

The Chumline

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Ventura County Sportfishing Club, www.vcsc.info

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November Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, November 3rd at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Rick Graham, owner of Angler's Den tackle store in Camarillo.

October Meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, September 6th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speakers were Wendy Toshira from Izorline and Wayne Kato from CCA. Wendy gave a demonstration of how to tie several knots used regularly. Included were how to tie spectra to mono, dropper loops and tying on terminal tackle. She demonstrated how easily mono fails if it subjected to friction, and thus why it is so important to wet the line before cinching up nay knot. Wayne gave a brief description of CCA. Currently, CCA is the successor to United Anglers of California, and is pursuing much of the same objectives, including sinking ships as artificial reefs and pursuing a hatchery release program similar to the White Sea Bass program for other game fish.

Current Fishing Conditions

The water is warm, yellowtail, bass, bonito and barracuda are mixed in with the normal rockfish. San Diego boats overnight are getting yellowtail, yellow fin and dorado, with an occasional wahoo. The long range boats are hitting wahoo in record numbers as the warm water has brought them north. There are even an occasional wahoo taken in the waters off San Diego.

Fishing in Alaska, 2016

The club is once again organizing a trip to Kingfisher Lodge, Sitka, Alaska. We have two boats reserved, eight anglers, to fish July 29 through August 2nd. Fly July 28 and August 3rd. Trip cost is \$2975 plus Sitka sales and room taxes and Sport fishing licenses. A deposit of \$500 is required by October 15th, 2015. Contact Wayne Jackson at 805-531-9412 if interested.

Christmas Party update

The club is finalizing planning for the annual Christmas Party. The party will be held at the Banquet Center of Thousand Oaks, same as last year. The date is set for Tuesday, December 8th. Final details of menu are being worked out, but it will feature an Italian flavor, versus the traditional turkey. As in the past, members are invited to bring appetizers or desserts to complete the evening. Ticket prices will be \$15.00 per person, and as always, a wealth of raffle prizes will be offered. Included will be a new Avet Reel, gift cards, wine bottles, etc.

Elections coming

Annual elections of officers is coming at the November meeting. Nominations for President, Vice President, secretary, treasurer, membership, charter master, and four members at large are open. Any who wish to nominate or serve, contact any board member.

Current nominees are:

President Chuck Brinkman

Vice President Mark Katz

Secretary Brian Zimmerman

Treasurer Wayne Jackson

Charter master Scott Williams

Membership Bill Berger

Members at large Jesse Wilson, Kichi Iwamoto, Todd Goodman, and Tom Hallman.

In addition to these elective positions, appointed positions include raffle chairman, Chumline editor, sound system manager as well as support for maintenance of the membership roll and assisting in regular club activities. We are a volunteer organization, and volunteers are always welcome.

Local Marlin

Kichi Iwamoto had the thrill of hooking into a marlin off the local islands. He ended up fighting this monster to a standstill at which point it was released.



Cooking your catch

This month we will do traditional fish tacos.

1 lb white fish fillets such as mahi mahi, or red rock fish

1/4 cup vegetable oil

juice of 1 lime

1 Tbsp ancho chili powder

1 jalapeno pepper chopped

1/2 bunch cilantro leaves chopped

flour tortilla

1/4 head white cabbage shredded

hot sauce

sour cream

thinly sliced red onion
thinly sliced white onion
chopped cilantro leaves
tomato salsa

combine oil, lime juice, chili powder, jalapeño chili and cilantro, marinade fish for at least 30 minutes refrigerated.

Place fillets in a large heated lightly oiled pan. Cook for three to four minutes, then turn and cook until fish flakes easily. Place fish in a bowl, flake with a fork.

Heat tortillas on a griddle.

Fill tortillas with fish, cabbage, onion slices, sour cream, hot sauce, and salsa. Garnish with cilantro leaves.

Serve with your favorite tex-mex sides such as rice, refried beans, etc.