

The Chumline
The official publication of the Ventura County Sportfishing Club August 2014
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No August Meeting

The Ventura County Sport Fishing will hold its annual summer Barbeque on Sunday, August 24th in lieu of a regular meeting. Separate mailing will provide details.

July Meeting

The Ventura County Sport Fishing club held its regular meeting on Tuesday July 1st. Our guest speaker was Captain John Fuqua, owner operator of the Sea Jay out of Channel Islands Sport Fishing. John discussed fishing issues, including how to act and what to expect when on a public fishing boat.

Barbeque set

Save the date, the club has set Sunday, August 24th for the annual club barbeque. As usual, it will be from 3:00 PM to dark, with fish entrées, drinks and good cheer provided. Guest will bring appetizers, salads and desserts. Bob Tiedemann is wrapping a custom 30-40 lb rod as a raffle prize for this event. Great custom rod, titanium guides, custom string art, a reall presentation beauty for off shore fishing.

Current Fishing Conditions

The water is warming; a burst of yellow fin and blue fin tuna are biend caught in U. s. waters off San Diego. Dorado are as far north as Long Beach. Locally, Sea Bass, calico Bass as well as rock fish make up the bulk of the catch.

2014 Charter schedule

Scott Williams has put together our charter schedule for 2014. Once again, we offer a variety of fishing opportunities for the club angler. Only the three day trip on the First String remains. Due to lack of full club signups, the First String opened it up to outsiders. The trip remains a limited load, 26 passenger charter.

Date	Departure time	Boat	Landing	cost
8/10	8/10 9:00 PM	FIRST STRING	H&M Landing	\$780 Three day

In addition to these, there are two long range open charters which club members are invited to participate.

A seven day trip on the INDEPENDENCE out of Point Loma departing on Saturday, 13th of September at 9:00 AM, returning on Saturday, September 20 Cost \$2695. This is an Izorline/Turners Sporting Goods charter with many prizes available for largest fish of each species. Contact Judy at Independence sport fishing, (619) 226-6006

A ten day trip on the ROYAL STAR out of Fisherman's Landing departing November 5th at 10:00 AM, returning November 15th, cost \$3495. This is a VCSC open charter, with about half the spots filled by club members. This is a great trip to fish with your friends. Contact Brian Zimmerman, (818) 991-0453 or Tracy at (619) 224-4764

Fishing on the Mirage

The club charter on the Mirage for July 13th started out with some misgivings. The offshore weather forecast was for winds which would make fishing difficult, and the passage uncomfortable. The passage proved to be no worse than many previous trips, and weather at Santa Rosa was absolutely balmy. After the morning chill wore off, jackets were stripped and sun block came out. Unfortunately, the White Sea Bass did not feel the

love. A few were caught, but all in all, a couple of hours in the morning proved to be pretty frustrating. After some moves, Both Scott Williams and Gary Christopher managed to snag nice California Halibut in the 30-40 lb class.



Scott and Gary Showing their Buts

With the White Sea Bass a no show, no desire for rock fish, we decided to try the kelp forests for some Calico Bass. And what a show it was. 50 quality Calico Bass, along with scattered shallow water rock fish and nearly as many Sheepshead filled the bill nicely. A great day, good fishing and a hint of what the return of quality Calico Bass fishing may be like in the future with the reduced bag limits and increased size restrictions.

Kids trip raffle winners

The kid's trip raffle was held at the June Meeting. First prize is a full paid three day trip on the First String, a \$780 value, won by Chuck Brinkman (Linda gets to go fishing!) Second prize is a custom rod built by Bob Tiedemann won by Norm Rodewald. A great prize it is, and netted two WSB on its first outing. Third prize is a \$400 gift certificate for the Royal Star won by Ralph Richardson. Fourth prize is an Avet JX reel won by Richard Brodsky.

Raffle Prizes

As the year is progressing, some of you have noticed an addition of \$25 gift certificates from Eric's tackle, as well as fluorocarbon leader plus usual collection of jigs and terminal tackle. Eric is a long time club sponsor, providing terminal tackle for our kids trip each year. A great way to thank him is to drop in, buy some of your must haves and give a mention of thanks.

Fishing in Alaska

Club members Art Hernandez, Dave Hill, Myself along with four friends ventured to Highliner Lodge in Pelican Alaska. As usual, we were not disappointed with an outstanding trip even though we had less than ideal weather.

We started the first day with Dave, Art and I fishing with Shane on the Highliner. Since the weather was a bit windy, we opted for targeting salmon for the first day. The

limits on salmon for the season are 1 king salmon per day, six total, and six silver salmon per day. With these limits, we spent the first half day trolling, netting a full limit of salmon, three Kings over 28 inches as well as 18 silver salmon. The silver salmon were unexpectedly large, running up to 15 lbs. After that we targeted halibut. The area 2C limit was on fish per day, no more than 44 inches, or a monster over 76 inches. I quickly landed the perfect fish, 43 inches exactly. After getting three nice halibuts, we began jigging picking up two yellow eye and three tiger rock fish.



First days catch

The next day, we went offshore to the 3A area looking for bigger halibut. The limits there are one fish any size, but the second fish must be less than 29 inches. We caught several nice size fish, but the smalls were 30 to 31 inches, just over lower limit for second fish. Art landed a really nice fish at 160 lbs. After getting three nice butts, Art's monster plus two n the 30 to 40 lb range, we headed in toward the lodge, stopping



Art with his prize

to try for some Alaska cod. We ended up with seven cod along with one Short Raker deep water rock fish.

The next three days, we split up, Dave and I commercial fishing with two friends

for salmon, putting 82 silver salmon on the boat for the day. Art was not to be denied, since he tried jigging with a salmon rod for ling cod and snagged a big halibut, 140 lbs worth, on a salmon rod. Since this was caught in the 2C area, it had to be either released or bought using commercial quota. Art decided that since he had to wrestle it for over an hour, it had to die and he would pay for it.

A little about buying a sport caught fish. Alaska has instituted commercial quotas for halibut. A lodge or sport fishing guide can lease or purchase commercial quota for a given area. If an angler chooses and the lodge provides for it, the fish can be designated a Guided Angler Fish (GAF). Highliner Lodge offered GAF licenses for \$350 for the 2C area and \$150 for the 3A area. As of July 15th, Highliner Lodge represented about 10% of all GAF fish recorded by Alaska Fish and Game. Pricing is based on cost to the lodge and market demand for the GAF quota. As this program moves from this initial first year period, pricing and demand may change as more lodges begin to offer it. It is always an option open to the lodge.

Cooking your catch

The July Mirage trip brought out several requests for Sheep's head recipes. I have been disappointed with conventional frying of fillets, so I tried an Asian steamed fish recipe. It is great for Sheep's head as well as other rock fish. This seems a bit complicated, but to break it down, it is a bed of rice, steamed fish, sweet and spicy sauce and fresh slivered crispy vegetables.

- 1 cup water
- ½ cup brown rice
- 4 4-6 oz fish fillets
- 2 scallions cut into two inch pieces (can substitute green onions)
- 1 2 inch piece of ginger, peeled and cut into matchsticks
- 1 TBSP soy sauce
- 2 TBSP peanut oil
- 2 cloves garlic, minced
- ½ jalapeno pepper seeded and cut into matchsticks
- ½ tsp sugar
- 1 red bell pepper cut into match sticks

For the brown rice, bring a cup of water to boil, add ½ cup brown rice, reduce heat for 35 minutes, then turn off heat and allow to finish for another 10 minutes.

If you don't have a fish steamer, you can make one with a large pot or Dutch oven and something to raise a plate off the water, about 1 inch or more off the bottom. Rinse fish in cold water and pat dry. Sprinkle with salt and pepper to taste. Place 2 of the fish fillets in the plate used for steaming. Top with half of the scallions and ginger pieces, then lay remaining fish pieces on top covering the first layer sandwiching the scallions and ginger. Place in steamer and cook for 15 to 20 minutes.

To make the sweet and spicy sauce, heat the peanut oil over high heat in a small skillet or sauce pan. Add remaining ginger, garlic, jalapeno, sugar and a bit of salt. Cook for about 30 seconds then add soy sauce, stirring to dissolve sugar, remove from heat. You may wish to strain the sauce at this point, though it is not necessary if you are

careful to only drizzle the liquid over the fish. The jalapeno and ginger pieces might add too much bite otherwise.



Place a bed of rice on each serving plate. Place a fish fillet on the rice. I chose to remove most of the ginger, too much spice at this point for me, choice is yours. Drizzle sauce over fish and rice. Decorate with remaining vegetables scattered over fish for a colorful display.

At this point, besides the red pepper and scallions, you can also use finely cut celery, or even some bean sprouts for additional snap.