JULY 2008

Virginiabeachanglersclub.org vbanglersclub@yahoo.com

Tight Lines



The Virginia Beach Anglers Club meets the first Thursday of each month at 7:30 p.m. at Foundry United Methodist Church located at 2801 Virginia Beach Blvd., Virginia Beach, VA next to Beach Ford

- Guest Speakers
- Refreshments
- Raffles
- Prize Fish

TABLE OF CONTENTS

Officers and Board Members	2
Member News	2
March Calendar and Events	3
What's Catching Photos	4-5
Recipe fish report	6-7
Advertisements	8-9
Prize Fish	2

GUEST SPEAKER FOR JULY MEETING

The guest speaker for the July meeting will be Al Bunnell. He will talk on fishing for puppy drum in the Lynnhaven waterway. Al will also be talking about Wish-A Fish and a tournament series for puppy drum that he is trying to organize.

> Please don't forget to visit or web site at: www.virginiabeachanglersclub.org

Officers and Board Members for 2008

Officers

President	Butch Eason	424-3624	Please do not hesitate to				
1st Vice President	Larry Regula	472-7183	call one of these people with any questions you				
2nd Vice President	Steve Wray	481-5719	may have.				
Treasurer							
Recording Secretary	Russell Willoughby	965-4810					
Corresponding Secretary	Bill Peebles	Bill Peebles 545-3326					
Board Members							
Robbie Parks	Jerry Mariano	Susan Smith	Next Board Meeting:				
Rich Maguire	ch Maguire Bob Stulhman Gary Doerhoff		@ Virginia Beach				
Doug Wehner	Preston Mangum	Micki Walsh	Middle School				

Members News

Membership Dues: If you haven't already paid your 2008 dues they are \$20 for individual and \$30 for family and are now due. You can pay them at the meeting or mail to VBAC, P. O. Box 8602, Virginia Beach, VA 2345

PRIZE FISH

Male Saltwater Boat: Ron Jeffords

Female Release: Beth Synoweic

Guppy: Josh Regula

Have a boat and need a crew? Want to fish but need a boat?

Rich Maquire - needs crew619-5222Bob Wuorinen - available486-8588Leonard Harris - available455-8667Jerry Mariano- available563-6365Frankie Baker- available321-7234David Harwood-available340-6187

Share the ride and share the expense. If you would like your name added or deleted call me Bill Peebles at 757-545-3326 or email bpeebles1@cox,net

Get Well Note:

Just wanted to pass a get well note to Ray Heim hope that you are feeling better soon.

July 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3 7:30 Meeting	4 Happy 4th	5
6	7	8	9	10	11	12
13	14	15	16	17 Board Meeting	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Upcoming Dates:

WHAT'S CATCHING......

CAPE CHARLES: Croaker and bluefish, so I'm told, also flounder with the chance of red and black drum still in the area.

VIRGINIA BEACH: Big dolphin are showing (as seen in the photos of Bob) bluefish are everywhere, and both red drum and black drum are still around the mouth. Spade and flounder are improving (ha-ha) and the cobia are starting to show their heads.

Club Raffle Contest:

At our last club meeting Mark Lozier with Ruthless Fishing Inc. Kindly gave the club a kayak fishing trip to be raffled off. This a trip for one and is valued at \$150. The board Decided to use this as a separate raffle from our normal monthly raffle. We will be selling tickets at the monthly meetings and the drawing will be at the September meeting. Tickets will be \$2 each or 3 for \$5. See any board members for tickets





Bob Wuorinen



Jerry Mariano

Fishing trip with Jerry Mariano, Bob Stuhlman, and Russell Willoughby. This is a picture of Jerry's citation Red Drum 46 inches. It was caught off Fisherman's Island using whole blue crabs. Nice job Jerry!!!!!

Crab Stuffed Flounder

SUBMITTED BY: DTHOMRN PHOTO BY: VbCook

"This is an easy recipe that my children have enjoyed. They're not big fish eaters either!"

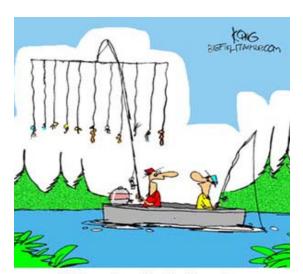




Create a Menu

INGREDIENTS

- 1 1/2 pounds flounder fillets 1 cup crabmeat - drained, flaked and cartilage removed 1 tablespoon finely chopped green bell pepper 1/4 teaspoon ground dry mustard 1/4 teaspoon Worcestershire sauce 1/4 teaspoon salt ground white pepper, to taste 3 crushed saltine crackers 1 egg white 1 tablespoon mayonnaise 1/4 cup butter, melted
- 1 egg yolk 5 tablespoons mayonnaise
- 1/2 teaspoon paprika
- 1 tablespoon dried parsley
- DIRECTIONS
- 1. Preheat oven to 400 degrees F (200 degrees C). Rinse the fillets and pat dry with paper towels.
- 2. Combine crab meat, green pepper, mustard powder, Worcestershire sauce, salt, white pepper and the crushed saltines. Combine the egg white and 1 tablespoon mayonnaise. Stir this into the crab meat mixture.
- Brush the flounder fillets with melted butter. Place in a lightly greased, shallow baking dish. Spoon the crab mixture over the fillets and drizzle with any remaining butter.
- 4. Bake the fillets at 400 degrees for 15 minutes.
- While the fish is baking, lightly beat the egg yolk in a small bowl. Stir in 5 tablespoons of mayonnaise. Remove fish from oven and spread this mixture over the stuffing; sprinkle with paprika and parsley.
- 6. Increase oven temperature to 450 degrees and bake until golden and bubbly, about 6 minutes.



"If people enjoy buffets, then maybe the fish will too."

A Fishing Trip to Remember.....

Birthday Deep Drop....

In honor of Beth Synowiec's 37th birthday the family(Kevin, Katie and friend Don) made a offshore trip out of Pirate's Cove on the Marauder with Captain Troy and his mate Justin. Among a host of really nice fish was a 10lb 12oz Tile Fish that was caught by Katie (age 10) for a North Carolina Citation.







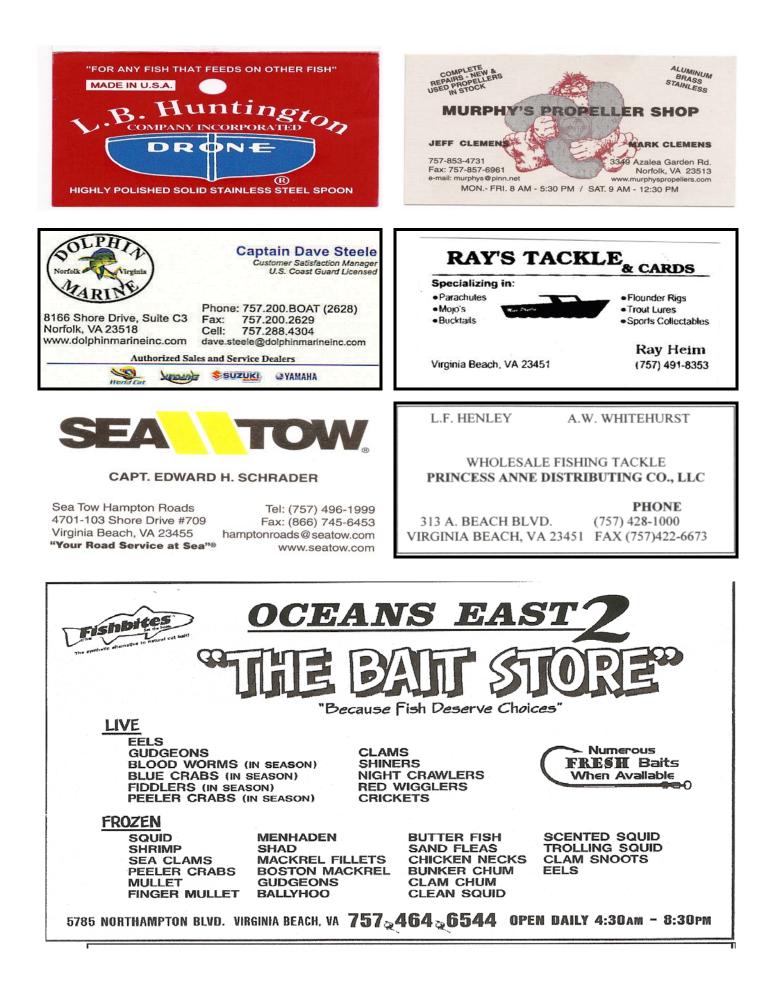
Beth



WOW!!!!



Kevin



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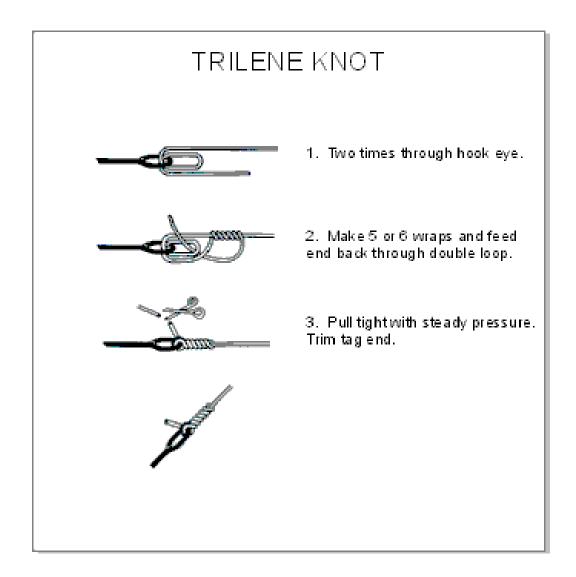
Ryan White

Main: (757) 313-8787 • Fax: (757) 313-8788 • Cell: (757) 615-1222 Email: ryan@marineconcepts.net 8172 Shore Drive • Taylor's Landing Marine Center • Norfolk, VA 23518 visit us at: www.marineconcepts.net

Classified

One of our club members had a great idea to put a classified section in our news letter. If you have something that you would like to put in the classified section of the newsletter please let me know by e-mail or you can call me. Bill Peebles: bpeebles1@cox.net 545-3326

22' Center Console (Currituck) 150 Johnson outboard, full curtains, easy loader trailer, Hummingbird fish finder, GPS, radio: \$12,000 neg. Ron Jeffords 543-9726





Virginia Beach Anglers Club

P. O. Box 8602 Virginia Beach, VA 23450 Our Mission

The purpose of the VBAC is to encourage sport fishing, both freshwater and saltwater, while supporting prudent governmental and other policies that promote the preservation, conservation and ecology of all marine life.

Our Objective

- Monitor legislative and regulatory activities relating to management of local and regional fisheries and participating actively, where appropriate, to assure the adoption of sound management policy and practices that best serve the interests of VBAC members.
- Promote interest and participation in recreational angling by conducting programs and activities that encourage sport fishing.
- Educate members and others in the techniques of sport fishing to enhance their enjoyment of the sport.
- Conduct social activities that create a wholesome climate for deriving the maximum pleasure from sport fishing by members, their families and guests.
- Plan and conduct fund raising activities to provide the revenues needed to support these objectives.