

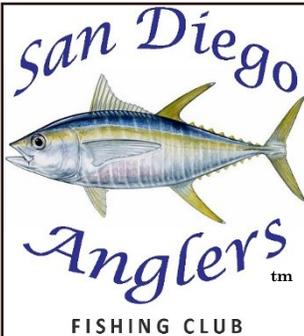
San Diego AnglersTM

THE OFFICIAL PUBLICATION OF THE SAN DIEGO ANGLERS

PUBLISHED MONTHLY

VOLUME XXXII NUMBER 4

April 2020



Notice: The San Diego Anglers April 1st, 2020 meeting is cancelled due to the Center for Disease Control's recommendations against gatherings of more than 10 people due to the Coronavirus

Coronavirus concerns sideline, rattle San Diego sport-fishing fleet.

Source: San Diego Union Tribune. March 19, 2020: Bryce Miller
[Link to entire article](#)

Captains say it could be the first time the entire fleet has been stalled since World War II

The alarming bull's-eye on the calendar remains subjective, but there's no doubt it's swirling in the heads of the captains and crews alike: How long can the San Diego sportfishing fleet weather a shut-down? Talk about uncharted, unsettling waters.

When coronavirus concerns caused boats to fall silent Wednesday - something a range of those in the industry say could be a first since World War II - uncertainty bubbled about how long many of the floating, small businesses could survive.

"I think the industry can probably handle up to about May 15," said Frank Lo Preste, 76, part-owner and operator of Fisherman's Landing Tackle Shop, along with Point Loma and Seaforth sportfishing. "Anything after that, it becomes devastation — guys not being able to make their boat payments, guys not being able to make house payments.

"It's going to hurt before then, but that's when it could get really bad. A county health mandate this week prohibits public gatherings of more than 50 people, including any "indoor or outdoor space," until at least March 31. That was followed by Thursday night's order from Gov. Gavin Newsom to shelter in place for the immediate future. Ryan Bostian, captain of the San Diego, was the first in the fleet to voluntarily shut down.

"I took a lot of heat, 'What are you doing? You're falling into the propaganda. You're letting them scare you,'" Bostian said. "A fishing boat is like a cruise ship, a breeding ground for stuff. I can't in good conscience put my employees and customers and family at risk."



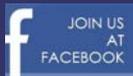
April 1st
SDA Club Meeting
Cancelled

April 3rd
SDA Awards Banquet
Postponed
TBD

April 8th
SDA Board Members
Meeting
TBD

April 19th
Day at the Docks
Cancelled

SDA April Halibut
Tournament
Postponed
TBD



www.facebook.com/SanDiegoAnglers

SD Anglers 2020 Charters

Dwayne Patenaude, Chartermaster

We are hopeful that the Virus will be gone and be a topic of conversation this summer. Just before the outbreak and shutdowns hit, we were able to get these dates for our charters this year. We are hopeful that we will get to go on some of these, but only time will tell. We do not know the prices yet, and at this point, I will not be taking any reservations or money to hold any spots. At the time of this writing, the future is too unclear and I do not want the bookkeeping nightmare of having to process refunds if we cannot make the charters. Keep your fingers crossed that by May we can get up and running with the schedule. Stay safe !

Charter Schedule

5/8/20	SDA	Fri	Vendetta	3/4 day
5/22/20	SDA	Fri	New Seaforth	Twilight
6/5/20	SDA	Fri	New Seaforth	Twilight
6/21/20	SDA	Sun	Vendetta	3/4 day
6/28/20	SDA	Sun	San Diego	3/4 day
6/19/20	SDA	Fri	New Seaforth	Twilight
7/20/20	SDA	Mon	Vendetta	3/4 day
7/31/20	SDA	Fri	New Seaforth	Twilight
8/2/20	SDA	Sun	Mission Belle	3/4 day
8/31/20	SDA	Mon	San Diego	3/4 day
9/15-9/17	SDA	Tue-Thur	Liberty	2 day
9/28/20	SDA	Mon	Liberty	3/4 day
10/14/20	SDA	Wed	Liberty	3/4 day
10/19/20	SDA		Vagabond	10 day





SDA 2020 Calendar

This is a tentative calendar of events. Please make sure to visit SDA website for revised dates.

APRIL 2020

1	Wed	SDA Club Meeting - Cancelled
3	Fri	SDA Awards Banquet - Postponed
8	Wed	SDA Board Meeting
19	Sun	Day at the Docks - Cancelled
TBD	Sat	SDA Halibut Tournament Postponed

MAY 2020

6	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
7		Month-Long Yellowtail Tournament (Ending May 31st)
8	Fri	3/4-Day Charter - <i>Vendetta</i> H&M Landing
13	Wed	SDA Board Meeting
22	Fri	1st Twilight Charter - <i>New Seaforth</i> Seaforth Landing
29-31	Fri-Sun	Campout at Lake Morena

JUNE 2020

3	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
5	Fri	2nd Twilight Charter - <i>New Seaforth</i> Seaforth Landing
6	Sat	Warriors on the Water Twilight Charter - <i>New Seaforth</i>
10	Wed	SDA Board Meeting
11	Wed	Warriors on the Water Charter <i>Vagabond</i> Point Loma Sportfishing
14	Sun	J St Pier Kids Derby - Chula Vista
19	Fri	3rd Twilight Charter - <i>New Seaforth</i> Seaforth Landing
21	Sun	3/4-Day Charter - <i>Vendetta</i> H&M Landing
28	Sun	3/4-Day Charter - <i>San Diego</i> Seaforth Landing



Calendar continued on the next page

JULY 2020

1	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
8	Wed	SDA Board Meeting
20	Mon	3/4-Day Charter - <i>Vendetta</i> H&M Landing
31	Fri	4th Twilight Charter - <i>New Seaforth</i> Seaforth Landing
TBD	Sat	SDA 3B's Fishing Tournament
TBD	Sat	Crystal Pier Kids Classic
TBD	Sun	SDA Summer BBQ (<i>DeAnza Cove</i>)

AUGUST 2020

2	Sun	3/4-Day Charter - <i>Mission Belle</i> Point Loma Sportfishing
5	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
6		Month-Long IGFA Multi Species Tournament ending on August 30
9	Sun	IGFA BBQ for SoCal Jr Bass Anglers
TBD	Sat	IGFA Young Anglers Tournament - Shelter Island Pier
12	Wed	SDA Board Meeting
17	Mon	3/4-Day Charter - <i>Vendetta</i> H&M Landing
31	Mon	3/4-Day Charter - <i>San Diego</i> Seaforth Landing

SEPTEMBER 2020

2	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
3	Thurs	Warriors on the Water 3/4-Day Charter - <i>Liberty</i> - Fishermans Landing
9	Wed	SDA Board Meeting
TBD		OBB Volunteer Party
16-17	Tue-Thurs	2-Day Charter - <i>Liberty</i> Fishermans Landing
26	Sat	Kid's Fishin' in the Pines Trout Derby - Lake Cuyamaca
28	Mon	3/4-Day Charter - <i>Liberty</i> Fishermans Landing



SDA 2020 Calendar

OCTOBER 2020

7	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
14	Wed	SDA Board Meeting
14	Wed	3/4-Day Charter - <i>Liberty</i> Fishermans Landing
17	Sat	SDA Bass Slam Tournament
19	Mon	10-Day Vagabond Charter
TBD	Sun	SDA Big Brother/Sisters Day on the Bay (Seaforth Boat Rentals, Coronado)

November 2020

4	Wed	SDA Annual Tackle Swapmeet (Portuguese Hall, Point Loma)
11	Wed	SDA Board Meeting
14	Sat	SDA Club Bass Tournament - San Diego Bay

December 2020

2	Wed	SDA Club Meeting (<i>Bahia Resort</i>)
3	Thurs	SDA Board Meeting Holiday Party
9	Thurs	SDA Board Meeting

Lake Morena Campout 2020

The last weekend in May is our annual campout. Friday, May 29th, thru Sunday, May 31st. To reserve a campsite, please call Ray Broadfoot at (442) 264-4610

Lake Morena has something for everyone, including full trailer hookups, fishing, hiking, tent camping, hot showers. There will be our Horseshoe tournament. And let's not forget the BBQ and waffle breakfast.



2020 Tournament Angler of the Year Standings - 03/23/2010

	Angler	Points
Open		
1	Mario Souza	7
2	Jim Lebaron	6
3	David Hanes	5
4	Tony Souza	4
5	15-way tie	1
Women		
1	Lynn Medlin	1
2	Linda Power	1
3		
4		
5		
Juniors		
1	7-way tie	1
2		1
3		1
4		1
5		1
Skipper		
1	David Hanes	11
2	Mario Souza	7
3	Andrew Hauser	5
4	Tony Souza	4
5	3-way tie	3

2020 San Diego Anglers Board of Directors and Committee Chairs

President:	Ray Broadfoot	442-264-4610
Vice President:	Jim Medlin	619-307-1784
CFO/ Treasurer:	Earl Asbury	760-497-0219
Secretary:	Ken Bayne	916-517-9959
Director:	Andrew Hauser	619-312-5727
Director:	Charley Fouquette	619-921-1455
Director:	Sam Lindsey	858-740-1917
Director:	David Ameika	858-449-4691
Director:	Ty Wiese	619-252-7404
Director of Tournaments:	Sam Lindsey	858-740-1917
Director of Social Events:	Ty Wiese	619-252-7404
Director of Charity Events:	San Diego Anglers Foundation	
Director of Public Affairs:	Dwayne Patenaude	619-972-1503
Director of Publications:	Ken Bayne	916-517-9959
Director of Memberships:	Earl Asbury	760-497-0219
Director of Weight and Measures (Weighmaster):	Andrew Hauser	619-312-5727
Directors of Web Development:	Earl Asbury	760-497-0219
	Ken Bayne	916-517-9959
Director of Raffles:	Charley Fouquette	619-921-1455
Director of Charters:	Dwayne Patenaude	619-972-1503
Directors of Open Bay Bass Tournament:	Dwayne Patenaude	619-972-1503
	Mike Kezele	619-449-1656
Director of Tournament of Champions:	Dwayne Patenaude	619-972-1503
Awards Banquet Chairpersons:	Ray Broadfoot	442-264-4610
	Charley Fouquette	619-921-1455
Club Speaker Chairperson:	Ray Broadfoot	858-610-1697
Club Historian:	Tina Burlason	619-656-9069
Fred Hall Chairpersons:	Debbie Patenaude	619-987-2037
	Ray Broadfoot	442-264-4610
Day at the Docks Chairperson:	Jim Medlin	619-307-1784
Summer BBQ Chairperson:	Ty Wiese	619-252-7404
WOW Fishing Charter Chairperson:	San Diego Anglers Foundation	
Holiday Dinner Chairperson:	Ray Broadfoot	442-264-4610
Fishin' in the Pines Chairperson:	Dave Hanes	858-272-5390
Big Brothers/Big Sisters Chairperson:	Al Staz	619-701-6745
Clothing Sales Chairperson:	David Ameika	858-449-4691
Lake Morena Chairpersons:	Ray Broadfoot	858-610-1697
	Ty Wiese	619-252-7404
Tackle Days Chairperson:	Debbie Patenaude	619-987-2037

2020 Award-Winning Catches as of March 23, 2020

Bass 5 lbs and over: Jack Smith 5.27 Sand Bass

Bass 10 lbs and over:

Marlin under 200 lbs:

Marlin over 200 lbs:

Marlin on 20-lb test or less:

Yellowtail over 25 lbs:

Yellowtail over 40 lbs:

Yellowtail on 8-lb test or less:

Tuna 30 lbs and over: Lori Heath 66.36, Robert Tressler 71.62

Tuna 100 lbs and over:

Tuna 200 lbs and over:

Albacore over 25 lbs:

Albacore over 40 lbs:

Albacore on 12-lb or less:

Light-Line Fish

3 to 1

5 to 1

10 to 1

2020 Angler-of-the-Year Standings as of 03/23/2020

Men's Division			Women's Division			Junior Division		
Angler	Qualified	Points	Angler	Qualified	Points	Angler	Qualified	Points
Andrew Hauser	N	258.8	Linda Power	N	558.95	Vincent Hauser	N	273.33
Robert Tressler	N	175.0	Lori Heath	N	286.24	Joel Hauser	N	191.37
						Dominic Hauser	N	184.85
						Jack Smith	N	165.68
Reminder - Adults need 7 species to qualify.						Reminder-Juniors need 5 species to qualify		



2020 WEIGHMASTER'S REPORT

Andrew Hauser, Weighmaster

The *San Diego Anglers* wish to recognize club members who have managed to convert luck and skill into notable angling achievements. Anglers will be acknowledged and awarded for these catches at monthly membership meetings. Weight receipts received prior to the 10th of each month will be published in the monthly newsletter and awards presented at the next monthly meeting.



PROCEDURE TO APPLY FOR AWARDS:

Submit all weight receipts within 30 days of catch.

1. Weigh your catch. Any scale known to be accurate may be used.
2. Complete a *San Diego Anglers* weight receipt. Enclose a photograph, if possible.
3. Submit all weight receipts to: Andrew Hauser, at dadsells@yahoo.com



LARGEST FISH AWARDS will be awarded at the annual banquet.

Weighmaster Report as of March 23, 2020

	MEN'S	WOMEN'S	JUNIORS
First Albacore			
First Tuna			
First Marlin			
Albacore *			
Barracuda (Pacific) *			
Bass (Barred Sand) *	Andrew Hauser (4.54 lbs.)	Linda Power (4.21 lbs.)	Jack Smith (5.27 lbs.)
Bass (Calico) *			
Bass (Calico) **			
Bass (Spotted Bay) *		Linda Power (1.38 lbs.)	
Bonito (Pacific) *		Linda Power (7.8 lbs.)	
Corbina *			
Dolphinfish (Dorado) *			
Dolphinfish (Dorado) **			
Halibut (California)*		Lori Heath (6.54 lbs.)	
Halibut (Pacific) **			
Ling Cod *	Andrew Hauser (13.18 lbs.)	Linda Power (11.70 lbs)	Dominic Hauser (15.3 lbs.)
Ling Cod **			
Marin (Striped) *			
Marin (Striped) **			
Marlin (Blue)			
Marlin (Black)			
Rock Fish *	Andrew Hauser (5.26 lbs.)	Linda Power (4.73 lbs)	Vincent Hauser (4.93 lbs.)
Rock Fish **			
Sailfish (Pacific)			
Shark (Other) *			
Shark (Other) **			
Shark (Mako) *			
Shark (Mako) **			
Shark (Thresher) *			
Shark (Thresher) **			
Tuna (Big Eye-Pacific) *			
Tuna (Big Eye-Pacific) **			
Tuna (Blue Fin) *	Robert Tressler (71.62 lbs.)	Lori Heath (66.36 lbs.)	
Tuna (Blue Fin) **			
Tuna (Yellow Fin) *			
Tuna (Yellow Fin) **			
Wahoo *			
Wahoo **			
White Sea Bass *			
White Sea Bass **			
Yellowtail (California) *	Andrew Hauser (11.7 lbs.)	Linda Power (19.63 lbs)	Vincent Hauser (15.33 lbs.)
Yellowtail (California) **			

* local caught fish

** fish caught beyond 125 miles from Point Loma

Rock Fish Piccata

@the_phatchef



With the rockfish season in California in full swing, our bellies couldn't be happier. California ground fish is one of my favorite fish to catch as it is so versatile. We can do deep-fried battered fish tacos, fish and chips. Really the possibilities are endless. Today I'm going to show you how to make rock fish piccata. It is simple, it is easy, and you can have dinner made in less than 30 minutes.

OK, let's get started - here's what you're going to need:

- 6 Rock fish fillets
- 2 cups of flour seasoned with salt and pepper
- 1 lemon
- 3 tablespoons of olive oil
- 3 cloves of garlic (minced)
- 2 tablespoons butter
- 2 tablespoons capers
- 1/3 cup white wine
- Pinch of salt and pepper
- Parsley (finely chopped)

Now let's get cooking:

First thing you need to do is bring a large frying pan up to temperature. Do this by turning your burner on medium heat for a couple minutes while we prepare our fish. While our pan is warming up, evenly coat both sides of our rock fish fillets with seasoned flour. Tap off any extra flour so that our fillets are evenly coated. Now that our fish is prepped and our pan is hot, let's get cooking. Add the 3 tablespoons of olive oil to the warm pan. Then add those floured fillets. Cook 2 to 3 minutes on each side until golden brown. Take the fish out of the pan and set aside. Now we're going to make our quick pan sauce. Add the capers, the minced garlic, the lemon juice, and then hit it with the white wine. Let that cook for a couple minutes on medium heat. Take the pan off the heat; add the butter and parsley while constantly swirling the pan until the butter is fully incorporated into the sauce. That's it, you did it, nicely done! For plating I like to serve it with a bed of wilted greens or roasted root vegetables and wild long grain rice. Place the golden brown rockfish fillets over your desired sides and then spoon that pan sauce over that perfectly cooked fish. Great job! Enjoy!!

Recipe submitted by Andrew Hauser

San Diego Style Fish Tacos

Written by @the_phatchef



Fish taco Tuesday here we come. When we travel down the Baja coast, my favorite part is eating fish tacos after a long day of fishing with family and good friends. For me what makes up good fish tacos is the right tortilla, a properly battered fish, and the appropriate accoutrements. I have taken bits and pieces from my favorite taco stands for the ultimate fish taco, San Diego Style!

Here's what you're gonna need:

- 6 Rock fish fillets
- 2 Cup pancake mix seasoned with salt and pepper
- 1 Beer
- 1 Egg
- 1 Tablespoon mustard
- 1 Mild hot sauce
- 1 Bag of Kale Salad Mix
- 1 Bunch of cilantro chopped finely
- 8 Limes
- 6oz Plain Greek yogurt
- 12 Tortillas (corn or flour)
- 1 Salsa (homemade or store bought)
- 16oz Bottle of oil (I like grape seed)

Let's get cooking:

First thing I like to do is make my white sauce for the tacos. Mix the Greek yogurt, the zest of two limes, the juice of two limes, salt and pepper, and a couple splashes of mild hot sauce. Bam, just like that our white sauce is done. Next step is to prepare the batter for the fish. In a medium-sized bowl mix the egg and the mustard together, add a couple splashes of hot sauce, a third of the beer. Once that is thoroughly mixed up, add half of the pancake mix. Vigorously mix this around using a whisk. Slowly add more beer to this until you have an oil-like consistency. Awesome job. Your beer batter is done, let's get that oil heating and that fish prepped for the batter. Fill a pot with about 2 inches of oil. Make sure the pot is not more than halfway full with oil. As you add the fish the oil level will rise and we want to be careful not to ever have the pot more than 3/4 full while cooking. Bring the oil to a temperature of 375. When we add our fish the temperature will drop. While the oil is heating lightly coat the fish with the remaining pancake mix (not the batter we made but the flour-like mix). Now we are ready to start deep frying. When oil has reached 375°, dip the floured fish into the batter, shaking off any extra and place into the hot oil. Cook a few at a time making sure not to lower the oil temperature below 350°. It is important not to overcrowd the pot. Cook until golden brown, roughly 3 to 4 minutes. Once they are golden brown, pull them from the fryer, set on a paper towel, then hit them with a pinch of salt. Nicely done, fish is fried!! To assemble the taco, place a piece of fish on a warmed tortilla. Top that with kale salad mix, the white sauce we made, some salsa, and a little bit a hot sauce. Bam best fish taco you've ever eaten, you are welcome!!

Recipe submitted by Andrew Hauser