



# Patchogue Fishing Club

P.O. Box 808; Patchogue, NY 11772 [www.pfc1938.com](http://www.pfc1938.com)

## September Newsletter



### President's Message

Hi everybody! I hope everyone had a great summer. Now we are back to the old grind, kids are back in school, and Fall arrives this week. Before you know it there will be frost on the pumpkins, leaves will be turning, and the fish will be making their annual migration to their wintering grounds. We also have several club activities coming up during the next couple of months. So, let's sharpen the hooks, oil the reels and get ready for Fall!

See you at the meeting

*Heidi Felaidier*

NEXT REGULAR CLUB MEETING WILL BE HELD ON:

**September 24, 2009**



Where: Blue Point Cottage  
Time: 8:00 p.m.

*Coffee and donuts will be served.*

### Committee Reports



#### Outdoor

The weekend of October 2-3, 2009 will be our first tournament for the fall season. This is a Surf Tournament and it will be held one day only starting on Friday, October 2<sup>nd</sup> at 5pm and running through Saturday morning at 10 am. The site will be determined at the meeting Thursday. Weigh in will be in the parking lot of the beach that is chosen between 10-10:30 am.

Next on the list is the Blackfish Tournament on the Brooklyn Girl that Mark Tutrani has set up for us. We have the date of October 24, 2009 secured and more complete details will be

forthcoming. The boat holds 38 so if you are interested and would like to bring a friend, please see Mark. The \$50 non refundable deposit is needed to hold a spot and will be collected at the meeting. If anyone has not signed up already, please bring in your deposit.



### **Indoor**

We have no speaker for the September meeting. If you have any ideas for an Indoor speaker/activity, please see one of the Board members with your suggestion



### **New York Surf Tournament**

If you need any weigh slips for the NYSFT, you can download them from our website, or see me and I will get some to you. Please remember that I need your slips by the 10<sup>th</sup> of the month. Good luck!



### **Fish of the Month**

The winners of Fish of the Month are as follows:

|         |               |       |       |              |
|---------|---------------|-------|-------|--------------|
| June:   | Bob Cromeyn   | 9 lb  | 11 oz | Bluefish     |
| July:   | Leo DiDonato  | 42 lb |       | Striped Bass |
| August: | Bruce Bennett | 12 lb | 3 oz  | Bluefish     |

There were no Junior member winners.

Congratulations to all the winners!



### **Conservation**

Tom reports that the Saltwater license is now here, and on October 1<sup>st</sup>, 2009 if you plan to fish in Marine waters for any migratory species by either boat or from the beach, pier or dock, you will need a license. Party boats are also required to have this license; however their license will cover all paying patrons on the boat. The fee at this time is \$10 and will be available for purchase online and at NYS licensing agents (Sports Authority, tackle shops, etc.). It is my understanding that it will be good to the end of the year. There is however possible pending legislation that may delay implementation of the Recreational Marine License until January 1, 2010. For more information please visit the DEC website by clicking the following link [Marine Recreational Fishing](#).



## **Picnic & Casting**

The weather actually cooperated for this year's George Dietz Annual Picnic and the Jim Belmonte Casting Tournament! It was well attended and very successful thanks to the help and participation of many club members. The food was delicious, the prizes were great, and the company (as usual) was wonderful. This, of course, would not have happened if it were not for all the generous donations made by several of the club members that make this wonderful event happen year after year.

Thanks to Leo DiDonato & Ron Pfister for donating the meats, Cheryl/Carl Dippel and Cliff Bennett for the beer, the Gehrkes for the ice cream (and of course Steve for performing the casting prize calculations), Neil and Irene VanGinhoven for the clams, George and Delis Remien for the corn and other basket of cheer prizes, the Rockwells for bringing the balloons, and all of the members who contributed to the wonderful array of tasteful dishes.



## **Ladies Night**

All is set for the big night! I'm sure I speak for everyone when I say I'm looking forward to Saturday, November 7th, 2009! Thank you Mark and Toni for all you do to make this one great evening!



## **2009 Dinner Dance**

John and Vivi are diligently looking for a venue for our Annual Dinner Dance. Thank you John and Vivi for taking on this task.



## **150 Club**

We will begin the 150 clubs drawings at the meeting!



## **Newsletter**

Anyone without internet access will receive their newsletter in the mail. If you have any problems with the electronic delivery please call Carl at 289-6934. He will be happy to help you.

## Website



If you would like to read the minutes from past meetings, they are available for viewing at [www.pfc1938.com](http://www.pfc1938.com).

## **Birthdays**



July  
5<sup>th</sup> John Caruso  
21<sup>st</sup> Jared Remien

August  
1<sup>st</sup> David Bennett  
8<sup>th</sup> Steve Musso  
10<sup>th</sup> Sue Ganetis  
26<sup>th</sup> Jim Belmonte

September  
9<sup>th</sup> Pete Cilento  
11<sup>th</sup> Tom Wasilewicz  
14<sup>th</sup> Chuck Moffett  
22<sup>nd</sup> Gary Loock  
28<sup>th</sup> Steve Gerhke

Happy Birthday to everyone!

## Good and Welfare



Mark is recovering from recent surgery on his leg and is doing well. Our daughter, Jennifer Lelaidier has re-enlisted in the Army. She was part of a Re-Enlistment Ceremony at Fenway Park in Boston on September 11, 2009. Congratulations and Thank you for your service. Beau, Guy and I are very proud of her!

## Upcoming Meetings



## **Regular Meetings**

| Type         | Date   | Time | Location           |
|--------------|--------|------|--------------------|
| Business     | 24-Sep | 8pm  | Blue Point Cottage |
| Informal     | 22-Oct | 8pm  | Blue Point Cottage |
| Ladies Night | 7-Nov  | 7pm  | TBD                |
| Business     | 17-Dec | 8pm  | Blue Point Cottage |

## **Directors' Meetings**

| Day                    | Date   | Time | Location    |
|------------------------|--------|------|-------------|
| Wed                    | 14-Oct | 8pm  | Tom Ganetis |
| Wed                    | 18-Nov | 8pm  | John Tighe  |
| no meeting in December |        |      |             |

## New! The Recipe Corner



A few months back I had suggested adding a recipe section to the newsletter as something new, so here it is! If you would like to share any recipes, please email them to me at [bchglass2000@yahoo.com](mailto:bchglass2000@yahoo.com).

Here is my recipe for simple striped bass on the grill, enjoy!

### **My Grilled Bass:**

2 lbs striped bass filet (I remove the red meat)  
2 lemons, reserve one for garnish  
3 cloves garlic, minced  
2-3 tbs pecorino romano  
3-4 tbs parsley, coarsely chopped, reserve 1 tbs for garnish  
1/4-1/3 c olive oil

Preheat grill and oil grates. Prepare filets and set aside on platter.

To make the 'marinade', measure olive oil in measuring cup. Juice one lemon (you can use more lemon juice if you like) into oil, whisk well together. Mince garlic and add to oil mixture. Add cheese and parsley and mix well.

Brush filets with marinade and let sit for about 30 mins.

Place on a well oiled hot grill. Depending on thickness, flip when filet is medium firm to touch and edges are white. Cook briefly on other side until desired doneness. Remove from grill, garnish with reserved parsley and lemon wedges. Serve with mixed salad and crusty rustic bread.

### Simple Salad:

Romaine lettuce leaves coarsely cut  
Baby spinach leaves  
4 baby carrots grated  
Grape tomatoes  
Dried cranberries, pecans and crumbled gorgonzola cheese

Mix lettuce and spinach leaves together in bowl. Add halved grape tomatoes. Grated carrots on top. Sprinkle in dried cranberries and chopped pecans (as much as you like) Top with crumbled gorgonzola. Serve with Balsamic dressing.

### Balsamic Dressing:

¼ c Balsamic vinegar  
¼ c olive oil (you can add more ..this is what I use)  
2 tbs water  
½ tsp sugar  
1 small clove garlic minced  
Salt to taste  
3-4 tbs pecorino romano

Whisk (or process) all ingredients in the order listed until well blended. Serve over salad.