



Save Our Fish Auburn Chapter of Puget Sound Anglers

Next Chapter Meeting:

Next Meeting Date January 24, 2024

6:00pm

**Trotter's Restaurant
825 Harvey Rd, Auburn**

Be sure to check out our website: <http://www.saveourfish.org/>

For a complete list of Board Members, please visit the website:

<http://saveourfish.org/board>

Newsletter editor: Dayle Conrad

Up and Coming Activities:

January

24 – General Club Meeting 6:00pm

Speaker: Brian Footen, EarthViews

February

14 – Board Meeting 7:00pm

28 – General Club Meeting 6:00pm

March

13 – Board Meeting 7:00pm

27 – General Club Meeting 6:00pm

April

10 – Board Meeting 7:00pm

24 – General Club Meeting 6:00pm



President's Message -- Rob Larsen

Happy New Year to all of you. I hope that you had a great Christmas and that things are going well. We have some great things planned for this year and hope to see you at a lot of our meetings and activities.

It is the time of year when we're beginning the North of Falcon meetings and preparing for them. I have had several meetings with the department in preparation and we are trying to have a better outcome this year than last. That said, it's going to be a challenge.

Juvenile encounters are going to be an issue again this year. Summer Chinook on the Skykomish have another set of challenges that make them a real question mark in the coming years as well. If there is some good news, I would say it looks to be promising for Sockeye on the Columbia system this year and, although I haven't seen it yet, I expect that we're going to get a fairly good forecast for Baker Lake Sockeye this year as well.

We were able to get 900,000 eyed sockeye eggs from Baker Lake for the Cedar River this year and hopefully will be able to increase numbers in years ahead to help build back the Lake Washington sockeye fishery. Frank Urabeck is the main project manager for this whether it's official or not he's the one that's carrying the load. If we are to have any success, it's going to be as a result of his efforts. I would like to thank others that are helping with this effort, and it is likely that we will call on members of the club to support things that we are pursuing.

On the positive side again, I am seeing really good catches of Kokanee on both Lake Chelan and Lake Roosevelt already this year. Merwin has also been productive. Rufus Woods is also producing some nice triploid Trout and walleye with the occasional burbot. I hope to be making a trip over there, weather permitting, in the next month or so.

I look forward to seeing you at our meeting on the 24th. Tight Lines,

Rob Larsen
SOF PSA president

January Speaker – Brian Footen, EarthViews Conservation Society

Brian is a Marine Biologist, Co-Founder and Executive Director of nonprofit EarthViews Conservation Society. Their mission is to sound the alarm and act decisively to protect and restore waterways threatened by climate change, population pressures, habitat and species loss.

Brian has spent countless hours studying and mapping areas in Puget Sound, rivers, streams and lakes to identify environmental issues, loss of habitat and finding ways to resolve these issues.

To learn more about Brian and the work his organization is doing visit the website www.earthviewsociety.org



SOF PSA Officers for 2024 & Board of Directors

President: Rob Larsen

Vice President: Bob Holzberger

Secretary: ****VACANT**** Urgently needed!!!

Treasurer: Jim Hand

Board members are listed on the SaveOurFish.org website.

Tip of the Month –

From Earl Betts

For those of you that use a 2-piece or 4-piece rod, have you ever had a problem pulling the ferrule apart?

Here is a tip that has worked for me:

If you have a hot/cold soft jell pack, place it in the freezer for a couple of hours and when it's very cold, but still pliable, wrap and tie it around the rod ferrule you are trying to separate.

Let it set for about 30 minutes, remove the jell pack and then try pulling/twisting the ferrule apart.

Hopefully it will work the first time, otherwise try it again!

Raffle News

January 2024 Raffle News

We will have a really nice rod holder this month for our big ticket item. Plus a number of useful items.

Hope to see you all on Wednesday.

Bob Holzberger
206-890-7066



Visit Our Website

The website has the recipe of the month, links to our sponsors, and a year's worth of past newsletters. There is a new link on the Hogpen web page to submit photo's for the Hogpen, which will provide the pictures for the Newsletter, Website, and Christmas Banquet.

www.saveourfish.org



Save Our Fish Facebook Page

The Save Our Fish [Facebook page](#) is a Public Group currently with 65 members. If you are on Facebook and haven't requested to join the group, now is your chance.

Let's see how many members we can get this year! This is a great way to get club information. It can also be used to connect with other members to fill an empty seat in the boat, see where other members are fishing (if they are willing to share), or post videos, photos, or other fishing and conservation interests.

Membership – New and Renewals

Thank you everyone that have paid your membership dues for the 2024 year. **Pay by February 28th and save \$5!** For those of you who have not yet paid, it's not too late. Memberships can be paid online, at any SOF meeting, or by mail to the address at the bottom of the SOF membership form. Contact Rich Gregory if you have any membership question.

You can pay by mail or online at <http://www.saveourfish.org/Membership/Membership.htm>.

The membership form is attached at the end of this newsletter or you can contact our member chair, Rich Gregory, at rwgav8@hotmail.com.

Click here to pay: https://www.paypal.com/donate/?token=FIZb14yBeNX1SNG80QYPNONcJJjwgtgJxdurg11BSvD-4EIX_IssRDmduLv7mgOlg4MR0

Use the “**Donate with a Card**” option if you don't have a Paypal account.

You will get an email confirmation/receipt after you complete the payment process. Make sure you fill in your email address!

Here's what the top of the form looks like. **Click the \$ sign to fill in your amount then click the + sign on the “Add special instructions” and tell us what you are paying for. Example: 2018 dues for Greg Hindman.**

Here's what the top of the form looks like:

Donate to
Save Our Fish

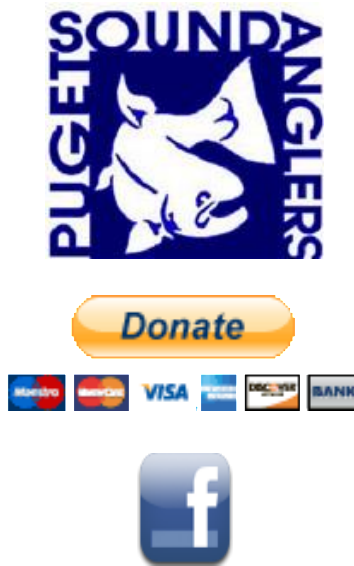
\$

USD

+Add special instructions to the seller:

You can also get to this Donate link via our main web site <http://www.saveourfish.org/>

It looks like the below:



The membership form is available online <http://www.saveourfish.org/membership.pdf> and at the end of this newsletter.

Save Our Fish PSA Hats for Sale

Now you can proudly advertise your PSA chapter. Hats are embroidered with a colored PSA logo on the front and Save Our Fish stitched on the back.

Quantities are limited, so bring your money and get yours at the next meeting. \$10



THINGS I DO IN MY SPARE TIME



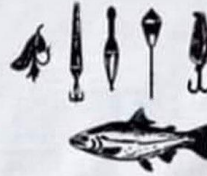
GO FISHING



BUY FISHING RODS



RESEARCH FISH



TALK ABOUT FISHING

Member Classifieds

Do you have any items in the garage that have just been collecting dust over the years? Maybe a fishing pole that you just don't use anymore. Why not sell it to a fellow member in the new classifieds section? Send a brief description of the item you would like to sell and photo if available to sof.psa@hotmail.com and we will include it in the next issue of the newsletter.

If you have a website or product you would like to share, please send the information to:
Sof.psa@hotmail.com

SOF Sponsors

[Auburn Sports & Marine](#) – Kids derby, rod donations, gift certificates



[Walmart](#) – \$1,500 Grant



[Bass Pro Shops](#) –



[King Salmon Marine](#) – Kids fishing derby donations



[Big J's Outdoor Store](#) – Carbon River Cleanup



[Silver Horde](#) – Raffle donations



[City of Orting](#) – Carbon River Cleanup



[Sportsman's Warehouse](#) – Federal Way Kids Derby donations



[Gamakatsu](#) – Jig hook donations



[Washington Sportsmen's Show](#)



[Los Pinos Mexican Restaurant](#) – Carbon River Cleanup



Hog Pen

Do you have a picture from your latest fishing adventures? Be sure to send it, with your descriptive caption to sof.psa@hotmail.com for your chance to have it be featured in the Hog Pen.



A nice steelhead catch recently
on the Elochoman River
by one of Shane Conrad's shuttle clients

Recipe of the Month

Lemon Custard Cake

<https://cooktopcove.com>

Ingredients

- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 2 tablespoons butter, softened
- 1/4 cup vegetable oil
- 3 large eggs, separated
- 1 teaspoon vanilla extract
- 2 teaspoons lemon zest
- 1/3 cup fresh lemon juice
- 1 1/4 cups whole milk
- Powdered sugar for dusting



Directions

1. Preheat your oven to 350 degrees F and lightly grease an 8-inch cake pan. Sometimes I like to line it with parchment paper for easy removal—just a little trick for you.
2. Sift together the flour, baking powder, and salt in a medium bowl.
3. In a large bowl, beat the sugar, butter, and oil until they're just like a summer day—light and fluffy. Blend in the egg yolks one at a time, then stir in the vanilla extract and lemon zest.
4. Now, add the dry ingredients to the sugar mixture in increments, alternating with the lemon juice and milk. Stir until it's as smooth as a calm lake at dawn.
5. In a separate bowl, whip the egg whites until stiff peaks form, folk—think snowy mountaintops. Gently fold them into the batter until they're just a whisper within it.
6. Pour the batter into your prepared cake pan and give it a smooth finish with the back of a spoon or a spatula.
7. Bake for 40 to 45 minutes, or until it passes the toothpick test—just insert one in the center and it should come out clean.
8. Allow the cake to cool for a bit before taking it out of the pan. Then let it cool completely, because patience is a virtue that yields sweet rewards.
9. Finally, dust that beauty of a cake with powdered sugar before serving. It adds a little touch of elegance, you know?

Variations & Tips:

- If you have anyone at home who's not a fan of lemon, you can substitute the lemon juice and zest with orange for a different type of citrusy delight.
- Likewise, for a dairy-free option, swap the milk with your choice of almond or coconut milk, and use a dairy-free butter alternative.
- If you want that custard layer to be even more pronounced, separate the mixtures and bake for a shorter time. The top will be a lovely sponge, and the bottom custardy as a dream.
- And my last little tip, dear hearts, store leftovers in an airtight container in the fridge. It's just as delectable chilled the next day.



Save Our Fish Chapter

www.saveourfish.org

2024 MEMBERSHIP FORM

APPLICANT INFORMATION

Name:		Date:
Current address:		
City:	State:	ZIP Code:
Primary Phone (Home, Cell, Work <i>Please circle</i>):		
Alternate Phone (Home, Cell, Work <i>Please circle</i>):		
Email Address:		
Sponsor:		

MEMBERSHIP

Membership is for the 2024 calendar year. Dues paid through February 28, 2024 are at rates shown below, reduced by \$5.00. Dues paid after March 1, 2024 will be at the full annual rates shown below. Contact Rich Gregory at 253-209-0586 or sof.psa@hotmail.com if you have any questions.

MEMBERSHIP SELECTION

<input checked="" type="radio"/> New Membership	<input type="radio"/> Membership Renewal
<input checked="" type="checkbox"/> Adult: 18-61 – annual dues \$30	
<input type="checkbox"/> Family: heads of household and all other family members younger than 18 – annual dues \$40	
<input type="checkbox"/> Juvenile: 17 and younger – annual dues \$15	
<input type="checkbox"/> Senior: 62 and older – annual dues \$20	

Please check appropriate membership selection above, complete form, and bring to meeting or mail with check to:

Save Our Fish
c/o Rich Gregory
12608 117th St Ct E
Puyallup, WA 98374

Cash Check

Ref Roster TRN Email