



Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

Next Meeting Date January 26, 2022

6:00pm

**Trotter's Restaurant
825 Harvey Rd, Auburn**

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:

January

12 – Board Meeting 7:00pm

26 – General Club Meeting 6:00pm

February

9 – Board Meeting 7:00pm

23 – General Club Meeting 6:00pm



President's Message -- Rob Larsen

Well, I just got home from our 2021 Christmas Banquet and we had a wonderful time. We had several noteworthy guests -- Aaron Bosworth, our local WDFW Biologist and old-time club member Larry Moe. It was wonderful to see all of you. We were missing some of our valuable members due to covid concerns. We missed you but understand issues being with a large group due to health concerns. We had 37 in attendance and the Swiss Sportsman's Club worked out very well.

There was a wonderful presentation of all the pictures club members submitted and it appears we are still catching some beautiful fish and harvesting some great animals. Thanks to Rich Gregory for doing a very nice job putting the slide show together. A big thanks to Doug Williams and his family for handling a big part of the load putting this banquet together.

Well, I guess the big news is the Coastal Steelhead restrictions. We are seeing unprecedented steelhead closures due to another poor wild fish forecast. We can only hope we get a lot more steelhead back on the gravel to spawn. I am hopeful that the co-managers will stay off the fish as well. We will work harder next year to get more opportunity on hatchery fish in the future.

I want to wish you all a Merry Christmas and a Happy New Year.

Rob Larsen
SOF PSA president



Map to Trotter's
Restaurant in Auburn



Tip of the Month – Importance of Sharp Hooks

from Rob Larsen

Over the years I have found one of the most important things in consistently hooking and landing fish is to have sticky sharp hooks. It helps you consistently hook and land more fish. When you fish, hooks get dull and smart fisherman check and sharpen their hooks regularly.

So the tip this month is to get a quality sharpener and use it regularly. A very sharp hook penetrates better and will help you keep more fish hooked.



Christmas Banquet Recap

This year's Chapter Christmas Party was held December 4th at the Swiss Sportsman Club located in Bonney Lake.

Doug Williams was the party chairman and Rich Gregory presented the slide show.

Our chapter provided the turkey (Rob), ham (Carl), water, coffee, soft drinks, wine and beer. Each member brought a dish to share for the supper potluck.



Rob Larsen won the Smoked Salmon contest. He used fish from Rufus Woods.



The lure tree winner was new a member and Jim Hand's grandson, Nic Blakely (pictured left).

The banquet was a special time of celebration with our chapter members and their families. It is truly the highlight event of the year full of fun, joy, fellowship, and fantastic food.

President's Awards

We did not ask for nominations for the Founders Award in a timely manner, so three President's Awards were given out this year in lieu of the Founders Award.

Those receiving President's Awards were Steve Fulkerson, Doug Williams and Bob Holzberger. Congratulations and thanks for all you do!



Raffle News

December 2021 Raffle News

Hello everyone! I wish you all happily planning the festivities with family and friends over the next couple of weeks.

I'm looking forward to new raffle items when we start the new year,
Smiles and cheers from the winners of new gear,
But most of all the distant ring in my ear from the angler who yells,
"Fish On! I need some help over here." 🎣

Merry Christmas and a safe Happy New Year everyone!

Thank You,
Greg Hindman
253-486-5161



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.

www.saveourfish.org



Save Our Fish Facebook Page

The Save Our Fish [Facebook page](#) is a Public Group currently with 47 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.

Membership – New and Renewals

UPDATEUPDATE***UPDATE***UPDATE***UPDATE***

Thank you everyone that have paid your membership dues for the 2021 year. *Your SOF board has decided to extend your paid membership through the end of 2022.* For those of you who have not yet paid, it's not too late. Make your payment before Feb 28 you can take advantage of the \$5 discount. Memberships can be paid online, at any SOF meeting, or by mail to the address at the bottom of the SOF membership form. Contact Rich Gregory if you have any membership question.

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=FIzb14yBeNX1SNG80QYPNONcJJjiwtgiJxdurg11BSvD-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:

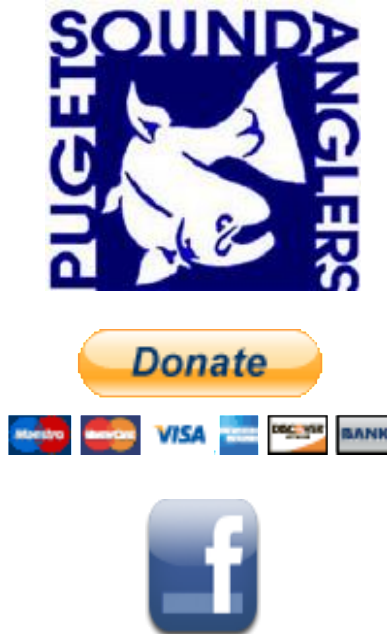
Donate to
Save Our Fish

\$
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



When you're going on the boat and want a little charcuterie board snack, introducing the "Snackle Box"



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](#)



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.



Recipe of the Month

Salmon with Brown Sugar Glaze

www.allrecipes.com/recipe/180764/salmon-with-brown-sugar-glaze

By Tamara
prep: 5 mins
cook: 10 mins
total: 15 mins
Servings: 4
Yield: 4 servings

Ingredients

- ¼ cup packed light brown sugar
- 2 tablespoons Dijon mustard
- 4 (6 ounce) boneless salmon fillets
- salt and ground black pepper to taste

Directions

- Step 1

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source; prepare the rack of a broiler pan with cooking spray.

- Step 2

Season the salmon with salt and pepper and arrange onto the prepared broiler pan. Whisk together the brown sugar and Dijon mustard in a small bowl; spoon mixture evenly onto top of salmon fillets.

- Step 3

Cook under the preheated broiler until the fish flakes easily with a fork, 10 to 15 minutes.

Nutrition Facts

Per Serving:

330 calories; protein 29g; carbohydrates 15g; fat 16.2g; cholesterol 82.5mg; sodium 310mg.

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Save Our Fish Chapter

www.saveourfish.org

2021/2022 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 2021 & 2022 calendar year. **Dues paid through February 28, 2022 are at rates shown below, reduced by \$5.00.** Dues paid after March 1, 2022 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 • Raf

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

**Save Our Fish
c/o Rich Gregory
12608 117th St Ct E
Puyallup, WA 98374**