



## Save Our Fish Auburn Chapter of Puget Sound Anglers

### Next Chapter Meeting:

**Next Meeting Date September 28, 2022**

**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:

#### September

28 – General Club Meeting 6:00pm

#### October

12 – Board Meeting 7:00pm  
26 – General Club Meeting 6:00pm

#### November

9 – Board Meeting 7:00pm  
16 – General Club Meeting 6:00pm

#### December

3 – Christmas Banquet 6:00pm  
14 – Board Meeting 7:00pm



## President's Message -- Rob Larsen

I have seen lots of fish pictures lately. Hopefully you are getting out and catching some fish. I have been in Arizona elk hunting so no fishing reports.

That said, Minter Creek should be good the last week of the month and first week of October. You might give it a try on the last of the outgoing tide. That has been best for me, down by the dead line below the bridge.

Thanks to everyone that made the steak and corn feed a success again this year. Too many people to name all but Jim did a great job again,.

Come to this month's meeting to get the scoop on doing your own Alaska trip from Kathy and Hal. I am looking forward to it and to seeing you all.

Until then tight lines--

Rob Larsen  
SOF PSA president

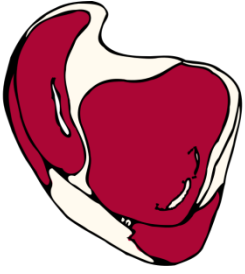


## September Speakers – Hal Boynton and Kathy Carnino

Hal and Kathy will present a PowerPoint of their recent trips to Sitka, AK fishing for Silver Salmon.

They will cover the advantages of Sitka vs. other Alaskan spots, boat options, lodging, cost, fishing spots, transportation to and at Sitka.

Lots of great information!



## Steak and Corn Feed --recap

Our annual Steak and Corn Feed was held August 24th at the Veterans Memorial Park in Auburn. The club is paid for the prime rib while the membership brought all the potluck items.



The weather was perfect! We had a really good turn out and lots of good food and fellowship.

Jim Hand grilled the steaks and Rob Larsen grilled some fresh tuna.





Doug Williams won the raffle for the 9'2" TI2000 Titanium Lamiglas Rod and Rod Case. Congrats!



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

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

More information will be coming, so stay tuned!



## Tip of the Month – Dealing with Back Lashes from Betts Guide Service

<https://bettsguideservice.com/>

Tired of back lashes in your bait casting reels? Tape your spool with an inch tab of electrical tape. Cut a one inch piece of tape. Make the longest cast that you're going to make, then pull out six more feet. Place the tape on the spool. Then reel the line back over the tape. The taped portion of the spool will be as deep as the backlash will go. Making back lashes much easier to get out!

If you hook a large salmon or steelhead, the tape will pop off the spool if the fish takes more drag. While guiding, this tape trick is an absolute game changer! Teaching children or newbies becomes much easier when the baitcaster spool is taped. It also works well on spinning and center pin reels.

## Raffle News

### September 2022 Raffle News

Bob Holzberger is now in charge of the raffle. He has something special for the meeting, so you don't want to miss out!



## 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=FIZb14yBeNX1SNG80QYPNONcJJjwgtgJXdurg11BSvD-4EIX\\_IssRDmduLv7mgOlg4MR0](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:

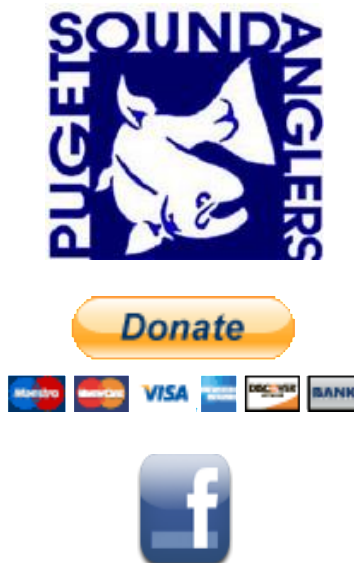
Donate to  
Save Our Fish

\$  
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:

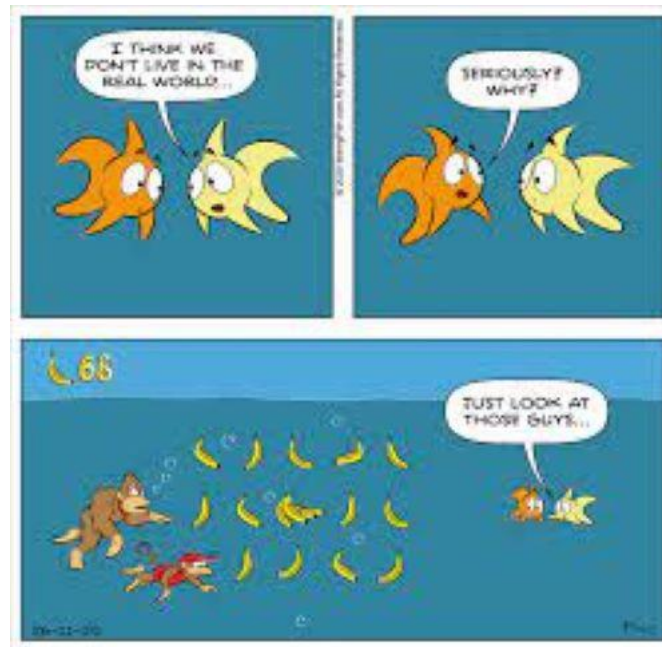


The membership form is available online <http://www.saveourfish.org/membership.pdf> and at the end of this newsletter.

## 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





## **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



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



[Bass Pro Shops](#) –



[Silver Horde](#) – Raffle donations



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



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



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



[Debi Gregory](#) – Christmas Banquet Donations



[Gamakatsu](#) – Jig hook donations



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



[Washington Sportsmen's Show](#)



[Walmart](#) – \$1,500 Grant



# 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.

Bob and Robert Burke with two fall kings off Fraiser River in BC



# Recipe of the Month

## Zucchini Stir Fry with Chicken

[vegetablerecipes.com/zucchini-stir-fry](http://vegetablerecipes.com/zucchini-stir-fry)

This Zucchini Stir Fry with Chicken is an easy dinner that delivers a whole lot of great flavor. Serve on its own or over rice or noodles.

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Servings: 6

### Ingredients

- 4 boneless skinless chicken thighs about 1½ lbs cut into 1/2" strips
- 1 tablespoon olive oil
- 4 small or 2 large zucchini sliced into rounds, about 1/3-inch thick, about 4 cups worth
- 3 large cloves garlic minced
- ¼ cup water
- 2 tablespoons oyster sauce
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch
- 3 green onions thinly sliced for topping
- 1 teaspoon sesame seeds for topping



### Instructions

1. Whisk together the oyster sauce, soy sauce, rice vinegar, sesame oil and cornstarch. Set aside.
2. In a large skillet, warm the oil over med-high heat. Add the chicken and cook, stirring or tossing frequently, until it is cooked through, about 6 minutes. Remove the chicken to a plate and set aside.
3. Add the zucchini to the empty skillet. Cook, stirring or tossing frequently until the zucchini begins to soften, about 3 minutes. Add the garlic and cook, while tossing constantly, for an additional minute until fragrant.
4. Add water to the pan and use a wooden spoon or metal spatula to scrape up all the browned bits. Pour in the soy sauce mixture and return the chicken to the pan.
5. Cook, while stirring constantly, until the sauce thickens and coats the chicken, about 1 minute. Sprinkle with green onions and sesame seeds. Serve over rice if desired.

### Nutrition

Calories: 157kcal · Carbohydrates: 7g · Protein: 17g · Fat: 7g · Saturated Fat: 1g · Polyunsaturated Fat: 1g · Monounsaturated Fat: 3g · Trans Fat: 1g · Cholesterol: 72mg · Sodium: 578mg · Potassium: 566mg · Fiber: 2g · Sugar: 4g · Vitamin A: 339IU · Vitamin C: 25mg · Calcium: 42mg · Iron: 1mg



# 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

New Membership	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**