

GEMS, JEWELRY, FUN TIMES

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



HAPPY NEW YEAR!

with the arrival of warm weather I break out the outdoor "Fryer!" My summer consists of not only enjoying my time off from work, it also allows me the time to cook. I fish, I paddle, I spend every Monday with my grandkids for Adventure Day with Papa! And did I mention I cook? Which includes all of my Gulf Coast-Southern favorites. Fried fish, fried oysters, shrimp, soft shell crabs, French fries, hush puppies, onion rings, scallops, and fried cracked conch. And then there is vacation in the Keys. No Name Pub pizza and wings taste like a slice of Heaven when washed down with a cold beer. Fried Hogfish Fingers at Hogfish Grill or Geiger Key Marina by boat makes my eyes roll back in my head. And the fried cracked conch at The Square Grouper Bar & Grill on Cudjoe

I'm not sure about you, but for me it is the time of year for Mea Culpas, Hail Marys and New Year's Resolutions. As my favorite high school nun, Sister Consuella, would have said, "Corbett, go do your penance!"

Key is sinful, which brings me back to my penance for the venial sins of gluttony for the last nine months. By December 31st, my pants are too tight, I'm in the last hole on my belt and if the neck on my dress shirts were any tighter I'd pass out. But then comes the new year and my annual resolutions that include promises for friends, family, work and health. I re-join fat class where Ken Mitchell forbids all carbs. I try to eat 800 calories a day (that's like one fried shrimp). No alcoholic beverages and no sweets. I kick it up a notch at the gym where Lorenzo tires to punish me for those sins I've committed. By the middle of March I've lost the twenty pounds that show up every January. By April Fool's Day (Apropos huh?) I am frying up that long awaited soft shell crab po' boy! And starting all over.

Mea Culpa, Mea Culpa, Mea Maxima Culpa!





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

LOCATION

26 Palafox Place Pensacola, FL 32502

CONTACT

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

STORE HOURS

Mon.-Thurs.: 8 a.m.-5:30 p.m. Friday: 8 a.m.-7:30 p.m. Saturday: 8 a.m.-5:30 p.m.



DOWNTOWN MARDI GRAS PARADE

FEB. 25, 2 P.M.

Make sure you don't miss the big Mardi Gras parade Downtown on Palafox Street on Saturday, February 25, at 2:00 pm. Bring a big bag for all the "throws." You'll get beads, moon-pies, frisbee's and huggies. If you forget, come by the store and we'll give you a bag. Also, find a place near our JTS entrance. We will be throwing out JTS Mardi Gras frisbees before and after the parade! "It's a Party!"



VALENTINE'S DAY AT JTS

At JTS we love our Valentine's Day! It is always a joyous celebration of love and friendship. This year was no exception. Thanks to all of our friends and customers for letting us help pick out your sweetie's Valentine gift. And thanks to all of you last minute shoppers, (all you guy's) for letting us help you be heroes on February 14th! As in the past 30 years, anyone who spent \$500 for their Valentine got a dozen long stem roses, a box of chocolates and a Valentine Card. "Love is in the Air."

FISH ——OFTHE—— MONTH









While fishing offshore in the Gulf off of Pensacola, **Rusty Simmons** caught his limit in huge red snapper last week! (Just kidding! He caught them last snapper season.) Some of the very legal fish weighed up to 20 pounds!

TRIVIA WORD SCRAMBLE

(Hint: Favorite Fried Foods)













Since it is a new year, I made this as easy as possible. All you have to do is read the newsletter and the answers pop out at you. Go write down your answers now and call, fax or e-mail Connie on Tuesday, February 21st, at 8 a.m. sharp. The first ten correct callers win a set of JTS wine glasses, a JTS t-shirt, or a copy of Corbett's *Feeding Friendzy Cookbook*. Good Luck, I hope you win!! And the good news is, it's a new year and everyone is eligible to win!

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

LAST MONTH'S WINNERS

Congrats to Van Stafford, Jana Andrews, Owen Randall, James Ganey, Georgia Rivers, Brooke Scott, Sandy Fones, Janice Adams, Mary Mock, Vera Cooper, Charles Smith, Ginger French, and Betty Bross who told us:

1) RGASENE = Saenger

4) SORCS = Cross

2) EUCMGIRS = McGuires

5) TARAMGRILVAIEL = Margaritaville

3) CHHCUR = Church

6) ELTRTES = Trestle

(Hint: JTS Christmas Ornaments)

Thanks for all the calls and for keeping it a fun time! I hope everyone enjoys their prize!

It's time for me to wrap this up and go hit the gym. Ugh! Before I go, I would like to thank all of our loyal customers and friends that shop with us throughout the year (through thick and thin so to speak). 2016 was our busiest and best year in the 60-year history of JTS. It is all because of you and we appreciate it!

As we look ahead to the new year, we make new goals, resolutions and ideas to make JTS better yet. But we also look back and appreciate how we got here. Thank you, again for your continued support and friendship. And we wish you all the best for a successful, happy and prosperous 2017. I think it will be a great year for us all.

Happy New Year from all of your friends at Jewelers Trade Shop!

NEW ORLEANS KING CAKE

INGREDIENTS

Dough:

1 cup milk

1/4 cup (real) butter

2 (1/4 oz) packages of active dry yeast

²/₃ cup of warm water (110 Degree F)

½ cup of white sugar

2 eggs

11/2 teaspoons salt

1/2 teaspoon freshly grated nutmeg

 $5\frac{1}{2}$ cups all purpose flour

Filling:

1 cup packed brown sugar

²/₃ cup chopped pecans

1/2 cup all purpose flour

½ cup raisins

1/2 cup melted butter

1 cup confectioners sugar

1 tablespoon water

1 tablespoon ground cinnamon



The King Cake is a New Orleans, Mardi Gras tradition that involves a pastry with a small plastic baby hidden inside. The person who gets the slice with the baby in it has to host the next party.

- 1) Scald milk, remove from heat and stir in ¼ cup of butter, allow mixture to cool to room temperature in a large bowl, dissolve yeast in warm water with 1 tablespoon of the white sugar, about 10 minutes.
- 2) When yeast mixture is bubbling, add the cooled milk mixture. Whisk in the eggs, stir in remaining white sugar, salt and nutmeg. Beat the flour into the milk/egg mixture 1 cup at a time, when the dough has pulled together turn it out onto a lightly floured surface and knead until smooth and elastic, about 8–10 minutes.
- 3) Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth or

plastic wrap and let rise in a warm place until doubled in volume, about 2 hours. When risen, punch down and divide in half.

- 4) Preheat oven to 375 degrees F. Grease 2 cookie sheets or line with parchment paper.
- 5) To make filling, combine the brown sugar, ground cinnamon, chopped pecans, ½ cup flour and ½ cup raisins. Pour ½ cup melted butter over the cinnamon mixture and mix until crumbly.
- 6) Roll dough halves out into large rectangles (approximately 10 x 16 inches). Sprinkle the filling evenly over the dough and roll up each half tightly like

a jelly roll, beginning at the wide side. Bring the ends of each roll together to form 2 oval shaped rings. Place each ring on a prepared cookie sheet. With scissors make cuts ½ of the way through the rings at 1 inch intervals. Let rise in a warm spot until doubled in size, about 45 minutes.

7) Bake in preheated oven (350 degrees) for 30 minutes. Push the doll into the bottom of the cake. Frost while warm with confectioners sugar blended with 1 to 2 tablespoons of water. Sprinkle with gold, green and purple sugar, decorate top with pecan halves.

(Be sure to tell everyone about the plastic baby before they chow down!)

This is a great recipe and probably as good as it gets. However it is a bit time consuming. Here is another option for a great King Cake.

Call Adonna's Bakery & Café at 126 Palafox Place, Downtown, 850-696-2227, and she will make you whatever you want. They have them in stock daily. And they make a special cream cheese version also.