



www.myfishinclub.com

The Fishin' Club News

P.O. Box 1292, Freeland, WA. 98249

President: Mike Gallion 321-6258 **VP:** John McClure 678-1262 **Secy:** Don Steadman 321-0514 **Treas:** Richard Guenther 321-5140
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 D.K. Fowler 222 3423, Jennifer Kelly 321-6258, Dennis Kelly 321-4377
 Tony & Susie Alcarez 678-6740, Wayne Furber 321-2499

NEXT MEETING

The next meeting of the Fishin' Club will feature Bob Crouch from Freeland Ace Hardware filling us in on all the latest fishing and boating products. Every year there is a big show where all the new stuff is first shown, and Bob has all the info on the latest and greatest from the show! Bob is also an accomplished fisherman, both saltwater and fresh, so can count on a good number of hints and tips to increase your fishing success, weather you are after halibut, salmon, bass, or what ever species captures your fancy.

Don't forget that we now start our meetings at 7 pm, a half hour earlier than in the past, to allow for time to have a cup of coffee or a soda and a cookie or so while taking the time to visit with other club members.

LAST MONTH'S MEETING

Paul Busch and the Prez gave an "all you need to know" about fishing Bank's Lake and succeeding.

Fishing lures, lines and location were discussed, as well as technique.

To all grades of fishermen and women, the advice will be most appreciated when on the waters of Bank's Lake. We can hardly wait to go!

FISHIN' CLUB BOARD MEETING

The board meeting was held at the home of Dennis Kelly. Eleven members were in attendance.

Richard presented the treasurer's report. A 50% advance payment for the cookbook, not to exceed \$800, was authorized by the board.

A report on the status of the cookbook was given by Jennifer. At the last count 226 recipes have been included. Marketing for advertisement in the cookbook is being handled by Mac and Scott.

Discussions were held regarding the booth at the fair.

Mac, chairman of the scholarship selection committee, reported that 13 candidate applications were received and from this group, one candidate, was selected to receive the scholarship.

Jake Jacobson was welcomed back and is looking for a few good men and women to help with the August Fish Road cleanup.

Everyone enjoyed the outstanding brownies that were served, as well as candies.

FAIR BOOTH

Wayne Furber and Mac Shearer have neared completion of this year's Island County Fair booth. The booth was built with a heavy-duty PVC framework, approximately 10' x 10' x 6 1/2'. Bright yellow panels of Coroplast will be used to form the lightweight walls. The design allows for easy assembly and disassembly. The booth will contain several captain's chairs and a small table for brochures. We will also have photos adorning our new walls, along with the Fishin' Club's new updated logo.

We look forward to our members volunteering for work time in the booth to increase our membership and to support the new "Keepers" cookbook, which will be unveiled at this year's fair.

We hope to bring the booth to the July general meeting for your comments and training of those members who sign up for "booth time".

2007 SCHOLARSHIP FUND Committee members, Mac Shearer. Wayne and Linda Furber and DK Fowler have reviewed this year's applicants for local high school scholarshins. The re-

sults are in. The official announcement will be made at the High School Graduation Ceremony, and we'll have the announcement in next month's newsletter.

RECIPE OF THE MONTH

Cajun Crab Croquettes
 3 teaspoons canola oil, divided
 1 small onion, finely diced
 1/2 cup finely diced green bell pepper
 1/2 cup frozen corn kernels, thawed
 1 1/2 tsp. Cajun seasoning, divided
 1 pound prepared crabmeat
 1 large egg white
 3/4 cup plain breadcrumbs
 1/4 cup mayonnaise
 1/2 tsp. grated lemon zest
 Preheat oven to 425 F. Coat a baking sheet with cooking spray
 Heat 1 tsp. oil in large skillet over medium heat. Add onion, bell pepper, corn and 1 tsp. Cajun seasoning. Cook, stirring, until vegetables are soft. Transfer to a large bowl and let cool for 5 minutes. Add crab, egg white, 1/2 cup breadcrumbs, mayonnaise and lemon zest. Mix well.
 Divide into 8 equal portions and form each into an oblong patty. Place on baking sheet. Combine the remaining 1/4 cup breadcrumbs, 1/2 tsp Cajun seasoning and 2 tsp oil in a small bowl. Sprinkle 1 heaping tsp. of mix over each croquette and gently press in. Bake for 20 minutes. Serves 4.
 Good with your favorite Tartar Sauce!

FOR SALE

Two cylinder, long shaft, Johnson Outboard motor, 9.9 HP. Rated in "like new" condition, only two tanks of gas used since purchase. \$500. Call Jake at 360-331-1365.

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.