

# Conch Characters



Marie and friend at the Big Chill.



Pirates on the Water at Bayside Grille.



DJ at the Pilot House.



Happy Father's Day, Dad!



Alan Truesdell, and Bill Hobe from WAIL in Key West hang out at the OV party.



Tim Charron, Nicole Nolan and friends at the Big Chill.



Congratulations Sgt. Jason Madnick, (with Sheriff Rick Ramsey). Thank you for your 25 years of service to Monroe County.



Sun 103 radio host Joey Naples and Cinnamon Edgar ham it up at the OV.



Pam Johnson and Bill Andersen at the Keys Disease Fundraiser.



Gilbert's Tiki Bar bartenders Amber (left) and Kim find the Keys Disease book hilarious. Photo by Patrick Foley.



The always lovely Elizabeth Henderson at the OV's 20th Anniversary.



Christie, Dave and a friend at the Big Chill.



"Atom" the world's fastest painter, creates a 4-minute masterpiece during a band break at Gilbert's.



Gene Huey, a Miami resident frequent Key Largo visitor, practices at Kiffney's firing range. Photo by Rob LeBrun.



Pam of the Sweetwater Band performs at the Keys Disease book signing. Photo by Patrick Foley.



Elvis at the Elks... Tim Shepherd does a great job! Photo Ruth Huenniger.

## The Mangrove Galley by Sandi Mieszczeni

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



My husband is in charge of the grill. I absolutely love his hamburgers. The last time he prepared the burgers we had two left, so I put them in the freezer. When we pulled them out I had suggested doing a mock Salisbury Steak. What we put together was delicious and so easy. It is a great meal for boaters. Enjoy!

### GALLEY SALISBURY STEAKS

1 pound ground beef  
1 egg  
To prepare the burgers, mix in egg, salt, pepper, and garlic powder to taste. Then form into patties.

For the sauce-  
2 tablespoons butter  
1 medium to large onion, sliced  
8 ounce mushrooms, sliced  
1 can of Golden Mushroom soup  
½ cup red wine  
1 tablespoon Worcestershire sauce

Using a large skillet, cook the hamburgers until brown on both sides, turning once. Remove the burgers and set aside. Clean the pan of excess grease. Add the butter to the pan and sauté the mushrooms until they just start to soften. Set aside the mushrooms and saute the onions until soft. Add the can of soup, wine, and Worcestershire to the pan, return the mushrooms and mix thoroughly. Bring to a bubble and reduce the heat to simmer. Place the burgers back into the sauce, cover and cook for 10 to 15 minutes. Can be served alone or over noodles.



**The largest Tiki Bar  
in the Keys!**  
305-451-1133  
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### FEATURED SUNDAY BANDS



**Sunday, June 5**  
**PUSH 1-6 PM**  
Welcome Back Show



**Sunday, June 12**  
**ECLIPSE 1-6 PM**  
Classic Rock Dance Band



**Sunday, June 19**  
**MR. NICE GUY 1-6 PM**  
Staff Favorite



**Sunday, June 26**  
**THE REGS 1-6 PM**  
Locals' Favorite



## HAPPY HOUR MONDAY THRU FRIDAY

**\$2 Bud Light & Miller Lite Drafts**  
**1/2 off Well Drinks and**  
**\$2.50 Fireball Shots!**

**JOIN US AT THE  
BIGGEST TIKI BAR  
IN THE KEYS!**



**Country Night!**  
**First Friday of the Month**  
**Friday, June 3, 7-11 pm**  
**Featuring JADE SANDERS**