The Mangrove Galley
by Sandi Mieszczenski

The month of March brings one of the most celebrated days of the year, Saint Patrick's Day. Most people who prepare the traditional meal of corned beef and cabbage have their own favorite recipe. But what to do with the leftovers? One of my favorite dishes is the classic Reuben sandwich. It is easy to make, tasty, and because it is prepared on the stove top, it is a perfect boater's meal. All you need is rye bread (or a marble rye is even better), onions, S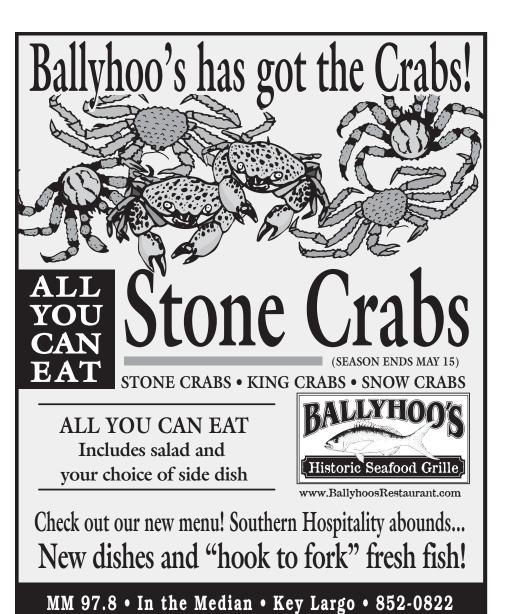wiss cheese, sauerkraut, sauce, and of course the corned beef. Saute some onion slices in a pan with butter. Butter each slice of bread on one side. The buttered side will be on the outside for frying in the pan. Assemble the sandwich with as much of the sauteed onion, Swiss cheese, sauerkraut, corned beef, and sauce as you desire. Be sure to drain the sauerkraut well. I also press it between paper towels in order to remove the liquid. Pan fry the sandwich in the same pan as you sauteed the onions and brown on both sides. Serve hot.

Reuben Sauce
This also makes a great salad dressing.
1/2 cup mayonnaise
4 tablespoons ketchup
3 tablespoons sweet relish
Combine and mix well.
Spread on the unbuttered side of the bread.

Hunk of the Month
Rob Mitchell
Island Time Cruises & Island Time Trolley

WE HAVE ISSUES

Shirts by T-Toons

Melba Nezbed Retires
After 35 years with Florida's Park Service

Melba "Toast" Nezbed recently retired from the Florida Park Service. Melba joined the Florida Park Service in 1978 as a park ranger in Pennekamp State Park. After serving there for a year, she was chosen as one 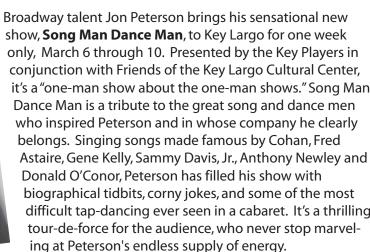of the first two rangers to serve at the Indian Key park. After working many years on Indian Key she was promoted to Park Service Specialist and Assistant Park Manager. In 2005 she was selected as the Park Manager of Lignumvitae, Indian and Windley Key parks along with the underwater park "San Pedro Wreck".

Before joining the park service Melba served as crew on Windjammers Barefoot Cruises in the Caribbean and was chosen as one of 15 crew members to serve on the Yankee Trader, visiting many worldwide ports of call.

Melba's retirement party was well attended with over 120 members of the "Friends of Islamorada Area State Parks" and others from around the state. Kudos, Melba!

Song Man Dance Man
Jon Peterson in Key Largo

Broadway talent Jon Peterson brings his sensational new show, **Song Man Dance Man**, to Key Largo for one week only, March 6 through 10. Presented by the Key Players in conjunction with Friends of the Key Largo Cultural Center, it's a "one-man show about the one-man shows." Song Man Dance Man is a tribute to the great song and dance men who inspired Peterson and in whose company he clearly belongs. Singing songs made famous by Cohan, Fred Astaire, Gene Kelly, Sammy Davis, Jr., Anthony Newley and Donald O'Conor, Peterson has filled his show with biographical tidbits, corny jokes, and some of the most difficult tap-dancing ever seen in a cabaret. It's a thrilling tour-de-force for the audience, who never stop marveling at Peterson's endless supply of energy.

Peterson's voice, a lyrical tenor with a throbbing intensity that recalls a young Judy Garland, is a beautiful instrument he applies smartly to the material. Whether singing 'Give My Regards to Broadway' or 'If I Ruled the World,' the overriding characteristic of Peterson's vocal performance is his sincerity. When he plants his feet and looks into the lights, it's the kind of razzle-dazzle showmanship that will send goose-bumps up your spine. Peterson's dancing, a breathtaking display of phenomenal tapping, expert soft-shoe and old-fashioned hoofing, is never less than dazzling and he integrates his choreography beautifully within his numbers.

Don't miss this fantastic opportunity to see Broadway-caliber entertainment right here in Key Largo! Tickets are on sale at The Art Box (MM100.6), The UPS Store (MM101.4 in Trade Winds), and at the PostNet Store (MM88). Advance tickets are $18; at the door (if available) tickets are $20. For more information, contact Tom Butler at 305-453-0997 or check the website: www.thekeyplayers.org.