

Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

Next Meeting Date February 23, 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:

February

23 – General Club Meeting 6:00pm

Speaker: Aaron Bosworth, WDFW

April

13 – Board Meeting 7:00pm

27 – General Club Meeting 6:00pm

March

9 – Board Meeting 7:00pm

23 – General Club Meeting 6:00pm

May

7 – Auburn Kids Derby

11 – Board Meeting 7:00pm

14 – Algona Kids Derby

25 – General Club Meeting 6:00pm



President's Message -- Rob Larsen

Well, it was great seeing a full house out to hear what Todd had to say at our last meeting. Big shoutout to Todd for a job well done. It was good timing with Halibut and Lingcod season right around the corner. I am hoping for a good turnout for our Sekiu outing this year as well.

I was able to attend the Sportsman's Show in Puyallup this year. I must say it was nice to be back at the show, but it was a bit scaled back. With the small crowd, it was a good time to talk with the people that generally don't have the time. I hope by next year it will be back to normal.

We will be having 3 derbies this year which is great but we are going to need everyone to help out to make them successful. Please mark your calendars and try to help out with as many as possible. Please make June 4th the priority as we need the most help on the 4th and some able bodies to help us set up on the 3rd. The Auburn derby is on May 7th and Algona May 14th.

The meeting should be very informational this month with Aaron Bosworth, the Green River WDFW Biologist. Come enjoy Aaron and ask the questions you want answered.

Looking forward to seeing you all.

Rob Larsen
SOF PSA president



Map to Trotter's
Restaurant in Auburn



February Speaker – Aaron Bosworth, WDFW Washington Department of Fish and Wildlife



Aaron is a District Fish Biologist working in the Fish Management Division of the Fish Program of WDFW. One of his main jobs is to estimate how many adult salmon and steelhead spawn naturally in all the rivers within his area each year. This includes monitoring how many hatchery fish return to each watershed, and how many hatchery fish stray and spawn in rivers each year. Aaron works with other biologists from Tribes and biologists from City, County, and Federal Agencies to do much of this work.

Aaron's office is located at the Mill Creek Regional Office. The geographic area he is responsible for is called District 12, which includes the Green River and Lake Washington watersheds and works on any rivers in these watersheds. Some include Cedar River, Sammamish River, Green River mainstem, Newaukum Creek, Big Soos Creek, Lake Sammamish and Lake Washington. He has been in this job since around 2009, so has much experience.

Come and welcome Aaron on Wednesday!

Sekiu Outing – July 7-9

Our Sekiu Outing will be in July 7th, 8th and 9th. ***Booking at Mason's Resort in Sekiu will become available on March 1st and fill extremely fast.*** If you plan to go this year, I strongly recommend that you book your room early that morning. It would be nice if we could get the cabins together. We are going earlier due to the early closure last year. It is lots of fun and there are charters out of Sekiu if you don't have a boat. We will have a potluck on Friday night. I hope many of you make plans to come and enjoy the fun.



Mason's Olson Resort

Phone: (360) 963-2311

Address: 444 Front Street, PO Box 245, Sekiu, WA 9838

Tip of the Month – Improved Fish Photography

from Steve Fulkerson

“Without a photo...it didn’t happen” is frequently a fishing comment. This year, let’s make our smartphone photos properly reflect our memories, our friends, the location, the trip and, of course, the fish. Here are some simple strategies you can implement immediately to make this year your best photographic year ever.

- **Lighting** - Your subject should be at a 45 degree angle to the sun so the sun is basically at the photographer’s back. You need to swing the boat around, wade, and move up or down the river to make this happen. You can turn your flash on to remove shadows and brighten up your subject.
- **The Rule of Thirds** - Merely go to your Settings...Camera...and turn on Grid. You will love this easy feature. Place your subject on an intersection of two lines for a beautifully balanced photo.
- **Pretty Up the Fish** - There is no reason to take a bloody fish photo. Your grandchildren want the fish to be pretty.
- **The Subject** - It is time to take off the sunglasses, remove the hat (or tip it up so face is not in shadow), and ditch the cigar.
- **The Background** - Sure, you want to keep your location a secret. However, add some interest. Make certain beer cans and piles of fishing gear are not cluttering up your photo. These things will distract the viewer.
- **Portrait Mode** - Are you in a crowd with background interruptions? All you need to do is place the camera in Portrait Mode. Now your subject will be the highlight and the background “noise” will be blurred.
- **Action Shots** - Use the Burst Mode feature on your smartphone.
- **Vertical and Horizontal** - You should take two photos of your important shots. One vertically and one horizontally. Now you are ready for more options when framing, using the photo for a card, printing on a shirt, etc.

This year our club’s Christmas Party is on December 3. We always enjoy the slide show and we’ll be looking forward to your improved photos.

Kids Fishing Derbies for 2022



We are so excited to see these fishing derbies for kids back on this year!

Algona kids' event is May 14th 9am-12pm at Matchett Park, 402 Ward St.

Steel Lake Park Kids Hooked on Fishing Event is June 4th at Steel Lake Park Fishing Dock 7am- 12pm

For the Algona or Federal Way events signups please contact the Park and Recreation Departments. There is limited sign up for these events.

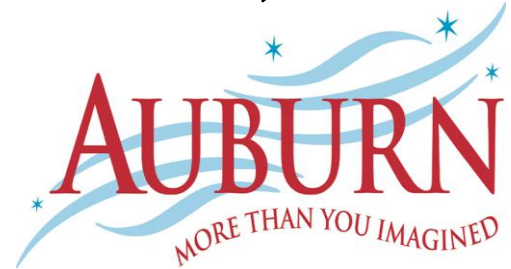
Anyone wanting to help or need more information please contact Russell Carver 253-318-8523

Annual Auburn Youth Fishing Derby

Free



Free



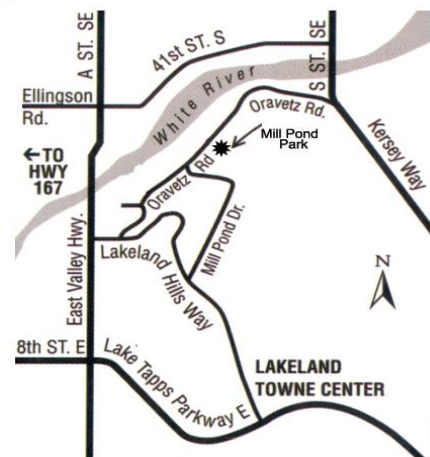
Please join us!

The City of Auburn, Auburn Sports & Marine and the Auburn S.O.F Chapter of the Puget Sound Anglers cordially invites youth, 14 years old and under, to the 2022 Youth Fishing Derby. We along with The City of Auburn and The State of Washington happily stock Mill Pond with trophy size trout for the community's youth enjoyment.

When: Saturday, May 7th, 2022

Where: Mill Pond Park, 600 Oravetz Rd. See Below
Lakeland Hills, and across from Auburn Riverside High School.

Time: 8:30AM - 12:00PM



CCA Connect January

Here is a snippet from the online magazine.



The venerable Frank Haw, a pioneer in fisheries management, sat down with the crew from Salmon Steelhead Journal to talk about present day salmon issues. You can view the excellent article by [clicking here](#). Among other things, he speaks about the important role of hatcheries and the dire need for changes in harvest management. But in order to achieve long term success, a "...major overhaul to the Pacific Fisheries Management Council's representatives is in order." CCA couldn't agree more.

Also, if you don't already subscribe to this excellent magazine, [subscribe today!](#)

Raffle News

February 2022 Raffle News

Hi everybody! I hope you and all your families are safe, sound and healthy. I know things are still a little crazy right now, but I think that getting out and fishing is a healthy activity and will help to keep you from getting cabin fever.

Anyway, Russ will be taking over for me this month and will have a fully set up crab pot as our main prize. As usual, we will have a member only drawing for 10 raffle tickets (last month 4 people missed out) and the final ticket drawn will pick one knife from a great assortment of styles and brands.

Thanks for reading and I'll see you all next month!

We NEED Donations!!!!!!!!!!!!!!

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

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 **SAVE \$5**

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:

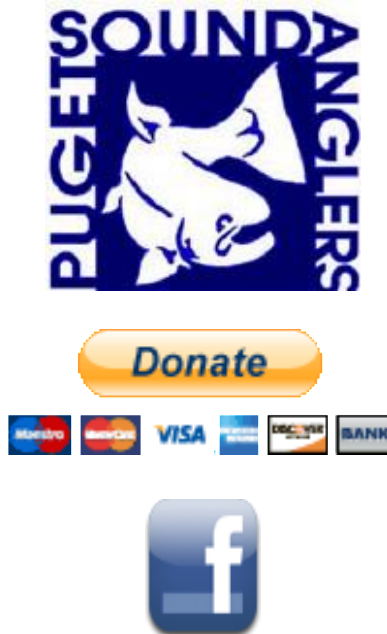
Donate to
Save Our Fish

\$
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





*"I can't cut this line, it's too expensive.
Besides, my experience as a top-notch
fisherman tells me it's only a small
snag."*

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**](mailto: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.



Rob Larsen
on the Quinault River

Recipe of the Month

Brazilian Salmon Stew (Moqueca)

www.simplyrecipes.com/recipes/salmon_fish_stew_brazilian_style/

Prep Time 25 mins

Cook Time 45 mins

Marinating 2 hrs

Total Time 3 hrs 10 mins

Servings 6 to 8 servings



Ingredients

For the marinade:

- Cloves from 1/2 head garlic, peeled, crushed, and minced
- 2 tablespoons fresh lime juice
- 3/4 teaspoon coarse salt
- 1 tablespoon sweet paprika
- 2 1/2 teaspoons ground cumin
- 1 1/2 teaspoons freshly ground black pepper

For the soup:

- 1 1/2 to 2 pounds salmon, cut into 2-inch pieces (largish bite-sized pieces)
- Extra virgin olive oil
- 2 medium onions, sliced
- 1 large green bell pepper, seeded, de-stemmed, and sliced
- 2 medium tomatoes, sliced
- Salt and freshly ground pepper
- 1 (14-ounce) can regular coconut milk (not light)
- 1 large bunch fresh cilantro, chopped (1 to 2 cups), divided

1. Marinate the salmon: In a medium bowl, combine the garlic, lime juice, coarse salt, sweet paprika, cumin, and the black pepper. Let the salmon marinate in this paste for at least 2 hours. The longer, the better.

2. Layer the ingredients in a large pot: Coat the bottom of a large covered skillet or Dutch oven with a couple tablespoons of olive oil. Add a layer of sliced onions, then a layer of sliced bell peppers, and then a layer of sliced tomatoes.

Place the fish pieces with the marinade, on top of everything, and start layering again—onions, bell peppers, and tomatoes.

3. Top with cilantro, coconut milk, and olive oil: Sprinkle generously with salt and pepper. Add about half of your fresh cilantro on top.

Pour coconut milk over everything. Drizzle generously with olive oil over the top (several tablespoons).

4. Cook the stew: Bring to a boil. Reduce the heat to low, cover and let simmer for 30 minutes to an hour, until the vegetables are cooked through. Serve hot in individual bowls, garnished with the remaining cilantro.



Save Our Fish Chapter

www.saveourfish.org

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 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**