



# 4<sup>th</sup> Corner Fly Fishers

## Annual August Potluck Picnic

As you all know, our next general membership meeting is our annual picnic. We will be the guests of the Anderson's at their Willow Tree Vineyards. The club will again be providing the Protein for the picnic. In this case North Carolina Pulled Pork BBQ. We will be raffling a "40 Year 4CFF Fly box" as well.

### **The Particulars:**

*Date:* Friday, August 24th. Serving begins at about 6:30 pm

*Location:* Willow Tree Vineyards, located 1 mile past Nugent's Corner.  
5551 Finsrud Road Everson, WA 98247

### *Provided by 4CFF:*

- North Carolina Pulled Pork Sandwiches with coleslaw (contact Frank if you need an alternative)
- Water, soft drinks, Coffee
- Paper plates napkins and utensils

### *Provided by Willow Tree Vineyards:*

- Complimentary tastings of all their wines
- Wine will be available for purchase by the glass, bottle, or case.
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### *The Cost:*

- For members and family memberships.....\$0
- For spouses, nonmembers and guests..... \$5 each

*What to bring:*

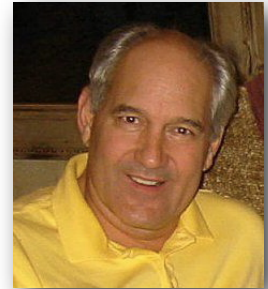
This is potluck other than the BBQ, so bring a dish that will serve 6-8.

Please RSVP to Frank for a headcount on the BBQ and to let him know what you are bringing (360-647-9715 or [fwkphotography@comcast.net](mailto:fwkphotography@comcast.net)).

*Be sure to bring chairs and any beverages you wish to consume other than those mentioned above.*

**Assistance before and after the event setting up and cleaning up would be greatly appreciated!**

Gary Jones, FCFE Program Chair (425) 239-4193  
or [gary-jones@comcast.net](mailto:gary-jones@comcast.net)



## Conservation Report

I hope everyone's summer is going along well with plenty of time off for fishing. Squalicum Lake has produced well for those of us who have ventured out there in May and June. I suggest you give it a try again in late Sept.

On Saturday Aug. 18 we will be meeting at the Parks and Rec. parking lot on the Mt. Baker Highway just West of Smith Rd. for the CCA work outing on the headwaters of the Samish River in the Acme Valley. We are meeting at 9:15 AM that morning and will be carpooling from there. The CCA crew will

supply all equipment and refreshments so just bring a pair of gloves. Will be done by 1 PM if you have other plans that day. For those of you who want to travel directly to the worksite take Hwy 9 south to the town of Wickersham, turn left onto their main street then cross the creek and turn left again to the site. Any last minute questions please call Frank Koterba.

See you at the picnic!



**Dan Coombs**

*FCFE Conservation Chairman*  
360-398-1637, [djcmb@nas.com](mailto:djcmb@nas.com)

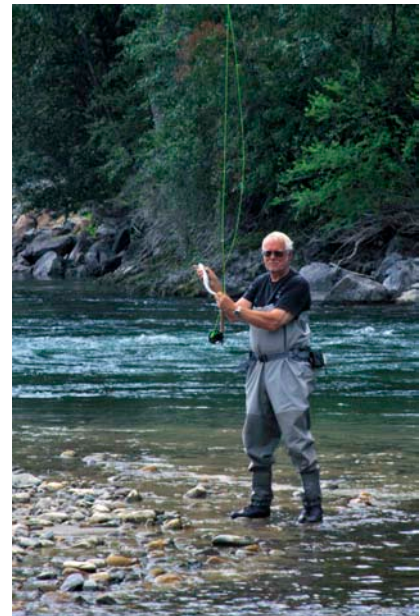
## August Outings Report

It looks like summer finally arrived and more than just the weather is heating up. Many of the rivers and streams are dropping back into shape and we are waiting for the coho to start showing up off the beaches. And there are several big events coming up for the club. But first, let me give a little recap of recent events.

### FCFF Methow Classic:



All told I would say it was a special trip. 50 people associated with our club made the run over to the Methow Valley. There were a bunch of members, both old and new, a host of persons in the guest status program, and some guests as well. Most of us arrived in waves at the KOA campground in Winthrop. Getting everyone into a campsite and working out who-owed-what-to-whom was a real headache for us and the KOA. I want to thank Mike Reed for stepping up and managing the list.



With that many on hand the level of expertise was broad and a lot of information was exchanged between experienced fishers and those just getting started. There was a group assembling their first rod. They were shown every thing from tying on the backing to the reel to the connection with the line, the leader and finally the fly. There were several casting classes conducted during the weekend and many long discussions about which fly would work for a given situation. When it came time to hit the water, the instruction continued. There were many first time anglers who caught their first fish on a fly. (Some even caught 10!) Afterward we all got together and compared notes.

The size of the group meant that we would have to hit many venues to avoid a self-induced combat fishing situation. Some fished the Methow, others covered known small streams, new ones were

prospected and a few lakes were thrown in as well. We were able to sample a lot of water in the Methow and even the Okanogan Valleys. Some of these waters we will visit again.

In addition to the fishing we had the opportunity to acquaint ourselves with the





creation of Bob Cooper and Ed Dahl. It was pretty impressive entrance when Bob dropped it off at the campsite. Since, we had it there, we had to at least warm it up. So we took some orders and



cooked off a bunch of ribs and had a great dinner. When it came time to set up for the pig we started drawing crowds from the neighboring campgrounds. It was a big hit during the day with many coming over to get a peek at the pig. At dinner we had 48 of us to feed and after watching the team reverse-engineer the animal we shared pulled pork sandwiches and all the other food at the potluck. Since this was a classic we had a few things to give away. The early bird fly box was one of the small "40 year" versions filled with Ed Ruckey's flies. On Thursday night everyone drew a ticket. The only reluctant participant was Wayne McLemore, "he mumbled something about not wanting to be embarrassed about winning a box of flies he might never use." Yea, that's right HE Did!! We also gave away a couple of Classic hats to Bruce Ruckey and Matt Roelofs. On Saturday night the big "40 Year" box with more of Ed's flies went to Nik Dahl, Ed's son. We gave away a couple of more hats with Matt winning his second and Ed Ruckey won the other. It has been a long time since Ed won anything at an outing! He was a happy camper.

All in all this was a very satisfying 4-5 days in the sun. Everyone had a great time. I know several who went on their first outing and went away pretty impressed with the collection of individuals that make up our club. I think that was what was in the back of Lin's mind when he started this whole thing. Thank you all who made it over!



### Picnic:

I know it will be hard to top last year but I think we have a pretty good chance. We have a new venue, thanks to Don Anderson and his family. The event will be held at their Willow Tree Vineyard on Friday, August 24th. In addition to the location, they will provide a complimentary wine tasting, with their wines for sale by the glass, bottle or even case! We will have a return of the aforementioned beast roaster. The same rules will apply regarding the potluck and nonmember rates, \$5 each. We will need to

track the attendance to make the appropriate site preparation. And to ensure that we have a balanced mix of side dishes please RSVP to me. Let me know how many are coming, and what you would like to bring. (360) 647-9715 and fwkphotography@comcast.net In addition to the food we will be giving away another of the 40th Anniversary Fly boxes and hats. So mark your calendars and pray for good weather!

### **Upper Skagit:**

Just after the picnic it will be time to run up to the Hozameen Campground on Ross Lake and fish the Upper Skagit River. This has always been one of the most anticipated outings. It is another chance to scale down and fish some great small water. The action probably will all take place about the surface film and any day could turn out to be one for the ages. Just remember to take along a good supply of Bug Dope! The dates are *September 6-9th* with the potluck on the evening of Saturday the 8th probably about 7:00.

To get there:

- Cross the border at Sumas and take HWY 1 towards Hope.
- Take the 2nd Hope exit, and turn right at the stop sign.
- Go to the flashing light and take a right onto Silver Skagit Road.
- Stay on this all the way to the campground.

This is one trip where you will want to be prepared. There are no services, stores or anything else once you make the turn onto Silver Skagit Rd. The campground has water and there might be firewood available on the US side.

With all the added attention the club has paid to the small stream venue this should be a great outing. It will be another dry fly fest with light rods and great fish. The only thing different will be the extra layers of bug spray! Check the outings detail document for further information.

### **Skagit Float**

Later on in September (26th) we have a float on the Skagit River. The exact section will be determined by the fishing and river conditions. This is a chance to cover some water that you can't get there on land.

This is not the Upper Skagit, this is big water! To safely participate, you and your craft must be up to the trip. Let me know if you wish to go and we can set up check out sessions to make surer you are prepared.

### **Small Stream Course:**

Now that the rivers are falling back into shape it is time to start planning for the small stream course. Hugh Lewis will be checking on some streams this weekend so we can set a date. This will be an evening class room session at Lin Nelson's and an on water session probably over a weekend. The class is limited to 10 and the on water sessions will have 5 each. This is for members first, then guest status, then guests. There is no cost for members, for others it is \$15.

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**"40 year" Fly Boxes:**

Just a reminder, we have the large and small engraved wooden fly boxes for sale. The large fly boxes (4x8) are just \$20 and the small (5x3.5) are \$16.

We have a lot going on and I want to see you out there!!

Frank Koterba, External Vice President and Outings chair



## August Culinary Corner

### A Local Gem



When I am working with food I am always searching for an inspiration. Since I started cooking almost all of my work has been catering. It is a focus on a single event, generally not one where your customers come to you but you go to them. You hone your skills and work to perfect a base that you can use to create a special one of a kind event.

I have also always donated a lot of dinners to various programs I support. And since I retired that is pretty much all I do. To put one of these together, I spend a lot of time looking, smelling, tasting, reading and oh yea talking. There are many sources of the inspiration I seek. I have winnowed my collection of cookbooks down to a couple of hundred. I usually have about 6 or 8 checked out from the library at any time. I use the internet to troll for all kinds of information. It's really easy to develop a conceptual approach to food. However, at some point, you have to get it on the plate!! In addition there are all the other elements that make the event memorable.



To broaden my perspective, I am always searching for people and places around here where you can get that inspiration. They get food into your eyes, into your nose, into your ears, and finally into your mouth. It gets personal. This is who they are. And they want to share it, not just give it away!! Over the course of the next several months I would like to share some of these people and the shops they run. We have some real gems in our area!

There is a family from Lebanon whose members have been cycling back and forth from their old country to ours for roughly three decades. The current arrangement has a lot of them on our side of the pond. There are the parents, some siblings, a bunch of cousins, and a few more that have come to our shore. In particular I would like to tell you about the three sisters who now live with us in Bellingham. You may not know it yet but, you could be part of their family.

Dorine Boulos came to America about 30 years ago. Her parents came after, and eventually, her two sisters Nahla Gohlam and Marie Boulos followed. They are now the heart and soul of Mediterranean Specialties Café. Their passion for their traditional way of life has not diminished. They still prepare

their dishes like they have always done. They opened the store to ensure that they would always have the ingredients their creations required. They remain true to the techniques necessary to bring out the subtle nuances of each offering. You will be drawn in after just spending a few minutes with any of the sisters and they way they feel about their food.

What make this place so inviting are the many avenues you can take to enhance your cooking! You can use the store as a source of many authentic ingredients for your own preparations. If you have questions regarding a choice, anyone of the sisters can give you advice about the qualities each possible choice represents. As an example, they have several brands of pomegranate molasses; some are great for a heated sauce and some more expensive brands should only be used for finishing. The same is true with the multitude of olive oils they carry. It would take a long time to go through all of the products they carry.

If your inclination leans toward consumption Mediterranean Specialties has a café where you can choose from many of their authentic specialties. These could include a killer hummus, lamb shawarma, falafels, or any number of other tasty items. The sisters and café also are available for to cater events as well.

Nahla also holds cooking classes on Lebanese cuisine. She will teach you the proper way to prepare each recipe. After tasting something like her hummus you will want to know more.



Occasionally, the café offers a Mezza Dinner. This is an event that Marie, Nahla and Doreen and their staff (many of whom are related) spend days making an array of sauces, dips, pastries, salads, and other courses that are served over several hours. One of the principals explains the background and preparation of each recipe as is presented. The dinner we attended included several cousins who treated us to traditional Lebanese songs that are usually part of a dinner. By the end of the evening you feel like part of the family.

I stopped in right after the Mezza Dinner to thank them for a great night. I mentioned to Doreen that I felt like I used to do as a kid when I ate with my family at my grandmothers. She laughed and said we treat all our customers like family.... And this is one you get to choose!! Amen to that.

So when you are on your way over to Joe's Garden, make a stop at Mediterranean Specialties and Café in the strip mall at the intersection of Fielding Ave. and 32nd St. . Get a little Lebanese sunshine your life.

I will just add a short summer recipe for a salad I made at the Methow Classic.

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## Kohlrabi Salad with Lemon, Sea Salt, and Olive Oil

*Number of Servings: 4*

### *Ingredients*

- 3 large kohlrabi's, grated or julienned
- 1/4 c. lemon juice, or more to taste
- Lemon zest from 2 lemons
- 1 teaspoon fine sea salt, or to taste
- 1/4 c. extra-virgin olive oil

### *Directions*

I ran the kohlrabi through my mandolin to save time.

Combine kohlrabi, lemon zest and juice and salt in a medium bowl.

Allow to sit at room temperature for 5 minutes.

Stir in oil.

Adjust seasoning if necessary.

Serve, or let sit, covered, at room temperature for up to six hours, until ready to serve.

Enjoy!

Frank Koterba



## Newsletter Awards!

The board has agreed to handing out awards for best articles and photos of the year. There will be three classifications for best articles: best report on any outings during the year, memories of fishing, and third will be any article of interest to the club such as fly tying.

There will be three classifications for best photo: best photo fish and fishing, best photo of any gatherings at outings, and best photo of either flies, insects, or nature.

Photo resolution is not required...you don't need an expensive camera. However, the photo has to be taken during 2012. The pictures and articles will be displayed at the November meeting and will be voted on by the membership and the winners will be awarded prizes at the January 2013 meeting.

Sid Strong, *FCFF Communications Committee*  
[swstrong@comcast.net](mailto:swstrong@comcast.net)

Steve Runge, *Newsletter Editorial Ass.*  
[srunge@logos.com](mailto:srunge@logos.com)





## 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.

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 your own lawn chair.

For more information, please contact the hosts.

### Annual Potluck Picnic

Friday, Aug 24, 2012

Willow Tree Vineyards  
5551 Finsrud Road  
Everson, WA 98247

*Wine available for purchase,  
complimentary tasting*

Wet Fly 5:00

Dinner 6:30

#### Menu

North Carolina Pulled Pork  
Sandwiches

#### Cost

\$5 for each Nonmember or Guest

#### Bring

Chairs

Beverage of choice (wine avail.)

Dish to serve 6-8

### September's Board Meeting

Sept 4, 2011

Trinity Lutheran Church  
119 Texas Street  
Bellingham, WA

6:00 P.M.

# 4CFF Board Members

## President

Lin Nelson (360) 961-0408 [lin.nelson@comcast.net](mailto:lin.nelson@comcast.net)

## Outings Chairman

Frank Koterba (360) 647-9715 [fwkphotography@comcast.net](mailto:fwkphotography@comcast.net)

## Program Chairman

Gary Jones (425) 239-4193 [gary-jones@comcast.net](mailto:gary-jones@comcast.net)

## Secretary

Brian Faloon [bfaloon@hotmail.com](mailto:bfaloon@hotmail.com)

## Treasurer

Larry Irwin [larryandbarb@comcast.net](mailto:larryandbarb@comcast.net)

## CONSERVATION

Dan Coombs (360) 398-1637  
[djcmb@nas.com](mailto:djcmb@nas.com)

## EDUCATION

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Joe Kelly (360) 384-0623  
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Klaus Lohse (360) 671-8453  
[kpstnlohse@gmail.com](mailto:kpstnlohse@gmail.com)

## LIBRARY

Susan Swetman (360) 428-2016  
[swetmans@comcast.net](mailto:swetmans@comcast.net)

## Website

Tammy Findlay  
<[tammy@bbaybrewery.com](mailto:tammy@bbaybrewery.com)>

## Newsletter

Sid Strong (360) 220-0099  
[swstrong@comcast.net](mailto:swstrong@comcast.net)  
Steve Runge  
[srunge@logos.com](mailto:srunge@logos.com)

**Membership Chairmen:** Brian Faloon and Nathan Weston

**Raffle Chairmen:** Errol McWhirk, Craig Lang

**Directors** Klaus Lohse, Craig Carlile, Nathan Weston, and Matt Roelofs

**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.



# 4th CORNER FLY FISHERS



## Aims and Purposes

**The Members of the Fourth Corner Fly Fishers (located in Bellingham, WA) are united by our enjoyment of the sport of fly fishing 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 purposes for which the Club was formed are:**

- To operate a social club for the pleasure, association and recreation of its members engaged in fly fishing activities.
  - To work to protect wild fish and the habitat which sustains them.
  - To work for the betterment and preservation of angling waters and surrounding land.
  - To improve the "State of the Art" of flying fishing and to keep members informed of developments of interest.
  - To develop and carry out programs of education designed to encourage individuals of all ages to become fly fishers and to promote ethical use of the resource.
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P.O. Box 1543  
Bellingham, WA 98227

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