

MONEY SAVING
SPECIALS

\$49 OFF

ANY
SERVICE

\$71 OFF

SUMP PUMP
INSTALL

\$56 OFF

KITCHEN
FAUCET
REPLACEMENT

\$250 OFF

SEWER
REPAIR OR
REPLACEMENT

\$62 OFF

TOILET
INSTALL

\$67 OFF

ANY
SERVICE
OVER \$350

\$89 OFF

ANY WATER
HEATER
INSTALL

Stong Sentinel

LATE WINTER 2013

Is Your Toilet Running?

Sounds like the start of bad joke, doesn't it? A running toilet can waste up to 2 gallons of water a minute. A silent leak in a toilet can waste up to 7,000 gallons of water per month. Over time that really adds up.

Aside from wasting water and money, a leaking toilet can be a cause of water damage to other parts of your home.

If the toilet in your bathroom is old, there may be parts that have failed. Parts that can fail include the seal on the inside of the tank or the handle. When the seal

in the tank does not work correctly, water continues to run out of the toilet.

One reason that the seal or stopper on the inside of the tank can fail is when a toilet cleaning product is used

inside the tank. Chemicals in the cleaning product and react to the rubber stopper and can cause it to deform. When this happens, the stopper can no longer be seated properly. A stopper that is warped or damaged will no longer keep water in the tank.

Corrosion is another problem that can cause the

stopper to loose its seal. This can be caused by hard water. Another reason that a toilet continues to run is when the float is not working properly.

Diagnosing a running toilet can be tricky, especially if you have little experience in plumbing repair. To get the quickest results in treating your running toilet, contact Stong Plumbing. We'll provide a free on-site inspection, discuss the options with you and work to get the issue resolved as quickly as possible. Call Stong today. 1.877. PLUMBER

Invest Your Tax Refund in Your Home

Nearly 75 percent of Americans receive a tax return each year, with each return averaging nearly \$2,500. That's a nice windfall for most of us but that doesn't mean you should run out and spend it like it's burning a hole in your pocket.. The best income tax tip is to make your money work for you.

Increasing the energy efficiency

of their home could earn a homeowner up to a \$1500 tax credit. If you use your tax

return to purchase an energy efficient water heater, washing machine or dishwasher you will get 30% of that money returned to you as a tax credit. Taking advantage of this federal income tax credit just makes financial sense if you plan on purchasing

some of those items anyway.

You can also make less substantial improvements like switching out that old toilet or finally fixing the leaky outside faucet. While you won't be eligible for a tax credit with these improvements they will save you money over time.

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Plumbing • Drain Cleaning

STONG
PLUMBING

888.49.STONG

510 Lancaster Ave.
Malvern, PA 19355

Phone: 610.497.8664
Fax: 610.725.1729
E-mail: info@stongplumbing.com

Call on the guys in white

Grace's Recipe Corner

Warm up with one of our favorite chili recipes. It's sure to be a hit.

Roadhouse Chili

Ingredients

6 slices bacon, cut into 1/2" pieces
4 cloves garlic, finely chopped
2 medium onions, finely chopped
1 red bell pepper, chopped
1 yellow bell pepper, chopped
3 tablespoons chili powder
1 tablespoon ground cumin
1 tablespoon chipotle chili powder
2 teaspoons dried oregano
1 tablespoon smoked paprika
Salt and black pepper
1 pound lean ground beef
1 pound ground pork
1 cup beer

1 (15-ounce) can black beans, drained and rinsed

1 (15-ounce) can kidney beans, drained and rinsed

1 (24-ounce) can crushed tomatoes

1 (24-ounce) can diced tomatoes, with juice

Directions

In large heavy-bottomed Dutch oven, cook the bacon over medium heat until lightly crisp, stirring occasionally. Once the bacon is browned, add the garlic, onions, bell peppers, chili powder, cumin, chipotle chili powder, oregano, and smoked paprika and season with salt and pepper, to taste. Cook until the vegetables are tender and seasonings are aromatic. Add the beef and break

it up with a wooden spoon. Once beef is broken up and beginning to brown, add the pork. Break up with wooden spoon like the beef, and brown, until no longer pink, roughly 4 minutes. Stir in the beer and beans. Toss together, then add the crushed and diced tomatoes. Turn the heat down to low and simmer for 1 1/2 hours. Taste for seasoning and add salt and pepper, if necessary. Garnish as desired and enjoy.

