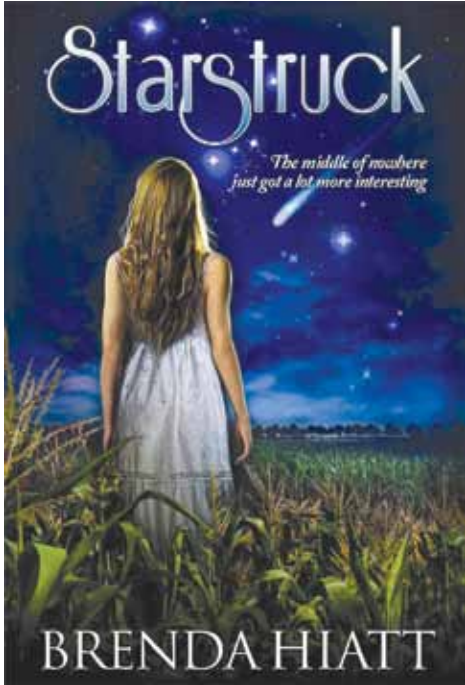


Key Largo Author Pens  
Young Adult Science Fiction Romance  
Starstruck by Brenda Hiatt

Key Largo based author Brenda Hiatt has enjoyed great success publishing sixteen novels including Regency romances, time travel romance, historical novels and a humorous mystery novel, but she has struck new ground with her September, 2013 release, a science fiction themed young adult novel. Anyone who felt unpopular in high school will love this story of an awkward girl destined for more excitement, danger and heartbreak than she ever dreamed—and she dreamed a lot!

Nerdy astronomy geek Marsha ("M"), has never been anybody special. Orphaned as an infant and reluctantly raised by an overly-strict "aunt," she's not even sure who she is. M's dream of someday escaping tiny Jewel, Indiana and making her mark in the world seems impossibly distant until hot new quarterback Rigel inexplicably befriends her. As Rigel turns his back on fawning cheerleaders to spend time with M, strange things start to happen: her acne clears up, her eyesight improves to the point she can ditch her thick glasses, and when they touch, sparks fly—literally! When M digs for a reason, she discovers deep secrets that will change her formerly humdrum life forever . . . and expose her to perils she never dreamed of. Yes, the middle of nowhere just got a lot more interesting.

Brenda hints that Starstruck is the first in a series that in time will take readers



far away from the fictitious town of Jewel, Indiana. About the Author: In addition to writing, Brenda is passionate about embracing life to the fullest, including Taekwondo (where she achieved her 2nd degree black belt in 2012 and recently competed in the USA Taekwondo National Championship tournament) and scuba diving (with over 60 dives to her credit). In March Brenda released Out of Her Depth from Bell Bridge Books, featuring a scuba diving heroine, and plans to write a sequel set in Key Largo.

She is an active member of Romance Writers of America, the Society of Children's Book Writers and Illustrators, and a past president of Novelists, Inc, an international organization of multipublished novelists. Learn more at [brendahiatt.com](http://brendahiatt.com), Contact Brenda at 317-496-0562 or [brendahb@gmail.com](mailto:brendahb@gmail.com). And watch for a book signing coming in December!

The Mangrove Galley  
by Sandi Mieszczeni

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



It's November and that means turkey!

This year Thanksgiving is November 28th. On one of our most beloved holidays, when family and friends will join together to feast. My husband and I have spent many Thanksgivings on our 28-ft. sailboat. Preparing the traditional meal in tight quarters is a challenge and we have tried numerous ways... but one year I decided to cook turkey cutlets on the stove top. It was a delicious meal without the fuss of a whole bird. If you are looking for something different and easy, try this recipe. Enjoy, and happy holidays!

TURKEY CUTLETS MARSALA

- 2 large leeks- halved lengthwise and sliced
- 1/3 cup chicken stock
- 2 teaspoons sugar
- 1 bay leaf
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried sage
- 1/4 cup sweet Marsala
- 2 tablespoons raisins
- 1 pound turkey cutlets
- 1/2 teaspoon minced orange peel



Soak the raisins in the 1/4 cup Marsala. Combine the leeks (be sure to clean the leeks well and use only the white and light green part of the vegetable), chicken stock, sugar, bay leaf, thyme, and sage in a skillet. Season with salt and pepper. Cover and cook until tender, about 25 minutes. Uncover and cook until the leeks are golden brown. Remove from the skillet. Discard the bay leaf. Season the cutlets with salt and pepper and saute in the same pan until cooked through. Transfer the cutlets to a plate and cover to keep warm.

Return the sauce to the pan, add the Marsala with the raisins and the orange peel. Cook the sauce until it slightly thickens (about 2 minutes.) Spoon over the turkey and serve.

Conch Characters



Bobbe Brown at the Big Chill.



Wounded Warriors came to Key Largo for a little Depththerapy! Getting on and in the water, and visiting the Key Largo Conch House for a fabulous lunch were both on their agenda.



The 2014 Key Largo Chamber of Commerce Board of Directors and special guests of Black Caesar.



Great benefit for Mike Vaughan at the Whistle Stop!



Richard and Mona Champagne enjoy the music at the Pilot House during Downtown Key Largo Songfest.



Alexis Matson meets her great grandfather Dennis Bogan at Snook's Bayside Restaurant.



Next Luau & Pig Roast Party at Snooks Bayside-Sat. Nov 30th!



American Legion bartender Carla is always happy to serve you.



Brandon at Num Thai is the best! Stop by for their early specials, best in town!



Doc's Diner's "Doc" Jim Bolini attends the Sysco Food Show (Doc's on the right!)



Ashlee Howard & Stephanie Felton, lovely Pilot House hostesses.



Professor Louie and Commander Cody's Band rocked at the Bayside Grille!