San Diego Anglers

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June 2020



June 3rd SDA Club Meeting Online/Remote

June 5th 2nd Twilight Charter Canceled

June 6th Warriors on the Water Charter - Canceled

June 10th SDA Board Members Meeting - Remote

June 11th Warriors on the Water Charter - Canceled

June 14th J St Pier Kids Fishing Derby - Canceled

June 19th 3rd Twilight Charter Canceled

June 21st 3/4-Day Charter Vendetta - H&M Landing It's Going!

> June 28st 3/4-Day Charter San Diego Seaforth Landing It's Going!

284 Members:



www.facebook.com/SanDiegoAnglers

Notice: The San Diego Anglers June 3rd, 2020 meeting will be held online/remotely via Zoom. The Zoom Webinar will open at 6:45 PM and the meeting will start promptly at 7:00 PM.

Earl Asbury will send a link to the Webinar in an email. <u>To join the Webinar</u>, open the email and click on the link to the Webinar.

The San Diego Anglers

Are Proud to Present - Guest Speaker $Colby\ Uva$

Chief Learning Officer/Ambassador BULLBUSTER Brand Direct, Inc. - Bulk Fishing Line

Colby Uva started fishing in the Florida Keys with his Grandfather. This led to his obsession with big game fishing. Pursuing swordfish and land-based sharks as his top interests.

In high school Colby joined the South Florida Shark Club and was mentored by the states best shark fishermen eventually leading a team in the clubs statewide month long tournament.

His team became known for catching Bullsharks. Filling shark reels (14/0's and 16/0' Penn Senators) with fishing line was expensive, so in 2010 he started a business called Bullbuster Brand Direct, Inc. buying wholesale



lines and delivering to anglers along the highway from Miami to West Palm Beach.

To grow the business with the help from his father he started a website in 2011. The website allowed the company to sell direct to consumers at 50% of retail cost. In the years to come Bullbuster took over more of the manufacturing process and expanded the product lines to include bulk braid and fluorocarbon lines.

While expanding the business and spending more time in the warehouse than on the water Colby truly began to understand how important time on the water fishing is to your overall well being. He realized that the company wasn't just about helping people save money on their fishing line, but about helping them spend more time fishing.

In 2018 Colby moved the company to San Diego to increase market share here in California and in Hawaii. The past two years have been spent mostly moving equipment and flying back and forth between here and South Florida! Colby is ready to learn more about the local fishing and spend more time fishing. Local bluefin and long range yellowfin tuna were definitely a motivating factor in the long move.

SD Anglers 2020 Charters

Dwayne Patenaude, Charter Master

As of this writing, there still is not a plan in place to get charter boats out, so the charters that we have scheduled will probably be on a month-to-month, wait-and-see basis. We have lots of charters coming up, so probably what will happen is that I will get a phone call from a landing office and then I will send out an email. One item that keeps getting repeated, but is not written in stone, is: Charters will be run at half capacity. We will be OK with this as we already charter these boats at half capacity, paying a higher price. I do not expect any "good guy discounts" this year as they all are hurting for money. Masks will also probably be required, and I would not be surprised if our temperatures are checked also and limited access to the galley and wheelhouse. Lots of bathroom cleaning also. I think what is stopping the process is how we all pile up in the "hot corner" when the fish start foaming. I do not know how this will be resolved. This is all conjecture on my part right now.

If we do get a green light, I will send out an email to see who wants to go. Please do not go if you are in a high-risk group (age, high blood pressure, diabetes, overweight) and you are concerned. There will be other charters in the future. We will have to figure it out as we go and

hopefully we can get this all behind us soon. We are all anxious to go fishing, but we have to proceed with caution. If the albacore show up, we might just have to let them swim by unmolested!! Stay safe!!







Please help us get our Sportfishing fleet resume operations. They can meet current health guidelines and meet responsible outdoor recreation criteria with social distancing guidelines. We have the best fleet in the world here in San Diego and they have an extremely limited calendar window to operate.



SDA 2020 Calendar

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

JUNE 2	JUNE 2020							
3	Wed	SDA Club Meeting						
		(Remote/online via Zoom)						
5	Fri	2nd Twilight Charter - New Seaforth						
		Seaforth Landing (CANCELED)						
6	Sat	Warriors on the Water Twilight						
		Charter - New Seaforth (CANCELED)						
10	Wed	SDA Board Meeting (REMOTE)						
11	Wed	Warriors on the Water Charter						
		Vagabond—Point Loma Sportfishing						
	(CANCELED)							
14	Sun	J St Pier Kids Derby - Chula Vista						
		(CANCELED)						
19	Fri	3rd Twilight Charter - New Seaforth						
		Seaforth Landing (CANCELED)						
21	Sun	3/4-Day Charter - <i>Vendetta</i> H&M						
		Landing						
28	Sun	3/4-Day Charter - San Diego						
		Seaforth Landing						

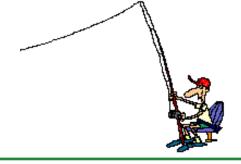
AUGUST 2020							
2	Sun	3/4-Day Charter - Mission Belle					
		Point Loma Sportfishing					
5	Wed	SDA Club Meeting (Bahia Resort)					
		Month-Long IGFA Multi Species					
		Tournament ending on August 30					
9	Sun	IGFA BBQ for SoCal Jr Bass Anglers					
TBD	Sat	IGFA Young Anglers Tournament -					
		Shelter Island Pier					
12	Wed	SDA Board Meeting					
17	Mon	3/4-Day Charter - Vendetta H&M					
		Landing					
29	Sat	SDA Awards Banquet					
		Carlton Oaks Golf Course, Santee					
31	Mon	3/4-Day Charter - San Diego					
		Seaforth Landing					

JULY 2020

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

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-Th	Tue-Thurs 2-Day Charter - Liberty				
		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				



Calendar continued on the next page



SDA 2020 Calendar

F	FISHING CLUB			November 2020		
OCTO 7 14 14	BER 202 Wed Wed Wed	SDA Club Meeting (<i>Bahia Resort</i>) SDA Board Meeting 3/4-Day Charter - <i>Liberty</i> Fishermans Landing	11 14	Wed Wed Sat	SDA Annual Tackle Swapmeet (Portuguese Hall, Point Loma) SDA Board Meeting SDA Club Bass Tournament - San Diego Bay	
17 19 TBD	Sat Mon Sun	SDA Bass Slam Tournament 10-Day Vagabond Charter SDA Big Brother/Sisters Day on the Bay (Seaforth Boat Rentals, Coronado)	2		20 SDA Club Meeting (<i>Bahia Resort</i>) SDA Board Meeting Holiday Party SDA Board Meeting	

Board of Supervisors Approve Accelerated Reopening Stage 3 Pilot Plans

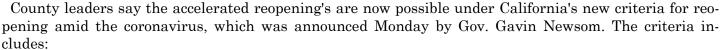
Excerpt from: May 19th, 2020 - By Mark Saunders: San Diego KGTV

San Diego's Board of Supervisors unanimously approved a plan to reopen more "Stage 2" businesses, including in-store retail, dine-in restaurants, and swap meets.

The county's plan will need to be approved by the California Department of Public Health.

If the state approves the plan, businesses would be allowed to reopen with restrictions starting Wednesday under county guidelines for reopening, which include policies about physical

guidelines for reopening, which include policies about physical distancing and curbside pickup.



- Counties cannot have more than 25 cases per 100,000 residents or no higher than an 8% positive rate among people tested for COVID-19;
- Hospitalizations cannot see a more than 5% increase over seven days on average or must have fewer than 20 hospitalizations over 14 days;
- Have the capacity to test 1.5 per every 1,000 residents and at least 15 staff per 100,000 county population trained and available for contact tracing; and
- Have hospital capacity for a possible surge of 35% of hospitalizations due to COVID-19 cases in addition to providing usual care for other patients.

The loosened requirements will allow 53 out of 58 counties to reopen businesses at a faster pace than the state's guidance, Newsom added.

Supervisors also approved a pilot reopening plan incorporating some "Stage 3" services starting Friday, including: Research labs, Therapeutic and peer support groups (individual therapy and support groups less than 10 people), Modified youth sports/clubs, Salons (appointment only and at 25% capacity), Fitness facilities (appointment only and at 25% capacity), HOA/apartments/condominium pools (at 25% capacity), and Outdoor religious services.

No date was given on when the county intends to begin full "Stage 3" and "Stage 4" reopenings. Stage 3 businesses include movie theaters, religious services, sports leagues, tours and <u>sports fishing</u>, arts and culture venues, colleges and universities, and personal services, according to the county.



2020 San Diego Anglers Board of Directors and Committee Chairs

2020 San Diego Anglers Board		
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
	Debbie Patenaude	619-987-2037
	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 Chairpersons:	Jim Medlin	619-307-1784
d BBO Cl. :	Debbie Patenaude	619-987-2037
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 619-252-7404
Tackle Days Chairpersons:	Ty Wiese Debbie Patenaude	619-252-7404
zaome zaj e enampersono.	Jim Medlin	619-307-1784

2020 Award-Winning Catches as of May 23, 2020 Bass 5 lbs and over: Jack Smith 5.27 Sand Bass, Adam Larson 5.16 Calico Bass, Chris Dedo 6.5 Calico 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**

2020 Angler-of-the-Year Standings as of 05/23/2020								
Men's Division			Women's Division			Junior Division		
Angler	Qualified	Points	Angler	Qualified	Points	Angler	Qualified	Points
Andrew Hauser	N	591.33	Linda Power	Y	696.82	Vincent Hauser	Y	482.72
Robert Tressler	N	394.88	Lori Heath	N	499.18	Dominic Hauser	N	341.73
Tony Souza	N	207.35				Joei Hauser	N	288.17
Adam Larson	N	168.62				Justin Larson	N	286.36
Chris Dedo	N	143.00				Jack Smith	N	165.68
Ken Pucillo	N	140.62						
Ron Lee	N	136.50						
Reminder - Adults need 7 species to qualify.					Reminder-Juniors need 5 species to qualify			



2020 WEIGHMASTER'S REPORT

Andrew Hauser, Weighmaster

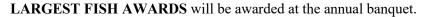
The *San Diego Anglers* wish to recognize club members who have managed to convert luck and skill into notable angling achievements. Anglers will be acknowledged and awarded for these catches at monthly membership meetings. Weight receipts received prior to the 10th of each month will be published in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





Rockfish Fillet Recipe: Yum Bang Ceviche Recipe and Photo Courtesy of Yanni Hassir - fishermansbelly.com

Recipe and Photo Courtesy of Yanni Hassir - <u>fishermansbelly.com</u> Visit Yanni's website for awesome fish recipes!

Up and down the Southern California coast there are rockfish to be had: Vermillion, sculpin, whitefish and an assortment of others. Plus, rockfish fishing makes for some of the funnest fishing, period. And a good rockfish fillet recipe makes for good ceviche.



Yum-Bang! Ceviche (serves 4)

- 1 pound rockfish fillets, medium sized cubes
- ¼ medium papaya diced
- 4 stalks green onions chopped
- ½ white onion diced
- 1 bundle cilantro chopped
- 6 limes juiced
- 2 oranges juiced
- 6 tablespoons ketchup
- 1 tablespoon of salt
- 1 tablespoon of coarse black pepper

Rockfish Fillets Turned Into Yum-Bang Ceviche!

- 1. Start by adding the papaya, green onions, white onions, and cilantro into a large mixing bowl.
- 2. Now add the fish. Then, squeeze in the lime and orange juice, and finally add the ketchup. Make sure your liquid (lime & orange juice, plus ketchup) is just covering the ceviche mix. Mix, add the salt and pepper, then mix one more time. Refrigerate for one hour, then serve. Yummy!!

Fresh Yellowtail Fried Hamachi

Recipe and Photo Courtesy of Yanni Hassir - <u>fishermansbelly.com</u> Visit Yanni's website for awesome fish recipes!

Looking for fresh yellowtail to catch and cook? California's fall yellowtail fishing can be easier than you think. All you have to do is follow the bait. As winter approaches the barometric pressure drops and the baitfish spend a lot more time on the bottom of the sea floor. That's where you'll find the yellowtail. And when you do, I've got an easy yellowtail recipe that's full of flavor and takes no more than 15 minutes to make. My new fresh yellowtail fried hamachi recipe is a classic Japanese approach for frying yellowtail. Pan frying medallions of yellowtail fillets and vegetables at the same time, while bathing them in soy sauce and lime juice. The fish and vegetables turn out amazing and the sauce is to die for!!



Fresh Yellowtail Fried Hamachi (serves 3)

- 1 pound yellowtail fillet
- 6 jalapeños (small sweet peppers optional)
- 6 small vine ripe tomatoes
- 1-2 tablespoons of soy sauce
- 1/2 lime juiced
- Kosher salt
- Cracked black pepper
- 2-4 tablespoons extra virgin olive oil

Start Making The Fried Hamachi

- 1. Start by heating a large frying pan over a medium high heat with 2-3 tablespoons olive oil.
- 2. Once hot, add the jalapeños and whole tomatoes. After 3 minutes, roll the jalapeños and tomatoes, and now add the fish fillets into the same frying pan. After a minute or two, flip the fish fillets and then add the soy sauce and lime juice into the hot frying pan. Immediately add a cover onto the pan and cook for two minutes more.
- 3. Now plate up the fish with some fried vegetables while spooning the frying pan sauces over each plate. Enjoy!