

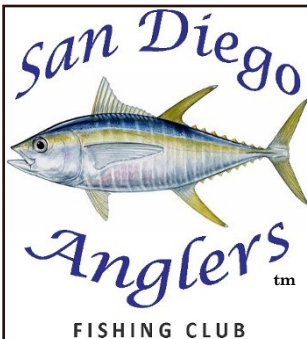
San Diego AnglersTM

THE OFFICIAL PUBLICATION OF THE SAN DIEGO ANGLERS

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May 2020



Notice: The San Diego Anglers May 6th, 2020 meeting is cancelled due to the Center for Disease Control's recommendations: Everyone is required to stay home except for essential needs or to go to an essential job. If you go out, keep at least six feet away from others. Practice social distancing. Keep at least six feet away from other people unless they're household members. Avoid gatherings of any size.

May 6th
SDA Club Meeting
Canceled

May 7th
SDA Month-Long
Yellowtail Tournament
Delayed - TBD

May 8th
3/4-Day Charter
Vendetta - Canceled

May 13th
SDA Board Members
Meeting - Remote

May 22nd
1st Twilight Charter
Canceled

May 29-31
Campout at
Lake Morena

Membership:
378 Members
196 Men
92 Women
90 Juniors
88 Boats



www.facebook.com/SanDiegoAnglers

Fred Hall ShowsTM

April 17, 2020

Fred Hall Show Exhibitors,

The recent decision to postpone the San Diego County Fair at the Del Mar Fairgrounds until 2021 has resulted in our revised dates of May 21-24 no longer being viable.

Current circumstances and constant developments prevent us from being able to announce a firm new date at this time. We are determined to keep trying. Look for us to be back at the fairgrounds in the Fall. We are working on this now with the Del Mar Fairgrounds. Stay updated at fredhall.com to find out more about "Hall in the Fall"!

If you have signed up for the 2020 Del Mar show we are asking that you continue to be patient and allow us time to work towards a successful event later this year. If it becomes impossible for us to hold the event or you are unable to attend, we will apply your payment to our 2021 show/s (you will not incur any price increase) plus we will credit your account an additional \$200 per 10x10 booth space. For example, if you have paid for a 10x20 space, you will maintain the same booth at current pricing for next year plus get a \$400 credit to be used at either show or it can be used in the future.

Please contact our office at info@fredhall.com if you have questions. Please remember to tell us the name of your company when emailing us. We understand how difficult this is and hope that we can all remain safe as we work through this difficult time.

San Diego County eases restrictions on parks, boating, golf

By Mark Saunders: San Diego KGTV

San Diego County is easing several recreational restrictions as the county's facial covering mandate is set to go into effect.

San Diego County leaders said Thursday that starting May 1, single-family households will be allowed to participate in active sports, like soccer, baseball, and volleyball. Non-household gatherings will still be banned.

Recreational boating in the county's bays, lakes, and ocean will also be allowed as long as the participants are of the same household.



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.

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.

MAY 2020

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

JUNE 2020

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

JULY 2020

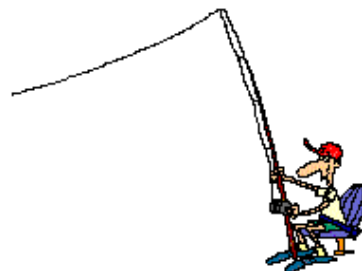
- 1 Wed SDA Club Meeting (*Bahia Resort*)
- 8 Wed SDA Board Meeting
- 20 Mon 3/4-Day Charter - *Vendetta* H&M
Landing
- 31 Fri 4th Twilight Charter - *New Seaforth*
Seaforth Landing
- TBD Sat SDA 3B's Fishing Tournament
- TBD Sat Crystal Pier Kids Classic
- TBD Sun SDA Summer BBQ (DeAnza Cove)

AUGUST 2020

- 2 Sun 3/4-Day Charter - *Mission Belle*
Point Loma Sportfishing
- 5 Wed SDA Club Meeting (*Bahia Resort*)
- 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 - *Vendetta* H&M
Landing
- 29 Sat **SDA Awards Banquet**
Carlton Oaks Golf Course, Santee
- 31 Mon 3/4-Day Charter - *San Diego*
Seaforth Landing

SEPTEMBER 2020

- 2 Wed SDA Club Meeting (*Bahia Resort*)
- 3 Thurs Warriors on the Water 3/4-Day
Charter - *Liberty* - Fishermans Landing
- 9 Wed SDA Board Meeting
- TBD OBB Volunteer Party
- 16-17 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 - *Liberty*
Fishermans Landing



Calendar continued on the next page



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

2020 Tournament Angler of the Year Standings - 04/23/2010

	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

SDA Awards Banquet Update



The San Diego Anglers Awards Banquet has been rescheduled to Saturday, August 29th. It will be held at the same location, the Carlton Oaks Country Club, 9200 Inwood Dr., Santee, CA 92071.

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
	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
	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
	Ty Wiese	619-252-7404
Tackle Days Chairpersons:	Debbie Patenaude	619-987-2037
	Jim Medlin	619-307-1784

2020 Award-Winning Catches as of April 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

3 to 1

5 to 1

10 to 1

2020 Angler-of-the-Year Standings as of 04/23/2020

Men's Division			Women's Division			Junior Division		
Angler	Qualified	Points	Angler	Qualified	Points	Angler	Qualified	Points
Andrew Hauser	N	358.68	Linda Power	N	558.95	Vincent Hauser	N	357.59
Robert Tressler	N	175.0	Lori Heath	N	286.24	Joel Hauser	N	288.17
Chris Dedo	N	143.0				Dominic Hauser	N	251.29
Ron Lee	N	136.5				Jack Smith	N	165.68
Adam Larson	N	113.52				Justin Larson	N	63.51
Tony Souza	N	75.4						
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 April 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) *	Chris Dedo (6.5 lbs.)		
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

Easy Braised Fish Recipe: One Pan Fat Fillet Yum!!

Recipe and Photo Courtesy of Yanni Hassir - fishermansbelly.com

Braising fish is an excellent way to ensure you don't screw up and over cook your fillets. Especially the fat fillets. Braising ensures even cooking throughout the fillet, top to bottom. And is a great way to infuse lots of different flavors to different types of fish, whole or filleted. My new recipe is an easy braised fish recipe, Mediterranean style, requiring one pan on the stove top. That's it!

I'm using a couple of wahoo fillets I had in the freezer for the past two months. My fillets are over an inch thick and I know I won't overcook them if I braise them. This recipe will work with any thick halibut, sea bass, or yellowtail fillets. Grab your fresh thick fillets and just a few other ingredients to start cooking up an easy braised fish recipe!

Got fish in your freezer? Are you familiar with all the ways you can safely thaw your frozen fish? Learn safe freezing to thawing techniques, and fish handling in you kitchen, watch Fisherman's Belly's [Seafood Safety In Your Kitchen](#).

Easy Braise Fish (serves 2-4)

- 1 pound of wahoo fillets
(any thick fillets will do)
- 2 tomatoes fine dice
- 2 cloves of garlic mashed
- 4-6 tablespoons extra virgin olive oil
- 1 cup dry white wine
(make sure you like to drink it!)
- Kosher salt
- Cracked black pepper
- Parsley, fine chopped



Start Making The Braised Fish Recipe

1. In a small bowl, add the diced tomatoes, smashed garlic, white wine, and olive oil. Finally add a pinch of salt and pepper before mixing. Set aside at room temperature.
2. Start heating the frying pan over a high heat.
3. Salt and pepper both sides of the fillets and then add 2-4 tablespoons of olive oil into the heating fry pan. Just as the oil begins to smoke, add the fillets.
4. Flip the fillets when they become golden brown. At high frying pan temperatures, that should take 1-2 minutes, maximum.
5. Add a 4-6 tablespoons of the tomato salsa, including its juices, over the top of each golden brown fillet. Now, place a lid over the frying pan and **LOWER THE HEAT** to a simmer for no more than 5-6 minutes.

Note: *With the lid on the frying pan, the fillets are being braised to perfection!*

6. Serve the fillets with the tomato salsa still intact on top of the fillets plate. Add all the juices leftover in the frying pan on top of the fillets and finally garnish with parsley. Enjoy.

Yellowtail Fish Taco & Papaya Salsa!

Recipe and Photo Courtesy of Yanni Hassir - fishermansbelly.com

Fall is just around the corner. Many Southern California fishermen will tell you, it's time to catch yellowtail, and make yellowtail fish tacos! Since Mexico and Baja are just a stone's throw away, Southern California is truly the land of fish tacos. If you've got some fall yellowtail, this might be the yellowtail fish taco recipe for you!

Our yellowtail bites can last for days. That only means one thing for us. Get ready for some sore arms. Because we keep fishing—day after day—as long as that yellowtail bite lasts.

But you might get some text messages wondering if we're fishing again? If that happens, make some fish tacos so then your text messages will read: When are you going again??

For more Fisherman's Belly fish tacos, check out our [Fish Taco](#) section.

Yellowtail Fish Tacos (makes 8 tacos)

1 cup of general all purpose flour
2 pounds of yellowtail fillets, cleaned and skinned
1 jalapeno, stove top roasted and finely chopped
2 cups diced papaya
2 cups diced tomatoes
1 bundle green onions, chopped
1 bundle cilantro, chopped
½ cabbage finely sliced
6 limes medium sized
8 corn tortillas
4 tablespoons mayonnaise
1 chipotle in adobe sauce, finely chopped
4-5 tablespoons of vegetable oil
Kosher salt
Coarse black pepper



Yellowtail Fish Tacos White Sauce

1. Mix the mayonnaise, finely chopped chipotle pepper and the juice of a ½ lime together, and then refrigerate until needed.

Papaya Pico De Gallo

2. First begin by placing one jalapeno over a high flame on the stove top. Roast until the jalapeno has some grey char on it. This should take 5-10 minutes.

3. While the jalapeno is charring, place the papaya, tomatoes, green onions, cilantro, the juice of 4 limes into a large mixing bowl. And then add a tablespoon of salt and black pepper. Finally, add the charred jalapeno after you finely chop it. Now, mix thoroughly and refrigerate until needed.

Fry The Yellowtail

4. Add 4-6 tablespoons of your favorite vegetable oil (mine is olive oil) into a hot cast iron skillet. Place the flour into a plastic bag and season with a pinch of salt and pepper. Now add your yellowtail fillets and shake vigorously.

5. Remove the yellowtail fillets and cook both sides in the skillet. Try and cook the fillets only to 80% doneness. Then, turn off the heat and while the fillets are still in the skillet, begin to shred the yellowtail fillets with two large forks. Now add the juice of one lime and then place a lid onto the skillet. Without turning the flame back on, allow the residual heat from the skillet to finish cooking the yellowtail fillets in the lime juice for 4-5 minutes.

6. While you're waiting for the yellowtail fillets to finish cooking, place your corn tortillas onto the stove top flame, one at a time, while heating both sides. Place the warm tortillas inside a container to keep them warm. Or, wrap them with tin foil.