

Gourmet Driver

QUARTERLY RAMBLINGS FROM STEVE GOLDBERG, YOUR #1 INFINITI SALESMAN & FOODIE

How Valuable Is Your Time?

I Run My Business Around Your Schedule.

I could tell you all about my work philosophy, about how I value my customers' time. But I'd rather show you by example.

A couple of months ago, I took a call from a guy who sounded pretty steamed. He'd spent the better part of an afternoon at another luxury car dealer, had made a deal he liked, and when he returned to get his car, they told him they'd sold it! The guy was fuming, and rightly so. He asked me if Pepe Infiniti had the car he wanted.

I immediately checked our inventory. We had the car, in the right color, with the options he wanted. I told him I'd wait for him to drive the hour or so to get to us. He asked if the car would really be here when he arrived.



After what he'd been through, he had a right to be skeptical.

I said, "I know you're going to cross three bridges and drive over an hour to get here. That car will be here, ready to go."

As soon as I hung up the phone, I had the car prepped for delivery. Sometimes, people say they're coming in and then never show. But I believed the guy was going to make the trip. I gave my word I'd have the car ready for him.

About 90 minutes later, he arrived. His new Infiniti was ready to go. His paperwork was ready, including insurance and temporary tags. Thirty minutes later, he drove off a happy Infiniti owner.

I'd do the same for you.

Steve G.

Is Your Car Delayed?

News reports on the earthquake, tsunami and nuclear disaster in Japan have decreased, but the tragedy will forever leave its mark on millions of people. It's heartbreaking to see the images of destroyed towns.

If you've been waiting for a car, you deserve the straight scoop on what's happening. It's true, the disasters in Japan have affected car production there and elsewhere as well, because Japanese manufacturers supply many vital electronic parts to carmakers around the world. Some Infiniti vehicles were destroyed by the earthquake and tsunami. There will be some delays for some customers, and that goes for other Japanese brands, too. Even some paint colors will become hard to get, because production of some pigments sourced from Japan was interrupted.

If you have any concerns about availability of any Infiniti vehicles, especially if a lease is coming due, call me and I'll work with you.

GOURMET "DRIVER" BECOMES GOURMET "RIDER" TO SUPPORT CANCER RESEARCH

Has someone in your life been affected by cancer? Every year in August for the past 16 years, I've joined the thousands of bicyclists who ride the 200-mile Pan-Massachusetts Challenge to raise funding for cancer research. I think it's remarkable that the "Pan-Mass" has donated over \$300 million to lifesaving cancer research and treatment



at Dana-Farber Cancer Institute since its 1980 inception. And it's equally remarkable that since 2007, the Pan-Mass has donated 100% of every rider-raised dollar to that cause. I hope you'll support my efforts this year with a pledge. Call me or e-mail me. In the meantime, I encourage you to learn more by going to the website, www.pmc.org.

My Favorite Recipes: Roasted Lemon Garlic Potatoes

This recipe is adapted from Patates Riganates as published in Aglaia Kremezi's book "The Foods of the Greek Islands."

Although they are roasted in the oven, these potatoes are wonderful with summertime meals. I particularly like them with a Mediterranean dinner of marinated chicken on skewers or fresh grilled fish. Bring the lemon or oregano flavors into your main dish and the potatoes marry beautifully! They can be served hot or made ahead and served either at room temperature or heated up under a broiler for two or three minutes.

Ingredients

3 pounds baking potatoes, peeled and cut into 1 1/2-inch cubes
1/2 cup olive oil
4 garlic cloves, minced
1 1/2 teaspoons dried oregano, crumbled
1 teaspoon coarse salt
Freshly ground black pepper

1/2 cup chicken stock
1/3 cup freshly squeezed lemon juice
2-3 tablespoons chopped fresh oregano

Preparation

- Preheat oven to 400°F.
- Place potatoes in a single layer in a 13 x 9-inch baking pan and pour the oil over them. Add garlic, dried oregano, salt and pepper to taste and toss well to coat with the oil. Bake potatoes for 15 minutes.
- Add chicken stock, toss and bake for 10 minutes more.
- Add the lemon juice, toss and bake for 15 minutes more or until the potatoes are cooked through, liquid is absorbed and potatoes have started to turn golden brown.
- Sprinkle with the fresh oregano when serving.



INFINITI M OFFERS PLENTY OF HIGH-TECH PERFORMANCE AND LUXURY

I have a friend who drives a BMW 5-Series, and I often tell her in all sincerity that the Infiniti M is just a better all-around car. Personally, I think the M is a whole lot better looking, too. As far as driving performance, the M is an amazing machine to drive, whether you go for the M37 with a 330 horsepower V6 or the M56 with its 420 horsepower V8. Here are just a few standout points:

Forest Air™ system keeps interior air fresh and provides natural-feeling breeze-like airflow.

Enhanced Intelligent Key remembers last used audio, navigation and climate control settings for each key.

M37 with 330 hp V6 or M56 with 420 hp V8; 7-speed automatic transmission with both.



Active Noise Control literally cancels out certain noises to provide a quieter cabin.

Infiniti Hard Drive Nav System and Bose Studio Surround premium audio featuring 16 speakers.

Rear-wheel drive or Infiniti Intelligent All-Wheel Drive.

WIN AN APPLE IPAD FROM THE GOURMET DRIVER!

I've given away some great prizes for answering some easy questions, but now I'm giving away an Apple iPad2 -- and my customers don't have to do a thing to win. Everyone who buys a new or used car from me at Pepe Infiniti this year will be entered to win an iPad2. That includes everyone who bought before this announcement. I'll select a name at random during the first week of 2012.

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