

GEMS, JEWELRY, FUN TIMES

AN OCCASIONAL NEWSLETTER OF GEMS, JEWELRY, AND FUN TIMES · CHRISTMAS 2017



HO, HO, HO!

As you can see, we're like the Hallmark Channel of jewelry stores. Plenty of Christmas spirit, decorations, smiles and a good December story with a happy ending. The only thing we're missing is a cameo appearance by Candace Cameron Bure.



Pam and Stacy have worked extra hard to transform JTS into the perfect winter wonderland to showcase our newest in jewelry designs.



Bob Snow purchased the iconic 1930 Ahrens-Fox fire truck in North Carolina in 1972, and ever the promoter, drove it to Pensacola, where, to this day, it is used in parades and celebrations throughout the community.

OUR TWELFTH ORNAMENT OF PENSACOLA LANDMARKS Rosie O'Grady's Volunteer Fire Truck

50 years ago in 1967, a young naval aviator, Bob Snow, fell in love with Pensacola while flight training here. Snow, a virtuoso trumpet player, a Dixieland band leader, an entrepreneur, and visionary saw what others couldn't, and with \$1,100, his horn and his heart, opened Rosie O'Grady's in the old Pensacola Cigar & Tobacco Company warehouse on Government Street — and a Pensacola landmark was born. In 1988, Wilmer Mitchell, Bob Snow's attorney who participated with Snow in building Seville Quarter over the years, took over operations. Today, the Mitchell family remains dedicated to carrying on the tradition that Bob Snow started.

Jewelers
TRADE SHOP Est. 1956

LOCATION

26 Palafox Place
Pensacola, FL 32502

CONTACT

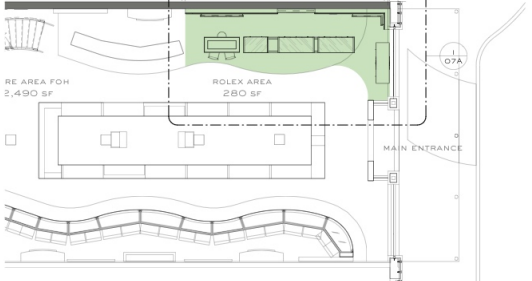
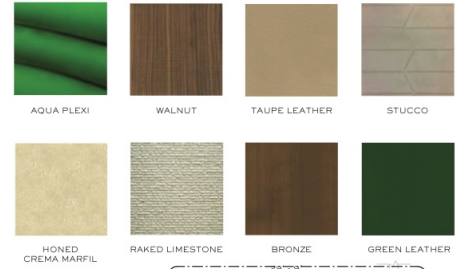
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Email: jts@Jewelerstradeshop.com
Web: jewelerstradeshop.com

STORE HOURS

Monday-Saturday: 8 a.m.-5:30 p.m.
Closed Sunday

2018: OUT WITH THE OLD AND IN WITH THE NEW

We have some fabulous and exciting news about the new year



As one of the largest and most recognizable independent Rolex jewelry stores, we are proud to show you our plans for the new year. In January, we will begin renovations to add the Jewelers Trade Shop Rolex Corner.

Corbett III has been working close with Rolex designers and architects for 2 years to bring to you our new upscale Rolex Watch corner. The comfortable and inviting design will cover 280 square feet inside and to the right of our front door and windows. If you have visited Rolex in Switzerland, or New York, you will recognize the beautiful, elegant, and fresh new look. Between the sit-down cases and wall area, we will be able to showcase over 200 Rolex watches.

We are very proud that we have been picked by Rolex Watch Company to partner with them on such a fine product and beautiful new area inside Jewelers Trade Shop!

DECEMBER BOOK SIGNINGS

SPONSORED BY: **Edward Jones**
MAKING SENSE OF INVESTING
John L. Peacock, Jr., CFP®, CRPC™
 Financial Advisor

A book signing with
MIKE PAPANTONIO
 DECEMBER 14 • 5:30 PM - 7:30 PM

Jewelers
 TRADE SHOP
Est. 1956
 26 PALAFOX PLACE, PENSACOLA, FL 32502

December 14: Mike Papantonio, "Law and Vengeance"
 December 20: Corbett Davis, Jr.: "Dead Man's Fingers"

WEDNESDAY, DECEMBER 20 • 5:30 TO 7:30 P.M.
BOOK SIGNING


"Once again, Corbett Davis delivers a wild tropical mystery with a salty cast of characters that fit only in a place like Florida. Have another margarita, and hang on for the ride!"
 —*Carl Hansen*

"Dead Man's Fingers is a great story of murder, lost and found love, set in Key West and Cuba. A story that could well have been told forty years ago."
 —*Guy de la Valdene*

WEDNESDAY, DECEMBER 20
 5:30 TO 7:30 P.M.

DEAD MAN'S FINGERS
 CORBETT DAVIS JR.

Join the author at Jewelers Trade Shop in downtown Pensacola for wine, light hors d'oeuvres, and tales of mystery! Special guest appearance by Charlie Switzer, the "inspiration" behind the book's main character!

 "Corbett has always been one of the best fly fishermen I have known and now his abilities to spin a mystery yarn are catching up with his perfection at fly casting."
 —*Jimmy Buffets*

CORBETT DAVIS, JR.

FISH OF THE MONTH



(Top row, bottom left and middle) Kitchen pass! Boys' weekend. While fishing Florida's Southwest Panama Coast last month, **Darin, Mark & Corey** caught a mixed bag, from huge bass and peacock bass to sailfish and tarpon. The boys' trip was a blast! (Bottom right) While fishing out of Lafitte, Louisiana, **Jack Lowrey** caught some nice "slot" reds this month. Looks like the makings for a great Cajun recipe, "redfish on the half shell."

TRIVIA WORD SCRAMBLE

(Hint: Rolex Corner)

1) **L O D**

2) **W N E**

3) **C A W T H**

4) **R O C R N E**

5) **X O R L E**

6) **A W H S O C S E**

Okay, how easy is that? All you have to do is read section "2018: Out with the old in with the new." Since it's Christmas, I even underlined the answers for you. It's like an open book test in college. Enjoy! Go figure out the answers, write 'em down and call, fax or email Connie on Thursday, December 21, at 8:00 a.m. sharp. The first ten correct callers win a copy of Corbett's new novel *Dead Man's Fingers*, or a pair of JTS wine glasses. Good Luck to All!

Phone: 850-432-4433 · E-mail: jts@jewelerstradeshop.com · Fax: 850-469-0477

LAST MONTH'S WINNERS

Congratulations to Alice Pyne, Terri Dennie, Joe Ellis, Julie Connerley, Wadene Deason, Mary Mock, Helaine Gottschalk, Susan Bell, Ricky Snellgrove, and Wayne O'Hara who were the first ten correct callers to tell us:

1) UEBA = Beau

2) LEARCH = Rachel

3) IKNIK = Nikki

4) NOJH = John

5) RNSHCRIADA = Chrisandra

6) EIMK = MIKE

(Hint: Newly Engaged)

Thanks for all of the calls and congrats again to all of our lucky winners!

MERRY CHRISTMAS TO ALL AND TO ALL A GOOD NIGHT!



PENSACOLA BAY SHE-CRAB SOUP

As a lucky kid growing up on a secluded stretch of Pensacola Bay, my daily chores included catching and cleaning blue crabs. I would throw my cast net and catch mullet, menhaden or croakers. Next I would bait the crab traps with heads and backbones of the previous day's catch. I began this tradition at such an early age, that the crabs' pincers were much faster than my own reflexes. By the age of twelve, my scarred toes and fingers had mostly healed. But the love I acquired for crabbing, fishing, and for Pensacola Bay, still lives in me 54 years later. My mother always lovingly transformed the backyard crustaceans into a delicious dish. Some of her favorite's included Gumbos, Jambalayas, West Indies salad, and when her oldest child was lucky enough to catch female crabs with eggs, She-Crab Soup.



INGREDIENTS

8 tablespoons butter	2 quarts half & half	1 teaspoon mace
5 tablespoons all-purpose flour	1 pint heavy cream	½ teaspoon white pepper
1 medium/large white onion, grated	1 cup chicken broth	½ teaspoon Old Bay Seasoning
3 stalks celery, grated	¾ cup sherry	2 pounds lump crab meat
4 cloves of garlic, minced	2 tablespoons chopped fresh dill	2 tablespoons of fresh chopped chives
1 teaspoon salt	2 tablespoons Worcestershire sauce	
1 teaspoon black pepper	1 tablespoons hot sauce (Crystal)	

HINTS

- This is not a diet dish, use real butter, half & half, and heavy cream
- Get jumbo lump crab meat. The best comes in one pound containers from Coden, Alabama, or Bon Secour, Alabama. You can find both at Joe Patti's Seafood.
- The longer you simmer, the better it tastes. It freezes well and is often better the second or third day.

Directions:

1. Melt butter in a large stockpot over medium-high heat. Stir in flour to make a smooth paste, and cook for 3 minutes, stirring constantly. Mix in onion, celery and garlic. Season with salt and pepper. Continue to cook and stir for about 4 minutes.
2. Gradually whisk in the half & half so that no lumps form. Stir in chicken broth and heavy cream. Bring to a simmer and pour in half of the sherry (3 ounces). Season with dill, Worcestershire sauce, hot sauce, mace, white pepper and Old Bay Seasoning. Cover and simmer for 30–45 minutes. Soup will reduce by 1/3. Add crab meat and simmer another 30 minutes (2 to 3 hours is better), stirring occasionally so not to let burn.
3. Ladle soup into bowls and top off with a splash of the remaining sherry and sprinkle with fresh chives.