



WIRELINE

Issue: February, 2007

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

EDITOR: Lucian Montagna C: (757)535-6868, Email: lmontagnaj@aol.com

Norfolk Anglers Club
PO Box 8422
Norfolk, VA 23503-0422

Coming Events

Next Meeting: Mon., Feb. 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 Speaker: Steve Bishop & John Cevora will be presenting a Hands On Tying Seminar. Learn How to Tie Mojo's, Sea Witches and More. Various techniques that will save you money and give you the excitement of tying your own, watching the Big Fish come in.

Tournament Trails: None at this time

NAC Officers

President:	Tim Colon	plumb-bob@cox.net
Vice President:	Dr Ike Eisenhower	jeisenhower2@cox.net
Treasurer:	Darryl Schmitt	ds422@aol.com
Secretary:	Brian Hodson	brian@thehodsons.com
Events Cord:	Steve Bishop	Stickem27@hotmail.com

A Message from the Editor

Norfolk, VA – Membership Dues for the Norfolk Anglers Club are NOW DUE. The costs remain the same and can be collected at the meetings or by contacting the treasurer Darryl Schmitt at ds422@aol.com . Costs are as follows: \$30 for an individual membership or \$35 for a family membership. If you have already paid, we thank you.

Elections are just around the corner and **We Need Membership Participation** to help our club grow and flourish, officers will be needed. Please come to the meetings, participate and volunteer your time, you can make a difference.

We now 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>

The weather is starting to cool off as well as the inshore waters, but the temps are still warm for this time of year keeping the stripers in close to the beach as well as plenty of bait. Striper fishing continues to be very good this season.

There are again Whales in our waters, feeding on our bounty, please keep an eye out for them while running to the fishing grounds, they are majestic slow moving creatures. Here are a couple of local whale pics borrowed from a Tidalfish post.



As most know we always have a raffle of some sorts at our meetings with the funds going to the NAC. Cathy Hodson will be donating a Sweet Heart Basket at the next meeting containing the following items to be raffled off at a mere \$2 a ticket. **Thanks Cathy.**

Sweetheart Basket

1. A charming and romantic heart with 20 diamond accents delicately set in radiant 10 karat gold makes this pendant very special. Retail Value: \$175.00
2. The fresh smell of roses! Yankee candle house warmer. Retail Value: \$9.99
3. Godiva chocolates, 14 heart shaped dark and milk chocolate. Retail Value: \$12.00
4. More chocolate covered pieces! Taste treat from Stover of 6 candies. Retail Value: \$2.99
5. Single serving of Champagne to sip and relax. Retail Value: \$1.50



What's Catchin

Inshore – Striper, Tog, Flounder, Bluefish and more.

Offshore Va. - Bluefin Tuna, Bluefish and more.

Offshore NC - Yellowfin & Bluefin Tuna, Bluefish, King Mackerel, Mahi & more

Deep Dropping – Sea Bass, Tilefish, Togs, Triggerfish, Grouper and more.

Recent Catches

Eeling Stripers

Pictures by: Anthony Brigantic

1-7-07 Fishing off Smith Island



Report By: Jim Hambley

A couple of stripers caught around the 4A buoy 1-5-07. We were drifting live ells in about 25ft of water about a mile NW of the buoy, we caught five stripers one 37 and three 39s.



**Report By: Darryl Schmitt
Northwest River Park Trout 1/10**

I went to NW River Park for a couple of hours in the morning to try my luck for some trout. The lake has been stocked with trout again by VGIF as part of the Urban Fishing Program. Approximately 1,500-1,800 trout were stocked in November, followed by an additional 2,000 on Dec. 28. One more stocking date remains in February. Limit is four

trout per person per day, and there is no catch and release.

The ranger on-site said that fishing has been good this week. Upon making my first cast, I just barely put my rod down when I had a fish on. Pulled in a 13" rainbow (biggest of the day for me) right off the bat using corn suspended beneath a float. About an hour went by and then rainbow #2 is on (corn again). While reeling in the trout, my second rod has one on also (power bait fished on bottom). I get both fish in and I just needed one more to get my limit for the day, but it was not to be. I find out later that you can only fish using one rod per person. The ranger did not mention it when I asked him if there were any special rules for fishing the lake there.

There was probably no more than a half-dozen others fishing yesterday, maybe due to the chilly temps and breezy conditions. However, I think everyone caught something while I was there. Seems like most others preferred the power bait.

If you've never fished there before it's a nice place. I plan on going back again, maybe next time with my 5-year old son.



**Report By: Darryl Schmitt
Northwest River Park - 1/15**

Arrived late afternoon with my son Adam in search of some trout. It was the last warm day predicted before a cold spell was to be upon us. We only had a little over an hour to fish before sunset. Using corn and power bait, Adam was determined to catch a fish. He was able to entice one rainbow to go after the corn before we had to leave. Adam had a couple of other bites, but the fish just would not take the bait.



Report By: Brian Hodson

Cathy caught this 26" flattie on a 7" tomic off the Ramada 1/28/2007.



Share your reports email them to Lucian Montagna @ lmontagnaj@aol.com

Recipes

Title: Cold Clam Dip
Recipe By: Sandtiger (Gary)
Yield: 4 servings

Ingredients:

10 oz Clams
6 oz Philadelphia Cream Cheese
1 ts Lemon Juice
1/2 ts Salt
1/8 ts Pepper
1 ts Worcestershire sauce
1 ea Garlic clove (pressed)
1 x Tabasco sauce

Preparation:

Blend all ingredients together. Let set for 2 hours before serving. Potato chips and all party crackers are good with this dip.

Recipe: Any Type of Fish
Recipe By: Sandtiger (Gary)

Wash fish, dry with paper towels, season them with pepper and very little salt.
Heat extra virgin olive oil in pan.
Cut cloves of garlic (about 4 - 5), dice medium size onion.
Sauté the above in oil, I also add additional garlic salt, pepper to oil.
Flour the fish and add to pan. Just cook for a short time until slightly brown. (2-4 min. on each side) You can judge for yourself depending on size of fish.
I use large can of Italian tomatoes crushed, drain liquid.
Put 1/2 layer of tomatoes, green or black olives and fish, then repeat with another layer.
Cook in oven at 350 for approximately 20 to 30 minutes (again depending on size of fish).

Recipe By: Pomoco Wes & Glenn
BEST BAKED ROCK RECIPE

Clean and chop 3-4 cloves of garlic
- Add 4-5 tablespoons of Extra Virgin Olive Oil in a large saucepan (a lid or cover will be needed for cooking later).
- Heat Oil at medium heat, throw in garlic and saute until cooked (do not burn). Add in some salt and pepper while saute-ing
- Add 2 16 oz cans of diced tomatoes (italian spiced tomatoes work great)
- Set to simmer, add in diced bay leaves, italian seasoning and maybe some extra oregano (be generous with spices).
- Add in about 8 oz of sliced mushrooms
- Cover and simmer for about 15 minutes...does not hurt to simmer longer, just do not boil off all of the juice.
- Clean and cut Rock filets into 4' by 4' squares...clean off dark, red meat. Place filets in pan and cover with sauce.
- Place sausepan cover on and simmer for 10-15 min or until Rock filets are cooked.
- Add fresh 'fancy' parmesean cheese onto top of filets, simmer low and covered until melted (a minute or two). DON'T use the cheese in a can that is meant for pasta...buy the real stuff. Should be with all the other cheeses in the grocery store.

Scoop out and eat...Sauce can be used for pasta or rice as side dish. Filets come out very juicy and full of flavor. Takes about 30 minutes total with cooking and prep. Very

easy to prepare...I'm sure large sea bass filets, Tog or Cod would be excellent as well.

Trust me, this one is a winner...

**Recipe By: Bret – Reel Attitude
Reel Attitude's Broiled Striper"**

Adjust recipe based on the amount of fish you're cooking.

2 lbs. Striper fillets

1/2 C. grated Parmesan cheese

1T. Margarine, softened

4 T. Miracle Whip

4 T. chopped green onion with tops

1/4 t. salt

Pinch of Cayenne and dash of Lemon Pepper seasoning

Place fillets in a 1 gallon zip-lock bag. Combine Parmesan Cheese, Margarine, Miracle Whip Onion, Salt, Cayenne and Lemon Pepper. Spoon mixture into the bag with the fish. Press air out of the bag then seal. Now gently kneed the bag until fillets are fully coated. Place in fridge for at least 30 minutes. Coat a shallow pan lightly with Olive Oil. Remove fillets from the bag and place in the pan then into the broiler. Broil fish 6 inches from source of heat for approximately 10 minutes or until top is lightly browned and fish flakes easily with a fork.

Do not place fish too close to the burner. The coating will burn before the fish is cooked.

We will need recipes every month, if you have a recipe you really like, please feel free and share, by emailing Lucian Montagna at lmontagnaj@aol.com

NAC Apparel



T-Shirts, Hooded Sweatshirts, Visors & Hats

Can be purchased by contacting Darryl Schmitt, a supply will be available at the meetings.

NAC Year End Apparel Sale

Item	Regular Price	Sale Price
Short Sleeve T-Shirts	\$15	\$10
Long Sleeve T-Shirts	\$18	\$12
Sweatshirts	\$25	\$15
Hats & Visors	\$15	\$14

All Sale Items will be available at the February Meeting

Picture of the Month



Cool Links

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

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

Rutgers Sea Surface Temps -

http://marine.rutgers.edu/mrs/sat_data/?product=sst¬humbs=0

Tidal Charts -

<http://tbone.biol.sc.edu/tide/tideshow.cgi?site=Chesapeake+Bay+Entrance%2C+Virginia+Current+%282%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>

Prayers Needed

Please pray for Kathy Eisenhower's continued improvement.

Also, we ask for Special Prayers for Sandy Cole, Scott's wife, please pray for her continued improvement and hope her treatments will eradicate her disease.

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