

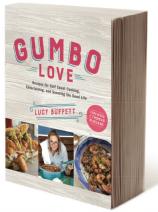
## Jewelers TRADE SHOP 1956 GEMS, JEWELRY, FUN TIMES

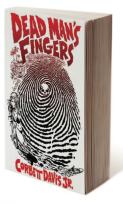
AN OCCASIONAL NEWSLETTER OF GEMS, JEWELERY, AND FUN TIMES · FALL 2017

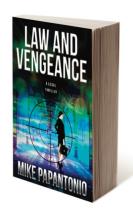


#### **FUN TIMES AHEAD!**

JTS will also have plenty of fun times at the store in the coming weeks. We are planning three separate book signings from local authors soon and will keep you posted because you do not want to miss these evenings. Our chefs and staff will be serving great foods and wines at each event. I promise you will love it! Here's a sneak preview.







STAY TUNED FOR MORE INFO ON DATES AND TIMES!



### "GALLEY" NIGHT COOKBOOK SIGNING! FRIDAY, OCTOBER 13

Join us for an evening of great fun, food and drink. Lucy (Lulu) Buffett will be showing off and signing her newest cookbook *Gumbo Love*. She will also be discussing her favorite recipes and sharing some great stories. So come by, meet Lulu, and taste some of the dishes that make her book so fabulous. Besides two huge pots of seafood gumbo, we will be passing a variety of other great nibbles. This is an evening you won't want to miss. If you want to get a little taste of what the night will bring, check out Lucy on **lulubuffett.com**. Her restaurants in Gulf Shores, Destin, and soon in Myrtle Beach, are much more than good food. With great events, music and fun, the great food is a bonus! For good luck we'll see you Friday, October 13!

## Jewelers TRADE SHOP

#### LOCATION

26 Palafox Place Pensacola, FL 32502

#### STORE HOURS

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

#### CONTACT

Tel: 850.432.4433 | Fax: 850.469.0477 Email: jts@Jewelerstradeshop.com | Web: jewelerstradeshop.com

## FISH OF MONTH



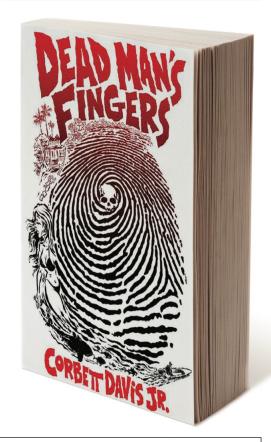
(Top L) After touring the Paratagas cigar factory in Havana last month, **John Griffing** caught his first tarpon on a fly rod while fishing the waters of Playa Larga, Cuba. (Top R) **Fenia Hiaasen** caught some beautiful rainbow trout on her fly rod earlier this month in the Missouri River in Montana. Beautiful fish and scenery! (Bottom L) While fishing with **Captain Frankie Bowen** aboard the "Fishing Magician" out of Zeke's Marina in Orange Beach, **Tricia Woodburn** caught her limit of nice red snapper! (Bottom R) While fishing off Nantucket last month aboard the "Last Mango" with **Captain Vinnie**, **Jimmy Buffett** caught a beauty! The 130-pound bluefin tuna made sushi for the whole village!

#### **COMING NEXT MONTH**

#### "DEAD MAN'S FINGERS"

by Corbett A. Davis, Jr.

Where else but the Florida Keys can you find so much natural beauty and so much craziness all mixed together to make for a story full of mystery, romance, suspense and friendship? Dead Man's Fingers is just that, plus a whole lot more. Powell Taylor and his best friend, Captain Limbo, are back trying to cope with the strange death of Powell's beloved Dawn Landry when suddenly a bizarre twist of events requires their full attention and sends their combined bank of contacts into action. From the greedy but lovable Charlie Switzer, to the despicable Hilda Tucker, the characters will make you laugh out loud as you find yourself cheering for the most unlikely of heroes. Sea burials, Viagra, body parts in fish guts, frivolous lawsuits and a strong thread of loyalty among friends make for a feel good read that will leave you ready for the next chapter. Take this wild ride from Miami to Cudjoe Key, to Key West, the Dry Tortugas and even Havana, for a journey that includes plenty of unexpected entanglements.



#### **CHAPTER 2**

Charlie Switzer sat among the mangrove roots on the north end of Shark Key. Shading himself in the ninety-eight-degree heat and half-submerged in the salty water, he patiently waited as the sun began to set. The vivid reds, pinks, and oranges that followed the sunset were like a Fourth of July fireworks celebration. But Charlie was unable to fully enjoy the mesmerizing disappearance of the day's sun. His mind was elsewhere.

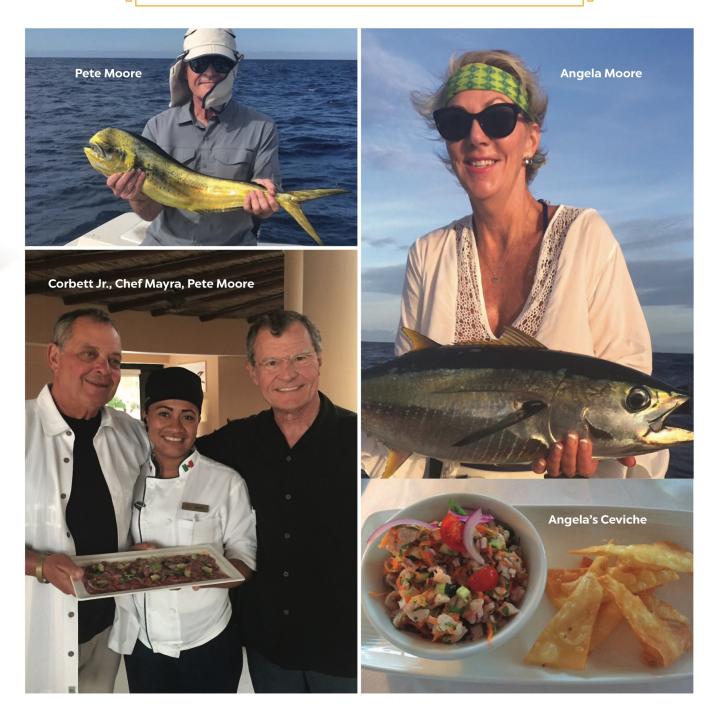
After the huge orange ball melted into the sea and the colorful sky dissipated, the sudden darkness spawned demons in Charlie's soul. Greed is one of the deadliest of all sins. And Charlie's rapacious desire for wealth and expensive toys would most likely be his downfall one day. But for now, even knowing it would eventually derail, he could not stop this runaway train he rode.



Corbett Jr. (L), and the real-life Charlie Switzer

When Charlie Switzer bought a character in Corbett's next novel at an auction for a fund raiser for the university, he had no idea what he was in for. Although a character in his own right, the only thing he shares with Sir Charles Switzer in the book is his lovable, quirky personalty and his name. All else is strictly fiction, especially the murder and sex. And I hope he and Fran will still speak to the author after they read it.

## FISH OF MONTH



While fishing off the Baja Peninsula in the Pacific Ocean off Cabo San Lucas, **Pete and Angela Moore** caught some great appetizers! Fishing light tackle, Angela caught a ten-pound yellowfin tuna that made an awesome ceviche, while Pete's dolphin (aka dorado, mahi) was sliced into a fabulous sashimi dish by **Mayra**, the executive chef at Pueblo Bonita Pacifica.

## FISH OF MONTH



(L) Fshing the Pensacola International Billfish tournament aboard "Hammertime" with **Captain Wayne O'Hara**, **Chris Jacobi** caught the first place wahoo. Also aboard to help land the 81.8-pound fish were **Tracy Brown and John Nabor**. Congratulations! (R) When **Vinnie** moved the "Mango" to Long Island, he and **Charlie Hergrueter** caught plenty of nice size cod for dinner. I have to admit, as a southern water fisherman, the only other cod I'd seen before was between buns on a fish sandwich at Wendy's.

#### TRIVIA WORD SCRAMBLE

(Hint: Newly Engaged)

1) **U B A** 

4) **NOJH** 

2) **L E A R C H** 

5) RNSHCRIADA

3) **(I) (K) (N) (I) (K)** 

6) **E I M K** 

Wow! Too Easy. Read the newsletter and call, fax or email Connie on **Thursday, September 28, at 8:00 a.m. sharp**. The first ten correct callers win an ultrasonic jewelry cleaner, or a pair of JTS wine glasses or a copy of Corbett's new novel, *Dead Man's Fingers*. So figure these out, write 'em down and you know what to do! Good Luck!

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

#### LAST MONTH'S WINNERS

Congratulations to Joanie Babb, Ruth Stafford, Leslie Glassman, Dick Messerly, Lulu Graves, Cindy Wilkins, Pat Rogers, LaQuita Stover, Bill Singletary, Ilene Gellerman, Marsha Poppe, Gary Constantine, Kathy Ball, Ron Poppe, Wayne O'Hara who were the first (ten?) to call in and tell us:

1) PMHSRI = Shrimp

3) ASUSAEG = Sausage

5) EAOPTTP = Potatoe

2) NRCO = Corn

4) NONOI = Onion

6) NFU = Fun

Thanks for all of the calls, and keeping it fun here at the Gems, Jewelry and Fun Times!

# YES! YES I WILL!



**Beau Noonan and Rachel Fidazzo** are engaged to be married. Beau popped the question on July 26, while visiting Venice, Italy. Rachel said Yes!





Congratulations to sisters **Nikki and Chrisandra Nash** who both were recently engaged to be married. And congratulations to **John Lane and Mike Brazwell**!



#### **WE APPRECIATE YOU!**



I guess since I got a little carried away this month I better wrap it up. Before we get to this month's recipe on the next page, I would like to thank all of our friends and customers for once again voting us "The Best Jeweler" in the Pensacola *Inweekly* newspaper's Best of the Coast competition. We appreciate you!

Back to that recipe! To get you in the mood for our October, Friday the 13th cookbook signing by Lucy Buffett, here is a peek at page 131. Enjoy!

## CAMARONES A LA CRIOLLA (CUBAN-STYLE SHRIMP CREOLE)

#### **INGREDIENTS**

1 tablespoon unsalted butter

3 tablespoons extra-virgin olive oil

2 medium yellow onions, chopped

1 green bell pepper, chopped

6 garlic cloves, finely chopped

2 (15 ounce) cans crushed tomatoes

2 tablespoons tomato paste

2 bay leaves

2 teaspoons dried thyme

2 teaspoons dried oregano

2 teaspoons LuLu's Crazy Creole Seasoning (page xxvii) or other Creole seasoning

1 teaspoon dried basil

 $\frac{1}{2}$  teaspoon ground cumin

2 tablespoons sugar

2 tablespoons Worcestershire sauce

1 teaspoon hot sauce

1 cup pimento-stuffed green Spanish olives, drained

 $1\frac{1}{2}$  teaspoons seat salt

1/2 teaspoon freshly ground black pepper

1/2 cup white wine

2 pounds medium wild-caught Gulf shrimp, peeled & deveined

1/4 cup chopped fresh parsley

Cuban Yellow Rice (page 181)



Shrimp Creole served over rice, a classic Gulf Coast dish with New Orleans roots, was one of the dishes my grand-mother would make on no-meat Fridays. When I got older and traveled around the Gulf and the Caribbean, I found that there are so many different versions of shrimp Creole! Living part-time in Key West, however, with its abundant Cuban influence, I've found this version to be one of my favorites — I just love the addition of the cumin and olives.

- 1. In a large heavy skillet (10 to 12 inches), melt the butter with the olive oil over medium heat. Add the onion and sauté until it is translucent. Add the bell pepper and garlic. Sauté for a few minutes, making sure not to burn the garlic.
- 2. Add the crushed tomatoes and stir. Add the tomato paste and stir. Add the bay leaves, thyme, oregano, Creole seasoning, basil, cumin, sugar, Worcestershire, and hot sauce. Stir until well combined and simmering.
- **3.** Add the olives, salt, and black pepper. Add the wine, stir, cover and let it simmer for 30 minutes to let the flavors meld. Add water if the sauce starts to get too thick.
- **4.** About 5 minutes before serving, add the shrimp, stirring to incorporate them into the sauce. Cook for 5 minutes, or until the shrimp turn pink being careful not to overcook them!
- 5. Remove from the heat and add the parsley. Remove and discard the bay leaves. Serve over yellow rice.