



Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

Next Meeting Date November 17, 2021

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:

November

17 – General Club Meeting 6:00pm

@ Trotter's

Speaker: Rob Larsen

December

4 – Christmas Party 6:00pm

8 – Board Meeting 7:00pm

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

It has certainly been a wet November so far. Although we needed the rain, I have to say it's been a little hard to take. Oh well, we needed the rain after the long dry summer. Even with all the rain the Green River has been producing a lot of chum recently as have Hoodsport and Minter Creek.

There have been several workshops on the Olympic Peninsula steelhead recently and more than 60% of the participants encourage completely closing Steelhead fishing down entirely this year. Hal and myself were both involved in those meetings and had an opportunity to comment. I encouraged them to look for ways to tailor fishing opportunities to minimize impact on wild steelhead but still allow fishing. Fishing returns, such as the upper portion of the Skookumchuck and the hatchery area on the Humptulips, are the areas I believe should be open. I am not sure we will get either of these as the Chehalis basin is forecast to be well under escapement this year and it depends on if they can figure out how to manage it in surgical method. I have mixed feelings about fishing for steelhead this year with the low forecasted runs. If fishing is shut down the co-managers should do the same and I did not get a warm fuzzy that this will happen. My main concerns are that we continue to sacrifice without assurances that they will do the same. It will be interesting to see what comes out from the WDFW. Those of you that want to read about it, go on the Washington Department of Fish and Wildlife website and look up the coastal steelhead information

I am hoping we see more of you at our meeting this month please. It is a week earlier than normal because of Thanksgiving. Don't forget our new location at Trotter's restaurant in Auburn. I also want to give each one of you an individual invitation to come to our Christmas banquet this year, which will be held at the Swiss Sportsman Club in Bonney Lake due to covid issues with the facility in Kent. I realize it may be a little further for some of you but we felt fortunate to find someplace at this late date. We will be taking nominations for officers and for board members as well as getting your input on the Founder's Award nominees.

Please be sure and send in your hog pen pictures from this year and last as we didn't get to see last year's pictures. I hope to have a great turn out for our Christmas banquet this year. There will be a sign up for potluck items at the club meeting this coming Wednesday, November 17th.

Until then, Tight Lines
Rob Larsen
SOF PSA president



Map to Trotter's
Restaurant in Auburn



November Speaker – Rob Larsen on Rufus Woods Triploids



Rob will be sharing information on timing of this fishery, methods to catch them and some good locations to find them. These fish are some of the finest eating fish you will ever find and they are big and plentiful.

Tip of the Month – The Best Time to Go Fishing from Greg Hindman

I love the farmer's almanac and get one every year. Maybe a nice Christmas present for someone.....

WHEN IS THE BEST TIME TO GO FISHING?

The best times to fish are when the fish are naturally most active. The Sun, Moon, tides, and weather all influence fish activity. For example, fish tend to feed more at sunrise and sunset, and also during a full moon (when tides are higher than average).

BEST FISHING TIMES

- One hour before and one hour after high tides, and one hour before and one hour after low tides. Inland, the times for high tides correspond with the times when the Moon is due south. Low tides are halfway between high tides.
- During the “morning rise” (after sunup for a spell) and the “evening rise” (just before sundown and the hour or so after).
- During the rise and set of the Moon.
- When the barometer is steady or on the rise. (But even during stormy periods, the fish aren't going to give up feeding. The smart fisherman will find just the right bait.)
- When there is a hatch of flies—caddis flies or mayflies, commonly. (The fisherman will have to match his fly with the hatching flies or go fishless.)
- When the breeze is from a westerly quarter rather than from the north or east.
- When the water is still or slightly rippled, rather than during a wind.

However, most of us go fishing when we can get the time off, not because it is the best time! But there *are* best fishing days, according to lore:

BEST FISHING DAYS IN 2021

Fishing is said to be best during the time between a new Moon and a full Moon. This is what the Almanac's Best Fishing Days are based on.

Month	Best Fishing Days
	2021
January	13–28
February	11–27
March	13–28
April	11–26
May	11–26
June	10–24
July	9–23
August	8–22
September	6–20
October	6–20
November	4–19
December	4–18

Silent Auction

As you all know our annual Christmas banquet is on December 4th this year and one of the things we always do to help pay for things is a Silent Auction. We all bring in a donated item for the auction and we will have the bid sheets for you to complete on your items.

Keep in mind that your donated item can be just about anything (not just fishing related), so use your imaginations and bring in something cool for a good cause.



Save the Date! Christmas Banquet December 4th 6:00pm *Note*** Revised location!!!**

This year's Chapter Christmas Party will be held December 4th at the Swiss Sportsman Club located at 9205 198th, Bonney Lake, 98391.

(You enter through the front entrance and go to the back right of the park. It is fine to park on the lawn in the area of this building.)



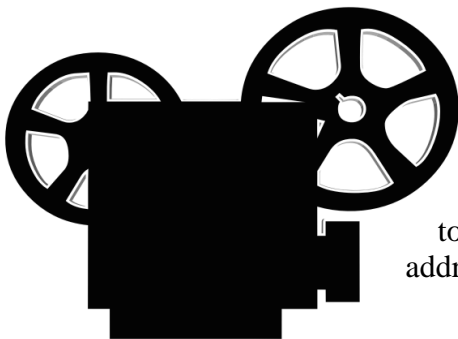
Doug Williams is our party chairman and will bring sign-up sheets and discuss this event at our November meeting. Sign-up will be for attendance, potluck dish and other various duties.

Our chapter will provide the turkey (Rob), ham (Carl), water, coffee, soft drinks, wine and beer. Each member should bring a dish to share for the supper potluck. Please bring all items for the silent auction to the complex as early as possible. Donations of items other than fishing gear are encouraged to keep our non-fishing family members interested. Greg Hindman will have the bid sheets. This is a great fund raiser for our club.

We will have a Smoked Salmon contest again this year lead by Kathy. Bring your favorite recipe for tasting. Everyone will have an opportunity to vote on the best recipe and a prize will be awarded by the club. The prize is yet to be chosen, but Greg will have a great prize as before.

We are also asking everyone to bring a special lure to hang on the "Lure Tree" which will be displayed in the hall. Everyone will be given a ticket and there will be a drawing for the Tree after dinner. Bring lures worth about \$5.00 to make it a special gift. Greg will be in charge of this project and will be giving out the tickets that evening.

We have had great turnouts in the past and it 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. Come join in and enjoy this year end event!



Christmas Banquet Slide Show

The SOF Christmas Banquest will be Saturday December 4th and will feature a slide show. It's not too early to gather and send in your photos to be included in the show. Do you have photos from last year? Send those too! Send any photos you wish to include to Rich Gregory at our club email address sof.psa@hotmail.com.

Election of Officers for 2021 & Board of Director Openings

We will be electing our officers for 2021 at our November 17th meeting. If you would like to run for an office or nominate someone for President, Vice President, Secretary or Treasurer this is your opportunity. We have an excellent board of directors and there is considerable experience, knowledge, and support to help new officers transition if elected.

Being a board member is a great way to prepare for one of the offices as well. We meet the 2nd Wednesday of the month via Zoom (temporarily) from 7-8pm. Some of the business we conduct is review minutes from previous meeting, membership status, financial status, monthly speakers, raffle status, Newsletter, Website, Events, Outings, Projects, Coastal Conservation Association (CCA) status, and new business.

Founders Award

The board of directors established the Founders Award to recognize the member that has gone above and beyond the “call to help with the club”. The first annual award was given to the founding fathers of the Save Our Fish (SOF) Chapter of Puget Sound Anglers. The board of directors will accept nominations for this year’s award at the November general meeting. There will be ballots and a secure ballot box at the meeting. If, for some reason, a member is not able to vote by ballot at the November meeting they may send a nomination to Rob Larsen by email (topfishingguy@gmail.com). It will be placed in the ballot box. The winning member will be chosen by the board of directors.



Bob Pornn receives the
2019 Founders Award

Criteria for nomination of a member:

- Participation in chapter activities
- Hard work for the chapter
- Support of fellow members
- Goes above and beyond what is expected
- Takes initiative to further chapter goals/objectives

The nomination must have a brief explanation of why the member is being nominated, as the board of directors must have an understanding of why this member is being considered for this award. There will be space on the ballot for this explanation.

This process will not be by voice vote on the floor. A ballot must be presented to the board. The board will make the decision and present the award at the December 4th meeting, which will also be the Christmas dinner party.

Raffle News

November 2021 Raffle News

EVERYONE! Listen up! To stoke some added interest in this month's meeting and because it's the last meeting of the year I am going to put up our last sweet new rod into the raffle. Like all good commercials this is a little teaser so you must show up to find out. **You won't be disappointed!**



Since I believe we have plenty of members I will re-start the member only drawing for 10 free raffle tickets. Also, the final ticket drawn will pick one knife from our great assortment of styles.

Like every month back in the day we had a few hats available for \$15. I'm sure we have 2 left so grab one before it takes 3 months to get new ones.

Thanks for reading and I'll see you all at our November meeting next Wednesday!

We still can use Donations!!!!!!!!!!!!

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.

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=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

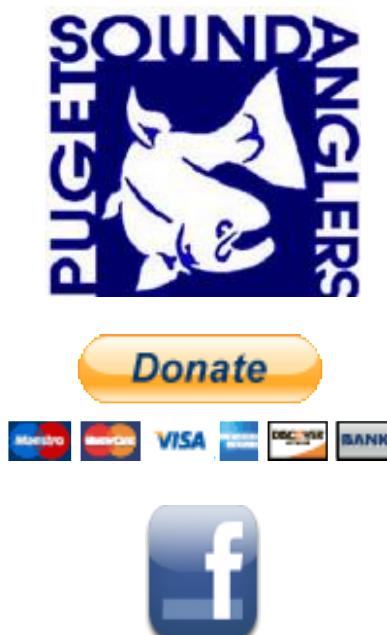
\$

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](#)



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.



Stan Prescott spent a couple days at the River Inn in Forks Washington with guide Jeff Woodward

Catching Coho salmon on the Hoh River, boated a dozen or so each day. The weather mostly cooperated both days during the float from Alans Bar to G&L.



Rob Larsen
Black Mouth from area 11

Recipe of the Month

Jack Daniel's Smoky Mac and Cheese

This Smoky Mac and Cheese has crispy peppered bacon, tons of cheese, plus Jack Daniels whiskey. Make this comfort food recipe tonight!

Ingredients

- ½ tsp kosher salt + more for pasta water
- 12 oz hickory smoked peppered bacon, uncooked
- 2 Tbsp unsalted butter
- ½ cup Jack Daniel's Whiskey
- ½ cup chicken broth
- ¼ cup all-purpose flour
- ½ teaspoon smoked paprika
- 1 teaspoon garlic powder
- ½ teaspoon New Mexico chili powder
- 1 tablespoon chili pepper paste
- ½ tablespoon Worcestershire sauce
- 2 cups milk
- 4 ounces extra-sharp cheddar (white), shredded
- 2 ounces smoked provolone cheese, shredded
- 2 ounces Asiago cheese, shredded
- 8 oz dry elbow pasta
- croutons (garnish)



Instructions

1. Bring an 8 quart covered pot filled with water to a boil over high heat. Once it boils, add a handful of salt and pasta. Reduce heat to medium high and cook uncovered to al dente (has a bite to it). Drain and set aside.
2. Meanwhile warm a large 12" skillet over medium-high heat. Using clean kitchen shears cut bacon into bite size pieces over the skillet and let them to fall into the pan. Stir occasionally as needed. Cook until crisp.
3. While the bacon is cooking, shred cheeses and prepare remaining ingredients.
4. Once bacon is cooked through, remove bacon to a bowl with a slotted spoon. Reserve 2 tablespoons of bacon drippings and discard the rest. Wipe the side of the skillet to avoid flame ups.
5. Pour reserved bacon drippings back into the skillet over medium heat and add butter. Once melted add flour and whisk to combine. Add spices, chili paste, Worcestershire, whiskey and chicken broth. Whisk to combine. Allow to come to a bubble for 3 minutes, whisking occasionally to help pick up the bits on the bottom of the pan. Add milk. Whisk to combine. Bring back to a bubble and add cheeses. Stir until cheese is melted and smooth.
6. Add pasta to sauce and stir to combine. Add bacon. Cook pasta in sauce for 5 minutes over medium heat until sauce thickens and the pasta has a chance to absorb some of the sauce.
7. Sprinkle with croutons, if desired.
8. Serve and enjoy!

DONNA'S NOTES

1. Recipe may be doubled. Simply use 2x the ingredients and follow cooking directions. Sauce will thicken as it cools. If sauce is too thick, add milk ½ cup at a time until it reaches your desired consistency.
2. Reheat instructions: Add pasta to pot with milk. Heat until warmed through, adding ½ cup of milk at a time until desired consistency is reached.
3. Freezing instructions: Allow pasta to come to room temperature. Place in resealable plastic bag or container. If using a container press a small piece of plastic wrap over top to avoid freezer burn. Will keep for up to 6 months. To reheat, that pasta and follow reheat instructions.
4. Alcohol substitutions: You can substitute another liquid for the whiskey. Beer, bourbon or chicken broth would be best.

<http://www.theslowroasteditalian.com/2014/02/jack-daniels-bacon-mac-and-cheese-recipe.html>

Recipe developed by Donna Elick [The Slow Roasted Italian](#)

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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**