



Patchogue Fishing Club

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



March Newsletter



Presidents Message

Spring is here! The days are getting longer and before we know it the fishing season will begin! It's time to dust off the rods and reels and get ready. Our tournament schedule is almost complete, and there are several changes for this year including a week long bluefish surf tournament this May and a change in venue for the Snapper tournament. Also, our annual Chinese Auction will be held at the June meeting, so as you are going through your gear for the new season, remember that all donations are cheerfully accepted for this fun night! Also, we will again be having Pizza that evening, so bring your appetites as well!

See you at the meeting.

Heidi LeLaidier

NEXT REGULAR CLUB MEETING WILL BE HELD ON:



March 25, 2010

Where: Blue Point Cottage

Time: 8:00 p.m.

Coffee and donuts will be served

Committee Reports



Outdoor

Our tournament schedule is just about set. Tom is looking for input for the August 29th South Shore Tournament, so if you have any suggestions, please do not hesitate to share your ideas. The Snapper Tournament date is set for Sunday, September 12, 2010 at Newport Beach in East Moriches. Time will be determined closer to the date. The Freshwater Tournament is tentatively scheduled for the last weekend in June. More details will be provided closer to the date as well.



Indoor

The Board of Directors is still looking for a member or a few members to chair this committee. As you all know, it takes many hands to get things done. Many of us on the Board wear several hats. The requirement of this committee is simply to make a few calls to people you might find interesting, and who would not mind coming to speak to our club. They can be people from the fishing community, or perhaps even someone with an interesting hobby or job, it is up to you.



Scales

Bill will be at the March and April meetings, so remember to clean your scales, oil them up and bring them in to be certified. A reminder to all who participate in the New York Surf Fishing Contest, your scales must be certified by the club if you plan on practicing catch and release.



Fish of the Month

Congratulations to Tom Ganetis the winner for February. Tom caught a beautiful 12 lb 14 oz Cod. Great Job!



New York Surf Fishing Tournament

I attended the Annual meeting for the tournament this past Tuesday, and have received the awards for two of our three members. I will be presenting two of them at the meeting and the third as soon as I receive the award. Also, I hope to have the information packets ready for distribution.



Jackets

Ron continues to do a terrific job on this committee and is always working on offering new merchandise and alternative designs. Thanks Ron! We also have plenty of PFC mugs. If you would like a mug, please see me.



Historian

John reports that the album is up to date. We all look forward to seeing the latest addition of photos from the Dance. Thank you John!



Prizes

All prizes have been distributed. Thank you George!



150 Club

150 Club tickets continue to be sold. If you would like to sell some tickets to friends or family, please see Carl.



2010 Dinner Dance

The annual Dinner Dance was an amazing success despite the inclement weather! **THANK YOU JOHN AND VIVI TIGHE!** Thank you all who braved the storm to attend!



Dues

Annual membership dues are now being collected.

Similar to last year, we will be collecting dues and the obligatory 150 tickets together. So be prepared to pay for both. Dues are due as of January 1st, and have to be paid by the April Meeting to remain a member in good standing. Here are the rates for 2010 (No changes):

Adult Member + two 150 Club Tickets.....	\$80.00
Senior Member + two 150 Club Tickets	\$65.00
Spouse + two 150 Club Tickets.....	\$60.00
Life + two 150 Club Tickets	\$20.00
Junior Member	\$25.00*

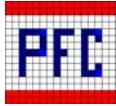
Additional 150 Club tickets will be available.

*Junior members are not obliged to purchase 150 Club tickets.



Newsletter

This year, again, anyone who has internet access will receive their newsletter electronically. We have done this in an effort to save money and time. 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...our website offers a “sea” of information, so please take the time to stop by www.pfc1938.com to browse around. Many thanks to Carl, our illustrious webmaster for keeping the PFC site up and running. We couldn't do it without you!



March Birthdays

23rd Lorry Mangan

Happy Birthday Lorry! If your birthday is in March, Happy Birthday! Please let me know so I can update our records.



Good & Welfare

James Remein had a TIA the other week and it was determined that he has a hole in his heart. Many babies are born with this condition, but most of the time the hole closes. James is seeking the advice of several specialists before deciding on the best course of treatment. We all wish him the very best.



Ladies Night

We still do not have a chairperson for this committee. Since there has been no volunteers as of yet, the Board is considering other possibilities in lieu of the traditional Ladies Night.



Picnic & Casting

Mark your calendars everyone for the annual family picnic and casting competition! As always it will be held at Cathedral Pines on Sunday, July 25th. Casting begins at 8:00am. The Picnic starts at noon.

Upcoming Meetings



Regular Meetings

Type	Date	Time	Location
Informal	25-Mar	8pm	Blue Point Cottage
Business	22-Apr	8pm	Blue Point Cottage
Informal	27-May	8pm	Blue Point Cottage
Informal Chinese Auction/Pizza Night	24-Jun	7pm	Blue Point Cottage
Casting Picnic	25-July	8am Noon	Cathedral Pines
no meeting in August			
Business	23-Sep	8pm	Blue Point Cottage
Informal	28-Oct	8pm	Blue Point Cottage
Ladies Night	TBD	7pm	TBD
Business	16-Dec	8pm	Blue Point Cottage



RECIPE CORNER

Simple Steamed Clams

Clams (cherrystones or little necks are best)
8-10 cloves garlic, peeled
Parsley, about ¼ cup coarsely chopped
Olive Oil
Sea salt (small pinch)
¼ cup water

In a large pot, drizzle approximately 2 tbs olive oil in bottom of pan. Place approximately half of the clams in the pot. Put ½ the garlic and ½ the parsley over clams. Add the remainder of the clams to the pot. Top with the rest of the garlic and parsley. Add a small pinch of sea salt over clams and add about a ¼ cup of water to the pot. Cover tightly and steam just until the clams open. Serve with melted butter and lemon.

ENJOY!

Recipe courtesy of Heidi Lelaidier