

Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

~~Wednesday August 26, 2020 6:00pm~~

CANCELLED
Round Table Pizza
4002 A Street SE
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

26 – ~~General Club Meeting cancelled~~

~~Steak and Corn Feed cancelled~~

October

14 – Board Meeting

28 – General Club Meeting

September

9 – Board Meeting

23 – General Club Meeting

November

11 – Board Meeting

18 – General Club Meeting



President's Message -- Rob Larsen

Hope you are all enjoying your summer, even though I am sure it is not exactly what you had planned. Well, as your president, I don't have any clue when they will let us start meeting again. I hope that you are all safe. I am tired of canceling things such as our steak and corn feed and of course we canceled the Sekiu outing. One positive thing is that the crabbing at Area 11 has been decent. I managed to get out this week on Monday and get a limit of Dungeness and a limit of red rock. We noticed a lot of other people were doing pretty well.

Baker Lake Sockeye was good. Sportsmen and women got an estimated 5000 fish. I would like to thank Frank for his continued efforts on Baker and the others from the club who went and testified in December.

Fishing out in area 11 and even up north, from what I understand, has been quite slow so far this summer. I have made multiple trips to Point Defiance and we've caught only four fish from my boat. I am hoping to see some improvements as time goes on.

I guess the other positive would be the Sockeye and summer chinook on the Columbia River, which have been doing quite well. Amid a lot of bad news there are isolated pockets of good news and I hope that you're getting out and I hope that you're staying safe.

Tight lines
Rob Larsen
SOF PSA president

Tip of the Month – Float Trip From Rob Larsen

Making your float fishing more effective is pretty simple. First, use a long rod so you can hold your line off the water and out of the current so the float does not drag. Second, wax your line so it floats and is easy to mend (I like bees wax). Third, use the right float and weight combination so that you can mend your line without moving your float. Sometimes it becomes necessary to use a larger float and a larger weight to get the correct drift. If someone else is nailing fish, copy what they are doing. There is a reason it is working!



Congress passes historic legislation to improve boating access!

From email sent to Russ Carver on July 22, 2020



BOATING UNITED

After months of writing letters to Congress, we are excited to share that the Great American Outdoors Act has passed!

Thanks to passionate outdoor enthusiasts like you – and our 50,000+ community of advocates – Congress has passed this monumental legislation to safeguard our public lands and waters and get more people out on the water to enjoy boating for generations to come.

The passage of this historic legislation is a reminder of what we can accomplish when we come together and speak with one unified voice. Thanks again for helping us get this over the finish line – we couldn't have done it without you!

Thank you and stay safe,
The Boating United Team

Boating United is the grassroots platform of the recreational boating industry. It is comprised of boating manufacturers, businesses and supporters who share the common goal of protecting and promoting the industry. Take action, learn about the issues, and more at boatingunited.org

Northern Pikeminnow Club Fundraising Outing -- postponed

The Northern Pikeminnow outing that was planned for August 21-22 has been postponed until next year. This decision was made due to the salmon season starting up again in August. The Pikeminnow outing would be during the Chinook season, which is planned to be opened August 16-27, and most of us will take the advantage to fish for Chinook since we have not been able to get our lines wet during the no-fishing order.



Be ready for the Northern Pikeminnow club fundraiser outing next year!

We will plan to have Eric Winther, director for the program, as our speaker at the May meeting in 2021. For more program information: www.pikeminnow.org/

CCA Update

from Earl Betts



Due to the corona virus all CCA state wide chapter banquets have been cancelled for 2020. CCA Washington is planning on having five on line auctions during the rest of the year with the first one being held in August. They will be similar to the first two that have already been held. More information will be coming from the state office.

If you have any questions let me know.
Thanks Earl
Stay Safe.

Register today and bid on over 100 exciting items in our [Protecting Puget Sound Online Auction](#). **Bidding is now open through next Tuesday the 18th at noon.** These wonderful items have been provided by donors and chapter banquet committees from around Puget Sound (Kitsap, North Sound, Pierce County, SeaTac, Sno-King). We're continuing our mission of conservation and we need your support!

REGISTER TODAY

Over 100 items available including:

- Fishing trips including an Alaska getaway at [Sportsman's Cove Lodge](#), plus great regional trips (gear and fly fishing)
- Dozens of packages of quality fishing equipment including rods, reels, tackle packages, fly fishing gear, and more
- Unique artwork pieces from local Puget Sound artisans
- Exciting getaway vacations with extended travel arrangements
- Dining and local getaway experiences
- Engel coolers
- Family outing packages
- Autographed Seahawks and Mariners gear
- Exclusive CCA clothing
- Stihl chainsaws
- Great baskets of specialty items, certificates for local services, and much, much more!

Bidding is quick and easy! **Send a TEXT with the code “protectthesound” to 76278 to quickly register for the silent auction or click the button below.**

REGISTER TODAY

Please share the event on social media and with your family and friends.

Raffle News

August 2020 Raffle News

Hi everybody! I hope you and all your families are safe, sound and healthy. I know things are a little crazy right now with the Virus scare so my prayers go out to everyone to stay safe and healthy.



Sorry! Since there will be no raffle again this month, we will resume at the next meeting.

Contact me with any raffle related questions at GregHindman@Comcast.Net

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_IssRDmduLv7mgOlq4MR0

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

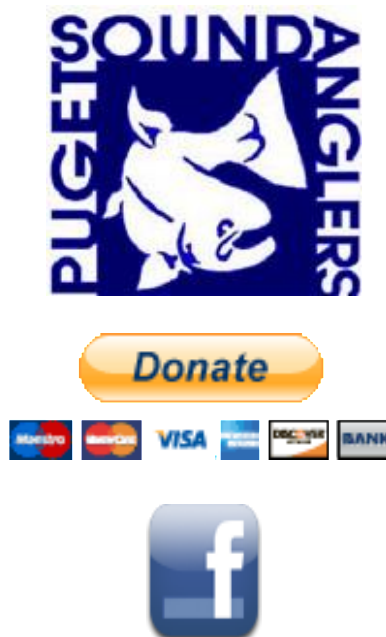
\$

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



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



[Bass Pro Shops](#) –



[Silver Horde](#) – Raffle donations



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



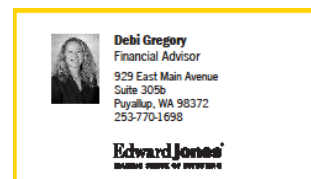
[Sportsman's Warehouse](#) – Federal Way Kids Derby donations



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



[Debi Gregory](#) – Christmas Banquet Donations



[Gamakatsu](#) – Jig hook donations



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



[Washington Sportsmen's Show](#)



[Walmart](#) – \$1,500 Grant



[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.

Rob and Bob with limits of small kings
from Sekiu



Greg Hindman and a buddy get limits of crab
out of Coupeville.
Crab and cheddar melt was delish!





Kathy Carnino with catch
from Wapato Lake in Eastern Washington

Hal Boynton
on the Cowlitz River



Recipe of the Month

Mediterranean Pasta Salad with Tuna

Prep Time 5 mins

Cook Time 10 mins

Total Time 15 mins

Course: Main Course

Cuisine: Italian

Servings: 10 servings

Ingredients

- 8 ounces fusilli pasta or other small pasta noodles
- 1/4 cup red onion, sliced very thin and chopped small
- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 2 tablespoons fresh lemon juice
- 4 cloves garlic, minced
- 2 teaspoons Za'atar seasoning mix
- 1 teaspoon kosher salt, adjust to taste
- 1 teaspoon fresh black pepper, adjust to taste
- 10-12 ounces tuna in water, (2) 5-ounce cans, well-drained
- 6 ounce can whole black olives, drained and halved
- 16 ounces grape tomatoes, sliced in half, about 2 cups worth
- 1 English cucumber, chopped into 1/2" pieces, about 1 cup worth
- 1/4 cup fresh Italian parsley, chopped small
- 1/2 cup feta, optional



Instructions

1. Bring a large pot of water to a boil along with 1 tablespoon kosher salt. Cook the pasta according to the package directions. Drain, but do not rinse the pasta.
2. While the pasta is cooking, combine the red onion, olive oil, vinegar, lemon juice, garlic, Za'atar seasoning, salt, and pepper in a medium-size bowl. Stir and let sit while assembling the rest of the salad.
3. In a large mixing bowl, combine the cooked pasta, tuna, olives, tomatoes, and cucumber. Add the onion and all of the juices from the bowl. Stir to coat everything in the dressing.
4. Sprinkle generously with parsley and toss again. Top with Feta if desired. Taste the salad and add more salt and pepper as needed. Serve or refrigerate until ready to eat. Enjoy!

Nutrition

Calories: 304kcal | Carbohydrates: 25g | Protein: 12g | Fat: 18g | Saturated Fat: 2g | Cholesterol: 13mg | Sodium: 424mg | Potassium: 288mg | Fiber: 2g | Sugar: 3g | Vitamin A: 441IU | Vitamin C: 9mg | Calcium: 35mg | Iron: 1mg

Mediterranean Pasta Salad with Tuna <https://barefeetinthekitchen.com/mediterranean-tuna-pasta-salad/>



Save Our Fish Chapter

www.saveourfish.org

2020 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 2020 calendar year. **Dues paid through January 31, 2020 are at rates shown below, reduced by \$5.00.** Dues paid after February 1, 2020 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**