



4th Corner Fly Fishers

President's Message

After participating in a few club outings this past spring, it has come to my attention, and it has been brought to my attention, that there have been some non-contributors (including both seasoned and newer members) for potluck meals at the outings. I have since learned that this is not something new in the club and has been happening for several years. The term "moochers" has come up and evidently it's not a new term being used.

Except for club sponsored dishes like paella, it perplexes me as to why anyone would expect others to provide them food and beverages for other meals or why some people eagerly accept the generosity of others sharing, but don't share themselves. This is not only an issue of fairness, but also an issue of making sure there is enough food (and not just chips and dip), and, simply an issue of social and potluck etiquette.

The club outings have no doubt been changing. We have more members attending the outings, the camping kitchen provisions have been enhanced, and most importantly there has been a greater camaraderie among the members – something I believe is very important to the soul of our club. If you want to know what I mean by "soul", please go back and read my message on Fishing Buddies. What hasn't changed is that we all need to eat and drink!

In an attempt to provide members with more detailed information about each outing, Frank is now providing an Outing Detail Document for each outing which includes details of meals – at least the Big Twin Outing Detail Document did. By the way, the Outing Detail Documents and past Newsletters are all on our website. With the additional cooking equipment now provided by various members, the preparation of meals, and clean up, can now be centralized so the entire process of meal preparation and clean up is more efficient for everyone while providing more opportunity for socializing and interaction.

Nonetheless, the issue of non-contributors to the outing potlucks has been brought to your Boards attention. The Board has agreed that from now on we will be more articulate in letting outing participants know what to bring for potlucks and other meals. The Board has also agreed that it's acceptable to simply confront "moochers" and ask them to contribute their fair share of food and beverages.

For more information on camping etiquette, please check out the following website:

<http://www.travelblogs.com/articles/camping-101-campground-etiquette>

Lin J. Nelson, President of the 4CFF



OUTINGS REPORT

Our next outing will be back to the Methow River the first weekend in August. There is a big change on the location. Our usual haunt the River Bend Campground is full. We will be staying at the KOA campground in Winthrop. The address is 1114 SR Highway 20 Winthrop, WA 98862. Their phone number is (509) 996-2258. Their website is: <http://koa.com/campgrounds/winthrop/>. I have 6 tent sites on the river reserved. There are more available and there are power and water hookups available as well. This outing has plenty of opportunities for everyone. The KOA has a number of amenities, including a pool.

This looks like a pretty busy weekend so contact me via phone (647-9715) or e-mail (fwkphotography@comcast.net) me ASAP to let me know you are coming and when you will arrive. If you make your own reservation please let them know you are with our group Use my last name to identify us.)

In addition to the usual activities, we will be breaking in some new culinary equipment for this trip. There aren't enough options we have available so we are going to include an **Argentinean BBQ!!** This is usually large cuts of beef or lamb roasted over an open fire. Bob Cooper will be our pitmaster and I will be his second. For those willing to join is we will cook the protein for the potluck. For us to determine how much we need and the cost we will need a headcount. We can work out how to break up the rest of the potluck. This is a practice session for our Club Picnic at the end of August. The club will be providing a similar barbeque for that event. If you have any questions contact me.

There are opportunities to fish the Methow via boat or wading, there are numerous small streams in the area that can keep you busy, with smaller but very enthusiastic trout. If you are interested contact Ed Ruckey or myself.

Some of the future events that we will be putting together are a day trips for salmon in the rivers and the Sound. And when they settle down, the local small streams will be targeted as well. The scheduling will be a bit impromptu so keep an eye on your e-mail.

See you out there.

Frank Koterba, 4CFF External Vice President



"Sometime in July, when the last of the winter's snow has melted out of the mountains, a clear river comes down to summer level. This is not the extreme low water of a late, dry fall, when water worn rocks are high and dry on either side of the last narrow channel, but a good, normal sweeping flow of water against which the bars show clearly and the known rocks stand out with the current folding gently on their shoulders. It is a good time to see the river and really learn it; it is a pleasant time to know the river, because the water is mild and the hands, warm enough to wade without boots if one chooses, shallow and clear to reveal itself and very full of life."

Roderick Haig-Brown, "A River Never Sleeps"

Pictures from Tunkwa, Leighton, etc...



(Roughing it?)



Program for the July Meeting

Leland Miyawaki will be our speaker for our July Meeting.

Almost 15 years ago, Leland tied up his first "Miyawaki Beach Popper." It is a surface fly that Leland casts off the Puget Sound and British Columbia beaches to catch wild coastal cutthroat and coho salmon on his 6wt rod. Leland will also show us how to tie his famous popper and, more importantly, how to fish it.

Leland began fly fishing in 1968 when he sent away for a complete flyfishing outfit. After receiving his new rod and reel, he laid down his spinning rod forever and began to teach himself to cast and tie flies. Exactly one year later to the day, he caught his first fish on his own fly. Leland has fished most of the streams and lakes in California, Oregon, Idaho, Washington; the well-known hotspots in New Mexico, Wyoming and Montana; the great steelhead rivers in British Columbia; and one well-guarded secret river in Idaho. Leland fishes and guides on the local Puget Sound beaches for searun coastal cutthroat with his surface fly exclusively – the "Miyawaki Beach Popper." He loves ditching his fleece and waders to fly south for bonefish and permit. He is a fairly accomplished speycaster and without too much of a push, would chuck it all and become a steelhead bum. He is currently the fly fishing manager of the Orvis store in Bellevue, Washington.

Book Review

Mari and Fritz live next door to the Christensen's on Crooked Island. If you have ever thought about having a piece of sand with salt, this is a great book. Fritz is also the author of "Ten Years After the Mast", the story of his sail around the world....also a great book.

Plunge is a story about leaving a Stateside life to buy a boat and build a home on Crooked Island, Bahamas. Plunge is about big change with a small budget. It's a chronicle about the strange, lovely and startling events that surface when normal life takes a holiday. It's sand, saltwater and sharks. It's mayhem mixed with a miracle or two.

Download on Kindle for \$9.99

No Kindle? Here's a link for free apps for PC, Mac, iPad, iPhone:

http://www.amazon.com/gp/feature.html/ref=sa_menu_karl3?ie=UTF8&docId=1000493771

Facebook for photo's and info.....

<http://www.facebook.com/pages/Plungethebook/108605455896260>

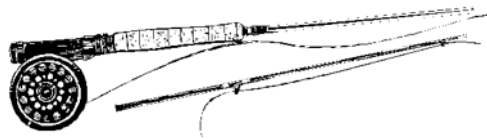


Casting Lessons



“If you don’t know where the fish lie but can cast well enough to cover all the water with finesse, you are likely to solve the mystery and catch fish. If you know where they lie but can neither reach them or present the fly naturally, you are not even in the game.”

Joan Wulff



FOR SALE

9 ft 7/8 wt 4 pc

Great for Summer Steelhead, Coho, and PINKS!!!!!! [SKAGIT OPENS AUG. 1ST !!!!]

Comes with aluminum tube and cloth bag. \$100.00

[Flies, reel, and fish not included. [I still use the flies, gave the reel to my brother, and the fish was VERY tasty]]

If interested call Brian Duim @ 360-441-9112

CATCH FISH LIKE THIS!!!! INVENTORY REDUCTION SALE



Koterba's June Culinary Corner

This is a great time to start enjoying all the really fresh local produce. And on way that is easy quick, and doesn't heat up the kitchen is gazpacho. This cold soup brings out the flavors of the ingredients. And there are any number of combinations you can put together.

Grilled Tomato Gazpacho

Recipe courtesy EatingWell.com

Grill the vegetables for this refreshing soup earlier in the day or even the night before. We sometimes serve the gazpacho in clear Spanish wine tumblers to show off the rich color.

Prep Time: 35 min

Inactive Prep Time: --

Cook Time: 1 hr 0 min

Serves: 6 servings, 1 scant cup each



Ingredients

- 2 pounds ripe plum tomatoes
- 1 small red bell pepper
- 1 English cucumber, peeled and seeded, divided
- 1/2 cup torn fresh or day-old country bread (crusts removed)
- 1 small clove garlic
- 2-3 tablespoons red-wine vinegar
- 1 tablespoon chopped fresh parsley
- 1/4 teaspoon piment d'Espelette (see Ingredient Note) or hot Spanish paprika or pinch of cayenne pepper
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 tablespoons extra-virgin olive oil

Directions

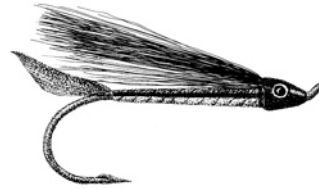
Preheat grill to medium-high.

Grill tomatoes and bell pepper, turning a few times, until they soften and the skins are blistered and charred in spots, about 8 minutes. Transfer the pepper to a plastic bag and let it steam until cool enough to handle. Peel off the skin; cut the pepper in half and discard the stem and seeds. Place one half in a blender. When the tomatoes are cool enough to handle, core and roughly chop. Add the tomatoes, skins and all, to the blender.

Add half the cucumber to the blender along with bread, garlic, vinegar to taste, parsley, piment d'Espelette (or paprika or cayenne), salt and pepper. Blend until smooth. Add oil and blend until well combined. Refrigerate until room temperature or chilled, at least 1 hour.

Before serving, finely dice the remaining cucumber and bell pepper; stir half of each into the gazpacho and garnish with the remaining cucumber and bell pepper.

Ingredient note: Piment d'Espelette is a sweet, mildly spicy pepper, from the French side of the Basque region, ground into powder.



Green Gazpacho Shots

Gazpacho is gorgeous - in all forms, shapes and sizes. It's nothing more than a soup made of raw, fresh vegetables. It's perfect in warm weather and even better when you can grab the best the garden can offer. My mama made the traditional tomato based version when I was growing up, and it was delicious. This version is just as good for all the same reasons - bright fresh flavor and amazing texture. And it's my favorite color.

I like this just about any way you can serve it - it works for a light lunch, or an elegant starter. But I really love it in little cucumber cups or shot glasses. The glasses make a great way to pass this at a party - and if you want to go mobile and have no dishes - use the cucumber cups. Winner all around!

- 2 cups lettuce, washed and very dry
- 2 cups spinach, washed and very dry
- 3-4 green onions, including tops
- 1 Tbs fresh parsley
- 1 tsp fresh mint
- 1 English cucumber, roughly chopped
- 1/2 cup mayonnaise
- 1/2 cup chicken broth
- 8 ounces cream cheese, room temperature
- salt and pepper to taste
- 1 Tbs white wine vinegar
- Sour cream and Siracha, to garnish



1. Place all ingredients into the bowl of a food processor or blender, and process until smooth. Taste and adjust for salt and pepper.
2. To serve, pour into bowls, small cups or shot glasses, or serve in cups of cucumber hollowed with a melon baller. Top with a dab of sour cream, and very tiny bit of the hot sauce.

One More.....

Watermelon/Mango Gazpacho soup

Ingredients:

finely chop the below ingredients!

- 1 cucumber
- 1 red pepper
- 1 yellow pepper
- 1/2 red onion
- 4 beefsteak or roma tomatoes
- 2 mangos 1 chopped one juiced
- 1 lemon squeezed
- 2 cans tomato juice
- 2 tbs honey
- 3-4 tbs fresh mint leaves chopped
- 1/2 watermelon some pieces should be chopped and the rest of it should be the juice.
- 1 tsp cumin
- 4 cloves garlic chopped
- kosher salt and pepper to taste
- tequilla to taste
- Valentina hot sauce/ Franks Red Hot/ Cayenne pepper

You can make up your own.

Enjoy!

Frank Koterba



"Who but an angler knows the magic hour when the red lamp of summer drops behind the blackening hemlocks and the mayflies emerge from the dull folds of their nymphal robes to dance in a ritual as old as the river itself? Trout appear one by one and the right angler begins his game in movements as stylized as Japanese poetry. Perhaps he will hook that wonder-spotted rogue, or maybe he will remain in silent pantomime long into the night with no visible award."

A.J. McClane

"The Song of the Angler"



4CFF CALENDAR OF EVENTS



Conservation Projects

Conservation is the corner stone of our club. Projects are continually being added to our calendar. The only thing that is needed is the willingness to give something back to the resource will all love. Call Dan Coombs at (360) 398-1637 and sign up to be put on the list of volunteers.

Fly Tying Sessions

Fly tying sessions are constantly being held. Whether you're an expert or just beginning, please join us. Check our website <http://www.4thcornerfly.com> for dates, times, and locations. R.S.V.P.'s are required.

Education Classes

We need Volunteers to help teach fly tying and fly casting at various places throughout the year. Even if you have tied for a little while, your presence is needed. Please contact Klaus Lohse (671-8453) or Frank Koterba (647-9715) if you wish to participate.

OUTINGS

Our club has a constant list of fantastic outings every month. We also have smaller outings for those who can only make it on the weekends. For a list of outings, their dates, and locations, please check out our website <http://www.4thcornerfly.com>. Frank Koterba is our present Outings Chairman and can be reached at (360) 647-9715.

July's Meeting

July 28, 2011

BELLINGHAM
COUNTRY CLUB

3729 Meridian St
Bellingham, WA 98225
(360) 733-3450

Wet Fly	6:00
Dinner	6:45
Program	7:30
Meeting	9:00

Contact Gary Jones,
gary-jones@comcast.net
for all dinner reservations.

Be sure to check off your name on the list when you arrive for dinner.

BRING A FLY FOR THE
"FLY PLATE"!

August's Board Meeting

August 2, 2011

Trinity Lutheran Church
119 Texas Street
Bellingham, WA

6:00 P.M.

4CFF Board Members

PRESIDENT: Lin Nelson

lin.nelson@comcast.net

Outings Chairman: Frank Koterba (647-9715)

fwkphotography@comcast.net

Secretary: Brian Faloon

bfaloon@hotmail.com

Treasurer: Larry Irwin (752-1506)

larryandbarb@comcast.net

Program Chairman: Gary Jones (425-239-4193)

gary-jones@comcast.net

Membership Chairman: Brian Faloon, Nathan Weston

Directors: Klaus Lohse, Sid Strong, Nathan Weston, and Ed Ruckey

Education, and Conservation.

Dan Coombs (398-1637)

djcmb@nas.com

Klaus Lohse (671-8453)

kpstnlohse@nas.com

WEBSITE

Tammy Findlay

tammy@bbaybrewery.com

Newsletter Editor

Sid Strong (220-0099)

swstrong@comcast.net

Raffle Chairman

Errol McWhirk, Craig Lang

Library

Susan Swetman

If you are new to fly fishing, our club has fly rods, reels, and fly tying equipment available for use. Also, if you attend outings, it's wise to bring a lawn chair.

For more information, please contact the hosts.

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.

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....including the "Newsletter Editor" position.

ATTENTION!!!

It is the responsibility of ALL members for ALL of the outings to obey ALL local, state, and national regulations.

We represent an outstanding conservation and fishing club. Let's set a great example to ALL.



4th CORNER FLY FISHERS



Aims and Purposes

The members of the 4th Corner Fly Fishers are united by our enjoyment of the sport of flyfishing and by our desire to preserve and enhance fishing opportunities for all. To these ends we will strive to promote conservation of angling brotherhood and to broaden the understanding of fellow anglers. The following are the aims and objectives as stated in our Constitution.

- To work for the betterment and preservation of angling waters and surrounding lands.
 - To promote the creation of fly only and/or quality fishing waters and encourage appropriate management of these waters.
 - To practice and advocate protection of the resource and the natural environment.
 - To improve the state-of-the-art of fly fishing and keep members informed of developments of interest.
 - To maintain high standards of membership by selecting as prospective members those persons who are dedicated to fly fishing, are good sportsmen, and are conservation oriented; and to temper organizational growth consistent with the maintenance of quality membership standards.
 - To develop and implement programs of education designed to encourage individuals of all ages to become fly fishers and better sportsmen.
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P.O. Box 1543
Bellingham, WA 98227

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

