

# THE PARROT'S PARLEY

The Monthly Newsletter of the  
Padre Island Parrot Head Club of Corpus Christi

## A RAY OF SUNSHINE FROM OUR PRESIDENT

Hello Phlock and Phriends!

At our May Phlocking at the Wyndham we collected for our Booze Wagon Raffle that will be held at our Beach Bash. You guys came through "Big Time", thanks for filling our Booze Wagon!

Speaking of June, our Beach Bash 2024 is June 7 and 8, thanks to all that have registered and to those that have been helping and will be helping us during the bash! We will be accepting Auction Items and registration until the 4th also, but late registrations will not receive the T-Shirt.

The Board has been working on updating our club by-laws and readying them to present to you, our members, for approval. They should be arriving in your email soon, so be on the lookout for them.

See you soon!

Fins Up!

Chris☀️ Lee



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**STAY IN TOUCH**



[facebook.com/PIPHCCC](https://www.facebook.com/PIPHCCC)



In this edition, check out the contributions from some of our members!

If you have a story, recipe, tip, or article you would like to share with the membership, submit it to [padreislandphc@gmail.com](mailto:padreislandphc@gmail.com).

# PHLOCK BIRTHDAYS

## JUNE



- 1 Janet Pitchford
- 3 Pete Moreno
- 4 Ron Jacoby
- 5 Kathleen Cullinan
- 6 Ron Bohannon
- 9 Janita Herrin
- 9 Deb Schumacher
- 10 Eric Babin
- 10 Todd Cearley
- 13 Don (Mac) McManus
- 16 Denise Turner
- 18 Chris Mitchell
- 21 Denise Estachy
- 22 Pam Starling
- 22 Becky Wellborn
- 22 Sarah Knutson
- 23 Derrick Dowden
- 23 Wendy Pugh
- 28 Glenda Curtis
- 28 Belinda Shipp
- 28 Cindy Fortress

Please contact Amy Bornemeier,  
Director of Memberships if there are  
any errors or omissions.

[amyborn2b@gmail.com](mailto:amyborn2b@gmail.com)

# WELCOME NEW MEMBERS



Maria Croyl  
Ron Jacoby  
Jennifer Martin  
Kevin Martin  
Kevin Duff  
Tamara Duff  
Jacki Lee



## Cocktail of the Month The Original Boat Drink

2 oz Mount Gay rum  
Splash of tonic water  
Fresh lime wedge

1. Fill a tall glass with ice
2. Pour rum into glass
3. Top with a splash of tonic water
4. Garnish with a lime wedge



Daddy Dawg Bob





# PIPHCCC PHLOCKINGS:

## Upcoming Events on our Island

6/4 Board Meeting: 10 am @ HardKnocks

6/6 - ~~Brook Graham Concert~~ [cancelled]

6/7-8 Padre Island Beach Bash

[Registration Form Here](#)

6/21 Full Moon Bonfire on the beach

7/2 Board Meeting: 10 am @ HardKnocks

7/21 Full Moon Bonfire on the beach



## Our 4th Annual Beach Bash 2024

### June 7 & 8

R. Briscoe King Pavilion  
N. Padre Island, TX  
16820 Park Rd. 22, 78418

[Registration Form Here](#)

### \$85 Per Person Registration

includes:  
Friday evening concert & dinner  
Saturday - all activities,  
including the Silent Auction

**Proceeds Benefitting  
Our Island American  
Legion Post 0229 and  
Shelter-A-Mutt**



# PARROTHEAD PHUTURE PHLOCKINGS:



- 6/7-8 Padre Island Beach Bash
- 6/13-16 A1A Beach Bash St Augustine, FL
- 6/15 Jerry Diaz, Doc's Seafood 7-10pm
- 6/20-23 Summer Solstice Branson, MO
- 7/13 Canyon Lake River Jam, New Braunfels
- 7/26-28 Brooke Graham's Beach Bash, Port A
- 7/26-28 Pirates in the Harbour, PA
- 7/25-28 Galveston Riddles in the Sand
- 8/3 Jerry Diaz, Doc's Seafood 7-10pm
- 8/17 Seguin Parrot Head Annual Phling,  
Lost Shaker of Salt Band
- 8/23-25 Pirates Ball, Austin TX
- 8/30-9/1 Keep the Party Going, NERPHC
- 9/1 Hooks game with Margaritaville Jerseys  
Jerry Diaz, Whataburger Field after the game
- 9/5-8 Canyon Lake Phlip Plop Phloat Phling (P4)
- 9/27-28 Wings Over Port A
- 10/22-27 Meeting Of the Minds Gulf Shores
- 12/31 Radio Trop Rock Rockin' NYE,  
South Padre Island

**SOLD OUT**



Registration is open for  
MOTM 2024 [motm.rocks](http://motm.rocks)

## INFORMATION

PI PHC of CC Website

[padreislandparrotheads.com](http://padreislandparrotheads.com)

PI PHC of CC Email

[padreislandphc@gmail.com](mailto:padreislandphc@gmail.com)

PI PHC of CC Facebook

[Padre Island Parrot Head Club of CC](#)

Parrot Heads in Paradise Website

[phip.com](http://phip.com)

Tradewind Times

[phip.com/tradewindtimes](http://phip.com/tradewindtimes)

Lone Palm Foundation

[lonepalmfoundation.org](http://lonepalmfoundation.org)

There are several sites that you can visit to learn more about activities and goings on not only with our club but also with other sister clubs as well; as long as you are a member in good standing with one parrot head club, all clubs welcome you to visit their phlockings and activities. You may also join more than one club if you choose to do so.



**GOT PHOTOS?**

Be sure to share by posting in our [Facebook group](#). #piphcc #partywithapurpose

Visit our **website**, watch the **Facebook group**, and look for **emails** with more details about all phuture phlockings!

[PADREISLANDPARROTHEADS.COM](http://PADREISLANDPARROTHEADS.COM)



# May Happy Hour





## House Concert @ The Blue Lagoon with Mike Nash

By Ted Morris



We are loving this thing we all call Trop Rock. My wife and I are somewhat newbies to this genre of music, though we've loved Jimmy Buffet music for most of our lives. She's from the Country side of things and I was more Rock growing up, so we found ourselves on middle ground and loving it. Being members of one of the newest Parrot Head Clubs around- The North Padre Parrot Head Club of Corpus Christi.

We've attended other area PHC events like Lone Star Luau, House Concerts, Buffett concerts of course, and helped organize and host our own Club's annual event – The Beach Bash. But it's the House Concerts where you really get to know the artists. From the initial handshake and introduction to an artist who we've been listening to, I honestly get somewhat shell-shocked to be in their presence. But after listening to their stories, breaking for a meal and chatting casually with them, you really start seeing their unique personalities.

So we decided to get into hosting House Concerts so that we could 1) get to know the artists a little better and 2) share their music with our friends and fellow PHC members in a setting comfortable for all and 3) promote various Trop Rock artists.

We held our first House Concert last November and hosted Dan Sullivan in our backyard venue, The Blue Lagoon. Though Mother Nature threw us a curve ball, more like a spit-ball with the rains, it turned out to be a great success. We hurriedly built some lean-to protection for the porch and palapa areas, but everyone stayed dry. All 58 participants had fun and maybe those challenges planted some fond memories for everyone. Dan and his songs were well received and loved by all. "Coast" is what we did, holding our "Paper Bag Coozie", singing "Nothing Tastes Like A Friday".

Like being on a bridge headed to the Keys -you can't stop there. We held our 2nd House Concert and hosted Mike Nash to bring his style of Trop Rock entertainment. Getting help from our friends Steve & Jacque Bonds to put this together, our enthusiasm while prepping was caught on by our neighbors, Mac & Debby McManus and they wanted a part of it. So we took out a portion of the privacy fence between our homes to allow our guests access to our two pools and two shaded areas.

It was a BYOB event, but there was food enough for all 50 in attendance, and enough time for Mike to meet several folks before he began playing. During Mike's first set, he told stories behind some of his songs and efforts and played mostly his original songs like "Waves", "Stay Thirsty", "Hour Glass", "Carolina Kinda Love" and a couple of my personal favorites- "Cold Beer", and of course "Tranquility Bay". It was a nice time for guests to get to know Mike on a more personal level, have some laughs and meet some new friends. Mike's second set had a little looser feel to it. With the sun slowly going down and the pools filling up a little more with people having fun. We're hooked on House Concerts and looking to set up a few more. Stay tuned. I think there's a push for House Concerts across the country, and it can't be cooler. There's even a House Concert Central effort by the Atwells. Thanks for that y'all. So if you get a chance, attend one in your area – they're fun.





# Corey's Smoked Chili Verde

I adapted this recipe I learned from a fire fighter while in California. Yes, he is Texan! This can be cooked using your charcoal smoker, off-set grill, gas grill, or pellet smoker. The meat is smoked and the vegetables are grilled to make a chili verde sauce. After the meat has smoked for a while, it is transferred to a crock pot or other vessel so the meat can braise for several hours. The spiciness is derived from the amount of peppers used in the sauce.

This is an all day cook, perfect for college football Saturday!

1 pork butt (also called Boston butt)

Your favorite BBQ rub- I use a Salt Pepper Garlic (SPG) rub or any rub that is salt and pepper based, avoid your sugary rubs.

## Chili Verde Sauce:

2-3 Poblano peppers

4-5 Jalapeño Peppers (more or less for spiciness)

3-4 Serrano Peppers (more or less for spiciness)

1 Large white onion

3-4 Garlic cloves or about TBLS minced garlic

1 can (28 oz.) tomatillos - keep the water in the can

2-3 TBLS chopped fresh cilantro

Juice of 1 lime

## Directions:

Unwrap and pat dry the pork. Cover the entire roast with BBQ rub and let sit at least 30 minutes up to overnight in the refrigerator. Bring to room temperature before cooking.

Fire up your grill to high heat.

Peel and thick slice the white onion.

Place the onion and all peppers on a hot grill. Rotate or flip as you start to see char marks on the onion and the pepper's skin starts to blacken.

Remove the onion and peppers and drop the heat on the grill to 250-270 degrees.

Cut off the stems from the peppers and place them into a blender or food processor. Add the garlic, grilled onion, tomatillos, cilantro and lime juice. Blend to a nice puree with the consistency of salsa.

Use the water from the tomatillo can to thin the sauce as needed.

Transfer to a mason jar when cool and put in the refrigerator.

Place seasoned pork on the grill and cover the grill.

Slow roast/smoke the pork for 4-5 hours

Remove pork from the grill and place into a large crockpot, roasting pan or any vessel that can be heated and covered.

Pour the chili verde sauce over the pork and cover.

Cook the pork in the sauce, covered for 3-5 more hours until the pork bone can easily be removed and the meat falls apart. The internal temperature should be 205-210 degrees.

Remove the pork from the crockpot and transfer to a shallow dish or pan. You will likely need a slotted spoon to get the little pieces out. Leave the sauce in the crockpot.

Shred the pork in the dish adding the cooked chili verde sauce as needed to keep it juicy.

Serve with tortillas, fresh chopped white onion, chopped peppers, fresh cilantro, or with anything else you like.