

The African Queen - A History

Legacy in Key Largo Part V

By Jimmy Hendricks

The African was launched the next day at Dunkirk then proceeded to circle the famous beach with the other "little ships" that had turned out for the event, but Dad had found another challenge that he must accomplish with the Dear Old Queen to cross the English Channel, but first dad and the Dear Old Queen must go help the Queen Mother celebrate her 90th birthday and attend the Royal Yacht review.

The Royal Yacht Review was to be held on July 30,, 1990 there was a matter of flag protocol to be straighten out, Rosie (Katharine Hepburn) had stood on Charlie's (Humphrey Bogart) shoulders and nailed the British Union Jack to the African Queen's mast in the movie just before they were to sink the German gunboat "Konigin Luise" and that is what we have always flown since. However proper British protocol claims only Royal ships or those ships representing the Sovereign can fly the Union Jack. Not wanting to upset the Queen Mother dad asked Sir John Wolf of Romulus Films, the English studio that actually produced the film, what he should do?

He told dad the he should write to Her Majesty at Clarence House and ask her what the protocol should be. So on July 19, 1990 dad wrote to the Private Secretary of HM Queen Elizabeth, Queen Mother. He outlined to her the reason for wanting to fly the Union Jack from the African Queen's mast and requested a formal exemption from the protocol.

The response came from

the Queen Mother's Comptroller dated July 26, 1990 and said the Queen Mother had referred the matter over to Rear Admiral John Garnier who was the Flag Officer Royal Yachts. In the letter the Comptroller said that Queen Elizabeth would keep a weathered eye out for The African Queen.

Then immediately on the heels of the letter from the



Comptroller came the response from Admiral Garnier, which said " Whilst I understand the reasons for your proposal, I have to say that the Union Flag is a Royal Flag for the sole use of the Sovereign. Indeed, the Merchant Shipping Act of 1894 forbids it to be flown in any unauthorized vessel". He went on to say that he had on behalf of Her Majesty The Queen taken the matter up wit Ministry of Defense and the chances of receiving an exemption would be nonexistent, there would be no objection however to fly the Yacht Ensign. So there you have it the one event in front of Royalty and the African Queen was striped of

her colors, but the show must go on.

With the African Queen tied up West Cowes getting ready for the Queen's yacht review the next day, a photographer comes up and introduces himself as Kenneth Beken, after a brief conversation it comes to light that Ken was the official photographer for what was very hush, hush because of

the Queen's involvement of Cunard Ship Lines 150th anniversary. What a chance for a photo opportunity, The QE II was there and the Royal Yacht Britannia, not to mention Her Royal Highness Queen Elizabeth II.

With this discovery the African Queen had to put to sea for this incredible photo opportunity, one small problem was the African Queen was not steamed up and dad had no crew he presented Beken with his dilemma, and Beken told dad that the photo boat could tow them out of the harbour, and he was sure his friend writer Stuart Woods would be more than happy to crew.

Dad threw some Welch

Photos provided by Jimmy Hendricks

steam coal into the boiler along with some quick lite charcoal Stuart Woods climbed aboard and assumed a position at the tiller, the tow line was attached and they were off to meet the QE II and Britannia, the First thing they notice on the Britannia was there was a launch missing from the Britannia and the Royal Standard was not fling from her mast, this meant the Queen was not onboard.

Stuart points out that the Royal Standard was flying from the mast of the QE II which they were approaching from the port side the launch must have been tied to the starboard side of the QE II and the Her Majesty Queen Elizabeth must be aboard her namesake.

The photo boat dropped the tow line and shouted something to the two men aboard the African Queen which they did not hear and then the other boat disappeared around the stern of the QE II, there they sat in front of the QE II when the realized that the ship had a bow wave which meant that she was underway.

Look for continuation of this article in **The African Queen Part VI** in the Coconut Telegraph April Issue

From The Mangrove Galley: St. Patrick's Day Celebratory Eats

by Sandi Mieszczenski

Saturday, March 17, is one of the most celebrated days in the United States, St. Patrick's Day. On this day many cities throughout our nation will celebrate with parades, people decked out in their Irish finest, and of course, green beer. New York City and Chicago boast two of the largest St. Paddy Day parades. In Savannah, Georgia the city actually turns the Savannah River green.

So who was Saint Patrick? In spite of the fact that he is one of Christianity's most noted figures, very little is known of him. He was born in England and at the age of sixteen captured by Irish raiders who enslaved him and brought him to Ireland. St. Patrick was a prisoner in Ireland for six years then escaped and returned to England. Back in Britain, he experienced a spiritual calling and began religious training. After being ordained as a priest he decided to return to Ireland. As a missionary, St. Patrick set out to introduce the pagan Irish to Christianity. Since he was already familiar with the culture, he blended some of the pagan ways with Christianity so the Irish would accept this new faith- thus the Celtic cross.

The traditional meal for the day is, of course, corned beef and cabbage. I actually prepare what is known as a New England boiled dinner. The meal consists of corned beef, cabbage, red potatoes (small, whole potatoes not peeled), carrots, and onions. Just bring the corned beef to a boil then change the water. Bring to a hard simmer with bay leaves and black peppercorns. Simmer

for approximately 30 minutes a pound. The longer you cook, the more tender the meat becomes. Thirty minutes before serving add the potatoes, carrots, and onion. Then add the cabbage the last twenty minutes. You can achieve the same effect by using a crock-pot. Place the meat in the bottom of the pot; add water, bay leaves and peppercorns. Pile the vegetables on with the cabbage on top and let the meal slow cook all day.

If you are fortunate enough to have left over corned beef what do you do with it? Two of my favorite dishes are printed below. Try and enjoy! To good friends, good food, and to the luck of the Irish!

CORNED BEEF SANDWICHES
This is my husband's favorite sandwich. If you don't have left over corned beef, just purchase it at your local deli. The recipe makes two healthy sandwiches.

- 1-8 ounce can of sauerkraut butter
- 1/2 pound corned beef
- 1 small onion, peeled & sliced thin
- 4 slices rye bread
- thousand island dressing
- 4 slices Swiss cheese

Place the sauerkraut in a colander and drain. Remove any excess water by squeezing with a paper towel. Melt a pat of butter in a large skillet. Add the corned beef and sauté quickly just to heat the meat through. Remove and add the



onion sautéing until soft and slightly brown. Remove. Butter 1 side of each slice of bread. Place two of the slices in a skillet, butter side down. Assemble the sandwich by placing the meat on first then add the onion, sauerkraut, dressing, and last the two slices of cheese. Top with the second slice of bread, butter side up. Toast the sandwich until lightly brown. Flip and toast on the other side. Serve with a crisp dill pickle.

HOMEMADE CORNED BEEF HASH

Just serve this with poached eggs on an English muffin for a delicious breakfast!

- 2 tablespoons butter
- 3 cups potatoes, peeled and cut into 1/2 inch cubes
- 2 medium onions, peeled and sliced
- 3 cups corned beef, sliced with the grain, shredded and chopped
- 3 teaspoons garlic powder
- 2 tablespoons Worcestshire fresh cracked pepper
- Tabasco sauce (optional)

Heat a large skillet on medium heat. Melt the butter in the pan. Add the potatoes and onion. Sauté for 10 minutes. The potatoes should be slightly al dente. Add the corned beef, spices, and sauces. Mix well. Sauté, covered, for 25 minutes. Stir occasionally. Serve.

The Cultured Conch

continued from page 18
Civic Club, mm 99, behind TIB bank. Key Largo. 853-7070.

Sat., March 24 - "Hot Havana Nights Twilight Party" to benefit Key West Tropical Forest and Botanical Garden. Live music, dancing, Cuban dinner and mojitos and more. Key West Tropical Forest & Garden, 5210 College Rd., Key West. 296-1504. keywestbotanicalgarden.org

Sat., March 24 - Sun., March 25 - Florida Keys Art Guild Outdoor Art Festival. Free. City Events Field, between 98 & 99th Streets, Marathon. 289-7656.

Sun., March 25 - Lower Keys

Chamber of Commerce presents 6th Annual Lower Keys Jazz Festival and Art Show. \$15 in advance/\$20 at door. 3 - 7 p.m. Dolphin Marina, MM 28.5 Little Torch Key. 872-2411.

Sat., March 31 - Sun., April 1 - Florida Keys Art Guild Outdoor Art Festival. Free. Waldorf Plaza, MM 99 Overseas Hwy., Key Largo. 289-7656.

Sat., March 31 - Green Living & Energy Education. 50 vendors with green goods and products. Entertainment. Free. 9 a.m. - 5 p.m. Stanley Switlik School 3400 Overseas Hwy., Marathon. 293-7658. www.keysGLEE.com