

March 2008

Virginia Beach Anglers Club
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

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DEEP DROP TRIP

Saturday, January 26, 2008 ten members of the Virginia Beach Anglers Club enjoyed a club sponsored outing, fishing off shore for sea bass, blue fish and an occasional blue line tile. The weather was great for the end of January, calm seas, light winds and moderate temperatures. Fishing on board the "Ocean Pearl" we enjoyed a quick ride out to the deep and were fishing by sunrise. We loaded up with sea bass, 8 to 10 blue fish and a hand full of medium size tiles. Of course there were the ever present dog fish and one eel, but the sea bass by far led the way. Bait of choice was either squid or mackerel and it did not seem to matter which one was used. Double headers sea bass, sea bass and blue fish, sea bass and dog fish were common and one triple header sea bass was landed. We called it a day and headed in about 3:30 PM and were at the dock at Long Bay Pointe by 6:45.

On a VBAC sponsored outing, one lucky club member gets to fish for free, with the club picking up his share of the expenses. Speaking about horse shoes in your pocket, Rich Maguire, who won the trip also won the pool. A banner day for all with a total of two state citation sea bass (Bob Stuhlman 5 pounds even and Rich Maguire 6 pounds 4 ounces) and numerous fish meeting the minimum size for the club's prize fish competition.

Anglers on the trip:

Rich Maguire
Don Bayford
Bob Stuhlman
Jerry Mariano
Russ Willoughby

Bill Walsh
Melanie Bayford
Ron Jeffords
Brian Francazio
Rob Low



Officers and Board Members for 2008

Officers

President	Butch Eason	424-3624
1st Vice President	Larry Regula	472-7183
2nd Vice President	Steve Wray	481-5719
Treasurer	Mel Bayford	631-1843
Recording Secretary	Russell Willoughby	965-4810
Corresponding Secretary	Bill Peebles	545-3326

Please do not hesitate to call one of these people with any questions you may have.

Board Members

Robbie Parks	Jerry Mariano	Susan Smith
Rich Maguire	Bob Stulhman	Gary Doerhoff
Doug Wehner	Preston Mangum	Micki Walsh

Next Board Meeting:
March 20, 2008 @ Virginia Beach Middle School

Members News

New Members

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 23450.

March Guest Speaker

Dr. Jose Acostamadiedo, a skin cancer specialist, will be our speaker for the March meeting. He is from the Outer Banks in North Carolina.

North Carolina Surf Fishing Tournaments

The drawings for the rest of the North Carolina Surf Fishing Tournaments will be held at the March general membership meeting. You must have your membership dues paid in full. Please see Robbie Parks at the March meeting for the forms. If you have never fished these tournaments you don't know what you are missing.

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

Rich Maquire - needs crew 619-5222
Bob Wuorinen - available 486-8588
Leonard Harris - available 455-8667
Jerry Mariano - available 563-6365
Frankie Baker - available 321-7234

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

March 2008

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

Upcoming Events:

March:

15th -Awards Banquet (see page 4 for details)

TBA– Large Mouth Bass Fishing Tournament

April:

25th Guy Harvey @ Gloucester Campus of the Va. Institute of Marine Science

26th Guy Harvey dinner & live auction. For info: www.vmis.edu/events

ANNUAL AWARDS BANQUET –MARCH 15, 2008

Come out and join the club for a night of awards, dinner, raffles and as many fish stories as you care to listen to or share.

When: MARCH 15, 2008

Time: 6:30 P.M.

Where: Fraternal Order of Police

961 S. Birdneck Rd. Virginia Beach

Cost: \$5.00 members / \$15.00 non-members

(Adults and children are the same price)

Tickets will be available at the March meeting and, if necessary, at the door. For preparation purposes, we would ask that you get your tickets early. If you haven't joined us for an awards banquet, please do. It is a great time to meet other club members, and to celebrate with those who have had outstanding catches during the year

We will have our very own Chef Jerry Mariana as well as his very competent kitchen staff preparing a wonderful dinner. Dinner will be served buffet style. The club will be providing non-alcoholic beverages. If you desire a beverage of a stronger variety, BYOB.

You don't need to be receiving an award to attend. We will have tables full of raffle items as well as a "kid's table" with raffle items geared towards the younger crowd. The raffle tickets prices for the children will be adjusted so that they can join in the fun. (sorry, no adult tickets allowed at this table, this ones for the kids.

If you have any items which you wish to donate to the club to be used as raffle items, please bring them to the meeting and give them to Sue Smith or you can contact Sue Smith at 340-8022 and arrangements can be made to have them picked up.

Remember, if you are not a paid club member, then you will be considered a guest.. So make sure your dues are in order. Hope to see you there!!!!!!

Club Photo Contest

I know in the last newsletter I talked about the Club photo contest and that we were going to discuss how this was going to work at the last meeting, but due to time restrictions we did not get to this. I promise that at the March meeting we will discuss this. So get those photos ready again. Thanks and sorry for any inconvenience.

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A FISH TALE.....

AS TOLD BY RON JEFF JEFFORDS (PER MELANIE BAYFORD)

LAST JULY, I RECEIVED AN INVITATION FROM BILL COOK TO GO AMBERJACK FISHING AT THE SOUTH TOWER. WE LEFT LITTLE CREEK AT 5:30 AM. STOPPED AND CAUGHT SPOT AND CROAKER OUTSIDE LITTLE CREEK FOR BAIT, AND STARTED THE TRIP SOUTH. SEAS WERE CALM AND THE RIDE TOOK ABOUT 2 HOURS. THERE WAS ONLY ONE OTHER BOAT AT THE SOUTH TOWER.

WE BEGAN DRIFTING NEAR THE TOWER WITH OUR LIVE BAIT. SOON, WE WERE CATCHING 30 TO 40 INCH FISH. THE FISH WERE FOLLOWING THE BOAT, SO WE DID NOT HAVE TO GO BACK CLOSE TO THE TOWER TO CATCH FISH. AT 11AM I HOOKED UP A 51 INCH WHOPPER. REELING THAT FISH IN KICKED MY BUTT. I WAS ONE TIRED PERSON AT THE END OF THAT FIGHT. WE RAN OUT OF LIVE BAIT AND STARTED USING METAL LURES. RELEASED 10 MORE FISH. BEGAN THE TRIP BACK AT 12 NOON. SEAS WERE STILL VERY GOOD. ALL IN ALL AN OUTSTANDING DAY!! RON JEFFORDS



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.

STRIPED BASS CRAB CAKES

Taken from "The Fisherman"

INGREDIENTS:

2 lbs freshly skinned striper fillet	1 cup chopped onions	Optional ingredients:
2 heaping tbsp mayonnaise	1 cup of chopped green peppers	1 cup chopped celery
1 heaping tbsp of dijon mustard	1 cup of cooked corn kernels	1 cup chopped carrots
2 whole eggs	2 tbsp of virgin olive oil	1 tsp Old Bay Seasoning
2 cups Italian bread crumbs		Hot Red Pepper Flakes - to taste

PREPARATION AND COOKING:

Clean fillets, remove all red meat from fillet. Then cut the bass into 4" cubes. Poach until cubes of fish are white and flaky. Approximate cooking time is usually about 10 minutes. When the fish is done, place it in a colander and press out as much water as possible.

While the bass is cooking, sauté in the olive oil, your onions, green peppers, corn kernels and celery and carrots, if you're including them, until they are tender. Once done, set aside. In a mixing bowl, combine the mayo, mustard, eggs, seasoning and sautéed vegetables.

Take the drained fish and mix into the combined ingredients. Mix until you have the italian breadcrumbs, not all at once, but little by little until the mixture holds its shape for patties for cooking. Be careful not to dump too much into the fish mixture because it may become too hard.

With the fish patties, you can either fry them in olive oil and butter sauce until golden brown, or you can bake them. Baking time will vary by oven, the fish is already cooked, but the eggs are not. Bake for about 30 to 45 minutes at 350 degrees until they become golden brown.

EATING: These cakes should never be served hot. Allow them to cool down for about five minutes. They taste best when warmed. Many people like to accompany the cakes with either cocktail sauce or tarter sauce. Because the meal is fairly rich, we like to serve with a Caesar salad, a loaf of warm French bread and steamed vegetables. They are also great re-heated in the microwave.