



# Hamilton Workingmen's Club



## *Fishing subsection*

June /July Newsletter

### *Club Officials:*

### *Phone:*

Commodore:	Jayne Bentley	0272370351
Vice Commodore:	Russell Allerby	021407823
Secretary:	Mary-Ann Thomas	0274961486
Treasurer:	Rob McLennan	0272483974
Fishing Coordinator:	Bob Coombes	021443144
Membership Secretary:	Geoff Bryant	0211836963

Committee: Brian Morrow, Lynn Buck, Raewyn Forsman, Peter Riley, Garry Shaw.

### *Club Meetings:*

Our meetings are held every 3<sup>rd</sup> Wednesday of the month. Our next meeting is on 16<sup>th</sup> August 2017 in the Conference room at 6:30pm.

### *Raffle week:*

Our next raffle week runs from Tuesday 8<sup>th</sup> August until Saturday 12<sup>th</sup> August 2017.

The next raffle week after that is from Tuesday 12<sup>th</sup> to Saturday 16<sup>th</sup> December 2017. Our last raffle week will be from Tuesday 13<sup>th</sup> to Saturday 17<sup>th</sup> February 2018.

### *Catch and Fullon Fishing Lure Seminar:*

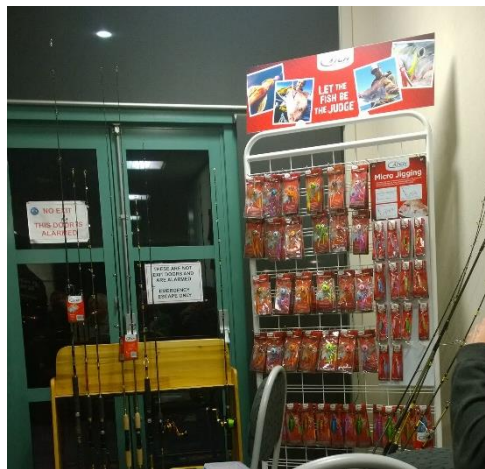
On Wednesday 10<sup>th</sup> May we had our first Seminar. Thank you to Russell and the HWMC for organising this seminar to take place.

The Seminar was sponsored by Fullon Fishing and 'Catch' held the Seminar.

This was open to the public and our Fishing Club members. We hope to have another seminar later in the year, due to it's success.

It was very informative and a very successful evening. We learnt many new skills about Fishing with Lures – no bait. That will be great!! As a Club we will try and get out fishing with their Charter boats so we can put the skills we learnt into practice. We sold a couple of Raffles very fast and Fullon Fishing sold quite a few Lures and packs at a sale price.

We are sure it would have helped gain a few new members.



***2016/2017 Snapper Competition Results:***

First Prize:	\$500	Peter Cateley	Weight: 7.68
Second Prize:	\$300	Raewyn Forsman	Weight: 6.70
Third Prize:	\$200	Alan Wright	Weight: 5.80

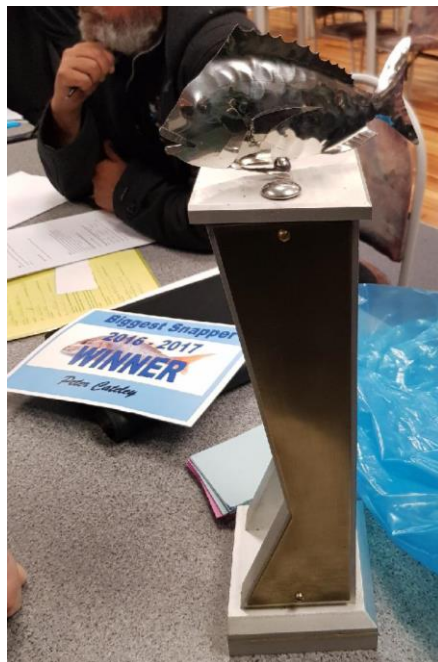
The presentation of the Trophy to Peter Cateley to go in to the foyer of the HWMC



Raewyn Forsman 2<sup>nd</sup>



Alan Wright 3<sup>rd</sup>



Peter Cateley 1<sup>st</sup> and the Trophy that will go in the Cabinet at Reception.

Next year the competition will be divided into the 2 coasts. Biggest snapper 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> for East Coast and the same for the West Coast. This is to make the competition fair to all fisher people.

The prizes will be split: \$250 for 1<sup>st</sup> each coast, \$150 for 2<sup>nd</sup> each coast and \$100 for 3<sup>rd</sup> each coast.

Welcome to all the new members. We hope you have a fun filled season of fishing and socialising with all the other Fisher Members.

We now have a break from our Fishing Charter's until September. All news or upcoming events will be put up on the Noticeboard at the HWMC and emailed or texts will be given out.

We are always after some stories, photos and news to add to our Newsletter and inform our members. Please email any information to [clubfishingnews@gmail.com](mailto:clubfishingnews@gmail.com).

### **Recipe:**

*1 Whole Fish*

*Mixture A: 2Tbsps Wine, 2 Tbsps Soy sauce, 3 Tbsps cornflour, 3 Tbsps Flour*

*Oil for deep-frying*

*1/3 cup carrots shredded*

*1/3 cup leek or onion shredded*

*1/3 cup bamboo shoots, canned boiled, shredded*

*1/3 cup dried mushrooms, soaked, stems removed, and shredded*

*3 Tbspns oil*

*Mixture B: 6 Tbspns sugar, 3 Tbspns vinegar, 1 Tbspn soya sauce, 1 Tbspn Tomato sauce, 1 tsp salt.*

*1 Tbspn Cornflour mixed with ½ cup water.*

*Method:*

*Make 3 diagonal slashes on each side of the fish. Rub well inside and out with Mixture A. Heat oil to 170 degrees and deep-fry fish until crisp and golden brown (about 15mins). Remove fish to paper and drain. Flatten fish's stomach slightly to make fish stand up. Place in slow oven to keep warm.*

*Heat 3 Tbspn oil and sauté carrots, bamboo shoots, and mushrooms over high heat for 2 minutes. Add Mixture B and bring to boil. Add cornflour batter and cook, stirring constantly, until it thickens. Pour over fish and serve hot.*

*Enjoy.....*