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VIRGINIA BEACH ANGLERS

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Upcoming Events

Monthly Meeting:

When: Thursday, 02-06-2020 7:30pm.

Where: Foundry United Methodist Church,

2801 Virginia Beach Blvd. in Virginia Beach next to Beach Ford.

Meeting Speaker: Chris Moore (Senior Regional Ecosystem

Scientist at Chesapeake Bay Foundation).

Meeting Subject: "What's happening in Richmond and In The Water"

February & Future Information Notes:

- If you haven't already, pick up your 2020 calendar from Butch!
- Mid Atlantic Boat Show table at VB Convention Center February 7-9. Volunteers Needed! Contact Russel Willoughby (757) 818-0058 or at the meeting.
- Awards Banquet February 15.
- Great Bridge Flea Market March 14.

This Month's Quote

"Yesterday is history, tomorrow is a mystery, today is a gift of God, which is why we call it the present."

– Bill Keane



Catch-A-Ride

BOAT

Preston Mangum (757) 582-1450 (FWtr)

Jeremy Maguire (757) 407-0493

Rich Maguire (757) 619-4851

Rob Stommel (703) 244-1282

Scott Nagen (571) 572-1023

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

VIRGINIA BEACH ANGLER'S CLUB CORDIALLY INVITES YOU TO THEIR

ANNUAL AWARDS BANQUET

&

AWARDS PRESENTATIONS

SATURDAY, FEBRUARY 15th, 6:00 PM

MENU

BAKED STUFFED PORK CHOPS SHRIMP AND PASTA VEGETABLE CHEF CHOICE TOSSED SALAD AND ASSORTED DRESSINGS ROLLS AND BUTTER OTHER CULINARY SURPRISES

PLEASE BRING YOUR FAVORITE DESSERT TO SHARE SOFT DRINKS, WATER, AND COFFEE PROVIDED WINE, SPIRITS AND BEER ARE WELCOME AND MAY BE BROUGHT

> ST NICHOLAS GREEK ORTHODOX CHURCH 621 FIRST COLONIAL RD, VA. BEACH

TICKETS ON SALE AT THE DOOR OR AT THE FEBRUARY 6TH MEMBERSHIP MEETING \$15 PER MEMBER, \$20 PER GUEST

Following the presentations, we will hold a Chinese raffle. If you would like to donate an item to be raffled, please contact Jerry Mariano (757-618-0710) to coordinate raffle item pickup prior to the banquet.





VBAC

Surf Fishing Tournament Team Drawing

Virginia Beach Anglers Club Surf Committee will be having their annual drawing for the remaining spots and alternates for our 2020 Ocracoke and Hatteras Village Surf Fishing Tournament teams. Drawing will take place on February 6th at our general membership meeting. All members in good standing that are interested are encouraged to enter! Due to a cancelled tournament last year in Hatteras Village, we will only be drawing alternates for that tournament! If you have any questions prior to meeting please feel free to contact Bryan Watkins. Thanks and good luck!

Bryan Watkins

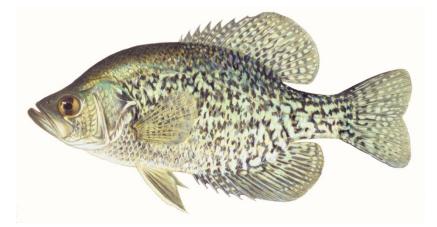
Chairman of Surf Committee Watkinsautorenewal@gmail.com 757-831-9724





Virginia Beach Angler's Club Spring Crappie Tournament Lake Smith Shore or Boat

Saturday, March 28, 2020



Entry Fee: \$20.00 per adult angler, \$10.00 per child under 16

Early entries contact Preston (info below) or register on March 30 at ramp.

Location: Lake Smith & Little Creek Reservoir (Boat only)

Lines In: 8:00 AM

Weigh-in Time: 4:00PM

Crappie tournament prize paid on the heaviest single crappie fish.

\$150 Guaranteed 1st Place Prize, 2nd Place Prize Guaranteed \$75.00 Shore Anglers Only: Heaviest fish of any species wins Shore Prize

Early Entry: Phone, text, or email entry name(s) and number of anglers to: Preston Mangum 757-582-1450 or <u>PMangum@RoseandWomble.com</u>.





Virginia Beach Anglers Club Lake Smith Crappie Tournament Rules March 28, 2020

Time: Lines in 8:00am - Weigh-in 3:30 – 4:15.

Location: Lake Smith (shore & boat) and Little Creek Reservoir (boat only).

Gates open at 7:00 AM

Entry Fees: \$20.00 per Angler, \$10.00 for children under 16.

Registration: Register on day of tournament at judge's table before fishing.

Boat check before entering water.

Prizes paid on the heaviest single fish.

Except for shore anglers, an angler may win only one place.

\$150.00 guaranteed 1st place, \$75.00 guaranteed 2nd place. Prizes can increase based on number of entrants. Shore anglers may win shore & crappie tournament prize. (see below).

Shore anglers may enter any fish caught during competition. A single prize will be awarded to the overall largest fish caught from shore irrespective of species. Should a crappie be caught by a shore angler, it may be entered in the tournament as a crappie catch in addition to entering for the shore prize.

Use of all nets (except landing net) will disqualify angler.

Early catch submission is permitted.

Ties will be decided by the earliest entry.

Decision of the weigh-master is final.

GBFA Fishing Flea Market

Next month on March 14, we will have our annual table at the GBFA Flea Market. Every year we have had a table which features all of the things our members have decided they no longer want and wish to sell so someone else can enjoy them.

The table is manned by volunteers – if you'd like to help, please let Preston Mangum know.

757-582-1450

You are welcome to bring any and all your items that you have pre-priced with an item list showing their pricing and give them to Preston at the March meeting. The list is helpful in getting all unsold items and the proceeds back to their owners. The club charges 10% of the sale price which will be deducted from your proceeds. If you have any questions, feel free to call, email (pmangum@roseandwomble.com), or text at the above number.

VBAC SERVICE OBLIGATION/CLUB SPONSORED EVENTS

As laid out in the Virginia Beach Angler's Club Function and Activity Manual, club members must meet the following requirements to be eligible to be selected for a club sponsored activity such as a surf fishing team, a charter fishing trip or a club fishing team:

** Club members must be in good standing to be eligible for team selection. (Dues paid prior to time of selection)

** Club members (including returning team members) must have participated by helping with at least one club activity during the preceding year (exception for new members) to be eligible for team selection. Activities where you can serve the club by helping out include but are not limited to: club officer, club board member, News Letter, assistance in administering club sponsored tournaments, club adopt-aspot clean-ups, awards banquet, boat show, oyster roast, fish fry, meeting refreshments, raffles, club apparel sales, Seton Youth trip, etc.

** The person in charge of the service obligation activity will keep a record of who participates in the activity but it is <u>YOUR</u> responsibility to make sure your name gets recorded with the person in charge.

2020 Membership Dues

As a reminder to all members, 2020 membership renewals are due. Dues are just \$40 per year.

Membership dues are required for eligibility to be selected for club sponsored fishing events. Those would include surf fishing tournaments, boat fishing tournaments, monthly and yearly fishing competitions, our annual oyster roast, and club sponsored boat fishing trips. Current membership holders also receive updates of club events and important information via email on a regular basis. You can see Bob Stuhlman at our February meeting to pay your dues. If there are any questions about the membership to VBAC, please contact us by either our gmail account or inquiring at the monthly meetings.

We draw for the spring and fall surf fishing teams at the February and March General Membership meeting. If you wish to be considered for a team position your dues need to be up to date.

2021 Calendar Photos

Please take pictures at every opportunity and submit them to the club email for the 2021 calendar. Phone shots can be surprisingly good. Here are a couple recently taken by George Gabriel.





General Interest



In February, when the Virginia General Assembly was in session, our intrepid anglers (pictured), accompanied by Chris Moore from the Chesapeake Bay Foundation, went forth to try to spread the message of the lowly menhaden and how it was being so poorly managed at present to as many of our representatives and/or their staff as possible. Our club members who take their time to champion causes important to all of us fishermen are truly appreciated.

Thank you, gentlemen!

IN SEARCH OF RECIPES

The VBAC is in search of your favorite recipes to publish in the Chef's Corner section of the newsletter and on the website. The recipe does not have to be seafood based. Any local family favorite that you would like to share with the membership would be wonderful. **Breakfast casseroles, brunch/lunch** creations, a tantalizing dinner extravaganza or desserts are welcome. **Pictures are not required, but are** encouraged. If you have a menu/recipe to share, please send then to the VBAC email account (vbanglersclub@gmail.com). We will get them out to the members.

General Interest

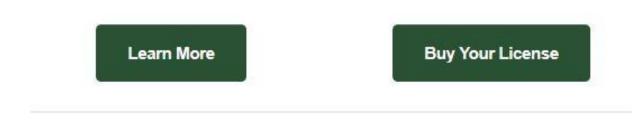


2020 Freshwater Fishing Regulations

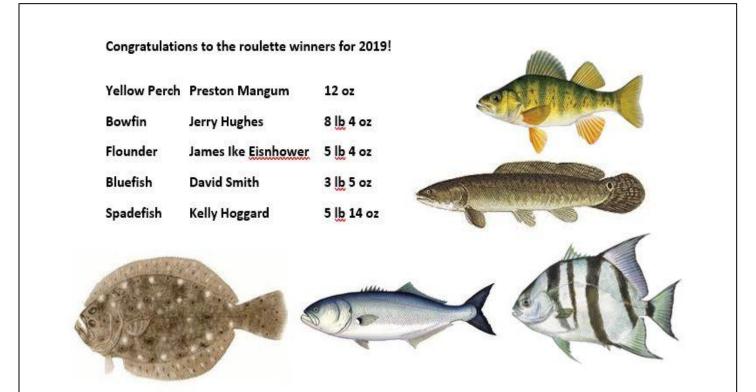
January 1-December 31, 2020

Remember to always check the DGIF website and **mobile app** for the most upto-date and accurate information before heading out!

- The Sportsman's License has been reduced from \$133.00 to \$100.00.
- A trout license is not required to fish designated stocked trout waters during <u>Free Fishing Days</u>.
- See the 2020 Pre-Announced Trout Stocking Dates.
- Visit the <u>What's New section</u> for more!



General Interest



There was a good selection of fish for 2019 that included a couple of very popular dinner options. It was fun to chase some of these fish down and learn how to catch them again.

The roulette wheel will be spun at the **March 5th, 2020** membership meeting. You must declare your entry to Kelly Hoggard before the spin of the wheel. Please see Kelly at one of the upcoming meetings or events.

Roulette Information: To promote competitive fishing, the club devised a way to support fishing without providing an unfair advantage to any anglers. The solution involved a wheel that included nearly every gamefish species in Virginia. The species are selected at random by spin of the roulette wheel. It costs \$20 for an angler to participate and each species receives an equal share of prize money.

Roulette Rules: Any fish caught from 1/1/2020 – 12/31/2020 will qualify. Only the heaviest fish in each category will win. Must have entered by March 5th meeting. You are required to submit your entry via the clubs standard Prize Fish form. Prize Fish/Roulette entries can be submitted in hand or by mail to the Virginia Beach Anglers Club Prize Fish Committee. A table of the current leaders will be kept up to date and posted in each newsletter. For any questions or concerns regarding the Roulette or Prize Fish contest, please see Kelly Hoggard at one of the meetings.

Club Records Saltwater Species Updated 1/17/2020

African Pompano	18 lbs		10/3/1974	Mike Hayes
Alfonsino	8 lbs	2 oz	1/27/2018 Kevin Synowiec	
Amberjack	94 lbs	4 oz	9/24/1987	Jim Robinson
Atlantic Cod	6 lbs	8 oz	3/29/1964	Marion Hutson
American Eel	17 lbs		12/17/1977	Mike McIntyre
Atlantic Bonito	5 lbs		6/3/1990	Steve Wray
Atlantic Mackerel	2 lbs	3 oz	2/21/1990	Steve Wray
Barracuda	46 lbs	8 oz	11/3/1990	Bill Edmonds
Barrelfish	11 lbs	14 oz	11/19/2018	Beth Synowiec
Blackbelly Rosefish	3 lbs	14 oz	7/14/2019	Kevin Synowiec
Black Sea Bass	7 lbs	14 oz	12/7/1991	Connie Matthews
Black Drum	92 lbs		5/6/1978	Brad Neal
Blue Marlin	515 lbs		4/22/1990	C. K. Smith
Bluefish	21 lbs	8 oz	12/9/1984	John M. Cloud
Blueline Tilefish	20 lbs		8/19/2003	Dr. Jim Wright
Blue Runner	7 lbs	8 oz	6/20/1992	Darla Obal
Butterfly Ray	75 lbs	0.01	8/5/1973	Erma A. Golden
Calico Grouper	20 lbs	8 oz	9/3/1973	Mike Hayes
Cobia	85 lbs	0.01	6/21/2003	Larry Wales
Crevalle Jack	37 lbs	6 oz	9/11/1988	C. K. Smith
Croaker	3 lbs	15 oz	10/3/1978	Chester Spence
Dolphin	54 lbs	12 oz	7/22/1973	William Scott
False Albacore	20 lbs	14 oz	6/25/1989	David Ingham
Flounder	12 lbs	10 oz	8/27/1977	Brad Neal
Golden Tilefish	41 lbs		12/30/2010	Beth Synowiec
Grey Triggerfish	8 lbs	12 oz	9/19/1987	John Cloud
Grey Trout	15 lbs	15 oz	5/5/1976	Billy Reid
Houndfish	7 lbs	6 oz	7/13/1986	Tom Hall
King Mackerel	63 lbs	1 oz	7/14/2007	Sue Smith
Ladyfish	1 lb	8 oz	9/29/1987	Gene Farrar
Mangrove Snapper	1 lb	6 oz	9/3/1977	David Gwaltney
Margate Grunt	2 lbs	4 oz	5/20/1989	Jamie Vaughan
Orangespotted Filefish	2 lbs		8/1/1974	James Wright
Oyster Toad	2 lbs	<mark>14 oz</mark>	<u>9/8/2019</u>	Kelly Hoggard
Pigfish	3 lbs	2 oz	10/31/1974	Ellen Jeffords
Pinfish	0.00	15 oz	7/8/1973	Mike Hayes
Pompano	2 lbs	6 oz	8/25/2018	John Germanos
Pollock	22 lbs	6 oz	3/20/1976	Mike Hayes
Red Drum	70 lbs	0.01	3/31/1985	Ted Tranquillo
Red Hake	4 lbs	8 oz	5/14/1973	Jim Robinson
Red Porgy	10 lbs	8 oz	10/1/1976	Mike Hayes
Red Snapper	34 lbs	8 oz	10/23/1977	Anthony Whitehurst
Ribbonfish	1 lb	3 oz	1/1/2014	Beth Synowiec
Roundhead	2 lbs	4 oz	8/19/1973	Ed Jeffords

Club Records Saltwater Species Updated 1/17/2020

Continued

Sailfish	46 lbs		8/9/1980	Buddy Vaughan
Scup	3 lbs	10 oz	4/3/1976	Mike Hayes
Sea Robin	1 lbs	<u>1 oz</u>	11/30/2019	Gerry Mariano
Shark, Blacktip	85 lbs		6/11/1975	James Wright
Shark, Brown	183 lbs		6/15/1978	Don Lips
Shark, Dusky	574 lbs	8 oz	6/12/1976	Gary Seay
Shark, Hammerhead	245 lbs		11/10/1975	Larry Harmon
Shark, Lemon	279 lbs	12 oz	7/6/1977	Bill Walker
Shark, Mako	179 lbs		6/22/1977	Gary Seay
Shark, Sand Tiger	331 lbs		9/30/1976	Gabe Kovacs
Shark, Silky	194 lbs		4/24/1978	Don Lips
Shark, Thresher	115 lbs	4 oz	10/18/1980	Tom Hall
Shark, Tiger	1004 lbs		9/6/1980	Gary Seay
Sheepshead	14 lbs		10/5/1991	James Wright
Short Bigeye	2 lbs	8 oz	6/25/1988	Roberta Cloud
Snowy Grouper	55 lbs	10 oz	6/7/2008	Randy Morton
Spanish Mackerel	9 lbs		11/14/1993	C. L. Bradshaw
Speckled Trout	11 lbs	3 oz	1/16/2006	Steve Wray
Spadefish	10 lbs	4 oz	6/20/2003	Kelly Hoggard
Spot	1 lb	8 oz	11/8/1978	Cliff Golden
Spottail Pinfish	1 lbs	12 oz	4/22/1990	C. K. Smith
Spotted Hake	12 lbs	15 oz	1/27/2018	Kevin Synowiec
Striped Bass	54 lbs		12/6/1972	Bob Nagle
<mark>Swallowtail Bass</mark>	<mark>1 lbs</mark>	<mark>2 oz</mark>	<mark>7/14/2019</mark>	<mark>Beth Synowiec</mark>
Swordfish	395 lbs		7/8/1978	Nick Durney
Tuna, Albacore	45 lbs	8 oz	10/7/2003	Dr. Jim Wright
Tuna, Bigeye	280 lbs		7/17/1993	John Norris
Tuna, Blackfin	<mark>36 lbs</mark>		<mark>4/11/2019</mark>	<mark>George Gabriel</mark>
Tuna, Bluefin	393 lbs		11/5/2003	Dr. Jim Wright
Tuna, Skipjack	16 lbs	12 oz	6/26/1993	Bob Pride
Tuna, Yellowfin	133 lbs		4/26/1981	Don Strattman
Tarpon	94 lbs		6/24/1967	Louis Hughes
Tautog	22 lbs	9 oz	3/5/2004	Dr. Julie Ball
Vermillion Snapper	4 lbs	8 oz	9/3/1973	Mike Hayes
Warsaw Grouper	58 lbs		5/28/1978	Chester Pawlowski
Wahoo	77 lbs	12 oz	5/13/1973	William Scott
White Marlin	77 lbs	8 oz	8/21/1974	Phillip Quam

Freshwater Species

				Γ
American Shad	4 lbs	8 oz	3/7/1974	Mike Ney
Black Crappie	<mark>2 lbs</mark>	<mark>10 oz</mark>	<mark>3/10/2019</mark>	Steve Harding
Blue Catfish	63 lbs		1/20/2014	Mike Anderson
Bluegill	1 lb	8 oz	5/6/1983	Bill Schieman
Bowfin	8 lbs	10 oz	1/1/2012	Ron Jeffords
Brown Trout	2 lbs	12 oz	1/1/2012	Russell Willoughby
Carp	33 lbs	4 oz	5/1/1984	Bill Schieman
Chain Pickerel	5 lbs	13 oz	5/6/1981	Bill Schieman
Channel Catfish	18 lbs	8 oz	3/7/1993	Mike Todd
Flathead Catfish	8 lbs	1 oz	3/30/1962	Carl Johnson
Hickory Shad	2 lbs	9 oz	1/1/2012	Josh Regula
Largemouth Bass	11 lbs		3/31/1972	Walter Ellis Jr.
Longnose Gar	15 lbs	4 oz	4/23/2006	Steve Wray
Rainbow Trout	3 lbs	2 oz	4/8/1972	Wayne Singleton
Shellcracker	2 lbs	4 oz	6/9/2016	James Eisenhower
Smallmouth Bass	3 lbs	2 oz	8/1/1983	Doug Clough
Striped Bass	33 lbs		4/11/2006	Steve Harding
Yellow Perch	2 lbs		2/15/1989	Roy Cahoon
Walleye	6 lbs	14 oz	7/21/1983	Larry Haack
White Perch	1 lb	11 oz	4/7/1983	Bill Schieman

Hats & T-Shirts

INVENTORY CLEARANCE

Short Sleeved Pocketed T-Shirts

\$10.00 ea



LIMITED SIZES AND COLORS

WHILE SUPPLIES LAST!

Chef's Corner: Venison Osso Buco a la Germanos!

FEBRUARY 2020

This month's feature explodes with flavor and nutrition while utilizing the most underrated and misunderstood cut of venison – the succulent shank!

The ethical use of every ounce and every inch of the game and fish we harvest is the driving force behind most of my recipes, and this month's feature is certainly no exception!

Osso Buco is Italian for "bone with a hole" and refers to the marrow in the center of the cross-cut shank. The reason for cutting is to expose the richness of the bone marrow. The marrow in the shank bones bathes everything in its rich flavor as it renders during the braise, while a bright mixture of parsley, lemon zest, and garlic (known as Gremolata in Italian) finishes the dish off.

Osso Buco is typically made with veal shank containing marrowbone, stewed in wine with vegetables and seasonings. Venison, lamb, and goat shanks are excellent as well! This dish is also an incredible "make-ahead" dish because it tastes even more amazing on the second day!



Venison Osso Buco with Homemade Mashed Potatoes and Savory Gremolata Topping!

This venison shank dish features vital nutrients extracted from the bone marrow; protein; and succulent healthy fat. Traditionally, the dish does not include tomatoes and was flavored with cinnamon. My hybrid recipe combines the best of all worlds and uses venison shanks braised with vegetables, wine, cinnamon, clove, and venison bone stock.

The shanks may be served with mash potatoes, rice, risotto, pilaf, linguini or other options. The classic accompaniment is saffron-scented *Risotto alla Milanese*, but I opted for good old-fashioned Yukon Gold mashed potatoes for this recipe!

As with many of my recipes, consider this a base and don't be afraid to modify it a bit. When making this for friends and family with robust palates, I'll add crushed red pepper or fresh hot chilis.

I also do a variation on this dish that includes aromatic curry spice blends which highlight that beautiful turmeric color and fragrance.

With this variation, I like to serve alongside saffron rice and with fresh peas or garbanzo beans folded into the sauce.

A Greek variation called "Stifatho," precedes its Italian knock-off by centuries and is my "go-to" when I want to go truly instinctive!

Stifatho - sometimes spelled "*Stifado*" - is a Greek stew dish. The word comes from "*stufado*," a dish brought to Greece by the Venetians in the 13th century after the fall of Constantinople and before the Ottoman invasion.

It's the Greek version of comfort food—warm, filling, and satisfying. It's also been a family staple since I can remember.

Stifatho substitutes a rich red wine for its white cousin and often includes potatoes or Jerusalem artichokes cooked into the sauce rather than served on the side. It is heavier on the cumin and coriander and is served in a bowl with crusty hard bread for sopping-up the rich, savory broth. Goat, venison, or lamb shanks are awesome for this recipe!

INGREDIENTS:

- 2 venison shanks, cut into thirds (can sub lamb or veal shank)
- 2 medium onions, chopped
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 4 peppers, medium-hot, chopped
- 6-10 garlic cloves, crushed and chopped (to taste)
- 2 tablespoons tomato paste
- I can Italian plum tomatoes, drained and chopped, juices reserved
- 1 cinnamon stick
- 3-5 whole cloves
- 3 bay leaves



Chopping the Vegetables for the Sauce!

sprig fresh thyme
teaspoons ground cumin
teaspoons dried oregano
Salt and pepper to taste
teaspoon lemon juice
cup dry white wine
Flour for dredging the shanks
Butter and olive oil for braising the shanks (or use bacon grease)
2-3 cups venison stock as needed (can sub chicken or beef broth)

Gremolata Topping:

4 tablespoons. finely chopped fresh flat-leaf parsley 4-6 large cloves garlic, minced

- 2 tablespoons. finely grated lemon zest
- 2-4 anchovy fillets, minced

DIRECTIONS:

Put the flour in a dish and season the venison shanks with salt and pepper. Dredge the shanks very lightly in flour, thoroughly shaking off the excess.

In a large heavy skillet, heat about 3 Tbs. of the oil over medium-high heat (I used bacon drippings). Put the venison shanks in the pan and sear on all sides, turning carefully until they are a richly browned with a crust (approx. 4-5 minutes per side). Drizzle a little more oil into the pan if needed or as the shanks soak up the oil.

Heat the oven to 350°F and have ready a roasting pan or baking dish large enough to hold the shanks in a single layer.

Move the shanks to the roasting pan and deglaze the skillet with about ½-cup of stock. Add the stock and three bay leaves to the roasting pan. Cover with heavy duty aluminum foil, and place in oven while completing the sauce.



Dredging the Shanks in Flour.



Fresh-cut Venison Shanks.



Searing the Venison Shanks.

Return the skillet to medium heat and add the butter and remaining tablespoon of oil. When the butter is melted, add the onion, celery, carrot, peppers, oregano, and 1 tsp. salt. Cook the vegetables, stirring occasionally, until soft and lightly browned, 15 to 20 minutes. Increase the heat to medium-high, and add the wine, oregano, and lemon juice. Do not skip the lemon juice, it draws the minerals out of the bones adding to the nutrition of the dish. Simmer until the wine is reduced to about 1/4 cup, about 3-5 minutes.

Stir in the tomato paste. Add the tomatoes with their juices, the broth, thyme, bay leaf, 1/2 tsp. salt, and a few grinds of pepper. Bring to a soft boil and pour the contents of the pan over the shanks.

Cover tightly with heavy-duty aluminum foil.

Reduce the heat to 325 degrees and braise the venison in the oven until fork-tender, 1-1/2 to 2 hours, checking the liquid occasionally. If it has cooked down, add some broth. The level of cooking liquid should always be about $\frac{3}{4}$ the way up the shanks. To check for doneness, pierce a shank with a fork. The meat should pull apart easily. Taste a morsel—it should feel soft and tender. With a wide, flat metal spatula, carefully transfer the veal shanks to a dish and serve with bed of homemade mashed potatoes garnished with fresh parsley and/or dill.

NOTE: Begin preparing the mashed potatoes or other accompaniment 15-20 minutes before taking the Osso Buco out of the oven to time the side correctly!



Par-roasted Braised Shanks!



Adding the Wine to the Sauté...



Osso Buco Sauce Ready to Go!



Adding Tomatoes and Paste.



Pouring the Sauce over the Shanks!



Simmering the Sauce...

For the Gremolata:

Just before finishing the sauce and serving, combine the parsley, garlic, lemon zest, and anchovies. Add about two Tbs. of the gremolata to the sauce. Serve the Osso Buco topped with the sauce and a small sprinkling of the remaining Gremolata.



Zested Lemon and Other Goodies!



Gremolata Mixture Ready to Go!

While it is a labor of love and takes some time to prepare, this recipe is truly one of my all-time favorites, so I am happy to share it and hope you enjoy it as much as I do!

Contributed by VBAC angler John Germanos (aka "The Instinctive Chef").

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

2018 Virginia Beach Anglers Club Committees:

If You Would Like to Help on a Committee,

Please Speak to the Chair. Help is Appreciated!

Saltwater Fishing News

Largest Saltwater Fish Caught in 2019

Species	Angler	Date	Size	Where	Weight
Amberjack	Chris Schneider	11-Apr	39"	Vessel	26#
Black Drum	Preston Mangum	26-May	38"	CBBT	
Blackfin Tuna	George Gabriel	11-Apr		Vessel	36#
Blackbelly Rosefish	Kevin Synowiec	14-Jul		Norfolk Canyon	3#14oz.
Blueline Tilefish	David Anderson	27-Jul		Norfolk Canyon	7#11oz.
Bluefish	John Germanos	30-Apr		NC Surf	3.15#
Cobia	Dave Smith	3-Sep	49"	Sandbridge	
Dolphin	Michael Anderson	22-May	59"	Vessel	39#
Flounder	James Eisenhower	1-Aug	23"	CBBT	5.25#
Golden Tilefish	Beth Synowiec	14-Jul		Norfolk Canyon	26#
Grey Trout	Dave Smith	22-Oct		Rudee Inlet	2# 14oz
Houndfish	Kelly Hoggard	5-Sep	42"	Sandbridge	
King Mackerel	David Smith	30-Aug		Sandbridge	37#
Oyster Toad	Kelly Hoggard	8-Sep		CBBT	2#14oz
Pinfish	Patty Searby	27-May	13"	Vessel	14oz.
Pompano	Kelly Hoggard	27-Jun	13.25"	Avon	
Puffer Fish (smooth)	Kelly Hoggard	13-Feb	12.25"	Carolina Beach	
Puppy Drum	Dave Smith	27-Jun	27 1/4"		
Red Drum	Robert Oliver	4-Jun	46.5"	4th Island	
Roundhead	Kelly Hoggard	4-May	15.75"	Ocracoke	
Sea Bass	Kelly Hoggard	28-Jun	17.5"	Ches Lt	
Shark	John Germanos	11-Apr	96"	Vessel	
Spanish Mackerel	Dave Smith	27-Jun	28.5"	Sandbridge	5#
Spadefish	Kelly Hoggard	31-May	•	Ches Lt	5# 14oz
Speckled Trout	Kelly Hoggard	3-Nov	24.375"	Sandbridge	
Spot	Kelly Hoggard	21-Jul	9.5"	LC Inlet	
Swallowtail Bass	Beth Synowiec	14-Jul		Norfolk Canyon	1#2oz.
White Marlin	Kelly Hoggard	20-Aug		Washington Canyon	

Saltwater Fishing News

Exciting Fishing Opportunities in waters of Virginia

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

https://www.dgif.virginia.gov/fishing/

READ FISHTALK ONLINE

Rudow's FishTalk Magazine is a monthly magazine focused on fishing the Chespeake 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

GEAR | HOW TO | WHERE TO | TACTICAL ANGLER | FISHBOAT REVIEWS | FISHING REPORTS

Thank you, anglers, for picking up FishTalk!

We hope you'll enjoy reading it as much as we enjoyed making it, and more importantly, that it helps you catch more, bigger fish. We love to hear from you. Please send your fishing pics and reports anytime to *lenny@fishtalkmag.com*

https://www.fishtalkmag.com/read-fishtalk-online~ Lenny Rudow, Angler in Chief

Read the Latest Issue Online

See What's New in the 2020 Fishing Regulations

Click the link below.

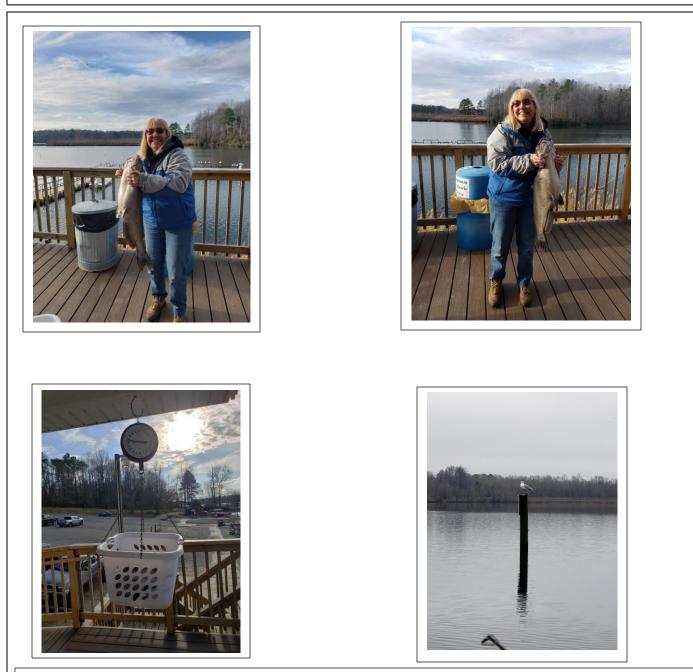
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Freshwater Fishing

Largest freshwater fish caught during 2019 in this category by species.

Species	Angler	Date Caught	Length	Where Caught	Weight
Blue Catfish	Russell Willoughby	28-Mar	44"	James River	
Bluegill	Melanie Bayford	3-Aug	10.5"	Beaver Dam Pk	
Bowfin	Jerry Hughes	15-May		NW River	81b 4oz.
Chain Pickerel	Jay Graber	2-Mar	21.75"	LCrk Reservoir	
Crappie	Steve Harding	10-Mar		Smith	21b 10 oz.
Largemouth Bass	Michael Anderson	21-Sep	21"	Kerr Dam	4#
Longnose Gar	Russell Willoughby	4-Apr	33"	Lake Whitehurst	
Longnose Gar	Melanie Bayford	30-Apr	33"	Piscataway Rvr	
Snakehead	Frank James	31-May		Pohick Regional	61b 5oz.
White Perch	Melanie Bayford	21-Sep	13"	Piankitank River	
Yellow Perch	Preston Mangum	9-Sep	11.25	Lake Prince	12 oz.

Freshwater Fishing



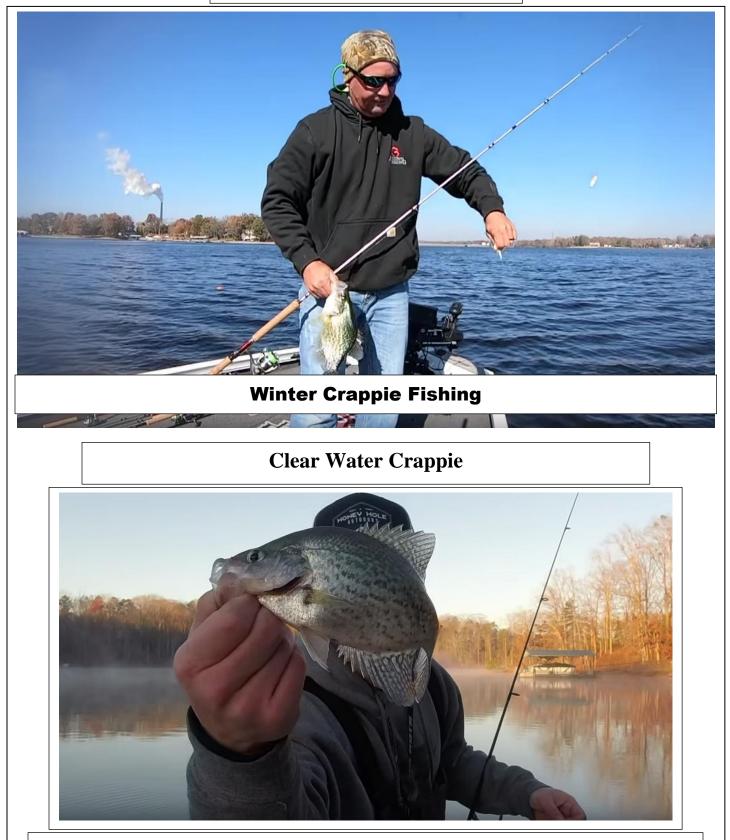
Wanted to share the January fish report from the boonies. Not too much biting. Caught two club minimum fish so far this month. A 23 inch bowfin and a 32 inch blue catfish. The catfish was caught at Beaverdam and surprised the hell out of me. Most of the time, the water seemed just to cold for them to bite well. Small catfish have still been willing in this cold weather.

I have fished a private pond a few times and caught some bass that do not count for the club, but fun anyway.

Melanie

Freshwater Fishing Continued

3 Pound Crappie Fishing



Winter Crappie Fishing

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



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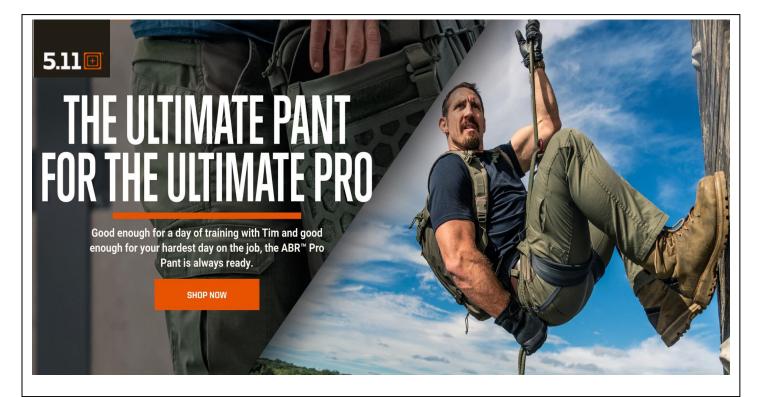


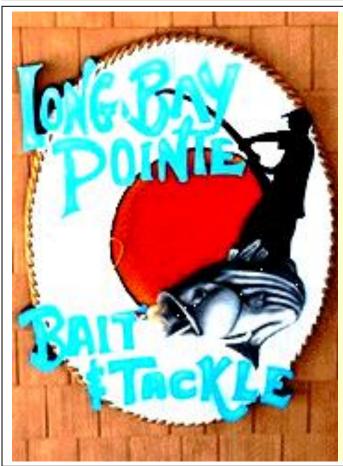


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VBAC MISSION STATEMENT

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