

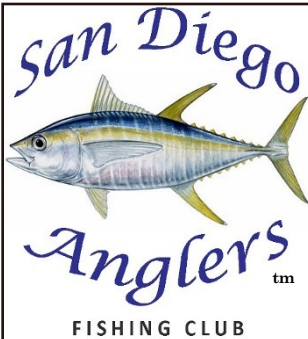
San Diego AnglersTM

THE OFFICIAL PUBLICATION OF THE SAN DIEGO ANGLERS

PUBLISHED MONTHLY

VOLUME XXXI NUMBER 1

January 2019



Jan 2nd
SDA Club Meeting
Bahia Hotel
5th Floor Ballroom

Dec 9th
SDA Board Meeting



www.facebook.com/SanDiegoAnglers

The San Diego Anglers

Are Proud to Present

Steve Carson

from Penn Fishing University

Bahia Resort Hotel
998 West Mission Bay Drive
San Diego, CA

Bay Ballroom

*Doors open at 6:00 p.m.
Meeting starts at 7:00 p.m.*

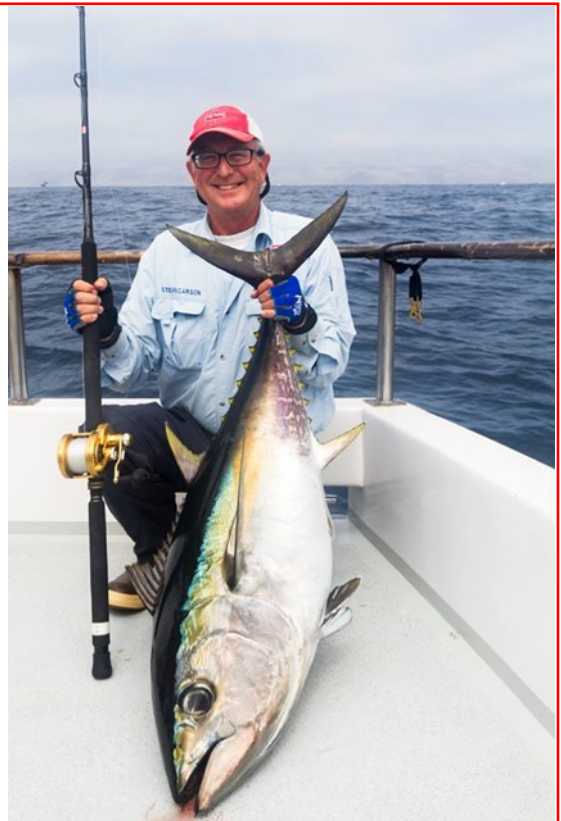


Steve is a lifelong fisherman and outdoor educator. He was named one of the “Top 30 Anglers in the West” by Western Outdoors magazine, and he has been inducted to the California Outdoors Hall of Fame. He’s highly ranked among the International Game Fish Association membership for the number of different species of fish caught on rod and reel, currently at 248!

He has also received a “Certificate of Special Congressional Recognition” from the US Congress for work with the “Hooked on Fishing, Not on Drugs” organization.

Steve is the “Professor” with the Penn Fishing University, where he hosts numerous on and off the water adventures, product demonstrations, and educational events.

You can follow Steve on Facebook at <https://www.facebook.com/pennfishinguniversity/>



WANTED

SDA Board Members Wanted

Want to be part of a dynamic group doing important work to support recreational fishing in San Diego? Then consider running for the board of The San Diego Anglers.

We are seeking committed and energetic board members for the 2019/20 year starting in March, 2019. The San Diego Anglers is the largest and most recognized family fishing club in San Diego, with close to 400 members.

The board is responsible for planning membership activities, charitable activities, and to manage the financial resources of the organization in a responsible manner. If you are interested in running, you must be a member in good standing, with at least one year as an active member.

Please submit your intent to run to Adam Larson. Email: aplarson@yahoo.com.



Shelter Island launch ramp is OPEN!

By Dwayne Patenaude, Charter Master

Finally, the Shelter Island launch ramp is open, after a long construction remodel. The ramp basin is twice as big and there is much more courtesy dock parking, with lots of cleats to use. We got to sit down with the owner of the construction company and he said it came in just a little over budget and the delay was caused by the 37 tons of debris that had to be removed that was buried in the sediment which would not allow the seawall to be put in place properly with the crane. The debris was put there in the early 60's when the original launch ramp was built and the quarry rock was added later. Who knew that innocent placement of the fill would cause such a problem in the future. We will put this new ramp to the test when we host the Bay Bass Tournament on Feb 2nd!





**San Diego Anglers
Annual Holiday Party
for Past & Present Board
Members, Voting Mem-
bers and Committee
Chairmen**



Bay Bass Tournament - Saturday, February 2nd, 2019

By Dwayne Patenaude, Charter Master

We have moved the Bay Bass Tournament to Saturday, February 2nd, 2018.

We can't talk about the tournament without talking about the Shelter Island launch ramp first. The launch ramp is coming along nicely now, and the Port Authority has finally given an official completion date of mid December. We will give them the benefit of the doubt and call it the end of the year!! The number of lanes is still 10, but the basin and the opening are much larger. Should be able to tie up a dozen boats or more to courtesy docks instead of the 4-6 with the old ramp. Opening is much wider so boats SHOULD be able to go in and out at the same time now. Concrete is new, so you won't be slipping and sliding at low tide anymore! The amphibious Duck Tours is already using the ramp.

Tournament entry forms are available on our website at <http://www.sandiegoanglers.com/tournaments/open-bay-bass/>, if you are going to fish it. If not, we need your help as a volunteer. To the new club members, the Bay Bass Tournament is our signature event. We could have 300 fisherman and the crowd at the BBQ/Raffle could be 750. We need help getting the boats checked in and launched in the morning. We need help setting up the weigh station and the BBQ area. We need cooks and servers. We need raffle ticket sellers. In short, we need about 65 people, in total, to make it happen efficiently. Mike Kezele will be gathering up the volunteers' names between now and the tournament. Let us know as soon as possible if you can help.

Now to the tournament. Our Title Sponsor is Boat U.S. (formerly Vessel Assist). Thanks to Rob Butler for his generous sponsorship! The details are this: We have two different divisions; boat division and kayak division. Top prize in the boat division is \$1500, sponsored by Fishermans Landing Tackle. Top prize in the Kayak division is \$500, donated by Fast Lane Sailing and Kayaks. The boat division is



a team event with no more than 2 in a boat. If we get a full field of participants, we will pay down 25 spots in the boat division and 5 spots in the kayak division. Each division is won by the largest sack weight of the 3 largest bass per vessel. (Calico, Sand and Spotted Bay Bass). Since the bay has been basically un-fished since the launch ramp refurbishing, we are expecting some pretty good stringers coming in! (Official Rules will be listed in the entry form). When the fishing is over, we have a giant BBQ ready to go to feed the crowd, and to end it all, we have a giant raffle. As of this writing, Penske Ford in La Mesa is sponsoring the Grand raffle Prize of \$1000 cash!

(We are still gathering sponsors for the event. And, if you know of someone that would like to help sponsor the event, please let me know.)

The event is our largest fundraiser of the year. It helps to pay for those awesome monthly raffles, it helps to subsidize our great charters. It helps pay our annual insurance policies, the meeting room rental and all the hard costs associated with our great little club. It is the reason we can keep our annual dues so cheap. Without the event, we would not be what we are. So, THANK YOU to all that have volunteered in the past, and we welcome all the new volunteers we will be meeting for this year's event. And I almost forgot, when things settle down, we have an AWESOME volunteer party at the Kezeles' in Santee to thank you for all your help. Stay tuned for time and date.

MEMBERSHIP RENEWAL TIME

It's that time of the year to re-
new your membership for 2019.

All memberships expire on De-
cember 31, 2018, and must be re-
newed by the February 6, 2019
club meeting in order to main-
tain your membership in good
standing.



**KEEP
CALM
AND
DON'T FORGET
TO RENEW**

2017 San Diego Anglers Board & Committee Members

Club President	Adam Larson	(619) 665-5668	aplaron@yahoo.com
Vice-President	Jim Medlin	(619) 307-1784	jimlynn4@cox.net
Treasurer	Earl Asbury	(760) 497-0219	eeasbury@cox.net
Secretary	Ed Asbury	(619) 405-4079	emarin86@gmail.com
Membership	Earl Asbury	(760) 497-0219	eeasbury@cox.net
Tournaments	Sam Lindsey	(858) 740-1917	lindseysj@aol.com
Public Affairs/Tournaments	Dwayne Patenaude	(619) 972-1503	dwaynesda@juno.com
Weighmaster	Louis Almeida, Jr.	(760) 585-6357	louis.almeida jr@gmail.com
Social/Charity Events	Tim Macauley	(619) 659-0089	timjanmc@cox.net
Raffle	Charley Fouquette	(619) 921-1455	cfouquette@cox.net
Web Site	Earl Asbury	(760) 497-0219	eeasbury@cox.net
Warriors on the Water	Debbie Patenaude	(619) 987-2037	paintbug21@gmail.com
SD Anglers Clothing	Cliff Johnson	(619) 448-0398	fatso2010@hotmail.com
Newsletter Editor	Ken Bayne	(916) 517-9959	kcbwt@yahoo.com



Did we make a mistake in this newsletter?

Was your name misspelled?

Did we record the wrong weight for your fish?

Send us an email and we will fix it in the next issue

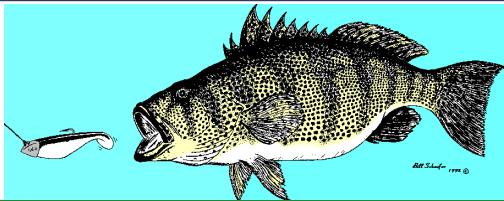
Send corrections to: Ken Bayne - kcbwt@yahoo.com



SDA 2018-19 Calendar

This is a tentative calendar of events. Please make sure to visit SDA website for revised dates.

<p>JANUARY 2019</p> <p>2 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>9 Wed SDA Board Meeting</p> <hr/> <p>FEBRUARY 2019</p> <p>2 Sat SDA Open Bay Bass Tournament (<i>San Diego Bay</i>)</p> <p>6 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>13 Wed SDA Voting Members Meeting</p> <p>20 Wed SDA Board Meeting</p> <p>23 Sat SDA Susan Johnson Memorial Tournament Mission Bay</p> <hr/> <p>MARCH 2019</p> <p>6 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>6-10 Wed– Sun Fred Hall (Long Beach)</p> <p>13 Wed SDA Board Meeting</p> <p>28-31 Thurs– Sun Fred Hall (San Diego)</p> <hr/> <p>APRIL 2019</p> <p>3 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>5 Fri SDA Awards Banquet (Carlton Oaks Country Club, Santee)</p> <p>10 Wed SDA Board Meeting</p> <p>14 Sun Day at the Docks</p> <p>27 Sat SDA Halibut Tournament</p> <hr/> <p>MAY 2019</p> <p>1 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>2 Month-Long Yellowtail Tournament ending</p> <p>8 Wed SDA Board Meeting</p> <p>TBD Fri SDA Twilight Charter, <i>New Seaforth</i>, Seaforth Landing</p> <p>TBD Sat Kids Fishing Event in National City, Pepper Park</p>	<p>JUNE 2019</p> <p>1-2 Fri-Sun Campout at Lake Morena</p> <p>5 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>12 Wed SDA Board Meeting</p> <p>TBD Sun Port of SD Kids Fishing Derby, J St Pier</p> <p>TBD Fri SDA Twilight Charter, <i>New Seaforth</i>, Seaforth Landing</p> <hr/> <p>JULY 2019</p> <p>3 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>10 Wed SDA Board Meeting</p> <p>13 Sat SDA 3B's Fishing Tournament</p> <p>21 Sun SDA Summer BBQ (DeAnza Cove)</p> <p>TBD Fri SDA Twilight Charter, <i>New Seaforth</i>, Seaforth Landing</p> <p>TBD Sat Captain Ron Baker's Crystal Pier Kids Fishing Event</p> <hr/> <p>AUGUST 2019</p> <p>7 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>8 Month-Long IGFA Multi Species Tournament ending on September 2nd</p> <p>14 Wed SDA Board Meeting</p> <p>TBD Sat Kids Fishing Event/IGFA Young Anglers Tournament</p> <hr/> <p>SEPTEMBER 2019</p> <p>4 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>11 Wed SDA Board Meeting</p> <p>22 Sat Kids Fishing in the Pines</p> <hr/> <p>OCTOBER 2019</p> <p>2 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>TBD Sun SDA Big Brother/Sisters Fishing Program (Seaforth Boat Rentals, Coronado)</p> <p>9 Wed SDA Board Meeting</p> <p>TBD SDA Vagabond Charter 10 day</p> <hr/> <p>NOVEMBER 2019</p> <p>6 Wed SDA Club Meeting (<i>Bahia Resort</i>)</p> <p>13 Wed SDA Board Meeting</p>
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2018 Award Winning Catches as of November 23, 2018

Bass 5lbs and over: Chad Gierlich 8.5 (Calico) & 8.0 (Sand Bass),
 Janice Krause 6.8 (Calico) >125 miles, Linda Power 5.09 (Calico)
 Jojo Pemberton 6.0 (Sand Bass), Adam Larson 7.4 (Calico),
 Luke Weise (Junior) 5.2 (Calico), David Morgan 6.88 (Calico) > 125 miles,
 Frank Santiago 6.1 (Sand Bass) & 5.7 (Calico)

Bass 10lbs and over:

Marlin under 200 lbs:

Marlin over 200 lbs:

Marlin on 20-lb test or less:

Yellowtail over 25 lbs: Dennis Burlason 33.1, Norm Campbell 38.0 (>125miles),

Andrew Hauser 32.01 (>125miles), Justin Larsen (Junior) 27.6,

Linda Power 29.86 (>125 miles), Chad Gierlich 30.0, Norm Campbell 38.0 (>125 miles)

Vincent Hauser (Junior) 32.06 (>125 miles)

Yellowtail over 40 lbs:

Yellowtail on 8-lb test or less:

Tuna 30 lbs and over: Harry Okuda BFT 45.9, Norm Campbell YFT 84.0 (>125miles),

Janice Krause YFT 65.3 (>125miles), Jim Johnson YFT 40.0

Adam Larson BFT 52.0, Tony Souza BFT 46.6, Justin Larsen BFT 60.0

Tuna 100 lbs and over:

Tuna 200 lbs and over: Dennis Burlason BFT 201.0, Lori Heath BFT 217.0

Albacore over 25 lbs:

Albacore over 40 lbs:

Albacore on 12-lb or less:

Light-Line Fish

3 to 1

5 to 1

10 to 1

Released Billfish:

2018 YTD Tournament Angler Standings as of 11/23/2018

Adult Division		Junior Division		Skipper	
Angler	Points	Angler	Points	Angler	Points
Burlason, Dennis	24	Hauser, Vincent	22	Howerton, Ed	22
Howerton, Ed	18	Larson, Justin	22	Larson, Adam	22
Gierlich, Chad	14	Weise, Luke	6	Hauser, Andrew	21
Campbell, Norm	12			Campbell, Norm	13
Larson, Adam	12			Gierlich, Chad	13

2018 Angler of the Year Standings—as of 11/26/2018

Men's Division			Women's Division			Junior Division		
Angler	# of fish	Points	Angler	# of fish	Points	Angler	# of fish	Points
Chad Gierlich	7	991.45	Lori Heath	7	774.13	Justin Larsen	5	599.48
Adam Larson	6	641.40	Jojo Pemberton	6	614.65	Luke Weise	5	452.05
Jim Johnson	5	591.86	Linda Power	6	357.00	Vincent Hauser	5	378.72
Dennis Burlason	4	532.00	Janice Krause	6	278.20	Kevin Bayne	5	267.24
Frank Santiago	6	490.05	Dora Shulte	3	206.85	Aidan Garcia	1	75.40
Tony Souza	4	429.10	Shelly Cochlin	3	161.44	Riley Garrett	1	44.66
Norm Campbell	6	394.05	Carolina Garcia	2	139.38			
Doug Shulte	4	372.03	Alisa Garrett	3	120.40			
Harry Okuda	4	370.83	Tara Garner	1	40.00			
Ron Lee	4	268.70						

Reminder - Adults need 7 species to qualify.

Reminder-Juniors need 5 species to qualify



2018 WEIGHMASTER'S REPORT

Louis Almeida, Jr., (Temporary) Weighmaster

The *San Diego Anglers* wish to recognize club members who have managed to convert luck and skill into notable angling achievements. Anglers will be acknowledged and awarded for these catches at monthly membership meetings. Weight receipts received prior to the 10th of each month will be published in the monthly newsletter and awards presented at the next monthly meeting.



PROCEDURE TO APPLY FOR AWARDS:

Submit all weight receipts within 30 days of catch.

1. Weigh your catch. Any scale known to be accurate may be used.
2. Complete a *San Diego Anglers* weight receipt. Enclose a photograph, if possible.
3. Submit all weight receipts to: Louis Almeida, Jr. at louis.almeida.jr@gmail.com



LARGEST FISH AWARDS, will be awarded at the annual banquet.

Weighmaster Report as of November 26, 2018

	MEN'S	WOMEN'S	JUNIORS
First Albacore			
First Tuna	Harry Okuda 45.9, 01/6/18		
First Marlin			
Albacore *			
Barracuda (Pacific) *	Chad Gierlich 12.0 lbs	Jojo Pemberton 8.0 lbs	Kevin Bayne 5.6 lbs
Bass (Barred Sand) *	Chad Gierlich 8.0 lbs	Jojo Pemberton 6.0 lbs	Luke Weise 3.4 lbs
Bass (Calico) *	Chad Gierlich 8.5 lbs	Linda Power 5.09 lbs	Luke Weise 5.2 lbs
Bass (Calico) **	David Morgan 6.9 lbs	Janice Krause 6.8 lbs	
Bass (Spotted Bay) *	Dennis Burlason 2.6 lbs	Shelly Cochlin 2.1 lbs	Luke Weise 2.2 lbs
Bonito (Pacific) *	Jim Johnson 11.8 lbs	Lori Heath 11.7 lbs	Vincent Hauser 7.4 lbs
Corbina *		Janice Krause 2.25 lbs	Vincent Hauser 2.1 lbs
Dolphinfish (Dorado) *	Norm Campbell 22.0 lbs	Carolina Garcia 9.26 lbs	
Dolphinfish (Dorado) **	Andrew Hauser 20.6 lbs	Linda Power 13.56 lbs	Vincent Hauser 20.08 lbs
Halibut (California)*	Mario Souza 31.9 lbs	Tina Garner 8.0 lbs	Vincent Hauser 4.9 lbs
Halibut (Pacific) **		Alisa Garrett 12.0 lbs	Riley Garrett 30.0 lbs
Ling Cod *	Chad Gierlich 16.0 lbs	Lori Heath 4.3 lbs	Luke Weise 8.0 lbs
Ling Cod **	Chad Gierlich 36.0 lbs		
Marin (Striped) *			
Marin (Striped) **			
Marlin (Blue)			
Marlin (Black)			
Rock Fish *	Jim Johnson 6.2 lbs	Dora Shulte 3.8 lbs	Luke Weise 4.7 lbs
Rock Fish **	Frank Santiago 5.5 lbs	Alisa Garrett 11.0 lbs	Riley Garrett 4.0 lbs
Sailfish (Pacific)			
Shark (Other) *			
Shark (Other) **			
Shark (Mako) *	Chad Gierlich 80.0 lbs	Lori Heath (released)	Luke Weise 45.0 lbs
Shark (Mako) **			
Shark (Thresher) *	Tony Souza 71.2 lbs		
Shark (Thresher) **			
Tuna (Big Eye-Pacific) *			
Tuna (Big Eye-Pacific) **			
Tuna (Blue Fin) *	Dennis Burlason 201.0 lbs	Lori Heath 217.0 lbs	
Tuna (Blue Fin) **			
Tuna (Yellow Fin) *	Jim Johnson 40.0 lbs	Lori Heath 21.7 lbs	Vincent Hauser 17.86 lbs
Tuna (Yellow Fin) **	Norm Campbell 84.0 lbs	Janice Krause 65.3 lbs	
Wahoo *			
Wahoo **			
White Sea Bass *			Luke Weise 5.5 lbs
White Sea Bass **			
Yellowtail (California) *	Dennis Burlason 33.1 lbs	JoJo Pemberton 18.0 lbs	Justin Larson 27.6 lbs
Yellowtail (California) **	Norm Campbell 38.0 lbs	Linda Power 29.86 lbs	Vincent Hauser 32.06 lbs

* local caught fish

** fish caught beyond 125 miles from Point Loma



Fish Recipes

**Recipes courtesy of Fisherman's Processing, San Diego, California
<http://www.fishermansprocessing.com/recipes.php>*



Captain Phil's Corn Meal Coated Fried Fish with Ancho Chili and Smoked Almond Sauce



Ingredients for the sauce:

- 3 - tablespoons of olive oil
- 1 - Dry ancho chili (seeded and chopped)
- 1 - small white onion (chopped)
- 3 - cloves garlic (peeled and chopped)
- 1 - jalapeño (seeded and chopped)
- 1 - tomato (chopped)
- 1/2 - cup of smoked roasted almonds (Diamond brand in the nuts isle at the market , he ! he !)
- 2 - tablespoons of red wine vinegar
- 1 - cup of chicken stock (note : you can add a little more chicken stock to get the sauce consistency the way you like it if you wish)

Garnish:

- 1/2 cup chopped cilantro or 1/4 cup chopped chives (your choice, both great)

Ingredients for the fish :

- 4 - 6 to 7 ounce fish filets (You can use any tuna or yellowtail and is killer with any rock fish or Sheepshead)
- 1 - teaspoon of kosher salt
- 1 - teaspoon of fresh ground black pepper
- 1 - cup of white or yellow corn meal
- 3 - tablespoons of olive oil for frying

Recipe for sauce : In a frying pan add olive oil and add the ancho chili and onion and sauté for two minutes , then add all the rest of the ingredients and bring to a boil and reduce heat and simmer for 20 minutes or until all the veggies and the dried ancho chili is soft. Remove from heat and let cool , then put in food processor or a blender and puree and set aside.

Recipe for the fish : Rinse and pat the fish dry, next salt and pepper the fish. Next add the corn meal to a bake dish and coat fish well with meal. Then add the olive oil to a large frying pan and on med heat fry for about 3 minutes per side until golden brown or until desired doneness and drain on paper towel.

Next heat up the sauce and put some on the plate and place fish on sauce and pour some sauce over fish and garnish with cilantro or chives. Add a couple lemon or lime slices. Serve with black beans or rice or both.

Enjoy El Capitan !



Fish Recipes

**Recipes courtesy of Fisherman's Processing, San Diego, California
<http://www.fishermansprocessing.com/recipes.php>*



Captain Phil's Tempura & Panko Tuna With Prosciutto, White Wine, Lemon, and Capers Sauce



Ingredients:

- 2 - cups of panko bread crumbs
- 1 - box of tempura batter
- 2 - half pound sections of tuna loins (you will be frying these separate)
- **vegetable or canola oil for frying (enough to cover fish or if you have a fryer you're in there !)**
- 2 - tablespoon of olive oil
- 3 - thin slices of prosciutto sliced into half inch pieces
- 1/2 - of a shallot diced fine
- 1 - clove of garlic pressed or minced fine
- 4 - teaspoons of capers (whole and drained)
- 1/2 - teaspoon of lemon zest
- 1 - lemon, juiced
- 1/2 - cup of chopped Italian parsley (half will go into sauce and the other will be used for garnish)
- 1 - cup of cherry tomatoes (cut in half)
- 3 - tablespoons of butter
- 1 - cup of white wine (I like to use a pinot grigio like Berringer)

Recipe for the sauce :

In a skillet place the 2 tablespoons of olive oil and heat then add the prosciutto, cook till crispy and remove and drain on paper towel. Next add the shallots and garlic and sauté for about two minutes (careful not to burn garlic). Then add white wine, lemon juice, and lemon zest, capers, 1/4 cup of chopped parsley, and the 3 - tablespoons of butter. Heat to a good simmer and reduce to about half and set aside (when the fish is done you will reheat the sauce and add the cherry tomatoes that are halved).

Recipe for the fish :

Make up the tempura batter as the box says, heat up the oil to 350 degrees and place panko bread crumbs into a shallow baking dish. When oil is up to temp dip one section of tuna loin into tempura batter and into panko bread crumbs and fry one at a time for about 2 to 3 minutes(for a nice rare) just until golden brown and drain on paper towels and repeat with second piece of fish and let rest. (See note at bottom)

Next reheat the sauce and add the tomatoes and sauté for about 3 to 4 minutes but don't overcook to keep them firm. When the sauce is done, slice the tuna across the grain about 1/4 thick, add sauce to plate, set fish, and add more sauce around and over fish and garnish with crispy prosciutto and the rest of the fresh parsley.

Enjoy, Captain Pelican Phil