



4th Corner Fly Fishers

President's Message

Dear 4CFF Members,

It's hard to believe, but we only have six weeks until the 4CFF Conservation Dinner/Auction on Thursday, October 27th. Only eight weeks after that - the days start getting longer! Just thought I would throw that in as something to look forward to for those who suffer from a lack of vitamin D and depression during the long dark dreary winter days!

The Auction Committee has been meeting regularly and working hard to make this event a success, however, we desperately need more silent auction items and we need every club member to help in selling raffle tickets and dinner tickets. **This event is NOT just for club members, so you have a large audience to sell tickets to.**

Raffle tickets are only \$10 each, so if every member buys or sells one book of 10 – we will make approximately \$8,000 from just the sale of tickets!

Dinner tickets are \$35 for a single and \$65 if you bring a spouse or partner. As the Bellingham Golf and Country Club needs to know well in advance how many people will be attending, please let Gary Jones know as soon as you can if you will be attending. Better yet, please let Gary know you are attending AND purchase your dinner tickets at the September membership meeting.

The Auction Committee, comprised of the members listed below, will have a table at the September 22nd membership meeting for you to pick up your books of dinner and raffle tickets and to turn in silent auction items. **Dinner tickets will need to be sold no later than the first couple weeks of October!**

(Message Continued)

Michael Maryk
(Committee Leader)

Rob Gaeta

Jerry Gillaspay

Frank Koterba

Bob Cooper

Diana Horan

Dennis Elwell

If you have any questions about auction items, etc., please contact one of the committee members. If you need a club roster for contact information, please contact Larry Irwin at 360-752-1506

I thank you in advance for helping with this important event!

Regards,

Lin J. Nelson
Your Club President



CONSERVATION AUCTION!!!

Attention FCFF Members

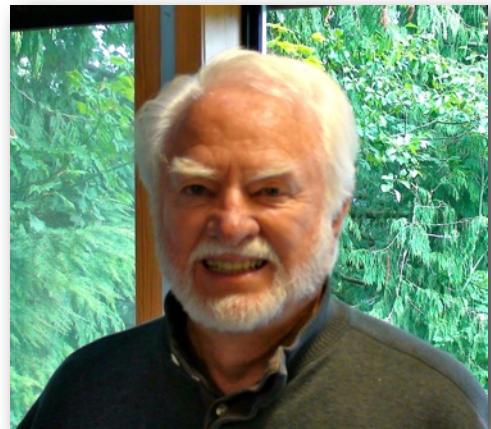
The Good News; 6 short weeks are all that remain before our much anticipated October 27 Auction Party.

The Bad news; We are woefully short on Auction donations and time is running out.

PLEASE!!!! Bring your donation items to our NEXT FCFF meeting on September 22nd. We'll do the paper work. Items, such as Fishing Equipment, Hunting Equipment, Boating Equipment, Camera Equipment, Hiking Equipment, Electronic Equipment, Gardening Equipment, Auto or Bicycle Equipment, Sweaters, Gloves, etc.

Please deliver them to the Auction Committee table at our next meeting, September 22nd. Remember we'll do the paper work. The success of our auction depends on you.

Michael Maryk, Auction Committee
360-647-3662



September Outing Report and the View from the Pit.

At one time or another, we all probably have had that worry about throwing a party where no one comes. It turns out that if you offer to hold an Argentinean Barbecue, add a couple of briskets, have a great location and hosts, and have an extraordinary group of people to ask.....**No Problem**. This was by far the largest event the club has ever had. And by a large margin as well. While it wasn't strictly an outing, it was a hell of a potluck!!

There are some people who deserve some special attention for the end result.

Dan and Jayne Coombs are conspicuous for their generosity and their efforts to make this happen. Once they knew that this was not going to be a regular picnic, (lamb over an open fire, 95 people, 45 cars) They set the parking areas, made the fire pit, organized the food, gave us the wood and did everything that a great host does. (While we were roasting the lamb, he even showed me how to tie an effective candlefish pattern he uses for salt water silvers!)

Another couple of stars are Bob Cooper, who actually got this whole thing started and Ed Dahl, who transformed our crude design for the "Asador Cruz" into the versatile implement we used on the lamb. Ed does elegant not simple. Earlier this year Bob and I were discussing a cookbook from a chef in Argentina. Bob has also worked at a number of remote worksites where this technique is used regularly. At some point he made a comment, "we can do this." That led to the drawing and eventually to Ed's participation. There several new projects that are being discussed so stay tuned. There are limits though, one recipe in the book begins it's list of ingredients with "1 1300 pound steer, butterflyed ." We won't be going there.

Thanks are also due to all the members who showed up early and stayed late to set up and clean up. With this format the whole process becomes a team sport. It takes everyone working together to pull this off.

I didn't actually get to see much of the whole event. We started by tracking down a source for the lamb (57 pounds from Silvana Meats) which I picked up on Thursday. On Friday, Dan lit the fire at 8:00am. Bob and I got there about 9:00 secured the lamb onto the cross. It went over the fire at about 9:30. The day was spent managing the fire, flipping the lamb and mopping on some of the 2 gallons of chimichurri sauce that we made earlier in the week. The early birds started to arrive at about 4:30. And after setting up some high volume cookers for the boatload of corn the Nathan Weston brought, things got busy around the pit. The lamb came off at about 7:00 and after it was rested for a bit, we spent I don't know how much time carving and serving everyone. In many ways it reminded me of some of the catering events I used to do. I believe a great time was had by all and the only question is what do we do next???

Now I can move on to a more normal outings report.

(September Outings Continued)

The outing to Canyon Creek did not come off as the road onto the area was one of the casualties from the high runoff. We may schedule something later to replace it. We will also be putting together some day trips for salmon as well.

The first outing for September will be the **Upper Skagit trip on the 9th to the 11th**. Once again we will be at the Hozomeen Campground. The pot luck and fly box will be on Saturday the 10th about 7:00pm. If you are planning to be there, contact me so we can co-ordinate the food for the pot luck. 360.647.9715

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. Do not take wood in from north of the border, they really frown on that. With anything else make sure you bring it or have great stuff to trade, 'cuz it's a long way back to Hope.

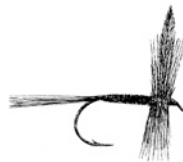
With all the added attention the club has paid to the small stream venue this should be a great outing. It will be another dry fly fest with light rods and great fish. **The only thing different will be the extra layers of bug spray!**

The next major outing will be our return to Chopaka Lake October 8th and 9th. This has been a great trip the last couple of years. The fish were large and the tales were tall.

Check the outing detail documents for both locations.

See you all out there!

Frank Koterba
Outings Chairman/External Vice President.



"The fisher of small streams can come home tired, maybe with sore knees or a bunged elbow for a souvenir...he'll remember how far he went, all the pretty brook trout, and he'll feel like a kid. That night he'll probably sleep like a kid, too, drifting off on the comforting wings of egotism.....a man with, he tells himself, an aptitude for rugged country, honestly bushed."

John Gierach, "Trout Bum"

FCFF PICNIC PIX....(more on the website)



CONSERVATION REPORT

Now that Labor Day is passing us by and evenings hint of the oncoming Fall season, it's time for us to think of returning to our Conservation efforts at 10 Mile Creek and beyond. We have arranged with the school at 10 Mile to have a work party there on Saturday Sept. 17. We will meet there at 8:30 AM and should be done no later than 11 AM, leaving you a goodly portion of that Saturday for other pursuits. Our goal for that day will be to chip up previous prunings, reseed some areas with grass, remove the last of the berry patch by the fence and generally get the creek ready for an October planting party with the students. This will most likely be the last work party out there this year so we really can use an "All hands on Deck" type of turnout for this one. We won't be having a club meeting before this date so I could really use an E-mail from each of you about your attendance or lack thereof so I can plan on refreshments and equipment for that day.

In addition to the above conservation opportunity, we are hooking up this fall to help our local hatchery on the Nooksack to "fertilize" chosen local creeks with spawned out salmon carcasses. We will be picking up the carcasses at the hatchery on chosen dates and then will hand place them in local streams. Research has shown that this type of refertilization technique not only helps restore much needed nitrogen to the water and all of its inhabitants, but also greatly benefits plants and trees along these streams. Prospective members are especially encouraged to participate in this activity as they can become familiar with our hatchery system as well as with some of the local spawning streams. Those interested in participating in one or more of these "salmon plantings" please call Frank Koterba 647-9715 for exact times and locations

The Conservation work party in the Acme Valley (near Wickersham) in conjunction with the Skagit Fisheries Enhancement and CCA went pretty well. Our club had a light turnout that morning, but 14 people cleared grass away from plants and spread mulch to help protect these young plants in an area that is near the headwaters of the Samish River. All in all, a valiant effort to help establish a new riparian zone there.

See you all at 10 Mile!

Dan Coombs, *FCFF Conservation Chair*



"September is as good a fishing month as one could hope for, and if the fall frosts come early they can do no more than clear away the heavy heat of summer and color the leaves of maple and willow and poplar to make the river banks more beautiful."

Roderick Haig-Brown, "A River Never Sleeps"

MY FIRST CLUB OUTING

**"There is a fine line between fishing and just standing on the shore like an idiot"
(Steven Wright).**

Being a novice, this quote captured my apprehension in joining the 4CFF and going on my first fishing trip.

My motives for joining the club were, of course, to hopefully learn how to fly fish; but, more broadly, to explore the natural beauty of the northwest and BC, achieve sanctuary from our "on-line , real time" daily responsibilities, and enjoy the fellowship of "good braggers"... oops, I mean fishermen.

My concerns melted away as members welcomed me, loaned me a rod, and helped me select the proper flies in preparation for my first outing at Boulder Creek. I had not been to this part of Washington before, so that was a new travel experience. When it came time to fish, Ed Ruckey, an experienced fly fisherman, took me under his wing, showing me what flies to use and how and where to cast. And, I caught trout!

Then, to cap off an already wonderful day, the club put together an amazing dinner of lamb, cooked over an open campfire on a special spit welded by one of the members. Ed Dahl. Frank Koterba, the main chef, put together a South American marinade, basting the lamb as it cooked. Enjoyable banter accompanied the dinner, including one humorous comment that "this is the cooking club that likes to fish!" After dinner, the club held a drawing for a valuable box of flies tied by Ed Ruckey and for someone who rarely wins anything, I won this extraordinary prize.

If you think all of the above is a fish tale, I assure you it all happened. I'm very appreciative of all the members and especially, Ed Ruckey. It was a memorable day!

I think I'm hooked on Fourth Corner Fly Fishers and wish to participate in not only more fishing; but, fly tying, conservation, educational, charitable, and club organizational activities. I'm looking forward to more fly fishing trips where:

"There he stands, draped in more equipment than a telephone lineman, trying to outwit an organism with a brain no bigger than a breadcrumb, and getting licked in the process (Paul O'Neil, 1965).

Thanks again members; but, don't forget...I still have a lot to learn...all suggestions welcome!

Mike Reed, Guest-status member



Koterba's Culinary Corner

September's Menu

I have a dinner that I donated to the Coastal Conservation Association. During my development of the menu I was looking for a way to showcase some of the local ingredients we have available. The entrée is peppered beef tenderloin; there are some dietary requirements, no starch and no sugars. After spending some time looking at what I could use several choices came to mind. I settled on braised carrots Marsala and a purée of celeriac. I have adjusted them to fit in with the beef.

Celeriac Purée

Celeriac, which looks like a brain, is another of those great British vegetables that people avoid because they don't know quite what to do with it. Here is a straightforward example.

Serves 4 as a side dish

1 celeriac, rough outer skin removed and diced into 2.5cm cubes

- 2 large heads roasted garlic, peeled
- A knob of butter
- ½ mug mascarpone cheese
- Sea salt and freshly ground black pepper

Place the diced celeriac and in a pot of salted water (to just cover) and simmer for about 15 minutes, until the celeriac is fork tender. Drain, pop the celeriac and garlic back into the pot and move it around over a low heat for a minute or two to remove some of the moisture. Now you can either blitz it in a blender or mash in the pot to a smooth paste before folding through the butter and mascarpone. Season and serve

Roasting Garlic for Cooking Purposes:

There is more than one way to roast garlic. The following is a easy way to do the roasting when preparing the garlic for your many recipes:

- Preheat oven to 250 degrees F.
Separate a head of garlic into individual cloves. don't peel the cloves, but do rub of any flaky or papery skin. Use a paring knife to cut off the stem end of each clove. You basically want the peel to stay one, but it is fine if a little does come off.
 - Put the cloves in the center of a square piece of aluminum foil. Drizzle with a little olive oil, and using your fingers to rub the oil evenly on the cloves. Gather the aluminum foil into a pouch and set it directly on the rack of your oven. Roast until the garlic becomes very soft, approximately 1 hour. **NOTE: You can roast two heads of garlic in one pouch, but for more than that, make another pouch.**
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(Culinary Corner Cont.)

When done baking, open the pouch and let the cloves sit until they are cool enough to handle. When cool, squeeze each clove gently at the untrimmed end and the roasted flesh should slide right out in one piece.

Braised Carrots Marsala

Serves 10;

INGREDIENTS:

3/4 cup coarsely chopped hazelnuts, toasted
1-3/4 pounds carrots, cut into strips or oblique.
1-2/3 cups water
3/4 teaspoon salt
1/4 cup unsalted butter or olive oil
3 large shallots, minced
3/4 cup dry Marsala wine
1/4 cup sugar
Small grating of fresh nutmeg
Fresh ground pepper
2 Tbsp fresh chopped parsley



Preparation

1. Preheat oven to 300 degrees F (150 degrees C)
2. Spread chopped hazelnuts in a single layer on a baking sheet. Bake in the preheated oven for 5 to 10 minutes, stirring once or twice, and watching very carefully as they will burn very easily. Remove from the oven when browned and fragrant.
3. Cut carrots in half cross-wise. In a saucepan over medium heat, bring water, carrots, salt, and 1 tablespoon of butter. Bring to a boil, and reduce heat to low. Cover, and simmer very lightly for 10 to 15 minutes or until tender but firm. Drain and set aside.
4. Return pan to the stove over medium heat, and melt the remaining 2 tablespoons of butter. Cook shallots in the melted butter, stirring occasionally, until translucent. Add Marsala and sugar, and stir continually until sugar is completely dissolved. Continue simmering until sauce has thickened slightly.
5. Once thickened, toss carrots and hazelnuts with the sauce until well coated. Garnish with parsley, if desired. Transfer to a serving dish, spoon any juices on top, and sprinkle with parsley.



Enjoy

Frank Koterba

Doc Hackle's Fly Tying Corner

Well this is another take off of the "Damned If I Know Fly". This one is for Pink Salmon and will be tested within a week of the submittal of this fly tying column. All I have to do is convince the Pinks, that this is something real tasty to eat. That shouldn't be too hard. Time will tell.

Doc's Pink Passion

Hook 4X Long Nymph Hook / Size 4 to 10

Thread Fl. Fire Orange / 70 Denier

Tail Mallard Flank Well Marked

Rib Small Silver Mylar Tinsel

Body Light Pink Frostbite

Hackle Fluff From The Bottom Of A Red Dyed Feather

Under Wing UV Krystal Flash (Ultra Violet)

Wing Fine Light Pink Bucktail

Head Silver Bead



STEP # 1 Slip the bead on to the hook with the small hole facing the eye. Now take and mount your thread on the hook behind the bead and wrap it down half way. At this point you may, if you want to, add more weight to the fly. You want to use .020 non-lead wire to the fly that is on a size 4 & 6 and for size 8 & 10 you want .015. You make 5 or 6 wraps of wire and push it up into the bead.

STEP # 2 Now take and run your thread down the hook shank to the bend and back part way. Next select a clump of Mallard flank about 3/8th thick and clip it from the feather. Role it up and mount it to the top of the hook. The length of the tail should be about shank length plus or minus when tied in.

STEP # 3 Next take and run your thread back up to the bead and tie in your ribbing material. Now keeping your ribbing material facing you with the gold side out, wrap the thread down the shank trapping the ribbing against the shank to the tail. Now bring the thread back up to the bead.

STEP # 4 Now you tie in the body material and do the same as you did with the ribbing material bringing it down to the tail. Now wrap your thread back up to the bead and half hitch it. The reason for running the thread back and forth along the hook shank is not only to tie in the two components but also to create a nice under tone to the body of the fly.

STEP # 5 Now wrap your body material up the shank in a clock wise manner up to the bead and tie it off. Clip the excess body material away. Now take your ribbing material and counter wrap it up the hook shank, tie it off, and clip the excess.

STEP # 6 Now take and grab a small clump of the red fluff from the feather and mount it beard style under the fly at the bead. Trim it to about 1/4th to 3/8th in length.

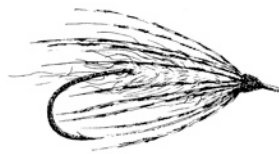
STEP # 7 Now take 5 or 6 strands of UV krystal flash and fold it around the thread and anchor it down on top of the fly at the bead. Then make several more wraps of thread right behind the first wrap working back 1/16th of an inch forming a small color.

(Doc Hackle Continued)

STEP # 8 Now select yourself a small bunch of light pink bucktail. The wing should be sparse. Now stack it taking out any small loose hair, measure it, it should be the length of the body of the fly and including the tail. Now tie it in on top of the fly. To tie it in you make 3 or 4 loose wraps and slowly tighten it down, after which you make several more wraps creating a nice smooth collar just behind the bead. Now whip finish the thread, clip it, and add the head cement and you are done.

Any questions just give me a call at 733-8935. Have fun tying this fly and catch lots of salmon.

Doc Hackle,
(A.K.A. Ed Ruckey)



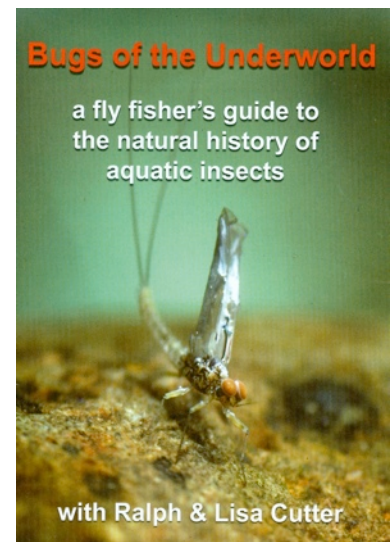
"With the exception of painting, nothing in this life has held my interest as much as fishing. Fishing, in my estimation, is not a hobby, a diversion, a pastime, a sport, an interest, a challenge, or an escape. It is a necessary passion."

Russell Chatham, Dark Waters (1988)

September's Program

"Extraordinary, award-winning underwater video footage follows the life cycles of mayflies, stoneflies, caddis flies, and other amazing bugs. Expertly narrated and original sound track. Fly fishers will gain valuable insights as they see how aquatic insects behave and what they *really* look like to trout! Teachers, parents, river monitors, scientists, and kids of all ages will be entertained and enlightened by this video."

Thanks,
Gary Jones, *FCFF Program Chair*



New FCFF Logo

The Fourth Corner Fly Fishers are proud to announce that we have a new logo! The redesign includes the Painted Lady, one of the patterns created by a founding member Ralph Wahl. So if you are interested in getting your very own shirt, hat, vest, or whatever, our friends at *Bergen & Company* are all set to take care of you. They have even upgraded their shirt selection to include a line from Columbia Sportswear that has quick dry material for those rare times when it gets hot around here. If we can put together a large order we can save a couple of bucks on each item. Give me a call or an e-mail and I can show you what they have.

Frank Koterba
360.647.9715



Picture of the Month



Our Fabulous Auction Sponsors



A Professional Fly Fishing Outfitter
Service

306 South Main Street #3
Ellensburg, WA 98926
509-962-2033

www.worleybuggerflyco.com

The Sun Mountain Lodge logo features a small mountain icon above the text "SUN MOUNTAIN LODGE". Below this, the address "604 Patterson Lake Road", "Winthrop, WA 98862", and phone number "800-572-0493," are listed. The website "www.sunmountainlodge.com" is at the bottom.



Best Western Lincoln Inn

The logo for The Chrysalis Inn features a large, stylized, golden letter "C" above the word "Chrysalis" in a cursive font. The word "The" is written in a smaller font above the "C". Below the logo, the address "804 10th St, Bellingham, Washington", phone number "Phone: (360) 756-1005", and website "www.thechrysalisinn.com" are listed.





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.

September's Meeting

September 22, 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"!

October's Board Meeting

October 4, 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>

