



# Brighton Central Angling Club Newsletter

September 2008

## Eildon Attracts A Record Member Turnout

The annual pilgrimage to the first freshwater competition of the season saw lots of records fall, in-fact with the amount of fish caught, it was a wonder that the Heaviest Trout weight did not succumb like the rest.

Well what records did fall,

**Record participation!**

**Record Number of fish caught !**

**Record total weight!**

For those of us unable to attend, a run down of the events and statistics have been supplied-

### *Saturday*

*Weather fine and sunny.*

*It was that sunny that a certain club chef should have used sun screen. .*

*Now he looks like a big raccoon.*

*Howy, Nerissa, Connie Joe, aka Master Yoda, were all enjoying the pleasant conditions on the beach at the Pondage. Yes a beach. The water is that low that you could drive to the island. Stacey Webb tried this in Campbell's Pajero only to find that 4X4 do sink if the ground is soft. She man-*

*aged to dig her way up to both diffs. Special thanks go out to the Eildon CFA and other locals who helped pull a stranded damsel out of the bog. Campbell the raccoon was not impressed. Needless to say the owner of the nearest car wash would have been rubbing his hands with glee.*

*After some special advise from Master Yoda Howy changed baits for Gary only to see the line suddenly scream off into the distance. Yes Gary Howard caught the first fish of any size, 2.370 kg, only to be heard bragging that he was going to beat the seniors like last time in the whiting comp.*

*Howy was a very proud dad but a bit upset to loose / surrender the title of Biggest Trout in the Howard family to Gary.*

*After a slow morning Willow produced a nice brown of 3.015 kg. He managed to find the fish and with a bit of help from locals.*

### **Saturday night**

*After a very successful raffle and a great BBQ ( and venison supplied, and cooked by Chris Stewart*

*and Corey Shaw) it was time to wish Campbell a happy birthday. So thanks to Stacey she pulled out a large chocolate sponge cake that was engulfed. The focus soon swung from fishing and food to football. But unfortunately we had a tropical down pour midway through the 3<sup>rd</sup> quarter that send the crowd of spectators running for cover. The down pour saw supporters from both teams bolt to their cabins to continue watching the game. Go the SAINTS!!!*

### **Sunday**

*Weather blowy and over cast*

*After we got the mail from Willow where the fish were a cast of "thousands" went to the weir to fish. Kids and adults alike throwing lures into a 30+ knot head wind. Yep, there were a few tangles but all in all a fun time was had by all.*

*A quick BBQ was held after the weigh in and all departed to return next year.*

Full results and Stats. See next page.

I believe all cabins have been booked for next year .

## Upcoming Events at the Club

- Snapper Talk 24Th Sept.
- Sorrento Competition 28th September
- General Meeting on 1st October with update on Big Red
- Bay Competition 19th October
- Big Red Competition 25th & 26th October
- Kids Christmas Party 14th December

## Here They Come !!!!

Snapper reports are starting to come through as people are getting out there to catch them. Talk of three fish over 8KG in the lower parts of the bay get the juices flowing. Overall the bay temp is still too low around 12Degrees and the ocean temp around 14.5. Good reports from member Ann @ BCF and another source have schools in the North of the bay. An angler that fished all around north of the beacon sounded many schools all on or near the bottom, but could not entice them to feed. Once the bay temp rises a few degrees, these fish should start to feel a bit hungry and take a bait or two. Looks like a season of big fish. Hope so! Our tip is to start chasing the calamari that are about, keep the heads for baits (snapper candy), and have a great feed on fresh squid rings. Pilchards have been the early bait, as was also backed up by John Stuber at the club earlier this month. Whiting are still on the chew in both Westernport and Port Phillip, with club- members getting their bag just outside the marine park north of Ricketts. Speak to Chris Stewart and Eddie Zahra for the best spots. These two gurus are at the club every Wednesday and will point any one in the right direction for the price of a beer.

## BCAC Snapper Night 24th September Bookings a Must!!!

Everything is booked and locked down for our Major Talk for the season. Many members enjoyed the recent talk on Westernport Bay by John Stuber earlier this month so we are backing it up with some more great presenters. Club sponsors, Wilson, makers of the "Live Fibre" rods will discuss, the maintenance and build of quality fishing rods. Lee Rainer from Fishing Fever & Sharkie from Sharkman Charters will discuss their methods and gear used for successful Snapper fishing, and Lowrance Sounders will talk on sounding. Many giveaways will happen on the night and a Lucky Door Prize of a Wilson Live Fibre Snapper Rod. It will start approximately at 7.45 pm. @ the clubrooms. Entry will be limited to 120 attendees to avoid overcrowding. A \$5.00 entry fee includes a ticket in the door prize and will be donated to a local charity. This should be a great start to our Snapper Season

**Club Sponsors**



**Eildon Results**

42 Senior anglers  
15 Ladies, 10 juniors, 8 Visitors  
Total 75

**Seniors**

1<sup>st</sup> Eddie 5 fish weight 11.68kg  
2<sup>nd</sup> Nukie 3 fish weight 7.275kg  
3<sup>rd</sup> Adrian Ward 3 fish weight 6.42kg  
4<sup>th</sup> Jason Clarke 1 fish weight 3.320kg

**Juniors**

Gary Howard 1 fish weight 2.370kg  
Total caught 28 Fish  
Total weight 54.8kg

# Big Red Comes Alive!!!

What a difference a month makes. The meeting before last we were discussing the dismal options for our Annual Big Red Competition.

This month, and it looks like this will be our most successful event ever. Sponsorship has now come far and wide, including over two thousand dollars cash from club members, (thanks ). This shows that the club is well loved and supported. Just a few of the companies donating or heavily discounting their products so that we can make this day the best on the Snapper Calendar are , BCF- products, JV Marine, Suzuki Outboards, Dunbier Trailers, Slazenger products- Boat, Motor, And Trailer with hundreds of dollars worth of products, Wilson Fishing, High Quality Fishing rods and other product, Hipkin Builders- Use Of Apartment for 1 week in Port Douglas, Mick Tudor- Use Of

Apartment for 1 week in Port Douglas, TK Marine - Stainless Steel work, Brisford Engineering- cash donations for kids prizes, North Melbourne Auto Electrical - 2 Marine Batteries plus Cash, Northern Ssangyong-set of 4 tyres, Car Service, Car Window Tinting, Art & Style - Champions Jacket, Highway Tyres- set of tyres, Greener Financial Services - \$200 cash, launching Way- Seasons Ramp Vouchers to the value of \$200, Joe and Nino's Meats - 3 vouchers of \$100 each, and loads more.

Other changes this year, we intend to make it more of a carnival atmosphere. There will be plenty of sponsors product displays, giveaways and other things happening between way in and presentation. Also watch out for the special BIG RED boat giveaway. You have never seen a boat presented for a competi-

tion prize the way this has been arranged.

It looks like we only need one more thing and that is help from club members, so anybody who thinks that they might be able to give us some of their time on the Friday afternoon before the competition and Saturday afternoon to help out with the weigh-in, and Sunday to arrange the floor plan, tents and all other presentation day chores would be very much appreciated. This is what the club needs most

Foxy and Nukie, also need some extra help from members who are prepared to do the JV Gala day so that we can present our prizes and sell many more tickets to this competition. This, I believe is on the previous weekend to the comp. Contact either of the above if you are willing to help.

## Club Member falls foul of the Law in Portland

It has come to our attention that a unnamed club member (and not one that works in Dandenong) has found himself being interviewed by local authorities while fishing in the South West town of Portland.

Story goes that this well known land based angler traveled down to somewhere near the harbour town, set up shop with his rods and gear, then retreated to his car. As it was a cold evening, he kept his motor running so he could keep warm with the heater on. When it is dark, you leave all your lights off so as you can see your rod tips with out the glare. This member also takes his fishing seriously so sat there very

still, watching, watching, watching. Along comes the constabulary, after reports of a car parked, engine running, and a lone figure in the drivers seat that had not moved for "hours".

It's great to see that our boys in blue are concerned that one of our members had not "gassed" himself. I am sure that there was plenty of discussion in a heavy "Italian" accent from the member, and plenty of laughing from the officers.

## Foxy's Health Plan

It has been noted that a few of us around the club may have a bit of a cholesterol and or high blood pressure problems. Foxy, after advise from his doctor has been investigating new Heart Friendly fish recipes. He thought this may be a good one to share with members.

### Mediterranean Fish Soup.

**Ingredients**• 200 g calamari tubes, cleaned• 125 mL white wine• 300 g green prawns• 400 g canned chopped tomatoes• 200 g mussels• 750 mL reduced salt fish stock• 250 g mixed firm white fish fillets **Method**- 1. Cut the calamari tubes into rings. Peel and de-vein the prawns,

leaving the tails intact. Scrub the mussels and remove the hairy beards. Remove any bones from the fish and cut into large pieces. 2. Heat the oil in a large pot. Add the garlic and onion and cook over a medium heat for 3 minutes or until the onion is golden. Add the white wine and bring to the boil. Cook over a high heat until nearly all the liquid has been absorbed. 3. Add the tomatoes, fish stock, saffron and potatoes and simmer for 15 minutes or until the potatoes are tender. Do not over-cook or they will start to break up. 4. Add all the seafood and simmer for 3-5 minutes or until tender. Serve with crusty Italian bread. ENJOY!!!

## Monthly Funny

