



CURRENTS

Newsletter published by Greater Boston Chapter, Trout Unlimited

Greater Boston
Chapter
Trout
Unlimited

GBTU Meetings convene the 4th Monday of each month at Drumlin Farm, Rte. 117, Lincoln. Doors open at 7, Programs begin at 7:30 Sharp. Coffee, and, sometimes, sandwiches provided. All are welcome.

GBTU MEMBERS “GET LUCKY”

As most of us know “fishermen’s luck” is neither universal nor reliable. However all attending GBTU members “got lucky” on September 24th, an evening of pleasant, cool air and a moonlit sky liberally peppered with helpful mosquito-eating bats. We were able to set up a big table and about thirty chairs outside facing a well-lit gas grille skillfully mastered by David “Pops” Masch who lives in Cataumet and writes for *On the Water Magazine*.

Inside the Drumlin Farm hall Peter Schilling had set up delicious sandwiches, chips, sinful deserts and soft drinks. Peter was also responsible for inviting David, whom he met on one of his fabled forays to Canada in pursuit of the illusive Atlantic salmon, to demonstrate some of the seafood grilling recipes in his book *Cooking the Catch*.

Masch lived up to Peter’s promise for friendly entertainment. Dressed in white pants and a Rietzl-like print shirt, the full-bearded, full-bodied gentleman chef regaled us with tales from fishing, from working at Woods Hole Oceanographic, from cooking and from his and his friends adventures and travel.

Of course the high point of the evening was the seafood: Marinated fresh tuna strips, oysters, steamers and quahogs all grilled to perfection. If we just wanted great food, we could have gone to Wilson’s Diner on “lamb day”; what we came for was the entertainment and some tips on preparing and cooking seafood. Here are just a few of the tidbits from the Masch-ed man:

Bluefish: After profuse apologies for the absence of bluefish on his menu, his offered excuse being that he hadn’t caught any, “Pops” told us “Bluefish start to deteriorate the second you take them out of the water, and they continue to deteriorate at a faster than other species.” For this reason, he says, he stabs them “just behind where the gill plates come together” to “bleed ‘em”. Then he puts them in a half-filled five-gallon pail of water. “They thrash around and pump the blood out of their bodies on their own, and don’t get blood all over the boat.”

Audience questions revealed that this is the third best way to stop the break-down of bluefish texture and flavor; Gutting them immediately is the second best, filleting them right out of the water is the best. In any case, the prepared fish should be put on ice as soon as possible.

“When I am grilling bluefish, I leave the skin intact”, Masch says. “Lay them on the grille on the skin-side; it makes them easier to turn over and helps hold the meat together.” He prefers baking them in the oven at high temperature to grilling. He also smokes his own bluefish; “The secret is a good ‘brine’. There’s an excellent brine described in my book.” Masch sold upwards of twelve autographed copies of *Cooking the Catch* (\$25). Sales accelerated as members got a taste of his wares.



Members enjoyed David “Pops” Masch’s banter as much as we did his cooking.



Pete Rietzl proudly displays his “catch”, a delicious piece of skillfully grilled tuna.

"Chef Pops" Cont. from Page 1

Blue fish can be frozen if you put them in a vacuum pack, says Masch, but warns not to wait any longer than thirty days before thawing and eating. He reports he also smokes bluefish. "The important ingredient in smoking is to use a good brine. It's in the book."

Striped Bass: "Gut 'em and put 'em in the fridge for twenty-four hours. Don't even think about eatin' 'em before that", admonished our chef-host.

As Pops talked he was buttering the gas grille, which he had been heating up for over a half hour at full tilt. "I'm used to real charcoal", he said, but the product of his alleged diminished skills at gas grilling were anything but disappointing.

Yellowfin tuna: Masch, who displayed a deep knowledge of the fish he cooks, explained that yellowfins can modulate their bodies to thrive in very cold or very warm water as needed. He marinated the tuna he cooked for us. When asked what was in it, we heard a familiar answer: "Oh, ginger, soy ... it's all in the book!" A true entrepreneur. He advised not to marinate longer or less than an hour for best flavor.

Besides tuna our host grilled up some delicious oysters and steamers. It was, in short, a GBTU beach party deluxe! Thank you, David Masch!



Tuna, oysters, steamers, all grilled to perfection. A GBTU beach party!



David Glater, Program Chairman

UPSTREAM ...

Monday, November 26th (7:00)

Next Chapter Meeting:

Drumlin Farm, Rte. 117, Lincoln

JIM KAYE

"The Real Patagonia ... Chile's Ardillas Lodge". Jim also calls **Ardillas** the "Home of the Big Wild Browns". The presentation will include a video that Debby and he shot and produced while in **Chile** last April, showing untouched parts of Chilean Patagonia have to offer, not what they've seen before or what has been fished to death. Places where you are unlikely to see another angler, and, if there at the right time, you may catch the **king and coho salmon** runs. Secret Lakes, Monster Browns and wonderful Chilean hospitality. Attendees will be offered a **special GBTU price** for a group of 6 anglers. Come, see, save!

NO DECEMBER MEETING!

Monday, January 28TH, (7:00)

KRISTIN FERRY

Federal Fish and Wildlife Service is involved in a Charles River **shad-stocking** project conducted jointly with MA Department of Marine Fisheries. State marine biologist in charge of this project Kristin Ferry will make a presentation. She is also involved in projects dealing with **anadromous fish** which she will describe. This meeting will also include an update on **Red Brook**. Certainly not a meeting to be missed!

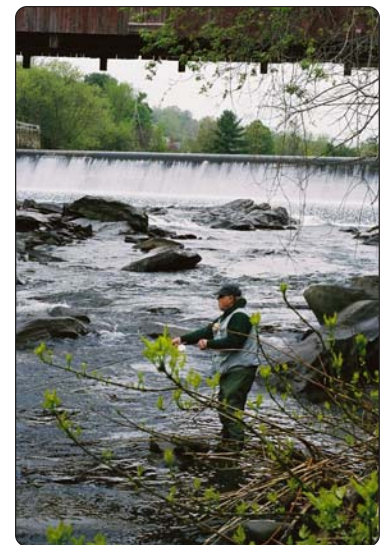
Member Notes ...

A FEW GOOD MEN (AND/OR WOMEN):

We're seeking folks who are interested in GBTU's core mission (see page 4), have the time and are people of action. For what? To serve as officers of our chapter for a term of one year. Interested in finding out more? Call Peter Schilling at 617-526-2144 or email him at pmacds@aol.com.

VP HAS A NEW OFFICE:

GBTU Vice president Curt Peterson, who publishes the Currents, has joined Lang McLaughry Spera Real Estate LLC in their Woodstock VT office as a sales associate. Near the White River and other wonderful Vermont fishing waters, Curt hopes to serve any members who are looking for the right residential or commercial property in the Green Mountain State. Call him at 781-727-5569 or email him: cpetersonrealestate@gmail.com for information.



Fishing the outrun below falls and covered bridge, Ottaquechee River, Taftsville VT.

Start thinking
"PastaFest",
get your auction donations
to Jim Miller ASAP!

READ ANY GOOD BOOKS
LATELY?
Tell us about it. Send your
review:
cpetersonrealestate@gmail.com

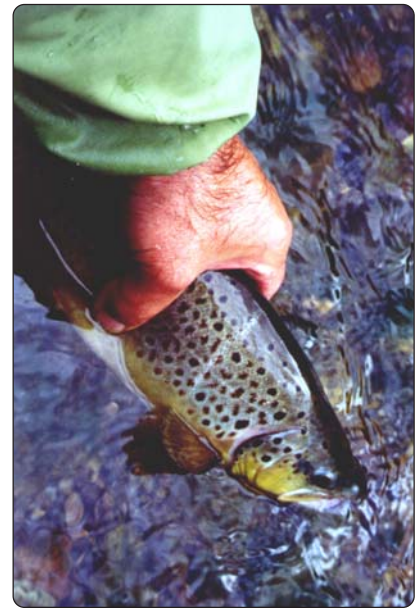
OPINION:
LET'S HELP STOP PROSPECTING AND INDUSTRIAL MINING IN ALASKA'S BRISTOL BAY

David Glater, GBTU Board member

The guest speaker at a recent GBTU meeting, Nancy Murphy, manager of the TCO Fly Shop @ The Hungry Trout Resort in the New York State's Adirondack State Park, also conducts guided fly-fishing trips to Alaska. Not surprising, therefore, that she is on email distribution lists that keep her informed early on about actions that affecting the Alaskan salmon and wild trout fisheries. Following is an email she received and then forwarded to me. The message is from Scott Hed, Outreach Director for the **Sportsman's Alliance for Alaska** (www.sportsmansalliance4ak.org), and describes Federal plans to turn Alaska's Bristol Bay area into an industrial mining district. Nancy asked me to pass this information on to our GBTU members, and I am glad to do so.

Trout Unlimited (TU) at the national level has taken a strong stand in opposition to the Federal Government's plan to allow hard rock prospecting and mining on publicly-owned land in Bristol Bay. At the end of this note I have attached an open letter sent to the U.S. Bureau of Land Management and the Governor of Alaska, signed by TU and other national organizations of fly fishermen, and by many of the major firms in the fly fishing industry. This letter appeared as a paid advertisement in several recent issues of *Fly Fisherman* magazine. TU and the Sportsman's Alliance for Alaska have also joined to oppose actions at the State level that would support mining operations by granting permits for water removal, dam construction, and other destructive actions requested by the mining companies. TU has committed two of its conservation staff members to work with the Sportsman's Alliance to stop these changes from happening. Here is the web page TU has set up to describe the Bristol Bay salmon and wild trout fisheries, and to explain why allowing mining in this area would cause so much damage to these fisheries: www.tu.org/bristolbay

It is important for us to join ranks with fly fishermen and other conservation-minded folks elsewhere to oppose harmful changes to our natural environment, wherever they are proposed. After all, we would certainly look for national support should an equivalent proposal surface in our backyard.



A nice rainbow, VT.



Pete Rietzl on the Ottaquechee River, VT.



GBTU Members watching David Masch grille seafood. Note the drool on a few chins.



Chris Huckstepp enjoying a raft fishing trip, White River VT.

CURRENTS

Newsletter of Greater Boston Trout Unlimited

51 Hawthorne Street
Arlington MA 02476



Nice rainbow, White River VT.

CHAIRMAN'S MESSAGE

- Peter Schilling

Many of you know I've been serving as the Chairman of the MA/RI Council for the past year. The Council is the umbrella organization for 14 Chapters in the two states. It's the entity that allows TU to become involved in statewide issues, and to cooperate and share information.

We're always looking for members to become involved at the business end of TU, its core conservation mission: preserve, protect and restore coldwater fisheries and their habitats in MA and RI.

For several months the Council has been involved in a self-evaluation process, that will allow us to move forward more highly focused and more effectively. At the beginning of the year I noted one of the Council's key goals as enhanced protection for wild trout, particularly wild brook trout in the two states. Over the summer, I received some exciting news from

members of the Southeast Chapter. In concert with MA Wildlife biologists in the Southeastern District, these TU members did surveys of streams flowing into Buzzards Bay. They found an increase in wild sea run brook trout in the examined streams. Some were over 12 inches long and thick, healthy specimens.

They were excited, the state biologist was excited, and so was I. Earlier in the summer I fished the Matapedia River in Quebec. Spring was late; the water was still in the low 50's at the end of June. As a result, there were a lot more sea run trout moving through the river than in a normal year. In a week's time, while salmon fishing, I caught a dozen trout up to 12 inches. The locals aren't excited by sea run trout, and fish hard for them as table fare, taking limits readily. Six hundred miles south we are stunned to discover we too have sea run trout in our coastal streams. As noone has looked to find just how many we do have, they are an unknown and unprotected commodity.

Because MA now has no closed season on trout these fish, on spawning redds as I write, are vulnerable to predation from various sources, including unknowing, and yes, knowing anglers throughout the state. I believe this status quo needs to change. I think this is one of the first steps in protecting our wild trout: regulations that adequately recognize and protect these fish and the watersheds. We'll be working on this issue over the coming year, and for as long as it takes. Anyone wanting to be involved in these efforts, contact me, pmacds@aol.com or 617-244-5126.

