

## The Chumline

The official publication of the Ventura County Sportfishing Club August 2016  
Ventura County Sportfishing Club, [www.vcsc.info](http://www.vcsc.info)

Editor: Norman Rodewald 805-523-8355 [VCSCchumline@aol.com](mailto:VCSCchumline@aol.com)

### August Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, August 2nd at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Mick Kronman, Harbormaster for Santa Barbara Harbor. Mick will give a slide presentation from his book, "From Hooks to Harpoons."

### Current Fishing Conditions

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. There have been sporadic yellowtail flurries as well as some quality white sea bass. San Diego boats are hitting blue fin tuna from time to time. Long range boats are getting wahoo, large yellow fin and other typical warm water fish. The el Niño has not abated, warm water remains.

### 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
8/21	First String	8/21 at 9 PM	H&M landing	\$895

7 spots available

### New Trip

10/15	Outrider	10/14 at 10PM	Channel Islands	\$225
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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.

### Full payment due for July and August trips!

Payment is now due for the August trip on the First String.

### New trip added

Scott has added a new trip for October 15th on the Outrider with Tucker McCombs. Limited load, 12 passengers, \$225.00

### Kids trip success

The club's annual kids trip was an outstanding success. We had 61 kids from the Ventura County foster Care system. With about a dozen chaperones and 15 club volunteers and supporters, we had a great turn out. Hats off to Geoff Mosdale for once again coordinating this event and making it such a great treat for these kids.

The fishing began with a stop near the arch at Anacapa Island. With a bit of

chumming, yellowtail boils began around the boat. With a stop, it was no joy on the yellowtail and mixed barracuda in the area. Plenty of sign, but no joy on the bite. We picked up a few rock fish, then moved about to various rocks, picking up scattered rock fish, a few sheepshead and several white fish. Several white fish were 4 to 6 lbs, making for an exciting battle for some of the kids. In the end, there were plenty of fish to go around, with all getting in on the action and getting bags of fillets at the end of the day. Many thanks to the crew of the Speed Twin for their great support to the kids, and to the galley crew, who started the day with nearly endless breakfast burritos, then quickly changed to endless burgers as the kids and adults chowed down.

### **Yellowtail bonanza**

The club charter on the Mirage for July 28th was an absolute yellowtail bonanza. With 18 anglers, we went prospecting for the yellowtail. Not disappointed, the total catch was 110 yellowtail for the day, with sizes up to 25 lbs.

### **Cooking your catch**

This month thanks to Sunset Magazine, we will have poke' nachos. This a great summer appetizer for four sitting out in the late afternoon.



For those of you unfamiliar with poke' (pronounced pokey) this is a seasoned raw fish dish from Hawaii, usually made with Ahi tuna, but yellowtail and other varieties exist.

#### **My poke**

- 1 lb ahi tuna, chopped into approximately 3/4 inch cubes.
- 1/4 cup soy sauce
- 2 tsp sesame oil
- 3-4 green onions chopped
- 1/2 red onion finely chopped
- 1 tsp sea salt
- 2 tsp sesame seeds

Toss the ingredients in a bowl, refrigerate for at least an hour for flavors to blend.

For the Nachos

- 1/2 bag tortilla chips
- 6 radishes, finely sliced
- 1 avocado finely sliced
- 1 jalapeno pepper finely sliced
- 1/2 bunch cilantro finely chopped
- 3/4 cup mayonnaise
- 2 Tbsp sirachi sauce

Mix the mayonnaise with the sirachi.

Layer half the tortilla chips on a platter. Sprinkle half the poke, half the radish slices, half the jalapeno slices, and half the avocado slices over the tortilla chips. With a teaspoon, sprinkle half the mayonnaise/sirachi over the nachos, the sprinkle half the cilantro over the top. Now add the second layer of chips and repeat the operation for the remainder. Finally, garnish the platter with 1 lime cut into 1/8th wedges.