



## Blue Water Sportfishing Association Newsletter



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**BOARD OF DIRECTORS MEETING - TUESDAY,  
APRIL 4, 7:00 AT MCMORRAN**

**GENERAL MEMBERSHIP MEETING - WEDNESDAY,  
APRIL 12, 7:30 AT MCMORRAN**

### CLUB TOURNAMENTS

Look for 2006 club tournament schedule business cards to be handed out at the future general membership meeting. The schedule also can be found on the club's website at: <http://www.bluewatersportfishing.net>.

There are also several rule changes to the club tournaments. Hard copies of the 2006 rules will be at the March and April general membership meetings.

2005 club tournaments schedule starts this month. The first event will be April 23rd out of Port Huron.

There were only 2 slight changes to the rules. The first was to just clarify that there can be a tie for Captain of the Year standing. The second was to change how we calculate a boat's total weight in 2-day events. The new format is that you will weigh your top five fish. Then your partner will weigh their top five fish. Then, out of the 10 fish weighed, only the top 5 fish of those 10 fish will be added to both teams score.

### SALMON STAKES

2006 St. Clair Salmon Stakes is in its planning stages. The tournament will be on April 29th. The event will again be hosted by the Voyageur Restaurant. Proceeds from the event are being used to construct a fish cleaning station in the city of St. Clair. At the February Wild Game Dinner, the BWSA presented a check to the city of St. Clair. This \$8000 check was from the proceeds of the 2004 and 2005 tournaments.

Tickets are on sale at general membership meetings, Anderson's Pro Bait, Voyageur Restaurant, Lumberjack in Algonac, Anglers in St. Clair. There are some really great raffle prizes. First prize is a 2-person Alaska getaway; the value of this is approximately \$10,000. In all, there are 5 great raffle prizes to be won. So even if you do not fish the event, be sure to buy a raffle ticket for a shot at that Alaska trip.

Again, there will be a total of 7 divisions that you can win. They are Super Skipper, King, Coho, Lake Trout, Brown Trout, Steelhead, and the Walleye.



## BOARD OF DIRECTORS

The 3-year term of several board members will be up in June. If you wish to become a board member, you need to contact any member of the nomination committee that is chaired by Bob Roskey. Board members that seek re-election should contact Bob as well. Current board members whose term expires this June:

- Frank Biessel
- Judy Ogden
- Harold Hastings
- Tim Cook
- Rob Helzer
- Brian Meredith
- Mike Rymar

Nominations are accepted up until the May general membership meeting. Ballot's and voting will take place at the May general membership meeting.

## SPRING BOAT AND FISHING SHOW

BWSA rented a space at the Birch Run Boat and Fishing Show on March 3-5. BWSA would like to thank the following members for helping and working the booth in Birch Run:

- Jim Frazier
- Bob Roskey
- Preston Schroeder
- Doug Thornsberry
- Carol Thornsberry
- Vic Ruehle
- Debbie Packard
- Dave Rymar
- Mike Rymar

We sold about 30 Salmon Stakes tickets, 4 entries for the Blue Water Classic and promoted our club and sponsors.

### 2006 BOATING DATES

- March 30 Fishing Forever
- April 1 2005 Fishing Licenses Expire
- April 22 Port Huron Club Tournament
- April 29 Salmon Stakes
- May 19-21 Blue Water Classic
- June 23-25 Thumb Area Offshore Challenge

### FISHING HOTLINE

The club's fishing hotline is available with current reports. The number for it is 810-987-FISH. Joel Anderson from Anderson's Pro Bait is keeping it up-to-date.





**P.O. Box 611337**  
**Port Huron, Michigan**  
**48061-1337**

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## Walleye in White Wine Sauce

Makes 4 Servings

### Ingredients

#### Bread-Crumb Mixture

1/3 cup bread crumbs  
1 tbsp. butter  
1 tsp. parsley flakes  
1 clove garlic, minced  
1/8 tsp. salt

#### White-Wine Sauce

1/2 cup chicken or fish stock (broth)  
1/2 cup half-and-half  
2 tbsp. dry white wine  
1 tbsp. butter  
1 tbsp. flour

2 large walleye loins (or smaller fillets)

### Instructions

The loin is the thick meaty portion of a walleye fillet above the rib cage. Cut each loin into quarter-size sections about 1/4 to 1/2 inch thick. Portions of smaller walleye fillets can be overlapped.

#### Bread-Crumb Mixture

Mince the garlic in the salt. Melt the butter and add it to

the bread crumbs along with the garlic and parsley flakes. Add a touch of lemon peel and paprika if you want. Reserve.

#### Baked Walleye Loins

Preheat oven to 350 degrees Fahrenheit. Lightly grease a baking dish. Then arrange 5 to 10 medallions in a set, overlapping each other like fallen dominoes. Brush lightly with oil and place in the oven for 15 minutes or until the fish just begins to flake.

#### White Wine Sauce

In a saucepan, melt a tablespoon of butter over medium-high heat. Add flour and stir over medium heat until thick and bubbly. Stirring constantly, slowly add the mixture of broth and half-and-half. Simmer over medium-low heat, stirring constantly until the sauce thickens (about 10 minutes). Stir in the white wine, remove from heat, cover, and reserve.

Remove fish from the oven. Pour a bit of wine sauce over each set of medallions (you'll have sauce left over) and sprinkle liberally with bread-crumbs mixture. Return to the oven. Broil, 4 inches away from the heat for 3 minutes or until the bread crumbs brown.