

ISSUE 83 OWNED & OPERATED BY LANCE REINHEIMER SEPTEMBER 2023





Mission Statement To have the ultimate client experience ever.

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Back to School

Yes, summer holidays are over. My seven year old Grandson said to me, "summer goes by way too fast." I talked to him last night and he said it was fun to get back to school and see all his friends.

While driving keep your eyes open for them as they don't know your car can't stop on a dime and



they have a tendency to run out on to the road without looking.

Fall is just about here. Summer heat puts a strain on

every part of your car. Beat the rush and have a Fall Tune/Check Up done. This will help you have safe and breakdown free driving. It does include an oil & filter change.

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"Ultimate Car Care So You Can Have Safe and Breakdown Free Driving"

EVs: Can We Afford Them?

Source: Autosphere 29 August 2023

In reality they are more expensive than we might realize.

An internet search yields commentaries about the high price of EVs compared to ICE vehicles. A search of automobile websites shows EVs are more expensive than similar ICE vehicles in the same brand.

In Ontario, at the time of writing this article, an ICE Hyundai KONA Gasoline Essential FWD starts at \$28,596.01 including all fees and taxes. The lowest priced EV KONA Electric Preferred starts at \$48,394.42 including all fees and taxes, with \$5,000 Federal Government Electric Vehicle Rebate applied. After the taxpayer funded \$5,000 rebate, you are still paying \$19,798.41 more for the EV.

Not the total price

However, \$19,798.41 is not the total price premium. Finance the purchase and you pay interest on the additional funds borrowed to cover the higher price of the EV. With 20% down and current interest rates from Hyundai on a 6 year / 72-month loan, you incur roughly \$3,000 in interest on the extra \$19,798.41, so the total price premium for the EV will be \$22,798.41.

The KONA Electric is supplied with a Level 1 charger, included in the vehicle price. This requires up to 49 hours to fully charge the battery. Realistically, you will need a Level 2 Charger that requires up to 9 hours to fully charge



the battery. Hyundai sells this for \$1,185.37, including tax.

This Level 2 Charger requires a 60amp breaker. With a 200-amp panel this should not be an issue. A qualified electrician will charge roughly \$1,000 for a basic installation with easy access to the panel and a short distance to the location of the charger. However, if trenching or long runs of conduit and cable are required, the installation cost may double or triple. If your house has a 100-amp panel, and many houses do, you will incur a cost to upgrade the panel to 200 amps to facilitate the Level 2 Charger. This panel upgrade will cost \$5,000 or more.

If you live in an older home, or in a smaller home such as a townhouse, here is the cost equation for your home charging station. \$1,185.37 for a Level 2 Charger. \$1,000 to install the charger. \$5,000 to upgrade the panel to 200 amps. Total cost \$7,185.37.

Significantly more

Add the cost of a home charging

station to the price premium for the KONA Electric and it can cost \$29,983.78 extra for an entry level EV. In this scenario, the total acquisition cost of \$58,579.79 on the EV KONA is roughly \$30,000 more than the total acquisition cost on the ICE KONA.

The ICE KONA in this entry level comparison, the KONA Gasoline Essential, uses regular unleaded gasoline. With average driving it delivers 600 kms from a full tank of gasoline. \$30,000 will buy approximately 330 full tanks of gasoline delivering over 200,000 kms of driving. At the average Canadian annual mileage, this will be 10 years of driving.

"Experts" claim the high acquisition cost of an EV is offset by savings realized over eight years of operation. I am no expert, but in this scenario, the simple numbers do not show savings.

Footnote. EV batteries do not last forever. In the Canadian climate, with its temperature extremes, 10 to 12 years is the "replacement zone" for EV batteries. In 2022, the owner of a 2018 Kia Soul EV with over 170,000 kms experienced battery failure.

They were quoted \$23,000 for the replacement battery, including labour and taxes.

Can you afford an EV?

Upcoming Winnipeg Events



Winnipeg Blue Bomber Schedule:

Thu. Aug. 10	<u>8PM</u> ,
Fri. Aug. 18	<u>8PM</u> ,
Thu. Aug. 24	7:30PM,
Sun. Sep. 3	<u>6PM,</u>
Sat. Sep. 9	<u>3PM</u> ,

WPG @ EDM WPG @ CGY MTL @ WPG WPG @ SSK SSK @ WPG
 Sat. Sep. 16
 3PM,

 Fri. Sep. 29
 7PM,

 Fri. Oct. 6
 9PM,

 Sat. Oct. 21
 6PM,

 Fri. Oct. 27
 8PM,

WPG @ HAM TOR @ WPG WPG @ B.C. EDM @ WPG WPG @ CGY



Chicken Marsala with Buttered Noodles

4-6 Servings

Prep Time: 35 minute

Ingredients:

For the Marsala Sauce

Cook Time: 40 minutes

For the Chicken

- 1 1/2 lbs boneless chicken tenders 2 tbsp olive oil 1/2 C flour 2 1/2 tsp garlic powder 1 1/2 tsp onion powder 1 tsp Italian seasoning 1/2 tsp cayenne pepper Salt & pepper
 - 4 tbsp unsalted butter 3 shallots thinly sliced 8 oz cremini mushrooms, sliced 8 oz shitake mushrooms, sliced 2 1/2 tsp cornstarch 1 C chicken broth 4 cloves garlic, minced 1 C dry marsala wine 2 tbsp fresh parsley, chopped Grated parmesan cheese, optional

For Buttered Noodles

1 lb egg noodles 3/4 C unsalted butter, cubed 2 cloved garlic, minced 2 tbsp fresh parsley, chopped



Instructions: For Chicken

- 1. In large bowl, combine flour and all seasonings, dredge chicken pieces, evenly coating them, set aside on clean plate.
- 2. In large skillet heat oil till hot, add in chicken & cook for 3 minutes on each side. Transfer to plate, Place pan back on stovetop for sauce.
- For Marsala Sauce:
- Add butter to pan, add shallots & mushrooms. Reduce heat to medium & cook till mushroom & shallots are deeply caramelized, 20 minutes. 1.
- Add garlic, cook 1 minute till fragrant but not browned. Slowly whisk in marsala wine, deglazing pan. Cook about 5 minutes. 2.
- Whisk cornstarch & broth. Slowly pour into pan, stir well. Increase heat to medium -high & simmer, stirring occasionally till thickened, 5-6 min. 3.
- Season with salt and pepper. Return chicken to pan and simmer for 2 more minutes. Remove from heat. 4.
- Pour over buttered noodles. Sprinkle with parmesan cheese, and parsley. 5.

For buttered noodles:

- Bring large pot of water to boil. Add egg noodles, cook till al dente. Reserve 1/2 cup pasta water. Drain pasta, put into large bowl. 1.
- Add cubed butter, garlic & pasta water, toss to combine, sprinkle with parsley. 2.

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Call 204-783-5802 for an appointment.

Warmly,

ZA

Lance Reinheimer President





Shop Co-Ordinator



Matt Skinner Service/Pre-Owned Vehicle Sales

P.S. Make time for you parents as you don't know how long you will have them. I just had my father-in-law pass away.

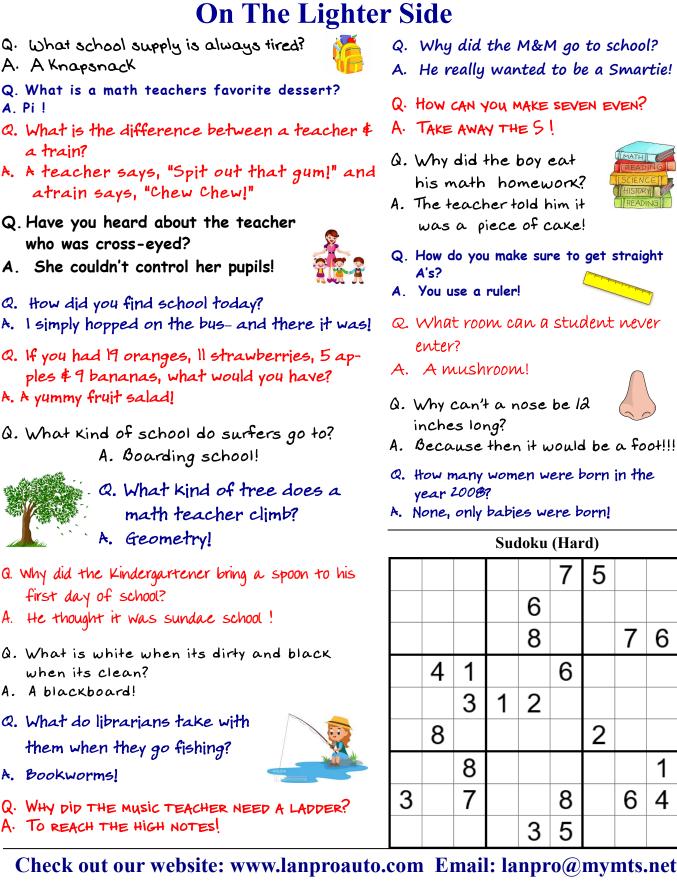


Thank You for Your Referrals

Kevin Bergeron was our latest IPad winner in our 15th draw. Currently, working on draw number 16. Thank you to all of you that have given Lanpro referrals, it is very much appreciated. One in 10 chance of winning.

- 1. Noelle Michon
- 2. Kevin Hill
- 3. Colin Morris
- 4. Stephanie Rossi
- 5. Jesh Gosselin
- 6. ??????
- 7. Could this be you?
- 8. ??????

9. ??????? 10. Your name here?



HOURS: MONDAY - FRIDAY 7:30AM - 5:30PM *SATURDAY 8:00AM - NOON *CLOSED LONG WEEKENDS

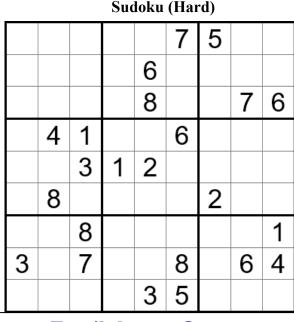
- A. He really wanted to be a Smartie! Q. HOW CAN YOU MAKE SEVEN EVEN?
- A. TAKE AWAY THE S!
- Q. Why did the boy eat his math homework?



- A. The teacher told him it was a piece of cake!
- Q. How do you make sure to get straight
- A. You use a ruler!
- Q. What room can a student never
- A. A mushroom!



- A. Because then it would be a foot!!!
- Q. How many women were born in the year 2008?
- A. None, only babies were born!



« Ultim