

Kiwanis Club Kids Fishing Derby

This year's Kiwanis Kids Fun Fishing Derby will be held at 1:00 p.m. on Sunday, October 14, 2007, departing the Holiday Isle/Robbie's Dock (MM 84 Islamorada). We have arranged for three 50 passenger party boats.

This event is open to any adult/child team and the entry fee of \$ 50.00 pays for all expenses for both anglers.

This includes: Boat Ride, Rod, bait and tackle Derby Dinner - catered by Outback Steak House following the trip.

Every child goes home a winner with their own trophy, t-shirt, personal photo, ditty bag and a personal, brand new rod and reel!!

In addition to accepting entrants, the Kiwanis Club solicits "sponsorships" that are made available to local children in family situations where financially this would not be possible for them to do. Please help sponsor a child/adult team.

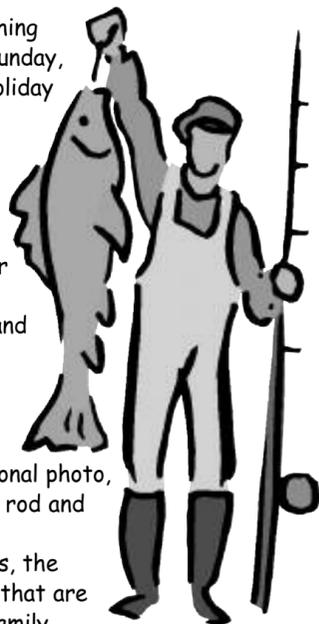
The Kiwanis Club will also hold a raffle at the Fishing Derby. Raffle tickets are sold at the event and the winner will be drawn at the "Derby Dinner". Donations of raffle items are needed. Please donate a prize to be used in the raffle.

Number of teams will be limited to boat capacity. So, get your entry in soon!

Participation builds self-esteem and happy childhood memories. Please join others in our community to make this day special for the children.

For more information contact:
Lisa Feliciano, Derby Chairman 305 766-0643
PO Box 1097, Tavernier, FL 33070

Major sponsors: Outback Steak House, First State Bank, Islamorada Fishing and Conservation, and Shell World.



We Help Keep The Keys Lit...

OASIS ELECTRIC SOLUTIONS

- Commercial & Residential Work
- Rewiring & Repairs
- New Home & Addition Wiring
- Ceiling Fans
- Landscape Lighting
- Lighting & Automation Systems
- Dock Wiring & Lighting
- Security Lighting

Serving Ocean Reef to Marathon
Insured & Licensed ER 13013717

305-451-2800

The Florida Keys
COCONUT TELEGRAPH
celebrates 1 year
THANKS TO YOU
our advertisers
and readers!

Denise & the Staff

TheCoconutTelegraph@yahoo.com
101425 Overseas Hwy. • PMB #628
Key Largo 33037 • 305-304-2837

sunshine Title
of the Keys, Inc.

Why use Sunshine Title for all your real estate closing needs?
Two words... **SATISFIED CUSTOMERS!**

Closing real estate in the Florida Keys and South Florida for 25 years

*Dear Virginia,
Thanks for keeping everything flowing smoothly with this transaction.*

Thanks for your excellent service and oasis fence.
Jerry

305-451-0032
Mile Marker 103 Bayside

The Mangrove Galley

By Sandi Mieszczenki

October is the beginning of fall and time to enjoy one of the world's most popular fruits, the apple. Apples are harvested in the late spring and early fall. Autumn's affiliation with apples is evident in its appearance at fall festivals (caramel and candied apples), Halloween apple bobbing, and the colors of the apple (red, green, gold, and yellow) are represented in fall foliage.

Apple trees are a member of the rose family and there are presently thousands of varieties of the fruit. This diversity has led to numerous uses of the apple. Though most apple consumption is through eating it raw, apples are used to make apple butter, apple-sauce, jelly, cider vinegar, and wine. The United States is one of the leading producers of apples with Washington State leading our nation in apple cultivation.

The consumption and importance of the apple takes us far back in history. Archaeologists have found charcoal remains of the wild fruit in prehistoric settlements. The ancient Greeks were one of the first to cultivate the fruit. The Romans, who were very fond of all fruit, experimented with apple production. Though many areas of Europe were already consuming apples when Roman expansion occurred, the Roman soldiers taught their conquests how to improve on the fruit. The apple continued to be popular during Europe's Middle Ages and apple orchards were a frequent sight on monastery grounds. When the English moved to North America they brought both apple seeds and trees with them. As American settlers moved west, they continued to plant apple seeds. One notable pioneer, John

Chapman, better known as "Johnny Appleseed," distributed seeds and plants to settlers in the present states of Ohio and Indiana.

One of my favorite ways to serve apples as a side is my version of the famous Waldorf salad. I mix together mayonnaise with sugar. Then add chopped apples, chopped dates, diced celery and walnuts. It goes so great with a pork dish. However you chose to consume the apple it continues to be a favorite among all. To good friends, good food, and a tasty apple.

APPLE PIE

I love this recipe because of the "strudel" like topping. This is best served warm and a scoop of vanilla ice cream doesn't hurt!

- 1- 9 inch deep dish frozen piecrust
- 3/4 cup sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- dash of salt
- 4 large granny smith apple, peeled, cored, and sliced
- 2 tablespoons butter cut into chunks

Strudel topping:

- 1/2 cup brown sugar, tightly packed
- 1 tablespoon flour
- 1 tablespoon cinnamon
- 3 tablespoons cold butter cut into chunks

Defrost the piecrust. Prick the side and bottom of the crust with a fork. Stir together the sugar, flour, nutmeg, cinnamon, and salt in a large bowl. Add the apples and butter, then mix well and pour into the crust. Mix together all of the strudel ingredients (best if you use your hands.) Sprinkle on the pie. Place on a baking sheet and bake 40 to 50 minutes in a 425-degree oven. If the crust appears to be browning too quickly, line with foil.

*Some Dance To Remember
Some Dance To Forget*

THE ORIGINAL FULL MOON PARTY

WEDNESDAY
SEP. 26TH

LIVE ENTERTAINMENT ON THE BEACH FROM 5 'TIL 12

BOLIVAR 5-9
SWEET JUSTICE 9-MIDNIGHT

INSIDE CAFE 10-CLOSE: DJ LORENZO
PIERRE'S LOUNGE 9-CLOSE: CLINT WILEY

BAHAMIAN JUNKANOO • ABC CIRCUS • FIREWORKS
BONFIRES ON THE BEACH • BBQ SPECIALS
BACARDI DRINK SPECIALS

Next Full Moon Party October 26th

MORADA BAY Beach Front Cafe *Look for a special surprise for our guests!*

\$10 cover charge 21 and up
MILE MARKER 81.6 • BAYSIDE • 305-664-0604

*Pierre's
and the Green Flash Lounge
Now Open!*

305.664.3225

PIERRE'S • MM 81.5 BAYSIDE • ISLAMORADA, FLORIDA KEYS

Paradise Pool & Patio Service
—FULL MAINTENANCE & REPAIRS—

Elgie "Buzz" Brown
Ocean Reef to Islamorada

305.896.2813 305.896.4670