

# The Mangrove Galley

by Sandi Mieszczeni

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

For the cake:

- 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. Let cool.

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.



She Breeze has been in the boat yard for over a week getting her bottom pressure washed, sanded and finally painted. This is also the perfect time to pull off her old zincs and... ugh, get back to working on the stuffing 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 heavy pipe wrenches are resting at the bottom of the lagoon.

But that's not what this article is about, no, this is about the getting She Breeze back in the water and getting her back to her dock. The weather was not with us that Friday, blowing out of the Northeast at 20 to 25 knots. My capable crew of Lonnie and Mitch and myself figured it would be a piece of cake. We were dropped in, stern out to the channel, I thought I could just turn her bow into the wind and out the channel we'd go. The wind caught her bow and off we went down into the channel, that wasn't a big deal there's a big basin at the end and we could just turn around and head back out.

We weren't into the channel 5 minutes and her engine died, now we are in all kinds of trouble. I'm thinking S@#T!! Ok, as long as I keep



## Living Dockside

by Ginny Jones

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 Lonnie and says, "the further into the channel, the more expensive the boats get." Yeah, like I really needed to hear that!

We are approaching the 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 and hold on for dear life. At this point we are running around, tying She Breeze to the pilings, at least we have stopped moving. This is when a restaurant worker comes over and tells us we can't

park there. I had a few choice words ready to fling at her, along with one of the fricking wrenches! Mitch was much more diplomatic and explained the situation.

I begin to figure out what just happened... I pull the dip stick out of her auxiliary fuel tank and its dry, so

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 with-out 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!



Fathers in the Keys don't tend to wear ties, so instead, here is a selection of the cutest Father's Day tee shirts we could find!



**Denny's Appliance**  
D.E. HARRINGTON  
Owner  
305-451-5639 • Denny'sAppl@yahoo.com  
300 Atlantic Dr. • Key Largo, FL 33037

SALES & SERVICE  
Mile Marker 100  
Ocean Side

Quality Web design at affordable rates.

**Upper Keys Web Design**  
Web Design  
Website  
Renovations  
E-Commerce  
Maintenance  
Omar Perez  
info@upperkeys.net  
305.453.4281  
www.upperkeys.net

**Barbara Eads**  
GRI, CRS, TRC, CIPS, CLHMS, SFR, REOS  
Licensed Real Estate Broker  
Barbara Eads Realty, Inc.  
91770 Overseas Highway  
Tavernier, FL 33070  
Off: (305) 853-5982  
Cell: (305) 586-7326  
Fax: (305) 853-5987  
Email: Barbara@keysforsale.com  
Website: www.keysforsale.com

24-HR SERVICE  
**NATIONWIDE PLUMBING SERVICES**  
Commercial & Residential • State Certified Contractor  
CFC057546 / Licensed & Insured  
**CERTIFIED MASTER PLUMBER SPECIALIST**  
info@nwplkeys.com  
Office: (305) 853-1848  
Cell: (305) 772-4580  
97671 Overseas Hwy  
Key Largo, FL 33037

RAY

305-451-3389  
PROMPT PROFESSIONAL SERVICE  
**CHARTER PEST CONTROL**  
HOUSEHOLD AND COMMERCIAL PEST CONTROL  
CHRIS SANTE  
Owner  
BOX 373006, MM 100 1/2  
KEY LARGO, FLORIDA 33037

GRAPHIC DESIGN  
PRE-PRESS SPECIALIST  
Brochures • Rack Cards  
Camera Ready Art • Logos  
SUE BEAL  
305.451.4601  
FAX: 305.451.3165  
beal\_s@bellsouth.net  
**ISLAND INFORMATION SERVICES**  
219 SECOND STREET • KEY LARGO, FLORIDA 33037

Larry's Mobile RV Service  
Serving the Upper Keys  
31 Years Experience • Licensed and Insured  
630-460-7676  
Larry Zinser  
larrysrvs@yahoo.com  
www.floridakeysrvservice.com  
Like us on FACEBOOK

Structural/Civil • Structural Evaluations  
Residential/Commercial Design  
WE CLOSE PERMITS  
Michael F. Padula P.E.  
Seacoast Engineering & Design  
Key Largo, FL 33037 • 305.509.7695 • fax 305.509.7635  
seacoast@live.com • Seacoast Engineering and Design on Facebook

**NUM THAI RESTAURANT & SUSHI BAR**  
LUNCH 11:30-3 (Mon.-Fri.)  
DINNER 5-10 (Every Day)  
\$1 Sushi all the time!  
Special Dinner Menu starting at \$6.99 (5-7:30pm)  
Lunch Specials from \$5.95  
Private Room Available  
Voted Best Asian Food 15 years in a row.  
305-451-5955  
numlargo@yahoo.com  
103200 Overseas Hwy, Key Largo, MM 103 Bayside