

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

#### **Next Chapter Meeting:**

Next Meeting Date October 27, 2021
Trotter's Restaurant
825 Harvey Rd, Auburn

Be sure to check out our website: <a href="http://www.saveourfish.org/">http://www.saveourfish.org/</a>
For a complete list of Board Members, please visit the website:
<a href="http://saveourfish.org/board">http://saveourfish.org/board</a>
Newsletter editor: Dayle Conrad

#### **Up and Coming Activities:**

<u>October</u>

27 – General Club Meeting

@ Trotter's

Speaker: Art Tatchell

**November** 

10 – Board Meeting 17 – General Club Meeting December

4 – Christmas Party

8 – Board Meeting

**January** 

12 – Board Meeting

19 – General Club Meeting



## President's Message -- Rob Larsen

It was great to see all those that attended our first meeting in a long while. Remember, we are now meeting at Trotter's in Auburn. I have heard good feedback from those who ate there and I can say my mushroom Swiss burger was very good as well as the house salad that came with it. Hard to believe it is the middle October already. Where did summer go? Did I mention I love the fall? What's not to love. Absolutely gorgeous colors on the trees, snow in the mountains right now. Fish in the rivers. I hope you

are getting out and enjoying the bounty that abounds.

The Humptulips River and the Satsop both have good numbers of fish. As well as a good number of razor clam digs scheduled. I was a little disappointed in the turnout of the club outing this fall and am interested to hear your ideas on how we can make it something more people want to attend. In general, I want to hear what outings the club would like to have.

I want to thank Frank for attending the state board zoom meeting for me while I was in Wyoming chasing speed goats. We will have him give us a report at our meeting. There are many things to get out and enjoy right now so get out there. Well, I look forward to hearing all of your fishing stories and hope to see you next week at Trotter's in Auburn.

Tight Lines Rob Larsen SOF PSA president

## October Speaker - Art Tatchell

Art Tatchell the Point Defiance boat house manager will be our guest speaker for the October meeting.

Art will be discussing a few different topics.

- 1. 2021 NOF meetings.
- 2. Net pen projects he is working on.
- 3. Salmon fishing in area 11 this year.

Art has been involved in sport fishing advocacy for many years and will have a lot of knowledge and info to share.





# Mike Wood Memorial Fall Outing - recap

The rivers were low and fishing was a bit slow, but those that attended had a good time. We caught all kings this year. We did manage to get in on a great, with easy limits of big clams as well. At the end of

the second day when we pulled into Darrel's place, Hal said "what's wrong with your trailer?" Come to find out all but the inner wheel bearing were gone including the nut. Needless to say, we were extremely lucky. Not being able to find all the parts, boat and trailer ended up on a flatbed tow truck back to Bonney Lake.

Dinner was yummy. We had salmon chowder served with French bread and butter. We also enjoyed breaded shrimp and potato salad. This was topped off with fresh apple crisp and whipped cream for dessert. We missed those that did not make it this year.



















# Tip of the Month – Curing Roe from Greg Hindman

This is a pretty short and sweet tip for curing your fish roe to eat that I got and have used from a Sushi Chef in Mercer Island.

First, remove the roe for your fish and immediately put on ice. Prepare the below before you go so that it will be ready when you get back with your roe.

Use 2 to 1 soy to Sake and bring to boil cooking of the alcohol.

Cool in refrigerator.

Prepare your roe in servable portions.

Soak roe in solution up to about 3 hours.

Enjoy!



# Save the Date! Christmas Banquet December 4<sup>th</sup>

This year's Chapter Christmas Party will be held December 4th at the Kent Senior Activity Center (same place as previous years). Doug Williams is our party chairman and will bring signup sheets and discuss this event at our October and November meetings. 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.

#### Raffle News

#### October 2021 Raffle News

Great first general meeting last month everyone! Because this month I am out hunting in Montana, Russ will be filling in to do the Raffle. I want you all to bug him for a sweet rod. In the end, I don't know what he'll pick out but I'm sure it will be nice. I think the same goes for everything else but I



will make sure that we have something special at our almost post-Covid meeting. As usual, we will have a member only drawing for 10 raffle tickets and the final ticket drawn will pick one knife from a great assortment of styles and brands.

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! 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.







#### Save Our Fish Facebook Page

The Save Our Fish <u>Facebook page</u> is a Public Group currently with <u>47</u> 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**

\*\*\*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: <a href="https://www.paypal.com/donate/?token=FlZb14yBeNX1SNG80QYPNONcJJjiwtqi]">https://www.paypal.com/donate/?token=FlZb14yBeNX1SNG80QYPNONcJJjiwtqi]</a>xdurq11BSvD-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 <a href="http://www.saveourfish.org/membership.pdf">http://www.saveourfish.org/membership.pdf</a> 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**

<u>Auburn Sports & Marine</u> – 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



<u>Sportsman's Warehouse</u> – Federal Way Kids Derby donations



**<u>Debi Gregory</u>** – Christmas Banquet Donations



Washington Sportsmen's Show



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.



Earl Betts from September on the St. Joe River in Idaho





Kathy Carnino Sitka fishing trip



## Steve Bagley Fish from Tilton River





Shane and Dayle Conrad Razor clams from Ocean Park













# **Recipe of the Month**

## **Razor Clam Fritter**

https://cutterlight.com/2016/12/25/home-brewed-amber-and-our-razor-clam-fritter-recipe-dinner-in-the-alaska-bush/

#### Clam Fritters: serves 4

#### Ingredients

- 1 cup chopped clams
- 1 egg, lightly beaten
- 1 tsp lemon juice
- 1 tbsp chopped tarragon (or substitute dry tarragon or marjoram)
- 1 tsp baking soda
- 1 cup flour
- 1/4 cup clam juice
- 1/4 cup milk
- 1 1/2 tbsp melted butter
- couple dashes cayenne pepper (to taste)
- freshly ground black pepper to taste
- oil for frying



#### Directions

- 1. Chop clams on a cutting board. Not too fine. Place them in a mixing bowl.
- 2. Add the egg, lemon juice, tarragon, cayenne, black pepper, baking soda and flour and lightly stir together.
- 3. Blend the clam juice and milk. Add gradually to the clam mixture along with the butter, continuing to stir. Do not make the batter too runny and do not over-stir.
- 4. Heat about 1/8 inch of oil in a frying pan.
- 5. Drop batter in the hot oil about 2 tablespoons per fritter. (They'll cook better if they're fairly small.)
- 6. Turn when the bottom is browned, as you would for pancakes.
- 7. Finish cooking till golden-brown. Serve with a side of slaw and a favorite ale or lager.



www.saveourfish.org

#### 2021/2022 MEMBERSHIP FORM **APPLICANT INFORMATION** Name: Date: Current address: City: State: ZIP Code: Primary Phone (Home, Cell, Work *Please circle*): Alternate Phone (Home, Cell, Work *Please circle*): 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 New Membership** 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** OCheck ORoster OTRN OEmail · Raf OCash 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