



Yoder Department Store
 300 S Van Buren St
 Shipshewana, IN 46565
 (260) 768-4887
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 info@YoderDepartmentStore.com
 Monday - Saturday:
 8:00am-5:30pm
 (Closed Sundays)

YODER DEPT. STORE NEWSLETTER

Volume No. 9, Fall 2011

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STOREWIDE NEWS

We Are Enjoying More Room!

We moved into the new part of the building on June 16th and it is awesome! We are very excited about this addition affording more space and comfort for our guests!

Now, we are in a better position for interacting with guests in our Fabric Department where we have areas for demo's, "hands on" education, and "how to" displays. Overall, our Fabric Department floor space has increased by 40%!

In addition to our expanded Fabric Department, we are now happy to offer more of our quality brand shoe and clothing selections!

August 2 – 6 We Celebrated!!!





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FABRIC

The Fabric Department is in motion! After an awesome quilt festival, we are focusing again on our wonderful new floor space. We now have expanded fabric displays, new fixtures, wider aisles, a demo area, and a book nook (complete with cozy chairs!). Even now, we are hard at work moving, changing, adjusting, and tweaking the details to make this the best fabric department we can dream up!



Something is changing every day so, while many of you are enjoying the exploration of our new digs, we appreciate the patience of our “regulars” who have to spend a bit of extra time figuring out where we moved their favorite items.

If you are visiting for the first time since our expansion, stop by the cutting tables and let us know. We would love to give you a quick tour of our great “new” department!

SHOES

Continuing on into fall with our success of the Propet Travel Walker, be sure to stop by our Shoe Department and try on a pair of Propet’s Travel Walker Suede! These great shoes come in every width imaginable and can be found in five exciting colors for Women and three colors for Men.



...and while you’re visiting our Shoe Department, don’t miss our great selection of New Balance Shoes!





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MEN'S AND WORK WEAR



Mark your calendar for our annual Fall Key Days Event, October 15 through October 22, 2011. You will receive \$4.00 off each pair of Key Bibs, Dungarees, Uniform Pants and Women's "Mink" – Sherpa Lined Hoodies.



LADIES WEAR

Who can pass up a great looking purse, at a great price? Be sure to view our line of Magid and Mark Chantel purse offerings while your browse our Ladies' Department.



CHILDREN'S

Cooler nights call for warmer pajamas for kids who can't seem to stay under covers. We are carrying a wonderful supply of children's sleepwear from Carters, Oshkosh and Key.



FOR THE HOME

We're always showcasing something new from Kay Dee and Design Imports. We have a huge selection of aprons! Get a jump start on Christmas shopping and pick up a calendar towel for the 2012 New Year!





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FUN PAGE

Sweatshirts, Jeans and Chili

The temperatures will be getting cooler and few things are as satisfying as your favorite sweatshirt coupled with your favorite jeans and a great pot of chili! Make a pot of chili to feed a crowd on game day or for a wonderful weeknight supper. Don't forget to serve your chili with all the fixin's like shredded cheese, chopped onion and your favorite hot sauce.

Ingredients

- 2 pounds lean ground beef
- 1 (46 fluid ounce) can tomato juice
- 1 (29 ounce) can tomato sauce
- 1 (15 ounce) can kidney beans, drained and rinsed
- 1 (15 ounce) can pinto beans, drained and rinsed
- 1 1/2 cups chopped onion
- 1/4 cup chopped green bell pepper
- 1/8 teaspoon ground cayenne pepper
- 1/2 teaspoon white sugar
- 1/2 teaspoon dried oregano
- 1/2 teaspoon ground black pepper
- 1 teaspoon salt
- 1 1/2 teaspoons ground cumin
- 1/4 cup chili powder

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and crumble.

In a large pot over high heat combine the ground beef, tomato juice, tomato sauce, kidney beans, pinto beans, onions, bell pepper, cayenne pepper, sugar, oregano, ground black pepper, salt, cumin and chili powder. Bring to a boil, and then reduce heat to low. Simmer for 1 1/2 hours. (Note: If using a slow cooker, set on low, add ingredients, and cook for 8 to 10 hours.)



...and Cornbread. YUM!!!



Ingredients

- 1 1/2 cups cornmeal
- 2 1/2 cups milk
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2/3 cup white sugar
- 2 eggs
- 1/2 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). In a small bowl, combine cornmeal and milk; let stand for 5 minutes. Grease a 9x13 inch baking pan. In a large bowl, whisk together flour, baking powder, salt and sugar. Mix in the cornmeal mixture, eggs and oil until smooth. Pour batter into prepared pan. Bake in preheated oven for 30 to 35 minutes, or until a knife inserted into the center of the cornbread comes out clean.

