

~~~~~*Bluewater Bulletin*~~~~~

www.SanDiegoRodandReel.com

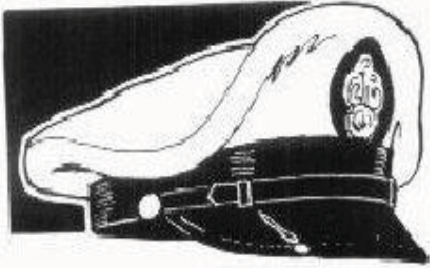
July, 2013

San Diego Rod and Reel Club

(619) 277-0255

**Meeting: July 11, '13
at the Marina Village**

- Happy Hour 6:00
- Meeting at 7:00
- Bob Fletcher



**President
Alex Williamson**

Greetings Members,

Well, it happened again, we got the boot from the Bali Hai. Therefore, we will once again meet at the Marina Village on July 11th. Rhonda has more to say about it at the August meeting, nothing but good news. I want to thank everyone that came to the Lindo Lakes event; we served over 1400 hot dogs to the kids - It was a great team effort.

As most of you might have heard, Lou fell and broke his leg in three places, and it is bad. I saw the x-rays and the only thing I could think was "how did he do it". The story goes that he was in Mexico finishing off one of his great fishing adventures and took a misstep on the stairs at the restaurant/hotel. He said the people down there were great

and really took care of him. One thing I can say about Lou, when he does something - he does it big. Please keep him in your prayers as he is going through a tough time.

Summer is finally here and the fishing has been great. Daryl White and I just got back from a 2 and a half day fishing trip on the Chief with Capt Randel. We limited out on Yellowtail. Randel seems to have an insider view to the fish. Unfortunately, the Tuna were still not around, even though we were 180 miles down. Daryl took the jackpot, not his first I assure you.

Regarding Jon's and my boat... well, it was a slow month, probably no surprise for most of you. We got very little done last month due to fishing and other club events we did. We are now looking into July, if not early August.

Remember, this is your club, so if you have any thoughts or concerns, please do not hesitate to let myself or any board member know. I am always available by email at alex@SanDiegoRodandReel.com

See you all on the big pond.,

Alexander Williamson



Vice President

Billy Roach

**Blind Kids Fishing...
We need your help!**

Fellow Club Members,

July 29th, from 8:00am to Noon

We need 5 SDRRC members to come to the Shelter Island pier to help with this event.

These are blind children who are being given an opportunity to fish off the pier for the first time. Each child will have parents/guardians, but we need members to supervise and assist baiting and releasing fish.

If you are interested in helping, please contact either Tom Gruber at 760-533-6920 or Rhonda Ito at 619-829-5146

Thank you for all your support to make your club Southern California's Premier Salt Water Fishing Club.

Go take a kid fishing,

Billy



Tournament Master:
Lee Fleming

Offshore Tuna with a Yellowtail side-pot. Saturday 20 July '13. Lines in first light, Weigh-in 1700- 1900 (5-7 PM) at the Wave.

Club Members \$20, Non Members \$25, and Juniors 15 and under fish for free. Side-pot \$10: One in, all must be in!

Call me no later than 2000 hours (8 PM) the night before the tourney.

Lee Fleming, 858.382.2629
Jawbreaker
vhf channel 16, 68, 72



Clothing Master
Lou Duchene

Thanks to everyone who shopped at the clothing table last month. I will have the new shirts available for purchase, so stop on by. I am going to get with our clothing vendor and pick out some new styles and colors. As always, if there is something you would like to see on the table, please let me know. We have many club events and we want you to wear your club clothing with pride.

Rhonda

Picture of the Month



Alan Angeles with a Quality Yellowtail from La Jolla. It weighed in at 28lbs on the bathroom scale ... but it looks heavier than that to me!



Membership
Margie & Michael Williams

We had a fantastic member turnout for our June meeting at Marina Village, and an even better guest turnout! We had a total of 5 guests show up for our meeting, with one of them signing up for membership! Just remember, if you bring a guest to our July meeting at the Bali Hai, both you and your guest will receive 10 raffle tickets EACH. If your guest signs up to be a member of our club, then your guest will receive 10 MORE tickets to our fantastic raffle. We are now in the 2013 summer drive for membership. Memberships are a mere \$30 (new members only). That is a 50% savings!

For all those 2012 members who have been holding out, we would love to see you back at our meetings on a monthly basis. Come to our July meeting, sign up and see what you have been missing! Renewal memberships are still \$60 per member, plus \$10 for your spouse.

Please help us welcome the newest members to our club:
Todd Wilson

Dennis Johnson and family

See you all at the July 11 meeting at the Bali Hai!

Keep Your Lines Wet!
-Margie & Michael Williams



PR:
Mike Gladden



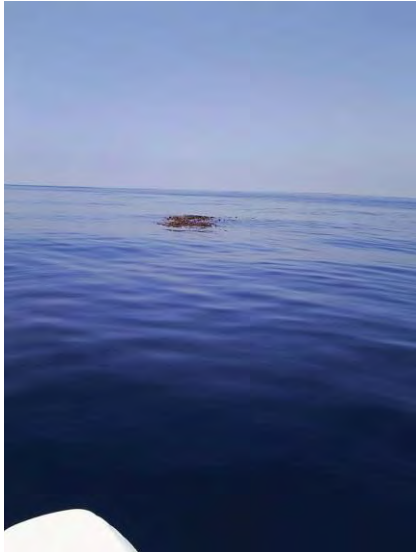
Big Fish Director
Rhonda Ito

Hello FCM's

Hopefully all of you are getting as excited as Lou and I are about the 30th anniversary of the Big Fish Tournament. Since it is fast approaching, I hope you have saved the date of August 1st for the seminar and, of course, those wonderful fish tacos by Pepe and Crew.

The tournament will be held August 17th and 18th, and we promise to deliver some really exciting raffle items. We have secured our location for the Banquet and we were very fortunate to get the Bali Hai! (Thank You Larry!!). If you own your own business, or know of a business that would like to donate and be a sponsor, let Lou or I know. Sponsors will be proudly displayed on the T-Shirts and the table top pieces.

For the next tournament in July, we are asking you donate any fish that you can for the Big Fish Seminar. I will have a couple of coolers with ice to collect your donations!



Fox spots paddy ...

Paddy produces fish!!!



Thanks Corey for putting on such a great presentation at our last meeting!

Our next meeting will have Bob Bob Fletcher.



Your editor's smaller rooster on a popper in La Paz.

If you have any suggestions or thoughts pertaining to the tournament, please don't hesitate to talk to us. We want the 30th Anniversary Big Fish Tournament to be the one you will never forget.

Till next month,
Rhonda and Lou



Weigh Master
Curt Itogawa

The weather and sea conditions were perfect for the club's Triple-B tournament. However, the high surf conditions from the week before caused the inshore waters to roll over and drop the surface water temperatures by six degrees. Around the Coronado Islands much of the water temperatures were in the 61 to 62 degree. There was a current break south of the Ribbon Kelp that trapped some 63 to 64 degree water near the South Island. There were some Yellowtail and Barracuda holding in this area, as well as some the club member boats! For my boat, we managed to land a 30 pound class Halibut early in the trip, but only strikes and misses thereafter.

No one was able to completely fill the Bass, Barracuda, and Bonito categories. First place goes to Ed Howerton for his 5.0 lbs. Sand Bass and 4.92 lbs. Barracuda for a total weight of 9.92 lbs. He, also, receives 5 points in the men's sportsman standings. The second place winner is Nancy Ortiz for her 2.7 lbs. Sand Bass and 4.94 lbs. Barracuda for a total weight of 7.64 lbs. She receives 5 points in the lady's division. Rex Finney takes third place in the tournament and receives 4 sportsmen points with a total weight of 5.26 lbs. for his Barracuda. Cheri Fleming receives 4 points in the lady's division for her 4.62 lbs. Barracuda. Mike Ito rounds out the men's sport points with 3.

The Yellowtail side pot goes to Gordie Howe for the 23.7 lbs. yellow he caught in that warm water spot at the islands. Speaking about the islands; keep in mind that the day and a half boats are catching the Bluefin tuna holding in 62 degree water down south. We might see some Bluefin tuna coming into the "tuna hole" at the south end of the South Island. That may be a place to try in the late afternoon on your way back from the 425 spot. **F.Y.I.** the Mexican Navy was telling boaters they cannot be within 150 yards of the islands.

Until the next weigh-in, stay safe and have fun.

Curtis Itogawa



Editor:

Gary Mouritzen

garyshomeloans@hotmail.com

The day of our tournament, I was out on the water with a 6 year old, his dad and grandfather for a trip they won for my boat at my kids' school fundraising event. It was a pre-Father's Day trip. The grandfather had fished deep sea before, but not much, & the rest were rookies. It turned out to be a great day of fishing at La Jolla with 4 Barracuda, non-stop action while fishing for Calicos, and even threw in some rock fishing. I fished for the kid and he was on fire reeling in those fish. I had to explain to him that fishing isn't always like this, but I don't think he believed me! The kid was a natural in hold the rod, getting the bait and even figured out when a Calico was too small or a contender just by looking at it! He was catching the bait, released fish and even kissed one! It was a very rewarding trip, and certainly one they won't forget.

Get Bent!

Gary Mouritzen

30th Annual Big Fish Tournament 2013



SAN DIEGO ROD AND REEL CLUB

BIG FISH TOURNAMENT August 17th-18th, 2013

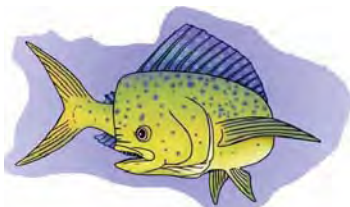
The public is invited to enter the San Diego Rod and Reel Club's 30th Annual Big Fish Tournament. The tournament raises money for Friends of Rollo kids fishing programs. Additionally the San Diego Rod and Reel Club sponsors kid's fishing trips and assists in kid's fishing events in the San Diego area. The tournament starts on Saturday, August 17th, and goes to Sunday morning, August 18th. Expected tournament categories are a Tuna division, Yellow-tail division and IGFA (White Sea bass and Dorado.) There will also be a billfish division, side pot only. There will be cash and gear for prizes.

There will be a **Captain's Meeting**, Friday evening, August 16th at the wave sculpture at Shelter Island near the launch ramp. Each boat must have a representative attend. Last opportunity to sign up is at the Captain's meeting.

BIG FISH TOURNAMENT BANQUET August 18th

There will also be a Big Fish Tournament Banquet Sunday, August 18th, in the afternoon. All tournament entrants attend the banquet for free. The banquet includes a raffle for lots of great fishing gear, a ladies raffle and a silent auction as well as the awards for the tournament.

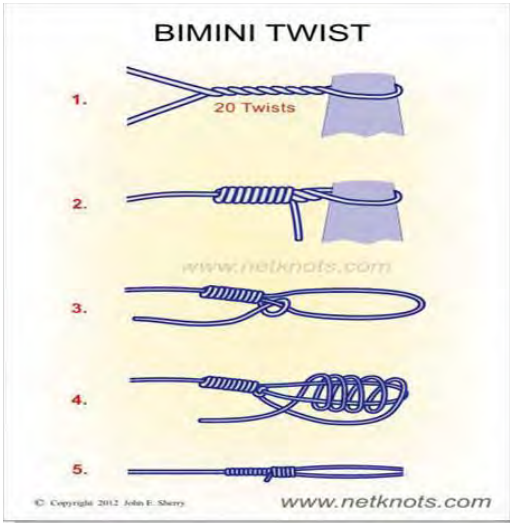
Contact Rhonda Ito, Big Fish Director at 619-829-5146 or Lou Duchene, Assistant Director at 619-990-5401 or visit our website at www.sandiegorodandreel.com.



Knotty Corner

Bimini Twist

The Bimini is considered to be a 100% knot – providing 100% line strength. It creates a double line with a loop at the end to which a leader can be attached with a loop-to-loop connection. An Offshore Swivel Knot is often used to tie directly to the Bimini.



1. Double the line into a loop and make twenty twists in the end of the loop. Slip the open end over a knee (or both knees or your feet for a long loop) and keep constant pressure on both ends of the loop.
2. Lower the hand that is holding the tag end until the tag end slips back over the first twists. Open the angle of the loop and let the tag end roll over the column of twists to the end of the twists.
3. After the line is rolled down to the end of the twists, make a half hitch (overhand knot) on the near side of the loop to lock everything in place. Maintain tension on all lines.
4. Secure the knot by making 3 to 5 half hitches around both lines of the loop, working from the loop end back toward your knot. Tighten-up half hitches against the base of the knot.
5. Clip excess tag end to about ¼ inch.

Chef's Corner

Dick Clark's Seared Tuna Pizza

Ingredients...

Dough: Buy pre-made, or make your own with these ingredients...3/4 cup warm water (105° to 115°F), 1 package active dry yeast, 2 tablespoons olive oil, 3/4 teaspoon salt, 2 1/4 cups (about) bread flour. Then visit the following link for instructions: <http://www.epicurious.com/recipes/food/views/Dick-Clarks-Seared-Tuna-Pizza-108264>

Wasabi sauce: 1/2 cup soy sauce, 1/4 cup olive oil, 2 tablespoons purchased prepared wasabi (from sushi counter), 2 teaspoons minced peeled fresh ginger.

Tuna topping: 1 1-inch-thick ahi tuna steak (14 to 16 ounces), Olive oil

Chopped green onions

For sauce: Combine soy sauce, oil, and wasabi in medium bowl; whisk until blended. Whisk in ginger. Season sauce to taste with pepper. Brush each 8" dough generously with wasabi sauce prior to baking them.

Brush tuna steak with olive oil; sprinkle with salt and pepper. Heat heavy large nonstick skillet over high heat. Add tuna. Sear until brown outside, but still pink inside, about 5 minutes per side.

Transfer tuna to work surface. Slice thinly. Arrange 1/4 of tuna on each pizza crust. Drizzle each with 1 tablespoon wasabi sauce and sprinkle with chopped green onions. Serve, passing remaining wasabi sauce separately.



SAN BRUNO / SAN MARCOS ISLAND TRIP REPORT

JUNE 07-14, 2013

by Alan Beilstein

Just got back last week from a stellar Yellowtail fishing trip to San Marcos Island with Hector Lopez and our retired San Quintin resident friend, Cliff Vine.



This was a reprise from the failed May attempt to go down to San Bruno where, for the first time EVER driving into Baja, we had to spend the night at the side of Mex Hwy 1 due to a broken down vehicle! That, of course, is a separate story. And since nobody died and nobody got held up at the side of the road by phantom “banditos”, I will leave that for another day (Pepe & I still caught tons of fish in San Quintin though).



So, when we heard the Bruno Yellowtail fishing was still going off, we had to make it the entire 600 miles down there! The drill goes like this. Hector & I left San Diego and made the 5 hour trip to San Quintin to spend the night at Cliff’s house (Pepe couldn’t go on this trip). The next morning we hooked up Cliff’s 25’ super panga and trailered the 9 hours down to San Bruno (about 12 miles south of Santa Rosalia and just south of San Lucas Cove campground). I generally go every May because the weather is phenomenal and the Yellows are HUGE and are tremendous fighters. No less than 60# string and 2-speed reels fishing the rocky pinnacles on the north side of San Marcos is needed. Anything less and you are beat up by these tremendous fighters or sawed off on the rocks.

This trip the water was 77 degrees, so they were deeper than usual- about 110-140 feet, so a 4oz egg sinker with a live greenie (macks are easy to make down there every morning) was the ticket. We also lucked out with the air temps only being mid 80’s and very light winds and slick seas....

We fished for 4 straight days and caught many 20-35 pound yellows. Cliff also caught one of the BEST eating fish on the planet- a 60# Amberjack (see pic). That fish pinned him to the rail about 3 different times.

It was also easy to get all the small Dorado you wanted right behind the island. You could limit within an hour or so of just trolling around whatever feather you wanted. One of the weirder things was that we caught a small Rooster fish on the Sabiki rig when bait fishing. When the weather gets hot, there are many roosters and sails and marlin lurking about...



Another trick we do on the longer trips is that we have a small chest freezer in the truck hooked up to an inverter to run all the way down. Then we put the freezer in the motel room and we are able to put our fresh filets in there to keep preserved for the long trip back North. It’s a sweet setup.

Alan Beilstein