



Happy Easter to All!



# Anglerette Gazette

April 2017

Editor : Pinky Lee

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## FISH FLASH:

*The little yellows are biting at Little Harbor, Catalina - the anglers are slaying 'em on the 1/2 oz. glow in the dark sinker! The big seabass are biting in West Cove... same set-up. Make sure to have 'em in your box!*

Life consists not in holding good cards  
but in playing those you hold well.

- Josh Billings

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## Prez Sez

Agnes - roshanaee@cox.net

*Agnes is out to sea on a cruise with her mother so there is no Prez Sez this month. Please watch for next months message.*

## Membership

Rolene - starfisherlady@gmail.com

Membership books were available on the first charter and some of the ladies picked them up. If you have not received yours please let me know. While out recruiting new members, please remember that the initial cost to join the DWLA is \$40, and \$20 each year after.

## Contact Updates/Important Dates

Mackenzie - Kenzief@cox.com

If you have any corrections, please send them in and we'll post them here so the ladies can update their books. Thanks.

## Charter Information

Susan - cardiosue@hotmail.com

Please be sure to notify me if you are not able to attend the charter you have signed up for. We currently have a waiting list for some of the trips and I would like to accommodate those ladies first. I will give you the names for you to contact, it is still your responsibility to fill your vacant spot and if you cannot fill it you are financially responsible.

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## Sunshine and Raindrops

Bev - bgfhsbev@cox.net

**Sunshine** ~ Congratulations to MacKenzie who was married on March 5th to Eliseo Carcamo. Ah! Young Love!



**Raindrops** ~ Our loved long time member Nadine Maze passed away on February 15th. She was 94 Years Young. There will be a Celebration of Life in the near future ~ I have not heard from the family as to just when it will be ? I will send out the information as soon as I receive it.

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## DWLA Apparel

Bev - bgfhsbev@cox.net

I will be taking orders for Baseball Caps, Visors, T~Shirts, Windbreakers & Jackets Soon. I am still gathering information on these items so that we get the Best \$\$\$ Price & the Best Quality. When you order your item you will need to pay for it at that time. So start deciding on what you want to Order! The more embroidery we order at one time the better the price will be! Watch for an order form in a separate email.

*Leadership is an active living process,  
it is rooted in character, forged by experience  
and communicated by example.*

*- John Baldoni*

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## Rules & Point Slip Update

Cyndi - cyndifritz@gmail.com

Cindy - cleeches@sbcglobal.net

Very few ladies turned in their point slips for the first trip. Please remember to do so.

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## Special Events - Charter Fun

Denise - turtlegramma@dslextre.me.com

## Knot Tying & Casting Lessons

May 4th from 5pm to 7 pm

Aboard the Clemente (don't miss the boat)

We are hoping to get an Izorline Rep to give us lessons. If not some of our more seasoned anglers will be helping out. The club will be providing Pizza and drinks. Please RSVP with me, Denise.

Ladies should visit Animated Knots Grog to get a general idea of basic knot tying. They have a great app for your phone. <http://www.animatedknots.com>

Please keep in mind the following fun we have planned for you on the up coming charters.

May 24	Mexican Fiesta
June 21	(Daiwa tentative)
July 31	Hawaiian Luau
August 17	Tady Lure
September 18	Champagne & Dessert
November 2	Our Pig Out

Crabby Road

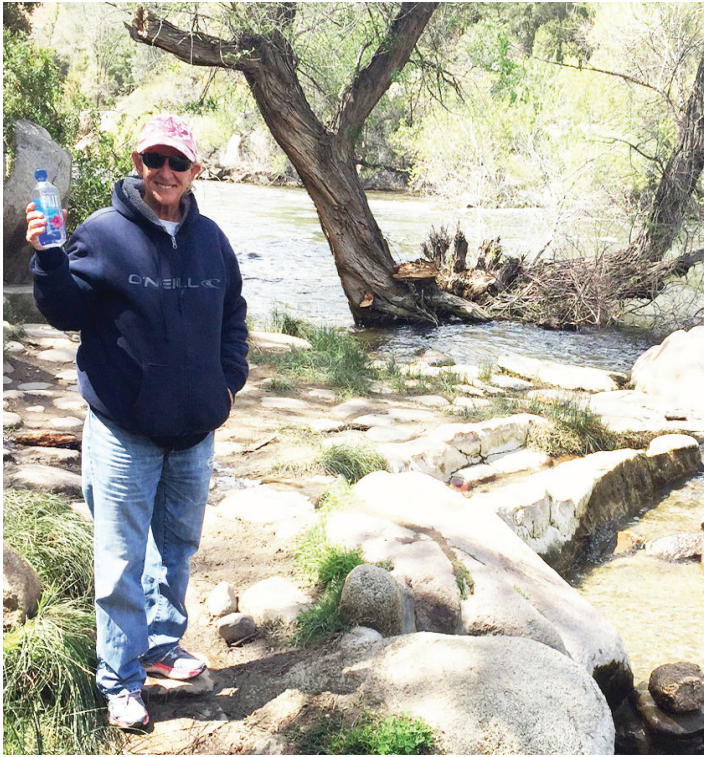
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## Meet A Member

Pinky - dwlanews@icloud.com



Meet Sharon Burack. Sharon's been a member for about 3 years. Sharon was born in Detroit, Michigan where she was a "Daddy's Girl" and fished the Detroit River from the age of 8. She is currently single and has no children except a wonderful cat named "Baby."

Graduating from Eastern Michigan University, she followed her career path to California in 1986 to become a middle school Physical Education Teacher. She has since retired but remains active playing travel ball, senior, softball. When I asked her what position she played she said "Left Out".... I asked her why does she continue to play if she's "Left Out." She explained "Left Outfield" duh, I get it!

Although she belongs to the ladies club I found out her fondness for fishing is fresh water. She enjoys a good trout bite, not like the one we found at Lake Isabella last weekend for the big "Lake Isabella Derby"... oh brother! Sharon also honed her fishing skills in Florida on the various party boats, mostly 1/2 day fishing.

Sharon's most memorable catch is about a 3 lb. trout caught at none other than Lake Isabella about 20 years ago. She would like to try her hand at landing some yellowtail and bluefin this year, she also enjoys rock-fishing.

When I asked her what nationality she was she said Polish and Foolish, but mostly Foolish!



Personally, I didn't know Sharon very well and we happened to strike up a conversation about the Lake Isabella Fishing Derby while at the rail on the rockcod trip. She said she'd love to go if she could fish from a boat... and I have a boat. So putting aside the thought Tom and I could be axe murderers she showed up at my place. Sharon is quite the little expert on the Lake Isabella area and she took me to Remington Hot Springs on the Kern River, it was quite a little hike and we met some interesting characters along the way. She also introduced me to her friends, Fish and Fred, two of the sweetest gentlemen you'll ever meet. So I not only formed one friendship I met some locals.

She was apprehensive about being my "Meet A Member" but what could she do? I had her captured in a boat :)

Thanks Sharon for the input and the good times!

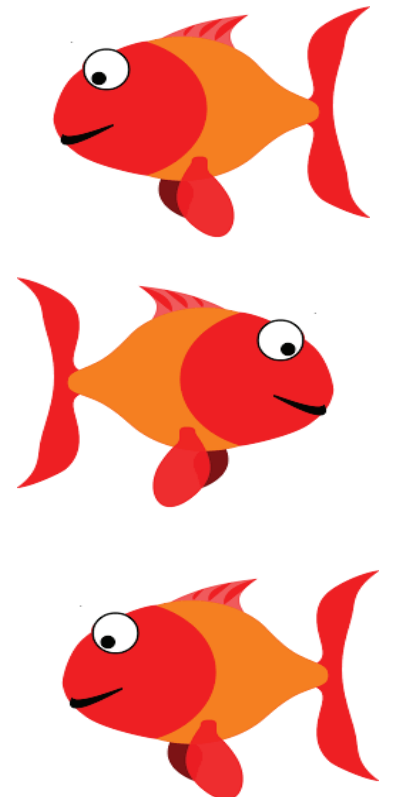


## Captain of the Day Report

Susan - cardiosue@hotmail.com

### Sum Fun 3/4 Day Rockcod Trip

The ladies had a wonderful time on April 6th aboard the Sum Fun. Although this was a Rockfish Trip, Bev Robertson won the Jackpot with a Calico Bass! That Bev, she's off to a great start this year!





# Shiver me timbers straight from the Captain's Log!



ROCKFISH  
CHARTER #1 APRIL 6, 2017

CAPTAIN OF THE DAY: SUSAN SOSA

FINALLY THE 2017 FISHING SEASON IS HERE. WE STARTED OFF OUR MORNING WITH A LITTLE CHILL IN THE AIR AND 19 EAGER LADY ANGLERS. CAPTAIN BRIAN TOOK US TO THE FISHING GROUNDS BUT NO BITES. THE ROCKFISH HAD BEEN FEEDING ON RED CRAB. HE MOVED TO SEVERAL SPOTS AND BINGO — FOUND SOME BITTERS. REALLY NICE DOUBLE STRINGES STARTED COMING OVER THE RAIL. HAPPY LADIES, BIG SMILES & CONGRATS ALL AROUND. THE CURRENT PICKED UP & THE BITE SHUT DOWN SO CAPTAIN BRIAN TOOK US IN TO CATCH SOME CALICOS. IMMEDIATELY CALICOS WERE HUNGRY AND HOOKED UP. ALL SHORT BUT FUN TO CATCH. BEV ROBERTSON GOT JACKPOT WITH A LEGAL CALICO BASS CAUGHT ON 30 LB TEST.

I DECIDED TO RAFFLE OFF A OKUMA ROD FOR SOME FUN. \$1 TO ENTER AT A CHANCE TO WIN A NICE ROD. CAPTAIN DREW THE WINNER, CINDY FRITZ! \$94.00 WAS COLLECTED FROM THE RAFFLE AND GIVEN TO THE DECKHANDS. THANKS TO AGNES & ROLENE FOR ALL THE HELP WITH THE RAFFLE.

## Hook'em Cook'em

Please send recipes to [dwanews@icloud.com](mailto:dwanews@icloud.com)

### ROCKFISH RISOTTO

4-6 Fillets cut in chunks  
6 to 8 cups chicken stock  
5 tablespoons olive oil and or butter  
2 pounds mixed cremini and shiitake mushrooms, sliced  
3 small shallots or 1 large shallot, finely diced  
1 bunch asparagus, trimmed and cut into 1-inch pieces  
2 garlic cloves, finely chopped  
2 cups arborio rice  
Salt and freshly ground black pepper  
1 cup white wine  
1 cup arugula leaves  
1 cup frozen peas, defrosted  
1/4 cup heavy cream  
3 tablespoons grated Parmesan  
2 tablespoons salted butter  
1 tablespoon fresh lemon juice  
5 fresh mint leaves, torn

In a medium stock pot heat 6-8 cups of chicken stock until warm.

In a large stock pot add some butter and olive oil and brown your rockfish chunks, remove and place on a paper towel.

In the same large stock pot, saute the mushrooms, shallots and asparagus until softened, 4 to 6 minutes. Add the garlic and saute until fragrant, 1 more minute. Add the arborio rice and a pinch of salt. Saute for 2 minutes. Then add the wine and cook until the liquid is absorbed, 2 to 4 minutes. Add the stock 1 cup at a time and cook, stirring after each addition, until all of the liquid is absorbed. Season periodically with salt and pepper to taste. (This process takes about 30 minutes of cooking and constant stirring.)

Remove the pot from the heat. Stir in the arugula, peas, cream, Parmesan, butter and lemon juice. Top with the rockfish and a little mint if desired and serve.

## Cooking Tips

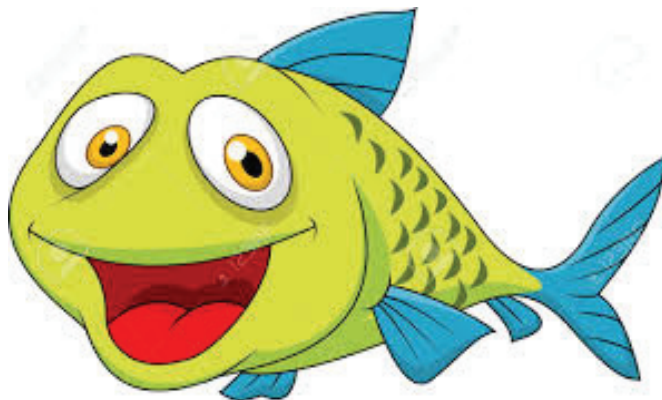
**ASPARAGUS** - To keep the best part of your asparagus bend each piece, the part with the tip is the best part and will be less bitter than the bottom stock.

This is a very basic little tip, but helpful perhaps for any of you new to asparagus. Did you know that the woody root ends of asparagus need to be snapped off before cooking?

Simply take the end of the asparagus between your thumb and forefinger and bend until it breaks. The asparagus automatically breaks just where the woody part ends and the fresh, juicy asparagus begins. So you don't need to worry about breaking off too much or too little. It might look like a lot wasted by why eat something that tastes bad.

**OLIVE OIL with BUTTER** - When heating butter, add a little olive oil to keep the temperature down and your butter from burning.

**CHEESE** - To Shred or Not To Shred that is the question! When you buy pre-shredded cheese you are getting a lot more than expected. Shredded cheese usually has some form of anti-caking agent on it so the cheese doesn't stick together. The pack I am looking at has Potato Starch and Powdered Cellulose. When they add these anti-caking agents it takes longer for your cheese to melt. Have you ever made a grill cheese and the bread burns before the cheese melts? Have you ever sprinkled cheese on your chili and it just sits there? Unless whatever your sprinkling on is super hot chances are it'll take extra time to melt. For me, it also takes away from the flavor. So, keep your grater handy and learn to grate your own cheese... UMMMM fresh Parma!





## Letter from your Editor

Pinky - [dwlanews@icloud.com](mailto:dwlanews@icloud.com)

*I was off to a great start with the newsletter until I crashed my computer! So... I must tell you ladies that are computer savvy .... make sure you back up your stuff! I have an IMAC and I did keep up with all the latest IMAC operating versions. I happen to have purchased back in 2010 the Adobe Creative Suite bundle CS5 which included Adobe Ill, Photoshop, etc. Adobe has moved to a pricey subscription service for this software, where they charge you monthly. Apparently now my software will not work with the new Apple operating system so I had to go backwards and reinstall the old operating system. I am only telling you this so it may save someone the trouble of losing their software. Reinstalling the latest greatest operating software is not always a good thing. But non the less.... I'm back! Hugs & Fishes! Pinky*

## Support Our Local Tackle Stores



### Hogan's Bait & Tackle

34320 PCH, Ste G, Dana Point ..... (949) 493-3528

**Give them a Five Star Rating on YELP**

<https://www.yelp.com/biz/hogans-bait-and-tackle-dana-point>

### Jig Stop

34186 PCH, Dana Point ..... (949) 496-3555

**Give them a Five Star Rating on YELP**

<https://www.yelp.com/biz/jig-stop-tackle-dana-point>

## Classified Ads

### CUSTOM RODS & REPAIRS

Retired Marine living in Laguna Woods Village is crafting custom made fishing rods and doing rod/reel repairs. Specializing in colorful marbling on rods and reels. I can do pick-up and delivery if needed. Best prices by far. Contact Chuck at 914-629-5989 or email him at [cbpetman@gmail.com](mailto:cbpetman@gmail.com). Chuck's website is [chuckscustomrods.com](http://chuckscustomrods.com). Please mention you're a Dana Wharf Lady Anglers.

**FOR SALE** - This Winter is a great time to clean out your tackle, if you bought it chance are someone else will want it too!

**LOOKING FOR** - Are you looking to up grade that old reel? replace a broken rod? treat yourself to something fishy? Let me know and I'll list it.

Send your info. with your email contact and I'll put it in next month's news or if it's urgent I can do a "flash"bulletin. [dwlanews@icloud.com](mailto:dwlanews@icloud.com)

To show your true ability is always, in a sense, to surpass the limits of your ability, to go be-yond them: to dare, to seek, to invent; it is at such a moment that new talents are revealed, discovered, realized.

- Simone de Beauvoir





## A tribute to Nadine Maze

**"IN MEMORY"** Dear Lady Anglers ~ Nadine Maze passed away on February 15th at 7pm in the evening in her sleep ~ she went very peacefully. Nadine was 94 years young & was a long time member of our DWLA for 30+ years. She was a Active Member of Newport Lady Anglers before that. She Played Golf every week for many Years ~ Nadine was Our Trusted Treasurer for many Years. Nadine had 2 Sons John & Dave who were very close to there Mother. We will Miss Her Very Much ~ Nadine was Loved by All ! There will be a Celebration of Life for her & the dates are pending ~ we will send an email when & where it will be held. God Bless & Keep You Our Dear Friend !

**Please place your pictures of Nadine in the album on Facebook.**

