

GOMES, GRUBER HONORED FOR THEIR DEDICATION

POINT LOMA

Tommy Gomes of Catalina Offshore Products and Tom Gruber of the San Diego Rod and Reel Club were honored Sunday at Day at the Docks by the International Game Fish Association for their dedication to sport fishing and youth activities.

IGFA trustee Michael Farrior gave both men IGFA certificates for their tireless efforts to promote fishing and youth events. Farrior said they represent the true spirit of promoting fishing and introducing young anglers to the great sport of fishing.

"Tommy Gomes really earned this award with his work with sustainable seafood and education there at Catalina Offshore Products, combined with all the volunteer

hours he's put in at kid's events like our IGFA Youth Tournament on Shelter Island Pier," Farrior said. "He comes out to our youth event every year and cooks up his tacos and really helps out the event.

"And Tom Gruber, he's another one of those guys who volunteers his time year in and year out here at the Kid's Fishing area at Day at the Docks and at our IGFA event on Shelter Island Pier," Farrior said. "He rounds up all the members of the San Diego Rod and Reel Club and does a great job."

Each year, Catherine Miller, producer of Day at the Docks, and Farrior, a fishing historian, author and IGFA trustee, select individuals in the sportfishing community to be honored for their contributions.



From left, Michael Farrior presents Tom Gruber and Tommy Gomes with International Game Fish Association certificates at the 35th Day at the Docks. GARY GRAHAM

Chef's Corner: ~ Steamed Asian Sea Bass ~



Ingredients:

6 **lime leaves** (kaffir); 2 sticks **lemon grass** (chopped); 1 clove **garlic** (finely sliced); 2 **red chili** (to taste, seeded and chopped); 1 tbsp **ginger** (freshly grated); 1 handful **coriander** (leaves picked and stalks reserved, plus extra to serve); 1 tbsp **soy sauce** (Kikkoman low-salt); 1 **lime** (zested and halved); 2 tbsps **olive oil**; 2 **sea bass fillets** (thick, about 200g each); 1 **egg white**; 1 **sake** (small wineglass).

Preheat your oven to 425°F. Take the top shelf out of the oven and place a baking tray on the middle shelf.

Tear off 1 meter of kitchen foil. Fold it in half so it's double thickness, then fold it in half again. Make two of these then lay them opened and flat on your table. Each foil wrap will hold one piece of fish – you can do a big one for four or a slightly smaller version for two.

In a pestle and mortar, bash your lime leaves until they break down and all the flavour comes out. Then add the lemon grass and do the same again. Do this for a couple of minutes... it's worth every second. Then add the garlic, chilli, grated ginger and all of the coriander stalks. Once this is all smashed to a pulp, add the soy sauce, the lime zest and juice and the olive oil. Mix well, then taste and correct with extra soy sauce as you see fit.

Lightly score the sea bass on the skin side with a sharp knife and then rub them with the lime-ginger-lemon grass mix. Allow to marinate for an hour, if you have time, or you can cook it all straight away. Lightly brush the foil edges with a little beaten egg white – this helps to seal the parcel when you fold it up and keeps all the flavored steam inside to cook the fish. Put the portions of sea bass, skin-side up on one side of each envelope. Divide the marinade and all the juice between the two packages and tuck some coriander into the slits of each piece of fish. Fold over the foil, then fold up two sides of the envelopes securely. Just before you seal the final side of the foil bags, divide the sake between the two envelopes, taking care so that it doesn't dribble out. Pucker and bend the folded sides up so that the juices can't cook out. Don't fold the foil right up to the edge of the fish – leave about 2" of space all round the fillets to let the steam circulate.

Place straight on to the hot tray and cook for about 12 minutes in the preheated oven. Once cooked, allow to sit for 2–3 minutes. Serve the bags at the table – just cut them open and carefully lift out the fish. You can spoon the juices over it (but don't eat the bits from the marinade as they're really only there for flavor).

Serve this with a bowl of coriander-flavored rice or noodles, cooked simply. You're going to love it.