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Blue Water Sportfishing Association Newsletter



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BOARD OF DIRECTORS MEETING - TUESDAY, SEPTEMBER 6 , 7:00 AT MCMORRAN GENERAL MEMBERSHIP MEETING - WEDNESDAY, SEPTEMBER 14, 7:30 AT MCMORRAN

FISH STORIES

Attention Club Members – We are looking for images and pictures of your fish stories to place in the newsletter. If you have a great story about a recent fishing trip that you want to brag about, contact Mike Rymar at (586)-215-3972 or at mrymar@hotmail.com. We would love to publish your story.



FISHING HOTLINE

The club's fishing hotline is available with current reports. The number for it is 810-987-FISH. Joel Anderson from Anderson's Pro Bait is keeping it up-to-date with current reports.

CONTEST REWARDS KIDS FOR WEARING LIFE JACKETS AND TELLING US ABOUT IT

The National Safe Boating Council's Boating Safety Sidekicks want kids to tell us the reasons why they wear their life jackets. We hope that by hearing these stories their parents, brothers, sisters, families and friends will realize how important it is for children as well as adults to wear their life jackets.

The "Why I Wear My Life Jacket" contest is requesting essays or short stories from kids between the ages of 4 and 15, explaining the importance of wearing a life jacket and why they choose to wear one. The stories should be between one and two pages and discuss their various boating experiences and why they have worn a life jacket while on the water. The entries can be mailed or emailed to the National Safe Boating Council at Sidekicks Life Jacket Stories, P.O. Box 509, Bristow, VA 20136 or to sidekicks@safeboatingcouncil.org.

A first, second, and third prize winner will be announced in the following age groups: 4 to 7 years old, 8 to 11 years old, and 12 to 15 years old. Winners will receive a \$100 dollar savings bond! Awards will be given based upon good grammar, punctuation, composition, and the story told. Entries should include your name, age, and mailing address.

For more info go to www.boatingsidekicks.com or www.safeboatingcouncil.org, or to submit your entry. The deadline for entries is November 1, 2005. The winners will be announced the first week in December on the "Sidekicks" and the Council's web sites.

Great Lakes Sportfishing Council



GREAT CLUB PICNIC

Our annual club picnic was another great success! The weather was great and we had an estimated 150 club members attending the event. There was an assortment of grilled salmon and trout; a fish boil with carrots, onions, and red skinned potatoes; baked beans, relishes, salads, and desserts. A special thanks goes out to Debbie Packard, the organizer and picnic committee chairperson. Debbie also especially wanted to thank her kitchen crew for the hard work that they did.



Potato Sac Race



Children's Fishing Pool





Dave at work on the boilers



Bob Roskey grilling fish





GREAT CLUB PICNIC





AUGUST 20 & 21 LUDINGTON TOURNAMENT

<u>Place</u>	<u>Boat</u>	Captain/Angler	Weight
1st (\$100)	Fray'd Knot	Chris Siemen	132.6 lbs.
2nd (\$50)	No I.D.	Paul Baker	95.2 lbs.
3rd (\$30)	Tech Rally	Keith Hieber	93.4 lbs.
4th	In The Red	Jeff Parker	92.1 lbs.
5th	Fishigan	Dave Rymar	89.5 lbs.
6th	Buster	Dennis Ouellette	81.9 lbs.
7th	Eveready	Preston Schroeder	65.9 lbs.
8th	King Kong	Tim Cook	61.4 lbs.
9th	Cuttin Fool	Bob Roskey	57.5 lbs.
10th	Outnumbered	Scott Terello	52.2 lbs.

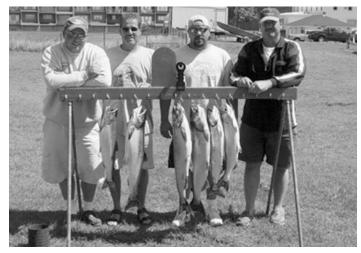
Big Fish (\$50)

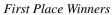
Everready Preston Schroeder 19.3 lbs Chinook

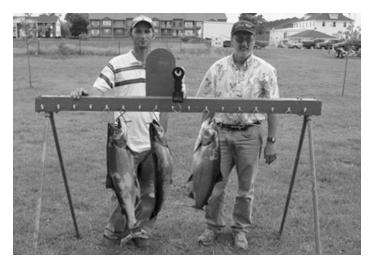
Total Boats – 12 Total Anglers – 43 Total # of Fish Weighed-In – 70



Second Place Winners







Third Place Winners





P.O. Box 611337 Port Huron, Michigan 48061-1337

Presorted Standard US POSTAGE PAID

Port Huron, MI MAIL MANAGEMENT SERVICE CENTER

CHEESY WALLEYE BAKE

Yield 4 to 6 servings

10 oz. fresh asparagus spears, cut into 1-inch pieces (2 1/2 cup)
I 1/2 lbs. walleye fillets, skin removed
I/4 cup plus 2 Tbs. butter, divided
I medium onion, finely chopped (1 cup)
I/3 cup all-purpose flour
I cup milk
I 1/3 cup shredded cheddar cheese
I/4 tsp. pepper
I cup crushed soda crackers

Heat oven to $350^{\circ}F$. Spread asparagus evenly over bottom of 10×6 baking dish. Arrange fillets, slightly overlapping, on top of asparagus. Set aside.

In I qt. saucepan, melt 3 Tbs. butter over medium-low heat. Add onion. Cook for 3 to 5 minutes, or until tender. Stir in flour. Cook for 2 minutes, stirring constantly. Blend in milk. Cook 3 to 5 minutes, or until mixture thickens and bubbles, stirring constantly. Add cheese, salt and pepper. Remove from heat. Stir until cheese is melted. Spoon cheese sauce mixture evenly over fillets.

In I qt. saucepan, melt remaining 3 Tbs. butter over medium heat. Remove from heat. Add cracker crumbs, stirring to coat. Sprinkle crumb mixture evenly over cheese sauce. Bake 40 to 45 minutes, or until sauce is hot and bubbly and fish is firm and opaque and just begins to flake. Let stand I0 minutes before serving.

Compliments of Gayle Gaw Dea-Lynn Charters

LAKE ONTARIO RAINBOW SMELT MAKING LAKE ONTARIO COMEBACK

7/18/2005 Lake Ontario's rainbow smelt population, which was near collapse three years ago, is on the rebound, say scientists who have been studying the lake's ecosystem. The proliferation of zebra mussel beds on the bottom of the lake, however, continues to hinder efforts to assess data.

In a technical review released late last month by New York Sea Grant, government agencies studying the freshwater ecosystem in Lake Ontario received good marks, said David B. MacNeill, the program's fisheries specialist. Scientists with the U.S. Geological Survey and the state Department of Environmental Conservation test the water and measure the fish populations in two research boats three times a year.

The data is obtained through hydroacoustic sampling sonar devices towed behind the boats - which uses sound waves to measure fish populations without disturbing the sealife.