

# HOW SWEET IT IS



# How Sweet It Is

## Produce Market & Garden Center

RT 13 SOUTH  
EDEN, MD  
410-742-8600

DEC 2009

### HOW SWEET IT IS' HOURS

- Open 7 days a wk 8 - 6
- Open year round
- Closed Sundays in Jan & Feb

[www.howsweetgarden.com](http://www.howsweetgarden.com)

### Shore's Largest Retail/Wholesale Nursery

Be amazed at the selection of trees, shrubs, and statuary. Visit our website for a complete list of plant materials.



### WINTER YARD IDEAS

Build Stone Walks, Patios & Walls  
Look at Magazines for landscaping ideas  
Start researching plants you might want to plant



Bring this flyer in and receive 10% off your entire order!!  
Expires 12/24/09

## Over the Hill & Through the Woods

### To How Sweet It Is We Go...

#### Tis the Season at How Sweet It Is

- Poinsettias
- Fresh Cut Christmas Trees, Wreaths, Swags and Greenery
- Eastern Shore Novelty Gifts
- Old Fashion Candy and Fudge
- Christmas Décor
- Eastern Shore Crocks



#### FRUIT BASKET For the holidays!!



Let How Sweet It Is make the holiday season a wonderful one for you.

This season they are making custom fruit & gift baskets for you. They're perfect gifts for family, friends, neighbors, co-workers, teachers & your party hostesses.

#### **Corporate Gifts Too!**

Fill your basket with fruit, candy, eastern shore novelties, jams & jellies!

Orders can be placed in the store, on-line, or over the telephone.

Orders of 10 or more receive additional Savings!!!

## Sweet, Juicy & Delicious in the Market

#### FRESH PRODUCE FROM THE SHORE

- White Hayman Sweet Potatoes
- Large Variety of Greens
- Fall & Winter Squash
- Vine Ripe Tomatoes
- Fresh Produce

#### FROM THE LOCAL WATERS

- Crab Meat,
- Soft Crabs,
- Oysters,
- Little Neck Clams



#### RECIPE OF THE MONTH

#### **Double Apple Punch**

2/3 c light brown sugar  
1/2 stick butter  
1 TBS grated orange rind  
1 TBS grated lemon rind  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1/2 gallon apple cider  
1/2 c applejack brandy  
Combine first 7 ingredients in lg pot. Heat slowly until almost boiling. Pour into a heat proof bowl (crock pot) & add applejack.