The Mangrove Galley by Sandi Mieszczenski

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



It is the month of June. This month brings with it many celebrations such as graduations, engagements, weddings, and anniversaries. What better way to celebrate than with a homemade cake. Whether you are holding a party or attending one with family or friends, nothing compares with a homemade dessert. The cake recipe below is moist and delicious and has a tropical flare. Try it and I think that you will enjoy it.

PINEAPPLE CAKE WITH CREAM CHEESE FROSTING

1/2 cup butter at room temperature

1 cup of sugar

2 cups sifted cake flour (cake flour is finer)

1/2 teaspoon baking soda

2 teaspoons baking powder

1/4 teaspoon salt

1 cup crushed pineapple with most of the juice drained

1 teaspoon fresh lemon juice

4 egg whites

Cream the butter with the sugar until light and fluffy. Sift the flour with the baking soda, baking powder, and salt. Add the flour mixture, in batches, to the butter and sugar mixture. Add the pineapple and lemon juice. Use a spoon to blend well; do not overwork. Use a mixer to beat the egg whites in a separate bowl until stiff. Fold gently into the batter. Butter and lightly flour two 9 inch cake pans. Spoon the batter into the pans. Bake in a 350 degree oven for 25 to 30 minutes. Insert a toothpick, if it comes out clean then the cake is done. Remove from oven and place the cake pans on a rack.

For the frosting:

2-8 ounce packages cream cheese at room temperature

2 sticks unsalted butter at room temperature

3 cups powdered sugar

2 teaspoons vanilla extract

Using your mixer, beat cream cheese and butter to blend. Add sugar and vanilla and mix until smooth

When the cake is cooled, turn one onto a platter then ice with the frosting. Add the second cake on top and frost the sides and top of the cake. As an option, you may want to decorate the frosted top with additional crushed pineapple and/or sweetened flaked coconut.

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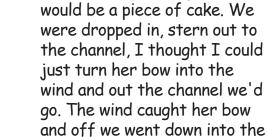
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lagoon.

there's a big basin at the end and we could just turn around We weren't into the

channel, that wasn't a big deal

She Breeze has been in

pressure washed, sanded and

finally painted. This is also

the perfect time to pull off

her old zincs and... ugh, get

ing box. Well at least now I

don't have to worry about

the swirling, rushing water

that surely would drown me

and sink my boat. I also have

the proper wrenches to get

the job done, those fricking

resting at the bottom of the

But that's not what this

about the getting She Breeze

back in the water and getting

weather was not with us that

Northeast at 20 to 25 knots.

My capable crew of Lonnie and

Mitch and myself figured it

heavy pipe wrenches are

article is about, no, this is

her back to her dock. The

Friday, blowing out of the

back to working on the stuff-

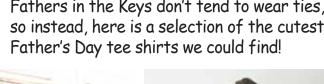
the boat yard for over a

week getting her bottom

channel 5 minutes and her engine died, now we are in all



Fathers in the Keys don't tend to wear ties,



Living Dockside

her rudder straight, the wind

will blow us deeper in to the

channel. The engine is not

starting, it's acting like

we're out of fuel. This is

when Mitch leans over to

into the channel, the more

expensive the boats get."

hear that!

Yeah, like I really needed to

basin rapidly, right in front

of Skippers, there are luckily

no boats there at the pilings

in front of the restaurant.

So the plan is, we glide into

the nearest piling and grab it

We are approaching the

Lonnie and says, "the further





I switch over to the main tank and begin the process of bleeding her engine. When a diesel runs out of fuel you can't just start her up without opening up every fuel injector and getting the air out of the fuel lines. We notice a diesel fuel truck in the parking lot not too far away, and we flag him over. He attempts to put fuel into the auxiliary tank and it won't take any fuel...WTF?!! He says the tank is full! So I switch back to the auxiliary tank and before I even get the last injector bled, She Breeze starts. Twilight Zone stuff here folks.

The rest of the day was totally a breeze, but, we of course missed the tide again, and had to tie up to a mooring in Largo Sound. I'm not going to repeat getting stuck in the channel again, I think we had enough excitement for one day!



by Ginny Jones

park there. I had a few

choice words ready to fling

at her, along with one of the

fricking wrenches! Mitch was

I begin to figure out

much more diplomatic and

what just happened... I pull

the dip stick out of her auxil-

iary fuel tank and its dry, so

explained the situation.







