



The Newsletter of the . . .

# The Reel News

Serving the Northeast Florida Fishing Community Since 1959



Volume 55 Issue 11

November 2015



## PRESIDENTS CAST NET

Tom Darga

Thank You for the last 5 years on the Board!

November time for flounder, cool weather and a new JOSFC Board of Directors.

Finally Monica and I will be able to sit on the porch and just enjoy the view and be able to talk to members. Thank you Chris Rooney for stepping up to the plate and accepting the nomination for President. After 5 years for me and 3 years for Monica it will be nice to just come to a meeting and relax. I will be taking some time off to coach football now and baseball in the spring. I declined the coaching position last year while I was President but did not want to miss this opportunity to work with kids.

Exciting news for all members. For all of you that have not had a chance to come to the meetings over the last several weeks you will notice a few changes beginning with the tables. Tina was able to swing a deal and the board authorized to buy 20 new tables to replace the old ones. Kitchen area you will now see cabinets hanging in the kitchen where we just had old shelves. This was made possible thru Mark Aley one of our members who contacted me that he had several cabinets as I had asked if anyone found some that were being replaced, we could use them at the club House. Sunday we met

at the clubhouse unloaded the cabinets and Mark along with his son and brother hung the cabinets. My next project for the club is to try and build a counter to replace the old serving table's area. This is a work in progress and hopefully we can get it done in a timely manner. I would love to have it completed by the Sheepshead Tournament.

Over the next several months with the cool night's just weeks away Monica and I look forward to flounder fishing. If you see an ice blue hull Key West going by wave because that will be us.

Thanks again everyone for everything you have all done over the last 5 years to make my time on the board enjoyable. See you all at the meetings.



Our new President

Chris Rooney

Captain Chris Rooney was the club President in 2009 and 2010. Chris runs his Boat Driftn'N'Dreamin out to deep water every chance he gets. If you want to catch Wahoo, Dolphin or some nice bottom fish, don't pass up a chance to go with him!

Chris is our leader now, and if you want to contact him, E-mail him at: [christop.rooney@comcast.net](mailto:christop.rooney@comcast.net)



Wear these, they don't work in the cabin! OK, I know that some of you won't wear your Life Jacket while fishing, but PLEASE at

least wear one while your Boat is underway!

Jacksonville recently lost a boater on a calm day, out alone, and his boat came ashore with engines running and no sign of him!



**Thanksgiving Pot-Luck Dinner**

Will be held on November 19<sup>th</sup>, remember the Turkeys and Ham will be cooked by the club and you will bring your favorite side. A certain New Jersey Captain, now our president has been ordered to bring his Sausage Stuffing.



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**Officers:**

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- Vice President.....Rob Cripe
- Secretary .....Monica Darga
- Treasurer ..... Tina Proescher

**Board of Directors**

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- Special Events ..... Derek Seigel
- Hospitality ..... Aaron Thivierge
- Fishing Coordinator ..... Greg Wallace
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- Newsletter Editor / Website ... Bill Breen
- Newsletter & Marine Radio.... Mike Murphy

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**241-0777**

*This is November, Christmas is next month! I know that some of you need some of these items updated, so use this test to start your Christmas list! Flairs, a Spot PLB, Fire extinguishers?*

### ***How about thinking SAFETY FIRST!***

## **THIS IS A TEST!!!**

**You probably already failed! That is NOT a good thing.** Can you answer these questions without looking up some of the answers?

- 1 - **Did you leave a FLOAT PLAN** with someone, or on the dash of your tow vehicle?
- 2 - **What date was your single, woefully too small, fire extinguisher last checked?** Is it current, or has it been sitting in it's holder for the last 2+ years with all the dry chemical compacted and hard at the bottom? Do you have a big enough Fire Extinguisher? They are cheep, why not have two or three on board?
- 3 - What is the expiration date on your **Flares**?
- 4 - Is your ditch bag sitting out where it will be available and have an EPIRB or PLB attached to it?
- 6 - Do you even have an EPIRB? Why NOT? They are just a couple of hundred now! Isn't your life and your crews life worth that little money? Are it's Batteries good? They should be replaced every 5 years!
- 7 - Does your ditch bag have enough water for everyone for a couple days?
- 8 - What year did you last replace the batteries in your hand held VHF radio? Is it IN your Ditch Bag? The same thing for your hand held GPS?
- 9 - Where is your hand operated bailing device?
- 10 - Does your hand held air horn work? What you don't have one?
- 11 - Where is your distress FLAG?
- 12 - Where is your signal mirror
- 13 - **Is the "O" ring on your drain plug old and brittle?**
- 14 - First aid kit current? **How long ago did your first aid kit perishables expire?** Yes Iodine expires!  
Here is something to think about. A lot of the ( Other guys, not me ) members are getting older. Does your first aid kit have some of the new crystalized Aspirin to dissolve under the tongue in case of a heart attack? (My Son was only 34)
- 15 - Tested your VHF, or better yet upgraded to a new one with the DCS position sending feature?
- 16 - Checked all your hose fittings are tight, and no corroded Electrical connections?
- 17 - Your bilge pump working and have a backup if it goes out?
- 18 - Are your Life Jackets good and readily handy?
- 19 - **Do you give your crew a safety "Tour" before each trip? Make sure they know where everything is and how to work it in case you are disabled?**
- 20 - Have your throwable life preserver handy?
- 21 - When was the last time you had your wheel bearings packed?

*If you did not know the answer to any ONE of these questions, you failed this quick test.*

***Lucky for you, your boat isn't taking on water, or someone seriously injured and you aren't trying to answer any one of these questions in a panic to save a life!***

***You now have a chance to correct any of these shortcomings BEFORE your next outing, and avoid the serious consequences of not being prepared. Remember --- Keep your VHF radio on! Don't miss a club members distress call!***

Here is a great treat to make for your holiday parties, Quick, Easy, ( I made them and they were GREAT! )

## Shrimp Puffs

Total Time: 25 min

Prep: 15 min

Cook: 10 min

Yield: 36 puffs

Level: Easy

### Ingredients:

Cooking spray, for coating the muffin tin.

3 - 8 ounce cans of refrigerator crescent rolls.

3 - cups shredded Monterey Jack Cheese.

¼ - cup finely chopped Sweet Onion.

1 - cup mayonnaise.

1 - pound 40 to 50 count shrimp, cooked and peeled, tails removed.

----- Alternate shrimp method. 1 - pound of shrimp, ( Any size ) chop them into small pieces and mix them in with the rest of the contents to make a uniform shrimp stuffing for the puffs.

1 - teaspoon chopped fresh Dill

### Directions:

Preheat the oven to 350 degrees F. Coat a 12 hole cupcake pan with Olive Oil cooking spray.

Roll out the Crescent rolls in a flat sheet, and cut into 12 equal squares, press a square into the bottom of each hole, and stretch it up the sides to mostly cover the bottom & sides.

In a medium-size bowl, mix the cheese, onion, mayonnaise, shrimp and dill. Place 1 tablespoon of the shrimp and mixture on top of each biscuit. Bake for 10 minutes, or until the puffs are golden.

### How to Cook Corn Perfectly

Don't ya'll hate peeling the husks off and all those silky strings? Well, no more!

#### Instructions:

1. Remove a few of the outer husks that might be dirty.

2. Cut the bottoms off of the corn. Be sure to cut above the part of the cob where the husk is attached. It would be above the part of the cob where it starts to round down.

3. Place a moist paper towel on the bottom of the microwave or on top of the carousel and place the corn on the paper towel.

4. Use this guide for your cook time.

Remember the cooking time can vary for each microwave.

1 ear - 2 minutes

2 ears - 3 to 4 minutes

3 ears - 5 to 6 minutes

4 ears - 7 to 8 minutes

6 ears - 8 to 9 minutes

5. After cooking, let the corn sit about 3 minutes. It will continue to cook and will be cooler and easier to handle.

6. Pick the cooked corn up by the top (you might want to use an oven mitt if it is too hot to handle) and squeeze and lightly shake out the ear of corn. It should just slide out leaving the silk and all of the husks intact.

## Quick, Easy and Tasty Fish Filets in a Pan

This recipe is for any white flesh fish. ( It will even make Tilapia taste great! )

### Ingredients:

4 - 1/4 Lb or bigger Filets, skin and bones removed.

1/4 - Cup Butter

1/4 - Cup White Wine a Chardoney

( Probably spelled wrong ) is perfect for this

1/2 - Teaspoon Rosemary

1/2 - Teaspoon Thyme

1/2 - Teaspoon Basil

### How To:

Take the Fish out of the Refrigerator 30 minutes before cooking to allow to warm to room temperature.

## Helpful Hints & Tips

Thaw fish and shellfish in milk. The milk draws out the frozen taste and provides a fresh caught flavor.

Take the Fish out of the Refrigerator 30 minutes before cooking to allow to warm to room temperature.

Try soaking fish in 1 cup vinegar / 3 cups water for 15 minutes before cooking for a sweet tender taste.

Microwave limes for 40 seconds before squeezing, you'll get twice the amount of juice.

Add 1 tablespoon of vinegar to the fat in which you are going to deep fry. It will keep the food from absorbing too much fat and eliminate the greasy taste.

Clams and oysters will be simple to open if washed with cold water, then placed in a plastic bag and put in the freezer for an hour.

To get rid of the "canned taste" in canned shrimp; soak them in a little sherry and 2 tablespoons of vinegar for about 15 minutes.

Add garlic immediately to a recipe if you want a light taste of garlic and at the end of the recipe if you want a stronger taste of garlic.

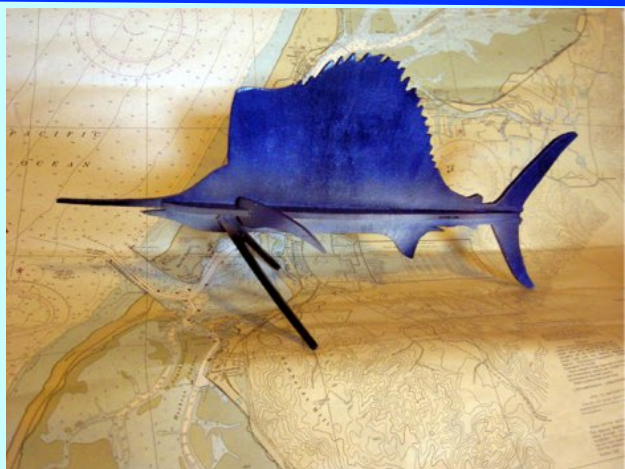
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Filets in a Pan Cont.

Filets in a Pan Melt the butter in a large frying pan, at a medium heat. Then pour in the Wine. Add the spices, crushing them between your fingers as you add them, or grinding them finely just before adding.

Stir everything briefly, then add the filets. Cook for about 5 minutes per side, or until white and easily flaked with a fork.

Serve while still piping hot.



With the colder weather upon us, here is a repeat of my "World's Best New England Clam Chowder" (I know that it didn't win last year at the Clam Chowder cook-off, but that is probably because the Judges taste buds were burnt up and destroyed from last February's Chili cook-off.) So here it is!

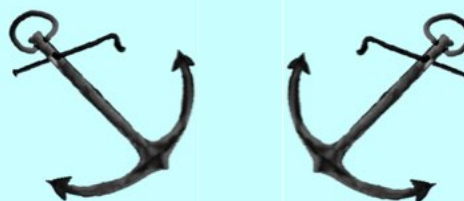
### The Worlds Best New England Clam Chowder

3 - 7 or 7 1/2 ounces cans (about 2 1/2 to 3 Cups) minced clams (Grind fresh clams up with grinder)  
 1/4 pound salt pork diced (optional)  
 2 cups water  
 5 medium potatoes cubed (approximately)  
 1/2 cup chopped onion  
 2 cups milk  
 1 cup light cream (canned milk)  
 1 1/2 teaspoon salt (approximately)  
 Dash pepper  
 12 oz frozen corn  
 Cooked pearl barley (maybe 1/4 cup uncooked = 1/2 - 3/4 cup cooked)

Drain clams, reserving liquid (if you are using canned clams). Fry salt pork till crisp in large saucepan; remove. Add water, potatoes, onion, and reserved clam liquid to fat in saucepan. Cook covered till potatoes are tender, 10-15 minutes.

Add milk, cream, clams, and salt pork. Heat slowly just to boiling. Season to taste with salt and pepper. Float butter atop each serving. Makes 6 servings.

Thicken with cornstarch as desired (Add a small amount of cold water to 1 TBLS. cornstarch in a cup. Then add that liquid to the soup and stir. Continue adding a little cornstarch/water mixture until desired thickness is reached.)



As the mailing page says, it is TIME TO RENEW YOUR MEMBERSHIP IN THE JOSFC!

### Why Renew?

Even if you have not been an active member, if you fish, and want to continue fishing, you need to join at least one organization that is fighting for your right to fish! The JOSFC is doing just that. Every member we have adds weight to our words at the meetings we attend. ( Plus WE don't keep hitting you up for more money with "Donation Letters" every other month.)

The JOSFC's year actually runs from October 1st to Sept. 30th, and we run our renewal time up to January 1st which if you have not renewed by then any fish you had on the boards come off, and you loose your club voting rights, and your membership card is no longer valid for discounts at the local stores. ( Don't worry, we will still try to get you to renew after that. )

Please Renew and come on out to the meetings and have some fun! If you have NOT been getting the Up-date and reminder of the meetings E-mails, let me know. Also make sure you have this E-mail address in your address book, or Contacts. JOSFC Breen <breenw@bellsouth.net>

**This club is a legacy we must preserve for our children and grandchildren and sometimes we have to work /volunteer overtime to ensure just that.**



## APPLICATION FOR MEMBERSHIP (Renewal)

The JOSFC invites the participation of all area fishing enthusiast and is dedicated to conservation, preservation and fellowship with our membership.

NAME \_\_\_\_\_ HOME PH. \_\_\_\_\_  
 SPOUSE'S NAME \_\_\_\_\_ WORK PH. \_\_\_\_\_  
 ADDRESS \_\_\_\_\_ CELL PH. \_\_\_\_\_  
 CITY, STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
 E-MAIL \_\_\_\_\_ OCCUPATION \_\_\_\_\_  
 BOAT NAME \_\_\_\_\_ MAKE \_\_\_\_\_ LENGTH \_\_\_\_\_

Family Membership ..... \$50.00

(Husband, Wife, & Children under 16)

Individual Member ..... \$40.00

Paid Junior Member ..... \$5.00

Annual Associate Member .....\$100.00

(For Business Concerns)

Application Fee ..... \$25.00

(Applicable to NEW Members or if renewing over 6 months late)

Life Member Individual ..... \$250.00

Life Family Membership ..... \$300.00

Total Remittance

Signature \_\_\_\_\_ Date \_\_\_\_\_

Sun	Mon	Tue	Wed	Thur	Fri	Sat
1	2 Board Meeting	3	4	5 Club Meeting	6	7
8	9	10	11	12	13	14
15	16	17	18	19 Club Meeting Thanksgiving Pot-Luck	20	21
22	23	24	25	26	27	28
29	30	<h1>November</h1>				



November 2 - Board Meeting  
 November 5 - Club Meeting  
 November 19 - Club Thanksgiving Pot-Luck Meeting

**Coming Events:**

**Southern Propane**  
 Serving Jacksonville One Family At A Time

CALL 904-764-0065 FOR MORE INFORMATION!

**Tournament Schedule for 2016**

Tournament - - Month - -Date / Alternate

To Be Announced Shortly

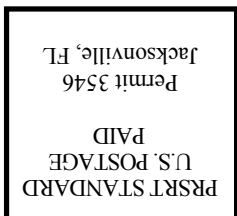
**THE EL CHEAP WILL BE FEBRUARY 27, 2016**

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**It is time to renew your MEMBERSHIP!**



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