But ladies, I think I broke the code.

Guys who like to smoke their meat on game day are more interested in getting out of doing anything other than drinking cold beer and watching football.

Am I wrong?

David

Any comments? Email me at
David@ChampionCleaners.com



“Did You Know Where This Saying Came From...”

Thanksgiving



While we are thinking merry thoughts, let's take a look at the word "Thanksgiving" itself. The "thank" in Thanksgiving comes from the same Germanic root as "think"—as in think, thank, thunk, the latter of which was once proper English. Although we no longer follow this pattern for the word "think," we still use it with the verbs "drink" and "clink." Note, however, that

the "thunk" form of "think" is unrelated to the word "thunk," meaning "thud." That word is a mid-20th century blend of "thud" and "clunk." Over time, the "thank" form of "think" evolved to refer to favorable thoughts and, eventually, gratitude. So if you think the turkey was delicious, be sure to express your thanks—otherwise, your hostess may think her meal went thunk.

Turkey

The first Europeans to see what we call a turkey were likely Christopher Columbus and the crew of his fourth American voyage. They called the animal gallina de la tierra, or "land chicken." The word "turkey" is short for "Turkey cock," a term that originally referred to the guinea fowl. The origins of the word "turkey" to refer to a bird that is native to America are uncertain, but it may be because it was once brought to England via Turkey. Pilgrims to the New World became confused by the similarity of the land chicken to the bird they knew as a turkey, so it was named by mistake. Though turkeys were common fare for early American settlers, they didn't become part of the Thanksgiving tradition until around the mid-19th century.



REMOVING PERSPIRATION STAIN

Ever wonder why your towels aren't as absorbent as when you first got them?

It might be because you wash your towels with your other regular laundry. Washing them together can make your towels less absorbent? Wash them separately from your clothes and don't use a fabric softener. Fabric softeners contain silicone oil that can make your towels greasy feeling and less absorbent.

If you've been doing this, add ½ cup of vinegar to your load of towels or presoak your towels with vinegar to fluff them back up.

Try this also on pieces like cotton tee shirts and underwear to make them softer although they may have a more static cling.

MONTHLY BILLING ACCOUNTS

All monthly billing accounts that do not automatically charge your credit card at month end and/or are not sent via email, are assessed a \$5 monthly billing fee.

Compared to Credit Card Email billing, the added staff time required to process individual checks and credit card payments (when finding and hiring staff has become difficult), and higher postal rates combined with inconsistent postal service make this change necessary. There are also environmental advantages to not mailing paper statements to our customers.

The solution is automatic monthly credit card billing through email on the last day of the month.

Another option is to have your credit card charged automatically at each pickup from our store or delivery from our Route Service. No monthly email is involved.

There is no cost for either of these two billing choices. We do not charge credit card fees.

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Thanksgiving

For many Americans, the Thanksgiving meal includes seasonal dishes such as roast turkey with stuffing, cranberry sauce, mashed potatoes and pumpkin pie. The holiday feast dates back to November 1621, when the newly arrived Pilgrims and the Wampanoag Indians gathered at Plymouth for an autumn harvest celebration, an event regarded as America's "first Thanksgiving." But what was really on the menu at the famous banquet, and which of today's time-honored favorites didn't earn a place at the



table until later in the holiday's 400-year history? No turkeys, but ducks, geese and swans.

**WE RECYCLE
HANGERS**

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And did you know that we
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NEWSLETTER NOVEMBER 2021

Beside the normal stuff, we also clean:

- Wedding Gowns
- Area Rug Cleaning
- Suedes and Leathers
- Purses, luggage and backpacks
- Ugg Boots
- Wash Dry & Fold

And we do...

1. We are a Certified Wedding Gown Specialist
2. We are part of the Certified Restoration Drycleaning Network (CRDN) - We handle textile and electronics restoration due to damage from smoke, fire, water and mold.
3. Home and office dry cleaning pickup and delivery
4. Wash Dry & Fold service - including Champion Hamper service

Ultimate Turkey Recipe

Here's a killer turkey recipe, with a foolproof self-timer. It's impossible to mess this up. You'll get a perfectly cooked turkey every time.

Preheat the oven to 325. Prepare the turkey, basting it with salt, garlic, butter, and black pepper. In a bowl, combine equal parts stuffing mix and popcorn. (Yes, popcorn.)

Fill the turkey's cavity with the mixture. Lay the turkey in a greased roasting pan.

Insert the turkey into the oven, with the neck pointing inward. This is very important.

Do not concern yourself with roasting time. When the turkey's rear end blows the door off the oven, it's done.



Time To Do This...

- ☒ Plant garlic cloves and shallots
- ☒ Start planning for Thanksgiving
- ☒ Clean your garbage disposal
- ☒ Clean Sink Faucet Aerators
- ☒ Lubricate Door Locks
- ☒ Get ready for black Friday
- ☒ Polish the silver and dust off the china

