



December 2020

VIRGINIA BEACH ANGLERS CLUB

Tight Line

Contents

- Upcoming Events & Meeting Announcement -3-
- Fishing Roulette & Catch-A-Ride -4-
- Sample Ballot -5-
- Attention Veterans & Gold Star Families -6-
- Stuff-A-Boat -7-
- Membership Renewal -8-
- Tidal Fish -9-
- Committees and Chairs -10-
- Fish Talk -11-
- The Chef's Corner -12 thru 15-
- Saltwater News -16 thru 25-
- Freshwater Fishing -26 thru 30-
- 2020 Advertisements -31 thru 37-
- Mission Statement and 2020 Elected Officials -38-

Upcoming Events

Monthly Meeting:

When: 12 Noon to 3:00PM December 5, 2020

Where: Oceans East

Meeting Speaker: N/A

Meeting Subject: N/A

Stop & Go Meeting

Our Saturday, December 5th meeting is an event where members can pick up their calendar, drop off a check for the Toys for Tots event if they are able, pay their 2021 membership dues if they wish, and fill out a ballot for the officers and directors. You can stay in your car and do everything from there or get out and mill around on the “porch” out front of Oceans East. Please remember to bring your mask and observe social distancing considerations if you leave your vehicle.

This Month's Quote

“Not how long, but how well you have lived is the main thing.” — Seneca

VBAC Fishing Roulette 2020

<u>Species</u>	<u>Current Leader</u>	<u>Weight</u>
Bowfin	Alan Hunter	9 lbs.
Yellow Perch	Preston Mangum	1 lb. 8 oz.
Flounder	Kelly Hoggard	9 lb. 5 oz.
Tautog	Robert Oliver	7 lb. 2 oz.
Spadefish	Patty Searby	1lb. 13 oz.

Submissions
 Virginia Beach Anglers Club:
vbanglersclub@gmail.com
 Kelly Hoggard: 757-416-8817 or
fishnkelly@msn.com

Catch-A-Ride

BOAT

Jeremy Maguire (757) 407-0493

Rich Maguire (757) 619-4851

Rob Stommel (703) 244-1282

Scott Nagen (571) 572-1023

Preston Mangum (757) 582-1450 (FWtr)

CREW

Kelly Hoggard (757) 416-8817

Victor Minak (703) 888-8992

*Add your name to either list by sending an
 email to
vbanglersclub@gmail.com*

Sample Ballot



Virginia Beach Anglers Club, Inc
P.O. Box 8602
Virginia Beach, Virginia 23452
virginiabeachanglersclub.org

Proposed Slate of Officers and Board Members for 2021

Officer		Write in Candidate
____ President	Chris Schneider	_____
____ 1st Vice President	Mark Lozier	_____
____ 2 nd Vice President	Bryan Watkins	_____
____ Treasurer	Mike Anderson	_____
____ Recording Sec.	Russell Willoughby	_____
____ Corresponding Sec.	Bob Stuhlman	_____

Board Members - Please vote for the following members:

For a three year term

____ Gary Doerhoff

____ Pat Searby

____ Kelly Hoggard

____ Write in Candidate

For a two year term : To replace Bryan Watkins

____ George Gabriel

____ Write in Candidate

Attention Veterans & Gold Star Families

The National Park Service in partnership with Operation Live Well would like to thank military personnel and their families for their service and invite them to enjoy their national parks.

Beginning on Veterans Day, November 11, 2020, Gold Star Families and U.S. military veterans receive free access to more than 2,000 federal recreation areas, including national parks, wildlife refuges and forests. The free access program is a way to thank America's veterans and Gold Star families for their support of our country and to encourage them to explore recreational opportunities on their public lands and waters.

For more information, please click the link below:



Stuff-A-Boat Toy Drive



As we are all aware the COVID-19 Pandemic has caused us to limit social contact and to try to avoid large gatherings. Due to the safety of everyone involved we have made the difficult decision to change the way we will do the Stuff-a-Boat Toy Drive. We hope that everyone will continue to support our campaign for U.S. Marine Corps. Reserve Toys for Tots this year.

Toy for Tots is in more need of our support this year as they have already delivered over 2 million toys, books, games to children whose families were struggling at the height of the Pandemic. Now they need our help to catch up.

To cut down on everyone's exposure we have set up a Fundraising page this year to collect monetary donations for the Stuff-a-Boat Toy Drive. All funds donated will stay locally and go to the U.S. Marine Corps. Reserve Toys for Tots Program. Sea Tow Hampton Roads will not be collecting new toys this year; we hope all who supported The Stuff-a-Boat Toy Drive in past years will again step up and be a part of this noble cause. In lieu of drawings for gifts this year Sea Tow Hampton Roads will be donating \$2500 to the 2020 Campaign.

Follow the link to Donate



Thank You once again for your continued support in making a Child's Holiday a Little Brighter.

If any questions, feel free to call Ed or Karen @ 757-496-1999.

VIRGINIA BEACH ANGLER'S CLUB 2021 MEMBERSHIP RENEWAL

I know it may be early to be thinking about renewing your membership for 2021, but it is never too early to plan ahead. Membership dues remains at a low \$40 rate. While you are at our STOP & GO meeting December 5th, it might be a good time to drop off your 2021 dues.

Latest Posts
On
Tidal Fish



Click on Above Logo

2020 Virginia Beach Anglers Club Committees:

Boat Show:	Chair – Russell Willoughby
Calendar:	Chair – Butch Eason Co. Chair – Ronnie Nixon
Crab Creek Clean-Up:	Chair – Ronnie Nixon
Great Bridge Flea Market:	Chair – Preston Mangum
Banquet/Oyster Roast:	Chair – Jerry Mariano
Seton Youth:	Chair – Dave Anderson
Raffles:	Chair – Preston Mangum
Audit Committee:	Chair – Mike Anderson
Surf Tournaments:	Chair – Bryan Watkins
Club Tournaments:	Chair – George Gabriel Co. Chair – Bob Burstein Chair – Brian Watkins
Pier Tournaments:	Co. Chair – Gary Doerhoff
Prize Fish:	Chair – Kelly Hoggard
Nomination Committee:	Chair – Butch Eason Co. Chair Kelly Hoggard Co. Chair Beth Synoweic
Conservation and Regulations:	Chair – Butch Eason Co. Chair – Kelly Hoggard
T-Shirt Committee:	Chair – Patty Searby

**If You Would Like to Help on a Committee,
Please Speak to the Chair. Help is Appreciated!**



Exciting Fishing Opportunities in waters of Virginia

Please click the link below to get information all fishing in Virginia



READ FISHTALK ONLINE

Rudow's FishTalk Magazine is a monthly magazine focused on fishing the Chesapeake Bay and Mid-Atlantic region. Read the current issue here online or browse through the archive of past issues below. If you can't find what you're looking for drop us a line [HERE](#)

CURRENT ISSUE

See What's New in the 2020 Fishing Regulations

Click the link below.

https://www.dgif.virginia.gov/?utm_source=mailchimp&utm_medium=email&utm_content=header

Chef's Corner: Atlantic Oyster Chowder

DECEMBER 2020

This Chef's Corner original dish fuses Northern, Southern, and Asian cuisines into a hearty chowder that will please any Oyster Lover's palate!

As we get deep into the "R" months, oyster season is in full swing, so if you are looking for a cool-weather Oyster Stew recipe that breaks all the rules, look no more!

Traditional "stew" recipes typically feature a milk and/or heavy cream base with a few mild spices and ingredients.

The inspiration for this unique recipe began two days prior to its inception while I was roasting and shucking oysters for a get-together at my good friend's farm in Southampton County, VA.

We had two heavy bushels of fat, juicy oysters that night and only managed to put a dent in the first, so I ended up bringing home almost a bushel of the juiciest oysters I had seen in a good while. They were truly prime!

The next day, I prepared several dozen on the half-shell for my Dad and I before proceeding to shuck and sort the rest into three Mason jars – one for frying, one for stewing, and one for oysters oreganata (look for that one in a future Chef's Corner edition!).

Not wanting to waste any of that sweet oyster nectar, I shucked each oyster over a bowl to catch all of that delicious liquor, and by the time I was finished, I had collected three jars of oysters and about two quarts of oyster liquor that I strained and refrigerated overnight to allow any fine sediment to settle to the bottom.

It was at that moment that I became inspired to utilize all that liquid goodness!

The liquor settled nicely overnight in the fridge, and by the next morning, a fine remnant of sediment had settled to the bottom of the jar, leaving some of the prettiest oyster liquor I have ever seen!

I searched the web to see if anyone had tried a recipe using just the liquor, but none were found, so I proceeded to do my thing and go purely instinctive!

The rest, as they say, is history!

Atlantic Oyster Chowder

Ingredients:

As usual, when selecting the ingredients for this chowder, I went to the refrigerator and combined what I felt would work based entirely on what I had on hand and applied instinctively – so feel free to tweak these ingredients the same way!

1-1/2 pints of fresh-shucked Atlantic oysters (more or less)

2 quarts of fresh strained oyster liquor

3 medium potatoes, diced



Feature Picture: An Original Atlantic Oyster Chowder!



Fresh-shucked oysters and succulent oyster liquor!

1 medium onion, finely chopped
 Celery tops with leaves, finely chopped
 1 carrot, finely chopped
 2 jalapenos, seeded and finely chopped
 ½-pint cherry tomatoes, chopped
 ½-pint baby portabellas, sliced (straw mushrooms work well, too)
 1-1/2 cups fresh bean sprouts
 3-4 cloves fresh garlic, crushed and finely minced
 4 strips crispy fried bacon, finely chopped
 1 tablespoon sea salt (or to taste based on oyster liquor saltiness)
 1 teaspoon black pepper
 ½ tablespoon leaf thyme
 1 teaspoon oregano
 2 tablespoons oyster sauce (optional)
 2 tablespoons ketchup (optional)
 3 tablespoons bacon drippings
 1-cup water (may use clear seafood stock, also)
 Corn starch



Prepping the ingredients based on what was on hand at the time!

NOTE: It's okay to err on the conservative side of spice at first – the oyster liquor saltiness will vary by harvest location, so be sure to add salt sparingly – you can always add, but you can never take it away!



Chopping the potatoes, tomatoes, and bacon...

Instructions:

Fry bacon in a large skillet until crispy but not burnt, and reserve drippings. Set bacon aside to cool and harden. We had bacon for breakfast, so I simply kept the skillet and drippings on the stove and tucked away several nice pieces of crispy bacon for the chowder. This is entirely optional, and I am sure the stew would have turned out just as well had I used butter to sauté the vegetables, but the bacon just seemed to be a nice touch – and I do love bacon!

To the bacon skillet, add the chopped onion, celery, carrots, jalapenos, and garlic and sauté over medium heat until the onion begins to turn translucent.

Add chopped cherry tomatoes, thyme, oregano, and black pepper.

Continue to simmer until the tomatoes render and soften, releasing that sweet flavorful juice into the skillet.

While the vegetables continue sautéing, gently pour the oyster liquor through a fine strainer and into a medium stew pot. Bring the liquor to a soft, gentle boil, add the diced potatoes, and carefully bring back to a gentle boil. Transfer the sautéed vegetables to the stew pot and stir-in contents. Deglaze the skillet with ½-cup of water or seafood stock and pour into the stew pot.



Building the pot by sequentially sautéing the chopped veggies and tomatoes!

Add the Oyster Sauce and ketchup if desired – I like the sweetness and color that the ketchup adds, and Oyster Sauce just seemed to accentuate that succulent oyster liquor flavor!

Gently bring the pot to a boil; then, add the sliced mushrooms and keep on low boil for about five minutes.



Sequentially and progressively building-up the pot with mushrooms, sprouts, oysters, and bacon!

Add the bean sprouts to the pot and cook for another five minutes. While the bean sprouts are blending-in, mix some corn starch and water until creamy and slowly stir into the pot to add some texture and bind the fat into a silky-smooth broth.



Ready for the Taste Test!

Once the pot has just come to a soft boil, add the chopped bacon bits and 1-1/2 pints of oysters.

NOTE: I like to open, save, and use all the tiny “sticker-oysters” that often adhere to the larger ones – these are the “bonus babies!”

Heat the oysters until the pot is just about to come back to a boil and the oysters begin to curl.

Turn off the heat and serve in a chowder bowl with a side of Oyster Crackers and Tabasco.

The Oyster Crackers are quite good with this dish, adding a nice texture while absorbing the oyster broth, and the Tabasco offers a nice little kick without crowding-out the beautiful oyster flavor!



Opening the “Sticker-oysters” for the chowder!



Passing the preliminary taste test!

I always use Tabasco with seafood dishes – Texas Pete, Frank’s Red Hot, and other sauces just don’t do it for me, but everyone has a personal preference, so feel free to kick it up with whatever you like best and enjoy!

As with most of my instinctive creations, I always find willing tasters to assess the worthiness of the dish for inclusion in the Chef’s Corner, and because this one broke the oyster stew paradigm, I sought two of my harshest food critics – my wife Frances and The Old Man (aka The Dad!), in that order!

Frances is not a big seafood eater, so I know when a new seafood recipe gets her seal of approval, I am definitely on the right track!

There was no way I was letting my Dad critique this dish if it did not pass the wife-test first – which it did!

My Dad is a professional chef and my harshest critic, so this is where I turn for a true read on any new recipe – everything from taste and texture to style and ingredients.



Passing the Taste Test - “This is Delicious – the Best I Ever Had”!

I was particularly proud of this dish because it was 100% instinctive, using on-hand ingredients while presenting a whole new way to enjoy fresh oysters in a one-pot meal that will appeal to the finickiest diners! It is also a great way to savor all those tiny sticker-oysters so often discarded!

I particularly enjoyed the refreshing crispness of the bean sprouts, the texture of the mushrooms, and the subtle saltiness of those fresh, juicy oysters – it really was a treasure trove of flavors!

Give this one a try – you will definitely be well rewarded!

Contributed by: VBAC Angler John Germanos (aka “The Instinctive Chef”)

Salt Water Largest Fish (Release) 2020

Species	Angler	Date	Size	Where	Weight
Amberjack					
Black Drum					
Blackfin Tuna					
Blackbelly Rosefish					
Blueline Tilefish					
Bluefish	Frank James	14-May	33.5"	Rudee Inlet	
Cobia	Robert Oliver	9-Jun	38.5"	CBBT	
Dolphin					
Flounder					
Golden Tilefish					
Grey Trout					
Houndfish					
King Mackerel					
Oyster Toad					
Pinfish					
Pompano	Kelly Hoggard	13-Jul	16.5"	Sandbridge Surf	
Puffer Fish (smooth)					
Puppy Drum					
Red Hake					
Red Drum	Kelly Hoggard	10-Sep	44"	South Beach NC	
Roundhead	Kelly Hoggard	30-Jun	16.5"	Sandbridge Surf	
Sea Bass					
Sea Robin					
Shark, Sandbar	Kelly Hoggard	16-Oct	75"	Cape Hatteras Point	
Snowy Grouper					
Southern Puffer Fish					
Spanish Mackerel					
Spadefish					
Speckled Trout	Ike Eisenhower	17-Sep	23.5"	Little Creek	
Spot	Robert Oliver	2-Jun	9"	Lynnhaven Inlet	
Swallowtail Bass					
Tautog	Kelly Hoggard	28-Apr	20.25	CBBT	
Warsaw Grouper					
White Marlin					

Salt Water Largest Fish (Catch) 2020

Species	Angler	Date	Size	Where	Weight
Amberjack					
Black Drum					
Blackfin Tuna					
Blackbelly Rosefish	John Germanos	13-Aug		Norfolk Canyon	3 lb 9oz
Blueline Tilefish	Kelly Hoggard	25-Jun		Norfolk Canyon	13 lb 0 oz
Bluefish					
Cobia					
Conger Eel	Robert Oliver	24-Sep		CBBT	2 lb 12 oz
Dolphin					
Flounder	Kelly Hoggard	29-Nov	30"	Triangle Wreck	9lb 5oz.
Golden Tilefish	John Germanos	13-Aug		Norfolk Canyon	37 lb 1 oz
Grey Trout					
Houndfish					
King Mackerel					
Oyster Toad	Robert Oliver	22-Apr	16.25"	CBBT	31 b 13 oz
Pinfish					
Pompano	Kelly Hoggard	13-Jul		Sandbridge Surf	2 lb 13 oz
Puffer Fish (smooth)					
Puppy Drum					
Red Hake	Patty Searby	13-Aug		Norfolk Canyon	3 lb 5 oz
Red Drum					
Roundhead	John Germanos	14-Jun		Ramp 55 NC	1lb 9 oz
Sea Bass					
Sea Robin	Kelly Hoggard	9-Jun		Ches Light Tower	1lb 6 oz
Shark					
Snowy Grouper	Kelly Hoggard	25-Jul		Norfolk Canyon	40 lb
Southern Puffer Fish	Patty Searby	24-May	9.5"	Sandbridge	13 oz
Spanish Mackerel	John Germanos	3-Jul		Ramp 44 NC	5 lb 6 oz
Spadefish					
Speckled Trout					
Spot					
Swallowtail Bass					
Tautog	Robert Oliver	28-Apr		CBBT	7 lb 2 oz
Wormy Grouper					

Saltwater Fishing News

jeisenhower2@cox.net

to me

Sat, Nov 28, 6:19 PM (1 day ago)

Fishing with Louis and Hai 11/14/20 Little Creek:

Went fishing with Louis and his girlfriend Hai. It was slow starting since it was just past high tide when we got there at the jetties. Only some throwbacks. We tried three different places until the current started to pick up and I managed to hook a keeper after throwing up current and letting the 27MR drift with the current for a long moment. Louis was right behind with his keeper which started us catching one after another and in about an hour we hooked and boated 12 specks between 17-20 inches. Water temp then was about 61 degrees. That made our day.

Fishing Pretty Lake 11/19/20

Fished with Louis at the jetties at first but no joy there this morning so we headed to the Pretty Lake. Started catching puppy drums on a 17MR but all were around 17 inches. Then I hooked a big trout. It gave me a good fight pulling drag but it ended in the net. 20 inches and this made us think we found a school. No such luck, just that one caught so I took it as a club minimum release.

Blessings,

Dr. James W. Ike Eisenhower





Dave Steele caught a 22-inch striped bass while trolling for speckled trout.

Saltwater Fishing News

Stripers at Daybreak at Little Creek 11/4/20.

Louis Glaser and I fished the Little Creek targeting striped bass for the first time this season at sunrise. No one else was out there for a change. There was no wind so it was perfect topwater time. We caught 6 before the bite stopped. 21 to 25 inches really fat fish. We kept our limit of one 25 inch striper each. The blowups on the topwater lures MirrOlure She dogs were fantastic. Air temp 45° water temp 57°. Then we hunted trout and puppies with lead heads and gulp. We caught 4 pups about 17" and Louis caught a 25 inch pup that gave him a tough fight. It's weird but we haven't caught any trout here for two weeks but it was a Great start of striper season for us.

Blessings,
Dr. James W. Ike Eisenhower



Saltwater Fishing News



Dave Steele and I had a good day togging at the 2nd Island CBBT. One short of a two man limit. Weather was great for the end of November. Water temp was 55. Caught them on the in coming and out going current. Ran out of blue crabs and called it a day. – Bob Stuhlman

Saltwater Fishing News

**Caught Sunday morning in Lynnhaven on a white/pink
tailed Bass Assassin. - Bob Stuhlman**



Saltwater Fishing News

Birthday Trip to the Triangles – By Kelly Hoggard

After a pair of cold fronts came through in the end of October, water temps fell to around 60 degrees. Robert, myself, and my dad (Rick) went out to the triangles venturing a big Tautog. We started the day a little after 7am headed out of Lynnhaven. There was a light east breeze blowing and calm seas from a high pressure above. We started at the Tower Reef drifting around a few army tanks and the J B Eskridge looking for a tog. We managed a couple of fish for the box, but no tog bites and moved on.

Around 11, we were set up at our first wreck. The drift was difficult to set the boat due to the current and winds being opposite. The light wind would push us around a bit but we managed to anchor on a nice piece of bottom debris. We caught a couple of sea bass and had a couple good bites but failed to catch that elusive tog. After making some adjustments (you can move locations simply by changing the amount of anchor line out), Rick dropped down a piece of crab that met a strong fighting fish! I had a feeling this was one of those tog's we've come searching for. After a brief battle, my dad got the fish next to the boat and into the net it went! My dad's new personal best Tautog measured over 21" and 6 lb 4 oz. We worked the area a while longer with little success and moved to a new wreck.

We set up on a wreck with unknown expectations as I had not fished it in many years, if at all. The wind now was blowing closer to 10 kt and was pushing the boat around making the anchor difficult to hang. The boat was set up on the edge of the wreck and a few good bites came almost immediately. There were nice sea bass coming over the side, but a lack of other species coming up to the boat. The wind pushed us off the wreck so we reset the anchor to fish the structure better.

My dad was first to engage with the next fish. It was a big puller and would not give up. His rod was bent over so much it was clear he was under matched. Unlike many of the fish down there, this one wanted to get back into that wreck. It pulled and pulled, and eventually broke off against the structure. This may have been the big tog we were looking for but it wasn't in our favor his day. Later, my dad got another chance at a big bite. This one pulled hard and was eager to swim free of the structure. I am not a frequent fisherman to tog fishing the offshore wrecks. I had no idea what he might have but It did remind me of fighting a big puppy drum while flounder fishing. After a hard fought battle, we net a sizable black drum. It had obvious signs of barrow trauma and we decided to keep the 36" drum. Shortly after, I hooked up on a hard fighting sea bass. It was a little nerve wrecking when it spun its way around Roberts line, but later spun back and came free. I felt that distinctive tug of a grey triggerfish. I saw the fish and immediately knew it was a nice trigger. I pulled him over the side and without hesitation threw him in the box. I didn't realize it immediately, but later knew I had my first citation grey triggerfish on board. It measured 19" and weighed in at 4 lb 8 oz. With that catch, our day was over.

It was getting late and we needed to get underway to get home at a decent hour with the late afternoon sunset. The ride home was smooth. The sun set as we were passing by the tower. It was a beautiful orange and red sky with the clouds. We stopped in at Long Bay on the way in to get the paperwork and headed back to the dock. What a great day on the water!

Can't Catch Fish on the Couch!

Saltwater Fishing News



Saltwater Fishing News

November Tog Catchin' – By Kelly Hoggard

After a string of consecutive good weather days, the weather window was closing. Robert and I decided to hit the last fishable day with some left over crabs from our previous trip to the triangles. We went out to the CBBT and anchored up at one of our good tog numbers. It was a little slow at first with a ripping current. After catching countless oyster toads, the current finally subsided and we hit the tog bite. I was the first to hook up with a nice 17" tog. Robert followed the lead by catching the next 4 tautogs. He also caught a surprisingly large puffer to add the impressive streak of tog. As we finally found the honey hole, the wind pushed us away so we re-anchored to be in the same area. Robert and I were furiously slinging fish into the boat, togs, sea bass, oyster toads, and puppy drum one after the next. Robert fought a nice tog that was around 20 inches and when it came to the surface, the crab with the hook attached came right out of the mouth. It turns out that this tog fought so hard to hold onto that crab but never got hooked. I later caught one puppy that was 25 and 7/8". I tried 3 different ways to stretch this fish 26" so I would have an excuse to tag it, but failed. This puppy was destined for the dinner table. We were catching good until, sadly, we ran out of bait. I spent some time cleaning the boat and headed in. I tagged 27 fish that afternoon keeping 1/3 puppies (2 over slot), 5/13 togs and 1/18 sea bass. The puppy drum stomach was full of small crabs. Most of which were calicos and one other species. It was a great trip and we are looking forward to heading out again soon.

Can't Catch Fish on the Couch!



Freshwater Fishing News

Fresh Water Largest Fish (Release) 2020

Species	Angler	Date	Size	Where
Black Crappie	Melanie Bayford	2-May	15"	Beaverdam
Blue Catfish	Ike Eisenhower	31-Jan	38"	NW River
Bluegill	Melanie Bayford	20-Mar	9.5"	Piankitank
Bowfin	Alan Hunter	Nov 17	28"	Piankitank
Carp	Alan Hunter	17-Mar	30"	Piankitank
Chain Pickerel	Melanie Bayford	24-May	24.25"	Beaverdam
Largemouth Bass	Russel Willoughby	14-Aug	24"	Lake Prince
Longnose Gar	Alan Hunter	7-Jul	45"	Cat Pt. Creek
Northern Pike	Melanie Bayford	11-Apr	23"	Beaverdam
N Snakehead	Frank James	13-Jun	30"	Aquia Creek
Sunfish	Alan Hunter	3-Apr	9"	Piankitank
Warmouth (Bass)				
White Perch	Melanie Bayford	16-May	13"	Beaverdam
Yellow Perch	Alan Hunter	23-Sep	12.5"	Mt Landing Creek

Freshwater Fishing News

Fresh Water Largest Fish (Catch) 2020

Species	Angler	Date	Size	Where	Weight
Blue Catfish					
Black Crappie	Russel Willoughby	10-Feb		Lake Smith	1.64lb
Bluegill					
Bowfin	Melanie Bayford	3-Sep		Piankatank	5lb 10 oz
Carp					
Chain Pickerel					
Largemouth Bass					
Longnose Gar					
Northern Pike					
N Snake Head	Frank James	13-Jun		Aquia Creek	8.2lb
Sunfish					
Warmouth (Bass)	Alan Hunter	3-Apr		Piankatank	8 oz.
White Perch					
Yellow Perch	Preston Mangum	12-May		Lake Prince	1 lb 8oz

Freshwater Fishing News



Russell Willoughby took me fishing in his boat on Lake Smith last week. We caught a number of crappie, throwing most back but kept 7 larger crappie over 11". Russell tried to show me how to catch bass but I'm a lousy student.

Preston



Freshwater Fishing News

We left from my dock on the Piankatank on a NW 10 to 20 mph day. We had planned to go upriver to seek a calm corner, but it was not blowing hard yet, so I went downriver to fish a wreck for a short time. While at the wreck, we saw a very calm cove and decided to fish there. Our only catches were catfish and bowfin, but the bites were pretty steady. Alan was remarking how many more fish I was catching, but I told him he usually manages to catch the biggest one of the day. When he hooked the big bowfin, I thought it was a huge bass because of the size of the open mouth. We survived docking and loading with the huge wind and white caps coming sideways to the ramp.

Melanie



Freshwater Fishing News

Took Rick Kerns fishing on Lake Smith last week. We caught a number of crappie and released all but 8 fish. A good day!

Preston



2020 Advertisements

**Each advertisement is linked to their associated website.
Please check them all out by clicking on their ads!**

VirginiaBeachAnglersClub.org

Facebook.com/VirginiaBeachAnglersClub

VBAnglersclub@gmail.com

**ADVANCED
MACHINE and
TOOLING INC.**



5725 Arrowhead Dr.
Virginia Beach, VA 23462
757-518-1222

WATERMAN'S
FRESH, LOCAL SEAFOOD
since 1981

**BEACH DAYS
PERFECTED...**

WATERMANS.COM 5TH & OCEAN OPEN DAILY AT 11 SUNDAY BRUNCH	CHIXVB.COM 7TH & OCEAN OPEN DAILY AT 11 LIVE MUSIC	THESHACKVB.COM 5TH & ATLANTIC OPEN SEASONALLY LAWN GAMES!
---	---	--

**CHIX
ON THE BEACH**
the SHACK on 8th



Chesapeake Bay Fishing At It's Finest!

Ocean View Fishing Pier offers complete facilities and equipment for everyone who lives and loves to fish. Join us on the charter fishing boat, "Judith Ann" for a fun day filled with the Chesapeake Bays finest fishing..

OCEAN VIEW FISHING PIER - 400 W Ocean View Ave, Norfolk, VA 23503
757.587.6000 | www.oceanviewfishingpier.com

**LYNNHAVEN
MOTOR COMPANY**



**Unbeatable Prices
For In-Demand, Low Mileage
Pre-Owned Vehicles**
Contact John @ 757-425-9300
www.LynnhavenMotors.com

**UNIQUE
Plumbing**

J.R.

3419 VIRGINIA BEACH BLVD. #229
VIRGINIA Beach, VA 23452
757-472-6527

OUR ADVERTISERS

Tidewater Scale & Butcher Supplies, Inc.

NEW AND USED EQUIPMENT

Norfolk, VA (757) 622-3195 Fax: (757) 626-1883

Richmond, VA (804) 640-7058 Fax: (804) 784-7319

Sales and Service 1-800-343-6712

www.tidewaterscaleva.com

ed@tidewaterscaleva.com

Biro - NBI - Digi Scales

Treil - BKI - Berkel - Jaccard - Globe - Bizerba - Packaging - Supplies

ED STOVALL, President

Cell (804) 640-7058

424 W. 25th St.

Norfolk, VA 23517



PUNGO TIRES & WHEELS

1800 Princess Anne Rd. • Va. Beach, VA 23456

Office: 757-721-6004 • 757-721-6468

PUNGO OFF-ROAD

www.pungooffroad.net

BUDDY • ROB



SHORT RUN PRODUCTION

GENERAL REPAIRS—TOOL & Die

Fabrication

3301 Lafayette Blvd., Norfolk, VA 23513

757-857-4145 Fax: 757-858-2447

DAVID LITTLE

HOME: 757-477-6443

lwooffice@landw.hrcoxmail.com

MARVIN CHIVERS

HOME: 757-477-6443

MIKES MARINE

CUSTOM CANVAS

2244 RED TIDE RD. • VIRGINIA BEACH, VA 23451 • 757-496-1090

www.mikesmarinecanvas.com



Sea Tow Hampton Roads

4904 Rutherford Rd., Suite 103,
Virginia Beach, VA 23455

757-496-1999

e: hamptonroads@seatow.com w: seatow.com



♦ Cold Beer ♦ Hot Food ♦

♦ Live Bait ♦

5605 Blackwater Rd
Virginia Beach, VA 23457

(757) 204-4806

BlackwaterTradingPost.com

AMERICA'S BATTERY SUPPLIER

BATTERY OUTLET INC.

1608 Campostella Road

Chesapeake, Virginia 23324

757-545-4442 Fax 757-545-4211

www.batteryoutlet.com

sales@batteryoutletinc.net



WE CARRY BATTERIES FOR EVERYTHING



Virginia Printing & Signs

6610 E. Virginia Beach Blvd. • Norfolk, VA 23502

757-855-5474 • Fax 757-855-5748

virginiaprinting@aol.com

- Copies & Flyers
- Business Cards
- Stationary
- Business Forms
- Labels & Decals
- Rubber Stamps
- Posters
- Vinyl Lettering
- Business Signs
- Real Estate Signs
- Banners
- Yard Signs



4201 INDIAN RIVER ROAD

CHESAPEAKE, VA. 23325

(T) 757-351-2724

(CELL) 757-439-0994

Caddell Electric Company

Electric Motor & Pump Specialist



1250 Bolton Street

Norfolk, Virginia 23504

Telephone - 757-625-4261

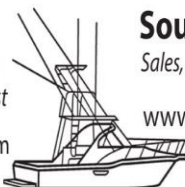
Fax - 757-625-5610

motors@caddellelectric.net

Captain Joe Ferrara

Broker & Electronics Specialist

joe@southernmarineinc.com



Southern Marine, Inc.

Sales, Service, Upgrades, Restorations

www.southernmarineinc.com

4936 Cleveland St., Suite 110 • Virginia Beach, VA 23462 • (757) 572-9236



Melissa Wright

melissa@wrightmarine.us

Cell: 757-630-0026

Sales • Service • Storage

OUR ADVERTISERS



Truck Refrigeration Repair, Inc.

1160 Lance Road • Norfolk, Virginia 23502
757-461-1551 • Fax 757-461-0460



757-547-4498
www.centervillamarina.com

Robalo Boats
Centerville Marina Center
and Dual Consoles from
16 to 30 ft in stock Yamaha power
5 years of Warranty Bow to Stern
100 N Centerville Turnpike
Chesapeake, VA 23320

CHAMPION FENCE CO.

Serving Hampton Roads for 50 Years

(T) 757-623-0495

(F) 757-627-7040

Email – lr@champ.hrcoxmail.com

Ireland Electric Co.



528 S. Military Hwy
Suite B
Virginia Beach 23464
757-424-0300

Electric Motors
Pumps
Controls

Sales & Service
Commercial
Government



2707 Syer Road Telephone - 757-399-7777
Portsmouth, Virginia 23707 Fax - 757-397-9017



Cobb's Marina, Inc.
Complete Boatyard Services
4524 Dunning Rd. • Norfolk, VA 23518
757.588.5401 • Fax: 757.588.8926
cobbsmarina1@yahoo.com



A MAZZELLA COMPANY

5931 Thurston Avenue Telephone - 757-460-3300
Virginia Beach, Virginia 23455 Fax - 757-363-1910
www.ihenryholland.com

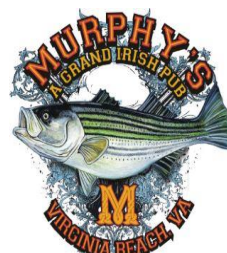


MADE IN THE USA SINCE 1918



Interstate Batteries
5568 Sabre Rd. Norfolk, VA 23502
Phone 757-461-3722

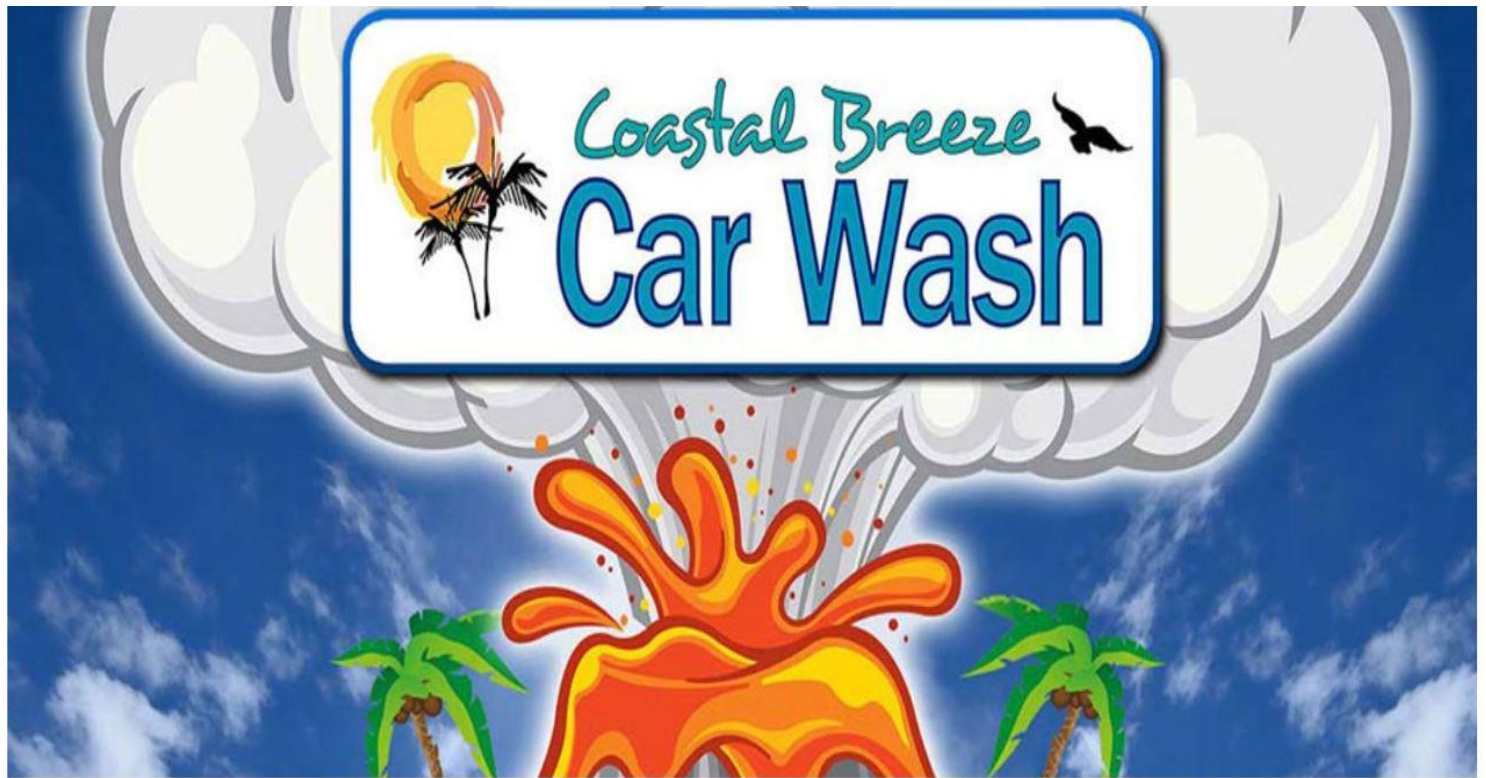
Hours: M-F 7:30-5:30
Saturday 9:00-3:00
Email: batteries@jbsvabeach.com



2914 Pacific Avenue
Virginia Beach, Virginia 23451

Telephone - 757-417-7701
www.murphyspub.com

OUR ADVERTISERS

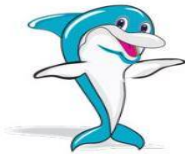


Coastal Breeze Car Wash
4981 Virginia Beach Blvd
Virginia Beach, VA 23462

Mon-Sat 8am-7pm
Sun 9am-7pm

***Hours may vary based on weather conditions 757-499-4469**

A Great New Car Wash is Here! Fast...Clean...Easy **Free**
Vacuums Always!



FAST

Coastal Breeze Car Wash is uniquely fast and precise. We offer a three stage process that cleans, protects, and shines your car in under 8 minutes from the moment you pass through the gates. After you are done, go and visit one of our 20 FREE High Powered Vacuum stations to give your interior the cleaning it deserves.



CLEAN

We partnered with world class chemist from industry leading brands like Simoniz and Rain-X to be at the forefront of car wash technology. Each stage of the car wash process is meticulously tuned and chosen to provide you with a clean and shiny exterior we all can be proud of.

Stage 1

Your car goes through the cleaning process to remove dirt and debris.

Stage 2

High quality waxes are applied to your vehicle to provide a showroom quality shine.

Stage 3

We seal and protect the paint with our carefully curated protectants.



EASY

At Coastal Breeze we take pride in making the customer experience simple and easy. Everything is done in three easy steps.

Step 1

Pay using our easy to use kiosk, or skip paying and save money by using a Fast Pass "Breeze thru" plan.

Step 2

Our state of the art equipment will guide you through the three stage cleaning and drying processes.

Step 3

Visit our free high powered vacuums to finish the process, and enjoy the rest of your day!

The Fast... Clean... **Easy...**
Headquarters

OUR ADVERTISERS



The Only Way To See The Sea

rudeeinletcharters.com rudeerocket.com
rudeetours.com • (757) 425-3400
200 Winston Salem Ave., Virginia Beach, VA 23451

A. W. WHITEHURST

J. ANDERSON
C. BAIN



Princess Anne
DISTRIBUTING CO. VA BEACH
SINCE 1958

RETAIL -
WHOLESALE
FISHING TACKLE

623 Virginia Beach Blvd.
Virginia Beach, VA 23451

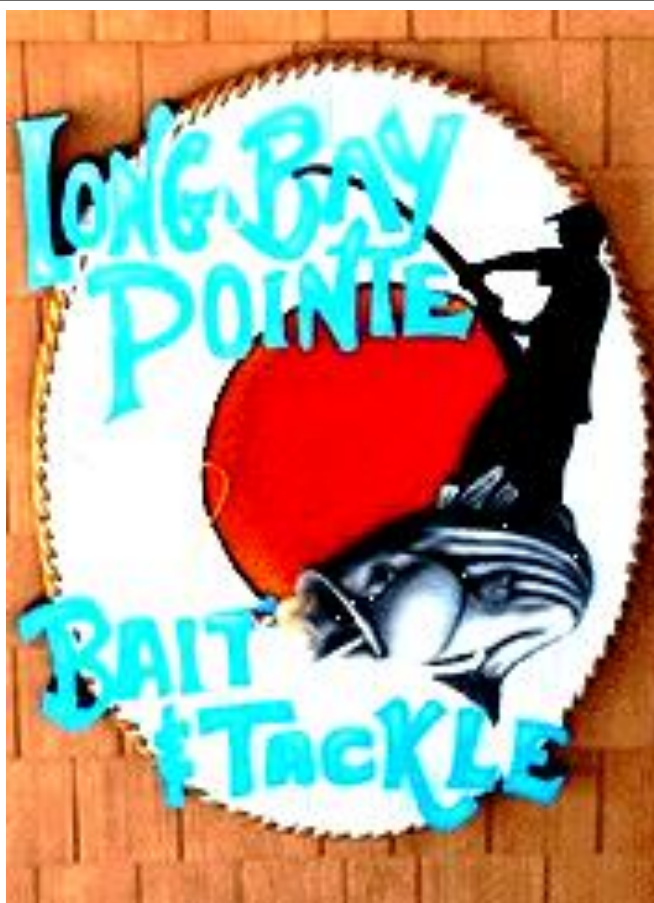
(757) 428-1000
Fax (757) 422-6673
princess-anne-tackle.com

5.11 

THE ULTIMATE PANT FOR THE ULTIMATE PRO

Good enough for a day of training with Tim and good enough for your hardest day on the job, the ABR™ Pro Pant is always ready.

SHOP NOW



CONNIE BARBOUR CAPT. STEVE WRAY

LONG BAY POINTE
Bait & Tackle

*Fuel *Charters *Rod & Reel Service
*Inshore/Offshore/Fly Fishing Tackle
*Fresh & Saltwater, Frozen & Live Bait

757-481-7517
2109 WEST GREAT NECK RD. STE. 100
VIRGINIA BEACH, VA 23451



fish **OCEANS** *east* .com
757.464.6544

5785 Northampton Blvd. 104 / Virginia Beach, Va / 23455



Sea Tow Services International, Inc. ©2012. All rights reserved.

**YOU CAN'T CUT IN LINE
YOU'RE ALREADY IN FRONT**

Sea Tow® members are always served first. Join today, our Captains are standing by 24/7.



Trust the local experts.

Sea Tow Hampton Roads

757-496-1999 \ 800-4-SEATOW

\$15.00 off for Angler Club Members. 

Join now.

Download our FREE App!

SEA // TOW®

VBAC MISSION STATEMENT

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 Objectives:

- ❖ 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.

2020 VBAC Elected Officials

Officers:

Chairman of the Board: George Gabriel

President: Bob Burstein

First Vice President: Chris Schneider

Second Vice President: Mark Lozier

Treasurer: Mike Anderson

Recording Secretary: Russell Willoughby

Corresponding Secretary: Bob Stuhlman

Board of Directors:

Gary Doerhoff

Jerry Mariano

Preston Mangum

Ronnie Nixon

Patty Searby

Bryan Watkins

Ike Eisenhower

David Anderson

Larry Regula

Virginia Beach Anglers Club
P.O. Box 8602
Virginia Beach, VA 23450
Email: vbanglersclub@gmail.com