



www.myfishinclub.com

The Fishin' Club News

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NEXT MEETING

The annual Fishin' Club smoked salmon derby will be featured at our November meeting.

We are looking for members to bring their best smoked salmon to join the competition based on texture and taste.

We say salmon, but it can be trout or steelhead, which you have smoked yourself.

Please cut your samples into small pieces in order for the members to taste and grade your entry.

Arrange to get to the meeting early so that your entry can be logged in.

Secret balloting will take place, using the most sophisticated electronic gear, which is hidden in the catacombs of the senior center.

We will also have fishing reports, cookbook reports and news of upcoming events. Don't forget that famous raffle. Your chances of winning are really high!

LAST MONTH'S MEETING

Our guest speakers, Dave Sanchez and Mike Young traveled from The Sportsman's Warehouse in Burlington to provide us with an enlightened overview of salt water fly-casting for salmon and steelhead, along with visual aids (rod, reel and lures).

They discussed beach fishing from Keystone, Fort Casey and several other island areas.

Dave is retired from the navy and lives in Coronet Bay. He has fished all over the world. He mentioned fishing in Australia, Africa and Tasmania, where he was catching 25 to 30 pound rainbows.

Many thanks to them for a special presentation. Mike brought gifts from the warehouse, which were a great treat.

2000 DUES

Dues are due for next year, at the bargain price of

\$25.00. Make checks or money order payable to the Fishin' Club. Payment can be dropped off with Richard Guenther at the general meeting or sent by mail to the address on our newsletter.

HOLIDAY FOOD DRIVE

The 2007 food drive is coming soon. This year we are looking to provide twelve needy families, on the south end of Whidbey Island, with at least two weeks of non-perishable food items. The club will buy ham or turkey for distribution.

Food and/or cash (check or money order payable to the Fishin' Club) can be sent or delivered to: Mac Shearer, PO Box 169, Greenbank 98253 or Scott Waltenbaugh 6158 Dassel Street, Clinton 98236 or bring them to the December "Christmas Smorgasbord".

We plan to deliver the food to the families on the 17th of December 2007.

We know our members will step up with holiday donations to make it just a little better for someone in need.

Attached to the newsletter is a list of food items. Just take this list to the store with you for quick reference.

Thanks for your support.

FISHIN' SCHEDULE FOR THE REMAINDER 2007

Marine area 8-1 (Deception Pass, Hope Island and Skagit Bay)

Oct. 1– Oct 31: Closed

Nov. 1—April 30: Two fish limit, Chinook 22 inch minimum size, release wild Chinook. Single point barbless hooks only.

Marine Area 8-2 (Port Susan and Port Gardner)

Oct. 1—Oct 31: Closed.

Nov. 1—April 30: Two fish limit, Chinook 22 inch minimum size, release wild Chinook. Single point barbless hooks only.

Marine area 9 (Admiralty Inlet)

Oct. 1—Oct. 31: Two fish daily limit, release Chinook.

Nov. 1—Nov. 30: Two fish daily limit, only one of which may be a Chinook. Minimum size for Chinook is 22 inches.
 Dec. 1—Jan. 15: Closed.

Edmonds Pier

Open year round with a two fish daily limit, only one of which may be a Chinook, plus two additional pink salmon from July 1 through Sept. 30. Minimum size for Chinook is 22 inches.

RECIPE OF THE MONTH SPANISH SEAFOOD SOUP

3 tablespoons olive or salad oil
 2 medium-size onion, finely chopped
 2 cloves garlic, minced
 1 large green pepper, seeded and chopped
 1 can(10 1/2 oz) tomato puree
 2 bottles (8oz ea) clam juice
 3/4 cup dry white wine
 2 cans (14 oz) chicken broth
 2 bay leaves
 1/2 teaspoon each crushed red pepper, dry basil, thyme leaves and coriander
 1 lemon, thinly sliced
 2 medium size carrots, thinly sliced
 8 whole clams in shell, scrubbed
 3/4 pound raw shrimp, shelled
 1 1/2 pounds fish fillet, cut into 1 inch cubes
 Heat oil over medium heat and sauté onion, garlic and green pepper until soft.
 Stir in tomato puree, clam juice, wine, broth bay leaves, rest of spices, lemon slices and carrots.
 Bring to a boil, reduce heat and simmer, uncovered, for 10 minutes.
 Add clams: cover and simmer until clams open. Add shrimp and fish to broth: cover and simmer until shrimp turn pink. Serve, sprinkling servings with chopped parsley, if desired.
 Makes 6 to 8 servings.

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.