

The Chumline

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

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November Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, November 1st at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Merritt McCrea, salt water editor at Western Outdoor News. Merritt is a veteran boat operator and fisherman with a long history in the local waters.

October Meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, October 7th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker was Robert Meyer from Avet reels. Robert mans the front office and overseas repairs and service. Robert gave many useful tips on maintenance and service of Avet reels. Avet recommends service after each season, which in their estimation is 25 fishing days. Routine cleaning after each trip should consist of dipping reel into fresh water and shaking it briefly to clear any salt water on the surface, then leaving it to dry in open air for about three days. Avet recommends opening reel and lubing with Avet reel lube each season. Avet also donated an LX reel for the raffle which was greatly appreciated.

Current Fishing Conditions

Local conditions are late summer warm water fish with bonito, yellowtail, along with rock fish in deeper waters. Long range boats are getting wahoo, large yellow fin and other typical warm water fish. The el Niño is abating but warm water remains.

Fishing on the Outrider

Twelve of us took advantage of the last charter of the season, an overnight trip on the Outrider out of 22nd st. landing in San Pedro. We headed south to the outside of San Clemente Island to fish for the scattered schools of Blue Fin Tuna. Fishing began in the grey light, with the bait of choice was live squid. Over the next four hours, scattered bites were the rule, with a hook to land rate of about 50%.



The big winner was Tom Hallman, who landed two. The award for perseverance has to go to John Zabel, who hooked and lost three before finally landing the beauty shown above.

After the bite seemed to end, we hit a series of off shore reefs picking up rock fish, with several ocean white fish, reds and a couple of ling cod. All in all, a productive day on a really nice boat. Hats off the Tucker McCombs on his really well outfitted and comfortable boat.

Fishing in Alaska for 2017

Wayne Jackson is heading a trip to Kingfisher Lodge in Sitka, Alaska for 2017. He has a commitment for two boats, four passengers each with six spots filled. The trip will fish August 6th through 9th with travel on August 5th and August 10th. Cost is \$3195 plus taxes and fishing license. Contact Wayne if you are interested in this trip.

Elections Coming

The November meeting is our annual election of officers. Current office holders, President Chuck Brinkman, Vice President Mark Katz, secretary Brian Zimmerman, Membership chair Bill Berger, and treasurer Wayne Jackson have all agreed to run for next year. Members at large, Kichi Iamoto, Jesse Wilson and Tom Hallman are also available. Members are welcome to nominate for any of these positions.

There are numerous opportunities for participation which include raffle chair, charter master, sound system manager, chumline editor as well as other tasks which may arise from time to time. As a volunteer run club, our success depends on members who are willing to contribute for the benefit of all.

Kids trip tackle

We are continuing to attempt to build up our own supply of fishing tackle for the kids trip. Geoff Mosdale has offered to store the equipment. So any usable spinning rods or reels you have which are in the 15-25 lb class that you are willing to donate will be gladly accepted.

Holiday Party

Our annual Holiday Party is fast approaching. Date is first Tuesday of December, December 6th starting at 6 PM. Cost is \$20.00 per person. Event will be at the Thousand Oaks Inn, 75 w Thousand Oaks Blvd, Thousand Oaks.

We will hold a super raffle with an Avet LX reel, rod, plus numerous other prizes including bottles of wine and gift card. Send RSVP to VCSC, PO Box 302, 93021 or call Linda at (805)300-1045.

Cooking your catch

this month we will fix a bread crumb crusted yellowtail fillet with a lemon butter sauce.

- 2 yellowtail fillets, 6-8 oz each
- 3 TBSP butter divided
- 1 garlic clove minced
- 2 TBSP bread crumbs
- salt and freshly ground black pepper
- 2/3 tbsp lemon juice
- fresh chopped parsley garnish

Pre heat oven to 400. In a small pan, melt a tbsp of butter over medium heat. Add

the garlic. Sauté' about 1 minute until lightly browned. Add the bread crumbs and stir to absorb melted butter. Remove from pan and set aside.

Salt and pepper the fillets. Melt 1 tbsp butter in oven proof pan over medium high heat. Place fillets in pan and cook for about 1 minute. Turn fillets over and place back in pan. Cover fillets with bread crumb mix and put in oven. Cook until fish is done, normal rule, 10 minutes for each inch of thickness.

When done, remove fillets, place on serving dish. To make a lemon butter sauce, melt 1 tbsp of butter over medium heat, then stir in lemon juice. Spoon sauce over fillets and garnish with parsley to serve.

