

NORTH PLATTE



September 2022

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Reservoir Water Levels:

Check out the link at our website to see daily updated water levels on the Platte!

- Pathfinder Link - https://www.usbr.gov/gp-bin/arcweb_patr.pl
- Glendo Link - https://www.usbr.gov/gp-bin/arcweb_gler.pl
- Seminoe Link - https://www.usbr.gov/gp-bin/arcweb_semr.pl
- Alcova Link - https://www.usbr.gov/gp-bin/arcweb_alcr.pl
- Grey Reef Link - https://www.usbr.gov/gp-bin/arcweb_grar.pl
- Guernsey Link - https://www.usbr.gov/gp-bin/arcweb_guer.pl

Upcoming Events:

- September 7th, 2022 - Monthly Club Meeting @ Air Innovations, 5000 CY Ave
- October 5th, 2022 - Monthly Club Meeting @ Air Innovations, 5000 CY Ave
- Any questions, please contact George Overman at 797-0417



2022 Wyoming Outdoor Expo:

I've heard it's never too late to send a thank you note - and I hope you've heard that too. :)

Thank you for your support of the 2022 Wyoming Outdoor Expo! Over 5,400 individuals participated in Expo this year. They experienced 89 different opportunities to learn about Wyoming's wonderful wildlife and outdoor resources, and went away inspired by all that was offered. More than once we heard students say "This is the best day ever!" and families wore ear to ear smiles as they enjoyed all that Expo had to offer. Attached you'll find an infographic with some additional details and numbers about Expo.

One of my favorite things about Expo is the opportunity for the conservation community to come together, enjoy each other's company and highlight their contributions to Wyoming's wildlife and natural resources. Thank you for making the considerable investment of time and resources to be at Expo, and being part of that community.

I believe students and families went away from Expo with a deeper understanding of conservation and an appreciation for their heritage as Wyoming citizens - and I am grateful for your support.

It has been an honor and a privilege to work with you all, and I am looking forward to enjoying the good work of the conservation community and the Department in my retirement. Please reach out to Ashley Leonard, Education and Volunteer Coordinator with any questions in the future.

Take good care - and tight lines!

Kathryn P. Boswell
Hunter & Angler Participation Coordinator
Wyoming Game and Fish Department



Medicine Lodge State Parks Outdoor Day:

Medicine Lodge Kids Outdoor day was held last weekend and it was a huge success! Thanks for your group's generous donation of the fishing poles! The NPWU logo was included on the t-shirts.

Tara Hodges, Information and Education Specialist
Wyoming Game and Fish Department



Pathfinder Family Outing:

Winners from the Pathfinder Family Outing

- Smallest Fish - Keagan Cambell
- Largest Walleye - Tim Stevens
- Biggest Basket - Ted Thompson & Brian Woodward





Grilled Walleye Sandwich

Delicious Walleye Sandwich recipe that is made on your grill! Flaky walleye, crisp lettuce, ripe tomatoes, crisp pickles on a toasted bun!

5 from 1 vote

Course: [Main Course](#)

Cuisine: [American](#)

Keyword: [Walleye Sandwich](#)

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Servings: [4](#)

Calories: 698

Author: [Julie Evink](#)

Ingredients

- 1/2 c. mayonnaise
- 2 Tbsp fineley chopped dill pickle
- 2 tsp grated lemon zest divided
- 3 Tbsp lemon juice divided
- 1 tsp Dijon mustard
- 2 Tbsp snipped fresh dill or 2 tsp dried dill divided
- 4 cloves garlic minced, divided
- 3 Tbsp olive oil divided
- 1/2 tsp Kosher salt
- 1/4 tsp freshly ground black pepper
- 4 boneless, skinless walleye fillets about 1 1/2 lbs
- hot sauce to taste
- 3-4 lemons thinly sliced
- 4 soft sub or hot dog rolls
- 1 c. dill pickle slices
- 2 c. shredded iceberg or romaine lettuce
- 2 tomatoes sliced 1/4" thick

Instructions

1. To make the tartar sauce whisk the mayonnaise, chopped dill pickle, 1 teaspoon lemon zest, 1 tablespoon lemon juice, Dijon mustard, 1 tablespoon fresh or 1 teaspoon dried dill, half of the garlic and 1 tablespoon olive oil in a small bowl until smooth. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cover and refrigerate until ready to use.
2. Using Kingsford® Charcoal, prepare the grill for direct cooking and preheat to 350 degrees Fahrenheit.
3. In a small bowl, combine the remaining lemon zest and juice, dill, garlic and olive oil. Add hot sauce to taste. Set aside. Season the fish fillets on both sides with salt and pepper.
4. Grease the grill grates and place directly over the prepared medium coals. Slightly overlap the lemon slices on the grill grates in a pattern to accommodate the fish fillets. Place the fish directly on the lemon slices. Brush with the lemon-dill mixture. Cover the grill and cook for 10-12 minutes or until the fish flakes easily when tested with a fork - don't turn fish.
5. To assemble, lightly toast and butter the rolls. Spread the tartar sauce on both sides of each roll and place one fish fillet into each roll. Top with pickle slices, shredded lettuce and tomato. Serve immediately.

Nutrition

Calories: 698kcal | Carbohydrates: 49g | Protein: 43g | Fat: 38g | Saturated Fat: 6g | Cholesterol: 97mg | Sodium: 1473mg | Potassium: 1016mg | Fiber: 6g | Sugar: 12g | Vitamin A: 1280IU | Vitamin C: 61.7mg | Calcium: 105mg | Iron: 13.1mg

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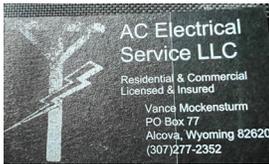


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