



## Save Our Fish Auburn Chapter of Puget Sound Anglers

**Next Chapter Meeting:**

**Next Meeting Date ~~November 16, 2022~~**

**CANCELLED**

**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:

#### November

16 – General Club Meeting 6:00pm

Speaker:

#### December

3 – Christmas Banquet 6:00pm

14 – Board Meeting 7:00pm

#### January

11 – Board Meeting 7:00pm

25 – General Club Meeting 6:00pm

#### February

8 – Board Meeting 7:00pm

22 – General Club Meeting 6:00pm



# President's Message -- Rob Larsen

First of all, there will be no meeting in November. Trotters said they were going to be closed so we will see you at our Christmas party on December the 3<sup>rd</sup>

I am pleased to say we will be doing more Steelhead fishing in 2022-23 than last year. Our club played a big role in bringing this about. Although we have a lot more work to do, it again demonstrates the difference individuals can make if they put forth

the effort. I expect to see opportunities on the Skookumchuck, Wyonoche, Satsop and Humptulips this season.

There are lots of fish in the rivers right now. Our own Green River is full of Chums and some silvers so I hope you can get out and find a few. I had a chance to fish the Hump this week and it was full of fish, which was great to see. We lost count of fish all three days. I always enjoy seeing your pictures, so please send them in for the banquet. Thanks, Rich, for taking the time to put this together each year.

At this time of year I am grateful for the things the Lord has blessed me with. I really appreciate all the help provided from all of you. I am pleased to be president of such a good group of folks. Without all of you our club would not be what it is, thank you.



I look forward to seeing all of you at our Christmas party.

Until then – tight lines

Rob Larsen  
SOF PSA president

## Photos Needed for Christmas Banquet



Send your fishing pictures to Rich Gregory ASAP so he can start putting the slide show together for the Christmas Banquet. You can bring your electronic photos to the club meeting via USB drive identified with your name, or you can send them electronically via email to Rich at [sof.psa@hotmail.com](mailto:sof.psa@hotmail.com).



## Save the Date! Christmas Banquet and Silent Auction December 3<sup>rd</sup>

This year's Chapter Christmas Party will be held December 3<sup>rd</sup> at the Swiss Sportsman Club located at 9205 198<sup>th</sup>, Bonney Lake, 98391.

Doug Williams is our party chairman and will bring signup sheets and discuss this event at our October and November meetings. Sign-up will be for attendance, potluck dish and other various duties. Our chapter will provide the turkey, ham, water, coffee, soft drinks, wine and beer. Each



member should bring a dish to share for the supper.

Please bring all items for the silent auction to the facility as early as possible. Donations of items other than fishing gear are encouraged to keep our non-fishing family members interested.

We will have a Smoked Salmon contest again this year. Bring your favorite recipe for tasting. Everyone will have an opportunity to vote on the best recipe and a prize will be awarded by the club. The prize is yet to be chosen, but a filet knife has been suggested.

We are also asking everyone to bring a special lure to hang on the "Lure Tree" which will be displayed in the hall. Everyone will be given a ticket and there will be a drawing for the Tree after dinner. Bring lures worth about \$5.00 to make it a special gift. Doug Williams will be in charge of this project and will be giving out the tickets that evening.

Start sending pictures in for our end of the year slide show to Rich Gregory at [sof.psa@hotmail.com](mailto:sof.psa@hotmail.com). It should be great!

We had a great turnout last year and it was a special time of celebration with our chapter members and their families. It is truly the highlight event of the year full of fun, joy, fellowship, and fantastic food. Come join in and enjoy this year end event.

## Election of Officers for 2023 & Board of Director Openings

We will be electing our officers for 2023 at our November 16<sup>th</sup> meeting. If you would like to run for an office or nominate someone for President, Vice President, Secretary or Treasurer this is your opportunity. We have an excellent board of directors and there is considerable experience, knowledge, and support to help new officers transition if elected.

Being a board member is a great way to prepare for one of the offices as well. We meet the 2<sup>nd</sup> Wednesday of the month via Zoom at 7pm. Some of the business we conduct is review minutes from previous meeting, membership status, financial status, monthly speakers, raffle status, Newsletter, Website, Events, Outings, Projects, Coastal Conservation Association (CCA) status, and new business.

## Founders Award

The board of directors established the Founders Award to recognize the member that has gone above and beyond the “call to help with the club”. The first annual award was given to the founding fathers of the Save Our Fish (SOF) Chapter of Puget Sound Anglers. The board of directors will begin accepting nominations for this year’s award at the October general meeting. There will be ballots and a secure ballot box at the meeting. If, for some reason, a member is not able to vote by ballot at the October meeting they may send a nomination to Rob Larsen by email ([topfishinguy@gmail.com](mailto:topfishinguy@gmail.com)) up to the day before the November 9<sup>th</sup> board meeting. It will be placed in the ballot box. The winning member will be chosen by the board of directors.

### Criteria for nomination of a member:

- Participation in chapter activities
- Hard work for the chapter
- Support of fellow members
- Goes above and beyond what is expected
- Takes initiative to further chapter goals/objectives

The nomination must have a brief explanation of why the member is being nominated, as the board of directors must have an understanding of why this member is being considered for this award. There will be space on the ballot for this explanation.

**This process will not be by voice vote on the floor. A ballot must be presented to the board.** The board will make the decision at the November board meeting and present the award at the December 3<sup>rd</sup> meeting, which will also be the Christmas dinner party.



Bob Pornn receives the  
2019 Founders Award

## Tip of the Month – Puget Sound Winter Blackmouth from Steve Fulkerson

What the heck? Am I dreaming? Are you kidding me when I see the following:

- The entire boat launch parking lot is essentially empty.
- I can back the boat in without people walking behind my boat and trailer.
- There are no folks standing on the dock holding ropes to boats.
- Looking out on the water, I do not see a line of boats fishing or waiting for a dock spot.

Yes, the above are all true when it comes to winter blackmouth fishing in Puget Sound. Merely watch the weather - typical tide and wind information - and you can be set for an enjoyable morning.

According to the current smartphone app Fish Washington for Marine Area 11 (November 1 to December 31):

Open Sundays through Wednesdays only. Chinook minimum size 22”, other salmon species no minimum size. Daily limit 2, including no more than 1 Chinook. Release Coho and wild Chinook.

You are seeking juvenile King salmon that feed in Puget Sound year round. Work the bottom third of the water column. Find the bait and you will find the fish. Suggested gear includes the following:

- Flasher with 2" to 3 ½" Kingfisher spoon (Irish Cream and Cookies n' Cream are popular) with a 36" to 42" leader
- Flasher with Coho Killer (Herring Aide is popular) with a 36" to 42" leader
- Tomic Plug 4" in either Classic or Tubby
- Old school cut plug herring

Bundle up, fill the thermos, and find your salmon.

## Raffle News

### 2022 Raffle News

There will be no raffle this month.

See you in January!

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](http://www.saveourfish.org)



## Save Our Fish Facebook Page

The Save Our Fish [Facebook page](#) is a Public Group currently with 47 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

\*\*\*UPDATE\*\*\*UPDATE\*

Thank you everyone that have paid your membership dues for the 2021 year. *Your SOF board has decided to extend your paid membership through the end of 2022.* 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](mailto:rwgav8@hotmail.com).

Click here to pay: [https://www.paypal.com/donate/?token=FIZb14yBeNX1SNG80QYPNONcJJjwgtgjJxdurg11BSvD-4EIX\\_IssRDmduLv7mgOlg4MR0](https://www.paypal.com/donate/?token=FIZb14yBeNX1SNG80QYPNONcJJjwgtgjJxdurg11BSvD-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:

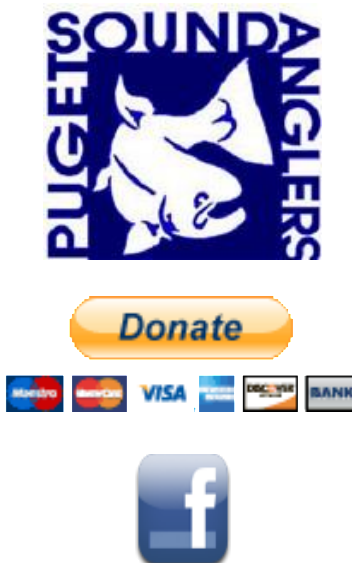
Donate to  
Save Our Fish

\$  
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



## 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](mailto: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](mailto:Sof.psa@hotmail.com)

# SOF Sponsors

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



[Bass Pro Shops](#) –



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



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



[Gamakatsu](#) – Jig hook donations



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



[Walmart](#) – \$1,500 Grant



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



[Silver Horde](#) – Raffle donations



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



[Debi Gregory](#) – Christmas Banquet Donations



[Washington Sportsmen's Show](#)





## 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](mailto:sof.psa@hotmail.com) for your chance to have it be featured in the Hog Pen.



Gary Williams  
One of four Steelhead caught



Rob Larsen  
One of several really nice winter kings  
we got to play with.

# Recipe of the Month

## Fruity Smoked Salmon & Steelhead - by Tiffany Haugen

<https://www.salmontroutsteelheader.com/blogs/salmon-recipes/fruity-smoked-salmon-steelhead-by-tiffany-haugen>

“When looking to transform a stronger flavored fish like salmon, think sweet and smokey. Many people who don’t care for a salmon dinner, fawn over smoked salmon while those who think of salmon as having a “fishy” flavor, might change their minds with a fruit-forward recipe. Unique and complex, the subtle smokiness and layered fruit flavors work together to create a very special recipe.”



- 1 large salmon or steelhead fillet
- 2 tablespoons soy sauce
- 1/2 cup grated pear and/or apple
- Zest and juice of 1 orange
- 3 tablespoons melted butter
- 1 tablespoon brown sugar
- 1 tablespoon rice vinegar
- 1/2" grated ginger root
- 1/2 teaspoon dried coriander
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- Chive or scallions for garnish

### Directions

Remove pin bones from fillet.

Place soy sauce in a large casserole pan and place salmon or steelhead fillet, meat-side down, on top of soy sauce.

Let sit at room temperature 15 minutes.

In a medium bowl, mix graded apple and/or pear, orange juice and zest, butter, brown sugar, rice vinegar, ginger, coriander, paprika and salt until thoroughly combined.

Preheat Little or Big Chief Smoker 10-15 minutes.

Add Smokehouse Blend chips or alder chips to the chip pan.

Place fillet, skin-side down, on smoker rack.

Smoke 30-40 minutes.

Remove fillet from smoker and place on a parchment-lined baking sheet.

Top fillet with fruit mixture.

Bake in a preheated 350° oven 15 minutes or until fillet reaches desired doneness or an internal temperature of 135°-140°.

Top with chopped chives or scallions if desired.



# Save Our Fish Chapter

[www.saveourfish.org](http://www.saveourfish.org)

## 2022 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 2022 calendar year. **Dues paid through February 28, 2022 are at rates shown below, reduced by \$5.00.** Dues paid after March 1, 2022 will be at the full annual rates shown below. Contact Rich Gregory at 253-209-0586 or [sof.psa@hotmail.com](mailto:sof.psa@hotmail.com) if you have any questions.

### MEMBERSHIP SELECTION

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

### PAYMENT

Cash    Check    Roster    TRN    Email    Raf

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 117<sup>th</sup> St Ct E  
Puyallup, WA 98374**