


OPERATION



CINDY CLAUS

For the last 12 years Cindy Smith and Jane Wasmund have been spreading some very special Christmas cheer to needy families in the Upper Keys with what has come to be known as Operation Cindy Claus.

Jane and Cindy connected years ago through letters to Santa Claus and have been working to make Christmas happen in a very special way


for folks who might not otherwise have a Christmas at all.

Although there are many organizations that raise money and give to families in need, the distinct difference in this project is that it targets families who might not qualify for other programs.

Jane and Cindy need your help to try to spread the spirit to families this year.

They accept monetary donations and gift certificates.

Contact Jane at 305-451-2214 or jwasmund@bellsouth.net if you can help make a happier holiday for families in need.



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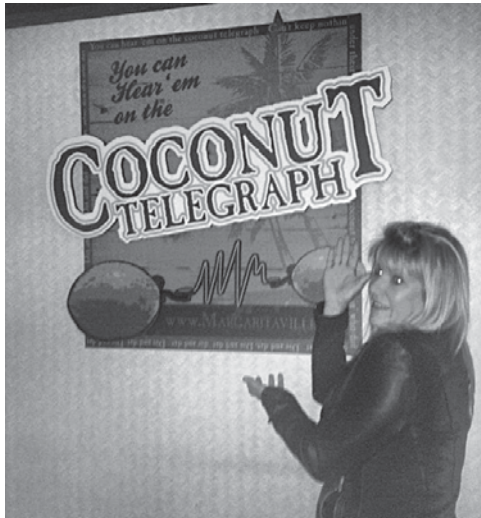
Conch Characters



Alan Truesdell and Michael Trix ...
Thank you for entertaining at the American Legion Veteran's Day!



Pilot House's Pirate Bash was a smash!



Marcy Scott sent us a photo from Las Vegas.
Congratulations on your retirement, Marcy!



Check out the monthly Luau at
Snook's Bayside!



Key Largo's Garrett, 5 years old,
dressed as Michael Trix for Halloween



Brandon Santini Band at Bayside Grille.



Check out the cool stuff in the gift shop at Sundowners!



Dinner at Sundowners before Ginsberg Productions' smash hit Rocky Horror Show.



Luke Sommer Glenn Band at Gilbert's.

The Mangrove Galley by Sandi Mieszczenski

Sandi's recipes are featured monthly in the Coconut Telegraph.
For previous issues go to <http://www.theconchtelegraph.com>.



It is December and the holidays are in full swing. Christmas and New Years are a special time to spend with family and friends. The parties are abundant with some of the most delicious foods we prepare all year. One of my husband's and my favorite holiday dishes is Steak Au Poivre. The meal is relatively easy to make and turns Christmas Eve, Christmas Day or New Years into a culinary delight.

One of the special features of this steak dish that it is a perfect boater's meal, as preparation is on the stove top. One of my most memorable New Year's Eves was anchored in our sailboat off of Bottle Key. I prepared this steak and served it with a Caesar salad. So celebrate the holidays and enjoy!

STEAK AU POIVRE

This elegant dish serves two.

- 2 tablespoons peppercorns
- 2 beef tenderloin filets, cut about 1 1/4 inch thick
- 1 to 2 tablespoons olive oil
- 2 tablespoons Cognac
- 2 tablespoons dry red wine
- 1/4 cup beef stock
- 2 tablespoons heavy whipping cream

Crush peppercorns lightly with a rolling pin. Press the beef on both sides into the peppercorns. Heat a saute pan to medium high. Add the oil, heat, then add the beef. Saute on both sides until the meat reaches your personal preference of wellness. Remove the steaks, tent with foil to keep warm. Add the Cognac, deglazing the pan, then add the wine. Boil 2 minutes, stirring constantly. Add the stock and boil 2 more minutes. Blend in the cream, heat through. Serve with the sauce over the meat.