

OCEANSIDE SENIOR ANGLERS
MEMBERSHIP MEETING

September 4, 2018

President: Gerry Graf called the meeting to order and led the membership in the flag salute.

Secretary: Meeting minutes of August had no corrections.

Harbor Days update: Chairman Bill Colburn reported there's a need for two club members to help with the Harbor Days on Sunday. The club needs your help, please support the club and signup. Harbor Days is September 15th and 16th. Bill said, "In the last 10 minutes of last month's meeting he collected \$40 to \$45 for raffle tickets." Jim Mauritz recited the 3 main raffle prizes; a ¾-day trip for 2, a ½-day trip for 2, provided by Helgren's and a whale watch trip for 2, provided by Oceanside Adventures

Social Director: Greg Thompson reported the group that went to the Del Mar Races on August 25th had a great time. Last month's after meeting lunch was at the Harbor House Café all had an enjoyable time. Today's after meeting lunch will be at the 101 Café. Picnic news update: Jeff Routsong's pork BBQ in August had a great turnout. Jim Mauritz will be hosting the Bob Porter Memorial Fish Fry on September 20th. Cost, \$6 per person if you sign up at the meeting or it's \$8 at the door. In October we'll have an October Fest, with sign ups at the meeting.

Guest Speaker: Program Director Hal Reeser introduced our speaker Yanni Hassir, who has the website **FishermansBelly.com**. Yanni is a southern California native who has fished salt and fresh water since a child. He has developed a website that instructs people how to properly care for, package and fish preparation of many species. He has about 100 multicultural recipes that he shares on his website that are free to the reader. His focus is just not cooking the fish, but proper handling. He tells how to deal with parasites found in fish and dealing with bacteria. Per studies, all species of tuna and sea scallops are parasite free. All other ocean species that we consume are susceptible to a variety of parasites. Parasites from fish can be transmitted to us through consumption. As Yanni made his presentation he took a multitude of questions and hopefully the answers to those questions are answered in the subsequent text.

Parasites: Cooking: The heat will kill parasites, as well as freezing for one week. When making ceviche, lime or lemon juice will chemically cook fish, but it won't kill parasites. Remember, the longer the fish 'cooks' in the lime juice the meat toughens. For the exception of tunas all other fish used in raw fish recipes must be frozen minimally for five days. If you decide to smoke your fish, then smoking it at 130°F or more will cook fish. Also, all fresh water fish must be treated as previously stated to kill parasites.

Bacteria: When the fish leaves the water and hits the deck of a boat, bacteria begins its attack. Bacteria is present in their blood, if possible remove the gills and make knife cuts to the bone at the tail to bleed your catch before it goes into your sack or fish hold. Refrigeration puts bacteria to sleep and many sport boats use refrigerated salt water (RSW). If for any reason your fish can't be bled on the boat, make sure it's done when you get home. Bacteria will multiply and fowl the meat if the blood is left too long in the fish. A concern was raised regarding fish that comes from the 'hold' to the dock cart and then to home. If the fish has been in very cold RSW, leaves the boat to you at the dock, the fish is still cold, so your next step is to ice it down to maintain that cold temperature.

Guest Speaker continued:

Preparation/handling: The key is cleanliness and steps to deny bacteria. Do not use a wood cutting board when preparing fish, because bacteria breeds in the wood grain. Always use a non-porous surface such as plastic and for sanitizing use diluted bleach or vinegar. Vinegar has bacteria killing properties and is an alternative to bleach. If the fish you catch is not to be eaten right away then vacuum pack and freeze it. When a vacuumed bagged fish is frozen, periodically check your bag(s) for frost. Frost indicates a hole and air has gotten in and will cause freezer burn. If this occurs then re-bag it to prevent any further damage to the fish. Properly vacuum bagged fish can last a year in a stable freezer. Bacteria needs moisture to survive so when packing filets surface dry your fish before packing. Use paper towels or put into your frost-free freezer for 10 minutes and then plastic wrap your fish prior to packaging. The best refrigerated temp for temporarily keeping fish is no higher than 40°F and to kill bacteria in cooking the minimum temp is 130°F.

For Yanni's commercial side, he plans possible future sales of t-shirts and aprons. He is writing a cook book intitled "Here Fishy, Fishy", which will soon be available. Every recipe is easy to follow and is made from everyday ingredients packed with flavor. Yanni promoted his website, **FishermansBelly.com** and encouraged everyone to visit and join the mailing list. Ultimately with the public interest in his website he's hopeful to get sponsorship interest.

Membership Director: Larry Knight reported that we have 2 new members, they are Marc Richardson and Ted Omiela. New members please see Diane Dawson for club name tags and see Hank Mabrey for directory photos.

Nominating Committee: John De Witt asked at last month's meeting if there were any candidates for Head Charter Master, presently Jim Mauritz is the candidate. There were no other nominees and a membership vote was taken and Jim was elected. Jim was applauded for the excellent job he managed for the 2018 season. The remaining club officers will be nominated at the October membership meeting. Anyone who has a candidate in mind, enter that individuals name at the October meeting. The 2019 BOD will be elected at the November meeting.

Gerry Graf addressed the club's liability insurance and stated it is very difficult to get insurance for a fishing club. It seems the companies contacted will not insure anyone with activities in or on the ocean. Presently, there are a couple of companies that are in the process of a quote and hopefully we'll have that info by the next meeting.

Head Charter Master: Jim Mauritz thanked the membership for making this year's season a success by supporting the charters. The two ¾ day September charters need two anglers per trip. The ¾ day trip on October 3rd needs 13 anglers, see Manny Ontiveros for that charter. The 3^{1/2}-day trip on October 14th and return on the 18th needs 9 anglers, see Jim Mauritz for that charter.

August 9th trip was a ¾-day with 24 anglers. The boat fished rock cod in the morning and fished calicos in the afternoon. This particular trip had a bunch of kids on board. These kids were exhausted by the end of the trip and once they got into their ride home they fell asleep. August 15th out of Helgren's with 24 anglers and went south to Mexico. The boat caught skipjack limit, six dorados and yellowfin tuna. Jim mentioned the skipjack has a bad reputation, but if it is properly bled it is a tasting fish. Vern Capistran reported on his ¾ day August 21st trip. They had 18 on board and caught a mixed bag of fish to including many short calico bass.

Head Charter Master continued: Peter Rohrich gave a report of his 2^{1/2}-day August 27th trip on the Oceanside 95. Trip went 80 miles south into Mexico. During the day was mostly jig strikes and catching skipjack and some bait hookups. By days end the boat had 110 skipjack tuna, 3 dorado and 3 yellowfin tuna. Jack pot winner was Denny Morgan with a 17 lb. yellowfin tuna. Day two the weather was rough and tore up the paddies. We remained in the same area and caught another 110 skipjack tuna, 4 dorado and 3 yellowfins. Peter reported there was a lot of personal gear left on the boat. Pete collected tackle boxes and other items of value. Anyone that was on that trip and you're missing items contact Pete.

Jim Mauritz called the following members forward for their jack pot pins, John De Witt caught a 5.9 lb. calico bass which he released, John Lopez caught a 17 lb. yellowfin, Denny Morgan caught a 17 lb. yellowfin, Randy Graham caught a vermilion and Paul Addison caught a 15 lb. Skipjack

Other Angler Reports: Tim Johnson went to Sitka Point, Alaska and had a successful trip. Tim caught 15 to 20-pound Coho salmon and halibut.

Jim Mauritz made a special announcement: All members that joined at or after the 2018 Fred Hall Show and are going to the Bob Porter Memorial Fish Fry, Hal Reeser will pay half of your ticket.

Foundation Report: No report

Treasurer: Mike Forward announced that after last month's meeting he had stepped away from the table, leaving his stuff and when he came back someone had left \$70 cash. There was no note from the giver. The Raffle Account activity and the kid's trips are completed for 2018. We have one military trip left on the schedule. Money wise the account has \$14,500 with outstanding checks amounting to \$6,000, which leaves \$8,500. The General Account balance is \$29,150 with \$1,700 in outstanding checks, after expenses the club has about \$5,000.

Anglers 4 Kids: Fred Kaczmarek stated all 5 of the kid's trips were successfully completed. Fred stated that on all trips the kids really enjoyed being on the water observing the sea life. A black seabass was caught on one trip and the bass had to be released. There was a youngster, a deckhand trainee, was held over the boat rail to make the release and in doing so had his head and shoulder dipped into the sea. With success of this year's kid's trips we're looking forward to next year. John De Witt applauded Fred for the efforts that brings these trips together. John also gave honorable mention to Manny Ontiveros for his contribution, Mike Springer and to all who gave their time. The program is for and about the kids and our task is to mentor them.

No Tackle Left Behind: John has a Fenwick rod with a Newell reel with new line for \$75. John gave the technical info about the rod and reel, saying it would be excellent for fish under 30 lbs. There is also an older two-piece Fenwick rod available, a collector's item, for \$50. John thanked Tom Reeve for bringing in tackle to be sold. Members, remember all the sale proceeds go to the support of the club's programs.

Anglers 4 Military: Jim Mauritz reported the seconded trip was completed. There were 23 participants and the September 10th trip will have 27. Jim spoke to Ron Parker to get the second Rotary Club sponsor check. All the military who participate have a great time rock cod fishing versus calico fishing. In this way they have more opportunity to take home fish rather than mostly catch and release. Jim mentioned that on an earlier trip the jack pot winner gave back the jack pot in support the program.

Anglers 4 Military continued: On this last trip we had a Master Sargent ask for club information so he could donate. Jim 'plugged' the club coins, telling the money from the sales goes to support of the Anglers 4 Military.

Anglers 4 Scouts: Ken Harrison reported all the fishing equipment was picked up from Scout Camp Fiesta Island. Everything was in good shape for the exception of one broken rod. Hal Reeser has those and has started the rehab process. Henry Hall, who is fishing coordinator for BSA, reported the Girl Scout equipment was in excellent condition. Their older tackle was removed from their 'fishing shack' and returned to Ken. Ken went through the rod/reels and contacted a couple organizations to see if they could be used. Through an article in "Fish Taco Chronicles" he found Mammoth Lakes Kids Fishing Festival. He contacted the event coordinator who said they could use those rods and reels. That individual further commented, "We had 135 kids show up and only had 30 poles." Ken commented the Boy Scouts at Camp Mataquay are not known for their tackle care. They may be asking for some replacement gear for next year. Ken gave a thank you to all who support the Scout activities which benefit from Harbor Days, Fred Hall Show and the club raffle.

New Business: Gerry Graf announced with Bo Bolender moving in early 2019 the club is searching for a club member to take over the club website. The member should be familiar with Microsoft Publisher, to work with an outside webmaster whose expertise is setting up websites. The Board is trying to put a club member, the webmaster and Bo together to make the transition so that Bo can be reassured the integrity of the club's website.

Sunshine Report: Genie Hansen gave a report, but due to the personal nature they are not included in the meeting minutes because of security. The club minutes are online and subject to nonmember viewing.

Dip Stick: No new candidates.

Raffle and Lunch Drawing: Hank Mabrey was the lunch drawing winner and received a gift certificate to 101 Café. in Oceanside. Raffle followed the lunch drawing.

President Gerry Graf adjourned the meeting
Michael McIntire, Secretary