



Patchogue Fishing Club

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



May Newsletter



Presidents Message

Happy Memorial Day....As we celebrate this solemn holiday let us remember all the brave men and women who have served and paid the highest price, and pray for those who are currently serving to protect our way of life .Remember, Freedom is not free.....

God Bless America, the land of the free because of the brave.

See you at the meeting,

Heidi LeLaidier

NEXT REGULAR CLUB MEETING WILL BE HELD ON:



May 27, 2010

Where: Blue Point Cottage

Time: 8:00 p.m.

Coffee and donuts will be served

Committee Reports

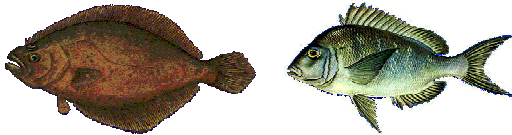


Outdoor

Congratulations to the winners of the Peconic Bay Tournament held on May 15th, 2010. There were nine participants this year! In the Fluke category Ron Pfister took 1st Place with a 4 lb 1oz fish and 2nd was taken by Tom Ganetis with a 3 lb 4 oz Fluke. In the Bluefish category 1st Place goes to Mark Tutrani with a 3 lb 13 oz Bluefish. No weakfish were weighed in.

The week long Spring Surf Tournament had one winner. Congratulations to Tom Wasilewicz for taking 1st Place with a 1 lb 8 oz Bluefish.

The next Tournament will be:



NORTH SHORE

- Species: Fluke & Porgy
- Date: Saturday, June 5th (cancellation date Saturday June 12th)
- Time: Sunrise to 4:30pm
- Place: Smithtown Bay to Buoy 5 at Roanoke Point
- Weigh in: 4:00pm - :30pm at the Brookhaven Town Mt. Sinai Boat Ramp
- Prizes: 1st & 2nd place

Please visit the website for the list of tournaments scheduled so far.



Indoor

We have nothing scheduled for this month. June's meeting will be our second annual Pizza and Chinese Auction Night. Be sure to mark your calendars for this event and please note that the start time is 7:30! If you have any unwanted tackle to donate to this event, please let one of the Board members know so we can plan the evening accordingly.



Conservation

Tom discussed the potential repercussions of the oil spill in the Gulf.



Fish of the Month

April's Fish of the Month winner is Chuck Moffett with a 3 lb 4 oz Flounder. Congratulations!



New York Surf Fishing Tournament

I sent in our first entries for the 2010 Tournament and we are currently in 11th place! Remember to weigh in all fish caught from the surf. If you need weigh slips, please see me at the meeting, or you can download them from the website.



Prizes

Prizes for the Peconic Bay Tournament, Spring Surf Tournament and Fish of the Month will be awarded at the meeting.



150 Club

Carl reports that 123 tickets have been sold to date. He is hopeful that we will sell the remaining tickets at the meeting and begin the drawings!



Dues

If you have not paid your dues yet, you must do so before you can weigh in any fish for this year. Please see Carl at the meeting.

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*

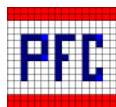
Additional 150 Club tickets will be available.

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



Newsletter

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

Please stop by our website www.pfc1938.com for the latest information on tournaments and up to date weigh boards.



May Birthdays

12th Vinny Smith

15th Neil VanGinhoven

16th Vivi Tighe

17th Bruce Bennett

21st Cliff Bennett

27th Jake Lipponer*

31st Toni Tutrani

Happy Birthday to All!



Good & Welfare

We are sorry to report that Rich Steinbart's sister passed away after a lengthy illness. Our deepest condolences go out to Rich and his family at this time of great sadness.

On a happier note, Rich and Karen would like to announce that James received his First Holy Communion.

Debbie and Jason would also like to announce that Emma has also received her First Holy Communion.

James and Julie Remien are happy to announce that they are expecting their first child in December. Congratulations to the Remien family.

Vivi and John Tighe are very proud to announce that their daughter Debbie just graduated from law school. We wish her the very best in her new career.



Ladies Night

Heidi, Vivi, Cheryl and Delis will be chairing this committee. Details will be coming soon!



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.

Unfinished Business

Cheryl has purchased a block of 25 tickets for a Ducks Game on Friday, August 25, 2010. Game time is 7:05pm, gates open at 6:00pm. This also happens to be a promotional night and the first 1500 people through the gate will receive a Ducks hat! The price will be \$10 per ticket. A sign up sheet will be available at the meeting, and if you would like to go, please be prepared to pay for your tickets then.

The Board also discussed the possibility of adding a category for Carp to the annual Contest. It was decided that due to the specialized nature of this fishery, a category will not be added to the annual contest at this time.

Upcoming Meetings



Regular Meetings

Type	Date	Time	Location
Informal	27-May	8pm	Blue Point Cottage
Informal	24-Jun	8pm	Blue Point Cottage
Casting Picnic	25-Jul	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

Flounder Moutarde

Approximately 2 lbs flounder filet
1/3 c mayonnaise
1/3 c yogurt
1/3 c Dijon mustard
2-3 tbs parmesan, Romano or Pecorino cheese , grated

Spray baking sheet with olive oil. Place filets on baking sheet. Blend all ingredients. Spread mixture on top of flounder. Top with additional grated cheese if desired. Bake @ 450 degrees for 10-12 mins. Place under broiler just until browned. Enjoy!

Recipe courtesy of Cheryl Dippel