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## Fifteen Things To Pass On To Your Daughters (in honor of Mother's Day, May 11th)

1. Don't imagine you can change a man – unless he's in diapers.
2. What do you do if your boyfriend walks-out? You shut the door behind him.
3. If they can put a man on the moon — they should put them all up there.
4. Never let your man's mind wander – it's too little to be out alone.
5. Go for younger men. You might as well – they never mature anyway.
6. Men are all the same – they just have different faces, so we can tell them apart.
7. Definition of a bachelor; a man who has missed the opportunity to make some woman miserable.
8. Women don't make fools of men – most of them are the do-it-yourself types.
9. Best way to get men to do something, is to suggest they are too old for it.
10. Love is blind, but marriage is a real eye-opener.
11. If you want a committed man, look in a mental hospital.
12. The children of Israel wandered around the desert for 40 years. Even in biblical times, men wouldn't ask for directions.
13. If he asks what sort of books you're interested in, tell him cheque books.
14. Remember, a sense of humor does not mean that you tell him jokes, it means that you laugh at his.
15. Sadly, all men are created equal.



## How the world works lately...

If a man cuts his finger off while slicing salami at work, he blames the restaurant.

If you smoke 3 packs a day for 40 years and die of lung cancer, your family blames the tobacco company.

If your neighbor crashes into a tree while driving home drunk, he blames the bartender.

If your grandchildren are brats without manners, you blame television.

If your friend is shot by a deranged madman, you blame the gun manufacturer.

And if a crazed person breaks into the cockpit and tries to kill the pilot at 35,000 feet, and the passengers kill him instead, the mother of the crazed deceased blames the airline.

I must have lived too long to understand the world as it is.

So, if I die while my old wrinkled butt is parked in front of my computer, I want all of you to blame Bill Gates or Apple.

## The Mangrove Galley by Sandi Mieszczenksi

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



May is here and that means Cinco de Mayo. One of my favorite breakfasts is a perfect way to begin the Cinco de Mayo celebration: Huevos Rancheros.

This is a quick and easy dish and if you like eggs in the evening it makes a great supper.

### HUEVOS RANCHEROS

- |   |  |
|---|--|
| 1/2 cup chopped peppers<br>(green, red, yellow, or combo) | 1/2 teaspoon paprika                                 |
| 1 diced cubano pepper                                     | chopped cilantro                                     |
| 1 small chopped onion                                     | 4 drops of Tabasco<br>(or more if you like it spicy) |
| 1 tablespoon butter                                       | 4 eggs   |
| 1 15-ounce can tomato sauce                               | 1 cup shredded Monterey jack                         |
| 1 teaspoon chili powder                                   | 4 flour or corn tortillas                            |
| 1/2 teaspoon cumin  | sour cream   |
| 1/4 teaspoon cayenne pepper                               |  |

To prepare on stove top: Just assemble the ingredients in a large skillet then after adding the eggs, cover the pan until the eggs are set. Sprinkle on the cheese, cover the pan until it melts. Serve and enjoy!

To prepare in the oven: In a large skillet saute the peppers and onion in butter. Mix the tomato sauce, chili powder, cumin, cayenne pepper, paprika, cilantro, and Tabasco in a bowl. Prepare a baking dish with cooking spray. Pour in the tomato mixture. Break the eggs over the sauce. Sprinkle with the paprika. Bake in a 350 degree oven for 15 to 20 minutes until the eggs are set. While the eggs are baking, in a skillet lightly toast the tortillas on both sides. Keep the shells warm. After the eggs are set sprinkle the shredded cheese over the top and bake an additional 5 minutes. Place the eggs with the sauce over the top of the tortillas. Add a dollop of sour cream and serve. A side of chorizo (Spanish sausage) compliments the dish nicely.