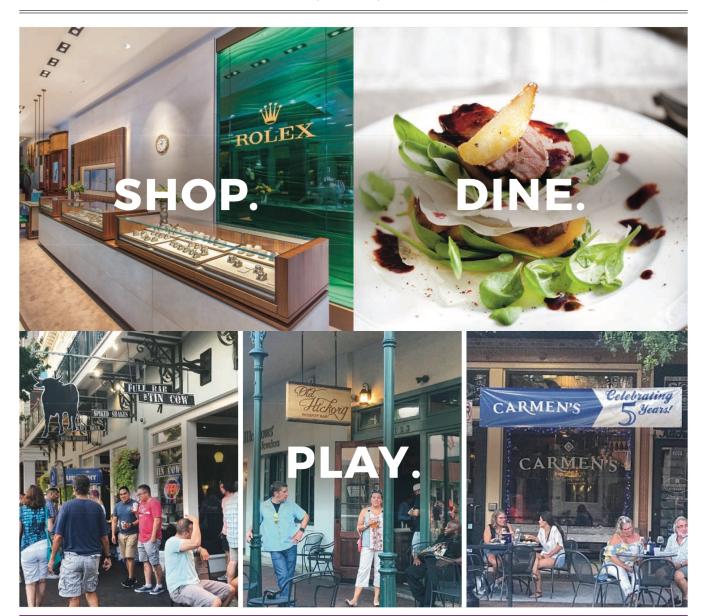


Jewelers TRADE SHOP 1956 GEMS, JEWELRY, FUN TIMES

AN OCCASIONAL NEWSLETTER OF GEMS, JEWELRY, AND FUN TIMES · LATE SUMMER 2018



DOWNTOWN IS ON FIRE!

As Alicia Keys might sing, "Downtown is on fire?" Okay, maybe that's not what she is saying, but it is true. Downtown Pensacola is the place to be and the place to be seen. With all of the innovative construction, world-class restaurants, fantastic personal shopping, and the arts and entertainment, "this place is on fire!" And why you ask? Good question! See inside to see why I think you should shop downtown.

DOWNTOWN IS THE PLACE TO BE!

Why shop at Jewelers Trade Shop downtown? Here are a few good reasons:

EMOTION

We know you and you know us. We know your dogs, Buster and Bella.

We will weep with joy at your baby's birth. We will cry with you at your wedding. We even know your daughter's due date and the name of your first grandson before he is born. We are YOUR jeweler. We are your friends. We listen.





KNOWLEDGE

Face-to-face one-on-one best customer service, GIA educated Gemologists, professional repairs, appraisals and one-of-a-kind jewelry designs. We can answer all of your jewelry and gemology questions. And do it with a friendly smile.

ACCOUNTABILITY

We have to be good. We have to be at the top of our game. We have to strive to be the best. You know where we work and where we live.



continued next page...



LOCATION CON

26 Palafox Place Pensacola, FL 32502 Trade Shop has been the jeweler that generations of Pensacola families have chosen to commemorate their lifetime memories. Today, the shop is renown throughout the South for it's exquisite collections and welcoming Southern hospitality.

Founded in 1956 in Pensacola, Florida, by Corbett and Imogene Davis, Jewelers

CONTACT

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

STORE HOURS

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

PASSION (MY FAVORITE)

We love what we do for the passion rather than the money. (Don't get me wrong, the money is okay too!) We take extra steps, more time, and effort to run our business because we love it. A family and three generations who build their lives around their business will also put their whole heart into it for you.



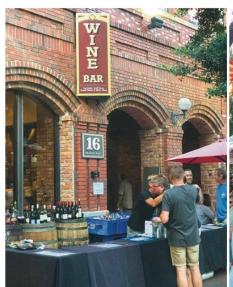


LOCAL

All of the money we spend downtown helps build our local economy. It stays right here and isn't sent out of town to some corporate account. We all invest in the future of Pensacola. We buy our cars local, we dine in our own Gulf Coast restaurants, we shop downtown for unique quality items and we pave the way for our grandkids to enjoy the life we have.

MORE COMPETITIVE

Local shops have a huge advantage over internet sales and so-called deals. We buy gold, platinum, and diamonds direct. We hand pick, inspect, create ourselves and take pride in our customers' jewelry. We develop relationships with our customers. We enjoy the shopping experience as much as you do. We love what we do and it shows. You cannot find that on amazon.com!







AUGUST REMINISCING

August is known for the birthstone peridot and its great fishing (and I was born on my mother's birthday in this month). But still, it never was my favorite time of year.



The kids are back in school, we are creeping toward fall, and summer is about over. And I love summer. My reasons for disappointment during this

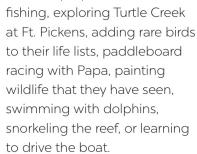
seasonal transition each year have changed many times since I myself dreaded the arrival of the big yellow school bus at my door.

Now that I am old enough to collect social security, what I will miss most is Papa's adventure day with my grandkids. With no electronics

allowed, we have shared many interesting adventures over the past 14 years.

I hope that as Corbett and Mia get older that

their memories are fond and they had as much fun as I have over the years. When it's time for them to reminisce and tell the stories, I pray it's about the



I surely hope they are

not thinking, "the old man in the Depends wouldn't ever let us have our cell phones or iPads to check Facebook or Twitter."



I hope you all enjoyed your summer and spent it with loved ones.

-Papa

FISH THE MONTH





Bobby Hall caught a couple of nice dolphin this month off of Key West. Fishing with **Captain Rush and D.J.** on the "Odyssea", he caught a nice 56-inch bull. Also known as Mahi Mahi and Dorado, the 40-pound beauty was quite tasty. I asked with such a beautiful fish, why wasn't he smiling. He said, "I am."



Fishing with his dad off of his new dock on Pensacola Bay, **Jack Jordan** caught his first "hard head" catfish. And a nice one it was. Would make a nice mount Dad! Call the taxidermy man.

ENGAGEMENTS!





Colin & Emily

Josh & Bradley



Maggie Walker & Greg Fox



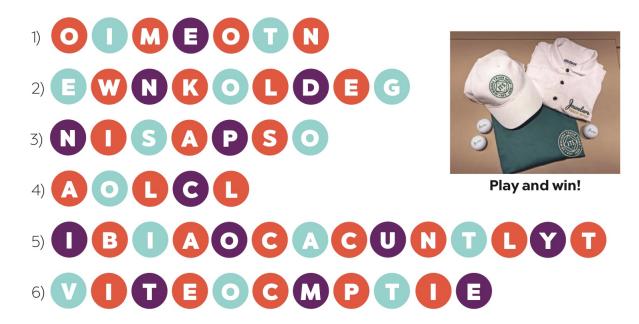
Tori Reid & Joseph Brown



Hugh Patroni & Debbie Ciano

TRIVIA WORD SCRAMBLE

Hint: Why shop Downtown? (Read newsletter)



Okay, all you need to win is to know how to read. Good Luck. The first ten correct callers win their choice of a new JTS design t-shirt, golf shirt, hat, or pair of JTS wine glasses. So call, fax or e-mail Connie on Thursday, August 9, at 8 a.m. sharp.

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

LAST MONTH'S WINNERS

Congrats to Richard Pyne, Frank Brown, Jackie Davis, Roland Smithee, James, Johnson and Cheryl Hinson, who were the first correct callers to tell us:

1) DECEMRSE = Mercedes 3) REVET = Evert 5) NOVN = Vonn 2) TOSCT = Scott 4) ZULPE = Lupez 6) SVADI = Davis

(Hint: Testimonees) Congratulations to everyone for all the calls. Hope you enjoy your prizes.

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Thanks to Sharon Duplantis, I'll leave you with a great, easy refreshing dessert for these hot summer days.

NUTELLA PIE

1½ jars (13 oz.) of Nutella chocolate hazelnut spread
1 (9 inch) prepared graham cracker crust
1 (8 oz.) package cream cheese, softened
1 (8 oz.) container Cool Whip (thawed)

Spread $\frac{1}{3}$ cup of Nutella hazelnut spread over the bottom of the graham cracker crust. Beat remaining hazelnut spread and cream cheese together in a bowl until smooth. Fold cool whip into cream cheese mixture, pour into the pie crust and spread evenly.

Refrigerate until well chilled, 4 hours to overnight.

Enjoy

If you really want to make it even more delicious make your own pie crust (but not necessary).



12 graham crackers (2 cups)

1/4 cup sugar
pinch of salt

3/4 cup finely chopped pecans

1½ sticks unsalted butter, melted½ teaspoon (Mexican) vanilla1 teaspoon cinnamon

In mixer combine crackers, sugar, salt and pecans in bowl. Combine butter, vanilla and cinnamon and slowly mix into nut and crumb mixture. Press into 10-inch pie pan. Bake at 325 degrees for 10 minutes. Remove from oven and cool completely.







FREE AND EASY PARKING FOR ALL DOWNTOWN VISITORS

