Did | Read That Right? - from Trader Dick

Man Kills Self Before Shooting Wife and Daughter

This one I caught in the Tribune the other day and called the Editorial Room and asked who wrote this. It took two or three readings before the editor realized that what he was reading was impossible! They put in a correction the next day. I just couldn't help but send this along. Too funny.

Something Went Wrong in Jet Crash, Expert Says Really?

Police Begin Campaign to Run Down Jaywalkers

Now that's taking things a bit far.

Panda Mating Fails; Veterinarian Takes Over What a guy!

Miners Refuse to Work After Death Good-for-nothing, lazy so-and-so's!

Juvenile Court to Try Shooting Defendant See if that works any better than a fair trial.

War Dims Hope for Peace I can see where it might have that affect

If Strike Isn't Settled Quickly, It May Last Awhile Ya think?

Cold Wave Linked to Low Temperatures Who would have thought?

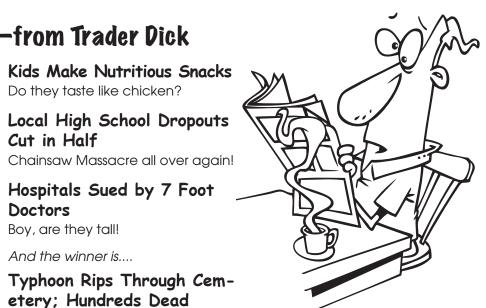
London Couple Slain; Police Suspect Homicide They may be on to something!

Red Tape Holds Up New Bridges You mean there's something stronger than duct tape?

Man Struck By Lightning: Faces Battery Charge He probably IS the battery charge

New Study of Obesity Looks for Larger Test Group Weren't they fat enough?

Astronaut Takes Blame for Gas in Spacecraft That's what he gets for eating beans!





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.



Here it is May already, and our favorite month to eat Mexican cuisine. I love to cook Mexican because there are so many ways to mix and match flavors. This recipe is a nice twist to the old standard barbequed chicken. Try it, you'll enjoy it!

MEXICAN DRUMSTICKS

Marinade:

Doctors

- 4 pounds (or 14 chicken drumsticks)
- ¹/₂ cup vegetable oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon fresh lime juice
- 1 teaspoon red pepper flakes
- 2 tablespoons fresh chopped cilantro (or 1 tablespoon dried)
- 1 teaspoon cumin powder
- 1 seeded and chopped jalapeño pepper
- 3 large garlic cloves finely chopped

Mix all ingredients together, place in a large plastic bag, and marinate overnight. Shake and toss every few hours.

Sauce:

- 116-ounce jar of prepared salsa
- 1 teaspoon cumin powder
- 1 teaspoon chili powder
- 1/4 teaspoon cayenne pepper
- 2 tablespoons fresh chopped cilantro (dried can be substituted)
- 1 tablespoon fresh lime juice
- 1 seeded & chopped jalapeno pepper (add another for more spice) 3 cloves of chopped garlic

Place all ingredients in a blender and blend until smooth.

Remove the drumsticks from the bag and discard the marinade.

Grill the drumsticks on both sides until brown and cooked in the middle. Baste the chicken with the sauce before removing from the grill. Serve with any additional sauce on the side.









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