

Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

Wednesday September 25, 2019 - 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 Newsletter editor: Dayle Conrad

Up and Coming Activities:

September

21 - Carbon River Cleanup

25 – General Club Meeting

Speaker: Chapter Members, Chinook bank fishing

27-28 - Mike Wood Memorial Fall Outing

November

16 – Minter Creek Cleanup

October

9 – Board Meeting

23 – General Club Meeting

Speaker: Nello Picinich, CCA Director

December

7 – Christmas Party

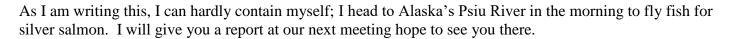
President's Message -- Rob Larsen

For those that were there, you know we had a great Steak and Corn feed again this year thanks to everyone that helped out. Major thanks to Jim for those delicious steaks and Russ for the great sweet corn. It was great to see everyone enjoying the perfect evening and the friendships. I am very pleased with the great friendship we share in our club.

As I look around at our meeting it is apparent that we need to make a concerted effort to reach out and recruit some younger members. With that in mind, I challenge you to think about who you may be able to get interested in coming. You may need to get them hooked first by taking them fishing. Please make an effort.

I hope to see many of you at our fall outing. I have heard there are good numbers of Kings showing. It was very good in late

September last year and I hope for more of the same this year. By now I hope many of you have had the chance to fish Minter Creek Kings and Silvers. Please remember we have our clean up there in November and I hope we have more folks this year.



Tight lines

Rob Larsen SOF PSA President



As most of you know, we have a SOF Auburn booth at the Washington Sportsmen's Show and we are letting you know to **get the date on your calendar** (January 22-26) as it is a great show. We need volunteers to run the booth, setup and take down.



The O'Loughlin Trade Show folks are great supporters. They provide a booth free of charge for marketing our chapter events and it is also our biggest fundraiser (we sell homemade jigs) which allows us to do kids derbies, the disabled event at American lake, and our chapter outings.

Watch the website for more updated info: https://www.thesportshows.com/shows/washington/





13th Annual Carbon River Cleanup

Auburn Chapter of Puget Sound Anglers 9:00AM at the Orting Fire Station

September 21st

Coffee, donuts, and water will be provided for participants.

Noon - Lunch at Los Pinos Restaurant 15% discount for participants

Sponsors









Contact Steve Bagley 253-468-2473 Sof.psa@hotmail.com



Mike Wood Memorial Fall Outing - September 27-28

The Mike Wood Memorial Fall fishing outing in Wishkah will take place on Friday September 27th and Saturday September 28th at Darrell Wood's house. The Friday night potluck will take place in the main house around 8pm, so bring your favorite dish to share. The group is to stay in the detached guest house where there is just one bed and a couple couches, so bring any cots or mattresses you may need to get some sleep before rising early to pursue fish on your stream of choice. For those arriving Friday night, some of the group will have already tested the waters and will have reports to help you decide where to go. Popular rivers in the area include the Humptulips, Chehalis, Satsop, Wynoochie, Wishkah, Copalis, Queets and Clearwater Rivers. Be sure to attend the general meeting on Wednesday September 25th to pick up tips from chapter members and get additional information like maps and directions.

The address to the house is: 46 W. Wishkah Rd, Wishkah, Wa. Phone service at the house is spotty at best. If you have a boat and have room to take someone, think about inviting someone you've not fished with before. If you have a good bank spot, invite someone to join you. If you have a good day on the river, take some pictures and send them to Dayle for the next hog pen portion of the newsletter and also to Rich so they can be part of our Christmas Banquet slide show.

Steak and Corn Feed - Recap

Our annual Steak and Corn Feed was held August 22nd at the Veterans Memorial Park in Auburn. We had a great turnout again this year with 50 or so chapter members, family and friends. It's our chapters way of saying thank you to all of our chapter members and friends who support all of our chapter activities throughout the year. We are so blessed to have such dedicated and active folks who give of their time and financially to make us so successful. The club paid for the prime rib while the membership brought all the potluck items.



Thanks to Jim Hand for smoking and grilling the scrumptious steaks and to Russ Carver for bringing the corn on the cob.

Thanks also to all of those who helped set up, bringing lots of great dishes, and for the cleanup afterward. What a fun event with all the fishing stories and sharing of great times and memories of times had by all. We are all looking forward to what next year will bring and lots of participation in our upcoming general meetings.

The pictures below say it all about how fun this time is:



















CCA Update/Reminder

For those of you who are CCA members you should have received a email earlier this week regarding the Voights Creek Hatchery spawning/egg taking and

nutrient enhancement project for the Puyallup River system. The project headed up by the CCA Pierce County Chapter kicks off Sept. 17 with egg taking and Sept. 18, hauling fish carcasses up river for nutrient enhancement. The project will take place over the next three weeks. If you're interested in helping out see the email for more details.

Announcement: Nello Picinich, CCA Executive Director Washington, will be our guest speaker for the October 23rd general membership meeting.

If anyone has specific concerns or questions they would like to ask Nello, please email them to me. I will forward them on to Nello so that he will have an opportunity to be better prepared to answer them.

Thanks Earl Betts earlebetts@msn.com

Tip of the Month from Jim Hand

It's Coho season which means most of us are curing eggs. It's important you bleed your fish and cure your eggs as soon as possible. The more care you give your eggs while you are curing them, the better the result will be when using them. FISH ON!



Raffle News

September 2019 Raffle News

The dog days of summer are over and fall is here! The best time of year! Football, fall steelhead and Chinook runs, Hunting and more football, just Awesome!!!!! This month's raffle main prize is going to be a mystery to



all of us until the night of the raffle but rest assured it will be a beauty! As usual, the final ticket drawn will pick one knife from a great assortment of styles and brands.

We have a few \$15 regular hats left so get one before they are gone.

We always 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! Thanks for reading!

I want to thank everyone who has donated to the raffle over the last few years as it has really helped keep it interesting! Some of you may not know but we accept any donations from our members and in return will give you an appropriate number of raffle tickets. Also, if you know anyone that has a hoard of stuff in their garages they'd want to move let me know and I'll go determine 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

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.



Let us know what you think of the new design! www.saveourfish.org



Save Our Fish Facebook Page

The Save Our Fish <u>Facebook page</u> is a Public Group currently with <u>36</u> members. If you are on Facebook and haven't requested to join the group, now is your chance.

<u>Let's see how many members we can get this year!</u> 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.



Please be courteous during the meeting

Take your conversations outside the meeting room or hold them until the break so that others can hear whoever is speaking.

Thank you!

Membership - New and Renewals

It is time to renew your SOF membership. 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=FlZb14yBeNX1SNG80QYPNONcJJjiwtgiJxdurg11BSvD-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





"That settles it. We either get a bigger boat, or cut back on the fishing equipment."

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



Debi Gregory – Christmas Banquet Donations



Washington Sportsmen's Show



Round Table Pizza



Hog PenDo 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 and Eva Betts St Joe River in Idaho







Duane Horton found some nice Kings up north



Rob Larsen and Cory Westport 63 tuna one bait stop



Recipe of the Month

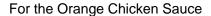
Easy & Healthy Orange Chicken

Recipe and photo by: Seonkyoung Longest from SeonkyoungLongest.com

Ingredients

For The Chicken

- 2 boneless, skinless chicken breast (Approximately 1 lb.)
- 2 tsp. Soy sauce
- 2 tsp. Shaoxing wine (Chinese cooking wine)*
- 2 tsp. Cornstarch
- ½ tsp. Baking soda
- 1/8 tsp. Black pepper



- 1 Tbs. Hoisin sauce
- 1 Tbs. Sambal (Chili garlic sauce)
- 1 Tbs. Sugar
- 2 tsp. Soy sauce
- Fresh juice form 1 orange

For Stir Fry

- 2 Garlic cloves
- Fresh ginger, same amount with garlic
- 2 Green onions
- 3 Tbs. High smoke point cooking oil (Such as peanut, canola, vegetable, sunflower or avocado oil)
- Toasted sesame seeds

Instructions

- 1. Slice chicken into ¼ inch thin. In a mixing bowl, add sliced chicken and rest of ingredients for chicken. Mix well with your hand, until chicken is coated evenly with sauce. Set aside.
- 2. While chicken is marinate, let's make sauce and prepare vegetables. In another mixing bowl, combine all ingredients for sauce. Whisk until sugar has dissolved, set aside.
- 3. Roughly chop garlic, julienne ginger and chop green onion, set aside.
- 4. Heat a wok over high heat; add cooking oil and swirl to coat. Add chopped garlic and ginger, stir fry until you can smell the fragrance, about 30 seconds.
- 5. Add marinated chicken into wok, combine with garlic and ginger. Spread chicken evenly bottom of work, and cook until it's golden brown and crispy, about a couple minutes. Turn it over, and cook other side for a couple minutes or until chicken is cooked ¾ way.
- 6. Add sauce we made earlier; stir fry until sauce has thicken, chicken is fully cooked and coated with sauce evenly, about a couple minutes. Stir frequently.
- 7. Remove from heat, add chopped green onion, stir until combined.
- 8. Transfer to a serving plate, garnish with more chopped green onion and sesame seeds.

Notes

Note: You can substitute Shaoixing wine to dry cherry, sake(rice wine). If you'd like to cooking without alcohol, you can skip it.





www.saveourfish.org

2019 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 2019 calendar year. Dues paid through January 31, 2019 are at rates shown below, reduced by \$5.00. Dues paid February 1, 2019 through September 30, 2019 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 OCash OCheck ORoster OTRN OEmail			
Please check appropriate membership selection above, complete form, and bring to meeting or mail with check to:			
Save Our Fish c/o Rich Gregory 2822 208th Ave E Lake Tapps, WA 98391			