

The Chumline

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Ventura County Sportfishing Club, www.vcsc.info

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September Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, September 1st at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Caitlin McGarigol, an expert on shark life from the Shark Lab at Cal State Long Beach. Ms McGarigol will talk about sharks, shark life, and "catch and release".

August Barbeque

The Ventura County Sport Fishing club held its annual summer barbeque on Sunday, August 9th at Norm Rodewald's house. Once again, Linda Brinkman did an outstanding job getting things organized, Chuck hauled furniture and did most of the heavy lifting.

We had about 45 club members and guests taking advantage of great weather, good food and company enjoying the afternoon.



This year, we had an extra treat of blackened rock fish, thanks to Jesse Wilson.

Current Fishing Conditions

The water is warm, yellowtail, yellow fin as well as usual rockfish and white Sea bass offerings. San Diego boats are getting dorado, yellowtail and some big blue fin and mixed size yellow fin. This is some of the most exciting fishing that will ever be around the Channel Islands

2015 Charter schedule

A seven day trip on the INDEPENDENCE out of Point Loma departing on Saturday, 5th of September at 9:00 AM, returning on Saturday, September 12 Cost \$2695. Contact Judy at Independence sport fishing, (619) 226-6006 1 opening left.

A ten day trip on the ROYAL STAR out of Fisherman's Landing departing November 4th at 10:00 AM, returning November 14th, cost \$3595. This is a VCSC open charter, with about half the spots filled by club members. This is a great trip to fish with

your friends. Contact Brian Zimmerman, (818) 991-0453 or Tracy at (619) 224-4764
SOLD OUT.

Fishing on the First String

The club's annual long range trip on the First String kicked off on August 16th. We had 27 anglers, many club members, a few guests and a few returns from last year. The prospects were expected to be plenty of yellow fin tuna, scattered yellow tail and dorado.

When we departed, the first obvious problem was bait. We loaded up with mixed sardines and anchovies, but they were battered, and in poor state. The plan was, fish offshore each day, then return to rebait each evening. Didn't work that way!

We started out, about ten miles offshore. We had intermittent stops on schools of yellow fin tuna. The bite was weak, two or three hooked up at a time, even though large schools would be under the boat. After a full day of hit and miss, we had 88 Yellow fin tuna and a couple of dorado. We then went in to bait up again. CRISIS. Due to the bait situation, we, along with a couple of other boats were told no more bait. After a lot of shouting and angry phone calls, we got a bait allocation, but it was clear, this was it for the rest of the trip.



Due to the poor bite on yellow fin, we opted to go off shore in Mexican waters. Day two was mainly hitting kelp paddies, hoping for some life. We were rewarded with a scattered catch of dorado on many paddies. In the end, we had 90 dorado, 4 yellow tail and a few yellow fin for the day.

With no additional bait available, we returned off shore of San Diego, spending about four hours on yellow fin tuna, picking up about 20 fish. The lack of bait meant use of jigs and cut bait from the dead ones.

We capped off the trip hitting the kelp off Point Loma. Jigs and swim baits. a couple of small fish were caught and released. I hooked a big yellow tail on a swim bait, but the kelp was way too thick to get him out. A lot of pulling, tugging, etc, got back about 40 feet of line of the nearly 90 feet entangled in the kelp.

Cooking your catch

This month we will do a Mexican style baked fish in a packet.

1/2 green bell pepper, cut into thin slices.

1/4 yellow onion, cut into thin slices.

1 cup tortilla chips, broken into smaller pieces.

4-6 oz shredded cheese, preferably a Mexican style either white cheese or mixed taco cheese with yellow and white cheeses.

2 pieces rock fish fillet, 6 to 8 oz each

1/2 cup salsa

salt and pepper to taste

2 pieces parchment or aluminum foil cut into approx 12" pieces.

Preheat oven to 375. Lightly oil the foil or parchment to avoid sticking. Place fish fillet in middle of each sheet. Scatter onion and pepper slices over fish fillet. Cover each with 1/2 of the tortilla chips. Cover the chips with cheese and salsa, then seal the packets. Bake for approximately 15 to 18 minutes, until fish is cooked through.

Serve the packet on each plate, to be opened steaming hot.

