

# Perfect Reflection



715-247-2111

April 2009

701 Rivard Street  
Somerset, WI 54025

[www.PerfectReflectionSalon.com](http://www.PerfectReflectionSalon.com)

## Hello, from Perfect Reflection!



From bottom left: Lori Mathys, Hannah Peterson, Linda Solie

From top left: Kris Smith, Ashley Rixmann, Tracy Hennen

Spring is here! Perfect Reflection will be offering Mother's Day Packages. Also, remember to book those Prom appointments soon, it's just around the corner!

Have a wonderful day!



## Mission Statement

*Perfect Reflection is committed to exceptional customer service. Our team is professional, talented, and continuously educated. Perfect Reflection wants every guest to feel comfortable, special, and pampered.*

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## Mother's Day Packages

### Spa Package:

- Spa Manicure
- Spa Pedicure
- European Facial
- Make-Up Application

Price: \$124.00 (A savings of \$31.00!)

### Glamour Package:

- Full Highlight
- Hair Cut
- Make-Up Application
- Classic Manicure
- Classic Pedicure

Price: \$140.00 (A savings of \$35.00!)



## Prom Packages

### Package #1:

- 11 Tanning Sessions
- Updo
- Makeup Application

Price: \$96.00 (A savings of \$24!)

*Hurry in, there is limited availability. Not valid with any other offers or discounts. Must schedule appointments at time of purchase.*

### Package #2:

- 11 Tanning Sessions
- Updo
- Makeup Application
- Full Set Pink and White Acrylics
- Express Pedicure

Price: \$156.00 (A savings of \$39!)

## Monthly Retail Special

Save 20% on all SexyHair Products during the month of April.

## Monthly Tanning Special

Earn the opportunity to pick a flower from our "Spring Bouquet" with the purchase of a tanning package. Every flower lists a prize ranging from free tans to grab bags.

## Stylist Tip

To improve the condition of your hair, try taking flax seed oil. It includes omega-3 and omega-6 fatty acids which help you hair retain moisture.

## Sunday Tanning

Perfect Reflection will be offering Sunday tanning from 1PM to 4PM now through May 3rd, depending on demand.

## Visit our Web-Site!

Check us out on the web! Our web site includes up-to-date information on our specials, events, personnel, products, and services. We even have a customer survey! View our website at [www.PerfectReflectionSalon.com](http://www.PerfectReflectionSalon.com).

## Senior Discount

Senior citizens save 10% on services Monday-Thursday 8am-12pm.



*Be prepared to be pampered...*

**701 Rivard Street  
Somerset, WI 54025**

Hours of operation:  
Monday-Thursday 8am-8pm  
Friday: 8am-6pm  
Saturday: 8am-1pm

Phone: 715-247-2111  
E-mail: [lori.mathys@perfectreflectionsalon.com](mailto:lori.mathys@perfectreflectionsalon.com)

### *Did you know?*

**If you apply your tanning lotion an hour before tanning your skin will be more moisturized which will help you achieve a better tan.**

***Want to contribute to our newsletter?***

*Every month we hold a recipe and helpful hint drawing. If your entry is selected you will win a prize! Either drop them off at the salon or email them to [lori.mathys@perfectreflectionsalon.com](mailto:lori.mathys@perfectreflectionsalon.com)*

## **Monthly Recipe: Grilled Chicken Tostadas**

Marinade:

- 1/2 cup fresh lime juice
- 1/2 cup soy sauce
- 1/4 cup vegetable oil
- 1 tbs honey
- 2 tsp minced garlic
- 1 1/2 tsp chili powder

Tostadas:

- 6 boneless skinless chicken thighs
- 8 small corn tortillas
- 1 1/2 cups shredded cheese
- 1 1/2 cups shredded lettuce

1. Place the chicken thighs in a gallon-size zip lock bag and add all the marinade ingredients. Press the air out of the bag and seal it. Turn the bag to thoroughly coat the chicken, place it in a bowl, and refrigerate it for at least 4 hours, turning the bag occasionally. Remove the meat from the refrigerator 20 before you want to start grilling.

2. Prepare a charcoal fire or set a gas grill to medium-high, close the lid, and heat until hot—about 10 to 15 minutes.

3. Lightly brush both sides of the tortillas with vegetable oil. Grill them on each side until they turn slightly brown, about 1 minute on a gas grill. Before removing the tortillas from the grill, sprinkle each one with 1 tablespoon of cheese.

4. To serve, layer the tortillas with shredded lettuce, the chicken strips, the remaining cheese, and any additional toppings. Serves 6 to 8.

