



ISLAND GRILL

HOME OF THE ORIGINAL TUNA NACHOS

Resolved:

Stop by the Island Grill!

What a great way to start the new year!

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 Islamorada 305-664-8400

Key Largo Conch House

MM 100.2 Oceanside • Key Largo

Featured on the Food Network

Breakfast • Lunch • Dinner

7 am - 10 pm Daily

Local Seafood
Vegetarian Entrees
Cook Your Catch
Pet Friendly
Childrens Menu

Award Winning
Lobster Bisque
and
Conch Fritters

Award Winning Food & Coffee

Wine • Beer • Espresso
Homemade Desserts

Open 8 am - 10 pm daily.

305-453-4844

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.

Tina's Terrific!



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See Tina at **Linda Lee's Hairport**

103200 Overseas Hwy (Plaza 103, by Num Thai)

451-3455

Come & Enjoy

SUNDAYS our way,
The Locals way with good friends, great food, plenty of drinks and of course, local live music!



Locals Day

SUNDAY FUNDAY

Our Day, Our Music, Our Way

FREE Pool Admission for Locals with Monroe County ID.

Local Food & Drink Specials,
Local Discounts & of course,
Live Local Music!!

Featuring
Stereo Underground
& The REGS

(No coolers or outside food or beverage permitted.)


Jimmy Johnson's Big Chill brings
The SUNDAY FUNDAY
tradition home, starting
February 22, 2015
& every last Sunday of the month.



MM 104 Bayside • Key Largo • 305.453.9066 • www.jjsBigChill.com

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>.



CHOCOLATE PANCAKES WITH STRAWBERRY SAUCE

1/2 cup unsweetened cocoa powder	3/4 cup milk
1-1/4 cup all-purpose flour	1/4 cup vegetable oil
1 cup sugar	1 teaspoon vanilla extract
1/2 teaspoon baking soda	1/2 cup chocolate chips
1/8 teaspoon salt	unsalted butter
2 whole large eggs	whipped cream
1 large egg yolk	

In a large bowl mix together the cocoa, flour, sugar, baking soda, and salt. Whisk in the eggs, egg yolk, milk, oil, and the vanilla until well blended. Stir in the chocolate chips. Place a pan on medium heat then add a pat of butter. After the butter melts, use a ladle to scoop the batter into the pan (my pan made four pancakes at a time.) If the pancakes run together just use a spatula to separate them. Cook the pancakes until bubbles appear on the top. Turn the pancakes and cook until they spring back when gently pressed. Pay close attention to the heat, as they can burn quickly. Remove from the pan and keep warm on a plate covered with foil. Prepare the pancakes in batches adding a pat of butter to the pan prior to a new batch.

Strawberry Sauce

This sauce can be used for many dishes including strawberry shortcakes and ice cream. Prepare the sauce before beginning the pancakes.

1 pound strawberries, washed, with the tops trimmed off	Slice the berries. Place in a bowl, add the water and sugar. Mash, leaving some chunks.
1/3 cup water	Stir, mixing well. Serve the pancakes with the sauce and a dollop of whipped cream.
3 tablespoons (or more) sugar	