



ffbch.org

**Florida Forever Back Country Horsemen, Inc.**  
*Preserving our equine cultural heritage on public lands for today and tomorrow.*

# FFBCH NEWS

March, 2018

**MARK YOUR CALENDARS !!**

**The March meeting is scheduled for**

***Monday, March 26, 2018***

**Seafood Seller & Cafe**

**300 S.E. US Hwy 19, Crystal River**

**352-228-4936**

**Dinner 5:30-6:30 business meeting at 6:30 p.m.**

**Please see pages 2-4 for updated menu choices.**

**There will not be a speaker  
for this meeting!**

**We will conduct elections  
and we will talk about projects.**

**Still looking for suggestions for where to  
place mounting blocks and picnic tables.**

***Non-Members are WELCOME!***

***Please come and join us!***



LIKE us on Facebook!

FFBCH Website: [www.ffbch.org](http://www.ffbch.org)

## **Entrees Available - See Menu - Pages 3 & 4**

**Fresh Florida Grouper:** Blackened, grilled or fried - Market Price

**Catfish:** Blackened, grilled or fried - Market Price

**Chicken & Alligator Sausage Jambalaya:** The Cajun classic with onions, peppers, rice and topped with a blackened chicken breast and alligator sausage (no sides) - \$15.99

**Crawfish Etouffee:** It's like a crawfish gravy served over rice (no sides) - \$14.99

**Shrimp (10):** Blackened, grilled or fried - \$14.99

**Stuffed Shrimp (5):** Large shrimp stuffed with blue crabs, wrapped in bacon & lightly breaded & fried. Served with our homemade Remoulade sauce. - \$18.99

**NY Strip Steak:** Grilled or blackened hand-cut Black Angus steak cooked to order - \$18.99

**Bowl of Jambalaya:** The Cajun classic with onions, peppers, chicken and sausage (no sides) - \$8.99

**Sellers Shrimp:** 1/2 or full pound of shrimp steamed in beer, butter & Cajun seasoning & served with "Seller Sauce" and sliced loaf bread for dipping. - Market Price

**Note:**        **Many of the Po' Boys will be available.**  
                  **Most of the "Starters" will be available**  
                  **Some of the Gumbos, Soups & Salads will be available.**  
                  **Many of the "Burgers & Sandwiches" will be available.**

**See menu on pages 3 & 4.**

# The Entrees

## Raw & Steamed Shellfish

Seafood is subject to availability & market priced unless noted. Shellfish & Steamed items are not served with sides.

### SELLERS SHRIMP

½ or full lb. of shrimp steamed in beer, butter & Cajun seasoning & served with "Seller Sauce" & sliced loaf bread for dipping.

**STEAMED CEDAR KEY LITLLENECK CLAMS 50 - \$15.00**  
Served with your choice of regular drawn or garlic butter.

### STEAMED SHRIMP

½ or full lb. of steamed in Old Bay or Cajun seasoning.

### STEAMED SNOW CRAB LEGS

Steamed in Old Bay or Cajun Seasoning.

### LOUISIANA CRAWFISH

(Seasonal) Whole crawfish boiled in a classic Cajun seasoning, served by the lb.

### BACON OYSTERS

Bacon, green onion, Colby Jack cheese, seasoned & steamed to perfection.

### OYSTERS

Raw or steamed, served with cocktail sauce, lemon & crackers.



### Po'Boys

Choice of blackened, grilled or fried & topped with lettuce, vine-ripened tomato, pickles, & Mardi Gras mustard unless otherwise noted. Served with your choice of one (1) side.

**CATFISH PO'BOY 12.99**

**CRAWFISH PO'BOY 11.99**

**SCALLOP PO'BOY 16.99**

**SHRIMP PO'BOY 11.99**

**OYSTER PO'BOY 14.99**

Choice of fried hard, medium or light.

**GATOR SAUSAGE PO'BOY 12.99**

Topped with grilled onions, peppers, and Mardi Gras mustard.

**WARNING: CAN BE ADDICTING!**

### SHRIMP & GRITS (8) 18.99

Jumbo shrimp, andouille sausage, onions & peppers served over yellow grits (no sides).

### FRIED CRAWFISH DINNER 15.99

Lightly breaded & fried crawfish tail meat.

### NY STRIP STEAK 18.99

Grilled or blackened hand-cut Black Angus steak cooked to order.

### BOWL OF JAMBALAYA 8.99

The Cajun classic with onions, peppers, chicken & sausage (no sides).

### POPCORN SHRIMP 8.99

Lightly breaded & fried, served with choice of one (1) side.

### POPCORN CHICKEN 7.99

Lightly breaded & fried, served with choice of one (1) side.

## Entree Add-Ons

**SHRIMP (5) 7.99**

**SEA SCALLOPS (5) 9.99**

**FRIED OYSTERS (4 oz.) 9.99**

**FRIED CRAWFISH (4 oz.) 8.99**

**GROUPE (4 oz.) 8.99**

**CATFISH, MAHI-MAHI OR FLOUNDER (5 oz.) 8.99**

**CHICKEN BREAST (1) 5.99**

## Sides

Each Item 2.99

**RED BEANS & RICE (contains meat) • GREEN BEANS**

**HUSH PUPPIES (4) • JAMBALAYA (contains meat)**

**CAJUN CORN MEDLEY (contains meat) • CABBAGE SALAD**

**FRENCH FRIES • GARLIC RED SKIN MASHED POTATOES**

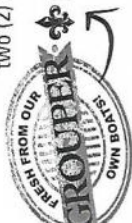
**CHIPS & PICKLE • STEAMED BROCCOLI • SIDE SALAD**



Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or...

## Entrees!

Entrees are served with your choice of two (2) sides unless noted.



### FRESH FLORIDA GROUPE

Market Price

Blackened, grilled or fried.

### MAHI-MAHI DINNER Market Price

Blackened, grilled or fried.

### FLOUNDER Market Price

Blackened, grilled or fried.

### AHI TUNA MEDALLIONS (2) Market Price

Tuna medallions prepared grilled or blackened & served with our homemade Remoulade sauce & Asian ginger sauces. Includes one (1) side.

### CATFISH Market Price

Blackened, grilled, or fried.

### FRIED OYSTER DINNER Market Price

Lightly breaded oysters fried hard, medium or light.

### FRIED FROG LEGS (4 Saddles) 14.99

Lightly breaded & fried.

### CHICKEN & ALLIGATOR SAUSAGE JAMBALAYA 15.99

The Cajun classic with onions, peppers, rice & topped with blackened chicken breast & alligator sausage (no sides).

### CATFISH LOUISIANNE (2) 24.99

Fried catfish fillets topped with blue crab cake & smothered with crawfish étouffée (no sides).

### CRAWFISH ÉTOUFFÉE 14.99

"It's like a crawfish gravy" served over rice (no sides).

### SHRIMP (10) 14.99

Blackened, grilled or fried.

### SOFT SHELL CRAB

### One (1) crab - 18.99 / Two (2) crabs - 27.99

Lightly breaded & fried, served with our homemade Remoulade sauce.

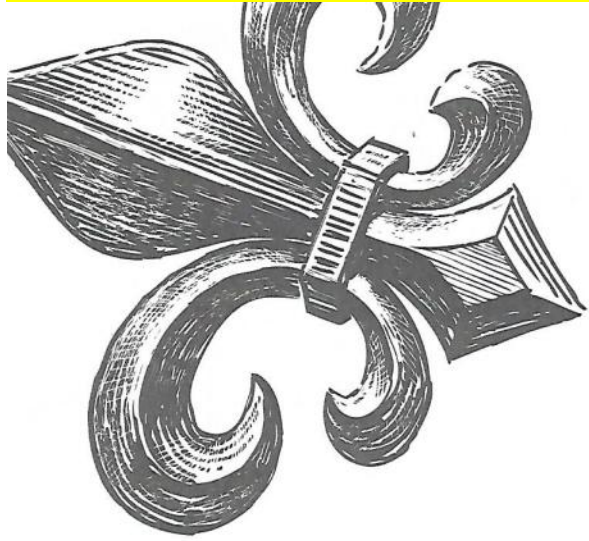
### STUFFED SHRIMP (5) 18.99

Large shrimp stuffed with blue crabs, wrapped in bacon & lightly breaded & fried. Served with our homemade Remoulade sauce.

— Indicates Seafood Seller Signature Dish



# Starters, Burgers & Sandwiches



**Seafood Seller & Cafe**  
**CAJUN ON-THE-GO MENU**  
 300 S.E. US Hwy 19 Crystal River, FL 34429  
**352-228-4936**

Our food is cooked to order and prepared from the heart as though you are a guest in our home. We are a happy and hardworking Family. We take pride in every meal that is served and we care about you! Hope to see you again soon!  
 - Jimmy, Sue and Staff

## Burgers & Sandwiches

We use 100% Black Angus!  
 Served with your choice of one (1) side.



**STEAK SANDWICH 13.99**  
 Blackened or grilled, topped with mayo & sautéed onions, peppers, mushrooms & melted Provolone cheese.

**HAMBURGER 8.99**  
 Blackened or grilled, topped with lettuce, vine-ripened tomato, mayo, & onion.  
 Add American, Swiss or Provolone 0.50 Bacon 1.00

**BOURBON STREET BURGER OR CHICKEN 10.99**  
 Your choice topped with mayo, provolone & caramelized bourbon onions sautéed with bacon bits.

**BAYOU BURGER OR CHICKEN 10.99**  
 Your choice topped with bacon bits, grilled onions, fried pickles, Colby Jack & Mardi Gras mustard.

**FRENCH DIP 12.99**  
 Thinly sliced roast beef on a toasted Po Boy bun with melted Provolone cheese and mayo, served with horseradish cream on the side & homemade au jus.

**SOFT SHELL CRAB SANDWICH 16.99**  
 Topped with lettuce, vine-ripened tomato, onion.  
 Choice of mayo or tartar.

**GROUPER SANDWICH 13.99**  
 Blackened, grilled or fried, topped with lettuce, vine-ripened tomato, & onion. Choice of mayo or tartar.

**MAHI SANDWICH 13.99**  
 Blackened, grilled or fried, topped with lettuce, vine-ripened tomato, & onion. Choice of mayo or tartar.

**FISH OR SHRIMP TACOS (3) Shrimp - 14.99, Mahi - 13.99**  
 Blackened or grilled shrimp or Mahi (no substitutions) topped with cabbage or lettuce, vine-ripened tomato & Colby Jack cheese & served on grilled flour tortillas with a side of Mardi Gras mustard (no sides).

**CHICKEN SANDWICH 8.99**  
 Blackened, grilled or fried, topped with lettuce, vine-ripened tomato, mayo & onion.  
 Add American, Swiss or Provolone 0.50 Bacon 1.00

## Drinks

Each Item - 2.99  
 Coke Diet Coke Orange Root Beer Mr. Pibb  
 Sprite Mello Yello Lemonade

## Desserts

## Starters

**FRIED GREEN TOMATOES 5.99**  
 Served with choice of Ranch or Mardi Gras mustard.

**BLACKENED AHI TUNA 10.99**  
 Served with homemade Remoulade sauce & Asian ginger sauce.

**SMOKED AMBERJACK & HABAÑERO FISH DIP 5.99**  
 A little spicy and served with crackers.

**SAUSAGE STUFFED MUSHROOMS 8.99**  
 Stuffed with a homemade sausage stuffing & topped with melted Cheddar Jack cheese.

**BLUE CRAB BALLS 6.99**  
 Served with our homemade Remoulade sauce.

**STUFFED SHRIMP (3) 9.99**  
 Large shrimp stuffed with Blue Crab stuffing, wrapped in bacon, then lightly breaded & fried.

**CAJUN QUESADILLAS 8.99**  
 A blend of sausage and cheeses, fresh tomatoes & jalapeños.

**FRIED PICKLES 5.99**  
 Served with choice of Ranch or Mardi Gras mustard.

**FRIED SOFT SHELL CRAB 13.99**  
 Lightly breaded, served with homemade Remoulade sauce.

**SHRIMP COCKTAIL 7.99**  
 Chilled jumbo shrimp served with homemade cocktail sauce.

**FRIED VEGGIE PLATTER 10.99**  
 Mushrooms, green tomatoes, pickles, pepper rings, onion straws & jalapeños with a choice of Ranch or Mardi Gras mustard.

## Gumbos, Soups & Salads

**SEAFOOD GUMBO Bowl 7.99**  
 Mahogany roux with shrimp, crab, crawfish, peppers & onions over white rice.

**CHICKEN & SAUSAGE GUMBO Bowl 7.99**  
 Golden roux with chicken, smoked sausage, peppers & onions over white rice.

**YANKEE CHOWDER Bowl 7.99**  
 New England Clam Chowder but with a Cajun finish.

**HOUSE SALAD 5.99**  
 Topped with tomatoes, onions, red & green peppers & Colby Jack cheese.

February 2018 FFBCH General Meeting  
2/21/2018 Angelotti's

Call to order @6:30 PM

Guest Speaker: Mark Lewis Recreation coordinator for the Withlacoochee State Forest which spans 5 counties. He has been in Public Service for 34 Years. He has been with Forestry for 5 ½ years and came from FWC.

Mark keeps the volunteer hour time logs and turns the hours in to Tallahassee . They really appreciate the volunteers and the hours they put in. They couldn't possibly hire enough people to do what we do. We have the best group in the district. 36,000 hours by 120 singles and groups. We are the only ones that host a volunteer appreciation day.

There we a couple of questions about making our trash pickup days public to get more people to help. Public notification has been done on some events with very little response.

As far as misdeeds in the forest, Fish and Wildlife are the only ones that can enforce law and order. If they don't actually see it, nothing happens. Forestry does document and keep logs of happenings and they do have a data base for that.

Mark constantly is out talking to campers and young people about volunteering. We need more young people to get involved. We have more people coming to our forest because of Reserve America.

Mark gave out T-shirts to those volunteers who have 25 or more volunteer hours in the forest.  
50/50 \$72.50 won by Darlene Creasman.

Visitors: Martha and Homer from Virginia and Linda and Larry from Illinois.

FFBCH received a plaque for Building the stalls in the new horse barn at Tillis Hill and we also received our 1000 hour recognition.

Motion to approve the minutes from last meeting by Dave Van, 2<sup>nd</sup> by Sue Brascia and group approved.

Treasurer's report by Gary Reynolds: Motion to approve by Dave Van, 2<sup>nd</sup> by Calvin McDavid and group approved.

We have 3 T-shirts in inventory, XL's.

Fred Fulcher announced that we have elections coming up in March for 2 BOD members, President and Treasurer. All incumbents have agreed to serve again and anyone who would wish to nominate someone for any of these positions may do so up until the election. Be sure to pay your dues before the March election so you can vote.

Janet Day gave a report on the trash day. We had 35 FFBCH people volunteer on one, two or all 3 days of the pickup. Janet went with Fred and Becky and John on day 3 and was so impressed with Fred's luggage rack to stand on behind the truck and the different recycling containers for glass, cans and plastic and paper.

Meeting places: Sally checked out the Seafood Seller and we need to guarantee 30 people for them to open for us on a Monday night. Jean Damron wanted to do Angelotti's for regular meetings and then go to Sonny's during the Summer. Darlene mentioned the Chinese place near McDonalds. Sally mentioned the Chinese place in Brooksville. Vote on Seafood Seller: 28 voted yes so we try it at least once. Tentative date is March 26.

Projects: Mounting blocks and picnic tables. We will put one on El Dorado west of 13. Other locations? Let us know. We have money to do projects, so if you have a project, let us know.

Gloria mentioned that a good way to get young people involved might be through the 4-H groups.

Adjourn @ 7:30 PM



Want to help? Can't find the time to work on the trails? Can't always make the meetings? That doesn't matter! You can show your support by joining Florida Forever Back Country Horsemen (FFBCH). Individual memberships = \$25 and Family memberships = \$30. Or, make a donation!

Every member of a local chapter is automatically a member of the Back Country Horsemen of Florida AND Back Country Horsemen of America. Not in the Citrus County area? Then join Back Country Horsemen of Florida as an at-large member until a local chapter is developed in your area. Don't forget Nature Coast Back Country Horsemen serving Hernando, west Sumter and northeast Pasco Counties.

There are many issues facing equestrians today. Help us to preserve the trails we have. Add your voice to those of more than 15,000 of your fellow American horsemen and women. **You only have to look at the Croom and the Citrus Tract of the Withlacoochee Forest as an example of what can be accomplished when we work together and with our land managers!**



**Current Officers and Directors**

**President—Sally McDavid**  
**Vice President—Fred Fulcher**  
**Secretary—Becky Fulcher**  
**Treasurer—Gary Reynolds**  
**Janet Day - Director**  
**Tom Allen—Director**  
**Barb Porch—Director**  
**Cal McDavid—Director**

**Florida Forest Service**  
**Emergency Phone:**  
**352-797-4100**

**FFBCH Website: [www.ffbch.org](http://www.ffbch.org)**  
**email: [ffbch.org@gmail.com](mailto:ffbch.org@gmail.com)**