

**Officers:** 

**Board of Directors:** 

President: George Overman

Vice President: Brian Woodward

Secretary: Cheryl Juarez Treasurer: Willie Forbes Tom Juarez Ted Thompson Bruce Nepper Jay Zastrow Woody Giles

July 2022



Check out Bellwood Boats Inventory of boats and accessories at: <u>www.bellwoodboats.biz</u>. They also have a large selection of Humminbird, Minn Kota and Lowrance products if you are in the market for new electronics or a new electric motor.

# **New Officers and Board Members:**

At the June club meeting, the following officers and board directors were nominated:

#### Officers:

President - George Overman, Vice President - Brian Woodward Treasurer - Willie Forbes, Secretary - Cheryl Juarez

#### Board Directors:

Tom Juarez, Ted Thompson, Bruce Nepper, Jay Zastrow and Woody Giles

# Family Outing:

August 20, 2022 Fish from 7am to 3pm Show up at 3pm and bring your catch. We will be frying up walleye and having a BBQ. Please bring your favorite side dish to share.

# **Upcoming Events:**

- August 20th, 2022 Family Outing at the Pathfinder Reservoir Diabase Shelter
- Monthly Meetings will Resume in September
- Any questions, please contact George Overman at 797-0417

### **Free Fishing Day - Yesness Pond:**

NPWU donated 240 fishing poles for the kids. Great time and lots of fish were caught! Thanks to the volunteers of the NPWU that day - George Overman, Woody Giles, Howard Tilton and Dean Bicknese.



## **Elk Club Fishing Tournament:**

The Elk Club fishing tournament was held June 17th. NPWU donated 30 fishing poles for the kids.



Casper Lodge No. #1353 Benevolent and Protective Order of Elks 108 East 7th St. Casper, Wyoming 82601

June 28, 2022

George Overman North Platte Walleye Unlimited

Dear George

Thank you for your generous donation of the fishing poles to the Casper Elks Lodge annual Fishing Derby. With your donation we were able to give every child a new fishing pole. We had a very successful fishing derby. Thank you again.

Yours Most Sincerely,

wey Rude

Jennifer Brúsh Chuck Brush Harvey Rude Casper Elks Lodge 307-267-2166 harvey@maseksports.com

## Walleye League Nights 2022:

Walleye League Nights are being handled this year by Jay Fountain with Wyo Hunters and Fishermen. This is every Wednesday, alternating between Alcova and Pathfinder. Check out his FB page for more information if you still want to get in.

#### allrecipes

#### **Best Fried Walleye**

#### $\star\star\star\star\star$

This walleye recipe is the one my dad has been using for 25 years. It's light and cleantasting because there's no sense in masking the naturally delicious flavor of such an awesome Canadian delicacy. No tartar sauce needed! Prep: 20 mins Cook: 15 mins Total: 35 mins Servings: 4



By clarkie24

#### Ingredients

4 walleye fillets

- 1/2 cup all-purpose flour
- 1/2 teaspoon garlic powder
- $\frac{1}{2}$  teaspoon ground black pepper
- 1 pinch salt (Optional)
- 2 eggs, beaten
- 2 cups crushed saltine crackers
- vegetable oil for frying
- 1 lemon, cut into wedges

### Directions

Check walleye fillets to ensure all bones and skin have been removed. Cut fillets into manageable pieces, if necessary.

Combine flour, garlic powder, pepper, and salt in a shallow bowl. Place beaten eggs in a separate shallow bowl. Place cracker crumbs onto a plate.

Heat oil in a deep fryer or large cast iron skillet to 375 degrees F (190 degrees C).

Dip fillets into flour mixture, then dip in beaten egg, and then coat evenly with cracker crumbs; set fillets aside on a plate. Carefully lower 2 fillets into hot oil using tongs; cook until golden brown, about 3 minutes per side. Transfer to a paper towel-lined plate; repeat with remaining fillets. Serve with lemon wedges.

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