



Thank you from the Baker family for supporting Brittney Baker's recovery.

Coming at the end of January... the KEY PLAYERS present...

the **FOX** on the **FAIRWAY**

By Ked Ludwig. Produced by special arrangement with Samuel French, Inc.

AT **Key Largo Lion's Club**

Produced by **Nancy Wells**  
Directed by **Jonelle Kop**

Starring  
**John Gallant**  
**Kaitlin Dalton**  
**Russ Holmes**  
**Patrice Messina**  
**Tom Butler**  
**Donna Roberts**

**Wed, Fri & Sat:**  
**Jan. 29, 31 & Feb. 1**  
**Feb. 5, 7 & 8**  
**Feb. 12, 14 & 15**

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# Conch Characters



Brenda Hiatt and helper Krista Stanford had a great book signing party at the Big Chill.



Most beautiful bartenders in the Upper Keys! Kristin and Anna - The Big Chill



Steve Venini at the Bayside Grill. This guy is an amazing musician and singer.



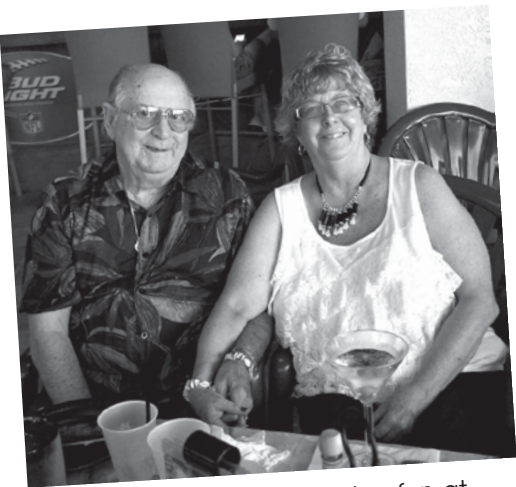
Bayside Grille bartender Dana playing the drums for Albert Castiglia.



Stereo Underground back by popular demand at the Pilot House.



Chris Duarte Band at Bayside Grille.



Bob and Claudia having fun at the Bayside Grill.



Don Brown (center) and friends enjoying Coronaritas at the Pilot House.



Gator wrangling Key Largo style! Photo by Cindy Smith.



## Happy New Year to all our Coco-nutty friends!

Members of the Mariners Hospital Chapter of the Young Philanthropists of Baptist Health (MHYPBH) and the Mariners Hospital Foundation Board recently gathered to celebrate the holidays. MHYPBH is a group of young, dynamic professionals who foster long-term fundraising support for Baptist Health in the Keys. At the core of this group is the belief that philanthropy is more than just a donation. It is an investment in the quality of the community.

## 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>.



This month we should be experiencing some of the coldest weather of the year... but this year it can not seem to get out the high 70s or the low 80s. Still, January is a great time for a homemade soup. I love mushrooms and this is one of my favorite soups. Serve your soup with crackers or hot, fresh bread. Enjoy!

### MUSHROOM BISQUE

- 4 ½ cups chicken broth
- 1/3 cup butter
- 1/3 cup finely chopped onion
- 1/4 cup finely chopped celery
- 6 tablespoons all purpose flour
- ½ teaspoon crumbled dried thyme or 1 teaspoon of fresh
- ½ teaspoon chopped dried basil or 1 teaspoon of fresh
- 1/4 cup minus 1 teaspoon sherry
- 1 to 2 bay leaves
- 1 1/4 pounds sliced mushrooms
- 1 cup heavy whipping cream
- 1 tablespoon lemon juice
- 1 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon Worcestershire sauce
- 1/8 teaspoon hot pepper sauce

Bring the broth to a boil in a stock pot. Cover and set aside. Melt the butter in a frypan. Add the onion and celery. Sauté until translucent. Add the flour, thyme, and basil and stir 4 minutes. Whisk in the sherry. Mix into the hot broth and add the bay leaves. Bring to a boil. Reduce heat, simmer 3 minutes. Add the mushrooms and cook 20 minutes stirring occasionally. Stir in the remaining ingredients and simmer until slightly thickened, about 10 minutes. Serve.