## Successful Benefit for Capt. Dennis - Thanks to All!







Farmer Bill and Capt. Dennis.

Denny (Denny's Appliance) and Shelley Hinote.

Skeeter, Lisa and Sue did a fantastic job!

As most know by now, Capt. Dennis Gobin was severely injured in a boating accident in May.

The driver, Capt. Dennis' longtime friend, Steve Reynolds, lost his life in the accident. Capt. Den, to his friends, is recovering on his boat and some of his friends tributed to the benefit for got together in late June to Capt. Dennis.

throw him a benefit to help pay for expenses while he is recovering. Gilbert's came on board with the venue, and what a great evening it was!

Special thanks go out to to Gilbert's Resort, Skeeter, Lisa, and everyone else who attended, helped and con-

## Never squat with your spurs on ...

Will Rogers, who died in a 1935 plane crash, was one of the greatest political sages this country has ever known. Some of his sayings:

Why not go out on a limb?

That's where the fruit is.

- 1. Never slap a man who's 9. chewing tobacco.
- 2. Never kick a cow chip on a hot day.
- 3. There are two theories to arguing with a woman. Neither works.
- 4. Never miss a good chance to shut up.
- Always drink upstream from the herd.
- 6. If you find yourself in a hole, stop digging.
- 7. The quickest way to double your money is to fold it and put it back into your pocket.
- There are three kinds of men: The ones that learn by reading; the few who learn by obser-

- vation: and the rest of them, who have to pee on the electric fence and find out for themselves.
- Good judgment comes from experience, and a lot of that comes from bad judgment.
- 10. If you're riding ahead of the herd, take a look back every now and then to make sure it's still there.
- 11. Letting the cat out of the bag is a whole lot easier than putting it back.
- 12. After eating an entire bull, a mountain lion felt so good he started roaring. He kept it up until a hunter came along and shot him. The moral: When you're full of bull, keep your mouth shut.

## 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.



The Fourth of July is a time to recognize our nation's call for independence. What better way to celebrate than barbequing with family and friends? The easiest way to hold such a gathering is to ask everyone to contribute a dish.

We all have our favorite summer meals but when it comes to desserts, one of my favorites treats is the banana cream pie. The recipe below calls for a long refrigerated period of time, so prepare it in the morning. It is best eaten the same day.

Make this easy dish and enjoy!

## BANANA CREAM PIE

1 prepared Vanilla Wafer crust or a graham cracker pie crust 2 cups Half and Half

1/2 cup milk

1/4 cup brown sugar

1/4 granulated sugar

1/3 cup cornstarch 3 beaten egg yolks

2 tablespoons butter

1 teaspoon vanilla extract

3 ripe bananas



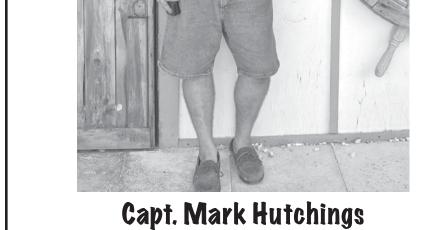
In a medium saucepan, whisk the half and half, milk, brown sugar, granulated sugar, cornstarch and egg yolks. Over medium heat, using a spoon, stir constantly being sure to scrape the bottom and sides. Use a whisk if necessary to eliminate any lumps. Stir until the mixture begins to thicken and bubble. This should take 3 to 4

Stir in the butter and vanilla extract then setaside to cool. Slice the bananas about 1/4" thick. Line the crust with part of the bananas. Add the sauce and layer bananas and sauce until all is gone. Cover the pie with plastic wrap and refrigerate 6 hours.

Before serving dollop each slice with whipped cream. For a special treat you can make your own whipped cream by placing a cup of heavy cream in a bowl. Begin to whip using a electric beater. Add 1/4 cup of powdered sugar, one half at a time. Beat until the cream achieves stiff peaks. Serve a spoonful on each slice.







Owner of Tow Boat US and Shipwrecks Restaurant

Hunk of the Month