

ISLAND GRILL

HOME OF THE ORIGINAL TUNA NACHOS

Stop by the Island Grill!

It's a Keys tradition!

Lunch & Dinner served daily at both locations.

Breakfast served daily at the Islamorada location only.

Check in at the Island Grill and say hello.

We look forward to seeing you!

Island Grill at Mandalay • MM 97.5 • Ocean View

Island Grill at Snake Creek • MM 85.5 • Beach Setting

Key Largo 305 852-0595

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COCONUT TELEGRAPH CLASSIFIEDS

BUYING

Buyers agent is buying old things. Old costume jewelry, furniture, antiques and anything old of value. Call now and leave message 305-304-2837

WE BUY COINS

No collection too large or too small. We pay cash on the spot and we offer private consultation in our location or yours. Call Bill at 305.942.0911.

Classified ads will not be accepted without payment.

BOOTH SPACE

Island Market has inside air-conditioned table space available for \$50 a weekend. Call Alice 609-287-1767

CLUBS

Florida Keys Orchid, Fern and Bromeliad Society meets the 3rd Thurs. of every month at Key Largo Library Community Room 7pm. Free/open to the public. 451-3000

The Key Players, Inc.

Community Theater Group needs volunteers to work behind the scenes and audition for roles! Go to: www.thekeyplayers.org

Your Ad Here

Send us your ad!

PERSONALS

Send us your ad to go into the Classifieds.

MUSICIANS WANTED

Amateur musicians wanted! The Keys Community Concert Band begins rehearsals for its new season in the fall. If you want to participate, call 451-4530.

GET CLASSIFIED

\$10 per col.inch per month! (generous 1.88 column width) Bold Listing \$12./inch per mo.

CLASSIFIEDS MUST BE PAID IN ADVANCE

Classified Display Space available for logos and special artwork. \$15/inch.

Drop off your ad and payment at The UPS STORE 101425 Overseas Highway, Next to Publix at Tradewinds Questions? Call 305-304-2837.

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FOUND IT ON FACEBOOK!

Gilberts from the air.

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.

As we "spring" into spring and the temperature becomes warmer, we look for those recipes that reduce the time spent in a hot galley. I had this salad dish in a restaurant and it was so delicious that I reproduced it at home. It can be made with a rotisserie chicken from the store if you want to skip the step of baking chicken breasts. The salad can also be served on bread for a great sandwich. Whichever way you want to prepare it, it is a break from the heat. Enjoy!

CURRY CHICKEN SALAD

Serve this on a bed of fresh greens surrounded with tomato slices.

2 boneless chicken breast
1/3 cup mayonnaise
2 1/2 teaspoon curry powder
6 chopped dried apricots
1/4 cup thinly sliced celery
2 tablespoons chopped sweet onion
1/4 cup toasted almond slivers
salt
fresh cracked pepper

Bake the breasts in a 375 degree oven until cooked through. Cool. (Can be prepared the day before.)

Cut the chicken into cubes. Mix the curry into the mayonnaise and add the chicken. Mix in the apricots, celery, and onion. Add salt and pepper to taste.

Serve on the greens and sprinkle with almonds.