#### The Chumline

# The official publication of the Ventura County Sportfishing Club November 2014 Ventura County Sportfishing Club, www.vcsc.info

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## **November Meeting**

The Ventura County Sport Fishing will hold its regular meeting on Tuesday, November 4th at 7:00 PM at Marisco's Cancun Restaurant,1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Wendy Tochihara, sales manager for Izorline. Wendy is a world class fisherwoman and an expert on knots.

### **October Meeting**

The Ventura County Sport Fishing held its regular meeting on Tuesday, October 6th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Valerie Hoperich, owner of Queen Charlotte Safaris. Queen Charlotte Safaris is a salmon and halibut fishing lodge located in Sandspit, Queen Charlotte Islands, Canada. Valerie discussed fishing in Canada and the Queen Charlotte Islands. She also showed a video of the lodge, boats and fishing opportunities at the lodge. For 2015, the lodge has completely restructured pricing, now including the flight to and from Vancouver, BC, as well as fish processing.

#### **Elections**

The club's annual election of officers is coming in to the November meeting. The nominations committee has put together a list of candidates.

President: Chuck Brinkman Vice President: Lee Harris Treasurer: Wayne Jackson Secretary: Brian Zimmeran Charter Master: Scott Williams Membership: Bill Berger

Member at large: Bob Tiedemann, Kichi Iwamoto, Mark Katz, Tom Hallman

In addition, nominations from the membership and write in candidates will be allowed.

#### Sound man

Bob Tiedemann has been graciously supporting the club sound equipment, but we need a volunteer to take over this job. We are currently attempting to make arrangements to store the sound equipment at Marisco's to avoid having to lug it around every month.

#### **Christmas party**

The Ventura County Sport Fishing Club will hold it's annual Christmas Party on December 9<sup>th</sup> at the TO Banquet Center at the Thousand Oaks Inn. (For you old timers, this is where Dupar's restraint used to be.) Festivities will begin at 6:00 PM with appetizers from 6:00 to 6:45, dinner at 7:00 with entertainment and dessert to begin at 8:00.

This will be a catered dinner with entrée, drinks including beer and wine provided. Club members will be invited to bring appetizers and desserts. Cost will be \$10.00 per person, and will include one complimentary raffle ticket.

The big Christmas Party raffle will have an AVET LX 6/0 reel, a custom Bob Tiedemann wrapped rod, and a multipurpose tackle box as prizes, in addition to numerous secondary prizes. The AVET LX is a 40-50 lb class reel, with 15 lbs drag at

strike with free spool, and 20 lbs full. Great for tuna to 80 lbs, yellow tail and wahoo.

There will be separate correspondence on the party, including tickets and suggestions for appetizer or dessert planning.

## **Current Fishing Conditions**

The water is warm; a burst of yellow fin and blue fin tuna are being caught in U. S. waters off San Diego. Yellow tail hit local waters in large numbers. Fine quality fish were being taken off Sycamore Canyon. Yellow fin are in abundance off San Clemente Island and Cortez Bank. Eric, at Eric's Tackle has a great photo of four wahoo free swimming off Catalina Island. It doesn't get much better than this for local anglers.

## Fishing in Alaska

The dates for the Salmon and Halibut fishing trip to Kingfisher lodge in Sitka, Alaska are; arrive in Sitka Monday July 27, 2015. Fish July 28,29,30 and 31. Return Saturday Aug. 1, 2015. The trip has proven to be highly popular. The original two boats reserved and eight anglers have now been subscribed to a total of 14 fishermen. This will be three boats plus two anglers paired with other anglers.

### **Charters for 2015**

Scott has talked with Erin about planning for next year on the Mirage. Fishing has been so good this past year, we no longer have the option of choosing dates based on moon and tide, we are just another competitor for available dates. As a result, our charter schedule on the Mirage will look a lot like this years. We will also try to get a long range tuna trip on the First String or similar.

# **Cooking your catch**

This month, we will do a texmex style grilled yellowtail with mango salsa

The yellowtail fillets are coated with a salt/ancho chili powder rub.

- 2 (6 ounce) yellow tail fillets
- 2 Tbsp ancho chili powder
- 2 Tbsp plain (not iodized) salt
- 1 Tbsp fresh ground black pepper
- 1 Tbsp olive oil

In a small bowl, combine salt, chili powder and black pepper. Lightly brush fish fillets with olive oil, then coat with chili powder rub. Heat grill to medium high heat. Place fillets on grill, cook for about 3 minutes per side, turning once. Serve with Mango salsa

Mango salsa

1 mango diced small pieces

½ medium red onion diced

½ medium cucumber peeled, seeded and diced

1 jalapeno pepper minced

½ bunch cilantro chopped finely

1/4 Tbsp ancho chili powder

1 large lime juiced

1 tbsp olive oil

Salt and pepper to taste

Mix salsa in a medium bowl, then refrigerate until used.

Place grilled fish piece on serving plate and top with salsa.



Yellow tail, mango salsa, fresh corn and fresh tomato