



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
Directors: Mac Shearer 678-6898, Jake Jacobsen 331-1365, Scott Waltenbaugh 321-4018, David Johnsen 321-0514,
 D.K. Fowler 222 3423, Jennifer Kelly 321-6258, Dennis Kelly 321-4377
 Tony & Susie Alcarez 678-6740, Wayne Furber 321-2499

CHRISTMAS POTLUCK

There will be no regular meeting in December. Instead, there will be a potluck dinner on Friday, December 7th, at the Bayview Senior Center. This is an annual event for The Fishin' Club and everyone has a great time.

Setup will take place at 5:30 pm and you should plan to arrive by 6 pm for a social (half) hour, followed by dinner at 6:30pm.

Please bring enough food of your choice, main dish, appetizer, casserole, salad or dessert—to share with 8 members. The Fishin' Club board will provide turkey or ham.

Also, please bring your own plates, eating utensils and serving utensils for your food contribution.

We are looking for a big turnout! It's a great way to kick off the holiday season.

We'll have that world famous raffle, as usual. You could be a winner!

LAST MONTH'S MEETING

The Smoked Salmon Derby was a great success with seven entries. The members present sampled all the entries with gusto and marked the ballots with their choices. The winners are:

- 1st. Dale Anderson
- 2nd. Mac Shearer
- 3rd. Wayne Furber
- 4th. Richard Guenther
- 5th. Fred Ludtke
- 6th. Lloyd Carter
- 7th. Dale Culver

BOARD MEETING

The meeting was held at the home of Mac Shearer. It was reported that the scholarships have been paid.

With Scott out sick, we have not gathered nearly enough money or food for our Christmas food drive. It is hoped the members will give at our Christmas potluck.

We all agreed that this year's smoked salmon derby was the best ever.

Final plans were made for our Christmas party. Mac has offered to cook the turkey for the party.

John McClure has moved to Texas for the Winter, so we had to divide the jobs he has done among the rest of us. We will miss John.

We spent a lot of time discussing future speakers. It is hoped club members know or can suggest someone who would be a good speaker.

2008 DUES ARE DUE

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.

In case you are not sure whether you have paid, here is a simple test.

1. If you did not get an invoice with this newsletter, your dues are paid.
2. If you did get an invoice with this newsletter your dues have not been paid for 2008.

HOLIDAY FOOD DRIVE WE NEED YOUR HELP

Once again we are asking our members for their participation to end the year with another successful food drive. At this point, we are way behind our expectations. Please share your good fortune with the needy families of South Whidbey Island.

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 Potluck".

We plan to deliver the food to 12 families on the 17th of December 2007.

Our members have always come through! Let's have the best turnout ever!

IDEAS FOR FOOD DRIVE
Breakfast—oatmeal, dry cereals, pancake mix, pancake syrup.

Lunch—canned soups, baked beans, chili, canned stew, spaghetti sauce, spaghetti.

Dinner—canned sweet potatoes, canned corn, canned green beans, cranberry sauce, evaporated milk, pumpkin pie mix, rice, stuffing mix.

Baking Supplies—flour, sugar, salt/pepper, powdered sugar, marshmallows.

Misc.—napkins, toilet paper, bagged Christmas candy.

NEED ALL DONATIONS ON/
OR BEFORE
DECEMBER 15TH 2007.

FISHING RULE CHANGE LATE SEASON CRABBING

Five marine areas have re-opened for Dungeness and Red rock crab.

The designated areas are 6, 9, 10, 11 and 12. These areas are open 8:00 am to 6:00 pm, seven days a week from November 1, 2007 to January 2, 2008.

RECIPE OF THE MONTH

Shrimp with Coleslaw
 16 jumbo shrimp in shells
 8 slices bacon, halved
 1 1/2 lb. coleslaw mix
 1/4 cup red wine vinegar
 1/4 cup chopped fresh chives
 Peel, de-vein, rinse and dry shrimp, Cook bacon until crisp. Drain on paper towel. Reserve drippings.
 In 2 tablespoons drippings, add shrimp and cook over medium heat until opaque. Remove from skillet.
 Add coleslaw mix to hot skillet and cook until wilted, adding more drippings if necessary. Stir in vinegar and chives. Add salt and pepper to taste.
 Top coleslaw with bacon and shrimp. Serves four.

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.