



Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

Wednesday August 28, 2019 - 6:00pm

**Steak and Corn Feed
Veterans Memorial Park
411 E St NE
Auburn, WA**

Be sure to check out our website: <http://www.saveourfish.org/>

For a complete list of Board Members, please visit the website:

<http://saveourfish.org/board>

Newsletter editor: Dayle Conrad

Up and Coming Activities:

August

28 – Steak & Corn Feed

Swap Meet

September

11 – Board Meeting

21 – Carbon River Cleanup

25 – General Club Meeting

Speaker:

27-28 – Mike Wood Memorial Fall Outing

November

16 – Minter Creek Cleanup

December

7 – Christmas Party

President's Message -- Rob Larsen

What a great time of year! Many options are available for those of us that enjoy fishing. I enjoy hearing all of your fish stories. We had a fantastic trip to Sekiu although the King fishing was not as we had hoped. We did get a few nice ones. The surprise of the trip was the off-the-chart pink fishing; we caught lots of them. We rarely went more than 5 minutes without a take down. Bob Holzberger was on my boat, Carl had the infamous Tim and Scott team, and Bob Pornn had his son in law. Steve Fulkerson's mom had a pace maker put in the week of the trip and Steve was not able to make it although he did make his place available for us to use. Even though we chose not to use it, we would like to thank Steve for his offer. He tells me she is doing well with the new device.

The potluck was great starting out with Irene's and Scott's fantastic smoked cheese. Bob Pornn made an out of this world potato salad, Scott grilled up Brats and too many other good things to name followed up with cheese cake topped with fresh raspberry jam for dessert. I can assure you no one went away hungry. I am already looking forward to next year's trip.

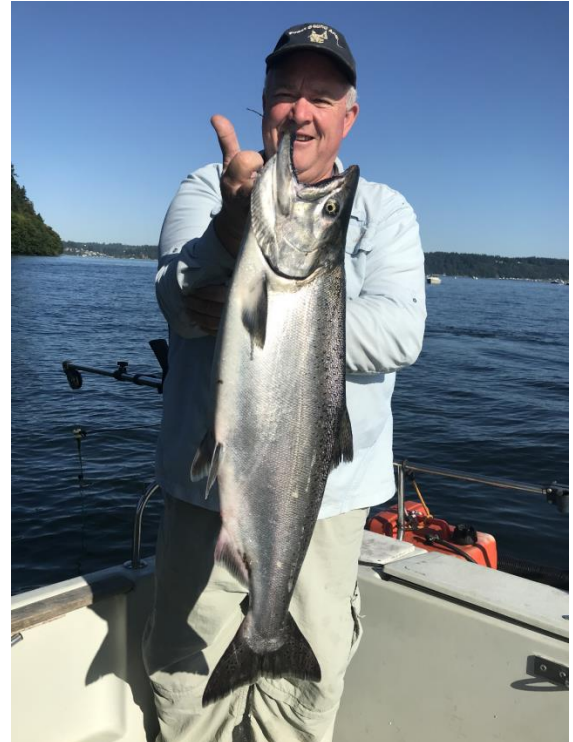
It is hard to believe that August is here and summer is fading but the good news is fish are entering the rivers. Another good thing about August is that it is time for our steak and corn feed again and swap meet. I am hoping to see many of you there. I am sure a good time will be had by all.

I also want to point out that our Mike Wood Memorial Fall Outing will be earlier this year Sept 27-28. This will have us focusing on fall chinook. We have done this as the rain has made the last few years poor later in the year. The past few years fishing has been good during those times so we hope you will join us.

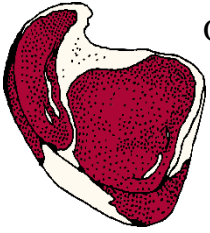
Please remember to write your letter of support for the Skykomish River summer run program if you have not already. Please see article in newsletter for information. Your letter can help us make a difference.

See you at the Steak and Corn feed.

Rob Larsen
SOF PSA President



Steak and Corn Feed – August 28th



Our annual Steak and Corn Feed will be held August 22nd, 6PM at the Veterans Memorial Park in Auburn (411 E. St. N.E.). It is located on the west side of Auburn High School's football stadium. As in all the years past, the club is paying for the PRIME RIB while the membership will bring all the Potluck items.



Like last year, we've decided to have a club swap, trade, sale event of any items you have sitting around your garage that you may want to get rid of. So, go thru your unused items, bring them along with your side dish and see what you can trade or sell. Feel free to donate them to the club if they don't sell.

Please RSVP to Jim Hand jimhand_1@hotmail.com

Sekiu Club Outing – recap

The SOF Auburn Sekiu outing was a fun and enjoyable time again this year. Although we only had seven participants this year we caught lots of fish and had a great potluck dinner on Friday night. Chef Bob Pornn did a great job grilling up some sausages and heating the hot dishes. The food variety was great with salads, lasagna, several types of sausages and topped off with delicious cheese cake for dessert.

There were a few nice kings caught ranging from 8 to 18 pounds, a few keep-able silvers, and lots of pinks for the taking. Everyone fought and boated fish each day as well as fighting a lot of fog over the 4 days. The attendees said they enjoyed the time spent together and we are already looking forward to next year. Hopefully, we will have a lot better participation next year as we will be setting the date early so you can get it on your calendars.

Thanks to the magnificent seven (Tim Munns, Scott Orlinski, Bob Holzberger, Rob Larsen (chapter president), Bob Pornn, Bob's Grandson, and Carl Carver) who made this outing so successful as a team supporting each other in so many ways (potluck food, fishing secrets, great stories, providing boats and equipment, fun stories, and lots of laughter).





Washington Sportsmen's Show 2020

As most of you know, we have a SOF Auburn booth at the Washington Sportsmen's Show and we are letting you know to **get the date on your calendar (January 22-26)** as it is a great show. We need volunteers to run the booth, setup and take down.

The O'Loughlin Trade Show folks are great supporters. They provide a booth free of charge for marketing our chapter events and it is also our biggest fundraiser (we sell homemade jigs) which allows us to do kids derbies, the disabled event at American lake, and our chapter outings.

Watch the website for more updated info: <https://www.thesportshows.com/shows/washington/>



Ken Kumasawa Memorial Youth Camp

The Save Our Fish Auburn Chapter's Ken Kumasawa Memorial Youth Camp Award Selection Committee and Board of Directors are proud to announce that we selected Brodie Cochran to sponsor again this year. Brodie did an outstanding job of representing himself and our chapter at last year's camp. The boys camp was July 21-27 this year and we are looking forward to hearing all about it at our August steak and corn feed general meeting.



Conner Williams and
Brody Cochran attended
camp last year



The Washington State Junior Sportsmen's Conservation Camp on Orcas Island includes hiking & outdoor survival, ecology & marine biology, water safety & canoeing, archery & range safety, wildlife & habitat management, hunter's education, fly tying & fishing, leadership skills, first aid & CPR, and marksmanship. Details about the camp are available at www.washingtonconservationcamps.org.

The Save Our Fish Auburn Chapter of Puget Sound Anglers and Ken's family are proud to honor Ken in this way. He loved helping the youth at the Federal Way Kid's Derby and participating in many other fisheries groups and activities to improve our fisheries. Ken is missed by us all as he was a true friend and fellow fisherman. He's looking down from above and smiling that he is being honored in this way and that he is giving to the youth that he so enjoyed helped to fish.

Your support needed:

Skykomish Summer Steelhead Hatchery Genetic Management Plan (HGMP)

The HGMP has been submitted to NOAA and NOAA has responded with a sufficiency letter indicating they will review the plan.

WDFW would like our support via letters/emails to NOAA requesting expedited review and approval.

We should address our comments to:

Barry Thom
Regional Administrator
NOAA Fisheries West Coast Region
1201NE Lloyd Boulevard,Suite 1100
Portland Oregon 97232
e-mail:barry.thom@noaa.gov

Natasha Preston
Acting Branch Chief,Anadromous Production and Inland Fisheries
Sustainable Fisheries Division
NOA Fisheries West Coast Region
1201 NE Lloyd Boulevard, Suite 1100
Portland Oregon 97232
Email natasha.preston@noaa.gov

Emi Kondo
Sustainable Fisheries Division
NOAA Fisheries West Coast Region
1201 NE Lloyd Boulevard, Suite 1100
Portland Oregon 97232
E-mail: emi.kondo@ noaa.gov

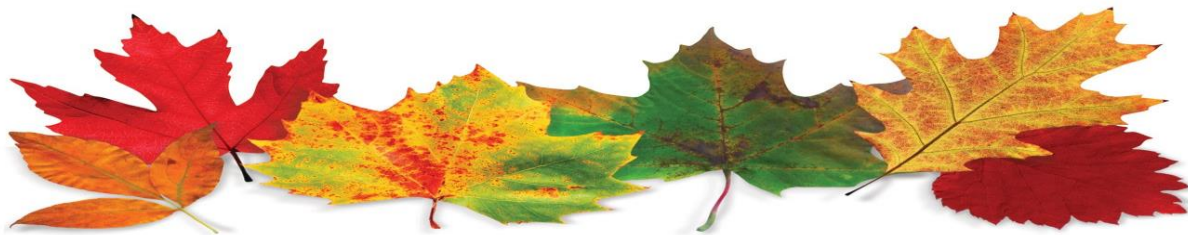
In our letters/emails we should stress how important the Skykomish summer Steelhead program is to the Washington fishermen and our children. And we should stress the need for approval of the HGMP by August 2020.

All SOF PSA members need to write to NOAA **in the next 2 weeks** requesting they prioritize this project.

Points to be made:

- 1 The SKY summer Steelhead program is the best recreational program in the state with high angler participation and enjoyment.
- 2 We need this program for our families and grandchildren.
- 3 It is biologically sound using the best available wild stock.
4. It is close to the metropolitan area and is available to many who cannot afford to travel to remote area.
5. The economy of many small towns depends on this fishery.
6. Businesses that sell fishing tackle depend on it.
7. ETC

Thank you!



Mike Wood Memorial Fall Outing – September 27-28

This year's Mike Wood Memorial Fall Fishing Outing will take place on Friday 27th and Saturday September 28th at Darrell Wood's house in Wishkah. The Friday night potluck will take place around 8pm, so bring your favorite dish to share. Darrell is asking that we stay at the detached guest house where there is only one bed, so bring any cots or mattresses you may need to get some sleep before getting up and pursuing fish on your preferred stream. Hopefully, enough guys can get out and fish on Friday to provide ample reports for the Saturday crew. Popular rivers in the area include the Humptulips, Chehalis, Satsop, Wynoochie, Wishkah, Copalis, Queets and Clearwater Rivers. Be sure to attend the general meeting on Wednesday September 25th to pick up tips from chapter members Rob Larsen, Gary Williams, and Doug Williams.

The address to the Wishkah house is: 46 W. Wishkah Rd. Wishkah, Wa. Phone service at the house is spotty or non-existent. If we get a storm in, which renders the rivers unfishable, call Doug (253-709-6907), or Rob (253-230-2839). If you have a boat and have room to take someone, think about inviting someone with which you've never fished. If you're banking it and know a good spot, invite someone along. Hopefully, everyone will have a good chance at getting into some fish. Be sure to get some pictures of your day on the water and send them to Dayle Conrad to include in the October newsletter.

Possible PSA Project – message from Ron Garner

Bob Felder of PSA Fidalgo/San Juans Chapter sent this to me. I would think that PSA could start our own program putting nets where the eel grass is gone to help bring back herring spawns where the eel grass is missing. Please watch the video and let me know your thoughts. I like the idea of having the ability to bring back herring spawn for our salmon could be a good project. We tried to get into help eel grass planting and found out that it was highly over regulated and was hands off.

<https://www.facebook.com/154328547944865/posts/2421815791196118?sfns=mo>

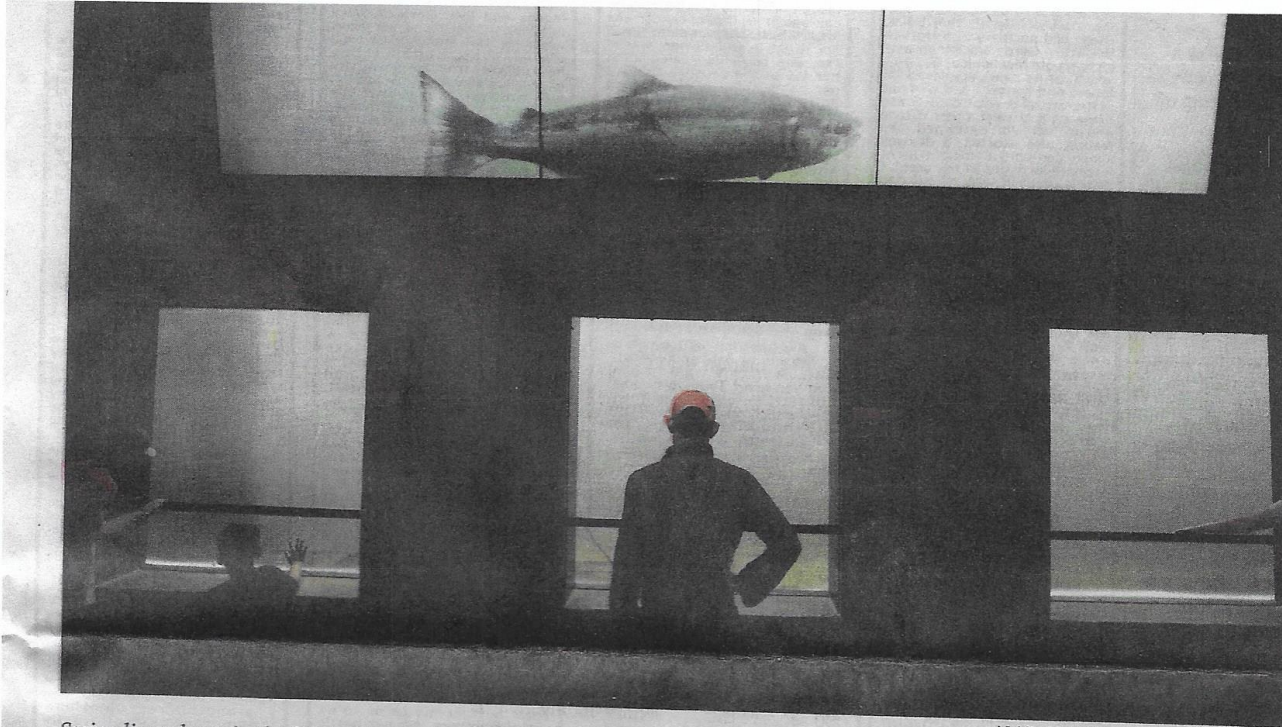
This could possibly help our herring populations.

Please watch the video.

Thanks

Ron Garner

Lake Washington Sockeye – Seattle Times article by Danny Westneat



Seeing live salmon in the fish ladders at the Hiram Chittenden Locks in Ballard has become a challenge. So a 15-foot-wide video display showing salmon has been installed above the old viewing windows.

ALAN BERNER / THE SEATTLE TIMES

LIVE SALMON AT BALLARD LOCKS MAY BE VISION OF SEATTLE'S PAST

Danny Westneat
Seattle Times staff
columnist

"Mommy, I see a fish!"

I was out at the Ballard Locks on a recent morning, and—contrary to the excited little girl—there wasn't a fish in sight.

Not a real one anyway. The girl, part of a healthy stream of tourists coursing past the locks' famed underwater salmon-viewing windows, had instead spied the only fish in evidence that morning—one displayed on the facility's new 15-foot flat-screen video wall.

The screens, installed in June, were placed just above the windows where more than a million visitors a year come to peer into the true beating heart



of Seattle—the pulsing migration of hundreds of thousands of salmon.

The video display was put there because tour guides no longer have that much of the real thing to point to.

This summer only 17,064 sockeye were tallied passing through the Locks over two months of counting, the lowest figure ever recorded (the counting started in 1972).

It's not just lower by a little. The annual average as recently as the decade of the 2000s was 237,000 sockeye through the Locks.

Back in 2006, which is starting to feel like a different epoch, 36,319 sockeye bombarded the fish ladder in a single day.

"So much wildness surging through the city has the feel of a miracle to it," I wrote about that

2006 run.

Our sockeye run was at one time the biggest in the lower 48 states, and one of the larger urban fish runs in the world. For my money it was Seattle's greatest tourist attraction—a must-see for out-of-towners, because it was the main thing that makes us different from anywhere else.

Today the video is pretty good.

"I don't want to pour cold water on everyone who is out there working to save the sockeye, but it's going downhill so fast it feels like we might be nearing the end," said Frank Urabeck, a longtime sport-fishing advocate who was dubbed "Mr. Sockeye" because of his ardor for the Lake Washington run.

"Last year the news was concerning, but this year the news

is devastating," the Cedar River Council, an advisory group formed for that river basin, recently wrote to the governor, begging for intervention.

So far neither a new \$8 million hatchery nor hundreds of millions of dollars in habitat improvements on the spawning grounds, the Cedar River, have been able to lift it back up.

Pollution, a "blob" of warm ocean water, other fish feasting on salmon fry in the lake, habitat destruction, the general warming of Lake Washington water—all share blame for the demise, biologists have suggested. There hasn't been a sports-fishing season for sockeye in 13 years.

Sockeye were first planted in the river in the 1930s, so the run is not eligible for federal protections. Each year Seattle also sees small runs of chinook and coho salmon swim through the Locks. Many of those are hatchery fish, while the wild run of chinook has been on the Endangered Species list since 1999.

See > WESTNEAT, B2

< Westneat

FROM B1

Urabeck notes that the return of 17,000 sockeye this year is a lot worse than it sounds. Last year, nearly twice that number, 32,100, were counted at the Locks. But mysteriously only about a quarter made it to the river to spawn. That means that after traveling hundreds if not thousands of ocean miles, three-quarters of the fish that went through the Locks somehow died in the Ship Canal or Lake Washington, right on the doorstep of their reproductive goal.

"This year we could be left with just a few thousand spawners in the river," Urabeck said. "So we're down to a token. You get to populations that low and it's hard to sustain itself."

If there was something you all could do, a number to call or a donation to make, I'd give it to you. But Seattle's totemic fish runs have already received sustained

attention and hundreds of millions in aid. If there's a way to save them now, there's no agreement what that might be.

What's ebbing away is more than a planted fish run. As recently as the 2000s, up to 200,000 sockeye spawned here naturally, meaning they swam through the teeth of the city to dig nests in the gravel of a local river. I saw it, out east of Renton, the reddening fish surging upstream bank to bank like blood cells in an artery. I thought then: How far gone could we be, if wild salmon could still thrive here?

Today the video displays, just by their presence, say the opposite. Seattle's on the verge of being a museum of its former self.

*Danny Westneat:
dwestneat@seattletimes.com.*

Danny Westneat takes an opinionated look at the Puget Sound region's news, people and politics.

Danny Westneat's column appears Wednesday and Sunday. Reach him at 206-464-2086 or dwestneat@seattletimes.com

Tip of the Month from Greg Hindman

In thinking about a tip of the month and since we all are catching salmon, I ran across an article about cooking salmon that has some very basic but valuable information. Enjoy your Catch!

<https://www.gimmesomeoven.com/baked-salmon-recipe/>

HOW TO BAKE SALMON:

Alright, let's talk about how to cook salmon. To bake salmon in the oven, simply:

1. **Bring the salmon to room temperature.** Let your salmon filets



Photo courtesy of Gimme Some Oven.com

- rest out on the counter for 15-30 minutes, until they have (at least mostly) come to room temperature. This will help with even cooking.
2. **Season the salmon.** Blot the salmon dry on all sides with paper towels. Then place the salmon skin-side-down on a foil-covered baking sheet (or in an oven-proof, non-stick skillet, such as a cast iron pan). If the ends of the salmon filets are very thin, just fold them under a bit for even cooking. Brush on all sides (except the bottom) with oil. Sprinkle with your desired dry seasonings. (I like a mixture of garlic powder, kosher salt and black pepper.)
 3. **Bake.** Then bake at 450°F until the internal temperature of the salmon reaches 140°F* (or I like to cook mine until it reaches 135°F*), about 4-6 minutes per half inch of thickness. You can also test for doneness by inserting a fork or knife in the salmon and twisting it a bit; the fish should be opaque and flake easily.
 4. **Transfer salmon to a clean plate.** Remove pan from the oven and transfer the salmon to a clean serving plate. Then sprinkle each filet with a good squeeze of lemon juice, sprinkle with fresh herbs if you'd like, then...
 5. **Serve warm!** And enjoy!

Once the salmon has been cooked, it can be stored in a sealed container in the refrigerator for up to 2 days. Or you can freeze it for up to 3 months.

Raffle News

August 2019 Raffle News

Summer is almost over so I hope all of you are taking advantage of all the opportunity we have to catch salmon this summer. Since this month is the steak & corn feed we will not be having the Raffle as all us members can bring things they want to offer up for sale. Get out your stuff!



Bring some Donations for use in our raffles to the feed this month! We accept any donations from our members and in return will give you an appropriate number of raffle tickets. Let me know you saw this and I'll give you something special. Early bird gets the worm. Also, if you know anyone that has a hoard of stuff in their garages they'd want to move let me know and I'll go determine what they have and possibly buy it for the club.

Make sure to bring a friend and spread the word about the great items and games we are offering up! ☺
Greg Hindman

Visit Our Website

The website has the recipe of the month, links to our sponsors, and a year's worth of past newsletters. There is a new link on the Hogpen web page to submit photo's for the Hogpen, which will provide the pictures for the Newsletter, Website, and Christmas Banquet.

Let us know what you think of the new design! www.saveourfish.org



Save Our Fish Facebook Page

The Save Our Fish [Facebook page](#) is a Public Group currently with 36 members. If you are on Facebook and haven't requested to join the group, now is your chance.

Let's see how many members we can get this year! This is a great way to get club information. It can also be used to connect with other members to fill an empty seat in the boat, see where other members are fishing (if they are willing to share), or post videos, photos, or other fishing and conservation interests.



Please be courteous during the meeting

Take your conversations outside the meeting room or hold them until the break so that others can hear whoever is speaking.

Thank you!

Membership – New and Renewals

It is time to renew your SOF membership. You can pay by mail or online at <http://www.saveourfish.org/Membership/Membership.htm>.

The membership form is attached at the end of this newsletter or you can contact our member chair, Rich Gregory, at rwgav8@hotmail.com.

Click here to pay: https://www.paypal.com/donate/?token=FIzb14yBeNX1SNG80QYPNONcJJjwgtgiJxdurg11BSvD-4EIX_IssRDmduLv7mgOlg4MR0

Use the “Donate with a Card” option if you don't have a Paypal account.

You will get an email confirmation/receipt after you complete the payment process. Make sure you fill in your email address!

Here's what the top of the form looks like. **Click the \$ sign to fill in your amount then click the + sign on the "Add special instructions" and tell us what you are paying for. Example: 2018 dues for Greg Hindman.**

Here's what the top of the form looks like:

Donate to
Save Our Fish

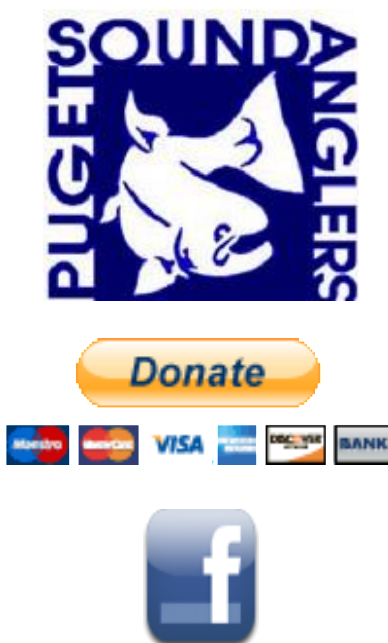
\$

USD

+ Add special instructions to the seller:

You can also get to this Donate link via our main web site <http://www.saveourfish.org/>

It looks like the below:



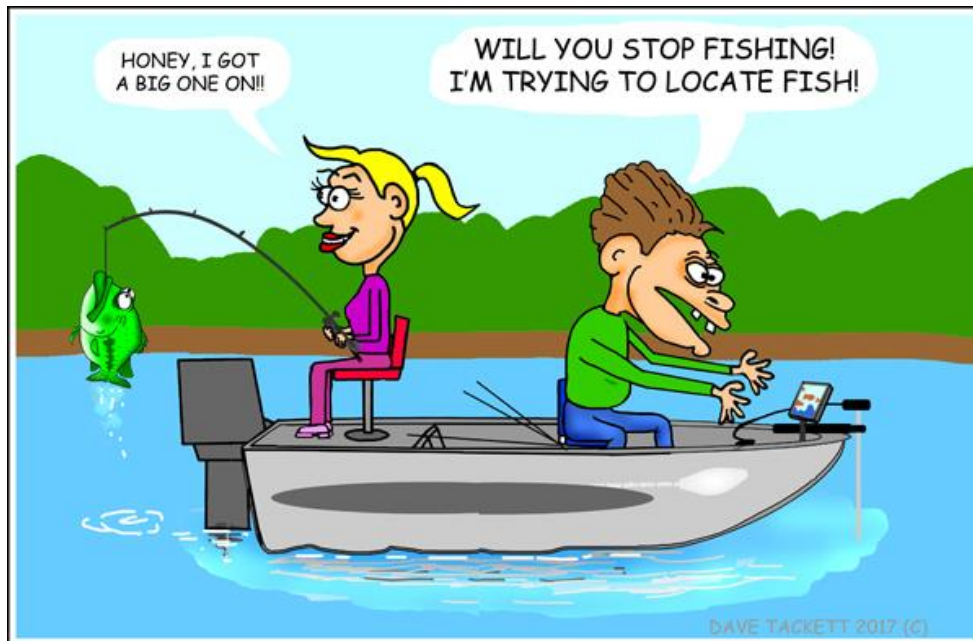
The membership form is available online <http://www.saveourfish.org/membership.pdf> and at the end of this newsletter.

Save Our Fish PSA Hats for Sale

Now you can proudly advertise your PSA chapter. Hats are embroidered with a colored PSA logo on the front and Save Our Fish stitched on the back.

Quantities are limited, so bring your money and get yours at the next meeting. \$10





Member Classifieds

Do you have any items in the garage that have just been collecting dust over the years? Maybe a fishing pole that you just don't use anymore. Why not sell it to a fellow member in the new classifieds section? Send a brief description of the item you would like to sell and photo if available to sof.psa@hotmail.com and we will include it in the next issue of the newsletter.

If you have a website or product you would like to share, please send the information to:
Sof.psa@hotmail.com

SOF Sponsors

[Auburn Sports & Marine](#) – Kids derby, rod donations, gift certificates



[Bass Pro Shops](#) –



[Big J's Outdoor Store](#) – Carbon River Cleanup



[City of Orting](#) – Carbon River Cleanup



[Gamakatsu](#) – Jig hook donations



[Los Pinos Mexican Restaurant](#) – Carbon River Cleanup



[Walmart](#) – \$1,500 Grant



[King Salmon Marine](#) – Kids fishing derby donations



[Silver Horde](#) – Raffle donations



[Sportsman's Warehouse](#) – Federal Way Kids Derby donations



[Debi Gregory](#) – Christmas Banquet Donations



[Washington Sportsmen's Show](#)



[Round Table Pizza](#)



Hog Pen

Do you have a picture from your latest fishing adventures? Be sure to send it, with your descriptive caption to sof.psa@hotmail.com for your chance to have it be featured in the Hog Pen.



Kathy Carnino and
Hal Boynton





Steve Bagley
Silver caught off Westport
with Deep Sea Charter



Shane Conrad
13 lb. Chinook caught on
Columbia near Astoria



Earl Betts
18 lb. King
at Sekiu

Recipe of the Month

Zucchini Cornmeal Fritters

by [Judy](#) | Aug 16, 2019 | [CobraHead](#), [Recipes](#)



HOME GARDENING – ONE ZUCCHINI AT A TIME

Zucchini Cornmeal Fritters

Our zucchini and summer squash plants are thriving. I've been trying to keep them picked when the fruits are small – 8-10 oz. size. When shredded, a smaller zuke yields about 2 cups which is all you need for a loaf of zucchini bread.

Today, zucchini was the basis of some tasty fritters.

Recipe:

2 cups shredded zucchini

1 egg

1/2 cup cornmeal – yellow or blue

1 tsp. baking powder

1/2 tsp. salt

1/2 tsp. Aleppo or black pepper (Aleppo red pepper is milder than red pepper flakes with a little bit of kick.)

Olive oil for frying

Condiments: Salsa, sour cream, cilantro or ?? (I served it with freshly chopped tomatoes, avocado, minced garlic, basil, balsamic vinegar, olive oil, salt & pepper.)

Beat the egg and mix with shredded zucchini. Stir together the cornmeal, baking powder, salt, and Aleppo pepper. Mix dry and wet ingredients.

Heat frying pan to medium-hot. Add olive oil and fry about 2 T. of the mixture, flattened into a little patty, about 2-3 minutes per side. Serve with your favorite condiments. 2 servings.

The first time I made these I did not drain the liquid from the zucchini and the batter was nice and somewhat stiff. The second time it turned out a little runnier so I added a couple more tablespoons of cornmeal. It depends upon how juicy the squash is or if it's a little more than 2 cups shredded. Drain the zucchini if you think it needs it before adding the egg and dry ingredients. I find it easier to just add a little more cornmeal.



Save Our Fish Chapter

www.saveourfish.org

2019 MEMBERSHIP FORM

APPLICANT INFORMATION

Name:		Date:
Current address:		
City:	State:	ZIP Code:
Primary Phone (Home, Cell, Work <i>Please circle</i>):		
Alternate Phone (Home, Cell, Work <i>Please circle</i>):		
Email Address:		
Sponsor:		

MEMBERSHIP

Membership is for the 2019 calendar year. **Dues paid through January 31, 2019 are at rates shown below, reduced by \$5.00.** Dues paid February 1, 2019 through September 30, 2019 will be at the full annual rates shown below. Contact Rich Gregory at 253-209-0586 or sof.psa@hotmail.com if you have any questions.

MEMBERSHIP SELECTION

<input type="checkbox"/> New Membership	<input type="checkbox"/> Membership Renewal
Adult: 18-61 – annual dues \$30	
Family: heads of household and all other family members younger than 18 – annual dues \$40	
Juvenile: 17 and younger – annual dues \$15	
Senior: 62 and older – annual dues \$20	

PAYMENT

☐ Cash ☐ Check ☐ Roster ☐ TRN ☐ Email

Please check appropriate membership selection above, complete form, and bring to meeting or mail with check to:

**Save Our Fish
c/o Rich Gregory
2822 208th Ave E
Lake Tapps, WA 98391**