



Whoo News

December 2017

The last month of the year

So, we are going along, all is fine, then "WHAM", it's December. It seems to happen every year for me, and every year it's like a new surprise. The great news is we get to start planning for next year and what type of events we will have. It clearly makes me be on my game getting the calendar out in January.

For the rest of this month, this year, it's about enjoying family and friends. Spending more time in person and less time with texts and emails. If you haven't been out to the marina in a while, you should come visit and see the fall beauty. The geese are starting to fly overhead, and your family and friends would really enjoy the outing. It's also a nice time to take the boat out for an overnight stay. We were just given a map with some anchorages listed on it from our friends, Sid and Mary on A dock. Stop by the office and see if there is a new spot for you to explore.

In the meantime, have a wonderful Christmas holiday.

Devery, Max, Abby, Stephanie,
Twitchell and
Captain Jack Sparrow

What's Next and What's Coming Up...

December 1

Village West Marina Lighted Boat Parade; see flyer by the ice box/soda machine.

December 2

Marina West Yacht Club Lighted Boat Parade; see flyer by the ice box/soda machine

December 9

Owl Harbor Annual Holiday Potluck Lunch. We will prepare turkeys and hams, you bring a delicious holiday side dish to share. We will be starting the festivities at Noon in the clubhouse, hope you can join us.

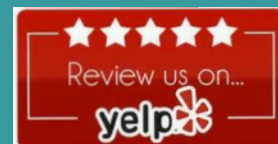
December 25

Merry Christmas! We will be closed this day but will be open at regular business hours Tuesday, December 26, from 8-4:30.



January 1

Happy New Year! We will be closed this day to bring in the New Year 2018 - enjoy!



www.OwlHarbor.com

Winter is here.

- **The rainy season is here so be sure to make** regular visits to your boat and dinghies for the extra water that may be sitting in your cockpit area or bottom of the boat. If you find something needing attention, we will provide a service to pump them out at \$25.00 per hour if you choose.
- **Time to check your electrical shore power cord.** Be sure it is connected securely with no gaps to ensure a tight connection during the wet season. This will help eliminate shortages or not being connected when you need it the most.
- **Vendors entering the marina to work on your boat need** to have insurance policies on file in the office. These policies need to be updated yearly and we will be happy to let them, or you, know when calling for a guest code if they need to be updated.
- **Be sure to clear the decks, and the docks.** Pack up all those loose items either in a storage unit or your boat. There should be nothing on the docks except a hose, shore power cord and necessary steps.

How Much Propane is in Your Tank?

It's always good to get tips and suggestions regarding boats, since many have had the "trial and error" practice in finding out the answers. Our friends, Sid and Mary, shared this information with us, and I thought it would be good to share with you. If your stove and oven use propane, this is a good time to determine how much propane you have. Below are two different methods to find the amount of propane you have.

By Weight

On the handle portion of the tank, you will find the stamped letters "TW". This stands for the tare or empty weight of the tank; the number adjacent to this is the weight of the tank. With a scale which can accurately weigh the tank to the nearest 0.2 pounds you can determine the tare weight and weight of the residual propane. One pound of liquid propane is approximately one-quarter of a gallon.

Example: TW or tare weight of the tank is 13.5 pounds. Combined weight of the tank and propane is 15.0 pounds. 15.0 minus 13.5 equal 1.5 pounds. (This is the weight of the liquid propane.) If 1.0 pound is 0.25 gallon, then 1.5 pounds is 0.37 gallon.

By Temperature

A. If you pour warm water down the side of your propane tank and then run your hand down the side of the tank, you will find a spot where the tank temperature will suddenly drop. If you started in the warm area near the top and moved your hand downward, the temperature will go from warm to cold. The liquid propane inside the tank absorbs the heat from the outside wall which is the location of the temperature change. Pretty simple, huh!

B. You can be more precise if you have a non contacting thermometer. (Harbor Freight has them for \$12.00)

The two photographs below illustrate the temperature change and effects.



- **The glass is partially filled with cooled water.** The temperature above the water level represents the propane gas temperature. As shown, this temperature is 69.9°F. The temperature at the water level and below is 59.4°F. The water level and lower represents the liquid propane. This is the same effect as if you poured heated water on the outside of the tank.

Slow-Cooked Short Ribs with Salt-Skin Potatoes Recipe

With the colder weather here, I'm always looking for "comfort food" and this sounded perfect. The potatoes remind me of a stew type food, but the short ribs make it a step up from stew. I haven't tried it, but will let you know when I do. If you have a tried and true favorite recipe to share we'd love to try it out.

Active Time : 40 Mins Total Time :6 Hour

Ingredients

- 6 thick slices pancetta or thick-sliced bacon, chopped
- 6 pounds bone-in beef short ribs
- 1 teaspoon plus 1 cup kosher salt, divided
- 1 teaspoon pepper
- 1 tablespoon olive oil
- 3 medium carrots, chopped
- 1 medium red onion, chopped
- 1 cup beef broth
- 1 cup dry red wine
- 1/4 cup honey
- 1/4 cup balsamic vinegar
- 1 tablespoon minced fresh thyme or 1 teaspoon dried thyme
- 2 teaspoons minced fresh oregano or 3/4 teaspoon dried oregano
- 2 garlic cloves, minced
- 2 pounds small red potatoes
- 4 teaspoons cornstarch
- 3 tablespoons cold water



Directions

1. In a large skillet, cook pancetta over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels.
2. Meanwhile, sprinkle ribs with 1 teaspoon salt and pepper. In another large skillet, heat oil over medium-high heat. In batches, brown ribs on all sides; transfer to a 4- or 5-qt. slow cooker.
3. To same skillet, add carrots and onion; cook and stir over medium heat 2-4 minutes or until crisp-tender. Add broth, wine, honey and vinegar, stirring to loosen browned bits from pan. Transfer to slow cooker; add pancetta, herbs and garlic.
4. Cook, covered, on low 6-8 hours or until meat is tender. In the last hour of cooking, place potatoes in a 6-qt. stockpot and cover with water. Add remaining salt. Cover and bring to a boil over medium-high heat; stir to dissolve salt. Cook 15-30 minutes or until tender. Drain well.
5. Remove ribs to a serving platter; keep warm. Strain cooking juices into a small saucepan; skim fat. Add vegetables and pancetta to platter. Bring juices to a boil. In a small bowl, mix cornstarch and water until smooth; stir into cooking juices. Return to a boil; cook and stir 1-2 minutes or until thickened. Serve with ribs and vegetables. Yield: 8 servings.