GARY ROME AUTO INSIDER

WE DO THE NEXT RIGHT THING

Excellence | Integrity | Passion | Caring

Volume 2 November 2018 11th Edition

Help Us Support the USO!!

2018 STOCKINGS FOR THE TROOPS DRIVE

Support the USO Troops by collecting the following items for their holiday care packages! Bring in items by November 9th. All food items must have expiration date later than 12/31/18.

Baby/Foot Powder, White Socks
Winter Hats, Gloves
Lipbalm, Sunscreen, Bug Lotion
Individual Coffee Packets, Individual Jerky,
Nuts, Pringles, Hard candy
Tooth Brush, Toothpaste,
Comb, Brush, Floss,
Tooth Picks, Soap,
Shampoo, Cotton Swabs

Gary's Corner thankful for?

"I am thankful for my family, my children, my friends and Jack Rome. I am thankful for my profession, my personal development and my workmates. I am thankful for the little things like a good laugh, a fresh cup of coffee and WiFi. I am thankful for my health and the opportunity to be of service to our community!!"

- Gary Rome









EMPLOYEE SPOTLIGHT

"Shout out to Shannon MacNeil and Mary Lavelli!!

These two women have helped me so much with my transition to GM. It has been a big learning curve and they have made it so positive for me. They are both such a great asset to Gary Rome Hyundai and to me. Thank you!!"

- Tim ferreira

"Shout out to the whole service crew! Our department has grown exponentially. I would like to give recognition to Angela Lynch and all the techs. Angela has produced the highest total sales in the history of Gary Rome Hyundai at \$193,000!! Thank you to our techs for sacrificing their time and staying late to ensure our customers are taken care of. Lastly, huge shout out to Dan Guilbert for his dedication to the service lane and assuring our customers get to their destination safely!

Well done, everyone!!! You rock!!"

- Patrick Hamel

"Special shout out to my Parts Department Team-Josue, Omar, Edgar, Mark and Duke for their hard work and dedication! Thanks to you, we had another record breaking month! Keep up the good work, I appreciate you all!!"

- Geo Vazquez

Happy Anniversary!

Araz Mamedov - 7 Years Dennis Reynolds - 3 Years Sage Abreu - 1 Year Welcome to the family!

Steve Brown - Hyundai Sales Brittany Zabielski - Social Media Administrator

"Shout out to Kristen Ranney who was recently promoted to Assistant Service Manager! It was an easy decision to offer Kristen the job that she is so clearly capable of. Her loyalty and help during transitions with the service department should not go unnoticed. A huge thanks to Kristen for her extra hours, her leadership skills and always coming to work with a smile on her face!"

- David Nathan

"Shout out to my girls at reception- Kenzy
Bouchard and Lennie Finn! I want to thank you
for being so helpful in setting up and organizing the
reception area amidst so many transitions. I
appreciate you two putting your best effort forward! I
think you girls are awesome!! Thank you!"

- Sue Hyde

"Shout out to Katelyn Doyle! She's been with the company for 5 years and is an essential part of our office staff team that keeps the flow of business moving. She's more than willing to stay late on the last day of the month to make sure all of our cars get reported and get completed registations. Her flawless paperwork matches her flawless personality! No wonder she is the winner of out 99% Perspiration

- Steve Liptak





MESSAGES FROM CAPTAIN CULTURE



MARK YOUR CALENDARS!

November

- 11/3 GRAG Bowling Night at Shaker Bowl
- 11/5 Celebrate Birthdays at Hyundai and Kia!
- 11/12 Autumn Feast at Hyundai and Kia
- 11/14 Brown Bag Bingo at Hyundai and Kia
- 11/16 Retro Game Night at The Log Cabin
- 11/19 Serving the USO Families Dinner
- 11/26 National Cake Day!





Gary Rome Hyundai vs. Marcotte Ford

Hosted by Providence Ministries for the Needy, inc.

UPCOMING EVENTS

Friday, December 7th

Girls Night In With Chef Maria

Saturday, December 8th

La Sellet in Attleboro, MA

Tuesday, December 18th National Cookie Day: Cookie Exchange

In January

Bingo Night at Foxwoods!

DETAILS TO COME!

We Want Pictures of Your Pets!

For a 2019 GRAG Pet Calendaı

Calendar sales will be donated to a local animal shelter!!

Send to Irene

Email:

Icostello@GaryRomeAutoGroup.com Facebook: Irene Costello Text: Just Ask!!

ICXL. JUST ASK!

Deadline: 12/1





WE ARE PROUD



In October, all of our employees gathered for our annual Town Hall Meetings. We are so proud to have such strong teams at both our Hyundai and Kia dealerships!

Thank you to everyone who provided positive and constructive feedback which led to such productive meetings!



Do You or Someone You Know Belong in our Family?

We Want the Best and the Brightest and We are Willing to Pay for It!

Refer a Potential Candidate and Earn Up to \$3600!

*Ask a Manager for More Details





Brown Bag Bing



Costume Contest





Where Jason Cisek demolished the Frankenstein Monster Sandwich- 4 Burgers, 2 Hot Dogs, 4 Slices of Bacon, 4 Slices of Cheese, Chili, 2 Buttered Rolls and a Double Order of Fries. WOW! Thanks for cheering him on!!!





DRIVE PINK UPDATE





At the Rays of Hope Walk, Kristen and CC handed out **over 500** of our **Drive Pink** license plate frames!



"Thank you to Kristen and CC for all that you did at the Rays of Hope Walk!
Thank you to Juan and Brenda for handing out over 2000 water bottles at your station!!"





Thank you to all of our walkers for coming to support our mission!



We have officially reached \$20,000 in our campaign!







WHAT'S NEW

PHILLY CHEESESTEAK EGG ROLLS By: John Linnehar

Recipe of the Month

INGREDIENTS

- * 1 lb Ground Beef
- * 1/2 tsp salt
- * 1/2 tsp pepper
- * 1 Tbsp Worcestershire sauce
- * 2 Tbsp butter
- * 1 chopped yellow onion
- * 1 chopped green bell pepper
- * 12 slices of Monterey Jack cheese
- * 24 egg roll wrappers
- * small bowl of water
- * canola oil for frying

DIRECTIONS

- *Oil should be set to 350 degrees for frying. Oil top of cheese. that is too hot will overcook or burn the eggrolls. 7. Starting fro
- 1. Saute ground beef in a skillet. Don't break up beef too small. Avoid taco beef consistency.
- 2. Add the salt, pepper and Worcestershire sauce and stir for 2 to 3 minutes. Remove contents from pan.
- **3.** Add butter to the skillet and cook until sizzling, but not browned. Add onion and green pepper and cook until carmelized.
- **4.** Add beef back to skillet and toss to combine. Remove from heat and allow mixture to cool.
- **5.** Lay egg roll wrappers on flat surface and place a half slice of cheese on it.

- **6.** Add about 3 Tbsp of meat mixture on top of cheese.
- 7. Starting from bottom left, pull corner of wrapper over the meat then fold 2 sides in.
- **8.** Wet edges of the roll tightly w/o tearing the wrapper.
- **9.** With 1 to 2 inches of heated oil in the pan, fry 3 to 4 egg rolls at a time. Remove and place on cooling rack.

HELPFUL TIPS

- * Keep wrappers covered to avoid drying
- * Do not crowd pan w/ too many rolls.
- * Sour cream or ranch pair great for

dipping

Do You Want Your Recipe Showcased?

Send your recipes to Irene so they can be put in the monthly newsletter!!

Icostello@GaryRomeAutoGroup.com Or visit her desk in the BDC!



GRAG GOOK BOOK

We'd like to create a cook book filled with YOUR recipes! Proceeds from cook book sales will go to benefit Homework House of Holyoke. Send all your recipes to Irene to get involved!



Friday, December 7th

11 - 4 PM

at Gary Rome Hyundai

Call Irene Costello to schedule your appointment! (413) 420-8058



