



May 2021

VIRGINIA BEACH ANGLERS CLUB

Tight Line

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The President's Corner

Well May is here and things are heating up. We were busy in April and May will be even better with less restrictions. It was so good to see all of you at the Crab Creek Clean up and the fish fry. A big shout out to Jerry Mariano and his crew for a great job with the fish fry. May will be busy with our lead pouring, general membership meeting, crab creek clean up and the Hunt for Hardheads. If you have a boat and want to enter, the club will sponsor 5 boat entries. Hope to see you all soon, tight lines, fair seas and following winds...

Chris

Upcoming Events

Monthly Meeting:

When: May 6, 2021 06:00 PM

Where: Bayville Farms Park. – 4132 First Court Rd., Virginia Beach

Meeting Speaker: Will Bransom

Meeting Subject: Black Sea Bass

May 1 – Lead Pouring Get-together

May 6 – General Membership Meeting – Bayville Farms Park- 6PM

May 8 – Crab Creek Clean-up - 10AM – Crab Creek Parking Lot

**May 15 – (A) Coast Guard Boat Safety Inspection – Cove Creek Marina – 0900
until early afternoon.**

**(B) Hunt for Hardheads – Lines in 7AM – Contact George Gabriel or
Bob Burstein if you'd like to participate.**

(C) Rose & Womble Shred Event – 123 S Lynnhaven Rd. - 9AM – 12:00

May 20 – Board Meeting

May 29 – VBAC INTRA CLUB SURF FISHING QUALIFIER -

This month's meeting will be in Bayville Farms Park. There will be hot dogs and drinks for all and in case you are unable to make the meeting. We will try to put the meeting on Zoom, there is no Wi-Fi so we are hoping it will work unless the gremlins get us. The Zoom address link will be posted in an email to all members by mid-week. There will be a raffle as well.

This Month's Quote

**"I don't go fishing to escape my life, I go fishing
to live my life."**

Respect the Fish

VBAC Fishing Roulette 2021 Leaders

<u>Species</u>	<u>Current Leader</u>	<u>Weight</u>
Speckled Trout	Dave Smith	5lb. 8oz.
Black Sea Bass	No Entry	
Roundhead	Kelly Hoggard	13 oz.
Blue Catfish	Jerry Hughes	17 lb.
Largemouth Bass	Russell Willoughby	3lb. 11oz.

Roulette 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*

2021 Calendar

JANUARY	7	GENERAL MEMBERSHIP MEETING - CANCELLED
	21	BOARD MEETING
FEBRUARY	---	GENERAL MEMBERSHIP MEETING - CANCELLED
	---	VBAC AWARDS BANQUET - POSTPONED
	18	BOARD MEETING
MARCH	4	GENERAL MEMBERSHIP MEETING – ZOOM FORMAT
	---	VBAC CRAPPIE TOURNAMENT - CANCELLED
	13	TIDEWATER ANGLERS CLUB BANQUET
	18	BOARD MEETING
	26-28	MID ATLANTIC BOAT SHOW – NOT PARTICIPATING
APRIL	1	GENERAL MEMBERSHIP MEETING – ZOOM FORMAT
	3-NEW	INTRACLUB CRAPPIE/BASS FISHING CONTEST – LAKE SMITH
	10-MOVED	CRAB CREEK CLEAN UP
	15	BOARD MEETING
	17	ANNUAL FISH FRY - POSTPONED
	---	OCRACOCKE INVITATIONAL SURF FISHING TOURNAMENT - CNX
MAY	1-NEW	LEAD POURING PARTY
	6	GENERAL MEMBERSHIP MEETING
	8	CRAB CREEK CLEAN UP
	15	HUNT FOR HARD HEADS CLUB CHALLENGE
	20	BOARD MEETING
	29	VBAC INTRA CLUB SURF FISHING QUALIFER – SANDBRIDGE
JUNE	3	GENERAL MEMBERSHIP MEETING
	5	CRAB CREEK CLEAN UP (CLEAN THE BAY DAY)
	12	CLUB SPONSORED CHARTER FISHING TRIP - POSTPONED
	12	GREAT BRIDGE FISHERMAN'S ASSOCIATION FLEA MARKET
	13	OCEAN VIEW PIER FISHING TOURNAMENT
	17	BOARD MEETING
	19	VBAC INTRA CLUB SURF FISHING QUALIFER – OUTER BANKS
	---	SETON HOUSE YOUTH FISHING TRIP - POSTPONED

VISIT US AT: VIRGINIABEACHANGLERSCLUB.ORG

2021 Calendar continued

EMAIL US AT: VBANGLERSCLUB@GMAIL.COM

JULY	1	NPS KIDS SURF FISHING CLINIC
	1	GENERAL MEMBERSHIP MEETING
	10	CRAB CREEK CLEAN UP
	11	OCEAN VIEW PIER FISHING TOURNAMENT
	15	NPS KIDS SURF FISHING CLINIC
	15	BOARD MEETING
	29	NPS KIDS SURF FISHING CLINIC
AUGUST	5	GENERAL MEMBERSHIP MEETING
	7	CRAB CREEK CLEAN UP
	8	OCEAN VIEW PIER FISHING TOURNAMENT
	12	NPS KIDS SURF FISHING CLINIC
	19	BOARD MEETING
	21	ANNUAL HEAD BOAT CLUB CHALLENGE
SEPTEMBER	2	GENERAL MEMBERSHIP MEETING
	10-11	HATTERAS VILLAGE INVITATIONAL SURF FISHING TOURNAMENT
	11	VBAC INTRA CLUB SURF FISHING QUALIFIER – SANDBRIDGE
	11	CRAB CREEK CLEAN UP
	12	OCEAN VIEW PIER FISHING TOURNAMENT
	16	BOARD MEETING
	18	CBF LYNNHAVEN TOURNAMENT
	18	SETON HOUSE YOUTH FISHING TRIP - RESCHEDULED
	25	LONG BEACH ISLAND SURF FISHING TOURNAMENT
	30-10/2	NAGS HEAD SURF FISHING TOURNAMENT
OCTOBER	2	CLUB SPONSORED CHARTERED FISHING TRIP
	7	GENERAL MEMBERSHIP MEETING
	9	INTERCLUB SURF FISHING TOURNAMENT
	16	FALL OYSTER ROAST – BROCK CENTER
	21	BOARD MEETING
	23	KAYAK TOURNAMENT
NOVEMBER	4-6	CAPE HATTERAS ANGLER'S CLUB INVITATIONAL SURF FISHING TOURNAMENT
	4	GENERAL MEMBERSHIP MEETING
	18	BOARD MEETING
DECEMBER	2	GENERAL MEMBERSHIP MEETING – CHRISTMAS PARTY & GENERAL ELECTIONS
	16	BOARD MEETING

Prize Fish Leaders for 2021

2021 Prize Fish Leaders

Freshwater Catch

Species	Angler	Date	Weight	Location
Blue Catfish	Jerry Hughes	3/19/2021	17 lb	Northwest River
Largemouth Bass	Russell Willoughby	3/5/2021	3 lb 11 oz	Lake Whitehurst

Freshwater Release

Species	Angler	Date	Length	Location
Black Crappie	Russell Willoughby	1/11/2021	13 in	Lake Smith
Chain Pickerel	Russell Willoughby	1/16/2021	21 in	Lake Lawson

Saltwater Catch

Species	Angler	Date	Weight	Location
Roundhead	Kelly Hoggard	3/14/2021	13 oz	Ramp 45
Speckled Trout	David Smith	3/26/21	5 lb 8 oz	Rudee

Saltwater Release

Species	Angler	Date	Length	Location
Shark, Hammerhead	Kelly Hoggard	3/14/2021	98 in	Ramp 45
Shark, Sand Tiger	Kelly Hoggard	3/18/2021	101 in	Ramp 45

Roulette Leaders

Species	Angler	Date	Weight	Location
Blue Catfish	Jerry Hughes	3/19/2021	17 lb	Northwest River
Largemouth Bass	Russell Willoughby	4/5/2021	3 lb 11 oz	Lake Whitehurst
Black Sea Bass			No Entry	
Roundhead	Kelly Hoggard	3/14/2021	13 oz	Ramp 45
Speckled Trout	David Smith	3/26/2021	5 lb 8 oz	Rudee Inlet

Updated 3/25/2021

2021 Prize Fish Entries April

2021 Prize Fish Entries April

Freshwater Catch

Species	Angler	Date	Weight	Location
Largemouth Bass	Russell Willoughby	3/5/2021	3 lb 11 oz	Lake Whitehurst

Freshwater Release

Species	Angler	Date	Length	Location
Chain Pickerel	Russell Willoughby	1/16/2021 1/19/2021	21 in 20.5 in	Lake Lawson Lake Lawson

Saltwater Catch

Species	Angler	Date	Weight	Location
Roundhead	Kelly Hoggard	4/28/2021	13 oz	Ramp 45
Speckled Trout (3)	David Smith	3/26/2021	5 lb 8 oz 4 lb 13 oz 3 lb 12 oz	Rudee

Saltwater Release

Species	Angler	Date	Length	Location
Red Drum (2)	Kelly Hoggard	4/22/2021	48 & 50.25 in	Cape Hatteras Point
Puppy Drum (8)	David Smith	Mar/2021	25-28 in	Rudee

Updated 4/30/2021

Flea Market

Be Sure to get anything you want to sell to Preston

No later than Thursday June 10.

Phone: 757-582-1450

Email: Pmangum@roseandwomble.com

Great Bridge GBFA Fisherman's Assoc.

ANNUAL Fishing Flea Market

SPONSORED BY **Moody's** WATER CONDITIONING, LLC **CENTERVILLE** WATERWAY MARIN

CHESAPEAKE CONFERENCE CENTER

Free Raffles!
50/50
Best Locations Go Fast. Register Now!
Come buy, meet, greet, and eat !!

- New & Used Rod & Reels
- Fresh & Saltwater Gear
- Custom Lures
- A Variety of Boats & Trailers
- Hot Food & Cold Refreshments
- Admission \$4 (Children 12 & Under Are Free)
- **FREE PARKING**
Over 3,000 customers in the past year

June 12, 2021
8:00 am - 2:30 pm
Chesapeake Conference Center
700 Conference Center Drive
Chesapeake VA 23320

EXTRA! EXTRA!
COBIA SEASON STARTS JUNE 15
2:30 PM - COBIA FISHING TIPS SEMINAR
& PANEL DISCUSSION
FREE TO ATTENDEES

Butch - fbpocean@aol.com 757-287-0330
George - geva1963@cox.net 757-421-7333
Joe - mysteri2@cox.net 757-685-6823

You are invited to visit or join the best fishing club in Tidewater. Each month the club has a speaker to present an informative program on various local fishing topics. Check us out at www.fishgbfa.org
Or Visit facebook.com/GreatBridgeFishermansAssociation
Benefits include:

Recipes Wanted

CHEF'S CORNER RECIPES

Our initial founder, John Germanos, chief contributor and mainstay for the last couple of years has informed us that he is taking a break for a while. We thank him very much for proposing this section of our web site and newsletter and all the detailed pictures and recipes he has submitted. Many hours have gone into the preparation of his recipes that we hope our readers have enjoyed them.

With the temporary absence of our "main man", we invite our members to submit their favorite recipes. We will publish your recipe and acknowledge you for your submission. Recipe types can be of any nationality and of any substances. As we have seen over the years, posted recipes have been from the field, stream and ocean. The range of submissions is endless. If you would like to submit, and be our guest chief, email your contribution to vbangersclub@gmail.com and we will forward to the newsletter and email editors.

Looking for your submission,

Chris Schneider
President
VBAC

April 17th Fish Fry

The Virginia Beach Angler's Club hosted an outdoor Fish Fry at the Chesapeake Bay Foundation, Brock Environmental Center on a beautiful and near perfect spring day. Our first real event for the year was attended by over forty members and guests. Attendees gathered about the Center's outdoor picnic area under the Brock Center walk way. The event was orchestrated by Board Member Patty Searby and assisted by multiple club officers and Board Members. Jerry Mariano, Dave Anderson, Gary Doerhoff, Michelle Schneider, Bob Berstein and Ronnie Nixon served up a great lunch. The menu consisted of fried fish, hush puppies, coleslaw, potato salad, delish homemade cupcakes and a tangy drink. Patty organized a raffle for club hats, shirts, masks and other items. Almost everyone went home with something. The grand prize raffle was a Bloody Mary Basket won by our president Chris Schneider.

Bob Stuhlman

Corresponding secretary



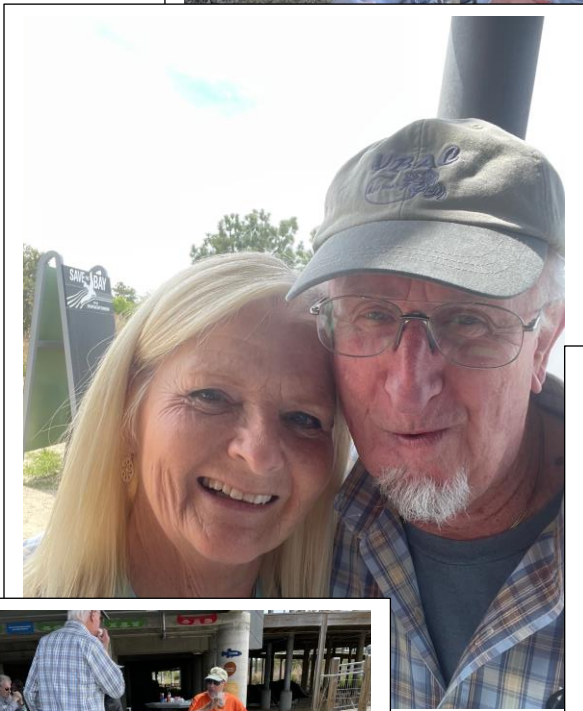
April 17th Fish Fry - Continued



April 17th Fish Fry - Continued



April 17th Fish Fry - Continued



April Crab Creek Clean-Up



Thank You Everyone!!!!!!

Vessel Safety Inspection

SUBJ: USCG AUXILIARY VESSEL SAFETY INSPECTION - COVE MARINA, LITTLE CREEK

FOR ACTIVE DUTY, RETIRED, BASE ACCESS AUTHORIZED BOAT OWNER PERSONNEL

For boat owners, JEBLC Cove Marina is hosting a USCG Auxiliary vessel safety inspection event on Saturday, May 15th. The Auxiliary plans to begin inspections at 0900 and will continue until the early afternoon; however, plan to arrive at the marina no later than 1245.

If you are interested in attending, please reply to this e-mail or call the marina store at 757-462-7140 to RSVP so we know what turnout to expect. If you know your slip/spot number and when you plan to arrive, please include this info. Depending on demand, inspectors may be able to inspect boats physically at the storage lots; however, if they can be towed to the marina parking area, please do so.

As a reminder, vessels berthed at Cove Marina are required to maintain a current vessel safety inspection. If you need any safety supplies prior to/during your inspection, please visit the marina store. All safety items are 10% off for the month of May (or you can reference this e-mail starting today for a discount), and we are stocking up for this event.

The USCG Vessel Safety Checklist is attached for reference.

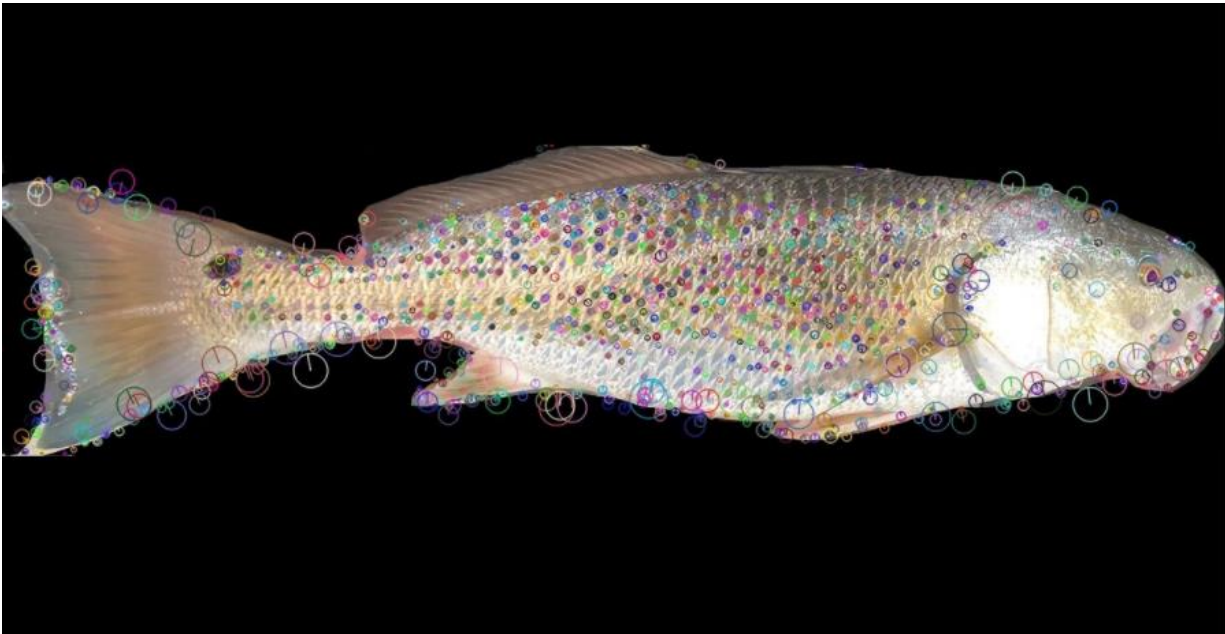
Please feel free to contact us if you have any questions or concerns.

Respectfully,

**Nathan Harris
Marina Manager
MWR Cove Marina
JEB Little Creek-Fort Story
1101 Okinawa Rd., Bldg 1517
mail to: 1481 D St., Bldg 3016
Virginia Beach, VA 23459
Phone: (757) 462 - 7140
Fax: (757) 462 - 3257**

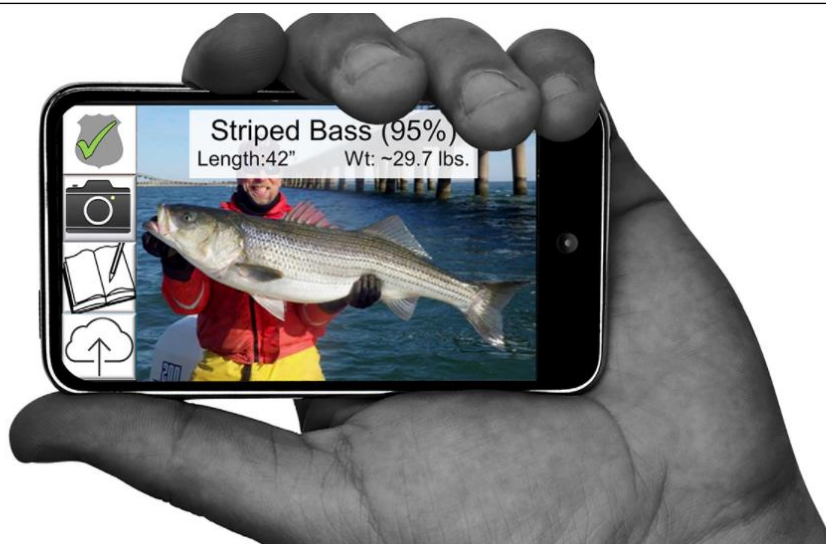
Vims Looking for Fish Photos

Researchers at VIMS Looking for Fish Photos to Help Development of Fish Recognition App



The small circles superimposed on this fish photo are used by the machine-learning software to automate species identification-in this case a red drum.

Photo by Lisa Kellogg/VIMS



<https://dwr.virginia.gov/blog/researchers-at-vims-looking-for-fish-photos-to-help->

Hooked on Acidification Workshop

Hooked on Ocean Acidification Workshop draws in Mid Atlantic anglers

Anglers wanting to know more about how ocean acidification impacts the fish they target tuned into The “Hooked on Ocean Acidification (OA)” mini-series, held virtually in February and March. This workshop series connected recreational anglers, educators, and natural resource managers with regional scientists studying the impacts of ocean and coastal acidification in Mid-Atlantic waters. Through four evening sessions, researchers explored how acidification can affect recreationally important fish and shellfish, the potential for seagrasses to buffer acidic waters and help with reef restoration, and the models being developed to forecast changes in OA and hypoxia in the Chesapeake Bay. State and regional efforts to monitor and mitigate acidification were also highlighted.

Our featured speakers included: Dr. Grace Saba (Rutgers University), Dr. Hannes Baumann (University of Connecticut), and Dr. Emily Rivest, Fei Da, and Dr. Marjy Friedrichs (Virginia Institute of Marine Science). Hooked on Ocean Acidification was sponsored by the Mid-Atlantic Coastal Acidification Network (MACAN) and the Mid-Atlantic Regional Association for Coastal Ocean Observing Systems (MARACOOS), in collaboration with our partners at the Virginia Institute of Marine Science, Rutgers Cooperative Extension, the Mid-Atlantic Regional Council on the Ocean (MARCO), and the New Jersey Sea Grant Consortium.

If you missed the workshop, but you’d like to learn more, all the workshop recordings are available on the MACAN website:

<https://midacan.org/news/f/hooked-on-ocean-acidification-series-for-recreational-anglers> . For more information, contact Susanna Musick: susanna@vims.edu .

Hunt for Hardheads

THE "HUNT FOR HARD HEADS" CLUB CHALLENGE TOURNAMENT

The Club Challenge between Virginia Beach Anglers Club, Norfolk Anglers Club, Portsmouth Anglers Club and the Great Bridge Fisherman Association is scheduled for Saturday, May 15, 2021. The tournament is based out of Portsmouth City Park. Each club may enter up to 5 boats. The tournament fishing area is limited from 500 yards east of the Hampton Roads Bridge Tunnel into the lower bay, Elizabeth River, James River, their tributaries and further west. Eligible species include croaker, blue fish and summer flounder. Points are scored based on length of fish. At the completion of the weigh in there will be a barbecue hosted by the team to finish last the previous year.

Lines In: 7:00 AM

Measure In: Starts at 12:30 ends at 1:30 PM

The club is sponsoring 5 boats and crews - Submit your boat and crew ASAP!

The Winning club has their name engraved on the coveted HUNT FOR HARD HEADS TROPHY and can claim BRAGGING RIGHTS!

Additional Rules:

1. Team Captains must be club members in good standing.
2. Boats may depart from any Virginia port.
3. If an exact length tie is encountered a girth measurement will decide the winner.
4. Points Structure...The longest legal fish of each species will earn 5 points, the 2nd longest legal fish earns 4 points, 3rd longest legal fish earns 3 points, 4th longest legal fish earns 2 points, and the 5th longest fish earns 1 point.
5. The Club with the Most Points Wins!

Please enter via email if you individually or your boat and crew would like to be considered for this event. Your email will be forwarded to the VBAC tournament chair.

VBanglersclub@gmail.com

NEW FEDERAL LAW - ENGINE CUT OFF SWITCH

Engine Cut-Off Switch – New Federal Law Effective April 1, 2021



Operators of vessels less than 26 feet in length, with open-helm stations, must wear a link that shuts off the engine in the event an operator is ejected from the vessel or thrown from the helm station. This Federal Law takes effect on April 1, 2021, and applies only to boats manufactured after January 1, 2020, with 3 horsepower engines or greater. The Engine Cut-Off Switch (ECOS) link must be attached whenever the boat is operating on the plane or greater than displacement speed. Seven States have adopted the law, with other States to soon follow. To-date, Washington State has not yet implemented this Federal Law. The Coast Guard is currently planning educational enforcement for this law where applicable.

The lanyard-style kill-switch is the most commonly used device when operating small boats with open helm stations. The lanyard is usually a coiled bungee cord lanyard clipped onto the operator's person, such as clothing or their lifejacket, and the other end attached to the boat's engine cut-off switch. If the operator is thrown from the helm station, the lanyard pulls away, shutting off the boat's engine switch. This important safety device prevents the boat from continuing through the water without an operator with the risk of running over people or running into other boats. Boats under power without an operator tend to start running in circles, creating a hazard not only for other boats, but also for Coast Guard personnel who must get the boat under control. Boats manufactured after January 1, 2020, are required to have an engine cut-off switch, but boat manufacturers have voluntarily installed ECOS on their boats for decades. The Coast Guard highly recommends using an engine cut-off device on all open-style boats.

When the lanyard kill-switch style device is separated from the boat's kill-switch, the engine is shut off and the lanyard must be re-attached in order to start the engine again. There are several different makes of kill-switch lanyards. The Cole-Hersee lanyard is one that allows the engine to be restarted without the lanyard attached. There are also wireless man-overboard alarm systems that can be used in place of a lanyard. A professional marine electrician will most likely need to make this installation, especially if you plan to connect it to your GPS or chart plotter. Boat U.S. Foundation published a [report](#) regarding their study of various types of kill-switch devices.

When docking your boat, the kill-switch lanyard is not required since you may need to move away from the helm in which case the link would be disengaged from the switch, shutting off the engine and preventing safe control of the boat while docking. Currently, there is no requirement to wear an Engine Cut-Off Switch Link if the helm station on the vessel is within an enclosed cabin.

Registration is Open for the Third Annual Mid-Atlantic Ocean Forum

Registration is Open for the Third Annual Mid-Atlantic Ocean Forum

The Mid-Atlantic Committee on the Ocean (MACO) will convene its [Third Annual Mid-Atlantic Region Ocean Forum](#) from May 3-6, 2021. This year's all-virtual event will feature expert panel discussions on ocean planning issues including offshore wind energy in the Mid-Atlantic, climate-induced ocean changes, ocean justice, and emerging technologies for monitoring the ocean. The event will also feature opportunities for public participation, a virtual networking luncheon and a first-ever poster session highlighting the work of students and early career professionals.

Visit the [Ocean Forum web page](#) to view the agenda and register for each day.

Contact Judy Tucker (info@midatlanticocean.org) if you have any questions.

Mid-Atlantic Committee on the Ocean

MACO is a committee established by the Mid-Atlantic Regional Council on the Ocean (MARCO) to foster collaboration among states, federal agencies, the Mid-Atlantic Fishery Management Council (MAFMC), and federally recognized tribes, and to engage stakeholders. The purpose of MACO is to enhance the vitality of the region's ocean ecosystem and economy through increased communication and collaboration. The Committee will convene an annual Mid-Atlantic Ocean Forum, as resources allow, as a venue for regional information sharing, coordination and collaboration, and to enhance the region's ability to leverage existing efforts and information across multiple state and federal government agencies, federally-recognized tribes, non-governmental entities and ocean stakeholders. Learn more about MACO [here](#).

Mid-Atlantic Fishery Management Council

RECIPE CORNER

Living off The Land & Sea

STORY & PHOTOS BY
ANDY NABRESKI

TIP #8: Allowing fried fish to rest on paper towels can have dire consequences. It steams the fish from below, which makes it soggy. After cooking, I let my fish rest on a metal drying rack.



Perfecting Pan-Fried Fish

Who doesn't like a good piece of fried fish? I sure do, and I've been pigging out on it since I was a small child. Many Americans have been introduced to seafood through "fish sticks," myself included, and to this day, a piece of crispy fried fish remains a cherished comfort food.

But, I must admit that it took me a long time to master this seemingly basic technique. Early in my cooking career, I struggled with frying fish (or anything else, for that matter). My pan-fried fish always seemed to come out greasy and soggy, the breading crumbled off, I made a big mess, and the fish would be seriously overcooked. Frying was my Achilles heel

of fish cookery, and I struggled so much with it that, for many years, my wife insisted she would handle all the frying duties in the house.

Not one to give up, though, I secretly studied her technique, researched the subject at length, and came to the humbling realization that I had been making a lot of "Googan" mistakes.

I can now proudly boast that I'm capable

of making a mean pan-fried fish, and if you follow the 8 tips listed below, you can too!

TIP 1: Choose The Right Fish

Over the years, I've heard several people comment that they don't like the taste of striped bass. My first question is always, "How do you cook it?"

More often than not, the complainer replies, "I fry it."

Not all fish is meant to be fried and striped bass is a fine example; I believe it is much better suited to be grilled, broiled, or braised.

The best fried fish is made from mild-flavored, white-fleshed fish like sea bass,

RECIPE CORNER



An electric skillet is ideal for pan-frying fish. The thermostat provides precise heat control, it cooks evenly throughout the pan, and its larger size allows you to work in large batches. I highly recommend the Presto 16-inch Electric Foldaway Skillet. (\$50)

flounder, cod, haddock, pollock, tautog or scup. (For freshwater fish, I use white perch, yellow perch, or walleye). I avoid frying oily fish like bluefish, trout, salmon, or tuna.

I also prefer thinner fillets when pan-frying. For most fish, I fry the tail-end section of the fillets and reserve the thicker shoulder cuts for other preparations.

TIP 2: Season The Fillets, Not The Flour

A lot of recipes out there call for seasoning the flour, the egg wash, and/or the breading with salt and other seasonings which, frankly, makes no sense.

I always dust the naked fillets (which should be thoroughly dried off using paper towels) with salt and pepper before coating them. This does a couple of things. First, it allows you to evenly season the fish. Second, the salt draws moisture

out of the fillets, which will react with the flour to make a glue, which makes the breading adhere much better to the fish when it is fried.

TIP 3: The 3-Step Approach

Applying the breading is 3-step process. The first step is to dust both sides of the fillet in flour until evenly coated. Next, dip it into beaten egg and then coat it with your breading of choice (breadcrumbs, cracker crumbs, panko, etc.) Pro Tip: If you use one of your hands for dipping into the dry ingredients, and your other hand for dipping into the wet ingredient, you won't end up with big ol' dough balls on your fingertips.

TIP 4: Time To Chill

This, I believe, is crucial. After breading

the fillets, I always pop them in the refrigerator for at least a half hour. This accomplishes two things: First, it allows the egg to set with the flour and the breading, which makes everything adhere better to the fish when frying. Second, it makes the fish as cold as possible when hitting the pan, which helps prevent overcooking.

TIP 5: Choose The Right Pan

Hands down, the best tool for pan-frying fish is an electric frying pan. It is equipped with a thermostat that allows pinpoint precision of the cooking temperature. Maintaining the proper temperature is the key to cooking fish that's golden and crisp on the outside, and moist and perfectly flaky on the inside.

When you add fish to hot oil, the oil's temperature drops. An electric frying pan automatically adjusts to raise the temperature back up to where it should be. I've found that 350 degrees is the ideal temperature for frying fish.

Electric frying pans have a second benefit, which is that they eliminate cold spots and enable even browning throughout the pan. Since they get heat from a direct source, the entire cooking surface is heated evenly.

My second pick for pan-frying fish is a well-seasoned cast-iron skillet. Contrary to popular belief, cast iron does not excel at even cooking; stuff in the center of the pan cooks faster than stuff at the outer edge. Because of this, I have to rotate the fish while it's cooking to get it evenly browned.

If you do opt for a cast-iron skillet, make sure it's preheated before adding the oil. Heat it on medium heat for 8 to



Dexter Fish Spatula



TIP #7: Master the proper flip. When turning the fish, gently lift it with a fish spatula and allow the oil to drip back into the pan. Then, transfer it to a second spatula and lower it back in.

JANUARY 2021 SPECIAL EDITION page 19

RECIPE CORNER



The 3-step approach: flour, egg, breading, repeat.

10 minutes until the handle is hot to the touch. Add the oil, wait another 2 or 3 minutes, and then add the fish.

TIP 6: Use The Right Oil

You want one that has a high smoking point. Olive oil does not, and the same with butter. Stick with canola, vegetable, or peanut oil.

TIP 7: Master The Flip

Did you know there is a kitchen tool designed specifically for flipping fried fish? A fish spatula should be your weapon of choice for this task. For the crispiest fried fish with the least amount of grease, I recommend buying two. The key is to lift the fillet after the first side is cooked and suspend it over the pan for a few seconds to allow excess oil to drip off. Then, carefully flip the fillet over onto the second fish spatula and lower it back into the pan to finish cooking the second side.

This reduces the amount of oil absorbed by

the breading and helps produce the perfect, crispy exoskeleton.

TIP 8: Skip The Paper Towels

When your fried fish is ready to come out of the pan, it should be placed on a metal wire drying rack to rest, never on paper towels! Placing it atop paper towels (or any flat surface) steams the fish from below, resulting in a soggy bottom, increasing the odds of the breading pulling away from the fillet.

SIMPLE & CRISPY PAN-FRIED FISH

4 fillets catch of the day
3/4 cup flour
2 eggs, beaten
1/4 cup grated Parmesan cheese
1 cup plain breadcrumbs
Salt & pepper
Canola oil

Dry the fillets with paper towels and remove any pin bones. Lightly dust them on both sides with salt and black pepper.

Set up three dredging stations (shallow bowls, plates, or pie plates) for the coatings. Add the flour to the first. Add the beaten eggs to the second, then add the breadcrumbs and Parmesan to the third. Dip the fillets into the flour, making sure they are well coated, and shake off any excess flour. Next, roll them around in the beaten eggs, once again allowing any excess to drip off. Now, press them into the breadcrumbs on both sides until they are evenly breaded. (I flip them over several times to make sure they are totally coated.)

Add a thin layer of breadcrumbs to a platter, place the breaded fillets on top, and then dust them with any remaining breadcrumbs. Refrigerate for at least 1/2 hour.

Add about 1/8 to 1/4 inch of oil to an electric frying pan and preheat it to 350 degrees. Care-

RECIPE CORNER

The great junk-food breading taste test of 2020:
There was no loser.



fully add in the fillets, making sure to give them some elbow room – do not overload the pan! Cook for about 3 minutes per side until golden and crispy. Lift each one from the pan with a fish spatula and allow any excess oil to drip back into the pan before flipping it over. Cook for about 2 to 3 more minutes on the second side until they register 145-degrees, remove, and let them rest on a wire drying rack placed above paper towels. Let rest for a minute or two to allow excess oil to drip out. Dust with salt, if needed.

When I was a kid, I always ate my fried fish with ketchup. Sometimes I still do, but if you want a slightly more sophisticated dipping sauce, give this a try.

THE ULTIMATE FRIED SEAFOOD DIPPING SAUCE

This is my go-to recipe for a dipping sauce. It goes great with fried or baked fish, and it's also perfect for a fish sandwich.

1 1/4 cup mayonnaise
3 tablespoons ketchup
1 tablespoon lemon juice
1 tablespoon hot sauce (I like Frank's)
1 tablespoon capers

Mix all ingredients and refrigerate. Dip fried stuff in it and devour.

ALTERNATIVE JUNK-FOOD BREADINGS FOR FRIED FISH

Recently, while on a fishing trip for tautog, I packed along a small bag of Bugles for a snack. Part of the reason I love fishing trips is that I can buy junk food that my wife doesn't allow in the house. While munching on the Bugles during a lull in the action, I pondered whether they, smashed up, would make a tasty breading for a nice piece of fried fish.

Several years ago, I fried up some quail breasts using crushed Cheez-Its for the breading, and they were phenomenal. I was at deer camp in Maine, and the cabin's pantry was not very well stocked. We had no breadcrumbs, but we were well-stocked with junk food, and a great recipe was born.

My co-worker Jimmy Fee recently told me about how he fries black sea bass using smashed Cap'n Crunch cereal for the breading. He claims it's delicious.

So, for this month's column, I decided, in the name of science, that I would conduct a taste test using different junk-food breadings for pan-fried fish. I made an extensive list of

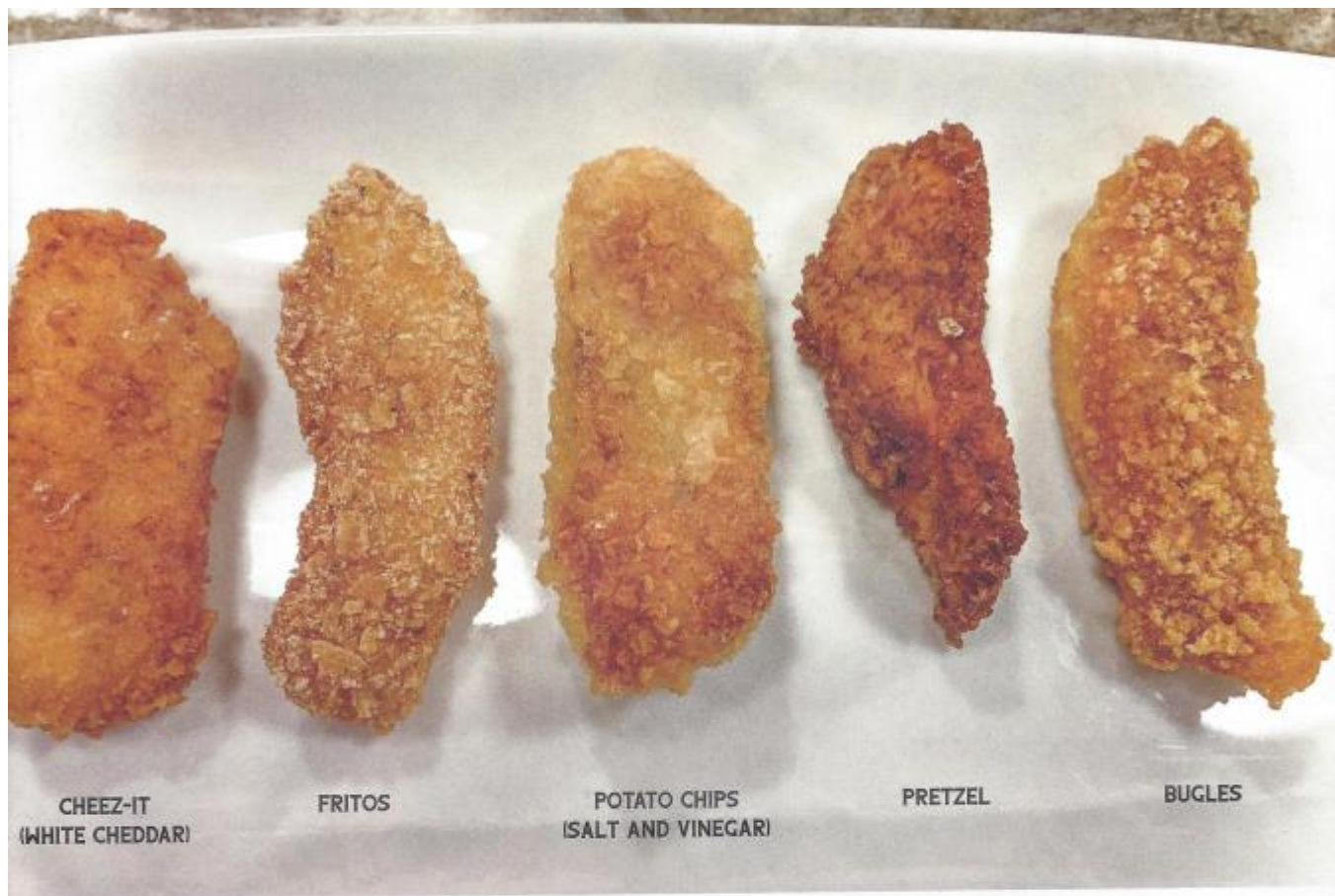
potential products, but soon realized I would need to narrow it down to five, which was more than enough for a meal if I cut the fish into small fish sticks. Plus, I figured it would be a good way to sneak some junk food into the house, so I ended up picking my top five salty

READER MAIL:

Hi Andy,
Ever try eating Fritos while fishing? The oil from them on a worm drives sunnies and bluegills crazy. I was fishing with a friend and we were catching nothing. I decided to nibble on some Fritos when I started catching. After five fish, my friend had me reel in my line and adjusted his outfit to mirror mine. Same size weight and bobber, same size hook, same distance of bobber and weight to end of line, then he cast right next to mine. I caught five more fish before we realized what it was. I kept offering him Fritos, but he wouldn't take any. After he did eat a couple, he started catching too. I guess it pays to have a snack when things are slow.

Sincerely,
Roman Dudus

RECIPE CORNER



junk foods, in this order: Cape Cod Sea Salt & Vinegar potato chips, Bugles, Fritos, Cheez-Its, and Rold Gold pretzels.

I went to the local Quik-E Mart, where I felt like a total glutton at the register, and got the goods. That night I used fresh tautog for the experiment. I figured that since all the "breadings" were super salty, I wouldn't need to add any additional salt. I cut the tail ends of the 'tog fillets into nice rectangular fish sticks, gave them a dash of black pepper, dipped them in flour, then egg, and then rolled them in junk-food crumbs. I refrigerated them for a half hour, and then fried them to perfection in canola oil in my electric skillet.

They were all very good, and none of the breadings overpowered the delicate fish. Much to my surprise, they all could have used more salt. Here are the results:

#1: (TIE) SALT & VINEGAR POTATO CHIPS, BUGLES

These both came out so delicious that I could not declare either one a clear-cut winner. I felt they both provided a glorious, golden-brown

color. The Bugles provided a slightly better crunch and added just a touch of corny-sweetness. The vinegar from the potato chips was just barely detectable, but it was a welcome addition that brightened up the flavor and added a pleasant aroma. I will make both of these again.

#2: CHEEZ-ITS

I opted for white cheddar Cheez-Its because they were available in a smaller box than all the other Cheez-It flavors. These provided the best golden-brown color to the finished product and the crunch was spot-on. I could detect just a hint of delectable "cheesiness," which I thought paired well with the mild-flavored fish.

#3: FRITOS

These corn-based chips provided the most salt out of all the contestants. They also yielded the most crunch, which reminded me of breadings that incorporate corn meal. The color, I felt was slightly off. They looked pale and didn't develop that nice golden-brown color I look for in a good piece of fried fish. The Fritos were, by far, the hardest snack in the batch to smash up. I put them


in a zip-top bag and went to town on them with a rolling pin, yet they still yielded a bigger crumb than the other snacks. Because of this, the bread-ing didn't stick to the fish as well as the others.

#4: PRETZELS

Let me be clear, there were no losers in this competition. They all tasted dynamite, but I think the pretzels fell short on presentation. They yielded good flavor and a pleasant crunch, but the color was off. I cooked all the samples in the same pan, for the same amount of time, at the same temperature. The pretzels came out much darker than the others, and almost looked burnt, even though they weren't.

Remember, there are many ways to hook a fish and many ways to cook the dish. Eating fish the same way every time is boring. Be brave and try some new recipes this year! 🐟

Send me your recipes! If you have a recipe that features local seafood, I'd love to hear about it. Contact me at: andy@onthewater.com

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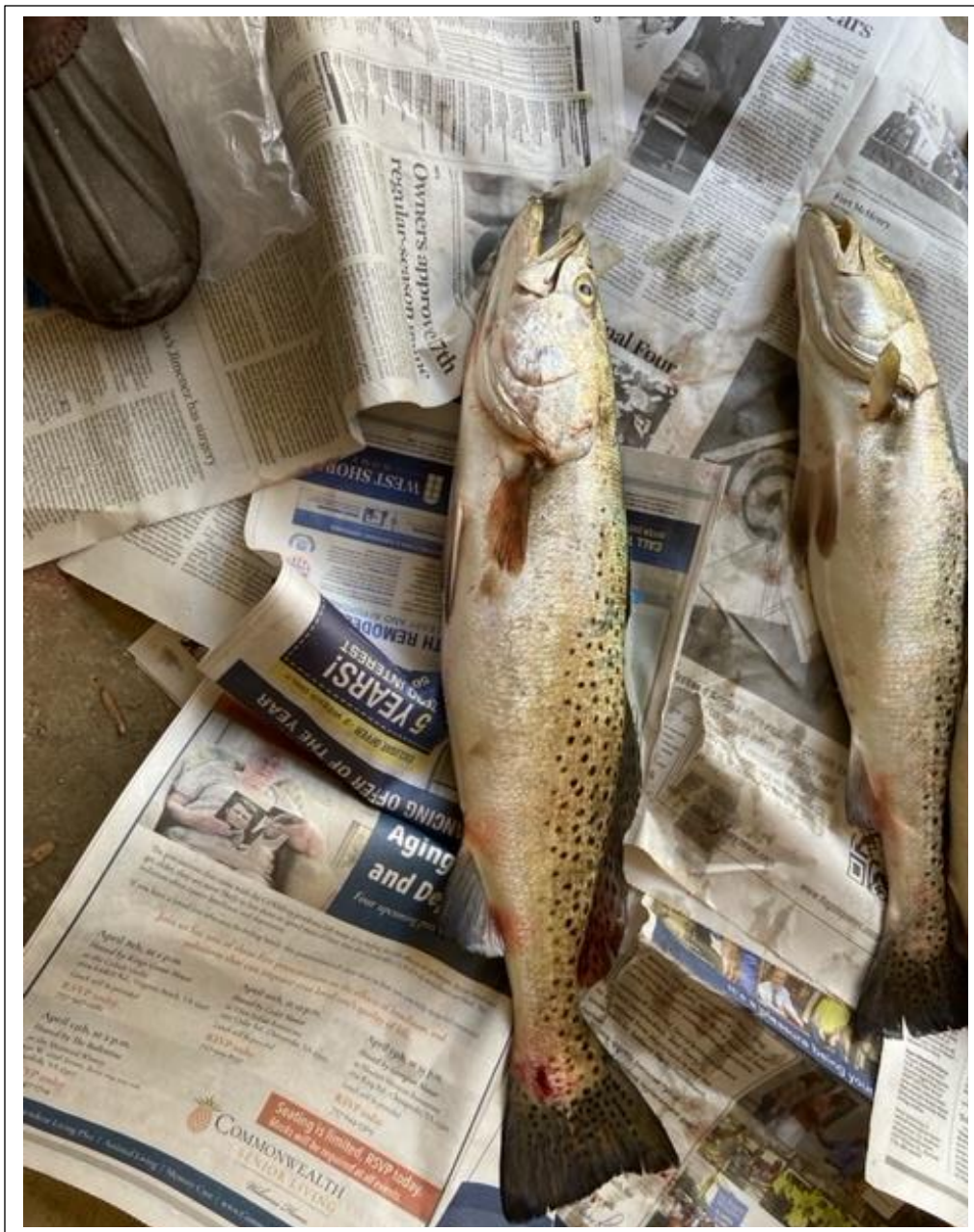
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Saltwater Fishing News



Jerry Hughes got this monster
on 4/3

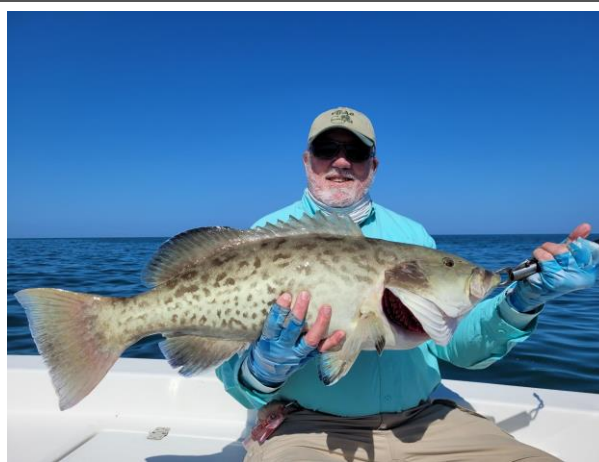
Saltwater Fishing News



Robert & Kelly went tog fishing on 4/7.
Bite was slow and water temperature 53
degrees.

Good fish guys!!

Saltwater Fishing News

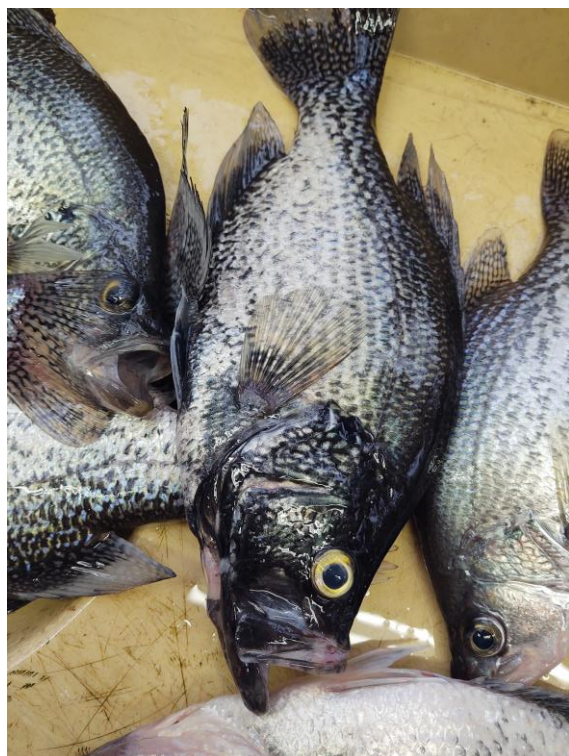


Kathy and I went to Florida for a vacation that first headed to the Gulf side of Florida. We stayed at The Plantation a major hotel right on the Crystal River where manatees live year around. I booked a half day flats charter with Capt. Glen Touchton who I was told fished for gag grouper in shallow water right outside of the Crystal River. I also wanted to catch snook which I had never fished for in the past and it was in season in that area. Capt. Touchton had a 24 ft. NauticStar center console that was ideally suited for flats fishing. We first headed out of the river into the Gulf about 5 miles out to catch live bait he had in traps and also caught them on sabicki rigs. We started catching gags by trolling large deep diving plugs in about 7-10 foot of water. I quickly hooked up my first gag which was keeper size at about 8lbs but gags weren't in season so we released them all. I ended up catching 6 gags and the biggest was 13 lbs. at 28 inches pictured here. These gags really fight hard and try to get you hooked in the structure they live around but I was able to only loose one to a broken leader. The biggest one of course.

The second half of the trip involved fishing for snook in 2-3 foot crystal clear water around the mangrove tree islands. The captain moved us with the electric motor quietly within 50-75 ft of the islands and pointed out the snook. They look like shadows on the grass but I soon got the image in my head so I could sight them as well. My first cast of my spinning rig with a live threadfin herring I put right in front of a nice one that almost immediately gulped the bait set the hook for me then went airborne dancing on his tail in the shallow water. They fight hard and I had the drag down tight but it still took drag and jumped multiple time and even right next to the book. This snook ended up being my biggest for the trip 29 inches which was within the keeper slot of 28-32 inches, one per person per day. He weighed about 6 lbs. and that snook ended up our dinner that night fixed in the restaurant at The Plantation see picture. I then tried to catch another to have some meat to go home but I ended up catching 5 more all 27 inches released. Great fighting fish.

Freshwater Fishing News

Butch sent in these pictures from his cousin N J Miller showing his crappie catch. I'd be proud of those too!!!!



Freshwater Fishing News

2nd draft – wife proof read the report

VBAC INTRACLUB CRAPPIE AND LARGE MOUTH BASS TOURNAMENT

April 3, 2021

A cold and windy morning greeted the anglers registered for the first intra-club Crappie and Large Mouth Bass tournament. Bragging rights for largest fish in both categories was in jeopardy. The tournament kicked off at 7 AM sharp with weigh in scheduled for noon. The intrepid anglers shoved off with the tournament official's best wishes. After breaking the mouth of the Lake Smith boat ramp, the anglers were buffeted by near gale force winds and a sea state of 5. The anglers headed for sheltered areas on the lake and tended to drift with the wind. Making progress into the wind with a trolling motor was not possible. When anchoring, only one anchor was needed since the boat tended to pan out with the bow into the breeze.

Early in the tournament, Russell Willoughby, landed a small Crappie then proudly claimed first place. A little time later, Bob Stuhlman, landed an even smaller bass to claim the lead in that category. As the tournament anglers fished on, they reported their catch into the officials back at the landing. In the next hour or two Russell, the bass master, landed a larger bass and proudly claimed first place to all that would listen. Bob followed on and caught a slabet Crappie to claim first place in that division.

Satisfied with their catches all registered anglers returned early to the weigh in to accept their rewards. To their shagreen they found the ramp empty of all officials, anglers, other boats and trailers. The planned celebratory lunch was all packed up along with highly regarded Bragging Rights Certificates. With that, Russell and Bob went to Hardees to warm up and have lunch. Thanks, Preston Mangum, for running an outstanding tournament. We are still waiting for our certificates.

(Your well-deserved and hard-won certificates are being printed and a special award ceremony will be conducted somewhere really cheap.)

Preston

Freshwater Fishing News



Alan and I had a busy April. Suffered a lot of wind burn, but caught several species. Puppy drum were hitting very well on the Piankatank this week, but none were keepers. Spider rigged for crappies at Beaverdam with a newer acquaintance, Phil Brewer, and did very well. Almost got expert in crappie. One to go. Alan had a picture done of his first long nose gar caught on a bottom rig. 33 inches for a club minimum. Melanie

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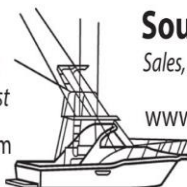
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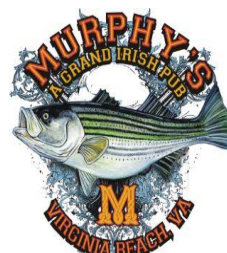


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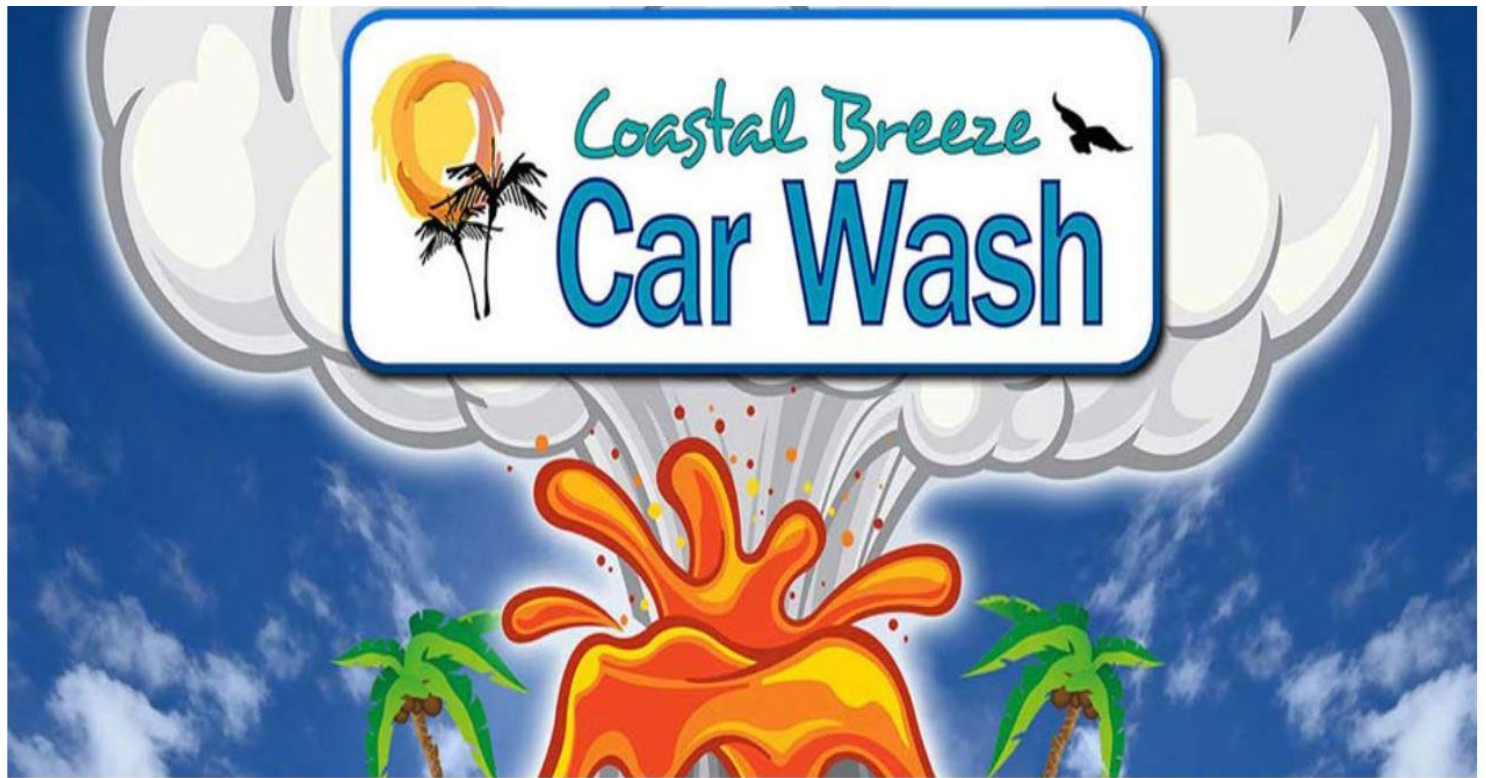


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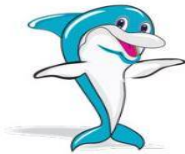
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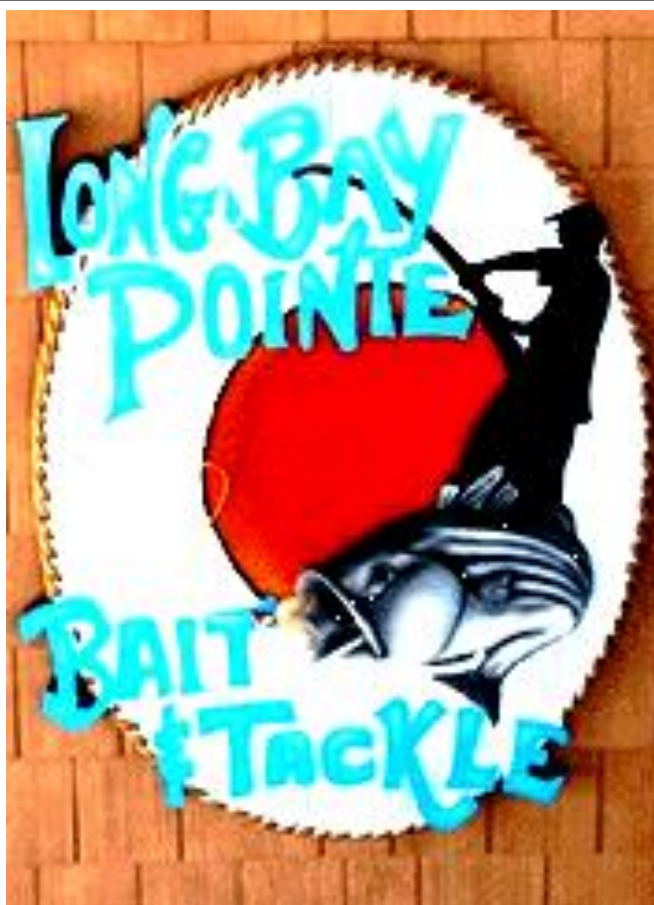
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- ❖ Promote interest and participation in recreational angling by conducting programs and activities that encourage sport fishing.
- ❖ Educate members and others in the techniques of sport fishing to enhance their enjoyment of the sport.
- ❖ Conduct 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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