

The Chumline

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Ventura County Sportfishing Club, www.vcsc.info

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September Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, September 6th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be David Bacon, local boat operator and owner of a tackle shop in Santa Barbara. David will discuss current fishing in the channel islands.

August Meeting

The Ventura County Sport Fishing Club held 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 was Mick Kronman, Harbormaster for Santa Barbara Harbor. Mick gave a slide presentation from his book, "From Hooks to Harpoons."

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.

2016 Charter Schedule

Charter master Scott Williams has arranged for our 2016 charter schedule.. 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.

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.

Fishing in Alaska

Dave Hill, Art Hernandez, myself and a friend of Art's, Chad Peet traveled to Alaska to fish at the Highliner Lodge in Pelican, Alaska for four days fishing. Steve, owner of the lodge has added a new mother ship, the Emerald Island which allows staying overnight nearly an hour's boat ride closer to the fishing grounds. We opted to stay on the Emerald Island, all of us being comfortable in long term stays aboard ship.

The Emerald Island is an approximately 100 ft steel hulled ship. It was originally used as floating hotel for pilots in the Prince William Sound. It has a total of 12 single bed state rooms, an upstairs lounge, plus an upper deck with a barbeque and table for comfortable dining and relaxing.

We fished the first day in area 2C, targeting salmon in the morning and halibut in the afternoon. We caught several silver salmon, averaging about 4 per person before moving on to halibut. Area 2C regulations specify one halibut per day, under 44 inches or over 78 inches. We took our four halibut, all being between 35" and 42". We went back

to the Emerald Island, had a pleasant dinner on the upper deck and kicked back for the evening.

The next day, we once again targeted salmon in the morning, followed by going up to area 3A for halibut. The 3A has more generous halibut limits, one fish any size, plus a second fish under 29". Fishing was really pretty good, with many fish hooked and subsequently released. We ended up with 4 fish in the 60" to 70" inch range. In addition, we kept a fifth large fish as a Guided Angler Fish or GAF fish plus one little one under 29". A GAF fish is basically a commercial fish quota fish, sold to allow keeping an otherwise must release fish. Dave also landed a large ling cod, which was too big to keep. I might add, the fishing grounds are gorgeous, with the Alaska coastline and Fair Weather mountain range in the background.



Dave with his ling cod

We went back to the Emerald Island for another pleasant evening, relaxing on board for the night. The following morning was once again salmon fishing in the morning. The silver salmon fishing was outstanding, with us hitting a full limit of 24 fish well before noon. Once again, we headed for 3A for halibut. And once again, the halibut fishing was outstanding. Art Hernandez, getting bored asked to have a rod rigged with a lead head grub jig. The rest of the day, Art was hooking and releasing fish one after another. Art developed a technique where he judged the degree of fight to estimate the size. If he felt it was too small, releasing pressure on the line usually allowed a deep water release. Way to go Art.

The last day fishing was a bit different. The wind had come up, making it a bit choppy. But the silver salmon didn't mind. We clobbered them again, with just short of the full 24 fish limit. And as in the previous days, the silvers were all big, with fish



Art cranking another of his jig fish

between 12 and 18 lbs being very common. I had a bit of a challenge, with a really nice silver on the mooching rod, suddenly line began screaming out. Sure enough, a knot head sea lion surfaced about 100 yds. out with my silver salmon hanging from his mouth. Steve fired up the boat to try to get back as much line as possible, since breaking the spectra was probably not going to happen. I certainly could not put enough pressure on the spool with my thumb. As we attempted to get line back, the knot head cut under the boat before I could get to the bow. Jamming the rod as deep as I could and yelling STARBOARD, HARD STARBOARD! I got Steve to get boat around enough to get to the bow. After a few minutes, we were directly over the knot head and cut the line.

We then headed for the halibut grounds, running into a really large pod of orca's. There were two adult males and at least 15 females and calves in the pod. As we slowed, they swam around us, unconcerned as they targeted silver salmon. Once again, we picked up 4 nice halibut, then as we headed in, picked up a couple more nice silvers.

Since we were the last group to use the Emerald Island this season, the plan was to clean up, hoist anchor and take the Emerald Island in to anchor in Pelican. When everything seemed under control, Steve hoisted anchor to go in. As we got out of the protected anchorage, Dave and Chad had to go out and secure the upper deck area, including the barbeque. Dave came back, settle down with a beer, Art set at the table in the lounge on a chair with roller ball feet, and I kicked back. Next thing, we got crossways to the swell and as the boat pitched, all hell broke loose. The wine bottles in the refrigerator popped it open, making a run across the room. At that point, the floor lamp pitched over onto Dave, which he deftly grabbed not spilling a drop. Next thing we see, I am on the floor grabbing wine bottles as Art goes skate boarding around the lounge without a helmet or seat belt and Dave snags a wayward beer can with his foot, still holding the lamp in one hand and a beer in the other. Talk about monkeys with a football!

The next day, our flight out was cancelled due to weather, so we over nighted again at the lodge. The following morning, with the weather still socked in Steve made

the decision to take everyone into Juneau by boat. So we loaded 15 people, 36 boxes of fish and headed for Awke Bay, Juneau. About 6.5 hours later, we arrived, off loaded and prepared to go to the airport. There were the four of us, plus two more who joined up requesting a van taxi to the airport. Well, it was a mini-van. So with the driver pitching in, we loaded 18 boxes of fish, six large adults plus luggage into the mini-van headed for the airport. With about 4" free board, we were really at risk from the lowliest speed bump. Finally, the clown car arrived at the airport, six big men piling out, tossing luggage and 18 boxes of fish into piles at the curb. Storing the fish in the freezer at the airport, we rebooked flights, then headed to a motel for the night.

Cooking your catch

With tuna season on, we will do a seared tuna loin, typical cut from a 25-40 lb tuna.

- 1lb tuna loin
- 1/4 cup soy sauce
- 2 Tbsp honey
- juice of a lime
- 1 tsp sesame oil
- 1 tsp Tampico hot sauce
- 1/2 tsp ground ginger
- 2 cloves crushed garlic
- 1/4 bunch cilantro leaves chopped

Mix ingredients in a bowl, then pour into a sealable plastic bag. Marinate tuna for at least two hours. Fire barbeque to high heat. Brush grill with oil. Place tuna on grill and cook on each side for 1 to 2 minutes at most, you want to get char marks on the meat and a light brown crust, with pink inside.

Slice and serve on a bed of lettuce. You can serve with some of the marinade as a sauce or my favorite, mango-pineapple salsa.



