

The Chumline

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Ventura County Sportfishing Club, www.vcsc.info**

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February Meeting

The Ventura County Sport Fishing Club held its February meeting on February 2nd at Marisco's Cancun Restaurant 1070 E Avendia de Los Arboles. Our guest speaker was Dan Hernandez, noted fisherman, television personality, and long time supporter of fishing opportunities for kids. Dan gave a great presentation on fishing, his fishing techniques and his charter trips. Dan showed the bucktail jigs and metal jigs he uses.

March Meeting

The Ventura County Sportfishing Club will hold its regular March meeting on Tuesday, March 2nd, at 7:00PM at Marisco's Cancun Restaurant 1070 E Avendia de Los Arboles. Our guest speakers will be Valerie and Ron Hoperich of a world class fishing lodge in British Columbia. They will show a film on the halibut and salmon fishing opportunities in British Columbia.

Seeker Rod Tour

The club's planned trip to the Seeker Rod manufacturing plant was postponed due to a death in the family of our host, Joe Pfister. This tour has been rescheduled for Saturday, the 10th of April. Mark this on your calendar as an opportunity to see how quality rods are made.

Winter starts to break

The two month break in rock fishing is nearly over. An exploratory trip by a six pack to Catalina last weekend hit great numbers of bait size squid, had fun with lots of catch and release of quality calicos, then nailed two legal size white sea bass. Humboldt squid are being caught from Monterey to the Mexican border. The el Niño condition is still in force, warm, calm waters, a wetter than normal winter weather pattern. All in all, the pieces for another great fishing season locally. Local landings are gearing up for the opening. The Pacific Dawn is finishing up on a re-engine cycle and will be available late March.

The Fred Hall Show

It's March, time for the Fred Hall show. Mark your Calendar. The Fred Hall Show will be held at the Long Beach Convention Center starting Wednesday, March 3rd and ending Sunday, March 7th. Admission is \$15, with once again, free admission by joining United Anglers of Southern California. The club may organize one or more group carpool.

Local Landings

Local landings are CISCO Landing, Oxnard, (805) 985-8511; Captain Hook's Sportfishing, Oxnard, (805) 382-6233, Ventura Sportfishing at (805) 649-3611.

Salmon Season

Once again, the low salmon reproduction will wipe out our local salmon season. The water disputes in the San Francisco bay area are again focusing on the smelt. The fact is, 10 years ago, 800,000 salmon returned to the Shasta and San Joaquin rivers to spawn. Last year, the number was less than 40,000. This is a 95% drop, a catastrophic loss. So while the debate rages in court over one endangered species, the evidence of

catastrophic collapse for many others continues to mount.

Fish and Wildlife Service

Sam Hamilton, the head of the U. S. Fish and Wildlife Service passed away suddenly this week. Sam had been a lifelong sport fisherman and hunter who had risen as a career official to become head of the U. S. Fish and Wildlife Service. His major focus for the past couple of years has been addressing the effects of climate change. The scientific evidence has shown that over the past four decades, climate zones have been moving toward the poles at about a 30 to 40 miles per decade while plant and animal species have been moving at a much slower 8 miles per decade. Clearly, the management challenge of this change is immense. We will miss having his voice in the policy making arena in this time of change.

Reservations time

Now is the time to get your check book out and make reservations for the first carters of the season. All reservations require a 50% deposit with balance due 45 days before departure.

Fishing schedule for 2010

Charter Master Scott Williams as put together an outstanding schedule for 2010. As you review the schedule, note he has a weekend charter in October for those of you who have had trouble meeting the weekday schedule. This is a great opportunity, since October is normally prime fishing in local waters, and due to the lack of pressure from summer vacationing anglers, we can get a great price. All charter trips are on sale now. Bring your checkbook!

Charters

Date	Boat	Departure time	Landing	Cost	target species
4/22	Aloha Spirit	5AM	Capt Hooks	\$120	Rockfish, WSB
5/7	Mirage	10PM 5/6	Channel Islands	\$150	Rock fish, WSB
6/4	Aloha Spirit	5AM	Capt Hooks	\$120	Rockfish, WSB, Calico
6/24	Mirage	10PM 6/23	Channel Islands	\$150	WSB, Calico
7/15	Mirage	10PM 7/14	Channel Islands	\$150	WSB, Yellowtail, Calico
8/9-8/11	First String	9PM 8/8H&M	San Diego	\$750	Albacore, Yellowtail
8/27	Mirage	10PM 8/26	Channel Islands	\$150	WSB, Yellowtail
10/17	Mirage	10PM 10/16	Channel Islands	\$150	Yellowtail, Calico

Charter reservation 50% deposit due at sign up, balance due 45 days before departure Send payment to VCSC, P. O. Box 302 Moorpark, Ca. 93020 All charters not filled 45 days before departure will be opened to the public.

10/23-11/2 Royal Star 1PM 10/23 Fisherman's Landing \$2995 Yellowfin, Wahoo
Royal Star Open Party Contact Tracey (619)224-4764 or see Brian Zimmerman

Alaska, Kingfisher Charter, Sitka Alaska

7/20-7/23 Travel 7/19, 7/24 Kingfisher Charters Salmon, Halibut

Cooking your catch

Grilled yellowtail with macadamia nuts.

4 (6 ounce) yellow tail fillets
coarse salt
freshly ground black pepper
3 shallots minced
2 tbs. hazelnut oil
1/2 cup macadamia nuts
3 tbs. capers
3 tbs. caper juice
4 tbs. butter

In a large bowl, season yellowtail with salt, pepper, minced shallots, and hazel nut oil. Cover with plastic wrap and refrigerate for up to two hours

With rack in middle position, bake macadamia nuts for 6 to 8 minutes at 350.

Place capers and caper juice in a sauce pan and heat, adding butter a little at a time until all is melted.

Grill yellowtail at medium to high heat for 2 to 3 minutes on each side.

Serve on bed of rice, drizzle with caper sauce and garnish with macadamia nuts.