

COCONUT TELEGRAPH CLASSIFIED ADS

BUYING


WE BUY COINS
No collection too large or too small. We pay cash on the spot and we offer private consultation in our location or yours.
Call Bill 305.942.0911.

Buyers agent is buying Vintage Costume Jewelry
Call & leave msg. 305-304-2837

SERVICES

For \$150.00 an hour I will come and nap with you.
305-555-NAPS

NOTICE



MISSING DOGS
The dogs aren't actually missing. But they are at home and I'm at work and I am missing them! Enjoy the picture!

NEW CLUB

I'm starting a new club for people who can't reach orgasm.
If you can't come, let me know.

JOBS

Islamorada company is looking for hard working experienced employees that possess responsibility and are reliable. Must be self motivated and have a clean driving record.

Please do not apply if you: oversleep, have no alarm clock, have no car, have court often, have no baby sitter every day, have to give friends rides to work later than we start work, experience flat tires every week, have to hold on to your cell phone all day, or become an expert at your job with no need to learn or take advice after the first day.

Must be able to remember to come back to work after lunch. Sober.

Should not expect to receive Purple Ribbons or Gold Stars for showing up to work on time.

Apply in Person, MM 76.5 B

SERVICES

House Cleaning
call Danielle
305-393-2728

MUSICIANS WANTED

Amateur & seasoned musicians wanted!
The Keys Community Concert Band begins rehearsals for its new season in the fall. If you want to participate, call 305-451-4530.

VESSEL SAFETY

The USCG Auxiliary conducts vessel safety checks at Blackwater Sound Marina, MM 103.8 Bayside, every third Saturday of the month.
The Public is Welcome.
More info: 305-998-8400


Classified ads will not be accepted without payment.

CLUBS

THE KEY PLAYERS
Community Theater Group needs volunteers to work behind the scenes & audition for roles!
thekeyplayers.org

Florida Keys Orchid, Fern and Bromeliad Society meets the 3rd Thurs. of every month at Key Largo Library Comm. Room 7pm. Open to the public.
305-451-2396.

FOR SALE



Antique Ice Cream Scoop
\$20 OBO
305-555-DEAL

PERSONAL

You were the tall brunette with the near perfect body that farted in the bakery section at Tavernier Winn Dixie last night. I was the tall guy next to you that looked over and asked. "Was that you?" You quickly replied "No it wasn't me!" You almost seemed insulted I would ask. As the stink grew you continued to deny your flatulence, but it was evident. I tried to get rid of the stench by waving two loafs of Ciabatta bread. You proceeded to storm off in an angry manner. You are beautiful and even if you are a liar and fart like a Clydesdale, I'd love to meet!, write c/o Coco-Tel.

FOR SALE

Belly Button Lint
I have a primo collection of belly button lint, will trade for muscle car, or motorcycle. Gold coins work also, or make cash offer. Also interested in a backcountry boat. No lowball, serious offers only. Location: Key Largo. 305-555-LINT

HUMAN SKULL
Used once. Not a fake. \$200 OBO. Other body parts available.
Call 305-555-IGOR

Sounds of the Keys



The Rogue Theory band took a break from Nashville, and visited The Lorelei in May. Photo Rob LeBrun.



Julien Medeiros of the Write Sounds band entertains the Lorelei crowd in May. See them again July 13th.



Rick Hill and Dan Furmanik at Snooks. (Known as the Coconut Cowboys).



Mac Arnold at Bayside Grille for the Cornbread and Blues Festival. Photo David Kay.



Keys musical legends Billy Davidson and Steve Webb perform at the Lorelei Sunday, Wednesday & Thursday. Photo Rob LeBrun.



Jimmy O'Shea "The Beatleman" sings all your Beatles favorites, and more.

Adopt a Key Largo Animal Shelter Pet



Luna



Chelsea



Zelda



humaneanimalcoalition.com



Stanley



Henry



Milo & Millie



Woody



Stella



Sasha

Meet a few of the animals who are currently available for adoption at the Key Largo Animal Shelter. If you are interested in taking one of these adorable furry friends home, stop by or call. The Shelter is located at mile marker 106 Oceanside; phone 305-451-0088.

The Mangrove Galley by Sandi Mieszczenski



This easy and tasty recipe was given to my husband while standing knee-deep in the Indian River Lagoon at Sabastian Inlet back when it was still safe to eat clams dug up from that area. Unfortunately, that was a long time ago, but we still enjoy this dish as a great appetizer and have for years.

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

SIMPLE CLAMS CASINO

This recipe is based on a dozen clams, which is never enough. Adjust the ingredients according to the number of clams.

- A dozen middleneck clams
- Half cup finely diced green pepper (or red)
- Half cup finely diced onion
- 1 Tbls. finely minced garlic
- Tabasco or hot sauce of your preference
- Bacon cut into 1" squares

Place the clams on a cookie sheet or other suitable pan. Bake in a 350 degree oven or grill until they open, about 5 to 7 minutes. Remove from the heat and let stand until they are cool enough to handle to pry off the top shell. Remove the meat from the shell and rinse to remove any grit. Place each clam back on its shell and return to the sheet or pan. To assemble, sprinkle each clam with the pepper, onion and garlic divided equally, followed by two or three drops of the hot sauce with the bacon square on top.

If cooking in the oven, set the rack to the second position from the top, turn the broiler to low and place the clams on the rack. Cook until the bacon is crisp. On the grill, place the pan over medium heat with the grill cover closed and again, cook until the bacon is crisp. Enjoy!