

The Chumline

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Ventura County Sportfishing Club, www.vcsc.info

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January Meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, January 5th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks.

Holiday Party

The club held its annual Holiday Party on December 8th. This was the biggest and best in a long tradition of the club. We had nearly 90 guests enjoying a fine meal and entertainment. The raffle was well supported with top prizes of an AVET LX reel and a custom wrapped Bob Tiedemann rod. Many thanks to Linda for her hard work in setting up this event, menu choice, and arranging for the evening's entertainment.

Reel donation

Dave Hill has donated an Avet SX reel to the VCSC. Thanks Dave.

Current Fishing Conditions

The annual rock fish closure goes into effect for the first two months of the year. We should see some top water trips as well as sand dab runs. The new sport fishing regulations are scheduled for release prior to February 28th.

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
5/19	Aloha Spirit	5/19 at 5:00 AM	Channel Islands	\$110
6/5	Mirage	6/4 at 10 PM	Channel Islands	\$195 Fish off!
6/10	Mirage	6/9 at 10 PM	Channel Islands	\$185
7/10	Mirage	7/9 at 10 PM	Channel Islands	\$185
7/28	Mirage	7/27 at 10 PM	Channel Islands	\$175
8/21	First String	8/21 at 9 PM	H&M landing	\$895

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.

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.

Cooking your catch

This month we will fix macadamia crusted Mahi Mahi

3/4 cup macadamia nuts, coarsely chopped

1/4 cup panko bread crumbs

1 Tbsp flour

1/8 cup butter melted
2 6 oz mahi mahi fillets
2 Tbsp coconut cream
salt and pepper to taste

Preheat the oven to 425 degrees. Mix macadamias, panko flour and butter in a small bowl. Place fillets on greased baking sheet and place in oven. After five minutes, remove fillets from oven, brush with coconut cream, cover with nut mixture. Place back in oven for five minutes, nuts should be golden brown.



Crusted Mahi Mahi with mango salsa