



WIRELINE

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

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

Coming Events

Next Meeting: Mon., Mar. 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: Otis Ricks, Taug Fishing



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:
Events Cord:

Brian Hodson
Steve Bishop

brian@thehodsons.com
Stickem27@hotmail.com

A Message from the Editor

Norfolk, VA – Meeting turnouts have been steady and we are slowly adding to our membership. Elections are here and we need people to step up and volunteer to help out.

Steve Bishop is stepping down at the end of his term as Events Coordinator and we need someone to fill his shoes. We have also added a few new positions:

Guard (Greeter) who will greet people as they arrive and get them signed in.

Awards Chairman, will keep track of people earning state citations for outstanding catches. At the end of the year we can have an awards banquet and recognize those individuals.

Events Coordinator Assistant, who will help out the Events Coordinator.

If you haven't renewed your Dues for the Norfolk Anglers Club, please see Darryl Schmitt (Treasurer) and let him know your intentions, he can be contacted at ds422@aol.com or by calling him direct at 620-4339. Costs are as follows: \$30 for an individual membership or \$35 for a family membership. If you have already paid, 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>

NEW FLOUNDER REGULATIONS

WE NOW HAVE A 18 1/2" MINIMUM WITH A 5 FISH LIMIT
WITH A CLOSED SEASON (March 1st – March 31st), (July 23rd-28th) & (Jan 1st,
2008 – March 31st, 2008).

HERE'S THE ARTICLE, Written by Lee Toliver:

<http://content.hamptonroads.com/stor...0262&ran=79220>

Boat Selection

By: Doug Whalen (Whalen's Marine)

OK, you have made your decision, with your wife's approval of course, to get a boat.

You'll notice I said GET. There are many ways to ACQUIRE a boat. Purchase, gift, salvage, you could even steal one but if you get caught it may be a while before you get to use it.

Of all the methods of acquiring a boat, purchasing gives you the most flexibility, you get to choose!

Now that you have decided to get a boat what should you get.....hmmmmmmm

Soooooo many choices (and so little money) dinghy, canoe, pontoon, platform, runabout, sail, cabin cruiser, sport fisher, mega yacht (should only be considered if you recently won the mega ball lottery) just to mention a few.

There are a few rules that you can use in the acquiring of you boat:

Rule # 1. There isn't a boat made that is all things to all people!

Rule # 2. Determine what your *primary* use will be. Cruising, fishing, nature trips or sipping martinis at the dock. If your boat is *primarily* used for nature trips in Dismal Swamp it probably won't work as an off shore fishing boat. If you desire to water ski and cruise around the inland waters and fish off shore 1-2 times a year consider going offshore in a friend's boat or hire a charter boat.

Rule # 3. What will my budget allow? Will I need a trailer? Insurance, Fuel, Maintenance costs, Taxes. Accessories, such as anchor, line, bumpers, electronics, fishing gear etc.

Rule #4. Where will my pride and joy live? On a trailer behind my house. In a storage park. In a dry storage facility. In the water.

Rule # 5. Do your home work! Talk to boat owners. Use the internet. Be knowledgeable!!!!

Rule # 6. If your purchase involves a good sum of money consider hiring the services of a boat surveyor. These folks are experts and can save you from making an expensive mistake.

These are just a few helpful hints. Please talk to other boat owners and operators and benefit from their experiences and take your time making the decision.

What's Catchin

Inshore – Striper, Taug, Flounder (closed season all of March), Bluefish and more.

Offshore Va. - Bluefin Tuna, Bluefish and more.

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

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

Recent Catches

1st Paper for '07 from the 4A w/pic

By: Dr. Ike Eisenhower

Went out at about 10:00am fishing with Louis Glaser, Steve Jay and Burt Carwile on Burt's boat. The plan was to fish the 4A with eels. The 3-4' waves were a trip but we made it in one piece thanks to Burt's boat's solid handling of the soup. We heard of a great morning catching and were hoping for the same. I had one on in a half an hour, about a 40" and that was the beginning. Constant dog fish plagued my friends throughout the day eating one eel after another.

An hour later I've got a big one on and in no time I've got my 44" release. I estimated it was between 37-38lbs so I wasn't going to risk a weight paper. I later hooked two more, another 44" (37lbs, 15oz) and a 42". Unfortunately I was the only one catching. By the time I had the last one at 2:30 I thought they were going to throw me overboard. They just kept catching sharks.

I don't really know why I had all the luck today but I just kept my bobber set around 8' no matter what the depth of the water. We had bait most of the day.

Talked with Chuck (Flounderman 2001) on Capt. Ahab's boat after he got his release paper and Craig Miles (Cool Breeze) who said he had a 47", over 40lb fish. WTG guys. Great catching but we all took a beating. But it was worth it. Many thanks to Louis for inviting me and Burt for the boat ride and Steven for the photo, et al.

Here's my 44" release paper photo taken on my camera by Steven Jay the professional photographer. Note the Carharts, Grudens, hooded sweat shirt and balacava. IT WAS COLD WIND BLOWING CONSTANTLY!



Kayak Stripers:

I recently saw a video posted on Tidalfish by Cory Routh of Kayakers Kevin Whitley & Aaron Johnson catching and releasing Large Stripers by the Concrete Ships off the Eastern Shore.

Here is the link:

<http://www.youtube.com/watch?v=GmEA9RFNy8w>

Pretty Work Fellas!

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

Recipes

Title: Rockfish Dip

Recipe By: RJ off Tidalfish

- 1-2 lbs cooked Rockfish
- 1 or 2 cans chopped green chilies
- 1 1/2 cup mayonaise
- 8 oz cream cheese
- 2 cups Shredded Colby Jack Cheese

1 tbs minced garlic

Put all except Rockfish in saucepan, heat on low heat until cheeses are melted,
Then gently stir in rockfish
Serve warm with sourdough bread chunks or bagel chips OR whatever!!!!

Title: Rockfish Enchiladas

Recipe By: RJ off Tidalfish

Ingredients:

12 ounces shredded cooked rockfish
8 ounces cream cheese
1 3/4 cups Monterey Jack cheese, finely shredded
3 tablespoon dry white wine
1/2 teaspoon ground cumin seed
1/2 cup scallions finely chopped
3 tablespoons butter
1/4 cup flour
1/4 teaspoon salt
1/4 teaspoon pepper
2 3/4 cups milk
7 to 10 corn tortillas

Rockfish Preparation (Foil Steamed):

Remove skin and all dark meat, then place filets in foil packet
Drizzle with fresh lemon juice
Lightly salt and pepper
Scatter handful of fresh cilantro over filets
Seal packet tightly-cook 425 degrees for about 20 minutes.
Cooking time will vary with thickness of filets. Fish should flake easily.

Step 1

Enchilada Filling

Combine cream cheese, 3/4 cup Monterey Jack cheese (loosely packed), wine and cumin seed. Beat with an electric mixer to create a creamy texture. Fold in shredded cooked rockfish with wooden spoon.

Step 2

Cooking tortillas

Cover bottom of fry pan with oil, about 1/4 to 1/2 inch deep. Place corn tortillas in hot oil for about 8-12 seconds, making sure tortillas are completely covered by oil. Drain on newspapers, and pat both sides with paper towels to remove excess oil. The tortillas should be still be limp.

Step 3

Spray baking dish lightly with oil. Stuff tortillas with filling mixture. You can make them as lean, or plump as you like. I usually get about 7 from this recipe. Place seam side down in baking dish.

Step 4

Making Sauce

Sauté onions in butter, until tender. Add flour, salt and pepper to butter mixture, mixing thoroughly. Add milk. Cook until thick and bubbly. Pour cream sauce over enchiladas.

Step 5

Preheat oven to 350 degrees. Bake covered for 15 to 20 minutes. Remove cover, and sprinkle remaining cheese on top. Bake until cheese melts. Garnish with chopped scallions and fresh cilantro before serving. I like to have fresh lemon slices available to squeeze on enchiladas before eating.

Hash Brown Casserole

By: Darryl Schmitt

1 cup thinly sliced green onions
1 cup shredded cheddar cheese
2 tablespoons margarine, melted
1/4 teaspoon pepper
1 (32 oz.) package frozen southern-style hash brown potatoes, thawed
1 (16 oz.) carton sour cream
1 (10 3/4 oz.) can cream of mushroom soup
cooking spray
1/2 teaspoon paprika

1. Preheat oven to 350
2. Combine first seven ingredients in a large bowl; spoon into a 13 x 9 inch baking dish coated with cooking spray.
3. Sprinkle with paprika.
4. Bake @ 350 for 1 hour or until bubbly.

I made this for our December pot luck dinner meeting.

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.

New Item now Available:
NAC Bumperstickers will be available at the next meeting.

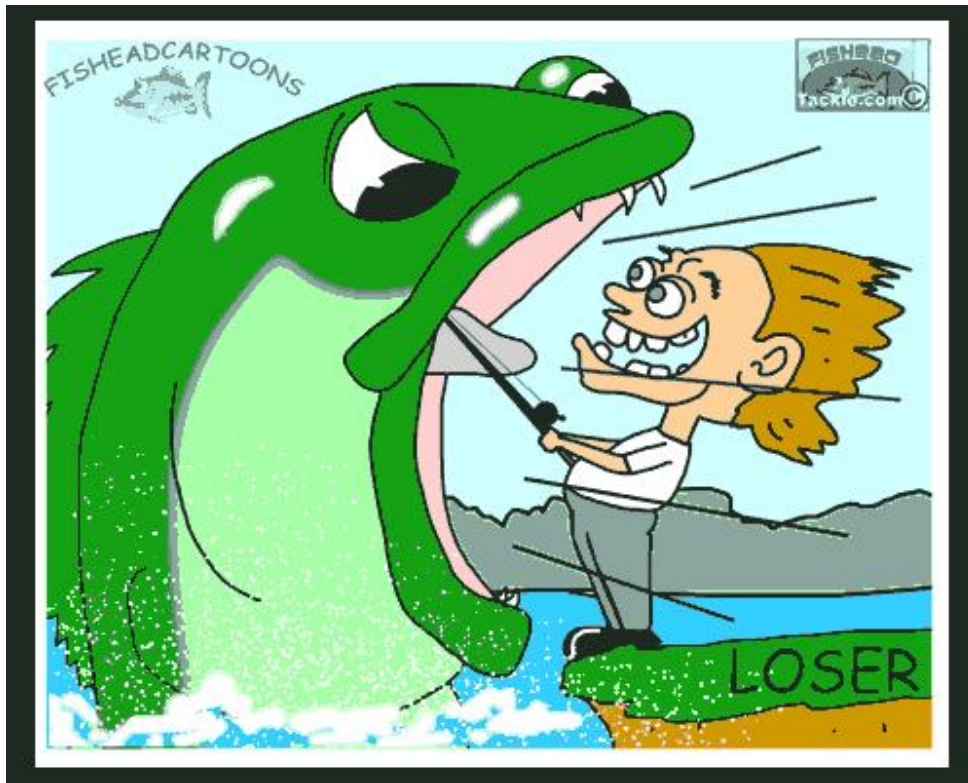


NAC Apparel Sale

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 March 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.cavirginia.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.
