

The Chumline

The official publication of the Ventura County Sportfishing Club October 2024

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October Meeting

The Ventura County Sportfishing Club will hold its regular meeting on Wednesday, October 2nd at 6:30 PM at the Flatfish Brewing, 126 wood Rd #100 Camarillo, Ca. Our guest speaker will be Miles Blatt, field representative for Avet Reels.

September Meeting

The Ventura County Sportfishing Club held its regular meeting on Wednesday, September 4th at 6:30 PM at the Flatfish Brewing, 126 wood Rd #100 Camarillo, Ca. Our guest speaker was Aren Antounian, manager of Bob Sands tackle. Aren gave an interesting talk on tackle preparation and techniques for salt water fishing.

Current fishing conditions.

Local fishing has been primarily rock fish, with some white Sea Bass and Halibut thrown in for game fish. The Blue fin have moved further west, thus day and half trips are required for good catches. The long range is getting great catches on 35-60 lb yellowfin tuna at the lower banks on the ridge. Mixed smaller yellowtail along the coast and some wahoo at the rocks.

Club Charter schedule

The annual charters for the year are done.

Annual elections coming

The annual club elections are held at the November meeting. This year, the club treasurer position is open and we need someone willing to fill this position. The job requires maintaining the club financial tracking, receiving and disbursing funds.

Holiday Party Planning

The club is planning for our annual Holiday Party. As yet, details of event venue, entertainment, and date have not been finalized. It is anticipated that it will be the first week of December, main entree catered with members providing appetizers and desserts.

Getting out

Our own 94 years young Hal Astracan went out on an overnight trip on the Seabiscuit. Fully armed with bicycle helmet and cane, he had a great trip with family members, loading up on both whitefish and mixed rock fish from deeper waters.

Fishing on the Independence

Dave Hill, Scott Williams with Brandi and I went on a 7 day Direct AV sponsored trip on the Independence leaving labor day weekend. We departed San Diego on Saturday, headed south for the next day and half. The plan was 2 days run to the 23 bank at the ridge. A far cry from 3 weeks earlier, it was now loaded with 35-65 lb yellowfin and we were making a direct run.

We arrived at the 23 in early afternoon, and in about an hour got on the fish. It was game on, plenty of action on 40 lb outfits. No need to go lighter, and no need for fluorocarbon leader since it was a mild overcast and the fish were biting. The bite died in the early evening so we had dinner and slept.

At daybreak the bite turned back on, and it was pretty much wide open. You could take as many as you wanted up to your 15 fish limit. When many were starting to near their limits, they decided to try jigs. And it was open, cast a heavy iron, preferably a

turquoise or mint, let it sink for a count of ten then crank. The 40 lb fish were hitting the iron just as well as they were hitting bait.

At about noon, everyone with as many as they wanted, we began a search for yellowtail. We headed down to the thetis bank, but after a fruitless couple of hours, it was off heading north, searching the coastal areas for yellowtail.



Over the next 2 days, we worked our way northward, never finding any area with real quality yellowtail, lots of 6-10 lb fish, a few larger, but not much. We tried halibut drifts, with limited success. The inshore area seemed to be loaded with small sand sharks, a lot of catch and release. Dave Hill managed to get a 15 lb yellowtail after dark and Scott Williams had the only legal halibut landed.

Cooking your catch

This month we will do a pargo with dirty rice and a pineapple salsa

- 2 4-6 oz pargo fillets (rock fish will work)
- 1/4 cup milk
- 1/4 cup flour
- 2 tbsp butter.
- 1/4 cup pineapple chunks
- 1/4 cup mango pieces
- 1/2 medium onion chopped
- 2 tbsp chopped cilantro (optional)
- 2 Tbsp olive oil
- 2 tbsp black rice
- 1/3 cup white rice
- 1 1/3 cup water



To make the dirty rice, put 1/3 cup water on to boil. When at full boil, add black rice, reduce to simmer and cover for 20 minutes. Drain and remove rice. Put 2/3 cup + 2 tbsp of water on to boil. When at full boil, add white rice and partially cooked black rice, cover and reduce heat to simmer for 15 minutes. After 15 minutes, remove from heat for 10 minutes.

To make the salsa, put onion in food processor to chop coarsely with olive oil, then add pineapple, chop briefly, then add mango and cilantro for final brief chop.

Heat butter in non-stick fry pan over medium high heat. Put milk in shallow container, flour in similar shallow container. Dredge fish in milk, then flour and place in heated fry pan. Cook until golden brown, turn and continue until done, 3-5 minutes per side.

Place serving of dirty rice on each plate, top with fish, and add pineapple salsa