



Volume 3 - July 2020 Newsletter

True Stories from the Trenches

Restauranteur Rescued from Dilemma

I got a call from Damon that the City of Modesto had turned off the water to the entire restaurant. When I arrived, it was clear someone had kicked the plastic pipe and broke the security lock. I disconnected the T where the pipe was broken. Moved back one fitting and eliminated one connection to the automatic sprinkler valve. To prevent future vandalism, we will secure it to some other pipe using steel instead of plastic so it's rigid.

One of our exterior pipes was unexpectedly broken and our water was turned off! John (dba APOLLO DRAIN) answered immediately and was at the restaurant within the hour. He quickly fixed the problem and enabled us to open within the hour. John has always been accountable, honest, kind and fair in our dealings with him over the last ten years. **This is a man who does good business.**

Damon Robbins
Camp 4 Wine Café
209.529.5898

Before Photo



After Photo





Money Saving Tips

First, it's a disposer not a dispose ALL! Years ago manufacturers would make claims of all the things their disposer could grind up. Knowing the summer holidays are approaching and you would like to have a party or BBQ without an emergency, I offer you a short list to SAVE you money and headaches.

1. Don't put your drain pipes to the test to see if they are able to handle all of it. Anytime you have lots of peelings, like fruit salad or Thanksgiving, wrap them up and put them in the garbage can. The walk out to it is good exercise and doesn't cause a pain in the back pocket to pay for clearing the drain.
2. Run the disposer before turning on the dishwasher. Most dishwashers drain into the garbage disposer. If there is some food in the disposer it can restrict the flow of water to the drain and cause flooding.
3. You can freshen up the inside of the disposer by running some lemon peel through it. Cutting up pieces from half a lemon should suffice.
4. If your disposer won't run, check the safety switch on the bottom. This pops out if it won't spin. If it resets, you will hear a hum when you turn it off. Turn it off immediately and unjam it. Most newer units have a 5/16 hex socket on the bottom. Use a 5/16 Allen wrench to turn the motor and free it up. When you run it, listen for anything hard bouncing around inside. If you hear something, turn it off and look in the grinding chamber with a flashlight for what's making the noise. Unplug the unit before putting your hand or a tool in to get the foreign object out.

July Recipe-of-the-Month

I Scream, You Scream

Homemade Vanilla Ice Cream

Less is more for me when it comes to a great homemade ice cream. First, let it be vanilla. And not too sweet. Cream has its own sweetness that can be masked with too much sugar.

Ingredients for 1 gallon.

2 quarts heavy whipping cream

1.5 quarts half and half. Or a quart and a pint

2/3 cup sugar

1 tablespoon vanilla

Pinch of salt

Mix ingredients until sure sugar is dissolved. Make according to directions on your ice cream maker. Top with your favorite summer fruit, syrup, nuts etc.