

## **The Chumline**

**The official publication of the Ventura County Sportfishing Club September 2014**  
**Ventura County Sportfishing Club, [www.vcsc.info](http://www.vcsc.info)**

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### **September Meeting**

The Ventura County Sport Fishing will hold its regular meeting on Tuesday, September 2<sup>nd</sup> at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Dr. Chris Lowe of California State University Long Beach, an expert on fish ecology including sharks and game fish.

### **August Barbeque**

The Ventura County Sport Fishing club held its annual summer barbeque on Sunday, August 24<sup>th</sup>. Nearly fifty people attended this great summer event. With treats of good food, moderate conditions and plenty of good cheer, all had a great time. The club expressed its sincere appreciation to Linda Brinkman for her tireless efforts in putting on the barbeque and Christmas party.

### **Kids Trip**

The annual club sponsored kids trip was a really great event. Much praise must be given to Geoff Mosdale and his efforts to make this event one of the top events for the Ventura County Foster Care system. With over 60 kids and fifteen club volunteers, the trip was an outstanding event. The Captain and crew of the Speed Twin went out of their way to make the day a fun day for all. Special thanks to Captain Craig, deck hands, and Sunny who managed the galley. The kids all caught fish, gunny sacks were filled with over 200 fish. We thank Eric of Eric's Tackle for donation of all terminal tackle. Also thanks to L. A. Rod and Reel for the use of equipment for the trip.

### **Current Fishing Conditions**

The water is warming; a burst of yellow fin and blue fin tuna are being 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.

### **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 club has reserved 2 boats for a group of 8 persons. For anyone interested in going, you can purchase one round trip airfare ticket and for approximately \$100 get buddy ticket if purchased by the end of Sept., contact Alaska airlines for

details. The cost for the trip should be in the range of \$2800.00 -\$2900.00 plus airfare. The price includes meals, lodging, all fishing equipment, rain gear , license ,fish cleaning and packing and transportation to and from the Sitka Airport.

If interested or have any questions please contact Wayne Jackson at 805-531-9412 .

### **First String three day trip**

The club's three day trip on board the First String was an outstanding success. With 20 club members and a half dozen experienced fishermen from the First String's regulars, we set out on August tenth. We loaded a mixed load of sardines and small anchovies for bait and set out. The reports were that Mexico had lifted the No Take rules for sport caught Blue Fin Tuna. With that, we set out for the tuna pens off the Mexican

coast, arriving just at daylight. We were not disappointed, with a mix of Blue fin and Yellow fin tuna. Over the rest of the day, we picked up 17 Blue fin tuna along with about twice as many Yellow Fin Tuna.



**Part of the first days catch**

Over the next day and a half, we picked up quite a few more Blue Fin, Yellow fin and scattered dorado and yellow tail. Everyone got into the action, with nearly everyone getting a chance to pull on a quality Blue fin, but with nearly as many lost as were landed, several ended up with just yellow fin on the boat.



**Linda pulling on a fish**

Overall, we ended up with 38 Blue Fin tuna, over 200 Yellow Fin along with a few dorado and a Thresher Shark. Among the Blue Fin were several over 50 lbs, with the largest in the mid-80s.

### **Cooking your catch**

A little bit trickier, crab stuffed halibut coated with mayonnaise and sour cream.

This works best with fairly thin halibut fillets as one would get from a 25-35 lb fish. I cut each fillet into two three inch wide strips, about 8 inches long.

2 halibut fillets  
½ stick butter, melted  
¼ tsp lemon pepper seasoning  
About six to eight Ritz crackers, crushed  
1 clove garlic, pressed or minced  
½ medium onion, minced  
½ cup sour cream  
1/3 cup mayonnaise  
1/3 cup parmesan cheese, grated  
1 tsp lemon pepper seasoning  
Panko bread crumbs.  
Salt to taste

Preheat the oven to 375.

First, we make the stuffing. Mix the melted butter, the crushed crackers, and the minced onions. Add salt to taste and the crab meat, mixing well.

Next, we mix the topping. In a small bowl, mix the sour cream, mayonnaise, lemon pepper and parmesan cheese.

Lay fillet strip flat. Place a couple of tablespoonfuls of the crab meat stuffing, then roll fillet and place in greased baking dish. Do the same for the remaining three pieces. Cover the fillets with the sour cream topping. Sprinkle with the Panko bread crumbs. Bake for 20 minutes.