

## The Chumline

The official publication of the Ventura County Sportfishing Club May 2018  
Ventura County Sportfishing Club, [www.vcsc.info](http://www.vcsc.info)

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### May Meeting

The Ventura County Sport Fishing Club will hold its regular meeting on Tuesday, May 1st at 7:00 PM at Brendan's Irish Pub and Restaurant, 495 N Ventu Park road, Newbury Park. Our guest speaker will be Merrit McCray, former boat captain, Santa Barbara harbor master and harbor commissioner. Merrit has a wealth of experience and knowledge of the history of fishing along the central coast.

### April Meeting

The Ventura county Sport Fishing Club held its regular meeting on April 4th. Our guest speaker were Izorline fishing and knot tying representatives. They brought along their knot testing apparatus and allowed members to try out their best knots. Rhanny Hufalar won the contest with a double San Diego Jam knot.

They gave an interesting presentation on lines and knots. Their view is that Izorline blue tinted line works as well as any fluorocarbon line in all but the very limited conditions of sunny day fishing for top water species. They also recommended against the standard dropper loop knot, preferring a surgeons loop knot.

### 2018 Charter Schedule

Stan Greco has prepared our charter schedule.

Trip change notice. Trip 12, the two day on the Pacific Dawn has been rescheduled as a 2 1/2 day and moved to October 4th. The cost includes meals and snacks.

Trip No.	Date	Boarding time	Boat	Landing	Price
3.)	5/17	5/16 10PM	Pacific Dawn	Ventura	\$190
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	\$190
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.)	10/4	10/4 9 PM	Pacific Dawn	Fisherman Landing	
San Diego		2 1/2 Day meals and snacks included			\$785
13.)	9/23 8day		Spirit Of Adventure	H&M LANDING	
San Diego	9/23	9/23 12AM			\$2695.
NEW TRIP					
14.)	7/15	7/14 10PM	New Hustler	Hooks	\$160

FISHOFF AGAINST GCLA 9 VCSC ANGLERS NEEDED

For all trips, fill out a charter reservation form, copy attached. Identify all trips by trip number, it will remain fixed even if date changes for any reason. This will avoid confusion if you send in a check, the reservation form and trip number nails it down.

Send all reservations to the club, VCSC, PO Box 302, Moorpark Ca. 93020.

**Trip 2 cancelled**

The trip 2 on the outrider was cancelled. The initial attempt was cancelled due to weather and an attempt to reschedule a week later fell apart due to a prior charter commitment. Thanks to Stan for the effort to salvage this trip.

### **Great Opportunities.**

There are two great opportunities for extended days trips on the schedule. First is trip 12, a 2 1/2 day trip on the Pacific Dawn out of San Diego. This is scheduled at the peak fishing period, October 4th through 7th. In October, expect to have outstanding yellowtail and blue fin tuna bites underway. There are currently several openings, and we will begin filling these with other sources in a few weeks.

The second great opportunity is the 8 day trip 13 on the Spirit of Adventure leaving September 23rd. For 2695, this is a great price on a great boat for a long range trip during the prime fishing conditions. We currently only have 4 club members signed up. The landing asked Stan to release 7 spots which he did and they were filled within days. If we do not get more signups in the next few weeks, Stan will release more spots to the landing which will fill quickly. If you want to get in on either of these great extended range trips, get a reservation and deposit is quickly.

LATE NOTICE, the 8 day trip on the Spirit of Adventure has been returned to the landing. It will fill quickly! To make a reservation, you will need to contact the landing.

### **Current Fishing Conditions**

Limits of rockfish are the rule, along with decent counts on ocean whitefish and a few ling cod thrown into the mix. A few trips have hit good counts of white sea bass and yellowtail. The water is warming, the squid spawn from Catalina has moved north, we now have squid in local waters and really outstanding fishing is on the near horizon.

### **Kids trip stuff**

Planning for the Kids trip is underway. It will be late July, date to be determined in next week or two. Geoff Mosdale will be soliciting volunteers at the upcoming meeting. We need at least 15 club members to help set up and to mentor on this trip.

The Kid's trip raffle will be held at the June meeting. Once again, we will offer a collection of valuable prizes, tickets at \$5.00 each. You all should have received a mailer of tickets and prize lists.

Finally, to thank all who have donated for the tackle purchase, we brought in over \$1400 to help offset the purchase price of over \$2000 for the rod and reel sets.

### **Summer Barbeque**

The annual summer barbeque has been scheduled for June 10th at Norm Rodewald's house. The normal 3:00PM to about 7:00 PM schedule will apply, and a Bob Tiedemann custom wrapped rod will be the top raffle prize.

### **Cooking your catch**

Bahia is a Northern coastal state in Brazil. This month we will do a Bahian style fish fillet with coconut milk. This works well with rock fish, ling cod or thin halibut fillet.

- 4 fish fillets, 6 oz each
- 1 lime, juiced
- 2 Tbsp olive oil
- 1/2 yellow onion, thinly sliced
- 2 cloves garlic, minced
- 1/2 red bell pepper thinly sliced
- 1/2 green bell pepper thinly sliced

2 Tbsp tomato paste  
2 tsp paprika  
1/2 tsp ground tumeric  
1 14 oz can coconut milk, shaken well to mix thoroughly  
1 pinch crushed red pepper flakes  
1 cup chopped fresh cilantro  
salt and pepper to taste

Pat fish dry, place fillets in large bowl. Season with lime juice, salt and pepper  
In large pan with tight fitting lid, heat the olive oil over medium heat. Add the onions, and as they soften (2-3 minutes) add the garlic. Do not let the garlic brown.

Add the peppers, tomato paste, paprika and tumeirc, mixing well. Cook, stirring regularly for about 3-4 minutes until the peppers begin to soften. Place fillets on top, add the coconut milk and cover. Cook until fish is done, about 15 minutes.

Season with salt, pepper, red pepper flakes and cilantro before serveing

Best served over a bed of rice, Orzo or other carbohydrate that will absorb the wonderful sauce.



**Rock fish fillets with peppers and onions served over bed of barley**