

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.

Wilbur **Roxie** **Bernadette** **Riley** **Sam** **Simba**
Louise **Callie** **Bart** **Charlotte** **Chico** **Olive** **Inky**

Make it a great holiday — adopt a pet!

COCONUT TELEGRAPH CLASSIFIED ADS

BUYING

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

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

Classified ads will not be accepted without payment.

SERVICES

House Cleaning call Danielle
 305-393-2728

GET CLASSIFIED
 \$10 per col. inch/mo.
 MUST BE PAID IN ADVANCE
 Classified Display Space \$15/in.
 Drop off ad and payment at
 The UPS STORE
 101425 Overseas Highway
 Next to Publix at Tradewinds
 Questions? 305-304-2837

FOR SALE

PRINCESS CUT ENGAGEMENT RING SET
 Diamond ring and band set.
 New, never used... unlike the bride-to-be who I came home early to find "otherwise engaged."
 1-305-555-RING

CLUBS

Florida Keys Orchid, Fern and Bromeliad Society meets the 2nd Tuesday of every month at the Key Largo Civic Club at 6:00pm.
 Open to the public.
 keysorchidclub@aol.com

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

MUSICIANS

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

FOR SALE

FISHING CHAIRS
 Several for sale.
 Complete with bait bucket.
 \$50 each OBO

BRAIN FOR SALE
 HARDLY EVER USED.
 Belonged to my ex-husband.
 305--555-DONE

FOR SALE:
 Holiday/vacation photos. Choice of ski, sun or city tour. Ideal for anecdote or alibi.
 Call 305-555-SNAP

MUSICIANS

Flaky alcoholic drummer available. (Tavernier)
 Passive Aggressive. Available for dysfunctional non-gigging basement band. I'm good with either original music nobody wants to hear or worn out cover songs. I'll talk a good game over email but then will probably ghost you when it comes time to actually get together. If I do come, I'll show up drunk and unprepared and will get belligerent when you call me on it. Serious Inquiries only please.

JOBS

DEEP SEA DIVER NEEDED
 MUST BE ABLE TO WORK UNDER PRESSURE.
 Immediate Start.

Choosing Joy for the Holidays



The holidays can trigger the blues for a lot of people. We all have associations with the music, the decorations, and the foods that are so pervasive at this time of year. We may look back on a happy childhood and feel that our present situation doesn't measure up. On the other hand, we may be reminded of what we wanted but didn't get as children. Either way, our real lives are unfolding in the here and now. This is a new holiday season altogether, and we can find joy in the fact that we can make it our own and let it be new.

and so does your innate joyfulness.

The first step is taking time to sort through any baggage that's nagging you. If sad memories present themselves, know that you are not alone. It is well-documented that many people suffer from depression at this time of year. The key is to face these feelings, hear them out, and fully process them so that you can be free again. Try giving yourself the space and time to consider what will be truly healing for you this year. Perhaps you'd rather go on vacation to a tropical island with friends than go back home to a dysfunctional family.

Maybe you'd prefer not to exchange gifts. Maybe you want to change-up the traditional dinner fare and make something profoundly healthy or exotic. As you infuse this holiday with new energy, you will feel your blues lightening and your joyfulness steadily on the rise. Try to make this holiday season about who you are now, not what you were in the past. Enjoy.

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Coconut Bars: just 3 ingredients



Milk Chocolate Or Dark Chocolate, 15 Ounces
 3 Cups Coconut Flakes
 1 Cup Condensed Milk

Mix the shredded coconut with condensed milk

Form the coconut mixture into 12 logs. This will be a sticky job, so it works best if you wet your hands with water. You'll probably need to rinse your hands a couple of times during the process of making all 12 logs.

Place the coconut logs on a parchment paper lined cookie sheet and freeze for at least 20 minutes.

Melt about 10 ounces of the chocolate in the microwave for 30 seconds. Stir well, then continue to microwave in 15-second increments until completely melted, stirring well between each cooking interval.

Add the remaining 5 ounces of chocolate and stir until melted and the chocolate is smooth. The reason for this way of melting the chocolate is that adding the solid chocolate to the melted and then letting them melt together helps temper the chocolate.

Use forks to dip each coconut bar into the chocolate until completely covered. Allow some of the excess chocolate to drip off the chocolate bars.

Place the chocolate bars back on the parchment paper and allow them to rest until the chocolate is set.

Keep the homemade Mounds Bars in an airtight container. They will stay fresh at room temperature for up to five days.