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The Fishin' Club News

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HYPOTHERMIA AND COLD WATER SURVIVAL

Bill Hughes will be the speaker at our October meeting, talking about the dangers, prevention and treatment of Hypothermia and cold water survival. What to do if you fall overboard, what to do if someone else falls overboard, and what to take in the boat and on your person to increase your chances in our cold Puget Sound waters. This subject is very important to those of us who live in an area surrounded by cold water, so you won't want to miss this information filled meeting.

We will also have fishing reports and our world famous raffle.

The public is always welcome at all Fishin' Club meetings.

LAST MONTH'S MEETING

Gerry Leese was our guest speaker who spoke about clams and clamming. He talked about the various types of clams out there, the history of clamming and did a cooking demonstration, which was delicious and enjoyed by all in attendance.

He also talked about "Red Tide", where information can be obtained about it, and that the contamination cannot be destroyed by cooking.

Several of the new members, that joined during the Island County fair, were introduced to the attending members.

FISHIN' CLUB BOARD MEETING

The monthly board meeting was postponed for a week.

"SILVERS" ARE IN !!

***Coho:** Coho or Silver salmon look similar to **Chinook**, except they are normally smaller. An important distinction is that **Coho** have white gums at the base of their teeth, while a **Chinook's** gums are black.

Cohos usually live about three years and grow exceptionally fast in the third year. They range in size from four to twenty pounds. The Washington State record **Coho** set this year was around twenty five pounds.

Returning **Coho** are not as structure-oriented as **Chinook**, and are normally found in more open water than **Chinook**. **Coho** are caught primarily in the top 50 feet of water and close to the rips.

If you find bait on the edges of the rips, and troll a lure near the surface, you will catch **Coho**.

Coho are also fished from the beaches on the west side of Whidbey Island using **Buzz Bombs** and casting rods, in most cases.

* = Salmon University.com
 (Submitted by **Mac Shearer**)



BIG LUCK, BIG FISH BIG GUY

On Monday morning the 18th of September 2006 we launched from the new facility at Bush Point, which can be hairy to say the least. While trolling off Lagoon Point and Bush Point things went crazy. When at 9:30 am the first strike took place and landed a 12 lb. Silver Salmon that gave us a run for our money. At 1:15 pm the second 14 lb. silver hit with vigor, which left us shaking out of control. The lures used were blue/purple squid 3" with a single hook and a strip of herring behind a green/silver flasher. We also tried from the beach later in the week with no success. Looks like the silvers are fat and sassy from the slow start heading to the rivers and not interested in biting.
 Mac

SMOKED SALMON DERBY

The upcoming smoked salmon derby will soon be upon us, November 2nd, to be exact. It is time to gather salmon, secret recipes and wood chips. **Get Smokin'!**

2007 PROGRAMS

It is time to organize programs for 2007. Club members are requested to tell us what subjects would of interest and give their suggestions at the next meeting.

We asked for suggestions last year and the response was outstanding.

RECIPE OF THE MONTH GINGERED CLAM PASTA

- 1 tblsp. sesame seed
- 2 tblsp. minced fresh ginger
- 2 tsp. sugar
- 1 tsp. grated lemon peel
- 1/4 tsp. hot chili flakes
- 1/3 cup soy sauce
- 1 tblsp. salad oil
- 1/2 pound edible pea pods, ends and strings removed
- 2 cans (each 6 1/2 oz) chopped clams
- 8 or 9 oz angel hair pasta
- 1/4 cup thinly sliced green onions, including tops

1. Stir sesame seeds in frying pan over medium heat until pale gold in color. Pour from pan and set aside.
2. In a small bowl, mix ginger, sugar, lemon peel, chili flakes, soy and oil.
3. Put peas in a colander and set in sink.
4. Drain clams and save juice.
5. Drop pasta in boiling water, add clam juice and cook just until tender to the bite, 2 to 3 minutes.
6. Pour pasta into colander over peas and drain well.
7. Return pasta and peas to pan and keep warm.
8. Add clams, ginger mixture and green onions. Mix well.
9. Pour into warm bowls and sprinkle with sesame seeds.

Serves 4

SALE COMPLETED

The boat that was advertised in the September bulletin was sold. He got lots of calls.

Club members are reminded that buy, sell, or trade advertising of fishing related items in the newsletter is free.

MEETINGS: First Thursday of every month at 7:00 pm at the Bayview Senior Services Center across from Casey's grocery on Hwy 525 between Freeland and Clinton.