



# WIRELINE

**Issue: May, 2008**

Website: <http://www.norfolkanglersclub.com/>

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**Norfolk Anglers Club**

PO Box 8422

Norfolk, VA 23503-0422

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## Coming Events

**Next Meeting: Mon., May 12th, 7 pm**, All Meetings are Open to the Public

**Location:** Martins Restaurant, 331 E. Bayview Blvd., near Tidewater Dr. in Norfolk

**Map:**

<http://maps.google.com/maps?f=l&hl=en&q=Martins+Restaurant&near=norfolk,Va.23503&btnG=Search&ll=36.933102,-76.256211&spn=0.012006,0.019956>

**Guest Speakers: – Capt. Pete Bregant –** Various methods to catch Red Drum



**Tournament Trails: HRR Annual Flounder Tournament – Aug. 9<sup>th</sup>, 2008**, Information to come as time approaches. Mark your calendar; this is a great time for an even greater cause, helping the Children of Saint Jude Children's Research Hospital.

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# NAC Officers

<b>President:</b>	Darryl Schmitt	<a href="mailto:ds422@aol.com">ds422@aol.com</a>
<b>Vice President:</b>	Louis Glaser	<a href="mailto:louglas1@aol.com">louglas1@aol.com</a>
<b>Treasurer:</b>	John Brown	<a href="mailto:fonnancy@comcast.net">fonnancy@comcast.net</a>
<b>Secretary:</b>	Darek Dabbs	
<b>Events Cord:</b>	Chris Martin	<a href="mailto:cmartin@nps.k12.va.us">cmartin@nps.k12.va.us</a>
<b>Assist. Events Cord:</b>	Scott Payne	<a href="mailto:spayne10@verizon.net">spayne10@verizon.net</a>
<b>Awards Director:</b>	John Brown	<a href="mailto:fonnancy@comcast.net">fonnancy@comcast.net</a>
<b>Guard/Greeter:</b>	Chuck Kahlert	<a href="mailto:vze29wtp@verizon.net">vze29wtp@verizon.net</a>
<b>Guard/Greeter:</b>	Ned Smith	<a href="mailto:neds9610@aol.com">neds9610@aol.com</a>
<b>1<sup>st</sup> Past President:</b>	Dr. Ike Eisenhower	<a href="mailto:jeisenhower2@cox.net">jeisenhower2@cox.net</a>
<b>2<sup>nd</sup> Past President:</b>	Tim Colon	<a href="mailto:plumb-bob@cox.net">plumb-bob@cox.net</a>

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## A Message from the Editor

Norfolk, VA – Spring has sprung, the air is warming and so is the water. There have been some nice catches of Red and Black Drum and our speaker Capt. Pete Bregant will share his vast knowledge on how he targets Red Drum.

There have been some impressive catches both inshore as well as offshore as you will see by some of the reports. This is the perfect time of year to get out and enjoy the water. Spadefish are right around the corner as well as many other species; we should start hearing reports very soon.

I would like to congratulate our newest officers listed above. Please offer them help as needed throughout the coming year. It really is a team effort and takes participation from the membership to keep the NAC a great place.

If you haven't joined the NAC, you can do so by contacting John Brown (Treasurer), he can be contacted at [fonnancy@comcast.net](mailto:fonnancy@comcast.net). Membership Costs are as follows: \$30 for an individual membership or \$35 for a family membership, you can also join at the meetings. If you have already signed up, we thank you.

Remember we have our own forum on Tidalfish, it can be found by looking at the message boards link then look under Clubs & Associations or you can click here <http://www.tidalfish.com/forums/forumdisplay.php?f=33>

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## A Message from the President

I would like to thank this past year's Board of Directors for their dedicated service to the Norfolk Anglers Club. I'd also like to congratulate the new Board of Directors and look forward to working with everyone this next year in making the Norfolk Anglers Club the best angling club in the Hampton Roads area. Membership has steadily increased since our inception in 2005 and we are off to a great start again in 2008.

One particular area I feel we can improve upon this year is more social get-togethers so everyone can get to know one another a bit better. One idea is to go to a Norfolk Tides game as a group. Listed below are a few group options the Tides offer. Please review and we can discuss it further at our next meeting in May. If anyone has any other ideas, please do not hesitate to contact one of the officers or bring it up at one of our meetings.

### **Option A – Tickets only**

25+ people - Ticket cost either \$10 for box seat or \$8.50 for reserved

### **Option B – Tickets + Picnic area**

50+ people - Tickets either \$10 or \$8.50

Picnic area menu: \$11.50-\$14 for adults (9+) and \$9.50-\$12 for kids (2-8), under age 2 is free. Add 11.5% sales tax to food purchase.

Pre-game picnic starts 1.5 hours before game time and ends as game begins.

In-game picnic begins 15 minutes after the scheduled game time and runs for 1.5 hours.

### **Option C – Luxury suite**

12-person suite is \$300 and includes 3 parking passes.

20-person suite is \$450 and includes 4 parking passes.

A minimum food and beverage order of \$350 per suite is required.

**Parking** is \$4 per auto.

**Clean the Bay Day** is Saturday, June 7, from 9:00am to 12:00 noon. There is still time for NAC to volunteer. This would be a great opportunity for us to help out the local community!

The NAC has received correspondence from the Portsmouth Anglers Club (PAC) regarding the **Thomas Harrell Jr., Memorial Scholarship Fund**. The annual award of up to \$1,000 was established by PAC to encourage young anglers from one of Tidewater, Virginia's Angler's Clubs to attend a recognized college, university, or professional trade school. Applications must be submitted by July 1, further information will be available at the May meeting.

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## **What's Catchin**

**Inshore** – Tautog (Closed Season), Flounder, Bluefish, Speckled Trout, Red Drum, Black Drum, Croaker, and more.

**Offshore Va.** – Bluefish, Swordfish, Mako Sharks, Bluefin Tuna, Spadefish and more.

**Offshore NC** - Blue Marlin, Yellowfin Tuna, Bluefin Tuna, Blackfin Tuna, Big Eye Tuna, Bluefish, King Mackerel, Mahi, Wahoo & more

**Deep Dropping** – Sea Bass, Tilefish, Tautog (Closed Season), Wreckfish, Grouper, and more.

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## **Recent Catches**

### **My Biggest Tog – Team Jack Ass Style**

**Report By: Billy Rellos**

Late report but had to post a pick of my biggest tog ever. Caught it at the CBBT it went 8 lbs. at 23 1/2"

#### **The Crew:**

John (the original Jackass)

Bob Cherry

Dennis (hookinfinger)

Harold

We left Crab Creek at a little after 0700 and headed to the hole. It was an incoming tide so we anchored and began to put a butt whipping on the togs. The water was clear, temp was 58 and a limit of togs (20) within an hour and a half.

After that we went off to find some copper heads but only found smooth dog fish, 17 of them to be exact, but they were fun on light tackle, even got a few that jumped. Bait of choice was green crab and fiddlers on the roof or fiddlers in the mouth.

Thanks Again to a Great Crew.



## Togging then to the Deep - Fishin Fool Style

*Report By: Lucian Montagna*

Crew:

Lucian - Fishin Fool (Me)

Capt. Mike Beane - AKA Kapoc

Chris Martin

Bruce - AKA Biscuit

Glenn Caldwell

We left Little Creek a little after 8 am, the goal was to fish up North for some togs.

We headed to a hang, anchored up and managed some small sea bass and 1 tog. We couldn't get the boat on the hang the way we wanted, so after repeated tries and drops, we decided to move on to another near by wreck.

While enroute we joked about going DEEP and catching some quality bass and tiles, my crew said let's go. I reminded them it was late to be heading deep and we would have a small window about 2 hours to fish and they still said lets go. Off we went cruising at a mere 35 mph, the farther offshore we went the bumper it got; but I had to keep up speed to make up time.

Upon arrival we dropped the usual places, finding barren grounds, not 1 fish. I decided to move to another spot I had in mind and off we went. We arrived and dropped, making long drifts, hooked up and a nice Sea Bass came to the boat, then Chris caught a double on Wreck Fish. We made a couple more drifts and managed a couple of Tilefish, another Bass and 3 more Wreck Fish, a few Dogfish and quite a few small Bluefish.

Time was short and we could only make about 4 drifts, so we pulled the plug and ran in before the seas had a chance to chop back up.

Another Great Adventure with a Great Crew.

Final Talley:

1 - Tog

2 - Keeper Sea Bass

2 - Decent Blueline Tilefish

Assorted Bluefish

5 - Decent Wreckfish



## Extreme Deep Dropping - Fishin Fool Style

*Report By: Lucian Montagna*

Crew:

Lucian (Me) - Fishin Fool

Chris Martin

Mike - Fish Dad

Naved

I had to round up another crew, after 2 cancelled the day before the trip, filled the spots and we headed East to do a little Search & Destroy. The goal was to find places to catch Golden Tiles and Grouper.

The seas were nicer than I expected which made for a great ride out. We stopped, dropped and found some Black Bellied Rosefish and hoped there might be some Golden Tiles around. We caught quite a few Rosies before we bagged our 1st Golden. A while later we were hooking up and managed 3 more Golden Tiles up to 36 lbs., then decided to move on.

We started looking for the groupers found none, but managed a nice limit of 4 Wreckfish. We also caught some Sea Bass, a Blueline Tile, Red Hake, Bluefish, Sharks and a strange looking Toothy Little Creature from the Extreme Deep.

The water was clear, we saw weedlines and had Triggerfish below the boat. I also saw a Tripple Tail under some weeds, he must have been LOST.

Another Great Day with another Great Crew!!!

Final Talley:

4 - Golden Tiles up to 36 lbs.

4 - Wreckfish

Assorted - Sea Bass

1- Blueline Tile

Assorted - Black Bellied Rosefish

1 - Red Hake

1 - Strange Toothy Creature from the DEEP

Lots of Blue Fish

Assorted Sharks





## The "Gourmet Angler"

### **Halibut Fish Tacos**

*Recipe By: Scott*

Hey guys, give this a try.... but only if you have really fresh fish.

Start by rubbing extra virgin olive oil on your halibut fillets, then salt n pepper to taste.

Cook fillets on charcoal or George Foreman type grill untill done, about 3 minutes per side on medium heat. You can tell when the fish is flaky.

Make pico de gallo by dicing and mixing the following in a bowl, (1 lg. tomato, 1/2 small onion, 2 tbsps. cilantro, 1/2 serrano or jalepeno pepper, and juice of 1/2 lime and salt to taste).

Make fresh guacamole by mashing an avocado and adding juice of one lime and salt to taste. You can thin it out with a little bit of water.

Once everything is done, you warm some flour tortillas, flake your fish on it, add toppings and garnish with an Iced Cold Corona. Enjoy

### **Basic Fish Cooking - Wahoo, Mahi, Tuna, Yellow Tail**

*Recipes By: Capt. Fred*

Don't Over Cook

Remove Skin, make Steaks 1 1/2 inches or so.

Season Fish, salt/pepper (other options, Sesame seeds, Chopped dried onions, Blacking seasoning, Old Bay, chopped macadamia nuts.

(make a contrast, if the sauce is mild, put heat on fish, if sauce has heat salt and pepper only)

Sear in a hot pan with a splash of oil (peanut is great)

Finish in a 375 to 400 degree oven, remove from pan and let rest in a warm spot, Spoon sauce over or under fish, garnish and serve with rice and salad.

I have been searing fish one minute per side (the cooking progresses 1/8 to 1/4 up the side of the fish steak) and finishing in a pre heated 375 degree oven for 8 minutes in a cast iron fry pan. The timing depends on the quantity, size and temperature of the fish, and your oven.

Also Grilling is a excellent way to prepare any of these fish.

These fish that are more or less interchangeable based on my own experience. Again, this is a matter of opinion, and there are no hard and fast rules: in reality fish covers a broad spectrum of flavors and textures. But this should at least provide a starting point for experimentation.

I find the Wahoo to be dryer and firmer and the Mahi and Yellow Tail go well with a cream base sauce and Tuna is a little of each.

Use other wines, liquors, cheeses and herbs, use what you have and experiment.

Confit (con-FEE) method intensifies flavor and gives meat and fish, a supremely tender texture.

Confits made with seafood such as halibut and tuna Salmon Slowly poaches large chunks of well-seasoned albacore loin in extra virgin olive oil. The result far surpasses even the fanciest canned tuna and lasts for at least 10 days in the refrigerator. Use this splendid confit in a light pasta sauce, but it can also be flaked into green salads.

### ***Cilantro Serrano Cashew Sauce***

Serrano 4  
cilantro 1 bunch  
parsley 1 bunch  
cashews 1 cup  
olive oil 1 cup  
rice wine vinegar marukin 1 cup  
Honey 1/2 cup  
Heavy cream 4 oz

Put in Blender then heat for 10 min (warm not boiling)  
The amount is for 25 servings

### ***Mango Sweet Chili Sauce***

mangos 3  
May ploy sweet chili sauce 1/3 bottle  
Chinese five spice 1t  
Heavy cream 4 oz  
Cal chili sauce sriracha 2t or to taste for heat

Blend all and heat for 10 min

These were the sauces on the Q 105 2006 trip

I toned the quantity down for a double house size (8 people)

Any left over can be frozen and reused at a later date.

### ***Mango Salsa***

2 mangos chopped  
1/2 onion chopped fine  
2 tomatoes chopped  
Cilantro chopped  
Serrano chilies put in as much heat as you want  
Wishbone salad dressing, Italian, or oil and vinegar  
Stir and serve over cooked fish

### ***Lemon Butter Cream Sauce***

1/4 lb Butter  
1/2 tsp Salt  
Pinch, White Pepper  
1 tsp Dry Mustard  
1 1/4 tbsp Lemon juice  
Pinch, Lemon Zest  
1/2 pt. Heavy Cream  
1/4 cup Milk (to dissolve corn starch in)  
1 tsp Corn Starch

To a sauce pan, add butter, salt, pepper, mustard, heat to light bubble.

Add lemon juice and simmer 3 minutes, whisk to blend. Add Cream and cook gently for 3 minutes.

Add corn starch dissolved in milk, whisk and cook 5 minutes.

Pour under and over cooked fish, sprinkle on some fresh chives.

Variations: Sherry, White Wine, Shallots, Lime Juice, Capers, Honey, Hot Sauce.

Fish, 3 pounds, 2 Packs

Cut skinned fish in 2 inch pieces.

1/4 Cup Flour

salt & pepper

1/2 cup peanut oil

1 X 2 X 2 is a great size on the fish pieces. Mild flavored fresh fish

Great with, Dorado, Yellow tail, Wahoo or Tuna.

Lightly coat fillets with salt, pepper. Dust with flour and sauté in a small amount of peanut oil, 3 minutes or less per side. Be careful not to over cook. Drain and place in dish in a warm oven, 170 degrees or less, this is just keeping it warm. Start the sauce first so everything is ready together.

This sauce reheats nicely.

### ***Pan Seared Wahoo With an Apple Mango Chutney***

2 each granny smith apples, diced  
1 each ripe mango, diced  
3 tablespoons scallions, chopped  
1 tablespoon cilantro, chopped  
1 tablespoon rice wine vinegar  
1 each lemon juiced  
2 tablespoons extra virgin olive oil  
1 tablespoon sugar  
pinch of cinnamon  
kosher salt and pepper to taste  
2 dashes bitters  
1 tablespoon grand marnier

Combine all ingredients and refrigerate 24 hours.  
season Wahoo with salt and pepper and sear in a hot pan dry or with a little oil (peanut is great)  
finish in a 400 degree oven, remove from pan and let rest in a warm spot  
spoon chutney into hot pan and bring up to temp  
adjust seasoning(more sugar or s & p)  
Spoon over Wahoo and dig in!

### ***Grilled Tuna in Ginger-Cilantro Butter Sauce***

Ingredients:

4 tuna fillets, 6 oz. each

Marinade:

1/4 cup dry sherry  
1/4 cup light soy sauce  
2 Tbsp oyster sauce  
2 Tbsp sesame oil  
8 chives (green onions), chopped  
2 Tbsp vegetable oil  
2 Tbsp lemon juice  
1/2 tsp freshly ground black pepper  
1/4 cup finely minced fresh ginger  
lemon wedges

Sauce:

2/3 cup dry white wine  
1/4 cup white wine vinegar  
1 Tbsp finely minced fresh ginger  
1 small shallot, minced  
1 cup unsalted butter, at room temperature  
1 tsp grated or minced lemon zest  
1/4 cup finely minced cilantro  
1/4 tsp white pepper  
1/4 tsp salt

1. Combine all marinade ingredients. Marinate tuna for at least one hour. Reserve the marinade
2. In a small non-corrosive saucepan, combine wine, vinegar, ginger, and shallot. Boil over high heat until about 4 tsp remains
3. Prepare and preheat the grill
4. Grill the fish over medium high heat until it just begins to flake, about 8 minutes. Turn just once during grilling, and brush with reserved marinade. Transfer fish to heated dinner plates or a serving platter
5. Bring wine sauce to a boil and add butter. Cut up butter to aid melting
6. Beat sauce vigorously with a whisk until butter is nearly all melted then transfer to a bowl
7. To sauce, add lemon peel, cilantro, pepper, and salt. Season to taste
8. Spoon sauce around fish and serve.

## ***Grilled Margarita Grouper***

### **Ingredients:**

- 1 1/2 lbs grouper fillets
- 1/3 cup white or gold tequila
- 1/2 cup triple sec
- 3/4 cup fresh lime juice
- 1 tsp salt
- 2-3 large cloves fresh garlic, crushed
- 2 tsp vegetable oil
- 3 medium tomatoes, diced
- 1 medium onion, finely chopped
- 1 Tbsp minced jalapeno or Serrano Chile
- 2-4 Tbsp chopped fresh cilantro
- 1 pinch sugar

1. Combine tequila, triple sec, lime juice, garlic, salt, and oil
2. Place fish in a single layer in a flat dish. Pour tequila mixture over, and marinate for 1/2 hour at room temperature, or 3 hours in the refrigerator
3. Before serving, combine tomatoes, onion, Chile, cilantro, sugar, and salt to taste for fresh tomato salsa
4. Remove fish from marinade (reserve) and pat dry. Brush fish on both sides with oil, and ground pepper
5. Cook on greased grill over high heat until flesh is opaque (about 4 minutes per side)
6. Boil sauce in a saucepan for about two minutes, remove and discard the garlic cloves, and spoon over fish
7. Serve alongside fresh tomato salsa

*We will need recipes every month, if you have a recipe you really like, please feel free to share, by Emailing Lucian Montagna at [lmontagnaj@aol.com](mailto:lmontagnaj@aol.com)*

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## **Picture of the Month**



# Cool Links

**Norfolk Anglers Club** - <http://www.norfolkanglersclub.com/>

**Norfolk Anglers Club "Prize Fish Entry Form"** - [http://www.norfolkanglersclub.com/tournaments/prize\\_fish\\_entry\\_form.pdf](http://www.norfolkanglersclub.com/tournaments/prize_fish_entry_form.pdf)

**Norfolk Anglers Club Message Board on Tidalfish** - <http://www.tidalfish.com/forums/forumdisplay.php?f=33>

**NAC Bylaws** - <http://www.norfolkanglersclub.com/bylaws/Norfolk%20Anglers%20Club%20ByLaws.pdf>

**CCA Virginia** - <http://www.ccavirginia.org/>

**Bloodydecks.com** - <http://www.bloodydecks.com/>

**Tidalfish.com** - <http://www.tidalfish.com>

**Hot Spots Water Temp Charts** - <http://sstcharts.com/>

**NOAA Marine Forecast** - <http://www.erh.noaa.gov/er/akq/>

**Weather Underground** - <http://www.weatherunderground.com/>

**How To Sharpen Hooks** - [http://sites.state.pa.us/PA\\_Exec/Fish\\_Boat/education/catalog/hooksharpening.pdf](http://sites.state.pa.us/PA_Exec/Fish_Boat/education/catalog/hooksharpening.pdf)

**Rutgers Sea Surface Temps** - [http://marine.rutgers.edu/mrs/sat\\_data/?product=sst&nothumbs=0](http://marine.rutgers.edu/mrs/sat_data/?product=sst&nothumbs=0)

**Tidal Charts** - <http://tbone.biol.sc.edu/tide/tideshow.cgi?site=Chesapeake+Bay+Entrance%2C+Virginia+Current+%28%29>

**Fuel Tax Refund Forms** - <http://www.dmv.state.va.us/webdoc/pdf/fms216.pdf>

**Fishing Knots** - <http://www.thejump.net/fishing-knots/fishing-knots.htm>

**Fishing Knots** - <http://www.animatedknots.com/>

**Coast Guard Auxiliary** - <http://nws.cgaux.org/index.html>

**Search Fish Base** - <http://www.fishbase.org/search.php?lang=English>

**Cheapest Gas & Diesel Prices** - <http://www.virginiabeachgasprices.com/index.aspx>

**N. Carolina Fishing License** - <http://www.ncfisheries.net/recreational/NCCRFL.htm>

**Virginia Coastal Access Now** - <http://www.vcanaccess.com>

**World Wide Charter Guide Directory** - <http://www.charter-guide.info/index.php>

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## Prayers Needed

Special Intentions, I won't name names due to privacy, but there is a person with cancer who is dear to the NAC and in need of our prayers.

Prayers for our Armed Forces in Harms Way, may they have safe passage.

If you know of any members who are in need of prayers, please send their names to [lmontagnaj@aol.com](mailto:lmontagnaj@aol.com) and I will add them to the list.

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## NAC Apparel



T-Shirts, Hooded Sweatshirts, Visors, Hats & Bumper Stickers  
Can be purchased by contacting Darryl Schmitt, a supply will be available at the meetings.

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## NAC Supporters

The advertisement is a rectangular box with a blue border. On the left side, there is a logo for the 'CHESAPEAKE BAY IN-WATER BOAT SHOW' featuring a sailboat and a motorboat on the water. Below the logo, it says 'AT TAYLORS LANDING MARINE CENTER' and 'MARCH 28-30, 2008 NORFOLK, VA'. On the right side, the text reads 'See the Big Boats in the Water this Spring!' followed by a bulleted list: 'Dealers &amp; Manufacturers In-Water', 'Trailer boats', 'New &amp; pre-enjoyed boats', 'Boating equipment suppliers', and 'Food vendors'. At the bottom, it says 'Free Parking. Free Admission' and 'www.taylorslanding.com for more information'.

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Whalen's Marine is offering incentives on Repowering for Paid Card Carrying NAC Members.



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The Bait Shack is offering discounts for Paid Card Carrying NAC Members.

If anyone wants, or knows of anyone to help support the NAC and have their name or business name listed above, please contact Lucian Montagna at [lmontagnaj@aol.com](mailto:lmontagnaj@aol.com) or one of the club's officers listed above.

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## NAC Prize Fish Entry Form

Please fill out the following information. All weights must be on certified scales, witnessed & caught on hook & line in accordance with the Virginia Saltwater Fishing Tournament.

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Species: \_\_\_\_\_ Place Caught: \_\_\_\_\_

Lure or Bait: \_\_\_\_\_

Weight \_\_\_\_ lbs \_\_\_\_ oz. Length \_\_\_\_ Feet \_\_\_\_ Inches

The fish was released  The fish was tagged

Jr. Angler  Adult Angler

Angler's Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Boat name \_\_\_\_\_

I Certify that all the above information is correct:

Angler's Signature \_\_\_\_\_

Witness Signature \_\_\_\_\_

Witness Name (printed) \_\_\_\_\_

Please submit your awards to the new awards director who will be available at the meetings. You must be an NAC Member in good standing to qualify.

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