



## **Save Our Fish Auburn Chapter of Puget Sound Anglers**

**Next Chapter Meeting:**

**Wednesday February 25, 2015 - 6:00pm**

**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>

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### **Speaker –**

#### **Todd Girtz – Todd's Extreme Fishing**

PSA Save Our Fish chapter in Auburn proudly presents Todd Girtz (Lingcod Todd) of Todd's Extreme Fishing. Todd is one of the best sport fishermen in Washington. He loves fishing all of Washington's ocean ports and it really shows in his results. He enjoys every second on the water, and is always willing to put in the effort needed to put you on the most and biggest fish possible.

Todd is going to be talking about the whole Washington coast. He will compare the different ocean ports, their fisheries and the advantages and disadvantages of each port and how the fishing compares in the different areas. He will also cover the best available opportunities for each type of fish, where, when, how to find them and what works best to catch them.

Below are the fisheries to be covered:

Neah Bay: halibut, lingcod, salmon, bottom fish

La Push: halibut, lingcod, salmon, bottom fish

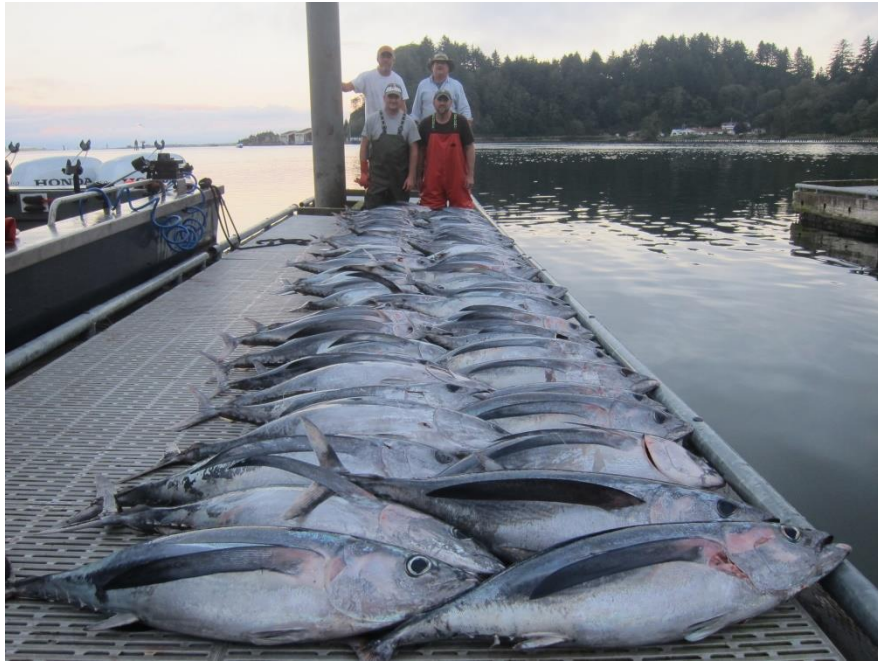
Westport: tuna, halibut, lingcod, salmon, bottom fish

Ilwaco tuna, halibut, salmon, bottom fish

Knowing where these key areas are and when to be there, will make a huge difference when trying to fill your fish boxes! Come and learn from Todd's experience.

<http://toddsxtremefishing.blogspot.com/>





## Up and Coming Activities:

### **February**

#### **February 21st**

Spice Ladies warehouse sale  
4060 150th Ave Ct E #102, Sumner, WA 98390

#### **February 21<sup>st</sup>**

Flaming Geyser work party 9:00am

### **March**

#### **March 14<sup>th</sup>**

CCA Banquet  
IBEW Local 46 Hall, Kent

#### **March 25<sup>th</sup> Speaker**

Frank Urabeck "Mr. Sockeye"



## **President's Message -- Carl Carver**

The sportsmen's show in January was a huge success. We sold jigs and raised \$1,000 plus, which supports doing all the activities (kids derbies, Coastal Conservation Association (CCA), club outings, raffles, etc.) our chapter supports. The marketing of Puget Sound Anglers (PSA) and our chapter went really well. Lots of great

interaction with show attendees and we picked up a couple of new members. Thanks to all those who helped with setup, preparing booth materials, manning the booth, and take down. A special thanks to Don Payne for tying the hundreds of jigs that were sold.

We closed out January with a workshop on the Baker Lake and Baker River sockeye fishery put on by the Department of Fish and Wildlife. A group of SOF members led by Frank Urabeck attended the meeting and provided our input to them. Frank presented a detailed proposal on recommended changes to the fishery which was well received by the majority of the participants. The department recorded input and specific recommendations from the group and agreed to provide details on their proposal prior to the North of Falcon (NOF) planning process. I believe we are making progress with the department seriously listening to the sportsmen/women they are paid to represent.

February is another month prior to NOF that SOF members are being sent information from PSA and CCA to educate us and to request participation in action alerts as well as attending WDFW meetings to support sportsmen/women's issues. It's important that we stand together at this critical time to let WDFW, our state and federal officials know our views on fishing matters important to us. Thanks membership for all you do to support PSA and the fisheries we want to improve now and into the future for our children and grandchildren.

## **Steelhead Imprint Ponds at Flaming Geyser State Park – work party Saturday February 21<sup>st</sup> at 9:00am**

Sorry for the short notice, but we will have a work party to prepare the ponds for the steelhead smolts on February 21st and possibly February 28th. The smolts are due to arrive from the hatchery on either the 3rd or the 4th of March. There will be a signup sheet at the chapter meeting to volunteer to help with the daily feeding of the fish.

## **Spice Ladies Warehouse Sale – Saturday February 21<sup>st</sup> 9:00am to 2:00pm**

After the Flaming Geyser State Park work party, come on over to the warehouse sale and sample fresh food from local vendors. The spice sale is only two days – Friday and Saturday. See flier below.



ALL RETAIL SPICES \$2.50\*  
2 Days Only – February 20 & 21

Come Try Fresh Food From Around The Area



"The Best Price for Spice  
in the Northwest."

Oh Yes!

You can get all of  
our spices at  
warehouse sale  
prices on  
our website.

Warehouse Sale

FEBRUARY  
20 & 21  
2015

Learn how spices  
can benefit your  
health

OH WOW! Come  
see our local food  
vendors' products!

Sign up for our Email newsletters and specials,  
and visit us on Facebook under "Spice Ladies"

[www.spice-ladies.com](http://www.spice-ladies.com)

LA MEXICANA

Olympia Olive Oil

Bavarian  
Meat



Skippers

Salsa, hummus, fresh  
corn & flour tortillas,  
Landjaeger, jerky,  
salami, mustards,  
Bloody Mary Mix and  
more

Skippers Tartar & BBQ  
Sauce, Fresh Rice and Yaki-  
soba Noodles, Olive Oil,  
Balsamic Vinegar, Pre-  
mium Dried Fruits & Nuts

S.A Milligan Co  
4060 150th Avenue, Court E., Suite #102, Sumner, WA, 93890  
(253) 939-6788

[www.spice-ladies.com](http://www.spice-ladies.com)

Friday 9 am – 5 pm, Saturday 9 am – 2 pm

\*Quantities limited, does not include bulk spices

## CCA Banquet

Dear Friends of CCA,

**Thank you** for your past support of CCA's conservation banquets! CCA's advocacy success is only possible because of commitments made by people like you. We look forward to working with you to make the 8<sup>th</sup> Annual CCA SeaTac Conservation Banquet and Auction even bigger and more fun!

Save the date for the 2015 event: **Saturday, March 14**, at the IBEW Local 46 Hall, 19802 - 62nd Ave South in Kent. Doors will open at 4:00 and dinner will start at 6:00.



Last year, your generous participation in the sold-out event helped raise money for marine conservation in Washington State. That money was instrumental in a number of accomplishments, including important legal victories, like defending the monumental Columbia River gillnet ban policy, defending the Puget Sound recreational crabbing and spot shrimp priority rulings, and working to gain funding for new hatchery projects and enhanced stocking programs in Washington rivers. All of this happened because of our members and sponsors!

For more than 35 years, concerned citizens have made Coastal Conservation Association the *largest and most effective marine conservation organization in the world*. Hundreds of conservation successes stand in testament to the activities of our volunteers and staff across our 17 state chapters.

CCA SeaTac has a reputation for throwing one of the most enjoyable banquets in Washington and we look forward to having you attend again. Great food, free beer and wine, and auction items ranging from guided fishing adventures to fine artwork make for a fun-filled evening. This year's event is shaping up to be better than ever, so get your tickets while they last.

If you would like to reserve a family or corporate table for eight, donate goods or services, or discuss sponsorship opportunities, visit our website at [www.ccawashington.org](http://www.ccawashington.org). Or, contact Banquet our PSA coordinator, Rob Larsen at 253-863-9229, or at [rob.larsen@boeing.com](mailto:rob.larsen@boeing.com).

We look forward to seeing you again at the banquet in March!

Joe Slepiski  
President, CCA SeaTac Chapter

Earl Betts  
Banquet Chair, CCA SeaTac Chapter

## March Chapter Meeting Speaker

You won't want to miss next month's chapter meeting! Frank Urabeck, "Mr. Sockeye", will be sharing his exceptional knowledge of both Lake Washington and Baker sockeye runs. He might even share a few insights about the 2015 Columbia River below Wanapum Dam, Lake Wenatchee and Columbia River at Brewster sockeye fisheries.



## Raffle News

We have a little different rod this month up for the big prize. It's a rod that retailed in the same \$200 range as it's still a Fetha Stick with a slightly different twist. This Rod is a 9'6" 4-10Lb rod in the TruHero Series. Very nice rod with a composite grip. We'll have a Dexter fillet knife, another fly fishing bag, and more items from Silver Horde. I'll have some more good stuff that can be used out in the sound, Coho Killers etc. Again I'll have some interesting used items and remember the final ticket drawn will pick one knife from an assortment of styles and brands.



We still have hats available (\$15 for a regular hat and \$20 for a waterproof one) as well as floats and assorted corkies for sale.

**Loomis Rod Raffle.** We raffled this off at the last general meeting and the winner was Robert Balcombe. As you'll see here he was very excited:

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Greg Hindman  
Save Our Fish Chapter Puget Sound Anglers,  
Thank You so much for shipping me the  
GL Loomis from the drawing. I am so excited  
I got drawn, I have been going to Sport  
Shows ever since I can remember this  
was the 1st drawing I've ever won. I'm  
72 years old so I been to a lot of sport  
shows and I enjoy my fishing. Thanks  
for making my day can't  
wait to dip the line,  
Thank You  
Robert W Balcombe

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\*We have a new rod to Raffle off, details to come next month.....

As usual we will be doing the active member's only drawing for 10 tickets that you can use in the general raffle. We will pull names from a hat of all active members and I will draw names until we have a winner who is present at the meeting. Don't miss your name being drawn! Duane Horton was the lucky winner last month. I also want to mention that we could use some donations for used items in our raffles. We accept any donations from our members and in return will give you raffle tickets. Also if you know anyone that has a hoard of stuff in their garages they want to move, let me know and I'll go access 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

## **Auction Item for February 25th General Meeting**

Mark Gavin (chapter member) secured this Salmon University two-day seminar again this year. The seminar is detailed below and you can go to their website to get more details. This seminar for one (\$150 value) will be auctioned to the highest bidder at our February 25th general meeting. This is a great fundraiser for our chapter so **bring some extra money**, help our chapter, and learn from the pros.

### **SALMON UNIVERSITY PRESENTS**

**The Annual Two-Day  
Saltwater Fishing Seminar**

**March 21st & 22nd 2015**

**Tom Nelson (most often referred to as the "Dean of Saltwater Fishing) and friends celebrate 32 years of Saltwater fishing classes and bring you a "one of a kind" learning experience.**

**This two-day Saltwater Seminar will bring you the "Best of the Best" of Fishing Instructors in the Northwest.**

**List of Instructors**

**List of Classes**

**Learn new skills and refine your fishing technique with the Northwest's top anglers at this exciting, two-day Northwest Fishing Seminar at the IBEW Conference Center, Kent, WA on Saturday & Sunday **March 21st & 22nd, 2015.****

**This two-day class will teach you how to catch salmon, halibut, albacore and bottom fish in salt water and rivers. You will learn how to fish British Columbia/Vancouver Island, the Ocean and the Columbia River for Salmon.**

**We'll also teach Crabbing and Shrimping. You will have a chance to get up close and personal with the Northwest's most respected fishermen. Not only will you have the opportunity to participate in classes with the instructors but you will also have ample time to go one-on-one with the SU instructors to discuss favorite fishing areas.**



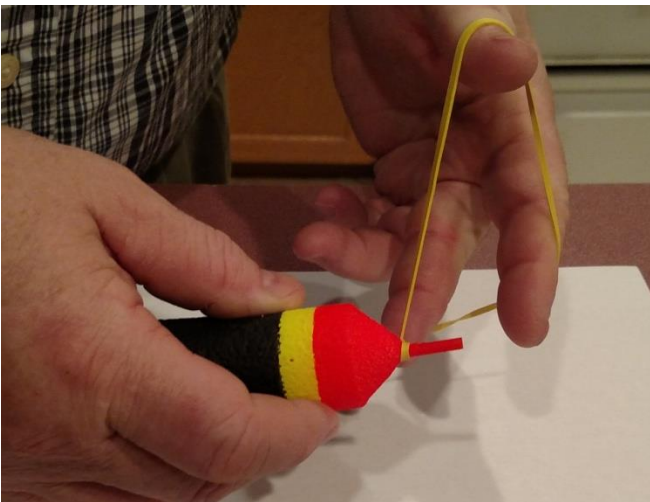
## Tip of the Month

### Rob's float tip

New float and often the tube will break loose on the first fish



Take the new float and wrap a rubber band around the end of float multiple times right keeping the rubber band against foam.



Repeat on opposite end



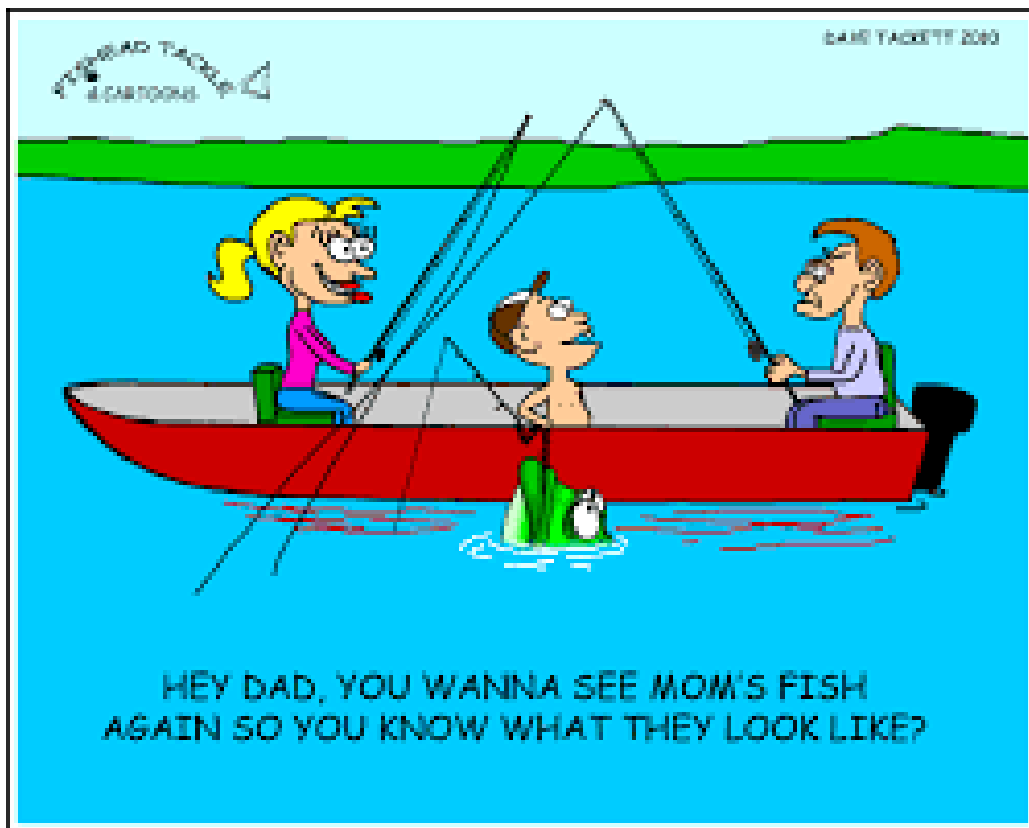
Finished float ready to fish

(These will work until you lose the float)

## Membership Renewals -- \$5 discount extended

If you have not paid for your membership for the 2015 year, now is the time. **The board had elected to extend the \$5 off membership promotion through the end of February.** Membership dues are used to support many community activities such as the Steel Lake Kids Fishing event, the Auburn Youth Fishing Derby, City of Algona Kid's Fishing Derby, Senior Fishing Day at Mill Pond, Disabled Sportsmen outing, and various other projects, and each membership includes a year's subscription to The Reel News. Contact our membership chair, Rich Gregory, at [rwgav8@hotmail.com](mailto:rwgav8@hotmail.com) if you have any questions.

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



## Floats for Sale by SOF

SOF purchased Paulownia wood floats (similar to Thill balsa floats) from Auburn S&M at a deep discount and is offering them to members. They are slightly blemished and were rejected by Beau Mac because the brass ring at the bottom is not well seated. This is probably not a problem if a bead is used below the float, but can be easily fixed by applying silicone or heating the ring to melt the glue to allow reseating. They sell at Sportco for \$3 each. There are six sizes: 1/4 oz, 3/8 oz, 1/2 oz, 5/8 oz, 3/4 oz, and 1 oz. Most bags include a bobber stop and two beads for each float. They are priced as below:

18 bags of 18 floats--3 each of all six sizes for \$20

2 bags of 15 floats--3 of each size (except 3/4 oz) for \$17

19 bags of 12 floats--3 of each of the four smallest sizes for \$12

3 bags of 12 floats--4 each of 5/8, 3/8, and 1/4 oz for \$10

23 bags of 20 floats--10 of each of the two smallest sizes for \$15 (No bobber stops or beads in many of these bags because we ran out.)

## Save Our Fish PSA Hats for Sale

Now you can proudly advertise your PSA chapter with your choice of two different hats, both embroidered with a colored PSA logo on the front and Save Our Fish stitched on the back.

Xtreme Guide waterproof hat is only \$20.

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



Website info from Rich Gregory:

While scanning through the TV the other night a show on Animal Planet, Rugged Justice, caught my attention. It is very similar to the show "Cops", but it follows Fish and Game officers in various states. Our own WDFW officers have been selected to be featured on a few episodes, some of which have given very informative presentations to our club. The trailer for one of the episodes can be found here

<http://www.animalplanet.com/tv-shows/rugged-justice/videos/rugged-justice-premieres-jan-18-at-8-7c/>

and scheduling information here

<http://www.animalplanet.com/tv-shows/rugged-justice/schedule/>

**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)**



## 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](mailto:sof.psa@hotmail.com) for your chance to have it be featured in the Hog Pen.



Rob on the Cowlitz

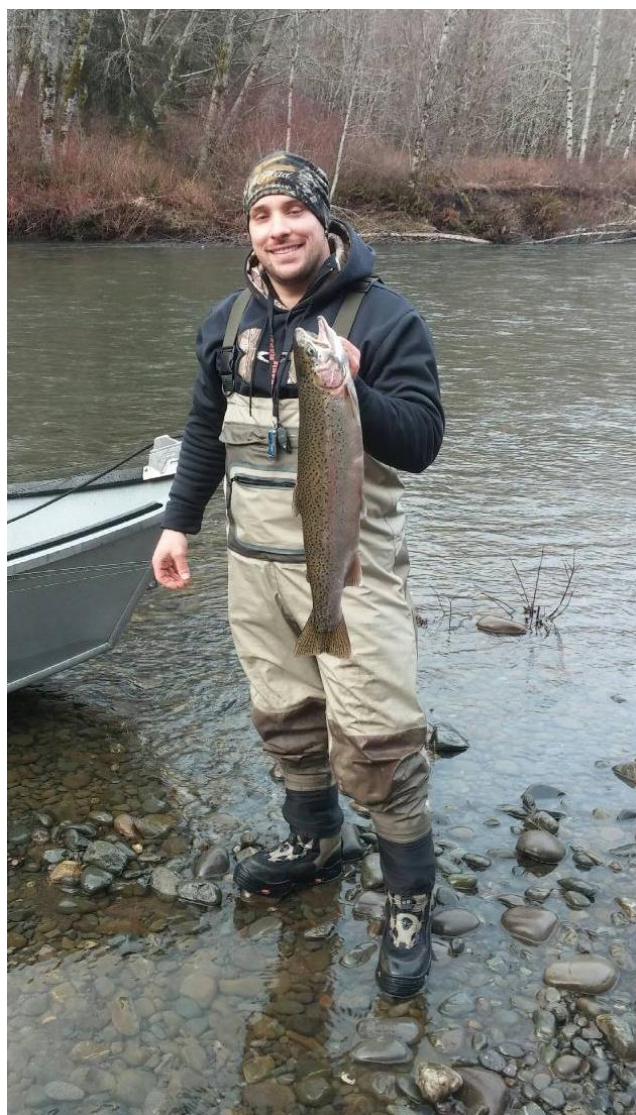


Rob with Lewis River  
winter King





Rob with Skookumchuck steelhead



Joe Paladay and a buddy with steelhead





The Bobbsey  
Twins:

Russ Carver  
and  
Matt Anderson  
pose with their  
smelt from a  
trip to  
the Cowlitz



**Email or Text your pictures to [sof.psa@hotmail.com](mailto:sof.psa@hotmail.com)**

## Recipe of the Month: Smoked Trout with Lemon and Herbs



Smoked trout is such a delicacy and when you stuff it with lemon slices and fresh herbs, it becomes something satisfying beyond words. Recipe with all instructions and pictures courtesy of Jeff Phillips – [Smoking-Meat.com](http://Smoking-Meat.com)

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### Smoked Trout with Lemon and Herbs

#### Helpful Information

- Prep Time: 15 minutes
- Brine Time: 2 hours
- Cook Time: 1 hour 5 minutes
- Smoker Temp: 225°F
- Meat Finish Temp: 145°F
- Recommended Wood: Alder or Apple

#### What You'll Need

- 1 trout per person, cleaned and sliced open from head to tail
- Olive or vegetable oil
- Jeff's Texas style rub
- Oregano, chopped
- Chives, chopped
- Lemons

#### Step 1: Brine the Trout

Make enough brine to cover the number of fish you are smoking. Brine is easy and cheap to make so I usually just make a gallon unless I know for sure that I don't need that much.



### **Basic Brine Recipe**

- 1 gallon of water
- 1 cup of coarse kosher salt
- 1 cup of brown sugar (Dark is best, light will work)
- ¼ cup of lemon juice (2 lemons squeezed, approx.)

Add the coarse kosher salt and lemon juice to the gallon of water in a large pitcher and mix until the salt is dissolved. Add the brown sugar and mix thoroughly.

Place the trout into a lidded bowl or a zip top bag



pour enough brine over the fish to cover completely.



Seal the bowl or bag and place it in the fridge for about 2 hours.

Once the fish are done brining, rinse them under cold water to remove any residual salt.

### **Step 2: Season and Stuff the Trout**

Brush olive oil onto the entire inside flesh of the fish. This makes the rub stick to the fish really well and helps to keep the fish moist while it cooks.



Hold the trout open and sprinkle a good hefty portion of my Texas style rub into the inside of the fish.



Stuff the inside of the fish with equal portions of the oregano and chives. Don't be stingy with it!



Place about 3 slices of lemon into each fish



The fish are now ready to smoke.

### **Step 3: Smoke the Trout**

Set up your smoker or grill with indirect heat maintaining 225°F and a light flavored wood such as alder or apple.

Once the smoker is ready, place the fish directly on the oiled grate.

**Note:** To make sure the trout do not stick to the rack or grate, you can place each fish on a piece of parchment paper cut to the basic footprint of the fish. Usually about 3 inches wide and 10-12 inches in length will work great for “good eating size” fish.

I use a Bradley rack set on top of a pan to make it easy to transport the fish to and from the smoker.

The pan catches the fish juices so my smoker does not smell like fish later (highly recommended).



Cook the fish until it reaches an internal temperature of 145°F. At this point the meat of the fish will flake easily and it will be perfectly done.

This will usually take about an hour.. mine took 1 hour and 5 minutes.

Use a high quality, quick instant read thermometer such as a ThermoPro for things like this. Well worth the investment!

My ThermoPro reads in a mere 2-3 seconds so I can take quick accurate readings without holding the door open very long and this is super important.

#### Step 4: Finishing Up

Once the trout is smoked and ready, remove it from the smoker right away.

Serve the trout immediately for best results.





## Save Our Fish Chapter

[www.saveourfish.org](http://www.saveourfish.org)

### 2015 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 2015 calendar year. **Dues paid through January 31, 2015 are at rates shown below, reduced by \$5.00.** Dues paid February 1, 2015 through September 30, 2015 will be at the full annual rates shown below. Contact Rich Gregory at 253-209-0586 or [sof.psa@hotmail.com](mailto: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  
19611 142<sup>nd</sup> St E  
Bonney Lake, WA 98391**