

GINGERBREAD CRAFT MARKET

Saturday — November 27, 2021
9:00 am to 4:00 pm — Rain or Shine

Join us in our holiday garden marketplace filled with unique vendors, crafts, artisans, baked goods and plants

GARDEN CLUB of the UPPER KEYS

www.gardenclubupperkeys.org MM94 Bayside
Francis Tracy Garden Center, 94040 Overseas Highway, Tavernier, FL 33070

COCONUT TELEGRAPH'S GUIDE TO SETTING YOUR CLOCKS BACK

 <p>SMARTPHONE Leave it alone, it will do its magic.</p>	 <p>SUNDIAL Move one house to the left.</p>	 <p>STOVE You'll need a masters in Electronic Engineering or a hammer.</p>	 <p>CAR RADIO Not worth it, wait 6 months.</p>
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It's Kitten Season! Fix Those Felines!

Please help "fix" pet overpopulation by spaying and neutering your pets.

Free spay and neuter clinics at Key Largo Animal Shelter, normally every 2 weeks.

This program is privately funded by Humane Animal Care Coalition for Upper Keys residents.

Please call the shelter for details and appointments.

Open Monday to Friday 9am to 6pm and Saturday 9am to 5pm

Mile marker 106 Oceanside • phone 305-451-0088

Dress like a Florida Keys local and be comfortable in the sun in our DRI-FIT shirt designed by **Carol Ellis | Little Salt Photography** featuring original artwork of the **HISTORIC FISHING VILLAGE OF DOWNTOWN CARD SOUND**



SPECIAL DISCOUNT FOR COCONUT TELEGRAPH READERS!
\$5.00 Off per shirt purchased!
Enter the promo code **CONCH** at checkout.

SFP 50, long sleeve, fishing performance shirt in aqua, pale yellow, coral or white.



On the back of the shirt is Carol's original image of a Cuban migrant fishing vessel, brought ashore in 1988 and propped in front of Alabama Jack's in the historic fishing village of Downtown Card Sound.

Carol photographed the boat with her film camera and some years later returned to hand-paint the now digital image on her computer. The passage of time has erased most all the evidence of this once-thriving spot in the Florida Keys, the fishing boat vanquished back to sea with the Category 5 hurricane Andrew. However, the image still survives as a reminder of an earlier time.

ORIGINAL LOCAL ARTWORK BY
Little Salt by Carol Ellis PHOTOGRAPHY
305-451-7778

Reason # 487 to Move to Florida: Stone Crab Season!

It's easy to become obsessed with stone crabs because they are delicious! Named for their extremely hard shells, the claws of the stone crab are a coveted delicacy. Though a bit costly, with a flavor and texture similar to lobster they are worth every penny.

The recreational and commercial stone crab harvest seasons start Oct. 15 and remain open through May 1, closing May 2, 2022. The minimum claw size limit this season remains 2+7/8 inches.

Most of the fine restaurants advertised in the Coconut Telegraph serve them and that is your best bet if you want to try them. However, be warned, they are addicting. Years ago I worked at a local restaurant that offered "all you can eat" stone crab. Some experienced crustacean connoisseurs even brought their own professional stone crab cracking machines. They are served with drawn butter and mustard sauce. See Chef Clark's recipe.

Fortunately, unlike other critters, stone crabs feel no pain.

If you've tasted them and now want to serve them at home, do not touch a crab trap in the ocean. This is the fisherman's livelihood and they don't take kindly to thieves - it is against the law and you will wish you'd never been born if you mess with their traps.

Sometimes our local fishermen get paid in crab claws and will go to the Key Largo Moose or the American Legion and sell them. They are generally \$35 for a 3 lb. bag. That is the best deal on the planet!



Chef Clark's Recipe: Mustard Sauce
1 tablespoon Colman's dry mustard, or more to taste
1 cup mayonnaise
2 teaspoons Worcestershire
1 teaspoon A-1 sauce
2 tablespoons light cream

If you hold a crab up to your ear



YOU CAN HEAR WHAT IT'S LIKE TO BE **ATTACKED BY A CRAB**



Machine for cracking stone crab claws.

Stone crabs are harvested locally. Fishermen set traps and when caught they rip off one of the claws and throw the crab back in the ocean where it will regenerate a new limb in a few seasons.

HOW TO COOK CRACK AND CLEAN A CRAB
STEP ONE: USE COMMAS



Store them at 32 degrees Fahrenheit in the coldest part of the refrigerator and be sure to use them within two days of purchase. Stone crab claws without cracks in the shell can be frozen for up to six months. Thaw frozen claws in the refrigerator for 12 to 18 hours.

Frozen Stone Crabs and the Blonde Flight Attendant

A lawyer boarded an airplane in Miami with a box of frozen stone crabs and asked the blonde flight attendant to take care of them for him.

She took the box and promised to put it in the crew's refrigerator. He advised her that he was holding her personally responsible for them staying frozen, mentioning in a very haughty manner that he was a lawyer, and proceeded to rant at her about what would happen if she let them thaw out. Needless to say, she was annoyed by him.

Shortly before landing in New York, she used the PA to announce to the entire cabin, "Would the lawyer who gave me the crabs in Miami please raise your hand?"

Not one hand went up, so she took them home and ate them.

- Two lessons here:
1. Some lawyers aren't as smart as they think they are.
 2. Some blondes aren't as dumb as most folks think.