

# The Rooster Tails Fishing Club of Northern California, Inc.

Educate ~ Entertain ~ Enhance

Volume 7, Issue 10 — October 2017

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www.roostertailsfishingclub.org

- 20 years of Trophy Striper Fishing.
- Fishing Columnist
   & Editor
- Striped Bass record—50.3 lbs.
- 1976 NCAA All American
   Decathlete
- Official State Guide for San Luis Reservoir

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# **Expert Bass Angler & Pro Fishing Guide Roger George**

Your club's Board of Directors strive to bring you the very best in fishing related education and entertainment to enhance your membership experience. However, without your participation and involvement in your fishing club, the efforts and cost does little for our future efforts... For Rooster Tail members that are interested in landing a truly trophy Striped Bass, we encourage you to attend our October 20th breakfast meeting.

We have a very special guest to provide us with an educational presentation for <u>targeting monster striped bass</u>. Recognized by the fishing community as the go-to guy for expert advice on catching trophy stripers, we have invited renowned Expert Striper and Pro Fishing Guide, Roger George. This is one breakfast meeting for an opportunity to garner advanced striped bass fishing information you don't want to miss.

Recognized by the fishing community as the go-to guy for expert advice on catching trophy stripers, Roger George focuses his talents on little-known methods to catch these freshwater monsters. Over the course of 20 years he has spent literally thousands of hours fishing for these elusive fish and has become a

# **Calendar of Events**

## October 20

Rooster Tails Breakfast Roger George, Pro Striper Guide Targeting Trophy Striped Bass

# November 8

4th Annual RT Turkey Tourney Lake Englebright

## December 15

Annual Holiday Lunch & Jackpot Awards Luncheon

recognized expert on big stripers having caught more than 100 fish over 25 pounds. He landed the Millerton lake striped bass record in 1998 with an amazing trophy weighing 50.3 pounds.

Roger has been the weekly fishing columnist for the Fresno Bee, "Roger's Remarks", for 9 years. He is also the editor of a full-page weekly fishing report in the Fresno and Modesto Bees. He was a 3-time NCAA All American Decathlete and served as the 1976 US Olympic Decathlon Team alternate to Bruce Jenner.

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October 2017							
Sun	Mon	Tue	Wed	Thu	Fri	Sat	
1	2	3	4	5	6	7	
8	9	10	11	12	13	14	
15	16	17	18	19	20	21	
22	23	24	25	26	27	28	
29	30	31					

# **Secrets for Quality Tasting Striped Bass**

After the high-fives, quick photos, and the excitement of hooking and landing a striped bass that you intend to keep for table fare, you must realize that what you have now is **food**. What you do next will make the difference between a disappointing meal and a delicious tasting feast!

Once your fish is safely in the boat, don't allow it to thrashabout beating itself on the deck causing bruising to its flesh. Do not 'bonk-it' either to kill it. Subdue the fish as soon as possible by wrapping it in a towel, tie it off with a suitable line, and then lower it back into the water. It is important while the striper is alive, to use a sharp knife to cut-through both gill rakes to allow it to bleed-out in the water. This will take several minutes for the blood to escape from the fish, but as soon as no traces of blood can be seen, remove it from the water and place it in a cooler and cover it with ice. Do not put it into your boat's live-well since the meat will start to deteriorate and become mushy as soon as it warms.

Depending on the fishing regulations governing whether you can fillet the striper from your boat while still on the water, removing the fillets shortly after it is bled, ensures a better quality meat. Do not rinse the fillets in 'boat-water', but just put the fillets in a zip lock bag placing them immediately on ice for the ride home. Once at home, completely rinse them with clear cold water and put them in the refrigerator until ready to cook. Freshly prepared striper will taste better than fillets that have been vacuum packed from the freezer weeks later...

## What Does Striper Taste Like?

From an eating standpoint, stripers are at their best between 18 inches (the legal minimum catch length) and about 24 inches long. The meat of a striped bass is a happy medium between flaky and meaty. Its texture lies between cod or sole and swordfish or tuna. Its taste, like most fish, varies depending on where it was caught and what it was eating. In general, however, the taste is rich, and flavorful. Large striper's flesh, especially large females, is coarser in texture and less tasty than their smaller brethren. Another reason not to eat very large stripers is because they are a top predator where they live, they can accumulate levels of heavy metals including mercury, that are dangerous to young children and pregnant women. Also, releasing large striper 'hens' perpetuates the species...

#### **How to Cook Striped Bass**

Above all, stripers you caught are a versatile tasty way to provide your family and guests with a fine meal. No matter what you feel like doing, from batter frying them, poaching in court-bouillon, roasting, or grilling, striped bass can handle it.



Simple Grilled Lemon-Butter & Garlic Striped Bass

## Ingredients Serves: 6-8

2 pounds striped bass fillets

1-Stick unsalted butter

1-Heaping tablespoon chopped garlic

1- Fresh lemon

Sea salt & Freshly ground black pepper

### Instructions

Preheat your gas or charcoal grill to medium or about 350 degrees.

Rinse the fillets and dry by "dabbing" with a paper towel, keep them refrigerated until ready to cook.

Melt butter and garlic in a small saucepan adding lemon 'zest' and juice along with ground pepper directly into a saucepan. Let it simmer for about 5 minutes... when you begin to smell the garlic, it should be done. Do not overcook...

Cover a baking sheet with a sheet of aluminum foil. Place the fish, skin side down on the foil. Using a large spoon, pour the lemon-garlic butter over the fish, being sure to spread the butter mixture evenly over each fillet. Sprinkle each fillet with sea salt and pepper to taste.

Fold the aluminum into a sealed 'tent' and poke 6-8 holes in it to allow steam to escape. Place the tent directly on the grill grate and close the lid. For fillets 1 1/2 to 2 inches in thickness, check them in about 12-15 minutes. The fillets should be firm, test them with a fork to see if they 'flake'. If not, close the tent and cook for about another five minutes. Do not 'flip' the fish or increase the heat.

When the fillets are done, carefully remove and simply slide them onto a serving dish with lemon slice garnish and enjoy!

# **Striped Bass Quiz**

Striped Bass are a highly sought after sport fish in California pursued by many Rooster Tail Members. Let's see how much you know about this prized fish by taking this short quiz. More details about the answers can be found with a web search...

- 1. Female striped bass usually spawn for the first time in their:
  - A. Fourth or fifth year
  - B. Second or third year
  - C. When they weigh five pounds or more
  - D. When they reach 18 inches long
- 2. Some male striped bass mature when they are:
  - A. Two feet in length
  - B. Four years old
  - C. Only 11 inches long
  - D. When able to migrate
- 3. A striped bass that is 36 inches long normally is about 12 years old. A striped bass 48 inches long, and weighing over 50 pounds is over:
  - A. 5 years old
  - B. 18 years old
  - C. 20 years old
  - D. 25 years old
- 4. In one season, a 15 pound striped bass is capable of producing:
  - A. One pound of eggs
  - B. Over a million eggs
  - C. One thousand eggs
  - D. One-half a pound of eggs

5. There is an authentic record of a 78 lb. striped bass on display at a San Francisco fish market in 1910. The current California sport record for a striped bass was caught in O'Neill Forebay, Merced County in May 1991 was:

- A. 58 lbs.
- B. 59 ½ lbs.
- C. 64 1/4 lbs.
- D. 67 lbs.
- 6. Striped bass fishing season is:
  - A. All Year
  - B. February April
  - C. June-August
  - D. September January
- 7. Striped bass tend to school by:
  - A. Age
  - B. Size
  - C. Color
  - D. Gender
- 8. Which recent president designated the striped bass as a protected game fish in *federal* waters?
  - A. George W. Bush
  - B. George H. Bush
  - C. Bill Clinton
  - D. Barack Obama

Answers on page 4

# **World Record Striped Bass**

The Rooster Tails Fishing Club supports a catch and release policy for striped bass, especially the larger ones. Female striped bass grow bigger than their male counterparts.

If you catch a striped bass over 20 pounds it is mostly likely a female 'hen', with the potential for producing up to three million eggs each spring. Don't take her out of circulation by letting her die. Take a picture, and gently **release her**. Let your photograph be your trophy.



of August 4, 2011 in Connecticut waters. The striper was boated by Greg Myerson and weighed 81.88 pounds, which edges out the previous record of 78.8 pounds caught in 1982. Myerson caught his huge striper drifting a live eel by a submerged boulder, near the Outer Southwest Reef off the coast of Westbrook, Connecticut. His striper measured 54 inches in length.

Greg Myerson's striper was approved by the

International Game Fish Association on Wednesday October 19th, 2011 and becomes the new the world record striped bass at 81 pounds, 14 ounces.

The new world record striped bass was caught on the night

# 'Environmental Nightmare' After Thousands Of Atlantic Salmon Escape Fish Farm

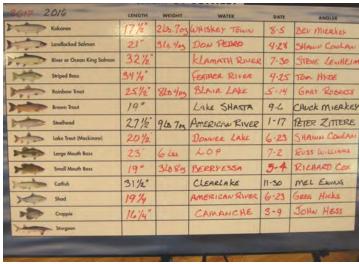
Excerpt from Megan Farmer, KUOW radio August 24, 2017

Commercial fishing boats are scrambling to catch as many Atlantic salmon as they can after a net pen broke near Washington's Cypress Island. Fishers reported thousands of the non-native fish jumping in the water or washing ashore. A fish farm's net pen failed Saturday afternoon when an anchor pulled loose and metal walkways twisted about. Onlookers said it looked like hurricane debris. The pen, in the state's northwestern San Juan Islands, contained about 305,000 Atlantic salmon. Now, owner Cooke Aquaculture and the Washington Department of Fish and Wildlife are trying to determine how many escaped. Kurt Beardslee, the director of the Wild Fish Conservancy Northwest, called the escape an "environmental nightmare." Department officials blamed the structure failure on high tides caused by the eclipse — but that explanation is being questioned because tidal waters had been higher in July.

"Our understanding is with the solar eclipse came some pretty severe tidal exchanges, and within the San Juan Islands themselves, those currents are pretty strong at times," Ron Warren, the department's assistant director, told KUOW's The Record. A statement on Cooke Aquaculture's website said that "exceptionally high tides and currents coinciding with this week's solar eclipse" caused the damage. The tides, which fuel tidal currents, were not abnormally high around Cypress Island on Saturday, two days before the solar eclipse and the new moon. Tide tables show Cypress Island had higher tides every month this year than the 7.9-foot tide predicted to reach the island about 5 p.m. Saturday, an hour after the spill's time reported by The Seattle Times. January's highest tides were more than a foot higher.

Tide tables are forecasts. What if they somehow failed to incorporate the eclipse or local factors, like wind or a low-pressure system, that might help water bulge higher around Cypress Island? But tidal-gauge data kept by the National Oceanic and Atmospheric Administration for the San Juan Islands show high tide was actually 3 inches below the forecast for Saturday afternoon. The tidal current off the southeast shore of Cypress Island, where the net pens sit, was about 1 mile per hour at the time of the spill, according to the nautical site DeepZoom. It had reached nearly 4 miles per hour around dawn Saturday, powerful enough to stop a sea kayaker's forward progress. The main concern is that Atlantic salmon could out-compete native Chinook salmon and steelhead for food and spawning grounds. The Atlantic salmon bring with them pollution, virus and parasite amplification, and all that harms Pacific salmon and our waters of Washington. The Lummi Nation, a Native American tribe in Washington state, worries that all this fishing could end up hurting endangered Chinook salmon. This isn't the first time the tribe has dealt with fish farm escapements. Penalties for the fish farm are still being evaluated. Phone calls to Cooke Aquaculture were not returned.

# **Jackpot Contest**



## 2017 Entries in Red

KOKANEE, **Bev Mierkey**, 17 1/2", 2 lbs 7 oz, Whiskeytown Lake, 8/5/17

LANDLOCKED SALMON, **Shawn Conlon**, 21", 36 lbs. 4 oz, Don Pedro, 4/28/17

RIVER/OCEAN KING SALMON, **Steve Lenheim,** 32 1/2", Klamath River, 7/30/17

STRIPED BASS, **Tom Hyde**, 34 1/4", Feather River, 4/25/17 RAINBOW TROUT, **Gary Roberts**, 25 1/2" Blair Lake, 5/14/17 LAKE TROUT (Mackinaw), **Shawn Conlan**, 20 1/2", Donner lake, 6/23/17

LARGE MOUTH BASS, Russ Williams, 23", 6 lbs., LOP, 2/14/17 SMALL MOUTH BASS, Richard Cox, 19", 3 lb. 8 oz., Lake Berryessa, 5/4/17

SHAD, **Greg Hicks,** 19 1/4", American River, 6/23/17 CRAPPIE, **John Hess,** 16 1/4", Camanche Lake, 3/9/17

## **Pro Fishing Guide Roger George**

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He has been the host and speaker for seminars, sports show demonstrations, radio shows, TV shows and video blogs.

Roger grew up in the '60's on the west side of the San Joaquin Valley and says he has fished almost every lake within 150 miles of Fresno County. There was hardly a week that went by, at least when the weather was decent, that he wasn't out fishing with his dad and his dad's dad, Grandpa George. Roger says that "Guiding folks who are looking to become better anglers or just wanting to have some fun is natural for me".