


FOURTH CORNER FLY FISHERS

President's Message

For longer than I've been a fly fisherman, I've read or heard that fly anglers are looked down on as elitists by other anglers. It's been in the back of my mind all along, but when I bore down on the issue for this, the last of my presidential messages, I came to realize that it's been a non-issue all along.

No one has ever actually said a word against this sport to me, even if they were equipped with a rod, reel, and tackle box that was the piscatorial equivalent of a Kalishnakov. Elitism is supposed to be the converse of American democracy. But unlike parts of the world where class identification and resentments fester unabated, America makes room for the idiosyncrasies of our neighbors. Social commentators, desperate for a one-phrase tagline, keep trying to make categories like "NASCAR families" and "soccer moms" into an instant trenchant essay. The rest of us don't bother, as we pursue our own version of happiness.

How one comes to the long rod and fat line varies. In my case, it was an epiphany followed by an immediate resolve that I would become a fly fisherman as soon as circumstances permitted. And so I did, deliberately schooling and promoting myself from bait through lures and spinners to the goal. If I had been half as clear and constant about career choices, I'd be floating down under my golden parachute to my villa in the Bahamas about now.

Hemingway taught a generation of impressionable youth that stories of manly men with tragic, adventurous lives were interesting, but such men with codes of self-disciplined behavior were more interesting and admirable. In truth, the codes we accept and practice, even if sometimes impractical, define and clarify the dimensions of one's identity.

There is no need to repeat the charms of fly fishing to you, the converted. I'll just insert a minor and subjective distinction: Fly fishing feels to me like a kinesthetic activity, something akin to dancing and athletic expression. The other forms of fishing feel starkly mechanistic by contrast, something that could almost be performed at a shop workbench. In fairness, some of the most important aspects of fishing, like reading water and knowing the fish and the weather, are the same for us all.

Thomas Jefferson's vision of America was for a democracy of opportunity leading to an aristocracy of achievement. In this sphere of human life, I think we've already arrived.

Wayne McLemore, *President FCFE*





"Christmas Party"



The Christmas party is Friday, December 11 at the Bellingham Golf and Country Club. The party will be in the club restaurant (same place as last year). The social time begins at 6 pm with dinner at 7 pm. We will have a sit down plated dinner (menu below). A vegetarian option (see menu) is available but let me know when you make your reservation.

The cost is \$35 per person including tax and gratuity (pay upon entry). I must have your reservation by Monday, December 7. REMEMBER, A RESERVATION MADE IS A RESERVATION PAID. The club will be charged for no-shows and therefore we expect payment if you make a reservation. Send your reservation to fcff@verizon.net. You may cancel up to December 7 by letting me know by email or at 312-9856. I ALSO NEED TO KNOW HOW MANY WOMEN ARE INCLUDED IN YOUR PARTY.

There will be a gift exchange for those who wish to participate. If so, bring a wrapped gift. I don't believe a price range has been decided but I would suggest under \$25 and does not be fishing related.

Bring your raffle tickets purchased at the regular meetings during the year and trade them in for the Christmas raffle tickets at the rate of 1 per five.

There will also be a raffle for a rod, reel and case. Tickets for that may be purchased at the meeting.

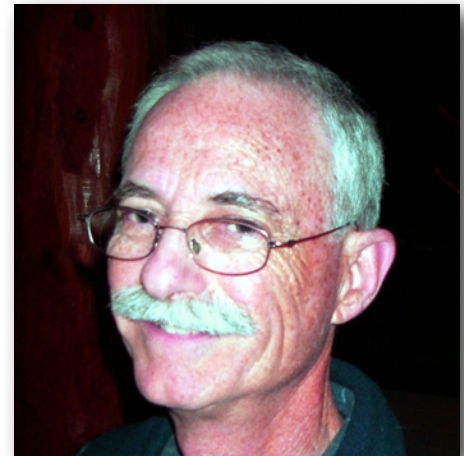
Here is the menu:

Carved Coulotte Steak
Smashed Yukon Potatoes
Seasonal Vegetable
Breads and Butter
Northwest Salad Dessert: Flour-less Espresso Torte

Vegetarian Option: Goat Cheese Ravioli

I HOPE TO SEE YOU THERE!

Charlie Scaief, *FCFF Programs Chair*



WE HAVE A WEBSITE!!!

<http://www.4thcornerfly.com>

Tammy Findlay, a new member to the FCFF has created an UNBELIEVABLE website for our club. Check it out. Use the http, or just put 4thcornerfly in your search engine. This is the start of something BIG. THANK YOU TAMMY!!!

FROM THE TREASURER...

It's not too early to think about 2010 Dues. We already have five paid up members for next year and that's a great start! \$35 for regular membership, \$45 for a member, spouse and minor children. I like to get checks so I can update address and telephone information. If you've had such a change in the last year or so, please send me an e-mail with the current information.

larryandbarb@comcast.net

Larry Irwin, *FCFF Treasurer*



OUR NEW BOARD!!!

Under the guidance of Hugh Lewis, member at large, the FCFF Election Committee and the membership have selected and elected our new board. None of these fine fly fishers should pay for their own drinks for the rest of the year.

President -Lin Nelson

Membership Chair -Charlie Scaief

Internal V.P. [Program Chair] - Gary Jones

External V.P. [Outings Chair] - Frank Koterba

Secretary - Brian Faloon

Treasurer - Larry Irwin

Trustees - Klaus Lohse, Ed Ruckey, Mike Riber & Sid Strong.

Raffle Chair - Errol McWhirk

Conservation Chairs - Dan Coombs & Klaus Lohse

Education Chair - Klaus Lohse

December Outings Report:

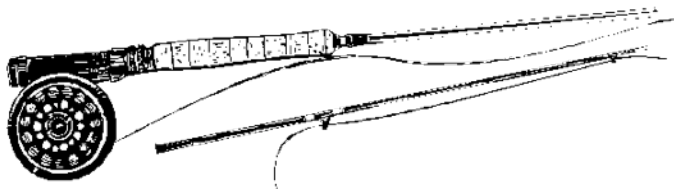
We are at the close of another annual outing schedule. I want to thank all of you who were able to make an outing this year. I also want to say a big **THANK YOU** to Ed Ruckey for all the great fly boxes and the other extra flies he tied for all who attended the trips. He adds quite a bit to the events.

This year we were able to visit of the regular places (The Methow, Upper Skagit and BC Rivers for salmon), revisit a few more, (Roche, and Pass Lakes), and bring back an oldie (Chopaka Lake). There were a few casualties due to weather and other circumstances. All in all it was a good season.

Looking to next year I will be assembling the schedule in January. If you have a prospective trip, let me know and I will see if we can put it together. I will be sending out lists of potential outings before the general membership meeting.

Have a great Holiday Season and I hope to see you at the Christmas Party!

Frank Koterba
Still Your Outings Chairman.



“For the fly-fisherman on the Pacific coast, December is the beginning rather than the end of the year. In November even the most enthusiastic fly-fisherman may decide to lay his rods aside, dry off his lines and tie up some flies against a new season. Then in December, with the running of the first winter steelheads, the new season starts.”

Roderick Haig-Brown, “A River Never Sleeps”

Koterba's Kitchen

Pissaladière

Since we are in the season for a lot of gatherings I thought I would give you a very tasty recipe for this finger food.

Pissaladière is a savory, Provençal onion tart layered with olives, anchovies, and herbs. Serve it cut into little rectangles for a fabulous appetizer.

Cook's note: Be very careful to cook the onions gently. One bit of burned onion will give the whole recipe a bitter flavor.

Ingredients:

- 6 olive oil
- 2-2 ½ pounds yellow onions, sliced thin
- ¼ teaspoon black pepper
- ½ teaspoon dried thyme
- 2 teaspoons balsamic vinegar
- 2 tablespoons anchovy paste
- 2 teaspoons chopped fresh thyme
- 2 sheet puff pastry, thawed
- 64 narrow strips of roasted yellow and red pepper.
- 32 black olives in oil, drained
- wash of 1 egg yolk and 1 tablespoon of cold water.



Preparation:

Preheat oven to 350 degrees. Add olive oil to a large skillet over medium heat. Add the onions and sauté, stirring frequently, until the onions become tender and start to turn golden. Sprinkle with salt, pepper, and thyme. Stir the mixture and transfer the skillet to the preheated oven. Cook for 20-30 minutes, stirring occasionally, until the onions are wilted, very soft, and are a medium gold throughout.

Add the vinegar and anchovy paste during the last 5 minutes of cooking. Remove from the onions from the oven and set them aside while preparing the pastry for the pissaladiere.

(Pissaladière Continued)

Add the vinegar and anchovy paste during the last 5 minutes of cooking. Remove from the onions from the oven and set them aside while preparing the pastry for the pissaladiere.

Raise the oven temperature to 425F.

Lay out the pastry sheet after they have thawed and cut them into 4 pieces about 3"x9". Spread out the onion confit on the pastry leaving a ¼" strip around the outside. Arrange the pepper strips crisscrossing the tart and space the olives along it as well. Brush the outside with the egg wash. Bake it for 15 to 25 minutes, until the pastry has puffed up, turned golden, and crisped. Let cool on a wire rack.

When I am doing this I put the pastry sections on 2 parchment covered baking sheets before I put on the toppings etc. That way you can bake cool and cut everything without moving it. Keep one pan cool while you bake the other.

Remove the pissaladière from the oven and slice it into pieces. It can be served very warm or at room temperature.

You can make this a day ahead of time and reheat @ 350 for 5 minutes.

Alternate topping:

This can be used rather than the onion confit.

Mushroom Purée

Makes about 1 1/4 cup

1 pound mushroom caps or stems cleaned and sliced

1/4 pound shallots peeled and sliced

6 Tablespoons unsalted butter

1 ½ tsp. kosher salt

½ tsp freshly ground black pepper

¼ cup finely chopped flat leaf parsley.

Melt butter in a large skillet over medium heat. When it is foaming add shallots and cook until translucent, about 5 minutes. Add mushrooms, sprinkle with salt and pepper, and cook stirring occasionally until mushrooms give up their liquid, about 6 minutes. Keep stirring until the liquid is boiled off. This could take between 5 to 10 minutes, depending on the size of the mushroom and the size of the pan. Reduce heat to low, stir in the parsley and keep cooking until the mushrooms just start to brown and no trace of liquid remains about another 5 minutes. Turn out the mixture and cool.

Can be refrigerated (covered) for up to one week or frozen for longer..



Doc Hackles Fly Tying Corner

Son of Green Ugly

This is a take-off of a fly that Dan C. likes to use at times. I just added a few new twist to it. Give it a try this coming Spring.

Hook TMC #5263 or Dai-Riki #710, Size 6 to 10

Thread Olive 6/0 or 8/0

Tail Olive marabou & green krystal flash

Body Sparkled Chenille, Black/Olive

Hackle Brown



DIRECTIONS;

STEP #1 Anchor the thread on the hook and run it down the shank to the bend of the hook. Now tie in a small tuft of marabou and run the thread up the shank a short ways anchoring the marabou on top. Cut the excess marabou off and tie in 2 or 3 strands of krystal flash so that the tips are just a short ways past the marabou tail. Now fold over the krystal flash and anchor it on the shank all the way back to the tie in spot of the tail. You can trim the strands of krystal flash 1/8 inch past the tail now or wait un-till you finish the fly.

STEP #2 Now take your chenille and tie it in at the tie in point of the tail back at the hook bend. Now wrap it up in nice tight wraps, about 2/3rds of the way up the hook shank. If you wish to, you can add wire weight to the hook shank before you wrap the chenille up to the tie off point.

STEP #3 Now select your hackle to tie in. You want a nice long saddle hackle, but if you don't have a good saddle hackle you can use 2 regular neck hackles instead. Now tie in your hackle or hackles right where the chenille ends. Now wrap it forward in loose wraps to within an hook eyes width of the eye. Now wrap it back weaving it back and forth between the hackle already wrapped, then weave it back to the hook eye and tie it off. Whip finish or half hitch your thread and clip it off.

STEP #4 Now take your fly out of the vice and clip the hackle on the top and bottom even with the body of the fly. If the hackle seems a little long you may trim it down, but not too much as you want it to be at least hook gape in length.

NOTES; As stated you can use wire for weight, I would suggest non-lead wire as the best to use. Also you can use a glass bead at the head of the fly. Ether gold with a silver lining or red with the same lining. Size them to match the hook you are tying.

You have all winter now to practice on this and other flies I will be putting into the news letter. So good luck and if you have questions give me a call and I will try to answer them.

Doc Hackle, a.k.a *Ed Ruckey*, Member of the FCFE



Chehalis River Angler Access Trail

An angler access trail has been developed on the Chehalis River jointly by the BC Federation of Driftfishers and the Chehalis First Nation as part of a long-term plan to manage access to the growing salmon fishery in the Harrison Valley. The project includes as project partners the Fraser Salmon and Watershed's Program, the BC Ministry of Tourism, Culture and Arts (Managers of recreation sites formerly managed by the Forest Service), and the BC Freshwater Fisheries Society.

The trail provides angler access along the new Chehalis river channel to the river mouth (downstream of the Chehalis River Fish Hatchery). The new channel now accessed by the trail was created when the river topped its banks during a flood event in 2004, but a history of angler access problems exists in this area because much of the river access is through private lands, Indian Reserve, DFO lease, and a planned protected Wilderness Area, making it increasingly difficult for local anglers to reach the river fishery by land. The initiative protects a "near wilderness" angling experience, of which there are few in the lower mainland, while securing the Band's new dyke, healing center and cemetery from trespass along the north side of the Chehalis River. In a protocol reached with the Chehalis Band Council and the Federation anglers are restricted from the dyke and are asked to keep to areas south of the dyke for safety, liability and security reasons by Band request.

The trail originates in the Chehalis River campground (100 m downstream of the Morris Valley Road crossing) from a 30 car gravel parking area developed for the project. The trail winds through the recreation site, crosses the old riverbed, and follows the new main channel approximately 3 km's east and downstream to key fishing holes along the Chehalis to its confluence with the Harrison River.

The 3-year \$120,000 project includes cutting of the trail, construction of small bridges over flood channels, trail markers, and user-guide signs at the beginning and terminus of the trail, as well as a management agreement that involves several agencies. A large kiosk is being constructed at the parking area, highlighting the purpose of the trail, user liability (use at own risk), and a map. User liability insurance and a future trail maintenance plan have been developed. Planning is ongoing with the Ministry of Environment, as much of the trail will be within the Ministry controlled Wildlife Management Area in the future. Currently the access is secured by a comprehensive agreement between the Band, the Nature Trust, and DFO. An MOU developed between the Band and the Federation of Driftfishers that identifies the current priority for the construction of the trail, but emphasizes the need for long-term plans to deal with access interests to the areas salmon fishery. A grand opening is being scheduled for the fall.

For further information:

Dave Moore, Fisheries Advisor for Chehalis Band (250) 372-9472

Rod Clapton, President of the BC Federation of Driftfishers (604) 530-1624

Pictures from 2009







“First Fish of the Year.”



CoHo Ho....

VOLUNTEERS NEEDED!

**Volunteers are ALWAYS needed in our club.
 Conservation projects, educational classes, and all
 chairman positions are always open for new and old
 members.**

*All entomology sketches are drawn by Jack Salstrom,
 Member of the FCFF.*

*All Fly illustrations are drawn by Ed Ruckey taken
 from, “Diary of Northwest Trout Flies” by local author
 and FCFF Member Dan Homel.*

Calendar

DECEMBER’S MEETING & CHRISTMAS PARTY

DECEMBER 11, 2009

**BELLINGHAM
 COUNTRY CLUB**
 3729 Meridian St
 Bellingham, WA 98225
 (360) 733-3450

Wet Fly	6:00
Dinner	7:00
Program	8:00
Meeting	9:00

Bring money for the raffles
 and a fly for the “Fly Plate”.



January’s Board Meeting

January 5, 2009

Trinity Lutheran Church
 119 Texas Street
 Bellingham, WA

6:00 P.M.

FCFF Board Members

PRESIDENT:

Wayne McLemore (676-9417)

Outings Chairman: Frank Koterba (647-9715)

Secretary: T.F. Lambert (752-9997)

Treasurer: Larry Irwin (752-1506)

Program Co-Chairman: Charles Scaief (312-9856)

Membership Chairman: Rick Todd (961-3539)

Trustees: Klaus Lohse, Sid Strong, Mike Riber, and Ed Ruckey

**Environment,
Education, and
Conservation.**

Dan Coombs (398-1637)
djcmb@nas.com

Klaus Lohse (671-8453)
kpstnlohse@nas.com

Library Chairman

Brian Duim ((398-2030)

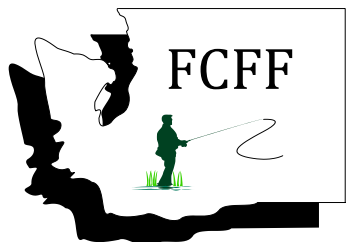
Newsletter

Sid Strong (715-8875)

Email: sidstrong@comcast.net

Raffle Chairman

Errol McWhirk



P.O. Box 1543
Bellingham, WA 98227

