

LAKE ST. CLAIR WALLEYE ASSOCIATION
P.O. BOX 130
ST. CLAIR SHORES, MI 48080

YOUR DUES EXPIRE AT THE END OF THIS MONTH



PRINTED ON RECYCLED PAPER

OFFICIAL NEWSPAPER OF THE LAKE ST. CLAIR WALLEYE ASSOCIATION



WALLEYE WORLD

DEDICATED TO THE PRESERVATION OF MICHIGAN'S WALLEYE FISHERY

October 2009

<http://www.lakestclairwalleyeassociation.com>

CHILDREN'S CHRISTMAS PARTY

Jeff Regulski

Soon the holidays will be here. So in keeping up with the Christmas tradition the L.S.C.W.A. will be holding its annual Children's Christmas Party. Please note this year it will be held at Gino's Surf, at 37400 Jefferson, Harrison Twp., (586) 468-2611, on Saturday, December 12, from 12:00 noon until 4:00 p.m.

The festivities will begin with Loretta Vitek, who will be entertaining us with her story telling of the "Italian Befana". Afterwards, coming all the way from the north pole, will be Santa Claus. He will be arriving at 1:00 p.m. to pass out toys to all the good boys and girls; ages are from 6 months through 16-years old. Therefore, moms and dads, grandmas and grandpas, grab your children or grandchildren and come on down to help celebrate the holiday season!

In addition, lunch will be served throughout this event. Which includes lots of hot dogs (your choice: with or without chili sauce), bags of potato chips, candy, pop and ice cream. Please make sure children that are related to L.S.C.W.A. members sign in when entering at the door, so that Santa can have an accurate count of the children and their ages for next year's party.

Hope to see you there. After all, the Holidays are a great time to get your family together, so come and enjoy the fun.

On a closing note, volunteers are still needed to help out in all areas of the party, please contact Jeff Regulski on his cell at (586)872-1916.



"Brent caught this 7 and 3/4 pound walleye in early October. Fish like this are common all along the lake. They can be caught by using wirelining, jigging, and casting methods. From early October till the end of November can be time for some fantastic Walleye fishing action."

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DNR AND DEQ BUDGETS COMBINED

Just moments before the constitutional deadline to enact a state budget for Fiscal Year 2009-10, the Michigan House and Senate both signed off on a bi-cameral conference report agreement that merges the Departments of Environmental Quality and Natural Resources budgets into one. The move was a major first major step in an inevitable consolidation of the departments.

A welcome action by most in the conservation community who believe a combined department is necessary for improved natural resource management, the budget merger will result in \$350,000 in immediate administrative savings annually - a mere drop in the bucket compared to Michigan's \$2.8 billion budget hole. While the DNR is funded primarily through restricted funds coming from game and fish licenses and forestry revenues, DEQ operations were not spared from the general fund budget knife, which slashed appropriations by \$11.6 billion, or 30 percent, from Fiscal Year 2008-09 funding levels. DNR's general fund support was also slightly reduced from Fiscal Year 2008-2009 funding levels. DNR Game and Fish restricted funds were reduced by nearly \$9 million to reflect reduced revenue, which will primarily affect fisheries programs and law enforcement. The merged department budget reflected in House Bill 4446 (Lahti, D-Hancock) now awaits final approval from Governor Granholm, who made promises late this week to make use of her line-item veto pen on some of the most contentious budget cuts to other services.

With the budget infrastructure now in place to pave the way for a new resource management department, the question remains how the governor's office and legislature will move forward. Charged with consolidating all state departments, Lt. Governor John Cherry has not been shy about his intentions to issue an executive order to combine the DNR and DEQ. Most recently, Cherry welcomed additional speculation into the mix as he publicly suggested that the Department of Agriculture could be included. This comment drew fire from the Agriculture community and the Michigan Senate, which passed two resolutions last week declaring that Agriculture should continue to be managed under an independent department.

Meanwhile, both parties in the House and Senate are working on their own plans. State Senator Michelle McManus (R-Lake Leelenau) and various lawmakers in the Republican-controlled State Senate recently introduced a package of eighteen bills (Senate Bills 807-824) to merge the DNR and DEQ. The legislation aims to condense the two departments while maintaining the existing primary functions of each department under a shared administrative structure. Senate Bill 807, the primary piece of the proposal, contains a few significant changes, including the creation of a "Natural Resources Science Advisory Board" and an "Office of Environmental Permits" to overtake the current regulatory duties of the DEQ. The bill would also create an "Environmental Ombudsman" position to facilitate permitting disputes and require that the department perform a benchmark analysis of each

environmental permitting program. A House Republican proposal in the Democratic-controlled House has also been introduced and tie-barred to Senate Bill 807.

In light of recent general fund support cuts in the Fiscal Year 2009-10 budget, MUCC will remain vigilant in working to ensure that funds generated from hunting, fishing, and trapping license sales are not expended outside their current purpose. MUCC will continue to work with the Michigan Conservation Coalition in providing input to Lt. Governor Cherry and the Michigan Legislature regarding this issue and others as the process of combining resource management agencies moves forward.

IS THAT AQUATIC PLANT ON YOUR BOAT WORTH \$100?

Governor Granholm this week signed legislation (House Bill 4199, Lahti, D-Hancock) that would prohibit launching a boat in Michigan's waterways with an aquatic plant attached to it. The bill is aimed at reducing the threat of costly invasive aquatic plants which continue to ruin Michigan's sport fisheries. A \$100 civil infraction penalty will now be issued to violators.

CHILI WARS II

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"Terry Davidson and his son, Izac, went out fishing with LSCWA president, Keith Krych, on a Sunday afternoon. It is times like this that make it worthwhile taking a kid out fishing."

LSCWA CHARITY POKER FUNDRAISER

By Bob Barnes

Come on out and help support the club. We will be at Snookers' Pool & Pub on December 26 - 29, 2009. Snookers is located just west of Lakeside Mall at 45100 Northpointe Blvd, Utica Michigan right by Dicks Sporting Goods. The club will be selling poker chips and we need several members to help with this each night. We will share in 50% of the gross profit.

Texas Hold'em will be the game so all of you players come on out as have some fun and help the club at the same time. Invite your friends to come along. See our website for more details. Check it out at: www.lscwa.net

We are planning four of the same fundraisers for 2010, the dates will be announced soon. Anyone who is interested in participating (selling chips) please see me at

a meeting or call the club hotline 586-778-0480. I would like to thank all who have stepped up to help with this and all club fundraising and general events, together we make a difference.....

CHRISTMAS TREE RAFFLE

by Ted Stehney

With the December meeting and Christmas party (Wednesday, December 16) approaching we would like to remind people of the Christmas tree raffle. This was started in the past few years and has quickly become the hit of the Christmas party. Please bring a new or gently used lure or fishing item to place under the tree. All of the gifts will be raffled off to one lucky winner. Last year's winner went home with in-line planner boards, dippy divers, pliers, and many, many fishing lures such as custom Rapalas, soft plastics, jigs... just to name a few of the items. So please grab a lure or fishing item to place under the tree! We hope to see you at the meeting!

MEETING RAFFLE

by Don Murray

Wow October already here most guys in the club are torn between fall fishing and the start of the hunting season. This month's raffle table hopefully will reflect both of these passions. For the hunters we have a Remington 5.0 megapixels infrared and incandescent flash scouting camera, fisherman will see slip bobber setups, along with other fishing equipment.

IT'S SHOW TIME AGAIN

By Ron Sharp

The Ultimate Fishing Show is just around the corner coming again at the Rock Financial Showplace in Novi, January 7th to the 10th, 2010. Yes, it is about 3 months away but we need to start planning now. With no meeting in November that only leaves October and December to get signed up to help out again. If you have any great ideas for items to make and sell or to donate to sell please see me at the next meeting. This show has been a great success for LSCWA club and the Honda Motor Raffle ticket were sold there. I will have a sign up sheet for anyone who can help out at the next meeting. Thanks again, Ron

NEW MEMBERS

These are the new members to the club who joined over the past several months. Hopefully, we did not forget anyone. A very warm and heartfelt welcome is extended to all of you.

Thomas N Kluck

2nd ANNUAL CHILI WARS

By Dave Marcelewski

Chili Wars 2 is coming up. Ron Sharp and myself are going to represent the our club by entering two chili recipes. This will be our second time in the competition.

Ron will be making his soon to be famous Walleye Chili. Ron has the culinary experience it takes to lead us to victory. It is sure to be the talk of the competition. I will be making a standard red chili to enter. We had a great time at the first Chili Wars.

The chili that wins the most prestigious award will receive the Peoples Choice Award. Everyone that pays to come to this chili cook off will get a ballot. Whoever gets the most votes from this ballot will win. WE NEED YOUR VOTE!!! Please come down and sample all the delicious chili. At the same time you can vote for our club and help us win. If and when we do win, the club will be mentioned in different newspaper and local organization newsletter articles. That will give our great club some good exposure.

Cops for Kids will be the charity that receives money from this cook off. That is a good cause for sure.

The event will take place on Thursday, November 5th, 2009 at: The Barrister House at 21801 Harper in St. Clair Shores. It is located between 8 & 9 Mile Road on the west side of Harper.

The cost is \$8 and includes soft drinks, coffee, desert, and antacid. There will also be a cash bar with drink specials. I hope to see you all there



"The winning tickets for the outboard motor donated by Rose Marine were drawn at the August picnic. The motor winner was Orval Fobes of Saline. He said it was the first time he has won something when he was contacted. In the photo he is being congratulated by Bill Rose.

The other prize winners included George Romanowski who won \$100, John Roodbeen who won \$75, and Dave Wilemski who won \$50.

The club wants to thank Rose Marine for the donation of the outboard motor."

THE RECIPE SECTION

by Alex Vitek

It has been awhile but here are several interesting recipes for fish. The first ones are for basic canning of fish. This is popular and sometimes a must when the success on the lakes and rivers starts to fill the freezer.

Canning fish must be done with a pressure canner. Boiling water bath canning methods are not recommended at all for fish or meats.

Scale, clean the fish and remove the head for any fish that you want to preserve. Fish can be filleted but removing all the bones is not necessary. The canning process will soften the bones to the point where they will seem to be dissolved. Some fishes can be preserved skinless which is what I prefer but long time fish canners will leave the skin from soft skinned fish on the fillets.

Start the pressure canner process as per the instructions that came with that unit. For me that means having several inches of water in it and the heat on bringing it up to a low boil. Cut the fish into chunks and pack into clean sterilized pint jars. Add the rest of the basic ingredients and then put the lids and rings on and put into the pressure canner. Fish has to be processed for 90 minutes at 10 pounds of pressure.

Basic ingredients are:

1/4 to 1/2 tsp Salt
1 tblspn Vinegar
1 tblspn Oil (vegetable)
1 tblspn Ketchup

I have used vegetable oil or corn oil when canning fish. Avoid any strong tasting oil such as Olive Oil. That is all it takes. There is no need to add water to the fish in the jars. One substitution that can be made is to put in a tablespoon of tomatoe based barbaque sauce instead of the ketchup.

Canned salmon suggestion:

1 teaspoon salt
1 1/2 teaspoons oil
1 tablespoon brown sugar
Process the fish as usual with just these ingredients.

The most popular fish for canning are Suckers in the spring and Salmon in the late summer and fall. Suckers are often canned because the process, plus the bit of vinegar, will dissolve the bones. Other fish that I have canned with success are Steelhead, Silver Bass, and Walleye.

You can also can smoked fish. If doing this do not add extra salt since

the brine the fish are soaked in before smoking will provide all the salt needed. If canning an oily fish like Salmon you might want to cut back on the oil. Experiment with the amount of time the fish are in the smoker if you are going to can the fish. Smoking for a long time can result in a strong taste to the canned product.

Canned fish will taste similar to canned tuna fish. It can be used the same way. Some ideas to consider are recipes for tuna salad just substituting your canned fish. Another is casserole dishes where you would add canned tuna. Instead, use some of your canned fish. Or, use your canned fish and make fried fish burgers.

One good use for canned fish is to make smoked fish spreads or cheese balls. Throw in some crackers and good friends and it will become an instant party.

I found the recipe below on an internet message board and it reminded me of Keith's recipe. Keith's recipe can be found in the Recipe forum on the club's internet based message board. Keith also made up some of his smoked fish dip and brought it to the Perch & Pig tournament weigh-in. Along with Keith's recipe there is also a copy of a smoked fish dip from the Downriver Walleye Federation in that forum. To add to the possibilities there is also a recipe from Tom Ebi.

SMOKED SALMON DIP

The person who posted this recipe said "This is a simple smoked salmon cheese ball or dip, and it is kind of cheating. It never lasts long and they always asked how you smoked the salmon."

- 1-pint canned salmon
- 1-2 bunches of green onion
- 1.5-2 bars of cream cheese
- 1.5 tbsp of Liquide smoke
- 1- fresh lime or lemon, prefer lime
- dash of morten seasoning salt or lawreys
- dash of black pepper
- dash of old bay

Let cream cheese sit out for 1/2 hour to soften up and then work in all the Salmon and ingredients with a fork till it is well mixed. You can then kind of form it into a ball in the bowl and put back in the frigde to firm up. Sometimes you can also roll it in chopped walnuts or the greens from the green onions.

Grilled Walleye With Peppery Tartar Sauce Recipe

Ingredients

Tartar Sauce Ingredients:

- 1/2 cup mayonnaise
- 2 tablespoons dill pickle relish, drained
- 1/4 teaspoon coarsely ground pepper

Fish Ingredients:

- 3 tablespoons butter, melted
- 1 tablespoon chopped fresh dill, parsley or chives*
- 4 (4 ounces each) walleye fillets
- Salt, if desired
- Pepper, if desired

Garnish Ingredients:

- Lemon wedges
- Chopped fresh chives, if desired

Directions

1. Heat gas grill on medium or charcoal grill until coals are ash white.
2. Stir together mayonnaise, relish and 1/4 teaspoon pepper in small bowl. Cover; refrigerate until serving time.
3. Combine butter and dill in small bowl; brush butter mixture on both sides of fish, turning to coat.
4. Place greased grill grid or basket on grill. Place fish on grid. Grill, skin-side up, until edges start to turn white (3 to 4 minutes). Turn; continue grilling until fish flakes with fork (4 to 7 minutes). Sprinkle with salt and pepper, if desired. Serve with tartar sauce and lemon wedges. Sprinkle with chopped fresh chives, if desired.
5. *Substitute 1 teaspoon dried dill weed, parsley or chives.

Tentative Presentation for
October Meeting Chris Reyntens
and Keith Krych with present
***“Fishing in
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