

The Chumline

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

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June Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, June 7th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our Speaker will be Jenny Armstrong from the Nat'l. Sportfishing Conservancy speaking about sustainable fisheries now and in the future.

May Meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, May 3rd at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker was Capt Robb of SoCalReels who presented the club with one of his top of the line reels for our raffle. Capt Robb gave a lengthy discussion of fishing techniques and current conditions. As always, his Q and A session was lengthy and spirited.

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

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 May and June trips!

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.

New trip added

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

Fishing on the Mirage

The first charter of the year on the Mirage left as scheduled on May 6th heading for Santa Rosa Island. Weather was calm, clear and smooth seas. We arrived and began fishing around day break. The target was rock fish, with an occasional ling cod thrown in. The ling cod were being taken fairly frequently so we took a brief excursion to target them specifically. It didn't take long before we began approaching limits all the way around. We then finished off our limits of rock fish, releasing several more lings.



Gary Lusk's Jackpot ling cod tips the scale

Fishing on the Aloha Spirit

On May 19th, we boarded the Aloha Spirit for a one day trip to the local islands. We headed out to Santa Cruz, targeting White Sea Bass. With plentiful fish marks, but from other boats, a sporadic bite was in the offering. We had no luck with a couple of different spots, clearly white sea bass were in the area but were not interested in what we were offering. Time to try plan B, calico bass. We tried several spots around the kelp beds. We had an occasional calico bass as well as scattered shallow water rock fish. We moved outside where there were signs of serious bird activity. Clearly, there were yellowtail working in the area. We had boils heading right toward the boat, but few bites, a couple of bonito and one nice yellowtail. In the end, we finished off with a scattering of shallow water rock fish. A day of frustration, lots of signs of activity and little to show

for it.



Rhanny Hufalar with his nice yellowtail

Kids trip set

Geoff Mosdale has begun collecting lists of volunteers for the annual kids trip. the trip is scheduled for the last Thursday 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 drawing at the June meeting

The big annual Kids Trip raffle is drawing will be held at the June meeting. As in previous years, we will have a outstanding array of prizes. Tickets will be \$5.00 each. 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 do a simple sautéed tuna fillet

2 6 oz tuna fillets

2 tbsp butter

1/4 cup lemon juice

2 tbsp mixed ground spices (I used Trader Joe's 21 seasoning salute)

Preheat the oven to 350 degrees.

Melt the butter in an oven proof frying pan over medium heat. Pat dry the tuna fillets. Dip them in the lemon juice in a shallow bowl or salad plate. Cover with the seasoning and immediately place the fillets in the hot butter. Cook for only one to two minutes per side, just enough to lightly brown the fillet on each side. Place pan with fish in oven for approximately four minutes. Fish should be slightly pink in the center. Serve with the butter used as a sauce.