Coconut Telegraph

January 2019 Volume 13 Issue #149

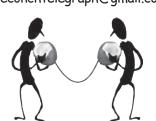
Prestige Publishing, Inc 101425 Overseas Highway PMB #628 Key Largo, FL 33037

Deadline

for the Coconut Telegraph's next issue is

Thursday, January 17, 2019

Contact Denise at 305-304-2837 theconchtelegraph@gmail.com



Notice: We do not mail out the Coconut Telegraph and we do not sell subscriptions.

It is available for free online at www.theconchtelegraph.com.

For comments please visit The Conch Telegraph on Facebook.

Cast of Characters:

Editor/Sales/Distribution

Denise Malefyt

305-304-2837 theconchtelegraph@gmail.com

Advertising Production

Sue Beal

305-451-4601 beal_s@bellsouth.net

"I don't think I get enough credit for the fact that I do all of this unmedicated."



ARTICLES

Adopt a Key Largo Animal Shelter Pet	6
Arthurs Island Kitchen	7
Coconut Telegraph's Annual Regifting Guide	9
Drafting Guys Over 60	10
Getting from Here to There - Keys Map Page	12-13
55th Annual Islamorada Sailfish Tournament Results	14
Conch Characters	15
Mangrove Galley: Pork, Black Bean and Pepper Chili	16
Classified Ads	16
Daily Om: Everyone Can Heal	17
Key Largo Locator Map Page	18
Top Ten New Years Resolutions	19
Business in the Keys	20
The Apology You've Longed For by Dawn Wiggins, Ed. S	21
Coco"Nut" Funnies	22-23

Editorial: Hangover Helper! Get Over Your Keys Celebration...

It was a great night, lively entertainment, a fast bartender, and good friends buying Fireball shots. You don't remember the cab ride home or how you got to bed. All you know is that you woke up and your head is throbbing. Your mouth tastes like dead cat. Sweating, shaking and groaning you manage to drag yourself to the bathroom to pay homage to the porcelain god. While you gag and retch in agony with your head against the cold rim of the toilet you swear you will never, ever, ever drink again. But just what can you do to alleviate this self inflicted agony?

Here are some things to try: Nurse - If you are dating someone in the medical field you are probably already hooked up to an IV. If not...

Aspirin - take 2 and go back to bed

Sleep - stay in bed all day or until the pain goes away

Coffee - by the time you can force it down you should on the road to recovery

Water - takes care of the dehydration problem

Hot or cold shower - gets rid of the smell

Fruit juice - replaces lost vitamins

Eggs - they contain cysteine an amino acid, and your liver will thank you.

Take a walk - exercise and oxygen can't hurt

Chocolate - it always makes me feel better

Hair of the dog - a Bloody Mary. Alcohol is a depressant. Having a drink will ease the symptoms and a Bloody Mary contains vitamins your body is craving. It is but a temporary fix though. If you're going to play, you've got to pay.

National Geographic had an interesting article about some of the strangest hangover cures from around the world. Perhaps they mean "cure" in a way that you'll never touch alcohol again if you're forced to take these the morning after:

Germany: Pickled Herring Pickled or marinated herring is the main ingredient in a sour snack Germans call Rollmops. Considered an excellent way to ward off a bad hangover, they're made by wrapping fillets of the tiny white fish around bits of onion and gherkin. Rollmops can

be a welcome part of what Germans call katerfrühstück. or the hangover breakfast.

Romania: Tripe Soup

Tripe - aka cow stomach is the go-to ingredient for many Romanians suffering from a hangover. It's also a common "cure" in Mexico and Turkey, and no doubt many other countries as well. But in Romania, the edible offal is boiled in a greasy, salty soup of root vegetables, garlic vinegar, and cream.

Poland: Sour pickle juice Polish hangover remedies are all about the sour. Some say that soured milk (which is unpasteurized and has been left at room temperature for a day or two) does the trick. Others favor sour - very sour - pickle juice, heavy on the vinegar.

Disclaimer

Telegraph assumes in good faith that all editorial and advertising material submitted are











Featured on the Food Network

Breakfast + Lunch + Dinner 8 am - 10 pm daily.

Local Seafood Vegetarian Entrees Cook Your Catch Pet Friendly Childrens Menu

Award Winning Lobster Bisque and Conch Fritters

Award Winning Food & Coffee



www.keylargoconchhouse.com

The Coconut Telegraph © 2006-2019 is published monthly by Prestige Publishing, INC. All rights reserved. No part of this publication may be reproduced without written consent of the publisher. The Coconut Telegraph welcomes written articles, photos, and artwork of local interest to be used and/or edited at the discretion of the publisher. The Coconut

the original property of the advertiser. The Coconut Telegraph may not be held responsible for errors, omissions, or for circumstances beyond our control that may affect the distribution