



September 2020

VIRGINIA BEACH ANGLERS CLUB

Tight Line

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Upcoming Events

Monthly Meeting:

When: 6:00 PM September 3, 2020

Where: Bayville Farms Park - Pavilion 3

Meeting Speaker: Mark Lozier

Meeting Subject: Catching Speckled Trout – Spots & Tricks.

Stay Well and Be Safe!

September & Future Information Notes:

- **Virus Help Line – Please call Mark Lozier (757-754-0062) if you need anything during this time!!**
- **Club meeting September 3 at Bayville Park, Pavilion 3**
- **Crab Creek Cleanup September 5.**
- **VBAC Intra Club Surf Fishing September 19.**

This Month's Quote

“As you grow older, you will discover that you have two hands, one for helping yourself, the other for helping others.” —Audrey Hepburn

VBAC Fishing Roulette 2020

<u>Species</u>	<u>Current Leader</u>	<u>Weight</u>
Bowfin	Melanie Bayford	5 lbs. 7oz.
Yellow Perch	Preston Mangum	1 lb. 8 oz.
Flounder		
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

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

2020 CALENDAR OF EVENTS

AUGUST	CNX	SETON YOUTH FISHING EVENT – CANCELLED
SEPTEMBER	3	GENERAL MEMBERSHIP MEETING – Bayville Park
	5	CRAB CREEK CLEAN UP
	CNX	HATTERAS VILLAGE INVITATIONAL SURF FISHING TOURNAMENT
	CNX	OCEAN VIEW PIER FISHING TOURNAMENT
	17	BOARD MEETING – LOCATION TBD
	19	VBAC INTRA CLUB SURF FISHING QUALIFER – SANDBRIDGE
	CNX	LONG BEACH ISLAND SURF FISHING TOURNAMENT - CNX
OCTOBER	1	GENERAL MEMBERSHIP MEETING – LOCATION TBD
	CNX	NAGS HEAD SURF FISHING TOURNAMENT
	15	BOARD MEETING – LOCATION TBD
	17	FALL OYSTER ROAST – BROCK CENTER
	CNX	KAYAK TOURNAMENT
NOVEMBER	5	GENERAL MEMBERSHIP MEETING – LOCATION TBD
	CNX	CAPE HATTERAS ANGLER'S CLUB INVITATIONAL SURF FISHING TOURNAMENT
	19	BOARD MEETING – LOCATION TBD
DECEMBER	3	GENERAL MEMBERSHIP MEETING – CHRISTMAS PARTY & GENERAL ELECTIONS – LOCATION TBD
	CNX	CRAPPIE TOURNAMENT
	17	BOARD MEETING – LOCATION TBD

Announcement:

Upcoming VBAC Boat Trip

Drawing date: Thursday, September 3, 2020

Fishing Date: Saturday, October 3, 2020

Charter: Toro, Matador Charters with Captain Jake Hiles

Cost: \$75 per angler plus \$30 for mate tip. VBAC paid half the cost of the charter.

Location: Virginia Beach Fishing Center – Rudee Inlet

Target: Offshore Wreck Fishing for Black Sea Bass, Triggerfish, Flounder.

Anglers are responsible for \$75 and \$30 for mates tip. \$75 will be due immediately by all members selected for the trip on September 3rd. Alternates will be drawn in the event that any of the 6 anglers who are chosen are not available to fish. Anglers are required to be in good standing and have fulfilled their volunteer duty.

Anglers should bring necessary items during their fishing trip such as sunglasses, clothing, food, etc. The club will provide a case of water bottles for the members who are fishing. Additional information will be available upon request and to all those who are selected to participate on the trip.

Please contact Kelly Hoggard for more information about the trip or to be on the list of eligible anglers. You can also email the club at vbangersclub@gmail.com to have your name added to the list.



Our August Crab Creek Cleanup



**Thanks to Everyone
That Gave Their
Saturday Morning!**





As we continue our work on the Coastal Virginia Offshore Wind (CVOW) projects, we are committed to maintaining clear and open communication with the fishing community and other mariners in the area. Today we are providing a brief update on the ongoing offshore survey activities for the Commercial Project (CVOW-C) and the offshore monitoring activities associated with the Pilot Project (CVOW-P).

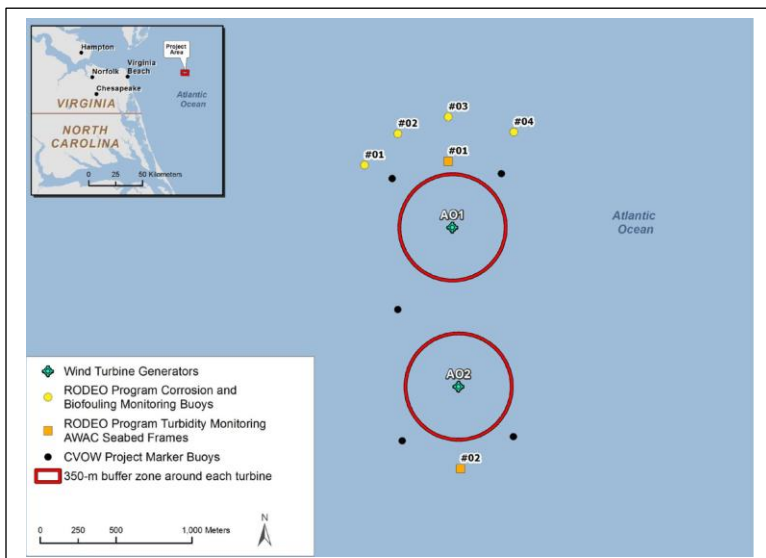
On or about August 14, 2020, the Northstar Commander will join the group of existing survey vessels operating in the area. She will conduct seabed sampling (Grab Samples) and collect seabed video at selected locations within the CVOW-C Lease Area and along the planned export cable route to shore. Activities will be conducted 24/7 for a period of approximately 2-weeks; please consult the [Fifth Coast Guard District Local Notice to Mariners](#). Vessel details are as follows:



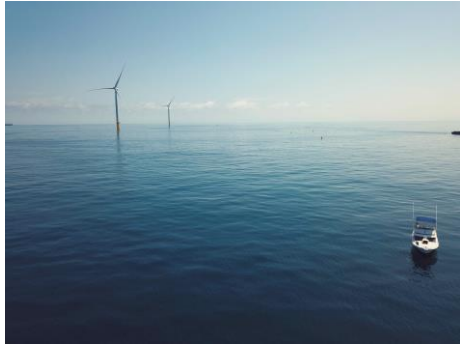
MV Northstar Commander

- Call Sign: WDJ9154
- MMSI: 367514980
- IMO: 9132234
- Flag: USA
- LOA: 240 ft
- Beam: 56 ft

As part of the Real-time Opportunity for Development Environmental Observations (RODEO) activities being supported by the Bureau of Ocean Energy Management (BOEM), monitoring buoys and seabed monitoring equipment have been deployed in the vicinity of the Pilot Project (CVOW-P). This equipment will conduct long-term monitoring of biofouling, turbidity, seafloor scouring and subsea noise that may be associated with the CVOW-P turbines. The chart below shows representative positions of the deployed equipment.



Offshore Wind Project



FMAC Committee Members and Interested Parties:
Good morning again.

I had the opportunity to visit Dominion's offshore wind site last week and wanted to share my personal observations with you. Attached is a drone picture of the turbines along with some shots from the boat as we approached.

The small buoys around the turbines mark the temporary construction zone which is closed to the public. They are only about 500' from the towers, not much of a restriction. Once construction is complete, the understanding is that we will be able to boat right up to the towers.

On the beautiful flat water day that we were there, there was what appeared to be one or two cobia working a school of baitfish about 100' inside the construction zone. We could watch but could not get there. Hopefully this is a sign that more fish will be attracted to the towers.

Please respect the construction zone. The patrol boats were great to work with. They had no problem with us being there and were happy to accommodate us.

I hope you have the opportunity to see them in person,
Jeff Deem
VMRC/FMAC Chair

FOR IMMEDIATE RELEASE

August 23, 2020

Contact: Deirdre Bell; 757-287-4932; deirdre@vbbs.com

www.vbbs.com

Sea Toy Wins 17th Annual Virginia Beach Billfish Tournament On Time, Tops Four Other Boats With Identical Scores in Exciting Finish

Sea Toy didn't play around. Starting with a nine-fish lead the first day, followed by four more billfish releases on Friday, the 59 *Spencer* held off challengers to win the 2020 Virginia Beach Billfish Tournament. Capt. Bull Tolson, mates Catlin Peele, Tim Kidwell and anglers David Biggs, Amanda Cofer, Ken Cofer, Dan Stephano, Tommy Fowler and Timmy Cullins swept multiple first place awards, including Top Boat, Crew, Billfish Jackpot and High Rollers Jackpot. The heaviest dolphin (30.3 pounds) added to the boat's total winnings of \$281,333. *Sea Toy* is also taking home the Wayne McLeskey Memorial Trophy as the top boat. Peele, nominated by peers, was awarded the Joel Webb Memorial Trophy to recognize mates. Jimmy Bayne owns the charter boat, based at the Pirate's Cove Marina in Manteo, North Carolina.

Sea Toy earned its win based on the earlier release times of one blue and 12 white marlin. Four other challengers also ended the week with 910 points, including *Don't Panic*, *Full Pull*, *Builder's Choice* and *Grand Slam* (second through fifth places, respectively). *Sea Toy* spent Saturday in its slip at the Fisherman's Wharf Marina, chewing fingernails and counting down the hours until lines out.

"It was a long day hanging around," Tolson said Saturday night after the outcome became apparent. "I tried not to look at the leaderboard, but my crew was checking it every hour. If we hadn't caught our fish on the first day we probably would have fished Saturday, but the pressure was on. It was an amazing bite this afternoon. The only thing that saved us is the Good Lord gave us the chance to catch ours first.

"It was an awesome tournament that was handled very well under the conditions," the legendary skipper added. "I liked the format a lot. It was nice having food delivered to the boat and everyone did a wonderful job."

Don't Panic, a 56 Viking run by Capt. Carl Beale, made a valiant effort to capture the lead on Saturday only to come up one fish short. The team finished second overall (Top Team, Billfish and High Rollers Jackpots), worth \$96,000. *Don't Panic* tallied 12 white marlin and one sailfish. The boat is owned by Andrew Norris and homeports in Virginia Beach.

Full Pull, with Capt. Ryan Riggs at the controls, finished with 11 white marlin and two blues for third-place honors. The team released their last white at 1:59 on Saturday with an hour of fishing to spare but couldn't catch another to take the lead. John Floyd owns the 57 *Croswait Brothers* based in Charleston, South Carolina. The team earned \$76,000 for the week, including a second-place billfish daily.

Builder's Choice, a 64 Jarrett Bay owned by Harris Huddle and run by Capt. Brent Gaskill, was also a hard-charging Saturday contender. The team earned the fourth-place trophy and \$12,00 for a second-place daily prize based on Saturday's seven white marlin releases (13 overall) to tie the other top scores. *Builder's Choice* calls New Bern, North Carolina home.

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Rounding out fifth place was *Grand Slam*, a 61 Paul Mann owned by Wallis Higginbotham and run by Capt. Dave Grubbs. *Grand Slam* won \$28,000 for its Saturday top score and finished with 12 whites and one blue marlin overall. The custom sport-fisher is based in New Smyrna Beach, Florida, and was fishing in the VBBT for the first time.

Other daily billfish winners included *Game On*, a 66 Spencer run by Capt. Bennett Griffin and *Mama C*, a 60 Bayliss with Capt. Rob Mahoney on the flybridge. Shelley Smith swept the individual angler awards, including Top Overall, Top Release and Top Lady Angler after releasing nine white marlin. Smith was competing aboard *Triple "S"*. Her husband, Capt. Todd Smith, owns and runs the 60 Viking based in Morehead City, North Carolina. Liam Wilcox earned the Top Junior Angler trophy after whipping three white marlin and one sailfish. Wilcox fished on *Capt. Cheryl*, a 56 Buddy Cannady run by Capt. Will Austin.

In the other two game fish divisions, Karl Knudsen wound in the heaviest tuna for the week at 62 pounds, worth \$13,333. Knudsen was fishing with Capt. Brynner Parks on *Smoker*, a 58 Irvin Forbes. Quill Turk, competing on *Aspiration*, his 65 Weaver Boat Works with Capt. Stuart Lackey at the helm, caught the largest wahoo weighing 77.7 pounds. That fish was also worth a \$13,333 payout.

In the Charity Mystery Fish division, *Goombay*, *Grand Slam* and *Sarah Jean* each won \$20,000. Another equal split went to the VBBT's designated charity organizations, including Stop Abuse, Achievable Dream Academies and the Boys & Girls Club of Virginia Beach.

The 80 boats competing in the 17th annual invitational tournament, presented by Charles Barker Automotive, were vying for \$620,000 in prize money. The combined fleet caught 429 billfish during three days of fishing, including 394 white marlin, 25 blues, six sailfish and four spearfish. All were released for a 100 percent release ratio. Nine dolphin, seven yellowfin tuna and one wahoo were weighed in the game fish divisions.

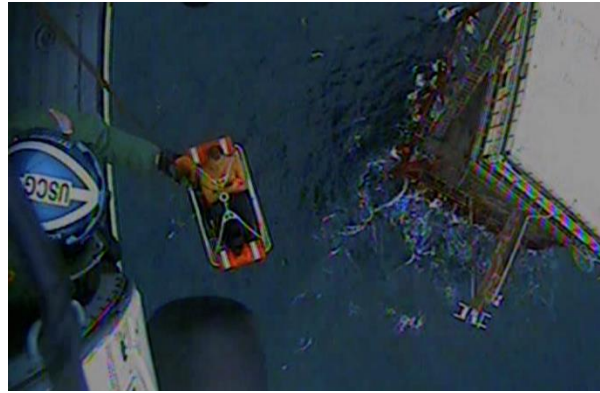
"We always say the fishing and weather are out of our control," VBBT Tournament Director Paula Owen said. "But the weather was perfect and the fishing was outstanding. We couldn't have scripted that finish with five boats with identical scores any better. It was so exciting and captured everyone's attention! And the things we could control we tried to improve every day. It was a challenge, but it all worked out really well. Everybody got it, they were all patient and understanding. We delivered the awards to the boats last night, starting with *Sea Toy*, so they could enjoy the spotlight and worked through the list of all the winners. It really was a unique, fun week."

The 18th Annual Virginia Beach Billfish Tournament will be held August 18-21, 2021. Hopefully it will be back under the big tent, complete with the parties, sponsor displays and excitement, along with perfect weather and outstanding fishing.

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Coast Guard Rescues 6



Editors' Note: Click on video and images to download high resolution version.

VIRGINIA BEACH, Va. — The Coast Guard rescued six mariners after their vessel capsized in adverse weather 16 miles east of Cape Henry Sunday afternoon.

Watchstanders at the Fifth District Command Center received an alert that a personal locator beacon was activated and began to call the beacon's owner.

When the owner could not be reached, watchstanders spoke to the secondary contacts and determined the owner went fishing with a group and were provided a description of the vessel.

The Fifth District Command Center diverted an MH-60 Jayhawk aircrew from Air Station Elizabeth City, who were conducting a training mission nearby, while Sector Virginia launched a boat crew from Station Little Creek.

The helicopter rescue crew arrived on-scene shortly after and found four people on the hull of an overturned 24-foot fishing boat, and two people on the Chesapeake Light Tower.

All six individuals, including the owner of the PLB, were hoisted into the helicopter and taken to Air Station Elizabeth City.

No injuries were reported.

"The owner of the PLB had just purchased his device in June and was the only one on board who had one," said James Cifers, civilian watchstander at the Fifth District Command Center. "This case could have turned out quite different if the owner had not bought and registered his device. We recommend all mariners maintain updated registration and keep these devices on them while underway so we are able to find them quickly and accurately when they need us the most."

Blueline and Golden Tilefish Permits

Starting tomorrow (August 17, 2020) all recreational anglers that target blueline or golden tiles are required to obtain a federal permit and report catches online. This has been a longstanding requirement for charter captains to have a federal permit for tiles, BSB, flounder, and bluefish. The permit is free. Anglers are reminded that the limit for blueline tiles is 3 per angler on a private boat, 5 per angler on a charter (OUPV) boat, and 7 per angler on an inspected or head boat. It is highly recommended that anglers do not catch and release tilefish in order to bring home the largest fish. Even with venting devices the survival rate for fish brought up from these depths often do not survive. This is the best practice for the continued health of these slow growing species. Click below to obtain your free permit.

https://www.greateratlantic.fisheries.noaa.gov/apps/login/create_account

- Recreational Tilefish Permitting and Electronic Reporting
- Beginning August 17, 2020, all recreational vessels targeting or retaining golden or blueline tilefish from Virginia to Maine will be subject to new permitting and reporting requirements.

SUMMARY OF PERMITTING AND REPORTING REQUIREMENTS:

Any recreational vessel that intends to fish for blueline or golden tilefish north of the North Carolina/Virginia border will be required to obtain a Federal private recreational tilefish vessel permit before taking a trip.

Recreational vessel operators will be required to submit electronic vessel trip reports (eVTRs) through a NMFS-approved electronic reporting system within 24 hours of returning to port from any recreational trip targeting or retaining tilefish. These requirements apply to private recreational vessels and for-hire vessels taking private recreational fishing trips. Retained fish may only be kept for personal consumption and may not be sold or bartered.





CHESAPEAKE BAY FOUNDATION
Saving a National Treasure

Yesterday, the Atlantic States Marine Fisheries Commission (ASMFC) took the important step to help ensure the needs of the ecosystem are addressed in future Atlantic menhaden fishery management decisions. **[This was a historic day for fisheries management and a monumental victory for “the most important fish in the sea.”](#)**

As you may know, the fight to protect this important fish has been a long one. CBF, our supporters, and our partners, including Wild Oceans, The Nature Conservancy, The PEW Charitable Trusts, the Coastal Conservation Association, and others, **[have spent many years working to better protect menhaden.](#)**

Menhaden have been called the most important fish in the sea for good reason. They are an essential part of the diet of numerous fish species including striped bass, along with dolphins, whales, osprey, and other seabirds. Appropriately accounting for **[the value of menhaden to a host of other species](#)** up and down the East Coast is long overdue. But the day has finally come.

This fall, ASMFC is expected to determine how the ecosystem considerations should affect harvest limits. We look forward to continuing our work with ASMFC and other management bodies to ensure a thriving menhaden population that is managed for the benefit of all the species and businesses that depend on it. This will support not only a healthier Bay ecosystem but also more economic opportunities for those businesses that rely on a robust menhaden population for their success.

As always, your partnership is critical to everything we do. Thank you for all you do for the Bay.

Sincerely,

Chris Moore
Senior Regional Ecosystem Specialist
Chesapeake Bay Foundation

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!**

Chef's Corner: NC Stingray BBQ with Cole Slaw

SEPTEMBER 2020

Eastern vs. Western NC Barbecue: We put these traditional BBQ recipes to the test in a most non-traditional way, and the results kept our taste testers coming back for more every time!

I first published my article on *Stingray Processing 101* in the April 2019 VBAC Chef's Corner on the Club website and in the *Tight Lines* newsletter. I followed that up with a recipe for Thai Stingray Fish Cakes in May 2019, and folks have been asking for more recipes ever since. So, I decided to have a little fun with it, and the result was a pair of excellent recipes sure to turn the most stubborn skeptic into Stingray connoisseurs!

The Great Debate

When pondering the question of which is best - Eastern vs. Western NC BBQ – it really comes down to a preference for a Vinegar-based or Tomato-based sauce. I am not going to even try to opine on which is better, but I will say I truly enjoy each on their own merit!

In North Carolina, Eastern-style barbecue is known for its vinegar base and peppery bite, which makes it lighter and spicier than its western counterpart.

Western-style, or "Lexington style" barbecue, features a rich, sweet sauce typically made with butter, sugar, and ketchup. I replaced the butter with bacon drippings to infuse a little pork flavor into the Stingray meat, and it really worked nicely and added great texture!



Eastern (L) vs. Western (R) NC Stingray BBQ!

According to John Shelton Reed, co-author of *Holy Smoke: The Big Book of North Carolina Barbecue*, descriptions of today's BBQ date back to the 1500s in the Caribbean. But, those islanders were not slow-cooking pigs back then; they were slow-cooking alligator, fish, and anything else they could catch – including stingray! They concocted an acidic sauce to preserve the meat using readily available lemon juice, red peppers, and salt.

This early BBQ migrated north to the shores of the United States during the slave trade in the 19th century, whereby the Spaniards introduced pork meat to the island pit-masters. The only adaption that Americans made to this early Caribbean BBQ was the substitution of vinegar for lemon juice since lemons were not readily available north of Florida.

That tradition of vinegar laced with salt, black pepper, and red pepper still lives on today in classic Eastern NC BBQ recipes, and boasts a clear lineage to those original Caribbean pit masters!

Western North Carolina BBQ is not radically different from its Eastern cousin as far as the sauce is concerned. The major difference is the introduction of tomato, or ketchup, to the sauce.

This "new" style of BBQ sauce is alleged to have been created sometime after Heinz introduced ketchup at the Centennial International Exhibition in 1876. Like Eastern BBQ, the base is still a good dose of vinegar tempered with sugar and tomato to sweeten up the vinegary tang. The combination of sugar, salt, and acid from the tomato does just as well to preserve the meat as its Eastern predecessor while introducing a newfound richness with its sweet tomato-based tang.

So, whether it is alligator, pork, or stingray, the debate lives on as to which is better – Eastern or Western NC BBQ?

Fortunately, Stingrays have two large, meaty wings, so I was able to dedicate one wing to Eastern BBQ and one wing to Western BBQ – I leave the decision of which is best to you!

Preparing the Stingray Wings

I published a detailed “how to” tutorial on Stingray Processing 101 in the April 2019 edition of the Chef’s Corner at the following link, or simply pull up the Chef’s Corner archive on the VBAC website:

[http://www.virginiabeachanglersclub.org/Chefcorner/190315 Stingray Processing 101 Germanos%20\(1\).pdf](http://www.virginiabeachanglersclub.org/Chefcorner/190315%20Stingray%20Processing%20101%20Germanos%20(1).pdf)

In this case, I chose to grill the wings “bone-in” as one would a pork shoulder, so I did not fillet the meat off the cartilage as shown in my tutorial.

I also experimented to see which method would produce the better textured meat for BBQ – skin-on or skin-off. Both produced excellent results, and because stingray skin is smooth, it grills very nicely and does an excellent job of keeping the meat moist during the grilling and smoking process!

Pictured below is the Stingray I used for this recipe. I had just landed and released a nice 38.75-inch Red Drum at Ramp 49 in Frisco, NC, when I hooked into this medium-sized Southern Ray, which I immediately field dressed for this recipe!



Stingray from the Frisco, NC Surf.



Wings to be trimmed for the Grill.



Close-up of Wing C cross-section.

Once I removed and rinsed the wings on the beach, I trimmed the edges on the fillet table and prepared them to neatly fit on my Weber grill that evening.

As for spicing the wings, there are two options. The simple option is to simply sprinkle your favorite seasoning on the meat after basting with bacon grease. Or create a more traditional rub as you might when grilling pork butts.

I prefer the rub, but either will produce excellent results, and the sauce will ultimately be the crowning glory that gives each recipe its signature flavor.

Ingredients for the Rub:

8 tsp. sweet paprika	2 tsp. ground black pepper
2 tbsp. dark brown sugar	2 tsp. ground white pepper
2 tbsp. kosher salt	2 tsp. cayenne
2 tsp. dry mustard powder	2 Medium-Large Trimmed Stingray Wings (about 7-8 lbs each)
2 tsp. garlic powder	

Making the Rub: Mix paprika, sugar, salt, mustard, garlic powder, both peppers, and cayenne in a bowl. Rub each wing all over with spice mixture. Let sit at room temperature for 1 hour. I let mine “rest” as we prepared the grill and enjoyed a few cold “refreshments.” I really like to use the rub, but you can “cheat” if you are in a hurry by simply sprinkling your favorite Cajun shake over both sides of the wings and it will do the job just as well!



Stingray wings ready for the rub.



Stingray wings with rub applied.



Getting that initial smoke on!

Once the rub is applied, the task becomes grill management to keep the coals hot and producing smoke just as you would with a pork butt. I turned these large wings twice, basting with bacon grease each time to moisten the surface and infuse more smoke into the meat until it began to glaze and flake-off as shown here.



Ready for a second basting!



Smoke adhering to the meat!



Perfectly smoked stingray wing!

Once the meat is nicely smoked, remove the wings from the grill and pull the meat from the cartilage as shown and reserve for the next step – infusing the sauce!



Stingray fresh off the grill!



Pulling the meat from the cartilage.



Pulled Stingray for BBQ!

Eastern NC Barbecue

Along the Southeast Virginia and Northeast North Carolina coasts, this vinegar-based BBQ seems to be the most popular, and since it is arguably the elder statesman, it is presented here first. However, that is no slight to its western cousin, and once you've tried both I know one thing is certain: you will want to keep the next tackle-bustin' Stingray that gets your drag screaming and give each recipe a try!

Vinegar-based Eastern NC BBQ Sauce

This simple Eastern Carolina Barbecue Sauce Recipe is a vinegar-based barbecue sauce I make for pulled pork, but it is superb on pulled Stingray as well! It is easy, cheap, and fast to make, so there is no reason to buy a commercial version!

Ingredients

- 2 cups apple cider vinegar
- 2 tablespoons dark brown sugar
- 1 tablespoon ketchup
- ½ tsp cayenne pepper
- 1 teaspoon of red pepper flakes
- 1 teaspoon of ground black pepper
- 1 teaspoon salt



Eastern NC BBQ sauce ingredients.



Eastern NC BBQ sauce.

Instructions

Place all ingredients in a pan and cook on the stove top at Medium heat.

Bring to a gentle boil, whisking together until sugar and salt are completely dissolved. Remove from heat and cool to room temperature.

If not using right away, refrigerate overnight, and shake well before serving. I put my sauce in a mason jar, but old salad dressing bottles are great for storing and dispensing sauce. The sauce can be used/served immediately, but it is best made 24 hours or more in advance to allow the flavors to thoroughly meld.

Preparing Eastern NC Barbecued Stingray

Unlike pork, Stingray meat is ultra-lean with no fat other than the bacon grease drippings added. Therefore, when preparing Stingray BBQ, I like to gently bake or sauté sauce into the meat to give it a nice richness similar to pork. The result is a moist, tasty product ready that will store and reheat extremely well!

Ingredients

- One Stingray wing, grilled
- ½ cup chopped onion
- ¼ cup chopped pepper
- ¼ cup bacon drippings (or to taste)
- 2 cups Eastern NC BBQ Sauce
- Sauers BBQ Sauce (optional for topping)
- One Stingray wing, grilled



Eastern NC BBQ topped with a drizzle of Sauers sauce!

Instructions

Pull and shred the Stingray meat from one of the wings. Discard the cartilage (Stingrays do not have traditional bones like other fish).

Sauté the chopped onion and pepper in bacon drippings until lightly browned.

Add some more bacon drippings and slowly stir-in the pulled stingray meat. Simmer for 5-10 minutes.



Bacon grease, onions, and peppers.



Frying the onions and peppers!



Blending the meat into the pan!

Add the BBQ sauce and stir into the meat mixture. Simmer the sauce into the meat for another 5-10 minutes, then remove from the heat and let cool. Reserve leftover sauce for use when serving.



Ready to stir-in the sauce.



Simmering the sauce into the meat.



Eastern NC BBQ ready to package!

Package the BBQ into containers and top with a drizzle of Sauers BBQ Sauce (optional). Refrigerate for 24 hours to let the sauce fully penetrate the meat. It heats up very nicely and improves with age!

Heat as needed and serve on a sesame seed bun with remaining sauce and your favorite coleslaw and some Texas Pete or Frank's Red Hot!

I like my BBQ sandwich with the coleslaw on top and finished with a little Texas Pete, but it certainly has enough zesty flavor to be served on a roll all by itself!

Note:

I packaged four pints of BBQ by topping each off with a thin layer of Sauers Barbecue Sauce. Sauers is a vinegar-based sauce that I sometimes use to “protect” the product when refrigerated and/or frozen, and it adds some additional tang! This step is optional, but I had a little left in the bottle, so I figured why not use it!

Western NC (Lexington) Pulled Stingray Barbecue

I cheated on this phase of the recipe by using prepared sauces I had on hand that I knew would get that sweet, tangy flavor well-infused into the pulled Stingray meat. Like its Eastern cousin, this “sauce-in” BBQ will store well in the refrigerator for up to two weeks, although it rarely lasts two days before the family devours it! It also freezes well!

While I considered several different sauces, I settled on Sweet Baby Ray's *Hickory and Brown Sugar BBQ Sauce* and *Sweet 'n Spicy BBQ Sauce*. To add a bit of acid, I mixed-in some vinegary *Zesty & Bright Hot BBQ sauce* (pictured below right). The combination of sweet and tangy flavors brought out the absolute best in the pulled BBQ stingray meat!

Ingredients

- | | |
|-------------------------------------|--|
| One Stingray wing, grilled | *2 tablespoons Zesty & Bright Hot BBQ sauce (or apple cider vinegar) |
| ½ cup chopped onion | *½ cup Sweet Baby Ray's Hickory BBQ Sauce (or to taste) |
| ¼ cup chopped pepper | *½ cup Sweet Baby Ray's Brown Sugar BBQ Sauce (or to taste) |
| ¼ cup bacon drippings (or to taste) | |



Commercially available sweet sauces for Stingray BBQ!



Sauces used for the Western NC BBQ!

***Notes:** If you decide to go more traditional, here is one recipe for preparing your own Western Carolina-style BBQ Sauce. This Lexington-style sauce is a great substitute for the many sweet tomato-based commercial brands if you opt to create your own sauce! I have used this with great success on pork, so why not stingray meat?

Ingredients (Lexington BBQ Sauce)

Countless variations abound, but here are the basic ingredients for this version of Lexington BBQ Sauce. Feel free to tweak to your own taste and/or substitute your own favorite regional recipe!

- | | | |
|---------------------------|---------------------------------------|---|
| 1 cup ketchup | 1/4 cup water | Optional: 1/2 teaspoon cayenne (for “kick”) |
| 1/2 cup sugar | 2 tablespoons chili powder (mild) | 1 teaspoon soy sauce |
| 1/3 cup light brown sugar | 1 teaspoon black pepper (or to taste) | 2 tablespoons butter or bacon grease |
| 3/4 cup cider vinegar | 1 teaspoon white pepper (or to taste) | 1 tablespoon liquid smoke (hickory flavor) |

Directions (Lexington BBQ Sauce)

Combine all ingredients, except soy sauce, butter (I prefer bacon drippings – puts some of that “*porkiness*” in play and adds great texture!), and liquid smoke, in a medium saucepan. Simmer on low for 20 minutes, making sure to stir occasionally. Add the remaining ingredients and simmer for 10 more minutes. Remove sauce from heat and allow mixture to cool for 10 to 15 minutes before using.

Tips: If making ahead of time, store in an airtight container in the refrigerator for up to five days after initial preparation to let the flavors mature and meld. To use, stir into the stingray meat or simply serve on the side with smoked stingray. It is also delicious on pulled stingray sandwiches.

Directions (Finished Product)

Pull the Stingray meat from the cartilage and shred or chop to desired consistency. Set the meat aside and discard the cartilage (stingrays, like sharks and skate, do not have traditional bones like other finfish).

In a large skillet, sauté the chopped peppers and onions in bacon drippings until translucent and just beginning to brown.

Stir the pulled/chopped stingray meat into the bacon grease, peppers, and onions and simmer for 5-7 minutes.



Bacon grease, onions, and peppers.



Frying the onions and peppers!



Blending the meat into the pan!



Stirring-in the Sweet-n-Spicy Sauce.



Simmering-in the sauces!



Western NC BBQ ready to package!

Stir in the sauce(s) and simmer another 7-10 minutes or until the sauce(s) is evenly distributed and the mixture is hot.

*Serve on a fresh sesame seed bun a with your favorite hot sauce and a side of coleslaw (I like my coleslaw on the sandwich!).

***Tip:** While it is fine to serve this BBQ immediately, I have found that cooling and refrigerating overnight really allows the flavors to meld. Then simply heat and serve whenever you like!

Refrigerate leftovers in airtight container and heat as needed. With sauce blended into the BBQ, it will keep for at least two weeks, but I am certain it will be eaten much sooner than that!

Contributed by VBAC member John T.H. Germanos, aka "The Instinctive Chef"

Soy Ginger Fried Panfish

From Virginia DWR



The marinade will take your basic fried fish to a new level of delicious.

Ingredients

Amount	Ingredient
2 lb.	skinned and filleted panfish
4 tablespoon	Hi Mountain Seasonings Soy Ginger Marinade
8 tablespoon	olive oil
2 tablespoon	white vinegar
	cooking oil for frying the fish

How to Prepare

1. Mix the Hi Mountain Seasonings Soy Ginger Marinade, oil and vinegar well. Place fish and marinade in a zip lock bag or non-metallic container, tossing to coat. Let marinate 2 hours.
2. Heat 1 inch of oil into a skillet, once it's hot you're ready to fry the fish.

Carefully place the fish into the skillet and cook until the fish turns white. Remove the fish from the skillet and you're ready to serve.



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/>

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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.

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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	John Germanos	9-Aug	38.75"	Ramp 43 NC	
Roundhead	Kelly Hoggard	30-Jun	16.5"	Sandbridge Surf	
Sea Bass					
Sea Robin					
Shark					
Snowy Grouper					
Southern Puffer Fish					
Spanish Mackerel					
Spadefish					
Speckled Trout					
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					
Dolphin					
Flounder					
Golden Tilefish	John Germanos	13-Aug		Norfolk Canyon	37 lb 1oz
Grey Trout					
Houndfish					
King Mackerel					
Oyster Toad	Robert Oliver	22-Apr	16.25"	CBBT	31 b 13oz
Pinfish					
Pompano	Kelly Hoggard	13-Jul		Sandbridge Surf	2 lb 13oz
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					
Southern Puffer Fish	Patty Searby	24-May	9.5"	Sandbridge	13oz
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
Warsaw Grouper	Kelly Hoggard	25-Jul		Norfolk Canyon	40 lb 0 oz
White Marlin					

Saltwater Fishing News



Ventured off the Island and into the deep blue sea in search of adventure...hooked into this beautiful citation Golden Tilefish and the game was on. This denizen of the deep had my line screaming off the reel in over 700 feet of water.

Saltwater Fishing News

Jerry Hughes caught this Oceanic Puffer Fish at the 12 mile marker of the CBBT.



On A Later Trip with Russell, Jerry caught his limit

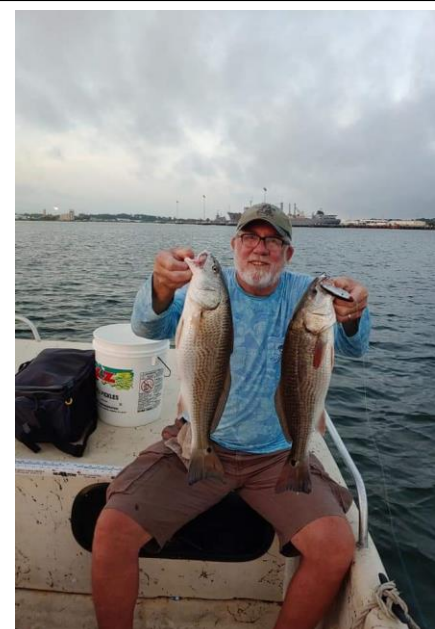


Saltwater Fishing News

Red Morning at Little Creek 8.3.20

Louis Glaser and I have been going out fishing LC at sunup fishing a few hours for two weeks just to beat the heat that has been making fishing a miserable experience this summer. Most of the time we have been skunked but over the last week the spot have been bigger and we've stumbled on a school of nice speckled trout in the 14-15 inch range and an occasional puppy drum. But this morning I finally got some puppy drums! On my first cast I hooked up what seemed like a big red drum, with line pulling even with my drag set tight. The fish came to the surface at one point and we could see it was a puppy but it was too far away to get a sense of size. But the fight took a while with it pulling drag despite my gaining line at each run. Finally when I got it to the boat we found it was two puppies one hooked on the tail hook and one on the front hook of my MR27 MirrOlure (see netted pups). WOW!! I've never had that happen before. Both were 21 inch long and about 3.5 lbs. each. So once I got them in the live well I casted at the same place and hooked two more puppies the same size. Then Louis started catching speckled trout on a MR52. Likewise I also started bringing in trout on that same MR27. The reds were no more for the day. The specks seemed to be hitting the lures when we would double twitch then pause letting them drop down. We ended up catching about 15 specks, 8 of which were 15-16 inch keepers and were off the water by 8:45AM.

Blessings,
Dr. James W. Ike Eisenhower



Saltwater Fishing News

Daybreak Fishing the Little Creek with Louis Glaser

8/14/20

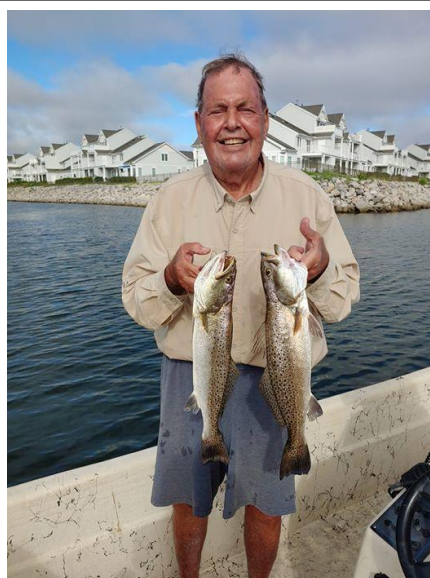
Fished with Louis Glaser and Jack Spollen from sun up till 9am. Fishing with Hadden Super Spook Jr. topwater lures we caught four keeper puppy drum and four keeper size speckled trout. It's a blast watching those fish hit your lure on the surface. One of mine had five spots on one side. Tried to take a good picture but he didn't want to stay on the measuring tape. But at least you can see the spots and that he was over 19 and 1/2 inches long. Watching these reds and specks hitting a topwater lure and even missing the lure a couple of time before finally hooking up is a great visual fishing experience. Of course the reds really take off once they realize they are hooked.

8/15/20

At daybreak I again went fishing with Louis Glaser. Using topwater lures I caught a 21.5" speckled trout which made it a club minimum as I released it. We caught two more keepers and several throwbacks until after about an hour of raining hard on us we called it a day.

8/16/20

Fished the same place same time as the days before and caught 14 keeper specks with Louis catching the biggest one 21.5 inch. The big one hit the first cast with a topwater Spook Jr. Could not find any reds today but not complaining since the action with MirrOlures was so active. Louis caught 5 on topwater lures whereas mine were mostly caught on MR17's.



Saltwater Fishing News

Sunset with the puppies 8.26.20

Fished at Little Creek last night at sunset with Louis Glaser and Bert. Once the sun went down the reds turned on. Using topwater Haddon lures I hooked 5 and netted 3 that were 19-24 inch. the biggest one fought hard and went almost in the anchor line. A twice the reds were herding the glass minnows towards us and my cast in the minnows triggered a hook up. Awesome to see that. Calm conditions as the sun set were needed in order to work the topwater lures properly. Great fun. I never thought I'd love any fishing more than a catching big reds. But the action of a large puppy drum on a topwater lure is awesome on light tackle. They fight hard.

Blessings,
Dr. James W. Ike Eisenhower



Saltwater Fishing News

**Trolling/casting off an eastern shore wreck.
Bob Stuhlman**



Saltwater Fishing News

One Fish Two Fish



RED DRUM (redfish) and FLOUNDER FISHING for inshore GIANTS in Rudee Inlet

Colton Watkins



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Schedule: 7:00am- 11:00am

Cost: Free to all VBAC members in good
standing. \$20.00 for Non-Members

Freshwater Fishing News

Fresh Water Largest Fish (Kept) 2020

Species	Angler	Date	Size	Where	Weight
Blue Catfish					
Bluegill					
Bowfin	Jerry Hughes	16-Apr		NW River	5lb
Carp					
Chain Pickerel					
Black Crappie	Russel Willoughby	10-Feb		Lake Smith	1.64lb
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	11-May		Lake Prince	1# 8oz

Freshwater Fishing News

Fresh Water Largest Fish (Release) 2020

Species	Angler	Date	Size	Where	Weight
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	Melanie Bayford	7-Jan	23"	Piankitank	
Carp	Alan Hunter	17-Mar	30"	Piankitank	
Chain Pickerel	Melanie Bayford	2-May	24.25"	Beaverdam	
Largemouth Bass	Ike Eisenhower	4-Mar	22 1/2"	Lake Smith	
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	7-May	12"	Mt Landing Creek	

Freshwater Fishing News

Submitted by Melanie Bayford:

Another too hot day, but good fishing on upper Rappahannock river.



Freshwater Fishing News



Caught on the Poropotank River in Gloucester.

It gave a big run.

Melanie

Freshwater Fishing News

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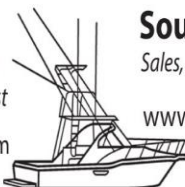
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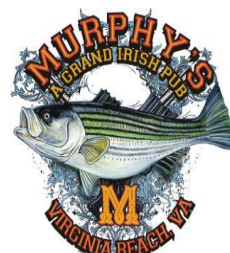


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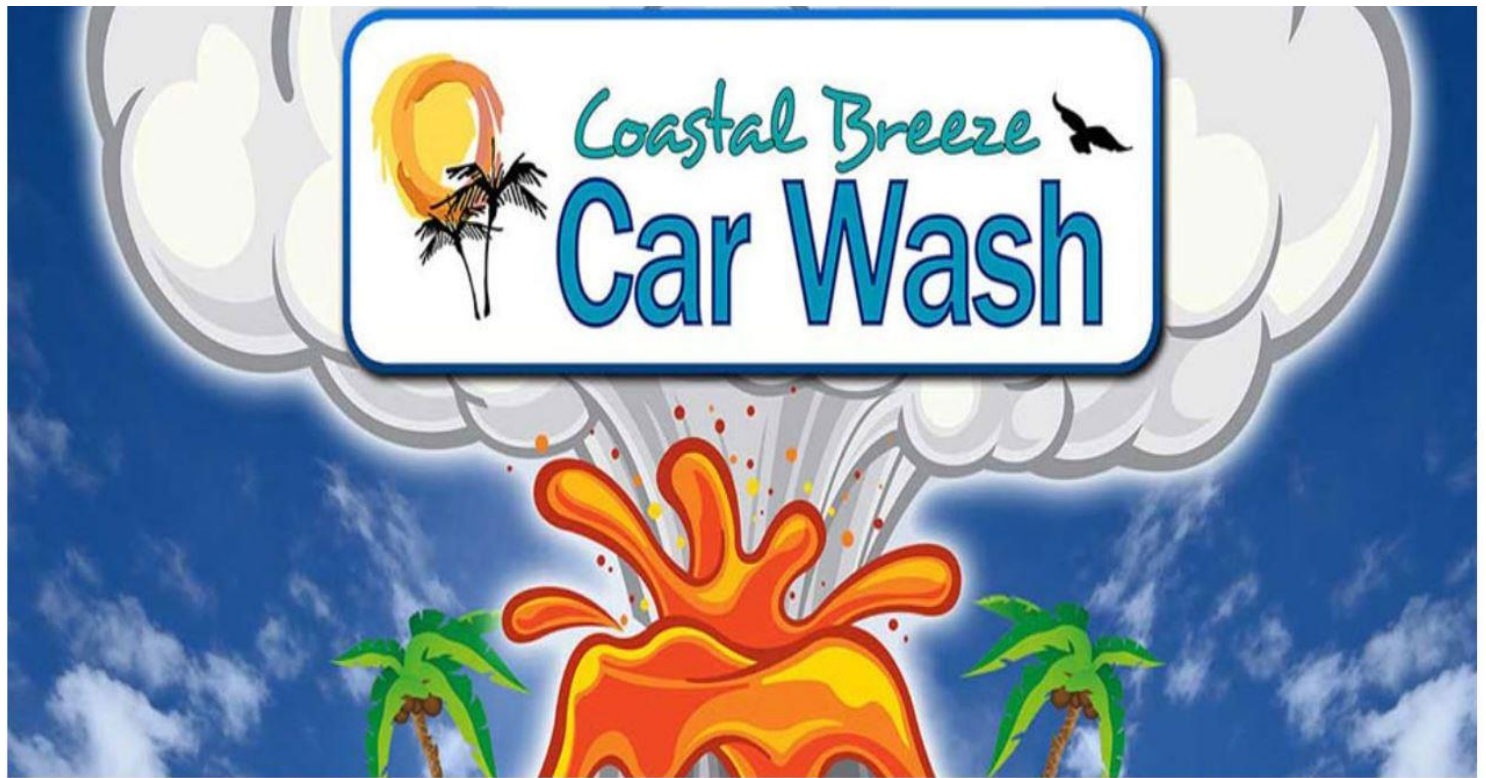


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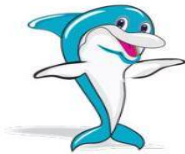
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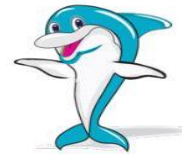
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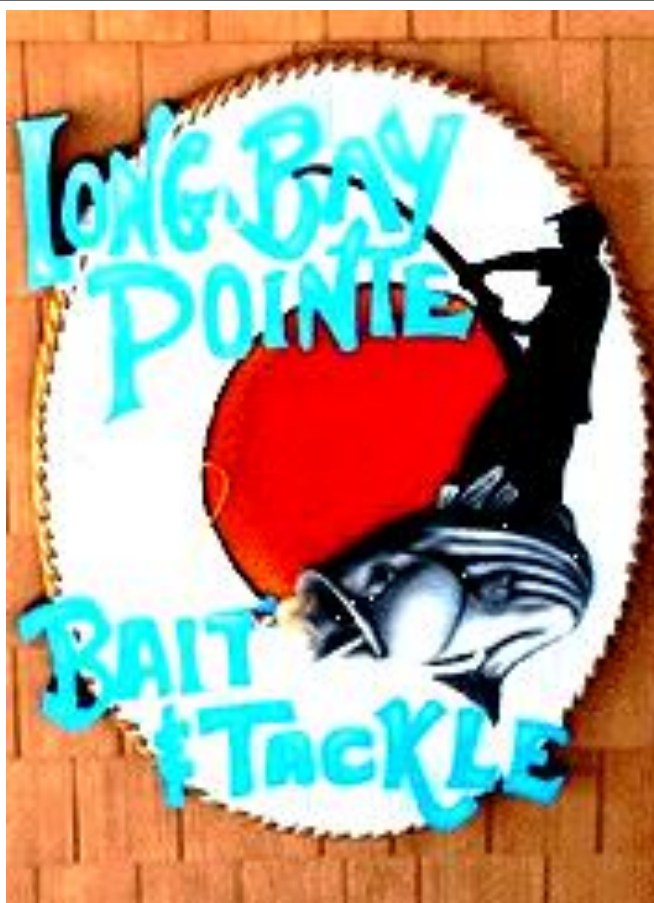
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Our Objectives:

- ❖ 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.

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