

The Chumline

The official publication of the Ventura County Sportfishing Club April 2016
Ventura County Sportfishing Club, www.vcsc.info

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April Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, April 5th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Steve Yatomi representing Adventure Travels in south America. Steve will provide information on fishing for Peacock Bass and other exotics in the Amazon.

March Meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, March 1st at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker was Valerie Hoperich, owner of Queen Charlotte Safaris Lodge in Sandspit Canada. Valerie showed a video of the fishing opportunities in the Queen Charlotte Islands as well as the features of her lodge.

Current Fishing Conditions

The annual rock fish closure ended March 1st. The initial trips focused on rock fish and ling cod. there have been scattered catches of yellowtail, some up to 25 lbs. White sea bass are being taken occasionally, usually a night bite at this time.



Cranking at Guadalupe

2016 Charter Schedule

Charter master Scott Williams has arranged for our 2016 charter schedule. Reservations go on sale at the January meeting. A 50% deposit is required to hold a reservation, with the balance due 45 days before sailing. Be present at least one hour before departure.

Date	Boat	Departure time	Landing	Cost
5/7	Mirage	5/6 at 10 PM	Channel Islands	\$180
SOLD OUT				
5/19	Aloha Spirit	5/19 at 5:00 AM	Channel Islands	\$110

5 spots available

6/5	Mirage	6/4 at 10 PM	Channel Islands	\$195 Fish off!
SOLD OUT				
6/10	Mirage	6/9 at 10 PM	Channel Islands	\$185
SOLD OUT				
7/10	Mirage	7/9 at 10 PM	Channel Islands	\$185
SOLD OUT				
7/28	Mirage	7/27 at 10 PM	Channel Islands	\$175
SOLD OUT				
8/21	First String	8/21 at 9 PM	H&M landing	\$895

7 spots available

In addition, club members are signing up on the Tunaholics Open on the Independence seven day departing September 10 at 11AM. Cost is \$2895.00 for seven days. Call Judy at 619-226-6006. Currently, this is wait listed. The club open ten day charter on the Royal Star November 2nd is sold out, wait list only. Cost is \$3695.

For all club trips, send payments to VCSC at PO Box 302, Moorpark, Ca. 93020. All trips not filled 45 days prior to departure will be opened to the public.

Due to the sell out, the club is exploring options for a mid-October charter. If you would be interested, contact Scott Williams. The last time we tried an October trip, it washed out due to lack of signups. We need to be assured of adequate support.

Kids trip set

Geoff Mosdale has begun collecting lists of volunteers for the annual kids trip. the trip is scheduled for the last Friday in July, July 28th on the Speed Twin. If you have any time available, sign up, this is a really great way to give back to the community.

Summer barbeque

The summer barbeque will be held on Sunday, June 26 at Norm Rodewald's home. Save the date.

No July Meeting

Due to the summer barbeque at the end of June, there will be no July club meeting.

Kids trip raffle coming

The big annual Kids Trip raffle is coming up. As in previous years, we will have a outstanding array of prizes. Tickets will be \$5.00 each, with drawing at the July meeting. We have an outstanding array of prizes, first prize, three day trip on the club charter on the First String, an \$895. value. Second prize, a \$500 voucher on a trip on the Royal Star. Third prize, a custom Bob Tiedemann wrapped rod, a \$250 value. Fourth prize, a tackle bag, a \$150 value. Fifth prize, a rod case, a \$100 value.

Cooking your catch

This month we will fix a yellowtail poke. For you unfamiliar poke (pooke') is a Hawaiian style raw fish dish.

- 1 lb yellowtail fillet, cut into 1/2 inch cubes
- 3 oz sesame oil
- 6 oz teriyaki

3 oz soy sauce
1 cucumber diced
3 whole green onions chopped
juice of 1 lime
hot sauce to taste (tobasco or srirachi)
1/2 bunch parsley, finely chopped
1 avocado chopped

Place liquid ingredients in a medium bowl, mixing thoroughly. Add fish and all diced ingredients except avocado. Fold gently, mixing thoroughly. Refrigerate for 30 minutes to an hour. Add chopped avocado, folding into poke. Serve with crackers or fried won ton.

