



The Fishin' Club News

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

www.myfishinclub.com

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NEXT MEETING

Our January 3rd. Meeting will be one you won't want to miss, particularly if you have been considering taking a trip to one of the Canadian fishing resorts on Vancouver Island.

Our guest speaker will be retired San Diego charter boat skipper and local sport fisherman **Tony Spagnolini**.

Tony has been going North to the **Canadian Princess resort** on Vancouver Island lately and has been coming home with lots of fish. Tony will have all the details including how to get there, what to bring, and some approximate ideas of the cost for the trip.

Perhaps this would make for a good club trip if there are a number of members interested in going.

Tony will also tell us a bit about charter boat fishing in San Diego. I suspect it's quite a bit different than here!

Our January meeting will also have fishing reports, tall tales, latest news, and our "World Famous on Whidbey Island" fishing gear and outdoors stuff raffle.

CHRISTMAS PARTY AND POTLUCK DINNER

Our annual celebration was a huge success, with a nice turnout of close to 45 people, and great food. It is always amazing when the variety of food is just right.

Kevin Lungren brought a beautiful platter of crab on ice.

Dale and Diane Anderson decorated the tables, which were very festive with candles and evergreen center pieces.

Scott, attired in his fetching "Seafood Apron" reported on the food drive and the cook book. **Don**, wearing the same apron and wanting to introduce a little culture to the group, read that lovely poem from the cook book. **Scott** won the first raffle prize, which was a rod and reel.

Bruce Platt won a smoker and **Rufus Rose** won the second smoker.

We want to thank those who came for the wonderful food and good company.

2007 HOLIDAY FOOD DRIVE

During November and De-

to participate in a "Holiday Food Drive" for needy families on South Whidbey.

Terrific News: Your response was overwhelming, raising money to purchase \$989.00 worth of groceries along with \$300.00 in food donations for a total of \$1289.00!

This generosity made it possible to give twelve families (35 people) staple food items (47 items) to cover breakfast, lunch and dinner for about ten days.

We spent your donations locally by purchasing food items from Payless Foods in Freeland. You can be proud of your club's gracious giving to help families who truly needed a helping hand.

Scott and Patty Waltenbough and Mac and Carol Shearer personally delivered this food to the families along with a Christmas card from the Fishin' Club.

*Thank you to all
and
Happy New Year!*

TO FISH OR NOT TO FISH THAT IS THE QUESTION

By Don Steadman

After consulting my lawyer and astrologer, I might have the answer!

My favorite place to fish is just off Maxwelton, which is in **Area 9**. **Area 9** will open January 16, 2008 through April 15 for winter Black mouth and other species.

There are different rules from last year. Only **hatchery** Black mouth may be kept. They must be 22 inches in length.

The daily limit has also changed from last year. You can keep 2 fish including **hatchery** Black mouth this year. All other fish have no size limit.

Since you must release **native** Black mouth the single bar-bless hook rule is in effect.

Areas 8.1 and 8.2 have been open since November first and will remain open through April 30. The same rules, regarding keeping **hatchery** Black mouth and releasing **native** Black mouth, apply as in **Area 9**. The quantity and size restrictions are the same for all three areas.

How do you tell a **hatchery**

mouth you ask? A **native** Black mouth has the adipose fin intact. These must be released. If the adipose fin is missing it is a **hatchery** Black mouth and may be kept (assuming it is at least 22 inches long).

The next question that must be on everyone's lips is: **what is an adipose fin?** That is the fin between the tail and dorsal fin. I am told that a game warden can tell if the fin has been removed after it is caught. **Don't try it!!**

RECIPE OF THE MONTH SALMON TACOS

1 1/2 pounds salmon fillet
 1 cup all purpose flour
 3/4 cup beer
 1 large egg
 1 tablespoon Dijon mustard
 Vegetable oil
 Salt
 8 (8") flour tortillas
 2 cups finely shredded green cabbage
 Mayonnaise
 Green salsa
 Lime wedges

1. Rinse salmon and pat dry; Cut the fillet crosswise into 1/2 inch strips (cut any longer than 6" in half) In a bowl, whisk flour, beer, egg and mustard until well blended.
2. Pour 1/2 inch oil into a 10 to 12 inch frying pan over high heat. When surface is rippling, one at a time, dip salmon strips into beer batter, turn to coat all sides and lay slightly apart in a single layer in hot oil. Cook, turning pieces until batter is golden brown on all sides, about 3 minutes total. As cooked, transfer to a paper towel lined baking pan and keep warm in a 200 degree oven. Cook remaining salmon strips and sprinkle all with salt.
3. Heat flour tortillas in frying pan or microwave until warm. Fill each with salmon strips and 1/4 cup shredded cabbage. Add mayonnaise and green salsa as desired,

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.