

**The Chumline**  
**The official publication of the Ventura County Sportfishing Club April 2015**  
**Ventura County Sportfishing Club, [www.vcsc.info](http://www.vcsc.info)**  
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**April Meeting**

The Ventura County Sport Fishing will hold its regular meeting on Tuesday, April 7th 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Dave Bacon, owner/operator of the Wave Walker six pack sport boat and Hook, Line and Sinker tackle shop in Santa Barbara.

**March Meeting**

The Ventura County Sport Fishing held its regular meeting on Tuesday, March 3rd at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker was Pete Haynes, long time angler and customer representative for tackle manufacturers. Pete discussed fishing issues, knots, lines and told stories of the early days in the local waters.

**2015 Charter schedule**

Scott Williams has put together our charter schedule for 2015. Once again, we offer a variety of fishing opportunities for the club angler.

Date	Departure time	Boat	Landing	cost
5/2	5/1 10:00 PM	MIRAGE	CISCO	\$175
5/29	5/29 5:00 AM	ALOHA SPIRIT	CISCO	\$100
6/7	6/6 10:00 PM	MIRAGE	CISCO	\$185 GCLA Fishoff
6/12	6/11 10:00 PM	MIRAGE	CISCO	\$165
7/12	7/11 10:00 PM	MIRAGE	CISCO	\$175
7/30	7/29 10:00 PM	MIRAGE	CISCO	\$175
8/16	8/16 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.

7 Day Trip on the Independence from September 5<sup>th</sup> through the 12<sup>th</sup>. Trip cost, \$2695. Sponsor is Mac's tackle, limited to 30 anglers. Call Judy at 619-226-6006

10 Day Trip on the Royal Star from November 4<sup>th</sup> through November 14<sup>th</sup>. Trip cost is \$3595, limited to 23 anglers. Call 619-224-4764 or contact Brian Zimmerman 818-991-0453

**Charter sales**

The charter sales are going well, with a few openings left on all trips. Don't expect these to last long. With these trips selling well, warm water remaining from last year, this should be another outstanding local fishing year.

As is normal, no reservations are assured until a 50% deposit has been made. Full payment is due 45 days before departure. Refunds will not be made for cancellations unless the spot is filled. If you need to cancel, arrange for your own replacement to assure refund.

**Payment due**

The payment for the May 2<sup>nd</sup> trip is now due. In addition, the May 29th trip will be due in a couple of weeks.

**Current Fishing conditions**

The annual rock fish closure ended March 1<sup>st</sup>. Near limit catches are the rule for rock fish, with plenty of ling cod thrown in. White Sea Bass are being seen regularly at Catalina, with an occasional one taken. In addition, San Diego are taking regular catches of yellow tail, as well as assorted rock fish.

### **New boat schedules**

The Independence has announced new dates for three day trips in April. The Royal Star announced new schedule updates for both short three day trips and five day trips. Great way to get a taste of long range fishing. Check their web sites for information

Also, added to the local fleet is the Amigo, operating out of Ventura. The Amigo is owned by Gregg Ewart, operated by Bill Cavanaugh. The Amigo is an overnight boat, with 24 bunks.

### **Hitting the fresh water**

Kichi has once again nailed some nice bass at Lake Cachuma, getting both a small mouth and a large mouth bass.



### **Cooking your catch**

This month we will make a grilled Ahi with a honey glaze. The marinade is a bit tart, so the honey glaze serves as a nice balance to the tart marinade.

- ¼ cup olive oil
- ¼ cup lime juice
- 1/8 cup balsamic vinegar
- 2 cloves garlic minced
- 1 Tbsp grated ginger root
- ¼ cup chopped cilantro
- 1 lb yellow fin Ahi grade tuna, cut into 4 oz pieces.
- ¼ cup honey
- 2 Tbsp olive oil
- 2 Tbsp cilantro

First, mix the marinade by combining olive oil, lime juice, vinegar, garlic, ginger and chopped cilantro. Coat tuna, then place tuna and marinade in a sealed plastic bag and refrigerate for several hours.

Preheat outdoor grill to high, and lightly oil grate. While grill is heating, mix honey glaze by combining honey, olive oil and chopped cilantro.

When grill is hot, reduce heat to medium, then place fillet pieces on grill and close lid. Cook for approximately 2 minutes. Turn fillet pieces and cover for another minute to sear fish. Open lid and begin coating fish with marinade and turn regularly. When fish is almost cooked, baste with honey glaze, turn and baste other side. Remove from heat, slice into thin slices showing rare center.