



Hamilton Workingmen's Club



Fishing subsection

September Newsletter 2018

Club Officials:

		<i>Phone:</i>
Commodore:	Geoff Bryant	021407823
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Secretary:	Raewyn Forsman	0272799155
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Raffle Coordinator:	Christine Morrow	07 8478741
Membership Secretary:	Carol Sullivan	021456646

Committee: Les Convery, Joe Doyle and Wayne Manning.

Welcome to the HWMC- Fishing Section. We apologise for the delay in having a Newsletter.

This is the first Newsletter since October last year! We hope to improve on this and have a Newsletter every 2nd Month. If you would like to contribute to the Newsletter with photos of your Fishing trips, or any other news please contact Mary-Ann Thomas at mai4kidz@gmail.com or 0274961486. Any news will be great news!

Club Meetings:

Our meetings are held every 3rd Wednesday of the month. This is held upstairs in the Boardroom. Our next meeting is on Wednesday 19th September at 6:30pm.

Raffle weeks:

The next Raffle week is from **Tuesday 25th September until Saturday 29th September**. Please come along and meet others and help with the Raffles. The Raffles are our only form of income to subsidise the Fishing Trips and our Annual Competition.

December and February are the last two for the year, to be eligible for the Tournament.

May 2018:

We had our AGM this month, where a new committee was formed.

We would like to thank the outgoing Committee for their hard work and effort they gave to the Fishing Club.

Congratulations to the incoming Committee we wish you well for your year ahead.

At the AGM we presented prizes for the Biggest Snapper Competition. This year is the first year that the Competition was split between the two coasts. These were the results:

West Coast:

- 1st : Bob Coombes 5.55kgs
- 2nd : Lynn Buck 5.35kgs
- 3rd : Tau Sampson 4.7 kgs

East Coast:

- 1st : Russell Allerby 6.49kgs
- 2nd : Mary-Ann Thomas 5.6 kgs
- 3rd : George Reeves 5.0 kgs



Congratulations to the winners. The winner's names are engraved on our Trophy and this has been placed in the cabinet in the Reception Area of the HWMC.

We also presented Pins to the Fisher People that won at the Tournament in March.

This is the first time we have done this; these can be worn on your uniform, or clothing to represent your winning fish.

The results for these were:

- **Winners of the Tournament:**

- **Last Man Standing:**

- 1st Mike Osborne
- 2nd Wayne Manning
- 3rd Russell Allerby

- **Trevelly:**

- 1st Diane Kearvell 1.29kg
- 2nd Russell Allerby .905
- 3rd Barry Robb .250

- **Kingfish:**

- 1st Jill Strachan
- 2nd Diane Kearvell – drawn
- 3rd Geoff Bryant- drawn

- **Average Weight Snapper**

- 1st Bob Coombes, 2nd Kat Osborne and 3rd Garry Shaw.

- **Gurnard:- Drawn Prizes:**

- 1st Roger Litten
- 2nd Russell Bourke
- 3rd Christine Morrow

- **Kahawai:**

- 1st Russell Allerby
- 2nd Lynn Buck
- 3rd Peter Cately

- **Snapper:**

- 1st Garry Shaw
- 2nd Ross Kearvell
- 3rd Jayne Bentley



The Prizes this year: Supplied from Burnsco.

Our Tournament this year was the first year for a while that we actually were able to get out fishing and have some winning fish being weighed in. It was a fun weekend and well worth the time and effort that goes into running an event like this.



Jill's win with the biggest Kingfish.....



Mike sitting on his Chillybin he won...



More winners! Russell, Diane, Garry and Bob.

The March 2018 Tournament didn't have as many members attend, but it was well organised and everyone went away with some great prizes.

July:

The Committee has put forward a plan for some Social Occasions to attend.

In July we held a Mid Christmas Dinner. It was a great fun night, meeting other members and winning prizes.

Robyn, Christine and Carol organise the evening. The tables were decorated beautifully. The Club provided Christmas Crackers and Candles. Robyn also made up 2 spot prizes and a big hamper for a raffle prize. Les Convery won the raffle – congratulations.



Thank you to everyone that made it a fun, well organised night. We enjoyed eating, drinking and getting merry.

August 2018:

In the Meeting minutes you will have seen a list of events, social ideas and occasions that are being put forward for people to attend.

In August we had a barbecue at Raewyn's place, with the use of Russell's barbecue trailer. It was a lovely way to spend a Sunday afternoon. Everyone brought a Salad or Dessert, the meal was delicious. We used up the leftover meat from the Raffle nights. Anyone is welcome to attend these occasions and gatherings; it is a great way to meet fellow fisher people.



Lynn and Tim



Carol, Robyn and Kathy

Joe, Christine and Roger Litten, Christine and Brian Morrow

In the month of August we also had our first get together at the HWMC. This will be held on the 4th Wednesday of the Month. We are supplying nibbles. It was a small group this month, but still nice to catch up with other fisher people. Our next get together will be on the 24th October, due to the clash with the Raffles in September.

A sub-committee was formed in August to try to organise a Progressive dinner for early in October. We will confirm the details of this if it is going to go ahead.

September 2018:

Yee haa the Fishing Season has begun. Our first trip went out on the 1st of September.

We hear that it went well. We will look forward to seeing some photos and hearing about what they caught and how heavy the fish were.

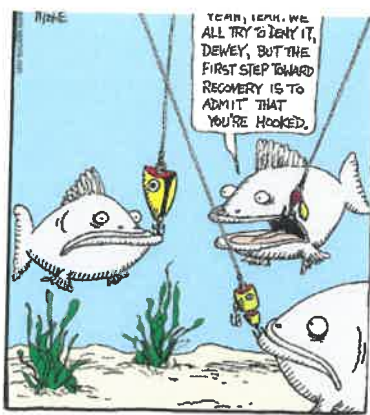
Upcoming Trips:

Sunday 23rd September – Raglan at 7am.

Friday 28th September - Tapu at 7am.

Saturday 29th September – Raglan at 7am.

Remember to go in to the HWMC and put your name down on the trips you want to go on.



Bass rehab.

Recipe for the month:

Provencal Fish Parcels:

Ingredients:

- 4 Fish fillets, skinless and boneless
- 2 tsp Capers
- 1 Lemon finely zested
- 4 tsp Butter
- 4 tsp Lemon Juice
- 2 Tbsp Parsley leaves chopped
- 1 Egg white, lightly whisked

Directions:

1. Cut 4 circles of baking paper to about 30cm in diameter. Place 1 fish fillet off-centre on each circle, try to have even thickness.
2. Sprinkle with capers and lemon zest. Top each with 1 tspn butter, 1 tspn lemon juice, ½ Tbsp chopped parsley and a little salt and pepper. Brush egg white around the outside edge of each paper circle, fold over half the fish and starting at one end, make small overlapping folds to seal. The parcels can be prepared to this point and chilled for up to 4 hours before serving.
3. When ready to cook, preheat oven to 180C fan bake. Bake parcels for 10 minutes (they should puff up with steam inside).
4. Serve in shallow bowls or plates, with a pair of scissors so your guests can cut the parcels open and savour the fragrant aromas while they tip out the fish and its juices.

This is a French style fish with, capers, lemons, parsley and a little bit of butter. You could also make it Italian-style with pesto, cherry tomatoes and olives, or give it an Asian twist with some finely shredded leeks, ginger and a splash of soy sauce. If you're on the run and don't have time to make the parcels, just arrange the fish fillets on an oven tray, top with capers, lemon, butter and parsley and roast in a super-hot oven.

Serve with a green salad, baby carrots and lemon wedges for squeezing - and some vin rouge, of course!
Enjoy!!

Remember you are required to help with seven nights of Raffles to allow you to enter the Annual Tournament in March 2019.

We hope you enjoy reading all about our Fishing Club.

Happy fishing to all our Members