

The Chumline

The official publication of the Ventura County Sportfishing Club November 2018

Ventura County Sportfishing Club, www.vcsc.info

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No December Meeting

There will be no December meeting. We will have our annual Holiday Party at the Thousand Oaks elks Lodge, 158 North Conejo road, Thousand Oaks. Things begin at 6:30 pm with appetizers. Dinner will be catered by Wood Ranch, Chicken and Tri-tip with potatoes and veggies.

November meeting

The Ventura County Sport Fishing Club held its regular meeting on Tuesday, November 6th at 7:00 PM at Brendan's Irish Pub and Restaurant, 495 N Ventu Park road, Newbury Park. Our guest speaker Was Rich Tauber, fresh water bass fishing guide. Rich discussed both fresh and salt water fishing in local waters.

The club held its annual election, with all current board members re-elected.

2018 Charter Schedule

Charters are done for season, though we hope to get an additional local charter in before the season ends. Planning for next year is well underway, with Outrider trips, both local and at San Pedro being locked in.

Current Fishing Conditions



Kichi's big ling on the Aloha Spirit

Fall fishing conditions are now the rule, with rock fish predominating the catch, with showings of calico bass, yellow tail. Longer range, some Blue fin are still in U. S.

waters. Further south, decent size yellow fin and yellow tail are being caught. The big blue fin are still there, a couple of miles off San Clemente Island, up to 200 lbs. Most are taken on trips of two days or longer, since the bite is mainly flat fall jigs at night.

Alaska 2019

Once again, there will be an Alaskan trip to Kingfisher Lodge, Sitka Alaska. Trip is scheduled for July 21-25, fishing 22-24. We have two boats, 8 slots, six filled. Richard Campos is charter master, contact at 805 377-1295 if interested.

Brendan's upgrade

Brendan's upgrade allowed us to move into their back room. We had much more space and were treated to a great reduction of outside noise. The upgrade continues this month with the addition of a set of double "barn" doors to allow even more noise reduction. For those of you put off by the past noise and crowded conditions, both problems have been significantly reduced.

Fishing on the Royal Star

Once again, the VCSC Royal Star set out on 31 October for a ten day long range trip. Club anglers included Bruce Campbell, Art Hernandez, Dave Hill, Joe Siegal, Brian Zimmerman and myself. Brian as charter master held his regular raffle of prizes to all anglers. Tuna Tom, a long time regular on this trip had his own raffle. Among his prizes was what he advertised as the greatest trolling lure for Wahoo. Brian Zimmerman won the Wahoo lure, a Nomad DTX in glitter Gold. We have all heard about the greatest lure ever developed, many of us have half a dozen in the tackle box or garage, so not a lot of faith was put into the hype.



Art Hernandez working his 107 lb JP fish

We headed down to Mexico to check in prior to going out to Guadalupe. Then out to Guadalupe. As we were prospecting, Tom began trolling one of his Nomad DTX lures. Bang, a 50+ lb Wahoo! We set up and began fishing for yellow fin tuna. One fish, no

bites no action. At sunset, Tim said we're out of here, headed south for Alijos and the Ridge.

After a full day of heading south, we arrived at the ridge and began picking off decent numbers of schoolie yellow fin, 15-25 lb fish. As the catch began to pile up, we started trolling for Wahoo. Bang, right off the bat, Brian's Nomad picked up a fish. We then began hitting Wahoo in decent numbers, with Brian's Nomad being used regularly. Over the course of the trip, that lure accounted for over 25% of all of the 50+ Wahoo taken! Wahoo fishing was so good that we stopped regular rotation on trolling teams, dedicating trolls specifically for those yet to nail a Wahoo. In the end, everyone had at least one Wahoo.

After a couple of days at the ridge, we headed north, stopping at Alijos, picking up more Wahoo. We finally got back to Guadalupe with two days fishing available. The bite was better than when we left, but still was never wide open. The real hot spot was the kite. Over the two days, there were regular catches so that by mid-day of the second day, regular rotation was ended. From then on, only those who did not have a large fish (50 lbs and up) were given a kite fish to land. In the end, everyone had at least one large yellow fin, just as everyone had a Wahoo. While we were bait fishing for yellow fin, I hooked up on a 25 lb Wahoo. After a trip to the bow and managing the anchor line, I brought it to gaff, my first Wahoo without wire.

In the end, we had over 60 Wahoo, nearly 100 large yellow fin from Guadalupe plus another 100 school size yellow fin. We picked up a few scattered miscellaneous fish plus a small number of dorado. Art Hernandez landed a 107 lb yellow fin, good for third place jack pot. The only decent dorado bite was on the way south, very early in the trip, thus not recommended for keeping. Instead, those early dorado went to the galley.

On the way in, we hit a spot with some dorado and small yellow fin. As we tried coaxing dorado to the boat, a Mako shark showed up. The deck hands rigged up a shark outfit and hooked it. After about 30 minutes tiring it out, it was brought aboard, headed for the fish hold for the next trip's dinner one night.

New Tee Shirts

We have new tee shirts. They come in short sleeve, long sleeve and hoodie sweatshirts. They will be priced at \$15.00 for short sleeve, \$20.00 for long sleeve and \$25.00 for the hoodie. This is a discount from previous years while maintaining the quality of Beefy Tees.

Cooking your catch

This month we will do a Lime cilantro grilled Ahi tuna

2 6 oz Tuan steaks

For marinade

1/8 cup olive oil

1/8 cup balsamic vinegar

juice of 2 medium limes

1 clove garlic minced

1/2 Tbsp minced fresh ginger or ginger powder

1/8 cup chopped cilantro

for glaze

1/8 cup honey

2 Tbsp olive oil

1 tbsp chopped fresh cilantro

Mix marinade and place fish pieces in sealed plastic bag with marinade for 3-4 hours in the refrigerator.

Pre-heat grill to high heat until hot, then reduce heat to low. Place tuna steaks on grill, cooking 4-5 minutes per side.

Mix honey glaze and brush with glaze on both sides before removing from grill and serving.

