

The Chumline

The official publication of the Ventura County Sportfishing Club January 2018

Ventura County Sportfishing Club, www.vcsc.info

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January Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, January 2nd at 7:00 PM at Brendan's Irish Pub and Restaurant, 495 N Ventu Park road, Newbury Park. Our guest speaker will be Tucker Coombs, owner/operator of the Outrider sport fishing boat. Tucker will discuss the prospects for the upcoming season.

Annual holiday party

The club has held our annual Christmas holiday party on Tuesday, December, December 5th. at the Thousand Oaks Elks Lodge, 158 North Conejo Road, Thousand Oaks. Once again, this was an outstanding event, with good food and holiday cheer. Thanks once again to Linda for her effort in scheduling the event, the venue and arranging both catering and entertainment.

2018 charter planning

Stan Greco has prepared next year's charter schedule.

Trip No.	Date	Boarding time	Boat	Landing	Price
1.)	3/15	3/14 10PM	Outrider	Hooks	\$255
2.)	4/12	4/11 10PM	Outrider	Hooks	\$255
3.)	5/17	5/16 10PM	Pacific Dawn	Ventura	\$176.50
4.)	5/24	5/23 10PM	New Hustler	Hooks	\$166
5.)	6/7	6/6 10PM	New Hustler	Hooks	\$166
6.)	6/21	6/20 10PM	Outrider	22nd Street	\$265
7.)	6/28	6/27 10PM	Pacific Dawn	Ventura	\$176.50
8.)	7/12	7/11 10PM	Outrider	22nd Street	\$265
9.)	7/26	7/25 10PM	New Hustler	Hooks	\$166
10.)	8/10	8/9 10PM	New Hustler	Hooks	\$166
11.)	8/17	8/16 10PM	Outrider	22nd Street	\$265
12.	9/11	Two day	Pacific Dawn	Fisherman Landing	
San Diego		TBA			\$522
13.)	9/23	8day	Spirit Of Adventure	H&M LANDING	
San Diego	9/23	9/23 12AM			\$2695.

Current Fishing Conditions

The annual rock fish closure begins 1 January, lasts through 1 March. Expect limited trips for sand dabs or top fish. Most boats will undergo annual maintenance.

Fishing on the Pacific Dawn

On December 8, my grandson and I went to Ventura to board the Pacific Dawn to fish the 9th. Since this was right in the middle of the Thomas fire, we were in the middle of a smoke cloud until we left the harbor. We had 19 anglers on board. Weather was great, since East wind had slacked but was still in effect. Result was a calm sea.

We headed for San Miguel island for rock fish and ling cod. There had been a report from the Outrider the day before of Yellowtail at Santa Rosa, but it seemed a slim option while the quality reds were more certain. Due to the calm conditions, we arrived before dawn. As the sun began, we started prospecting for fish in 300 ft water. It didn't

take long to find fish. Over the next couple of hours, we fished deep waters, getting a decent catch of quality red rock fish. We then began moving into shallower waters to extend the variety.

I initially fished jigs, as did a couple of other anglers. This proved to be less successful than normal. I switched to dropper loop, a shrimp fly and a 5/0 Ahi Twist hook. This proved to be far more successful. As the day went on, I got a big hit. After several minutes, I brought up a 22 lb Sheepshead. This ultimately proved to be the jackpot for the day. Over all, with 19 anglers, we had 190 rock fish, 50 ocean white fish, 4 ling cod and two Sheepshead.

Since we have a couple of charters coming up on the Pacific Dawn, for those of you have not fished it before, I will describe the boat a bit. It has 24 bunks in a very large and comfortable bunk room. All bunks are full sized, none of the Mirage half bunks under bulkheads, no toes in your face. With 19 anglers, we had plenty of room, our charters are limited to 20 so plenty of room. The galley fare is typical galley fare, breakfast burritos, eggs, bacon, or waffles. Lunch is burgers, salads, etc. Crew is fully qualified, experienced, and helpful. Boat treats fish well, putting large fish like ling cod or Sheepshead on ice, as well as putting all fillets and cut fish in iced fish hold to keep cold.

Cooking your catch

This month we will fix an old style Italian sea food pasta casserole



4 oz medium shrimp chopped
6 oz fish fillet chopped
6 oz rigatoni pasta uncooked
2 Tbsp black olives sliced

2 medium mushrooms chopped
1/4 onion finely chopped
1/8 stick of butter
1 Tbsp flour
2 Tbsp white wine
1/2 cup scalded milk
1/4 cup mozzarella cheese divided
2 tsp oregano
salt and pepper to taste
1 medium fresh tomato sliced, slices halved

We need to make a white sauce, sauté the sea food and cook the pasta before baking

Preheat the oven to 350

Put pasta in a pot with three cups of water. Bring to a boil, and cook for 8 minutes, pasta should be cooked but still firm. While pasta is cooking, melt butter over medium heat. Add chopped onions. When onions have softened, about 4 to five minutes, add wine. Stir in flour, then add milk, stirring until thickened. Sauté fish, shrimp and mushrooms.

Mix seafood, pasta, olives and oregano in an oven proof casserole. Stir in sauce and half of cheese. Arrange tomato slices around top of casserole. Sprinkle with remaining cheese. Bake for 20-25 minutes, tomatoes should be softened and pasta/cheese lightly browned.