

# MASSTOWN MARKET NEWS

Volume 4 Issue 12  
December, 2004

## The sounds of classic Carols, and the closeness of family...



*December is such a wonderful month, as winter arrives and everyone busily prepares for the Holidays. December, of course, is the celebration of family and Christmas...and the passing of another year. We begin to look forward to 2005 with great anticipation...*

We're OPEN...

The Market is open 7 days a week from 9am to 9pm

### Market Traditions...

We've helped you celebrate the Holidays for over 35 years now, and it's always a very special time of year for us... The decorations are all up, Holiday baking is underway, our displays are overflowing with seasonal goodies, and the sights & sounds of the Holidays are all around us. But it's also at this time of year that many people struggle to provide their families with the special things they deserve. So it's especially at this time of year that our staff do so much for those in need in our local community... Toys for Christmas Index, food boxes for many families, donations to the Food Bank, and so much more un-noticed charity. *We sincerely thank them for all the help they provide, and all the smiles they help make happen!*



### A Tisket a Tasket...

Come see us for a Basket... The possibilities are limitless when it comes to our Holiday Gift Baskets... Thrill anyone on your list with a custom creation like... Coffee, Chocolate, or Cheese Lovers, Gardeners Dream, Bathtime Pleasures, Kids Fun Pack, Spice Basket, Bakers Pantry, Deli Delights, Tea Totalers, Natural Wonders, Fruit Medley, or just a lovely assortment of Market products... Always appreciated, always superb quality!



### Let's Talk Turkey...

WIN a turkey a week, or a fabulous all inclusive Turkey Dinner Basket in our store draws being held throughout December...So scratch your name on a ballot, and we'll give you a holler if you're a winner!



### Staff Party

*The Market will be closing at 6pm on Thursday, December 9th, as we prepare for our annual staff party. It's always an evening full of food, music, gifts, games, laughs, and lots of fun as the Market thanks all it's wonderful employees...*



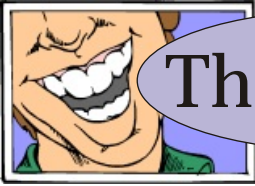
*For a truly pleasing visual and taste tempting experience, and for all kinds of citrus info and recipes, visit the beautiful website at [www.sunkist.com](http://www.sunkist.com)*

### HOLIDAY Hours...

Even the Market takes a little breather from time to time...  
December 24th - 9am-5pm  
Dec 25, 26, 27 - CLOSED  
December 31st - 9am-5pm  
January 1, 2 - CLOSED

We wish everyone a joyous and safe Holiday season...





**Thank You**

*for being our customer*

The Market celebrates 35 years of Quality & Service in 2004. And it's thanks to our many loyal customers and exceptional staff that we have grown to become a bustling year-round country Market. The business was founded on the principles of offering unbeatable quality, selection, service, and value... AND THESE PRINCIPLES STILL GUIDE US TODAY...

Eric, Laurie, & Wade Jennings



## HOLIDAY FRUIT - A celebration of so many lovely things...



*Celebrate December with Holiday fruits... Juicy Navel and Clementine oranges, pink grapefruit, Globe & Christmas Rose grapes, fresh local cranberries, even Florida strawberries, kiwis from New Zealand, and tropical mangoes, star fruit, and pomegranates... It's all so good!*

### Orange Date & Nut Cake

*This recipe was created by a Camp cook in Wisconsin over 80 years ago... ENJOY*

*¾ cup butter, softened  
1 cup sugar  
2 eggs, whole  
2½ cups flour  
1 tsp baking soda  
1 tsp baking powder  
1 cup milk, soured (1 tsp vinegar)  
1 tsp vanilla  
1 cup dates, chopped pitted  
1 cup walnuts, chopped*



*Juice & rind of 2 large oranges  
1 cup sugar  
Cherries or pecan halves*

*Cream butter & 1 cup sugar. Add eggs & mix. Mix dry ingredients together and add alternately to creamed mix with milk and vanilla. Mix well. Add dates, walnuts, and grated orange rind. Bake in a greased, floured ring pan for 1 hour at 350 degrees. While cake is baking, combine the second cup sugar and orange juice and set aside in a warm spot so the sugar dissolves completely...*

Cont'd next column...

*Immediately after the cake is removed from the oven, pour the juice mixture over the cake while it is still in the pan. Allow cake to cool completely before removing from the pan. Arrange the cake right side up on a plate and decorate with glazed cherries, pecan halves, orange zest, or even a few sprigs of holly... ENJOY!*

### On Parade...

We entered a Market float in the Truro Santa Claus Parade recently, and we had a blast. Our staff handed out homemade sugar cookies and little oranges to all the children lining the parade route... *Fun times!*



### Speaking of Fruit...

Visit our Bakery for one of the best homemade Fruitcakes available anywhere... We have Light and Dark, both sinfully fruity & delicious! .

### Staring at your Navel

*Almost all of the oranges you see in supermarkets are Navel oranges, grown either in California or Florida. They are always seedless, and come in many sizes, from tennis ball size to softball size. Look for the little 'navel' indentation on the bottom to know for sure. Select fruit that is heavy in the hand and shiny skinned. Navels are available all winter, and they become sweeter as the season progresses. You will often see a number associated with the different sized Navels. This is simply a measure of how many oranges fit in a standard size orange crate. So, the smaller the number, the bigger the orange... Simple, huh?*



## December News

Staff Celebration  
December 9th

Navel Facts  
The orange

Holiday Hours  
Clip & save

Orange Date & Nut Cake  
The recipe...

Our staff gives  
Christmas Index

'WIN'  
A fabulous  
turkey dinner...

**Masstown Market**  
OPEN 7 days a week  
9am to 9pm  
*Celebrating 35*  
**Years of Quality & Service**