

The Chumline

The official publication of the Ventura County Sportfishing Club March 2017
Ventura County Sportfishing Club, www.vcsc.info

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March Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, March 7th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker will be Jenny Armstrong of the Coastal conservation Association.

February Meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, February 7th at 7:00 PM at Marisco's Cancun Restaurant, 1070 E Ave De Los Arboles, Thousand Oaks. Our guest speaker was Holly Louis, marine biologist and team member with Jean-Michel Cousteau. Holly presented excerpts from the new IMAX show featuring spectacular underwater photos. Holly also discussed conservation issues, climate change and the typhoon destruction that occurred on the Cousteau resort.

Current Fishing Conditions

We are ending the annual two month rock fish closure in the southern California region. Due to regular storms over the period, there have been very few local trips. Rockfish limits are the rule, with good numbers of ling cod mixed in the catch.

Fred hall show

The annual Fred Hall show runs March 1st through the 5th at the Long Beach Convention Center. This is the big one and a great opportunity to refill your tackle box.

2017 Charter Schedule

Here is the charter schedule for 2017

Date	Boat	Boarding time	Landing	cost
4/13 Friday	Outrider	9PM 4/12	Hooks	\$236
5/19 Friday	Aloha Spirit	4 AM	CISCO	\$110
6/4 Sunday	Mirage	9 PM 6/3	CISCO	\$195
6/23 Friday	Mirage	9 PM 6/22	CISCO	\$185
7/9 Sunday	Mirage	9 PM 7/8	CISCO	\$185
7/13 Thursday	Outrider	9 PM 7/12	22nd st	\$236
7/27 Thursday	Mirage	9 PM 7/26	CISCO	\$175
8/9 Wednesday	Mirage	9 PM 8/8	CISCO	\$175

Long Range

Sat September 8th, Independence 7 Day Tunaholics Open 11 AM Point Loma \$2895

This trip is Sold Out/ Wait List only. Contact Judy at 619-226-6006

Wed November 1st Royal Star 10 Day Ventura County Sportfishing Open Sold out/ wait list. 10 AM Fisherman's Landing Contact Brian Zimmerman 818-991-0453

All trips require a 50% deposit to hold a reservation. Balance due 45 days before departure. Refunds only if spot is filled. Any open spots 45 days before departure will be sold first come/first served by the landing.

Send payments to VCSC, PO Box 302, Moorpark, Ca. 93020, note what trip payment is to be applied.

WE HAVE OPENINGS!

There are 2 slots left on the Outrider trip scheduled for April 13th. There are 9 opening left on the Aloha Spirit scheduled for May 19th. These early season trips are a great way to enjoy the spring weather, are always fun. On the previous trips on the Aloha Spirit, we have hit early White Sea Bass, barracuda and yellowtail in addition to rock fish.

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.

Donated reel

Dave Hill has donated an Avet MX reel to the raffle. Thanks from the club for this generous gift.

Kids trip schedule

The annual Kids trip is scheduled for July 25th. Geoff Mosdale will once again head this effort, volunteers needed to help arrange tackle, bait hooks and assist kids in this effort.

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.

Annual events set

The annual summer barbeque is scheduled for June 11th. The annual holiday party is set for Dec 5th.

Cooking your catch

This month we do a seared salmon with scallops and a macadamia nut pesto



Salmon with Pesto and scallops

2 pieces salmon fillet, about 6 oz each, deboned
8-10 medium scallops
2 Tbsp olive oil
1/4 cup macadamia pieces
1/2 bunch cilantro leaves
6 chopped green onions
2 tsp minced fresh ginger
2 garlic cloves
1 lemon, zested and juiced
3/8 cup olive oil or sesame oil for pesto
kosher (non-iodized) salt to taste

To make the pesto, place macadamia nuts, cilantro, green onion, ginger, garlic lemon juice, lemon zest and olive oil in a blender. Puree until nearly smooth, you want a bit of crunch left in the nut pieces. Season to taste with salt.

Heat a non-stick pan over medium high heat with 1Tbsp olive oil until smoking. Season salmon and scallops with salt to taste. Place salmon in pan meat side down. Cook for approximately five minutes. Fish should have a crust and release easily. Turn to skin side down and cook for an additional five minutes. Place 1 Tbsp olive oil in second pan and heat over medium high heat. Add scallops, they cook quickly, so turn after approximately 2 minutes to lightly brown. After four to five minutes, they should be lightly browned and the salmon should be done.

Serve the salmon with pesto spooned over each piece and garnish with scallop pieces.