

The Chumline
The official publication of the Ventura County Sportfishing Club March 2015
Ventura County Sportfishing Club, www.vcsc.info
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March Meeting

The Ventura County Sport Fishing will hold 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 will be Pete Haynes, expert angler, and long time fisherman and boat captain in the local waters.

February Meeting

The Ventura County Sport Fishing held its regular meeting on Tuesday, February 3rd at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker was Holly Lohus, marine biologist who has worked as an assistant to Jean-Michel Cousteau. Holly gave a great presentation on marine systems, the Cousteau legacy, and her activities as part of this organization.

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 5th through the 12th. 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 4th through November 14th. 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.

Current Fishing conditions

The annual rock fish closure ends March 1st. Boats are scheduled for the opening day. In addition, yellow tail and blue fin tuna are being caught. The present warm water cycle has been a boon to our local waters.

Its March, time for the Fred Hall show

Yes, that big show is coming here again. The annual big show will be at the Long Beach Convention Center from Wednesday, March 8th through Sunday March 8th. Hours are Wed.-Fri. 1PM to 9PM, Sat. 10AM to 8:30PM and Sun. 10AM to 7PM. In addition to the usual booths from sporting lodges, boats, and equipment manufacturers, there will be numerous seminars on angling, casting and rigging.

The sport fishing boat Independence will be available for an on water tour. If you have spare room in your garage or man cave for more gear, this is the place to find it. There are always great sale prices available with new product demos going on.

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 fo long range fishing.

Our great weather.

Kichi shows off his spring bass catch as the East shivers.



Cooking your catch

This month, we will do a honey glazed salmon fillet.

1/3 cup honey
3 Tbsp Dijon mustard
2 Tbsp salad oil
1 Tbsp Minced garlic
4 6oz pieces salmon fillet, skin on
3/4 tsp ground ginger
Zest of orange
1 Tbsp butter

Mix honey, salad oil, garlic and ginger in a small bowl. Place salmon pieces in a sealable plastic bag, add half the honey marinade and put in refrigerator for at least 30 minutes. Heat broiler. Place fish pieces on greased broiling pan skin side up. Place 4 to 6 inches from the broiler. Cook for 3 to 5 minutes, until skin just starts to char. Using a wide spatula to turn pieces over. Grill and additional few minutes, fish should flake easily with fork but remain moist in center. While fish is grilling, put remained of marinade in sauce pan and heat over medium heat, boiling for about 2 minutes. Add zest of arrange and butter, stir for an additional minute.

Place individual servings on plates, then spoon a Tbsp of sauce over each piece.

