


FOURTH CORNER FLY FISHERS

President's Message

The hottest topic on many angling forums across the nation is the recent catching, and keeping, of a 30-31 pound native steelhead from the Hoh River. The significance is not the news value of a fishing story, but the disputed ethical issues it raises.

The fact that the steelhead was caught and retained legally is not in dispute. That it was further caught on a fly seems to make it a tribute to the achievement potential of our sport. There is dispute that the steelhead was kept because it was bleeding with a probably mortal injury, but that no more than slightly clouds the underlying issue.

The angler (who, out of mercy, will not be named here) is a veteran of notable accomplishment and laudable conservation credentials. Nevertheless, the general consensus emerging from hundreds of mostly thoughtful comments, is that the fish should not have been killed; that it should have been given whatever chance it had to survive; and that its death represents a nearly tragic loss of genetic potential of an alpha individual whose numbers are spiriling downward toward extinction.

Not so long ago, wives could be beaten in-house, and anti-Semitic jokes could be told around banquet tables. These things were not done to universal acceptance, but they did take place in the absence of overt protest. That is no longer the situation. Like other social niceties, the angling ethic of catch-and-release has grown in strength. At some point - and that steelhead's demise may be just that point - the no-kill angling ethic will probably evolve from a social courtesy to a primary obligation.

As a universal principle, that probably isn't needed, not in our time. Many fish species and populations are in no danger, except perhaps from their own excessive numbers. But the rare and precious ones should be treated accordingly. And I've noticed that even among anglers, there's a minority realization that in catching and releasing fish, we are temporarily tormenting fish for our own pleasure. There's a latent issue there that may have to be more explicitly addressed in the future. (Let's hope that PETA doesn't get to add major input.) Pointless fishhooks, perhaps?

Wayne McLemore, *President FCFE*



IMPORTANT....

Last week, the Senate Natural Resources, Ocean & Recreation Committee held a hearing on several bills, including Senator Jacobsen's SB 5127. This bill would gut the current commission which provides public over site of WDFW. As you may know, over the past several legislative sessions Senator Jacobsen has shown open hostility toward the more conservation-focused Commissioners appointed by Governor Gregoire in recent years. With the appointment of more conservation oriented commissioners, the Senator would rather eliminate the commission's ability to function. It is essential that you contact your elected officials, including Governor Gregoire, to voice your opposition to this effort to dismantle the Commission.

Please visit.

<http://www.votervoice.net/Core.aspx?>

[AID=966&IssueID=16324&atid=13066&siteid=0&App=GAC&target=true&isVisited=true&targetID=28938882](http://www.votervoice.net/Core.aspx?AID=966&IssueID=16324&atid=13066&siteid=0&App=GAC&target=true&isVisited=true&targetID=28938882)

Thanks Frank Koterba



MARCH PROGRAM

At this moment, we don't have a program for March. An emergency arose and our speaker had to cancel. There will be a program. Most of these impromptu programs can be more interesting and exciting than regularly scheduled events. It will be unique.



FROM THE TREASURER

Here it is Tuesday and here's the friendly reminder to the nine fine flyfishers who haven't yet renewed their membership for 2009. The March 1 penalty period is now in effect. An extra \$10 is tacked on per constitution. rules ya' know... And.... after April 1 members are dropped and must reapply. Anyone not planning to renew can take the mystery out of the situation with an e-mail to me at larryandbarb@comcast.net. Many thanks from your humble and loyal Treasurer...

Larry Irwin, *Treasurer FCFE*

March Outings Report

Things are beginning to pick up speed as we move toward spring. We had about a dozen members and guests show up at Dan Coomb's place for a couple of hours of tying, eating, planning and stretching the truth. While trout flies were the focus for many, there were several members tying up some big patterns for Baja.

Dan and Jayne provided some tasty platter of smoked salmon and other snacks, Don Anderson brought some ceviche and Errol chipped in with a shrimp dip.

The next event will be at Mark Brovak's on Tuesday March 17th beginning at 6:00 PM. So wear your green and belly up to the bench. Mark has hosted a gathering the last several years and they are always a lot of fun. And since this is a dinner session please let Mark or I know if you plan to attend. (Phone #'s Mark Frank 647-9715) Hope to see you there.

I have assembled this seasons Outings schedule and sent it to Sid for inclusion in the newsletter. We will have our standard trips to the Yakima, Methow and Upper Skagit Rivers as well as the usual BC trips for salmon. Returning to the schedule are outings to Pass Lake this month, Roche Lake in June, Saltwater beach fishing for Coho in August, and the Eastside lakes in October. One new outing I'm working on is a trip to those anonymous spring creeks in Eastern Washington. I will fill in the details as I work them out.

At the last meeting I announced that our friends up at Reaction Fly and Tackle up I Abbotsford offered to sponsor a Long rod clinic. I thought it would be the same as the one they did 2 years ago. This early clinic will be for **Casting only**. Ferdie one of the owners points out that the pinks are going to be pretty scarce in April. The purpose of this casting clinic would be to try out new gear; brush up on your technique, or learn about 2-handed rods. If you are interested in this casting workshop let me know. They have one session scheduled for Sunday March 22nd and with enough interest he will do one for FCFE alone.

He did say that they would be putting together a fishing spey day later on this year.

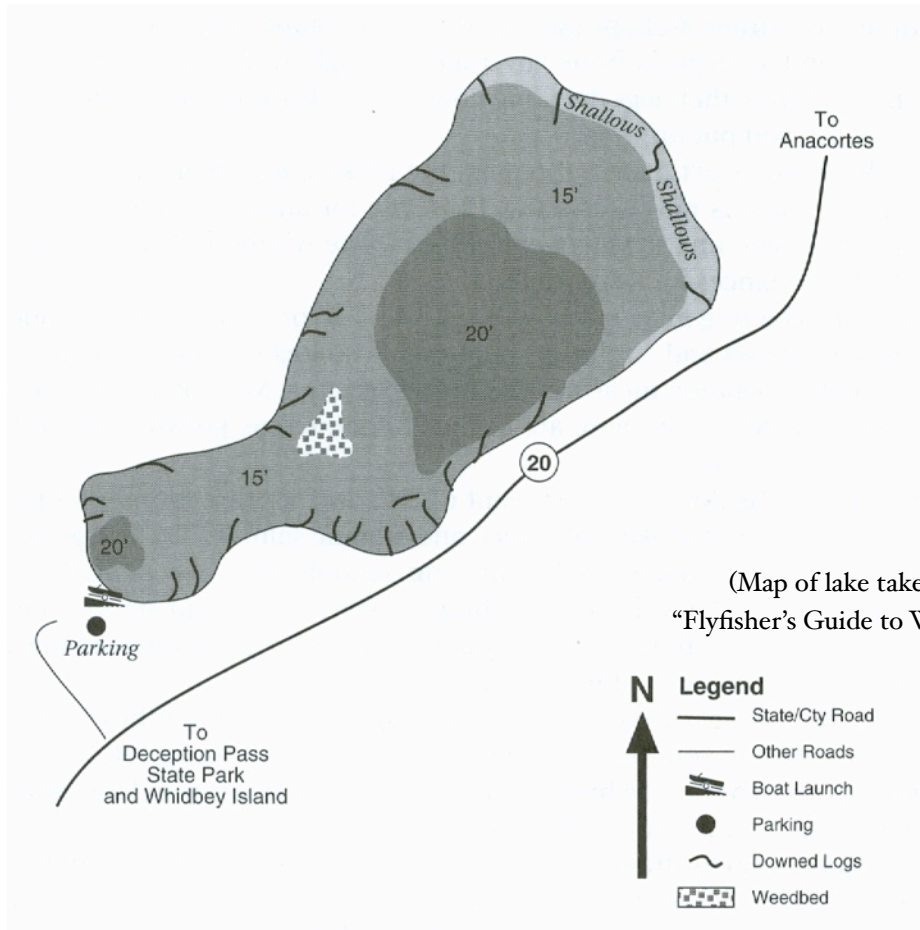
Our first outing this year will be to Pass Lake near Deception Pass, on March 21st. I will be doing another batch of pulled pork and soft drinks. Lunch will be served at 12:30 with a fly box drawing at that time. Hopefully, this month Sid will add the recipe for the pulled pork I sent him.

I hope to see you at many of these outings.

Frank Koterba
Outings Chairman



PASS LAKE



Pass Lake Outing will be on March 21st.

Frank will make Pulled Pork and there will be a fly box.

For the newer members and guests, there will be plenty of flies and wisdom from some of our crusty and colorful members of the club.

The suggested rod is a 6 weight with a full sinking line for streamers and a floating line with plenty of leader and tippet for chironomids.

If it's nice, there could be some slurping of midges on top.

North Carolina Pulled Pork Barbeque

Rub:

- ¼ cup Sweet paprika
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 2 tablespoons dark brown sugar
- 2 tablespoons kosher salt
- 1 tablespoon dried oregano
- 1 tablespoon granulated sugar
- 1 tablespoon fresh ground black pepper
- 1 tablespoon ground white pepper
- 1-2 teaspoons cayenne powder

Combine all ingredients in a bowl and mix with a whisk.

Pork:

- 1 8 pound Boston butt (bone-in pork shoulder roast)
- NC BBQ sauce (below)
- 10 to 12 hamburger buns
- Coleslaw (below)
- 2 cups of wood chips, soaked in water for at least 1 hour
- Large paper bag and heavy aluminum foil
- 1 disposable aluminum pan

Okay, on to the pork. . . . Rub the spices onto the pork shoulder, covering all sides. Cover it with plastic wrap, refrigerate for at least 3 hours, up to 2 days.

Set up your grill for indirect grilling and preheat to medium-low. You want the temp in the grill to be 275 degrees. I lit one [charcoal starter](#) half full, about 40 briquettes for a large Weber. Open bottom vents fully. Once the coals are ready, place them on one side of the grill, 2 to 3 briquettes high, leaving 60% of the grill empty. Place 1/2 of the wood chips directly on charcoal. You need to place the other half one hour into the cooking.

If using a gas grill it should be easy to get the temp to 275. You will most likely leave the back burner on med-high and turn the others off. You will want to make a smoke pouch. You can do this by placing your soaked chips on a sheet of heavy aluminum foil, cover the chips with the foil, making an enclosed pouch. Then poke holes in the top so the smoke can escape. You will place the pack on top of the burner that is producing heat.

Unwrap pork and place in a disposable aluminum pan and place on grate opposite the side with the charcoal. Open the top vent three quarters of the way, cover. Cook, adding about 8 to 10 briquettes every hour to maintain an average temperate of 275 for three hours.

(Pulled Pork Continued)

I used an oven thermometer, placed through the vent hole, to track the temperature in the grill. You can adjust the temperature by opening and closing the vents on the top and bottom of the grill. If you see the temperature on the grill going above 315 you can close the vents more on top. If you have the top fully open and the temp starts to fall to below 275 then add more briquettes.

Adjust an oven rack to the middle and preheat the oven to 325 degrees. Completely wrap the pan holding the pork with heavy duty foil. Place the pan in the oven and bake until the meat is fork tender with an internal temperature of 195 degrees. This will take 1 1/4 to 2 hours depending on how consistent the temperature was in your barbecue.

Take the foil-wrapped pan out of oven, slide into a brown paper bag. Crimp the bag shut and let it sit for 1 hour. This allows any remaining collagen to melt and is worth the wait.

Put some heavy duty gloves on, or use a fork and pull the pork into pieces, discarding bones and skin. You are looking for pieces that are 1 to 2 inches long and 1/8 to 1/4 inch wide. Add 1 to 1 1/2 cups of vinegar sauce to the pork and combine.

Toast your buns, if you'd like, add some mayonnaise to one side of the bread (yum), mound the pulled pork on the bun and top with coleslaw. Devour!



North Carolina Vinegar Sauce

Ingredients

2 cups Cider Vinegar
3 tablespoons Ketchup
2 tablespoons Brown Sugar
4 teaspoons Coarse Salt
1 tablespoon Tabasco Sauce or other hot sauce
1 to 2 teaspoons Hot Red Pepper Flakes, or more to taste
1 to 2 teaspoons Black Pepper

Cooking Instructions

Combine all the ingredients in a nonreactive mixing bowl and whisk until the salt and brown sugar dissolve. Taste for seasoning, adding hot pepper flakes as necessary. Transfer the sauce to a pan and heat until it boils turn down and simmer for 10 minutes. Cool and place into a clean (or even sterile) jar and store in the refrigerator. It will keep for several months.

Coleslaw:

1 small head green cabbage
1 cup Vinegar Sauce
Salt

Finely chop the cabbage by hand. Place in a large bowl and stir in vinegar sauce. Let stand for 10 minutes, then taste and add salt or sauce if desired.

**JOIN CCA WA
NORTH SOUND
CHAPTER**



**March 11, 2009
6– 8pm @ Joe’s Sports
Wednesday Night
300 E. Bellis Fair Pkwy, Bellingham**

- **Speaker: Gary Loomis
Chairman, CCA Washington**
- **Topic: Recovering our Salmon & Steelhead
How you can make a difference.**

*Email: northsound@ccapnw.org
Website: www.ccapnw.org*



“There is never the hardness and bitter cold of winter fishing in March, but the month has a wild competitive savagery of strength suddenly aroused from sleep. There can be sunny days in March, mild and full of spring, but I do not think of such days when I think of March trout fishing. Instead, I remember a day of cold, heavy rain driven by an equinoctial gale that lifted spray from the crests of the current waves...”

*Roderick Haig-Brown,
“A River Never Sleeps”*

Outings for 2009

March 21st

Pass Lake
Lunch and fly box

April 25th-26th

Yakima River
Pot luck and fly box

May

Spring Creek Trip
Eastern WA
Pot Luck and fly box

June 9th to 17th

Roche Lake
Pot Luck and fly box

August 7th & 8th

Methow River
Pot Luck and fly box

August

Saltwater Coho in Puget
Sound
Pot Luck and fly box

September 11th & 12th

Upper Skagit River
Potluck and fly box

OCTOBER 3rd-4th

East Side Lakes– Chopaka,
Blue, Sidley, etc.
Fly Box & Food?

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.

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.

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

April's Board Meeting

April 7, 2009

Trinity Lutheran Church
119 Texas Street
Bellingham, WA

6:00 P.M.

March's Club Meeting

March 26, 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

You have to make reservations.

Call or write Charlie Scaief.
(312-9856) fcff@verizon.net

Bring money for the raffles and a fly for the "Fly Plate".

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: Paul Dudley (332-1958) &
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)

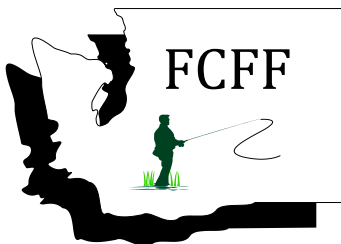
Newsletter

Sid Strong (715-8875)

Email: sidstrong@comcast.net

Raffle Chairman

Michael King (752-3217)



P.O. Box 1543
Bellingham, WA 98227

