Dear Anny Bannanny

Dear Anny Bannanny,

I have been living in the Upper Keys for many years, and I drive up and down US 1 every day, and I am curious about the Psychic Fortune Tellers. I never see any cars in front of the buildings and I never hear anything about them. What do you know about them? I'm freaking curious!

Dear Freaking Curious,

Now you've got my curiosity peaked too. I have lived here 24 years and do not know these people... and Anny Bannanny knows everybody! I don't have any friends that have had anything to say about them either. Several years ago when I worked for another newspaper I was called by one of them, who wanted to advertise. The lady had long dark hair and an olive complexion and she spoke English. She invited me into a colorful parlor decorated with crystals, flowing curtains, incense burning and tarot cards on

the table. I took the ad but they never paid for it. My boss said they were probably gypsies.

Annie Bannanny is a true believer in the 6th sense. Where I come from there are many legitimate psychics, and my friends and I would confer with them regularly. My favorite is Phil Jordan from Candor, NY. He is also a police officer and helps find missing children. He is always right on. I haven't heard diddly squat about these Keys folks. I asked some of the neighbors about them, and they said they have never seen them but they live there in the building. You would think they would mingle with other business people in town, but they don't.

Anyone who would like to comment on the psychics

numbered 1, 2 and 3 please leave Anny Bannanny a message at the conchtelegraph@gmail.com or visit Anny Bannanny's Facebook site. Are they real psychics or charlatans?



"Your life will be LONG and HAPPY. Great WEALTH will be YOURS. LOVE will follow you ALWAYS.

"Oh, wait... it's you again.
I see you wandering in
PENNEKAMP PARK looking for
your pants, great BEER will be yours.
CREDITORS will follow you ALWAYS."

Take it from the NFL's Jimmy Johnson...

JUST CHILL

The Keys' hottest spot to chill
is renowned for
terrific island dining and a
complete waterfront entertainment
complex that suits your every mood.

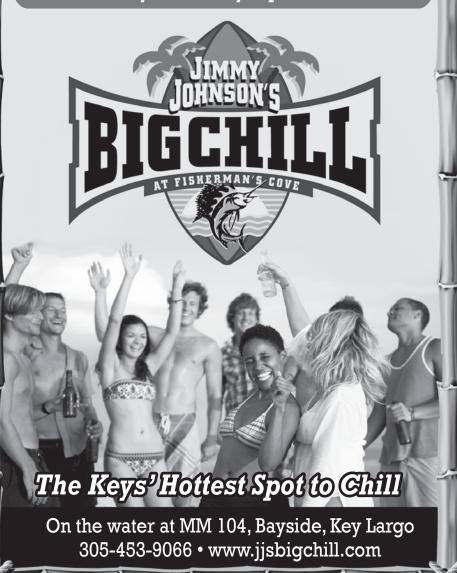
Indoor/Outdoor Restaurant

Sports Bar with 30 Flat Screens
NFL & NCAA - Best Place to View All the Games

Two Tiki Bars • Raw Bar • Enrico's Pizza Pool & Cabana Club • Live Entertainment Daily Jet Ski and Water Sports Rental

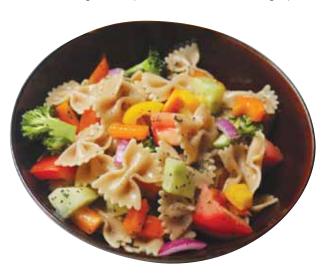
Tuesdays: Ladies Night with Jimmy Ray

Check out the New Martini Bar:
New Martinis, New Wines, New Menu & Live Music
Friday & Saturday: 5pm-Close



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.



Well, summer is finally here! School is out, the heat is on, and not to mention the bugs. Some days the last thing that you want to do is cook over a hot stove.

This recipe was given to me by my stepdaughter Stacey and truly is one of the best pasta salads that I have had. It is so easy to prepare. The recipe can be altered to suit your taste by varying the amount of fresh peppers, olives, or onion. I have also put in chopped meat such as pepperoni, prosciutto, or capicolla. Try and enjoy!

PASTA SALAD

1 box of pasta - I like the bow ties multicolored pasta

1/4 cup chopped red pepper

1/4 cup chopped green pepper

1/4 cup chopped yellow pepper

1/4 cup sliced black olives

2 cups chopped fresh spinach leaves

1/2 cup sun dried tomatoes- I buy the variety in the jar with oil. I squeeze out the oil using paper towels and slice the tomatoes

1/2 cup of a chopped sweet or red onion

A bottle of salad dressing such as creamy Italian or the flavor of your choice

Cook the pasta according to the directions on the box. Cool. Add the remaining ingredients. Stir well.

Salt and pepper to taste. Refrigerate until ready to serve.

You can put the dressing into the salad or serve on the side.



