

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 Sea\$on, slow off season.

Perfect job for retired persons.

Capt Sterling's Everglades Tours
305-395-0033

SERVICES

House Cleaning
call Danielle
305-393-2728

Classified ads will not be accepted without payment.

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.

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

FOR SALE



ELECTRIC HAMMER
Also works in manual mode. Slightly used. \$25
TEXT 305-555-SALE

WANTED TO BUY



LONGER DIPSTICK
Does anyone have a longer dipstick than mine? Mine doesn't reach the oil any more.
Call me! 305-555-STIK

FOR SALE

TOMBSTONE
Like new! Perfect for someone named Matthew Hertzwein.
305-555-MATT

PERSONAL

HANDSOME RAKE

Out of work leaf raker/bagger seeks whimsical beauty with unkempt chestnut hair, who is cool with coarse hands & me fishing every day. Respond to RAKE, c/o Coco-Tel.

SURGEON WANTED

For a new mobile awesome surgical hospital (M*A*S*H) in the Upper Keys. No experience needed. Must have your own tools.
Call 1-888-555-MASH

FOR SALE



Bags of QuikCrete.
Solid (They got rained on.) \$1 each OBO.
CALL 305-555-SALE

ROOM FOR RENT

\$200 / 1200 sq ft / 2 Rooms
Renting a room if you can stand me! I got fired for stealing from inmates at the jail where I worked and I can be a b*t@#sometimes, but they took all the jewelry I had saved for a rainy day and I don't have any intentions of getting a job. I'm not the nicest b*t@# but you can rent out the rooms I have and use the 2-car garage if you can mow the yard as needed and throw in for half my electric bill around \$200. I wouldn't steal from roommates but will most likely complain a lot and try to get off in the living room at times but other than that I'm fairly easy in all ways.
Call or text 305-555-ROOM.

Around Town



Solar cooking classes started in June.



Creative parking in the Keys.



A great Lorelei sunset. Photo Rob LeBrun.



We suspect the students at Coral Shores for this local prank.



It's fishing tournament season in Islamorada....stop by the Lorelei to hear all the amazing stories.



OK, it's not local, but this is the guard shack at Igloo's cooler plant in Katy, TX. How cool is that!?

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.



Zeus



Lilo



Leo



Donovan



Coconut



Ursula



Flash



Salena



Sterling



Linda

The Mangrove Galley by Sandi Mieszczeni



A Keys-style 4th of July just might include some easy-to-make spicy crab cakes along with other seafood delicacies.

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

SPICY CRAB CAKES

Spice mixture: Combine the following in a small bowl:

- 1 tsp salt
- 2 tsp paprika
- 1 tsp black pepper
- 1 tsp cayenne pepper
- 1 Tbls garlic powder
- 2 Tbls Italian Seasonings

For the cakes:

- 1-1/2 cups Panko bread crumbs
- 8 Tbls unsalted butter (1 stick)
- 2 cups chopped onions
- 1 cup chopped green pepper
- 1 cup chopped celery
- 1 Tbls Worcestershire sauce
- 2 tsp hot sauce of your choice
- 1 Tbls chopped garlic
- 1/2 cup chicken stock
- 1 lb. lump crab meat
- 1 Tbls yellow mustard
- 2 eggs lightly beaten
- 1 cup heavy cream
- 1 cup vegetable oil

Melt 4 Tbls of butter in a large sauté pan at medium high heat and add the onions, peppers and celery. Stir to coat all the vegetables and cook until starting to get soft. Stir in 2 Tbls of the seasoning mix, Worcestershire sauce, garlic, and the chicken stock and continue to cook, stirring frequently until the chicken stock blends into the mixture. Set aside to cool.

Pour the crab into a colander, rinse and check for pieces of shell and cartilage. In a large mixing bowl, combine the Panko, crab, vegetable mix, eggs, hot sauce, mustard, the remaining season mix and the cream. Gently stir until thoroughly mixed. Cover and refrigerate for at least an hour.

Put 2 Tbls of butter and 1/2 cup of vegetable oil in the sauté pan and bring to medium high heat. Use a 1/2 cup measure to scoop out the mixture and form into 8 cakes. Dredge the cakes through some extra Panko to lightly coat both sides. Place 4 of the cakes into the hot oil and cook for 4 minutes per side. Repeat the oil sequence for the remaining 4 cakes. Serve with a mustard sauce, garlic cream sauce or the hot sauce. Enjoy!