

COCONUT TELEGRAPH CLASSIFIED ADS

BUYING

WE BUY COINS
No collection too large or too small. We pay cash on the spot and we offer private consultation in our location or yours.
Call Bill 305.942.0911.

Buyers agent is buying Vintage Costume Jewelry
Call & leave msg. 305-304-2837

GET CLASSIFIED

\$10 per col. inch per month!
(generous 1.88 column width)
Bold Listing \$12./inch per mo.
MUST BE PAID IN ADVANCE
Classified Display Space \$15/inch.
Drop off your ad and payment at
The UPS STORE
101425 Overseas Highway,
Next to Publix at Tradewinds
Questions? Call 305-304-2837.

JOBS

LICENSED CAPTAIN WANTED
Fill in for sunset cruises & day trips. Busy in SeaSon, slow off season. Perfect job for retired persons. Capt Sterling's Everglades Tours 305-395-0033

SERVICES

House Cleaning call Danielle
305-393-2728

VESSEL SAFETY

The USCG Auxiliary conducts vessel safety checks at Blackwater Sound Marina, MM 103.8 Bayside, every third Saturday of the month. Public welcome. 305-998-8400

CLUBS

THE KEY PLAYERS

Community Theater Group needs volunteers to work behind the scenes & audition for roles!
thekeyplayers.org

Florida Keys Orchid, Fern and Bromeliad Society meets the 3rd Thurs. of every month at Key Largo Library Community Room at 7pm. Open to the public. 305-451-2396.

MUSICIANS

Amateur & seasoned musicians wanted!
The Keys Community Concert Band begins rehearsals in the fall. More info call 305-451-4530.

Classified ads will not be accepted without payment.

FOR SALE

MY BOYFRIEND WENT TO JAIL SALE

HIS LOSS, YOUR GAIN
Tools, car stereo, dirt bike, electronics, CDs, drums, and more
305-555-SINGLE



I've found myself in a bind. I can't pay my rent and all I have is my prosthetic leg. We've had a good run but it's time to let her go. Serious inquiries only.
305-555-TEXT

OPPORTUNITY

SHAMED BY YOU ENGLISH?

You can speak soon and write like a graduate college if me let you help for a day of 15 minutes!
CALL 305-555-HELP

PERSONAL



LOOKING FOR LOVE

Established gentleman. I own my own home. Hurricane proof, as long as it starts up.
MM 110 - Stop by.

WANTED:
Someone to hand feed me Doritos so my fingers don't get orange. No weirdos.

JOBS

FACEBOOK

is now hiring. No need to apply, we have all your details.



NEW MOVING COMPANY UPPER KEYS

WE DO IT ALL. (IN ONE TRIP!)

Call us 1-555-MOVE-ME

EVIL GENIUS seeks minions to sacrifice their lives in world domination attempt. Must be prepared to work 24-7 for fascist psychopath for no pay. Messy death inevitable. Costumes and laser death rays provided. No weirdos.
Call: 1-555-MWAH-HAHA

Around Town



Spotted at MM 103 recently.



Your sunset table awaits you at Bayside Grille - Photo by David Sheehan.



Sunset Tiki stage at Lorelei. Photo by Emily.



A drum and fife duo entertained the Lorelei patrons on the 4th of July.

Adopt a Key Largo Animal Shelter Pet

Meet a few of the animals who are currently available for adoption at the Key Largo Animal Shelter. If you are interested in taking one of these adorable furry friends home, stop by or call. The Shelter is located at mile marker 106 Oceanside; phone 305-451-0088.



Yoshi



Ginger & Mango



Max



Betty & Wilma



Sherman



Page



Freddie



Marley



Winston

The Mangrove Galley by Sandi Mieszczenski



One of the best things of summer is the availability of great, juicy fruits. Walking through a produce market or the produce section of the grocery store lends itself to so many choices.

Cherries are one of my favorite fruits this time of the year. The recipe below is French and is a wonderful combination of almonds, cherries, and a custard like filling. It is not too difficult to prepare and is worth the effort. So enjoy!

Sandi's recipes are featured here monthly. For previous issues go to theconchtelegraph.com

CHERRY ALMOND CLAFOUTIS

You will need a 10-inch round glass pie dish (such as a Pyrex dish) or you can use a standard pie pan.

- Butter
- 1/2 cup sugar plus 1 tablespoon and sugar for sprinkling
- 1/2 cup plus sliced almonds
- 2 heaping cups pitted cherries
- 4 large eggs at room temperature
- 1/2 teaspoon almond extract
- a pinch of salt
- 1/4 cup all-purpose flour plus 1/8 cup
- 1 cup whole milk
- 1/4 cup plus 1/8 cup half and half

Using a stick of butter, wipe it around the bottom and sides of the pie pan. Sprinkle the bottom with 1 tablespoon of the sugar. Scatter 1/2 cup of the almonds over the sugar.

Wash the cherries, then remove the stems and pits. Removing the pits is easiest by using a neat tool called a

cherry pitter. Or you can use a small paring knife. Just slice the cherries (do this over a bowl as juices will run out) and remove the pits by hand. Be sure that all pits are removed.

Pour the cherries evenly over the almonds. Using an electric mixer beat the eggs, almond extract, salt, and 1/2 cup of the sugar in a bowl until well blended. Add the milk and half and half and beat again. Add the flour and beat the mixture one last time. Pour the mixture over the cherries.

Sprinkle some additional almonds on the top along with some sugar. Cook in a 375° oven for one hour. After the hour, the Clafoutis should be puffed in the middle. Insert a toothpick and if it comes out clean, the dessert is ready. Cool before serving.

