PELORUS



Pelorus: a fixed compass used to take bearings relative to a ship's heading.

The Quarterly Newsletter of

Central Coast Women For Fisheries, Inc.

Winter 2020

Incorporated May 4, 2006

A Message from CCWF President

Volume 15, Issue 3

Inside this issue:

Hello Fellow CCWF Members,

Hoping your COVID summer has been a success as it has definitely had it's challenges. All of our events were cancelled this summer, but the CCWF board of directors has continued to meet monthly on Zoom during this time. I don't know about the others, but I have enjoyed staying connected in a time that sometimes has felt isolating. If you ever want to join us we would love to see you. Send an email to lenoredw@gmail.com and I will get you the link so you can easily see what is happening from the comfort of your own home.

CCWF is continuing to keep the public informed of fishermen selling their products directly off the boat. This has been very popular with the local community. We have received comments like: "best fish I ever had", "I loved meeting the fisherman and I learned a lot", "I am eating more fish than ever and I will be from now on". The traditional markets for the fishermen have improved again now, but we hope to continue some version of this email blast both to sell fish and to educate the community about fish.

CCWF is also in the process of redoing our website with the volunteer assistance of Hunter Kilpatrick, so be looking for improvements soon. And for the future, we are planning for some version of the Albacore Enchilada Sale, hopefully in early February. The how, when and where will depend on the COVID restrictions.

One more quick reminder about the Fishermen's Relief Fund. Be sure to notify someone on the CCWF Board if you know someone injured on the boat or some need related to their fishing.

Have a great Holiday Season,

Lenore

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Email: ccwf@womenforfish.org

A BIG THANK YOU!

Central Coast Women for Fisheries would like to thank all the people from our email list who came down to the docks in Morro Bay and Port San Luis to buy fish from our local fishermen. We started the email list to help guide people as to when and where the fishermen would be selling and what their catch of the day was. In addition to buying right off the boats, many of you have checked out the seafood in the local fish markets and we are happy about that.

Different types of fish and shellfish are available during the year at different times due to what is in season and bad weather can be a factor at times. If you don't get an email for while it's one of those reasons. Also the traditional markets that the fishermen sell too might get better when the COVID virus doesn't restrict them so much. The fishermen still love selling off the dock to the public.

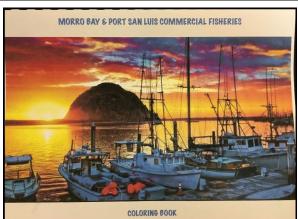
You can email CCWF to be put on a mailing list which will notify you of what day and time a local boat will be selling, what they are selling, and which dock they will be selling off at either Morro Bay or Port San Luis. To get on the email list (which will not divulge your email to the others on list) send a request to:

ccwf@womenforfish.org

Photos below of some fish sale actions







The coloring books are a Central Coast Women for Fisheries Fundraiser.

Christmas Present Idea

The coloring books are \$12 each (tax included) and have 24 pictures of fishing boats and local fish. To order email Sheri:

somethingsfishy@charter.net Checks for orders can be made payable to CCWF, and mailed to:

CCWF 785 Quintana Rd. #106 Morro Bay, CA 93442

Write "coloring book" in the check memo. We can ship for less than \$3. Proceeds from the coloring books are used for our community, education and charitable projects.







Our Aloha committee is there for you. The committee sends cards and flowers, but we need you to make the call and let us know of the need and the address. Members are encouraged to contact the committee and help CCWF observe occurrences throughout our community, whether happy or sad.

For Aloha announcements Contact Sharon: srowley303@gmail.com Or (805) 674-4854

CCWF has sent a card and gift to Barbara Stickel

CCWF sent a Thank You card to the

Central California Joint Cable/Fisheries Liaison Committee For their continued funding of our Fishing Heritage Scholarship Program, and for believing in the importance of helping so many students with their educational expenses over the years.

CCWF sent a card to honor Travis Evan's 98th birthday. Travis is a local legendary fisherman who has had a commercial fishing career up and down the west coast for over 75 years. He was also married for 75 years plus to his beloved Katherine, who passed a few years ago. They have 8 children, 4 boys and 4 girls, and enough grandchildren and great grandchildren to load his boat. Over the years Travis has written many, many poems from his experiences and heart. We have put all that he has sent us in our Newsletters since 2007. A recent poem he wrote is on the last page of this issue. Thank you Travis and Happy Birthday.

CCWF Board of Directors

President:

Lenore Ward lenoredw@gmail.com

Vice President, Secretary:

Sheri Hafer somethingsfishy@charter.net

Treasurer:

Tacy Lee tacylee@aol.com

Becka Kelly bkelly@morrobayca.gov

Sharon Rowley srowley303@gmail.com

December Meeting

The regular CCWF monthly meeting, which is currently the 3rd Wednesday of each month, was going to be held in December at the Madonna Inn in San Luis Obispo. We did this last year and it was fun, got to have the famous Madonna cakes, and enjoy the elaborate Christmas decorations. Unfortunately, because of Covid19 restrictions, we had to scrap having the meeting at the Madonna Inn for this year. We will try again for 2021 and send out an invite to CCWF members. In the meantime, members are welcome to join a meeting which we have virtually on Zoom. Send a message to Lenore Ward:

lenorew@gmail.com

Cooking With CCWF and Friends

Halibut Lasagna

This recipe is from Suzi Bullock who lives in Nebraska. She goes Halibut fishing in Alaska and has tried cooking her catch many different ways. Suzi doesn't have exact measurement for a few ingredients, but we are printing her recipe because she swears this is awesomely good.

5 cups cooked halibut

green chilies, chopped optional

Lemon pepper Seasoning salt

Salt to taste

Garlic powder to taste

Lots of shredded Mozzarella

Pepper jack and Monterey jack cheeses

Sour cream

Mayo

Cottage cheese

Cooked onions

Lasagna noodles, cooked

Use a desired amount of sour cream, mayonnaise, cottage cheese and cooked onions to mix with the halibut and the seasonings. Add green chilies, optional.

In a 13 x 9 dish layer the halibut mixture, shredded cheeses and noodles. Repeat twice.

Bake covered at 350 for 50 minutes. Let stand 10 minutes before serving.

2021 Albacore Enchilada Fundraiser News

Amidst all the bad news of almost all of our 2020 fundraisers having to be cancelled because of the Covid 19 virus, there is good news that our albacore enchilada fundraiser will still happen. Good quality albacore from fisherman Derel Terra of the vessel Gusto will be used with other fresh ingredients to make our plump enchiladas. Derel is a longtime local fisherman who takes excellent care of his fish, as well as his boat and is detail oriented.

We usually have the enchilada fundraiser the Saturday before Super Bowl Sunday in early February each year. Because of the COVID restrictions, we are unsure of the date yet.



Pages From the Past



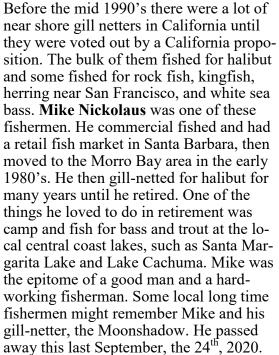
Mike Nickolaus on his boat, The Moonshadow.

Looking for Stories, Pictures, Experiences

Personal stories of a fisherman's experience at sea or a family member's memory from the shore may seem insignificant to them; just another day in their life. However, even small, short experiences are interesting to others because they can relate to them, learn something, maybe even get a chuckle. CCWF will always welcome a picture or story (short or long) that **YOU** can send us for the newsletter. Thank you! srow-ley303@gmail.com

From Bill Wilson Story On Page 5.

This photo of the F/V Lucky Boy and the dock by the Galley Restaurant (which used to be Bill's old fish market before he sold it) is from the Fordham/ Duvall Collection.



Sharon Rowley



Pages From the Past continued

The Anderson family of Morro Bay is a big part of Morro Bay's fishing community and waterfront history. The restaurant that Bud and Rita Anderson bought in 1964 from long time fisherman Bill Wilson had a fish market too. After the Anderson's made it a restaurant only, the Galley, they always continued to buy fresh fish from the local fishermen as much as possible, and were friends with a lot of them for many years. Bud passed in 2018 and Rita in 2020, both at age 93 and married over 70 years. Their children, Rodger, Jeff and Mollie lease the restaurant and run the adjacent Anderson Inn. Rodger recently gave us some information about the early days of the restaurant.

Fisherman Bill Wilson

by Sharon Rowley

A Morro Bay Fisherman from the past was Bill Wilson. He "hook and lined" for rock fish in his Monterey Clipper style boat for many years, mostly in the 1950's through the 70's. It was a small boat but Bill did mighty things with it. He made his living and built his wife Florence and him a house on the waterfront, along with a fish market which would later become the famous Galley restaurant.

As one of the first leaseholders on Morro Bay's waterfront, Bill and Florence lived in the single story place they built and unloaded fish on the dock which was there. Later, using surplus 4X4 lumber when PG&E was being built, they added a second level where they lived and used the original single level as their Bayshore Fish Market and sold seafood in a take-out window as well.

Bud and Rita Anderson bought the place from Bill and Florence Wilson in 1964 and added on to the original building, opening the Galley Restaurant in 1966. They kept the fish market going for a few years, but the main business was a restaurant. As Rodger Anderson said, "Bill had a fish market with a restaurant on the side and my Dad made it a restaurant with a fish market on the side." Later, Bud and Rita made it a restaurant only, but continued to serve fresh, local fish which helped to make the Galley restaurant the famous place it became.

Everyone on the waterfront knew when Bill was coming and going from fishing trips from the slow Chug Chug sound of his old Hicks engine, a one cylinder, 8 HP that powered his boat, the "Lucky Boy". Like some fishermen from the past, Bill didn't have electronics to guide him to his fishing spots. He used time and compass and sometimes land marks if it wasn't foggy. He used large rocks for sinkers for his long lines with many hooks to catch rock fish and pulled them from 300 to 400 feet by hand. He did well enough to build a successful fish market on the waterfront and later retire to a nice place just inland of Morro Bay on Highway 41.

Picture below is the Galley Restaurant showing the giant sign that was on it many years ago. It was lit up at night and so big that fishermen could see it from sea before entering the Morro Bay harbor.





Bill and Florence Wilson moved out to an old ranch house on Hiway 41 just a few miles inland from Morro Bay. When Bill retired from a long life of fishing, he had his boat the Lucky Boy brought out to his ranch to retire with him.

Don Williams photo



Central Coast Women For Fisheries, Inc.

785 Quintana Road, #106 Morro Bay, CA 93442

<u>Please Note</u>: The Quintana Road address for mail is a postal box only.

The Last Word . . . by Capt. Travis O. Evans

Marriage

What makes a marriage? An old sage was asked, Are there special ingredients that help it last? Special ingredients? Yes! I believe I can tell, both parties trusting "Him" that all is well. Good marriages are made of faith, trust and hope, like a jig-saw puzzle or a kaleidoscope. Not made in Heaven, but strived for on Earth, interspersed with sorrow, joys and mirth. Tears, laughter, peaks and valleys, fourlane highways and some blind alleys, Silly family quarrels, hard to explain, Sweet reconciliation-like sunshine after rain. The entire range of human emotion, Sometimes turning life into a stormy ocean.

These make a marriage, and so much more, like a welcome footstep just outside the door.

The pain of parting, the welcome home, the ease of heartache, no longer alone.

These also make a marriage, a newborn's cry, too soon off to school with a worried sigh.

There seems no easy way to put into words, the shared beauty of a rainbow, the music of birds.

The pitter-patter of rain, the searing pain of bitter tears, the give n' take, melding together through many, many years.

Yes, these make a marriage, plus a full cup of love, and a shared submission to our Father above.

All this is true, but it goes even deeper.

In a fisherman's term, "This one's a KEEPER!"