



# WIRELINE

Issue: January, 2006

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

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## Coming Events

**Next Meeting:** Mon, Jan. 9<sup>th</sup>, 7pm  
Location: Martins Restaurant  
Bayview Blvd., near Tidewater Dr. in Norfolk

**Guest Speaker:** Bill Sammler, Warning Coordination Meteorologist, NOAA's National Weather Service, from Wakefield, Va.

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## A Message from the President

*Norfolk, VA* – This is the second issue of the Norfolk Anglers Clubs “WIRELINE”, it’s intended to serve as a message board to keep members and guests informed of current events, recognize catches, fishing tips, meeting dates and more.

The December meeting was a good time had by all, the food was great and the company was even better. Doug & Jimmy Whalen from Whalen’s Marine did an outstanding job talking about engine maintenance, year round. If you didn’t attend, you missed a great meeting.

The January Meeting will feature Bill Sammler who is the Weather Warning Coordination Meteorologist from NOAA’s National Weather Service, Wakefield, Va., He will give an awesome presentation discussing the ins and outs of making marine forecasts, and the factors that influence those forecasts, especially in the Bay. Bill will also discuss the marine forecast products available, solicit input for forecasts improvements, and request some assistance from a data perspective. Here’s your chance to ask questions about weather forecasting.

Big Stripers & Big Bluefish are starting to show up along the coastal waters and there have been consistent catches of quality fish. Be aware coastal regulations on stripers are in effect and the Bay will be closed to Stripers as of Jan. 1<sup>st</sup>.

Here’s a link to a recent Striper trip aboard the Fishin Fool:

<http://www.norfolkanglersclub.com/images/gallery/video/Striper%20Carnage%20Final.wmv>

It's time to start looking towards electing new officers in April, anyone interested, let me know. I will be assigning an elections committee to help make the election process smooth.

Fishing licenses are due Jan. 1<sup>st</sup>, don't be caught without one.

Duane Martin is working on having t-shirts, visors and sweatshirts printed, we would like to know who wants what and in what size. There is a post at the following address <http://www.sportfishermen.com/board/showthread.php?t=5216>, please list your name, sizes and quantity wanted and we will try to have it for you as soon as they are ready. Duane will post the artwork when he has a proof.

It is important we get support from our members by attending our meetings, emailing me your fishing pics and reports so I can add them to our newsletter and letting us know what we can do to make our club a SUCCESS.

It's time to renew your dues, contact **Duane Martin cell: 642-1307 or home: 531-1458**. The cost is the same as last year Single \$30 or Family \$35. If you plan on paying at the meeting, please see him before it starts.

Our meetings are on the second Monday of each month at Martins Restaurant, at 7pm, on Bayview Blvd. near Tidewater Dr. in Norfolk.

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## NAC Officers

<b>President:</b>	Lucian Montagna	<a href="mailto:lmontagnaj@aol.com">lmontagnaj@aol.com</a>
<b>Vice President:</b>	Tim Colon	<a href="mailto:vicepresident@norfolkanglersclub.com">vicepresident@norfolkanglersclub.com</a>
<b>Treasurer:</b>	Duane Martin	<a href="mailto:treasurer@norfolkanglersclub.com">treasurer@norfolkanglersclub.com</a>
<b>Secretary:</b>	Chuck Kahlert	<a href="mailto:secretary@norfolkanglersclub.com">secretary@norfolkanglersclub.com</a>
<b>Events Coordinator:</b>	Tony Gower Jr.	<a href="mailto:reelworldov@yahoo.com">reelworldov@yahoo.com</a>

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## A True Weather Story

On July 6<sup>th</sup>, 2004, I was fishing with friends Danny Dale & Eddie Stevenson on Eddies Boat a 27' Sea Fox CC, "Virginia Shaker". The forecast called for calm seas, with a slight chance of severe late afternoon thunderstorms.

We headed to the Norfolk Canyon in search of YFT, trolled for several hours but nothing was happening. We decided to make the long run south to the Cigar, where we trolled back inside the 10 fathom hump looking for the elusive bite.

Then came our worst fear, a Weather Alert on the VHF, Severe Storms heading our way. We pulled in our spread, put on our life vests and headed for shore as fast as we could run.

Six miles from Rudee, we were overcome with a wall of clouds, blinding rain, lightening everywhere, water spouts and sustained winds up to 70 mph. The seas went from 2' to 15-20' with breaking waves in a matter of minutes. We saw 5 water spouts at once; one was 10 yards off our Starboard Stern. The clouds were low and the combination of the wind and rough seas broke off both

antennas, they were flailing, hanging on by the wire. We secured the antennas and tried to make headway to the inlet, but it was no use, we couldn't get over the seas. Water was standing knee deep in the back of the boat and was running out the transom door. Twice the wind blew so hard it blew us back down the same side of a wave. Knowing we were in trouble, we put out a mayday. With no antennas we were unable to raise the Coast Guard, but were able to contact a Navy Ship the "Stennis", 6 miles away. I asked them for a weather report so we could chose a heading to get away from the storm, they replied they were unable to see through the storm with their radar, it was too large but would get a satellite shot.

A while later they contacted us and were told to turn NE back into the waves, there was no way around. The storm stretched from Cape Hatteras to Wilmington Delaware, we complied and took one terrible beating going from wave to wave. They followed us from a distance, they were afraid they might run us over due to the fact they couldn't mark us on their radar through all the waves.

After a 2 ½ hours pounding, we broke through the storm and we were now 25 miles SE of the inlet, we had been pushed out an additional 19 miles from where we started. We picked up and ran as best we could to the dock.

It was the scariest thing I have ever been through and was a wake up call to be more respectful of the weather forecast.

Come to the meeting on Jan. 9<sup>th</sup> and learn a little more about the weather, someday it might save your life.

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## Notable Species Now Available:

**Chesapeake Bay:** Tautog, Bluefish

**Va. Ocean Waters:** Stripers, Flounder, Sea Bass, Tautog, Bluefish & Bluefin Tuna

**Offshore NC:** Yellowfin Tuna, Blackfin Tuna, Bluefin Tuna & Bluefish

**Inshore NC:** Stripers, Bluefish

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## December Catches

*It's Definitely been a Month for Stripers!!*



Team Fishin Fool took First Place for our first ever Striper Tournament (L to R) Chuck, Tim, Lucian & Bob



Bob Cherry holding the 1<sup>st</sup> place striper Team Tuna Taxi took second place



Jimmy & Noah K. took 3<sup>rd</sup> place



Brian & Cathy Hodson took 4th



Toys for Tots crew Team C-Time



Fishin Fool: Kevin, Garrett, Lucian, Brian, Danny



Kevin & Garrett (Father & Son)



Jimmy K. Striper



Kevin with a nice Striper



Lucian's Striper



Bill Fisher – Fish On Off Corolla



Garrett Holding his Fish



New Species – Stretch Tail!!!



Garrett fighting a HOG



Bluefish



Danny's Striper



Brian & Cathy on the Fishin Fool



Cathy Loves her Striper



The December Meeting was a Great Time had by all.



Here are a few more pics from the meeting.



A special thanks to Doug & Jimmy Whalen for their time & information.

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# Recipes

## **Striper with Mushroom Sauce**

**Recipe from: Bill Bogue**

Ingredients:

Enough striper fillets to cover the bottom of an 8”X11” (or similar) glass baking dish

Olive oil (to grease baking dish)

1 small onion, chopped

2 garlic cloves, chopped

¼ lb fresh mushrooms, sliced

6 Tbsp boiling water

4 Tbsp butter or margarine

3 Tbsp flour

1 cup (plus a splash more) milk

Scant ½ tsp thyme

Salt and pepper

Paprika

Preparation:

Preheat oven to 350 degrees.

Place fillets in oiled baking dish.

Cook onion, garlic and mushrooms in water about 3 minutes.

Add butter, stir in flour, mix.

Add milk and heat to boiling, stirring constantly.

Season with thyme, salt and pepper and pour over fish.

Sprinkle with paprika.

Bake 35-45 minutes until fish flakes with fork.

Serve over rice or pasta.

Makes 4-6 servings.

## **Crab Stuffed Flounder**

**Recipe from: Chuck Kahlert**

Ingredients:

6 tablespoons (¾) stick butter, divided

1 celery stalk, finely chopped

1 small onion, finely chopped

¼ cup chopped fresh parsley

1 can (4-1/2 ounces) crabmeat, drained and flaked

½ cup plain dry bread crumbs

1 tablespoon lemon juice

1/8 teaspoon ground red pepper

6 flounder fillets (about 2 lbs. total)

¼ teaspoon paprika

Preparation:

1. Preheat oven to 400 degrees F. Coat a 9”x 13” baking dish with nonstick cooking spray.

2. In a large skillet melt 4 tablespoons butter over medium-high heat. Add

Celery, onion and parsley, sauté for 5-6 minutes or until the celery and onion are tender. Remove from heat and stir in the crabmeat, bread crumbs, lemon juice and ground red pepper.

3. Spoon crabmeat mixture evenly over the fillets. Starting from the small end, roll up each fillet jelly roll style. Place the rolls seam side down in the baking dish. Melt the remaining 2 tablespoons butter and drizzle over the fillets. Sprinkle the tops with paprika.

4. Bake for 20-25 minutes or until the fish flakes easily with a fork. Serve Immediately.

### **Flounder with Butter Sauce**

#### **Recipe from: Darryl**

##### Ingredients:

3 tbs flour  
1/2 tsp salt  
1/8 tsp pepper  
1/8 tsp ground mace  
6 flounder fillets  
1/4 cup butter  
1 tbs vegetable oil  
chopped parsley  
Butter Sauce (see below)

Combine first 4 ingredients in a bowl. Dredge each fillet in flour mixture. Melt oil & butter in pan over medium heat. Saute fillets on both sides until lightly browned and flakes with a fork. Place on warm serving platter & top with butter sauce and parsley.

##### Butter Sauce

2 shallots, minced  
1/2 cup white wine  
2 tsp white wine vinegar  
1/2 cup butter, softened  
salt  
pepper

Combine shallots, wine, & vinegar in a small saucepan. Cook over medium heat until reduced to about 3 tbs. Add butter, 1 tbs at a time, & whisk over low heat until sauce thickens. Add salt & pepper to taste. Serve over warm fish fillets.

A few cloves of garlic can be substituted in place of the shallots. ENJOY!!!!!!!

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

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## Cool Links

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

**NAC Bylaws** -

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

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

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

**Sportsfishermen.com** - <http://www.sportfishermen.com/>

**Tidalfish.com** - <http://www.tidalfish.com/boards2/>

**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+%282%29>

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

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## Prayers Needed

Dr. Ike's wife Cathy is still ill, please keep them in your prayers.

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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