



The West Seattle Sportsman

Volume 77, September 2011

Fish Fry and Bake at September Meeting

September Meeting

We will be holding the next club meeting on Wednesday the 7th of September at 7:30 PM. This will be our annual fish fry event. This year there will be salmon and white fish. While we are there we will also hold a brief meeting. Topics are to include: continue with Banks Lake or pick a new location, tall fish tales from Canada and with Bird Hunting just around the corner Steve Loo and Greg Boyd will talk a little about a practice shot gun shooting trip to Seattle Skeet and Trap (SST). Steve will give a brief run down on what is available at SST and Greg will try to set up a trip out for those interested in going. We will see you at the range for some good eating. †

Barkley Sound Fishing

Five of us went up to the West Coast of Vancouver Island August 7th - 9th for a 3 day fishing trip with the Oak Bay Marine



The Morning Catch from our Barkley Sound Fishing Trip

Group. We stayed at the Canadian Princess Resort in the town of Ucluelet.

The first 2 days were Full days of fishing with the boat leaving the dock at around 6 AM and returning around 5 PM. The 3rd day was a half day trip returning to dock at 1 PM.

Most of us caught fish each day. Steve Loo had a stellar first day catching some nice salmon and a 46 pound Halibut. On our last day I managed to land a 42 pound Halibut to add to my 2 pinks, 2 hatchery Coho, 1 King

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Summer Crab Catch Cards Due WDFW News Release

OLYMPIA - Most areas of Puget Sound will close to recreational crab fishing at sunset on Labor Day, with summer catch reports due by Oct. 1.

The only two areas of the Sound that will remain open to crab fishing after Labor Day are marine areas 7-North and 7-South near the San Juan Islands. Sport fishers who crab in those two areas

from Sept. 5-30 must record their catch on winter catch record cards.

All sport fishers licensed to fish for Dungeness crab anywhere in Puget Sound are required to submit summer catch reports to the Washington Department of Fish and Wildlife (WDFW) by Oct. 1.

"Catch reports play a major role in determining how much crab is still available for harvest during the winter
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Crab Catch Cards from page 1 season," said Rich Childers, WDFW's shellfish policy lead. "It's important that we receive reports from everyone licensed to fish for crab in Puget Sound - whether or not they caught crab this year."

Childers said WDFW will announce winter crab seasons for Puget Sound in early October, after completing its assessment of the summer fishery.

Crabbers can submit catch record cards to WDFW by mail at CRC Unit, 600 Capitol Way N., Olympia, WA 98501-1091. They can also report their catch online at <http://bit.ly/WkXeA> from Sept. 5 through Oct. 1.

Crabbers who fail to file their catch reports on time will face a \$10 fine when they purchase a 2012 Puget Sound crab endorsement.

Sport crabbers who fish for Dungeness crab in any area of Puget Sound after Sept. 5 should record their catches on winter catch record cards, Childers said. Winter cards are now available at sporting good stores and other license vendors across the state.

For more information about recreational crabbing in Puget Sound, see WDFW's website at

<http://wdfw.wa.gov/fishing/shellfish/crab/> †

Salmon Bake

It was a warm summer evening and the ocean air blowing in the wind. We had salmon on the grill and desserts on the table. What an excellent way to spend a night out amongst friends.

We would like to thank all of those that came out and brought some food. We couldn't have done it with out you. It all tasted delicious and the location worked out great. If you went home hungry the only one to blame is your self. If you missed out on this year's you will get another chance next year. †

Barkley Sound Fishing from page 1 and 1 much smaller Halibut. Fred brought back a 16 lb King and Greg got 2 King , 2 Coho and 1 Halibut. We also caught some



Steve and his 46 lb Halibut



Tony and his 42lb Halibut

rockfish and a lot of wild Coho that had to be released.

The weather was pleasant mostly overcast but no rain.

Oak Bay Marine offers a lot of different packages, both fly in and drive in packages. While the drive in packages are cheaper they work out to be about the same price when you figure in the price of the ferry ride to Vancouver Island and your gas. The advantage is that you are not limited by weight as to what you can bring. You are allowed only 25
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Up coming Small bore & Air Matches

Sep 10 th	Puyallup	State 4-H Championship	Shellenberger
Sept 10 th -11 th	Tacoma	State Conventional Prone C'ship	Crossman
Sept 24 th -25 th	Tacoma	Schützenfest/ Outdoor Int'l C'ship	Crossman
Nov 12 th	Seattle	Air Pistol & Standard Pistol	Cozens
Nov 12 th -13 th	Olympia	State Indoor Int'l 3-P C'ship West	Crossman
Nov 19 th	Puyallup	JORC (West)	Shellenberger
Dec 3 rd	Olympia	JOARC (West)	Crossman
Dec 10 th	Seattle	Air pistol & Standard pistol	Cozens

Range Hours and Activity

Monday - Small Bore - 6:00 PM,
Tuesday - Air Pistol League, - 6:00 PM
Wednesday - Juniors - Call Fred Burr at 206-935-4883 for information.
Cost: Adult members \$2.00, non- members \$4.00, Juniors \$1.00.

The West Seattle Sportsmen's Club

Sponsors of the Roger Dahl Rifle Training Range

OFFICERS

President – Tony Olszewski 425-226-5643
 Vice Pres. – Steve Loo
 Secretary – Kristin Shamek 206-940-8729
 Treasurer – Cam Robison
 Rec. Sec. – Eric Iwamoto

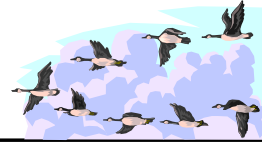
TRUSTEES

Greg Boyd 206-965-9629
 Fred Burr 206-935-4883
 Richard George

LIFE TIME MEMBERS

Fred Burr
 Ernie Frey
 Frank Novito
 Roz & Jerry Mascio

Contact us at: info@wssportsmen.org



Rolf's Cooking Corner

Salmon- Veggie Bake

Ingredients:

1 lb skinless salmon fillet
 2 cups thinly sliced carrots
 2 cups sliced mushrooms
 ½ cup sliced green onions
 2 tsp finely shredded orange peel
 2 tsp oregano fresh or ½ tsp dried
 4 gloves garlic, halved
 ¼ tsp salt
 ¼ tsp black pepper
 4 tsp olive oil
 Salt and pepper
 2 medium oranges thinly sliced
 4 sprigs fresh oregano (optional)

1. Thaw fish, rinse, pat dry. Cut into 4 serving size pieces. Set aside. In a small saucepan cook carrots, covered in a small amount of boiling water for 2 mins. Drain and set aside. Tear off 4 pieces of foils about 24in x 18in. Fold in half to make 12x18 pieces.
2. In a large bowl combine carrots, mushrooms, green onions, orange peel, oregano, garlic, ¼ tsp salt and ¼ tsp pepper. Toss gently to combine.
3. Divide vegetables among the 4 pieces of foil placing vegetables in the center. Place 1 piece of salmon on top of the vegetables. Drizzle 1 tsp olive oil over the piece of salmon. Sprinkle lightly with additional salt and pepper to taste. Top with orange slices and oregano if desired. Bring together the edges of the foil and seal to form a packet with enough room for steam to build up. Place on a baking pan.



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Events Calendar

Sept 7th - Club Meeting
 Sept 21st - Board Meeting
 Oct 1st - East Side Quail opens
 Oct 5th - Club Meeting
 Oct 22nd - East Side Pheasant opens

If you have any ideas for programs to have at the club meetings or any good outing ideas let one of the Officers or Trustees know. You may contact us at: info@wssportsmen.org

New

MEMBERSHIP APPLICATION WEST SEATTLE SPORTSMEN'S CLUB

Renewal

Date _____

I, _____ of _____, Washington, being interested in the propagation and conservation of game birds, game animals, and fish in the State of Washington, do hereby apply for membership in the WEST SEATTLE SPORTSMEN'S CLUB and tender herewith the sum of \$ _____ in payment of one year's dues.

"I solemnly swear that I will abide by the Constitution and By-Laws of the West Seattle Sportsmen's Club and help in its up-building and I will not willfully disobey the Game Laws wherever I fish or hunt. I will always be a true sportsman both in the field and to my brother members at all times.

Signed _____

Street Address _____

City _____, Zip _____

Phone _____, Email _____

Recommended by _____

(New Only)

If you would like to receive the Club newsletter by email check here.



Stuff For Sale



For Sale - Adjustable front shooting rest \$40.00, Leather shooting rest bag \$15.00 call Fred Burr 206-935-4883.

For Sale - 35 Remington Ammo - 30 plus rounds rescued from garage sale, age unknown, \$5.00. Call Kim 253-850-7380.

For Sale - 12 ga C&H shot gun shell reloader includes dies and powder measure call Fred Burr 206-935-4883.

If you have something you would like to list in this section please send an email to "info@wssportsmen.org" listing the item or items you would like to sell, the price, and your contact information. Put "Stuff For Sale" in the Subject line of your email. Keep in mind that this comes out only once a month. In order to be listed in the coming month's newsletter you will need to have your ad emailed to us no later than the 20th of the prior month..... †

Rolfs Cooking corner from page 3

4. Bake at 350° F for about 30 mins or until carrots are tender and fish flakes easily. You can transfer contents from packets on to plates or for a fun dish outside just leave in the foil to eat. †

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Barkley Sound Fishing from page 2 pounds of luggage on the plane for the flight over. They provide all your your fishing gear or you may bring your own.

If you are interested in going next year let us know and maybe we can arrange to reserve a whole boat for just our party. To get good dates we would probably want to make reservations soon. The cost for the 3 day drive in trip we went on, was around \$700 US, that included our room, the 2 full days of fishing and 1 half day. †



The West Seattle Sportsmen's Club
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First Class Mail