

Lew's News

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April Showers Bring May Flowers...

And a reminder from your favorite HVAC company that it's time for checkup!

As we begin our Spring Cleaning rituals for a new year, we don't want to forget to show attention to some of our most taken for granted equipment in the home. It's important to keep up with maintenance and care of our heating and cooling equipment, and now's the time for that air conditioner to shine - literally! According to Energy Star studies, new cooling equipment is **30%-50% more efficient** in energy savings compared to its predecessors of the 1970s. And even if your unit isn't quite that old, you could still save up to 20% or more by upgrading. If you're not ready for something new just yet, having a licensed technician out to clean and inspect your equipment once a year is a good way to stay up on making sure your current unit doing its best for your family.

Spring is also the time for new beginnings!

We hope you will join us in wishing Julie all the best in her new adventure...retirement.

Julie and her husband Paul will both retire in June. They are looking forward to more traveling, winters in Florida, and more family weddings. Julie has been a significant part of Lew's since 1979 so please be patient with us as we transition. For Lew's the new beginning will be a new voice answering the phone. Ed, Tony, myself and the rest of the crew will continue. *April 1, 2018 marked our 48th year serving our friends and family, ensuring their comfort in all kinds of weather.*



Lew's Reliable Heat & A/C, Inc

Lisa Schwentner Joles

Lisa Schwentner Joles
 General Manager


recipe

SPINACH ARTICHOKE DIP

Ingredients:

- 1 cup thawed, chopped frozen spinach
- 1 1/2 cups thawed, chopped frozen artichoke hearts
- 6 ounces cream cheese
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1/3 cup grated Parmesan
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder

Directions:

Boil spinach and artichokes in 1 cup of water until tender and drain. Discard liquid. Heat cream cheese in microwave for 1 minute or until hot and soft. Stir in rest of ingredients and serve hot.



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 Is Our Concern"*