



Patchogue Fishing Club

P.O. Box 808; Patchogue, NY 11772 www.pfc1938.com



November Newsletter



Presidents Message Happy Thanksgiving!

The holiday season is now upon us. It's hard to believe that 2009 is almost over. This Thanksgiving let us all give thanks for all the blessings, big and small, that we have enjoyed this year, and if you can, lend a helping hand to someone less fortunate.

The 2009 fishing season is also drawing to a close. I hope you all had a productive season! Now comes the numerous trade and tackle shows that should keep us all occupied until the spring. To kick off the "show" season, The "Original" Long Island Fishing Flea Market will be held this upcoming weekend, Saturday, November 28th from 9am to 2pm at the Knights of Columbus Hall, 400 South Broadway, Lindenhurst, NY. Admission is \$5.00 and kids under 12 are free. Visit www.fishingfleamarkets.com for additional information.

And finally, due to lack of response the Blackfish Trip re-scheduled for November 29, 2009 will not be held as a Tournament. All interested parties can still fish with The Brooklyn Girl, and should call Mark Tutrani for the additional details. Anyone who pre-paid or gave a deposit for the trip and cannot go will be refunded their money at the December meeting

See you at the meeting.

Heidi LeLaidier

NEXT REGULAR CLUB MEETING WILL BE HELD ON:



December 17, 2009

Where: Blue Point Cottage
Time: **8:00 pm.**

Cookies and coffee will be served.

Committee Reports



Outdoor

The Blackfish Tournament that was re-scheduled for November 29, 2009 will not be held as a tournament due to a lack of response. All those who are still interested in fishing on the Brooklyn Girl this Sunday should call Mark Tutran for the details. All those who gave deposits will be refunded at the December meeting.



Indoor

There is nothing planned for this month.



Fish of the Month

The Fish of the Month winner for October and November will be announced at the December meeting.

Weigh Master

Weigh Boards are all up to date.



CONSERVATION

Tom reports that there are several lawsuits in progress with regard to the new Saltwater fishing license. We will have to wait and see what happens next.....



New York Surf Fishing Tournament

Please remember to get any slips to me by the 10th of the month

Prizes



All prizes are up to date.

150 Club



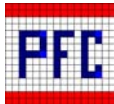
We will have the final two (2) drawings at the meeting. Don Schaefer has generously given his time to this committee for several years now and will be stepping down. We will need someone to chair this committee for 2010. Please see one of the Board members if you are interested.

Newsletter



Anyone without internet access will receive their newsletter in the mail. If you have any problems with the electronic delivery please call Carl at 289- 6934. He will be happy to help you.

Website



Remember...we are no longer reading the minutes during the regular meetings but you can find them on website: www.pfc1938.com in case you are interested.

November Birthdays

3rd Jason Remien
6th Rich Steinbart
18th Andy Polcha
23rd Irene VanGinhoven
21st John Lelaidier
27th Carl Dippel



December Birthdays

8th Leo DiDonato
9th Beau Lelaidier
10th Don Schaefer
24th George Remien

Happy Birthday to all those born in November and December!

2010 Dinner Dance



Mark your calendars for Saturday, March 13th 2010. John and Vivi have secured the Sunset Harbor for our Annual Awards Dinner Dance!

A proposal was made to eliminate the DJ in an effort to save money and keep the cost of the tickets down. We will vote on this at the December meeting, so please make every effort to attend.



Ladies Night

As usual, Mark and Toni did an outstanding job with Ladies Night. The food was good, the Chinese Auction was unbelievable and everyone had a great time. Thank you Mark and Toni for your time effort and your generous donations!

After many years of chairing this committee, Mark and Toni will be stepping down. They will help with the transition to the new committee chairperson. Mark also recommends that the best time to get the goodies for the Chinese auction is right after the holidays to take advantage of the great deals. With that in mind, we will need a volunteer as soon as possible. If anyone is interested, please see one of the Board members at the meeting.

Upcoming Meetings



Regular Meetings

Business	17-Dec	8pm	Blue Point Cottage
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Good & Welfare

Cheryl reported that her Aunt, Lillian Soestrom, recently passed away. Lillian was the first female Board member of the Patchogue Fishing Club, and her husband was a past president.

Unfinished Business

The Board of Directors discussed a motion to eliminate the club's "two meeting" rule. Pros and Cons were reviewed by all Board members and a vote was taken. Since this motion will require a By-Laws change, it is posted in the news letter and be voted on by the general membership at the December meeting.



RECIPE CORNER:

Shellfish Chowder

Here is fantastic dish-saffron-scented, tomato-based chowder chock-full of clams, mussels, and shrimp. Serve it with grilled baguettes and a bottle of chilled Muscadet for a very impressive main course.

Serves 6

- 3 Tablespoons Olive Oil
- 1 Medium Onion, Thinly Sliced
- 3 Cloves Garlic, Thinly Sliced
- 1 Cup Dry White Wine
- 1 Can (28 Ounces) Plum Tomatoes, Coarsely Chopped, Juice Reserved
- 6 Sprigs Fresh Flat-Leaf Parsley
- ½ Cup Chopped Parsley
- ¼ Teaspoon Dried Thyme
- ¼ Teaspoon Fennel Seed
- 2 Pinches Of Saffron
- 1 Dozen Littleneck Clams, Scrubbed And Rinsed
- 2 Pounds Mussels. Scrubbed. Debearded And Rinsed
- 1 Pound Large Shrimp (About 32 To 36)

1. Heat the olive oil in a large soup pot over medium-high heat. Cook the onion and garlic until softened, about 5 minutes. Add 1 cup of water, the wine, and the tomatoes and their juice, raise the heat to high, and-cook until just boiling. Reduce the heat to low and add the parsley sprigs, thyme, fennel seed, and saffron. Cook, uncovered, at a gentle simmer for 30 minutes, stirring **occasionally**, (The chowder base can be made up to this point. Set aside until cool, then refrigerate, covered, for up to 3 days.)
2. Bring the chowder base to a rapid boil. Add the clams, mussels, and shrimp and return to a boil. Cover and cook until the clams and mussels open and the shrimp turn pink, 8 to 10 minutes. (Discard any clams or mussels that do not open.)
3. Ladle the chowder into large soup bowls, garnish with chopped parsley, and serve at once.

Recipe

submitted by: Vivi Tighe