

OCEANSIDE SENIOR ANGLERS



“FISH TALES”

FIRST MILITARY TRIP A BIG SUCCESS!

Our first Military charter went out on April 11th. We did take out 18 Active Duty Marines from Camp Pendleton. The weather was nice and the fishing was hard. However all you saw and heard all day long were the smiles and laughter from the Marines. There were Lance Corporals to some Captains on this trip. A big thank you to our club volunteers, Andy Underwood, Don Bomar and Pete Graves. Our members set up all 20 + rods, help our participants with baiting and removing their fish and bagging them, also descend some of the smaller Rockfish. Then they have to break down and clean all 20 + rods.

There are three more trips and room for a few more volunteers. August 14th September 11th and 30th. If you have what it takes and want to help please give me a call.



CLUB MEETINGS

are held at **9 am** on the
1st Tuesday of every month,
Oceanside Senior Center
455 Country Club Lane
Oceanside, CA 92054
(760) 435-5250
www.osanglers.org

BOARD MEETINGS

are *generally* held at **9:30 am, 4th Tuesday** each month, at **NOTE** — No Board Meeting in **December**
Club Members are welcome to attend,

2019 OFFICERS

PRESIDENT

Gerry Graf

VICE-PRESIDENT

Peter Rohrich

CHARTER MASTER

Jim Mauritz

SECRETARY

Mike McIntire

TREASURER

Mike Forward

PROGRAM DIRECTOR

Larry Cusack

SOCIAL DIRECTOR

Greg Thompson

MEMBERSHIP DIRECTOR

Larry Knight

PAST PRESIDENT

Larry Cusack

BOARD ADVISORS

ADMINISTRATIVE SERVICES

AED/CPR INSTRUCTORS

**Marshall Goddard & Peter
Rohrich**

APPAREL & BADGES

Diane Dawson

ASST. CHARTER MAS- TER

Peter Rohrich

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DOOR

Deek Takacs

DOOR DONATIONS

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DOOR PRIZES

Kelly Kissinger

EQUIPMENT

Julie Miller

HISTORIAN/ PHOTOGRAPHER

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PUBLICITY

Eric Farr

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SUNSHINE

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NEWSLETTER EDITOR

Jeff Routsong

PROGRAM CHAIRMAN

ANGLERS 4 MILITARY

Jim Maurtiz

ANGLERS 4 SCOUTS

Ed Dennis & Ken Harrison

CONSERVATION

Wayne Kotow

ANGLERS 4 KIDS

Fred Kaczmarek & John DeWitt

PRESIDENTS MONTHLY MESSAGE

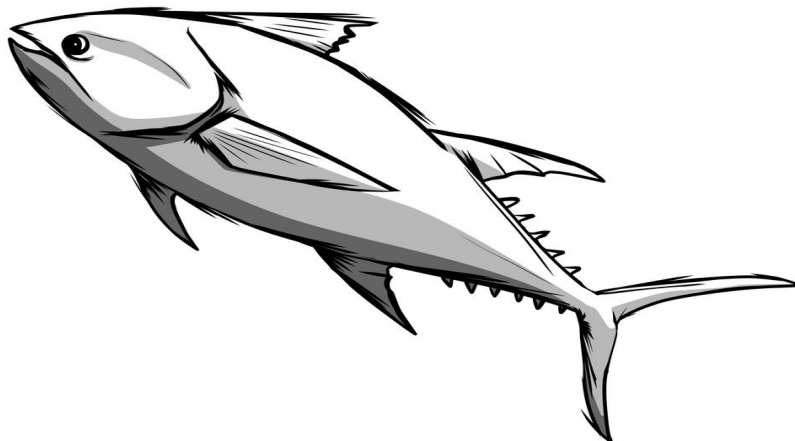
The Board of Directors has approved member advertising in the monthly newsletter. Members can place an ad in the newsletter for free however the member is expected to donate ten percent of the selling price of the advertised item (s) to the club. For example, if you advertise and sell a used reel for \$100, the club will expect a \$10 donation from the seller. Ads should not exceed the approximate size of a business card. Club members who want to advertise side trips may do so for free however ads may also not exceed the business card size limit.

I went on my first trip this year on the April 2nd 1 ½ day. It was an excellent trip on the Relentless. Bottom fishing was excellent. Everyone caught their limit of 20 fish. The crew provided excellent service and the food was superb. I'm going again on the April 15th trip and expect another top notch experience. Sign up folks before the rest of the trips are full. Don't get left out.

Our webmaster, Luis Camarena, will be migrating the website to WordPress in the next few weeks. WordPress will be a simpler format for the site and will make it easier to keep everything up to date. Please let Luis know if you see anything out of the ordinary when he makes the switch. It should happen right near the end of April.

I will miss the May general meeting as I will be on vacation. Vice-President Peter Rohrich will chair the meeting.

Gerry Graf, President



CHARTER MASTER'S REPORT

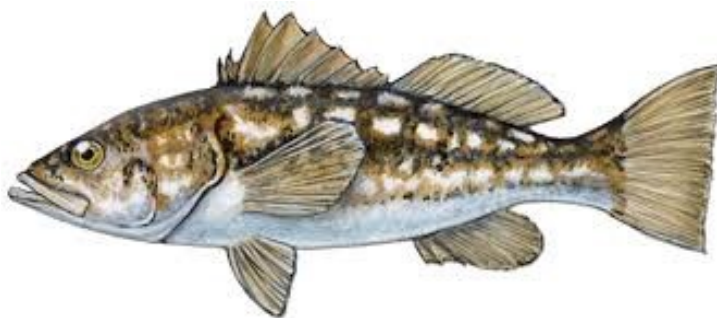
Our charter for March was postponed to April 2, 3 & 4. It was a great charter, you may read all about it on the web-site under Fish-n-News, look at the charter schedule and tap on where it says "VIEW REPORT", and also you may check out some photos in the "GALLERY". Everyone did go home with a daily limit of 20 fish. Dave Hagler won the jack-pot and donated \$20 to the Foundation, thank you Dave. Also on that trip, Dave Hagler was presented with his plaque for the 2018 biggest fish award.

We are looking pretty good so far with our charters, one big change. The 3.5 day charter in June has been changed to the Relentless and limited to 16 Anglers, there are only 3 spots left and the cost is \$688, that's less than \$340 per day. We are trying to make it out to San Nicolas, then to the Cortez/Tanner Banks area then perhaps end with San Clemente. We will target whatever is out in those areas, from Rock Fish, White Sea Bass, Halibut, and Yellowtail, even perhaps Tuna. Please call charter master Jim at 760-450-7060 to get on this charter.

With this newsletter all charters through the end of October are now open to friends and family, guest must be at least 18 years of age, except the August 1st charter. You may check out the Charter Schedule on the web-site and see how many opening's there are and contact that Charter Master and get on the charter.

If you have any questions, suggestions or concerns please feel free to call me anytime at 760-450-7060. Hope to see many more of you out on our charters.

Jim Mauritz, Charter Master



April 2019

CONSERVATION

Good news, AB 1387 successfully made it out of the first committee. Next up is the appropriations committee.

Our sardine live bait fishery has been saved again. Special thanks to Ken Franke and the members of SAC. Lots of groups worked very hard to deliver a compelling argument to the PFMC.

CDFW is going through service based budgeting right now. This important that we make sure the department staff are working on projects that are important to our hunters and fishermen.

Wayne Kotow, Conservation



MAY GUEST SPEAKER

Our guest speaker this month is part of an effort by the Pew Charitable Trust to stop inshore long lining. Please come to this May 5 meeting to hear his presentation and perhaps sign the petition to help stop this very wasteful fishing practice.

Nick Buro acts as the field outreach for the Pew Charitable Trusts all across California on issues surrounding the Pacific Coast. Nick has worked with many members of the fishing community, dive community, NGO's and businesses to help raise awareness of important conservation efforts and other ocean-centered issues that need attention and action from the community on a grass-roots level. Nick is currently working to stop the potential re-authorization of long lines by California fishermen due to the high level of bycatch associated with the gear used for this type of fishing. He hopes to mobilize efforts at the Pacific Fisheries Management Council meeting in San Diego in June, and welcomes the opportunity to work with the recreational fishing community in support of this effort.

Nick specializes in grass-roots organizing, coalition building, and community outreach. Nick serves as the firm's "road warrior" working in multiple cities and counties from Southern California to the Bay Area. His organizing has also taken him to other states, including Colorado and New Mexico. Nick is a true salesman for public policy, going door to door to educate and activate business owners, local chambers of commerce, community organizations, and opinion leaders on a given issue.

Nick earned his bachelor's degree in Government and International Politics at George Mason University. He currently resides in Culver City, California.

The Pew Charitable Trust is an organization that digs, asks a lot of questions, and consults with leading experts in the field before acting on an issue. You might not like some of their conclusions, but you definitely have to respect their diligence.

Thanks to all the dedicated and club-supporting members who worked the Fred Hall Show in Del Mar this year. A good time had by all, and a profitable endeavor for the club. Way to go on organizing, Big Dave!

Time to get out on the water. Bluefin are in the day-and-a-half range, yellow tail at the islands, rock fish everywhere, and the bass are biting. Sign up for a club trip!

"The fish do not rise in the cemetery, so you had better do your fishing while you are able."

From 'Sparse Grey Hackle'

I will miss you at the May meeting. I'm off to the the Bay of L.A. and hopefully some quality yellow tail and many cabrilla. See you all in June!

Larry Cusack, Program Director

SOCIAL REPORT

Lunch Report

We went the 101 Cafe after our last May meeting. They served all-American classics including pancakes, eggs, bacon & hash browns, omelets, burgers & various sandwiches, salads & more! There is some great historical Oceanside beach photos throughout, full of local history.

May Lunch

We are going to **Señor Grubby's** for Taco Tuesday after the May meeting! They serve up breakfast, lunch & dinner selections with both American & Mexican fare that is authentic to TJ style street tacos, burritos, torts, fish, shrimp, ceviche, bacon dogs, and more **The address is 311 N. Tremont St. Oceanside CA 92054.** We hope you join us for another fun meal!



March Picnic

IRISH YOU WOULD O' BEEN THERE!

We had a great Irish Feast in March with Corned Beef & Cabbage with Carrots & Potatoes & Assorted Breads, Sodas & Water! Hosted by Jim Mauritz! The food was great and there was a good time had by all! Come on out, get some sunshine, fresh air and meet some new friends or hang out with some old buddies and join us at our next picnic!



Social Continued

May Picnic

Thursday May 23, 2019 - Spaghetti Spectacular. Restaurant Quality Spaghetti (From Capt. Keno's in Encinitas) Choice of Two Sauces: Marinara, Meat, Alfredo, Butter & Garlic, Grated Parmesan Cheese, Fresh Green Salad & Roasted Garlic Bread! Only \$7, Hosted by Ken Harrison 760-815-2501 califcomedy@aol.com



2019 OCEANSIDE SENIOR ANGLER PICNIC SCHEDULE

Lunches include, soda & water. (Please bring a dessert to share).

12 noon @ Martin Luther King Park 4300 Mesa Dr. Oceanside CA 92057

Thursday, June 27, 2019 - Famous Boat Cheese Burgers! Just like on the boat, fresh, & straight from the galley! Burger, Pepper Jack & Cheddar Cheese, Lee Wood's Famous Beans, Cole Slaw, Lettuce, Tomato, Onion. Only \$7 Hosted by Jolene Thompson & Narissa Holford. 760-717-3506 fishinmamajolene@yahoo.com

Thursday, July 18, 2019 - BBQ Chicken Breasts, Macaroni Salad, Pancit, BBQ Beans, Chips & Dips, Hot Rolls, Only \$7, Hosted by Frenchy & Nita LaBarge & Jim Mauritz. 760-519-7923 frenchroux1@cox.net

Thurs. August 15, 2019 - Pulled Pork Sliders, Baked Beans, Cole Slaw or Potato Salad. Only \$7 Hosted by Lynn & Vickie Howell 760-929-8504 vlhowell00@icloud.com

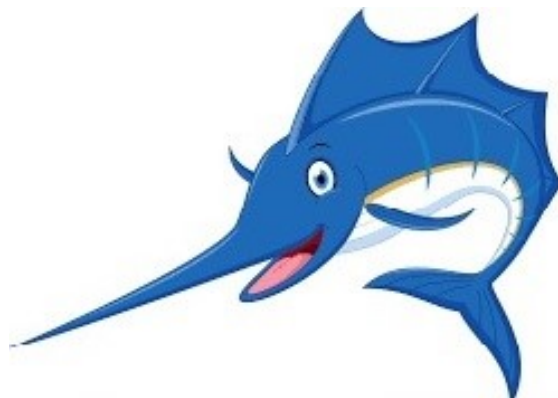
Thurs. Sept. 26, 2019 - Fish Fry with Cole Slaw. Only \$7 Hosted by Jim Mauritz 760-450-7060 jmauritz6@gmail.com

Thurs. Oct. 17th, 2019 - Mexican Fiesta. Carne Asada, Chicken & Pork Tacos w/all the fixings' & Refried Beans. Only \$7 Hosted by Jim Mauritz 760-450-7060 jmauritz6@gmail.com

Thurs. Nov. 14th, 2019 - Lasagna, Meat & Veggie, (The way grandma used to make it, if she was from Sicily!). Fresh Green Salad & Garlic Bread. Only \$7 Hosted by Steve & Cheryl Hjelt 760-845-1217 hjelter@gmail.com

Wed. 5 P.M. Dec. 11th, 2019 - Annual Holiday Banquet at the El Camino Country Club. 3202 Vista Way, Oceanside CA 92056. Only \$40. Hosted by Greg & Stacey

Greg & Stacey Thompson Social Directors



RECIPES

After last month's lecture about handling and cooking fish, I was asked by many of you to provide some of my favorite recipes. Each month going forward I will include a few of the ones I like. I like to keep recipes simple. Fewer ingredients the better! If you have any to share please feel free to email me your favorite!

Easy Lemon Butter Fish in 15 Minutes

INGREDIENTS

- 4 good-sized *firm* white fish fillets, about 6 inches long, 1-inch thickness (cod, halibut, or mahi would work well.)
- 3 TB melted butter (I use salted)
- Juice and zest from 1 medium lemon
- 1 tsp kosher salt, plus extra to taste
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp freshly ground black pepper
- 3 TB olive oil
- freshly chopped basil or parsley leaves, for garnish and flavor
extra lemon slices for serving



INSTRUCTIONS

1. Use paper towels to thoroughly dry excess moisture from fish fillets – this step is crucial for fish to brown nicely in pan. Set aside.
2. In a bowl, combine melted butter, lemon juice and zest, and 1/2 tsp kosher salt. Stir to combine well. Taste and add a bit more kosher salt, if desired.
3. In a separate bowl, combine the remaining 1/2 tsp kosher salt, paprika, garlic powder, onion powder, and black pepper. Evenly press spice mixture onto both sides of fish fillets.
4. In a large, heavy pan over medium high heat, heat up the olive oil until hot. Cook 2 fish fillets at a time to avoid overcrowding (allows for browning.) Cook each side just until fish becomes opaque, feels somewhat firm in the center, and is browned – lightly drizzle some of the lemon butter sauce as you cook, reserving the rest for serving. **Take care not to over-cook, as that will result in a tougher texture.**
Serve fish with remaining lemon butter sauce, basil or parsley, and lemon wedges.

Crispy Fish Tacos

INGREDIENTS

1/2 cup mayonnaise
1 tablespoon lime juice
2 teaspoons milk
1 large egg
1 teaspoon water
1/3 cup dry bread crumbs
2 tablespoons salt-free lemon-pepper seasoning
1-pound mahi mahi or cod fillets, cut into 1-inch strips
4 corn tortillas (6 inches), warmed

TOPPINGS:

1 cup coleslaw mix
2 medium tomatoes, chopped
1 cup shredded Mexican cheese blend
1 tablespoon minced fresh cilantro

INSTRUCTIONS

For sauce, in a small bowl, mix mayonnaise, lime juice and milk; refrigerate until serving.

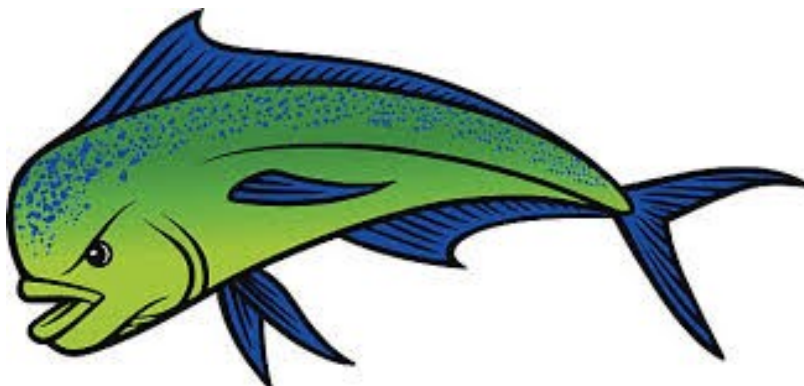
In a shallow bowl, whisk together egg and water. In another bowl, toss bread crumbs with lemon pepper. Dip fish in egg mixture, then in crumb mixture, patting to help coating adhere.

Place a large nonstick skillet over medium-high heat. Add fish; cook 2-4 minutes per side or until golden brown and fish just begins to flake easily with a fork. Serve in tortillas with toppings and sauce.



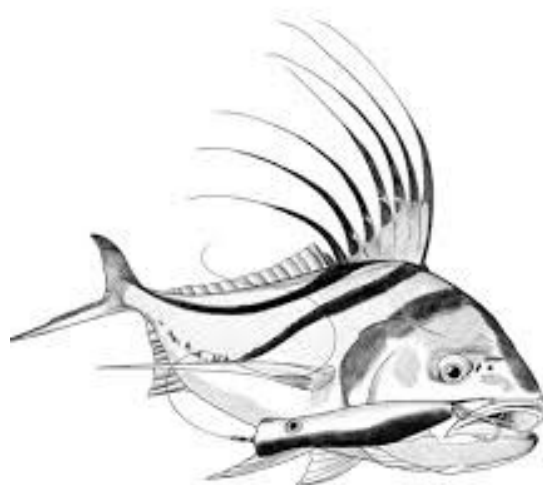
2019 FISHING CHARTER SCHEDULE

<u>DATE</u>	<u>LENGTH</u>	<u>LOCATION</u>	<u>BOAT</u>	<u>CHARTER MASTER</u>	<u>COST</u>
May 7-9	1.5 Day	Catalina	Relentless/H&M	Peter Rohrich	\$290
June 10-14	3.5 Day	Rock Cod	Poseidon/H&M	J Mauritz	\$673
July 8-10	1.5 Day	Freelance	Relentless/H&M	D Bomar	\$290
July 16	¾ Day	Inshore	Chubasco/O'side	D Bomar	\$75
July 23-25	1.5 Day	Offshore	Voyager/Seaforth	Peter Rohrich	\$433
Aug 1	¾ Day	YOUTH	Electra/Helgrens	J Mauritz	\$57
Aug 6-8	1.5 Day	Offshore	Voyager/Seaforth	D Smedley	\$433
Aug 13	¾ Day	Inshore	Sea Trek/Helgrens	J Mauritz	\$75
Aug 19-22	2.5 Day	Offshore	O'side95/Helgrens	J Mauritz	\$583
Aug 26	¾ Day	Inshore	Sea Trek/Helgrens	Ed Robinson	\$75
Aug 29-30	O/N	Offshore	Voyager/Seaforth	L Howell	\$330
Sept 3-5	1.5 Day	Offshore	Voyager/Seaforth	P Graves	\$433
Sept 10	¾ Day	Inshore	Sea Trek	D Smedley	\$75
Sept 17-20	2.5 Day	Offshore	O'side95/Helgrens	Lee Mueller	\$583
Sept 23	¾ Day	Inshore	Sea Trek/Helgrens	J Porter	\$75
Oct 7-11	3.5 Day	Combo	Poseidon/H&M	J Mauritz	\$673



FISH LA PAZ BAJA, MEXICO

Fish with Bill Vogel in La Paz, Mexico! June 12-19, 2019
8 Days, 7 nights Hotel
4 Days Panga Fishing (5th day optional +\$140)
Breakfast, Lunch and Beverages are included on Fishing Days
3 Dinners Included
Fish is Fileted, Vacuum Sealed and Frozen!
Hotel/Airport Transfers in La Paz
\$1150.00 (airfare not included)
Call Bill at (760) 630-6010 or (818) 371-1573

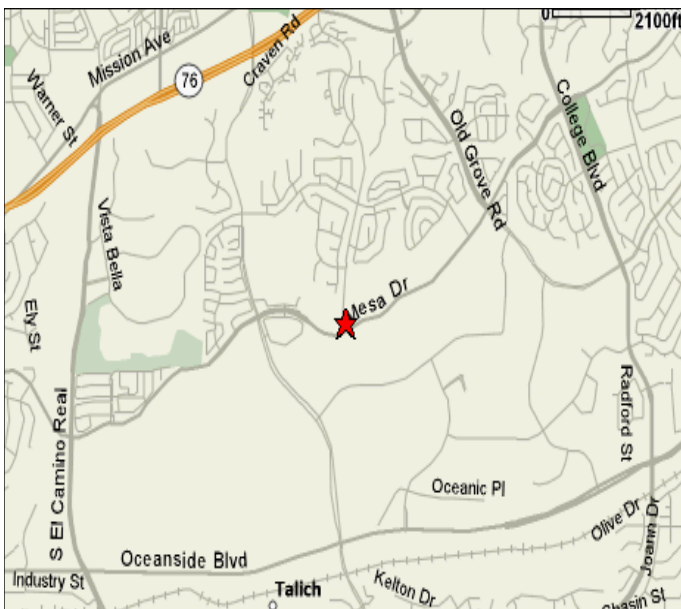


OCEANSIDE SENIOR ANGLERS 2019 EVENTS

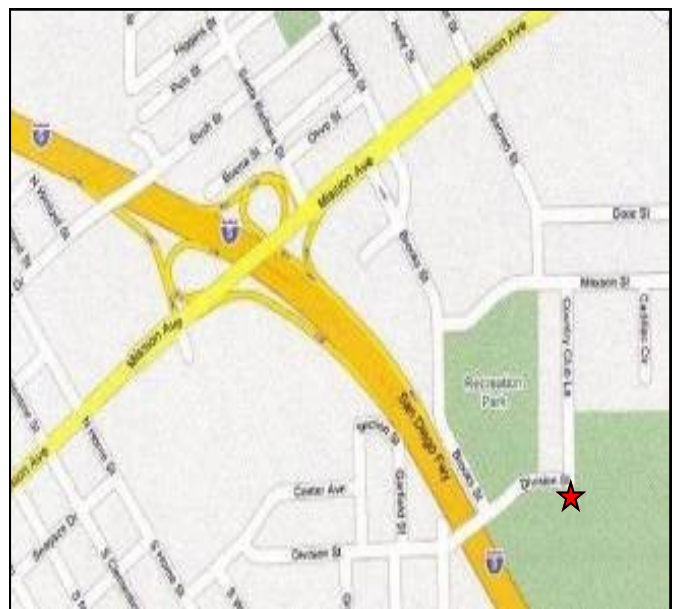
<u>Date</u>	<u>Trip - Picnic</u>	<u>Place</u>	<u>Chairperson</u>	<u>Cost</u>
May 7	Monthly Meeting	O'side Senior Center		
Apr 18	Fish Tacos	MLK Park	Jim Mauritz	\$7
May 23	Spaghetti Feed	MLK Park	Jen Harrison	\$7
June 27	Burgers	MLK Park	Thompson & Holford	\$7

“Fish and Play the Senior Angler Way”

Next meeting: ****Tuesday, May 7th****



Picnics: **Martin Luther King Park**



Meetings: **Oceanside Senior Center
455 Country Club Lane**

May 2019