

FEBRUARY 1983



# Chum Line



PUBLISHED BY THE LOS ANGELES ROD & REEL CLUB

## THE PRESIDENT'S MESSAGE

I never thought I'd be writing an article for the CHUM-LINE with this title. At least, not for several years yet. But, here I am, the new president for 1983.

I am sincerely proud and honored after such a short time in the club. I have made many new friends since becoming a member, whom I will value for the rest of my life. I plan to spend lots of Wednesdays with them and lots of other time not necessarily related to fishing.

As for my (ahem) political career, I became a board member just after the start of last year and have been involved with several club projects throughout the year.

With respect to the coming year, the Board and officers and I feel that we have a good grip on the year with several pleasant surprises for all. Hopefully, the programs we have set: the family trip, Bar-B-Que at Andy Weiner's and some couples charters, will help to make this year a good one.

I can see that it will take a good deal of work. I know what Sey Rimland went through this year past. He did one hell of a job considering he took most of the burden on himself.

I know I am going to have to roll up my sleeves and I know that with Sey's help as special counselor and a very competent Board that this will be a year long remembered. I know I will give it all that I can to prove it.

Marv Reznick

## PARDONABLE PRIDE

With reference to my new IGFA Men's 2 lb. test World's Record for Pacific Bonito of 5 lb, 8 oz, I took these steps in preparation for the trip:

1st: Consultation with my friend, fishing mentor and dad, Max Fenmore. We spoke of strategies and the techniques of using ultra light tackle.

2nd: Read very carefully my friend, Steve Zuckerman's, excellent article in the IGFA's 1982 edition of "WORLD RECORD GAME FISHES" entitled, "Pursuing World Records". I studiously followed the suggestions in Steve's article.

3rd: Spent a Saturday morning with Sey Rimland, Jeff Ellis and his brother, Steve, at the Fisherman's Spot in Van Nuys. We fine tuned the tackle which involved grinding down the spool so it would operate flawlessly.

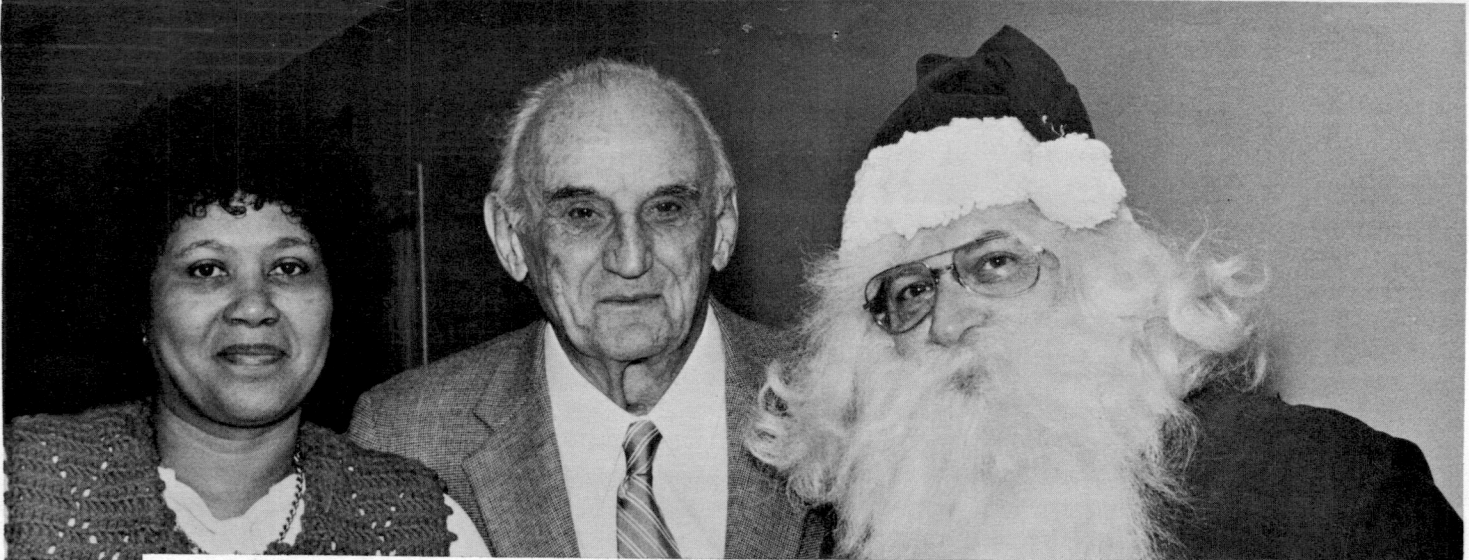
The fish was caught off Dana Point on Oct. 23, after a one hour, thirty-five minute fight. I used a Daiwa 30H reel, Daiwa rod, Ande line and Reber lure. This defeated the previous record of 4 lb, 4 oz caught by David Lockwood in Broken Bay, Sydney, Australia, on Feb. 7, 1982.

Don Fenmore

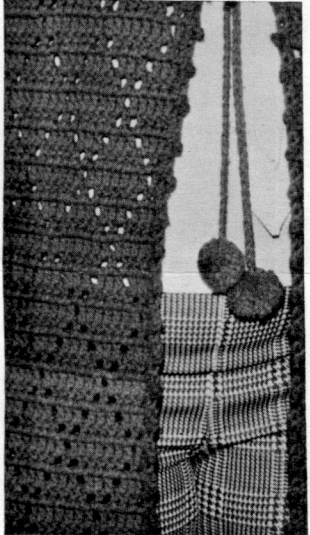
## NO MEETING THIS MONTH

In accordance with our usual custom, there will be no dinner meeting of the membership during February. This meeting has been replaced by the Trophy Dinner Dance.

The next dinner meeting will be held at the Fish Shanty on March 28.



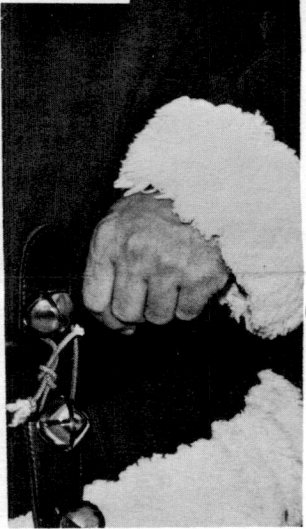
Pecolia Murphy, secretary of the Orthopedic Section, Dr. Herman Epstein and (believe it or not) our own Shelly Balzac, three of the good people who entertained over 500 underprivileged and handicapped children at the USC-County Medical Center during Eppy's Annual Xmas Party in December.



A HEART WARMING EXPERIENCE

This is the 36th consecutive year that Eppy and his family have conducted this affair. A bly assisted by his bride Bea and his sons Elliot, Norman and Johnny, more than 1,000 gifts were distributed to over 500 children in the wards and in the outpatient clinic. The event was broadcast by TV channels 5 and 58 during the news hour that night.

Many friends and LARRC members who contributed funds and gifts were responsible for the success of this Xmas Party. Dr. Epstein takes this means to thank them sincerely.



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We are sad to report the death of Art Weingart's brother and Bill Pearlman's father. The LARRC membership takes this means to extend condolences to Bill, Art and the families of both.

THE CHUM-LINE WISHES TO THANK THOSE OF YOU WHO DONATED BLOOD TO MITCH LIPSETT'S ACCOUNT. FOR ANYONE WHO DIDN'T GET THE WORD, HE NEEDS TO REPLACE QUITE A BIT AND YOU CAN DO YOUR PART AT CEDARS-SINAI OR AT MIDWAY HOSPITAL. YOU MAY BE SURE IT WILL BE APPRECIATED.

POSSIBLE CHARTER OPENINGS

THE DEADLINE IS MARCH 1

Here is your chance to go fishing with other LARRC members. Call these charter masters for openings and dates that may be available.

\$100 deposit is required by March 1 to fish on the Explorer II for two days. The total cost is \$185 which includes food, tips and snacks.

- Ted Hammock 530-7099 Dan Felger 783-7255
- Ben VArOn 476-6774 Bea Weingart 780-4153

This trip is sponsored by J eff Ellis (phone 785 - 7306) for 20 fishermen. The dates are July 9 and 10. Albacore (if any) will be pooled.

## GREAT BEGINNING

The turn-out at the January dinner meeting was just fine. We can't think of any in recent memory which went as smoothly and was so entertaining. Just the right number of guests, new members, fishing reports and good natured repartee. Our speaker was informative, Russ Izor didn't go on too long, Andy Weiner's joke didn't take more than 120 seconds, Don Fenmore recounted the story of his new world record with style and grace. As usual, Herme Sears and Julie Wolf and their crowd walked out with the introduction of our new president, Marv Reznick. Good old Marv wasn't phased a bit having been forewarned of this highly predictable bit of drama. Everyone knew they would be back because they had already paid for dinner. Pity they couldn't have been locked out.

Marv is playing around with the menu choices at The Fish Shanty. Someone is always going to beef at the exclusion of this or the inclusion of that. Marv, it goes with the territory. You will find that LARCC has among its members the most difficult, argumentative, individualistic, frustrating and lovable characters ever assembled under one roof or in one galley in So. California. Try to live with it. The year will pass quickly though you will have aged five years. Some poor s.o.b. will take over next January and you will have been wiser for the experience.

A message for the rest of you: this club prospers best with the active participation of its members. Not only in the fishing but with its numerous other functions. Please, submit something to the CHUM-LINE. We'll edit it if need be. The members are interested in ideas and experiences, not how well you write. Just mail it in and our expert editorial staff will turn it into Pulitzer prize material. Been on vacation? Tell us about it. Been to a fine restaurant? We'd like to know. Heard a good story? Share it. Life is full of rich experiences and we have 120 members living those experiences. Be generous. Share.

THE CHUM-LINE

## SHADES OF SUNNY ITALY

The bountiful harvest of live squid which are available to us right in our backyard can be put to better use than just that of tempting bass to our hooks.

I recall visiting Naples in the line of duty towards the end of WW II and experiencing, among other pleasures, the delights to the palate of dishes which were generally unknown to provincial Los Angeles. Boy, did they know how to use the "Fruits of the sea". Well, L.A. has grown up since then and any number of fine Italian restaurants will offer the dish described below. You can thin down your wallet by ordering it in one of them chic establishments or you can experience the fun of, the delights in and the compliments derived from the creation of my

### RECIPE OF THE MONTH:

#### INSALATA DI CALAMARI

5 lbs calamari, cleaned (bodies cut into rings and tentacles)  
¼ cup olive oil  
1 medium sized bunch of parsley, chopped  
5 jars (4 oz.) whole pimentos  
½ cup olive oil  
5 to 10 cloves of fresh garlic  
1 or 2 cans (2 oz. each) anchovy fillets in Worcestershire sauce  
1 tsp French-style mustard red wine vinegar  
4 lemons  
1 can medium-size ripe olives

Place the clean calamari in large skillet with natural juices and ¼ cup olive oil. Saute over medium heat until calamari is barely cooked, turning frequently. Remove, drain well and let stand. Chop parsley and pimentos. Pour olive oil into large salad bowl and press half the garlic into the oil. Add anchovy filets and mash well. Add two shakes of Worcestershire sauce and mustard. Add red wine vinegar to taste (approx. ¼ cup) and squeeze the juice of two lemons into the mixture. Mix well. Add calamari, chopped parsley, pimentos and olives, toss and refrigerate for at least 5 hours. Mix occasionally. Garnish with parsley and slices of lemon.

Bon Appetito!      Cy Lewin, Food Editor

## HONG-KONG - A DELIGHT

Lucille and I were and are still so excited by our recent excursion to Hong-Kong that I'd like to share it with you. We had the good fortune to travel with the California Chamber Symphony Orchestra on tour during the Christmas-New Years season with ten other couples who are patrons of this fine young group of musician. Maestro Henri Temianka, who has fabulous connections there, arranged for us to be toured and escorted like royalty, almost to the point of embarrassment. LAX to LAX, nothing was held back. We were met at the airport by the biggest, blackest Rolls-Royce I've ever seen and taken to the Mandarin Hotel, world class. I will testify to that. We were escorted directly to the room by the assistant manager and signed the register there to avoid the tediousness of standing at the lobby desk. I knew immediately that I was going to like this.

The outer wall of our room was all glass and led onto a balcony that overlooked the Star Ferry Terminal across that unbelievable harbor toward Kowloon. At our feet were anchored two U.S. Navy destroyers and running across the water was the damnedest assortment of ferries, junks, cruise ships, freighters, yachts, tug boats and sampans in the world. If you like the city-scape, you have to love this. High rise complexes running from the shore up the many mountain sides on all sides and as far as the eye could see. Behind us was the famous "Peak" where the powerful and wealthy have built their homes since the founding of the colony 150 years ago. The night view from the top is the man-made equivalent of the Grand Canyon, something akin to New York by night from the top of the World Trade Center.

We were banqueted, luncheoned and cocktail partied to a fare-thee-well and didn't mind that at all but the top was reached when, after midnight struck on New Years Eve, The Scotch Guards military drum and bag-pipers marched into and around the room to the cheers of all the British present. I must say, even I gave a cheer for the Queen. The next noon the hotel hosted a very proper champagne and eggnog reception in the lobby with a beautifully uniformed military band playing Broadway show tunes on the mezzanine balcony. Lovely, lovely.

We were there for nine days and spent only one of them shopping. Anyone who tells you that shopping is the only thing to do in Hong-Kong is out of his mind. We wandered a lot on our own and had several misadventures. Almost got stranded overnight in Macao because we didn't know that return trip reservations on the jet-foil have to be made in advance. I'm a pussy cat and would have slept in a Chinese alley as penance for my stupidity (the hotels were full up). Lucille was having none of that and found our way to the manager of the shipping line who backed away fast when he recognized the wildcat in her. He got on the phone and we had tickets, pronto.

We spent a dreamy day on the island of Cheung Chau in the New Territories. This is a fishing community where few tourists come. It is a throw back to the China of past centuries. No street or alley follows a straight line. Sights and smells, some good, some bad; all interesting. Here you see the old ladies with bound feet, black pajamas and straw hats. Wok cooking to order on sidewalk carts. Most of it looked good but I didn't dare and Lucille wouldn't even consider it. The little market stalls seemed to specialize in duck, pork, sausages, fish, shellfish and vegetables in real abundance.

Which brings me to the nature of Hong-Kong itself. Run by London entirely. The self-governing is strictly on the "municipal" level. It is as close to laissez-faire capitalism as anywhere on earth. Everyone is out to make the buck from the lowliest shoe-shine boy to the head of a multinational corporation. Hong-Kong is a means to a financial end. There is no such thing as patriotism. No one salutes the flag. Many people love it, no-one is loyal to it. Everyone is concerned about the attitude of the Mainland Chinese once the lease runs out in 1997. Real estate and stock market values are way down in the past two years. Everyone with anything has one foot in Hong-Kong and the other in Switzerland, London or the U.S.. Yet, to watch those throngs hurrying and crowding, to find it impossible to catch one of the 16,000 cabs in the city, to be in this bee-hive alive with children in their thousands is excitement!!!

Harold Goodman

## NEW FUEL FOR THE FIRE

For many generations the scientific community has been embroiled in a controversy over what it is that dominates individual human and animal development: heredity or environment? Does race determine intellect? Does aculturation favor one group over another in IQ testing? Do Eskimoes utilize seal blubber better than Afganistanis because they don't raise sheep or do Afgani- stanis digest mutton better because they don't catch seals? The journals abound in vociferous argument on both sides of this issue.

Now, along comes a member of our select circle who thinks he has the answer. I have just received a little note from Max Fenmore with an enclosure from "The International Angler". Under the column NEW WORLD RECORDS, are listed the names of three of Max's kids:

<u>Species</u>	<u>Line</u>	<u>Weight</u>	<u>Angler</u>
Pac. Bonito/	2 lb/	2 lb, 1 oz/	Sandy Fenmore
"	/ 4 lb/	2 lb, 8 oz/	Don Fenmore
"	/ 16 lb/	1 lb, 14 oz/	Tanya Fenmore

Beautiful. Great. Congratulations!!!

But, wait. Listen. Max's note to me implies that his early training of these prodigies is responsible for their success. Hold on, Max. I know that you're just a lawyer and have no background in rational scientific methodology, but don't be so quick in claiming the wrong kind of credit. How do you know your genes aren't responsible? Let's take a look at your chromosomes. I'll lay odds that the Fenmores, a thousand years ago, were fishermen. Through the process of natural selection the ancient Fenmores probably made their way in the world by fishing because they couldn't hunt or farm worth a damn. They were a naturally canny lot because you have to be smart to catch fish and produce lawyers. Those kids could have gone out for the first time in their lives and made world records. It was destiny. It's in their genes.

Let the readers judge.

Harold F. Goodman, M.D.  
Scientist

## THE GILLNET SITUATION...AN UP-DATE

The Kapiloff Bill (AB 2580) has authorized the State Fish & Game Dept to creat area closures where necessary while a five year study is being conducted to determine the deleterious effect from gill nets on the fishery resources and the marine environment. No meaningful action has thus far resulted. There have been no closures and the study has not yet begun. Meantime, the gill netters continue to harvest every kind of fish that enter the nets.

The situation has taxed the patience of So. Calif sport fishermen. They are now demanding local authorities to become involved. The Supervisors of five So. Calif counties have been asked to introduce State legislation that would eliminate gillnetting within three miles of the Calif coast and three miles around Catalina Island, San Clemente and other off-shore islands. Hopefully, this legislation will be soon approved.

The states of Texas, Florida, Louisiana, Maryland and Virginia have taken action to eliminate or strictly regulate all forms of gillnetting. The prohibition of gillnetting within three miles of shore is strongly favored by Scripps Institute of Oceanography, The National Coalition for Marine Conservation, The Sport Fishing Institute and many thousands of sport fishermen who are gravely concerned regarding the future of recreational angling.

It is possible that our new Governor will staff the State F & G Dept with a new Director and others who will recognize the problem and be more willing to solve it. A progress report will appear here when more information will become available.

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### FAMILY FISHING TRIP

Aboard the "Condor" out of Santa Barbara. Promises to be a great trip this year. ?Date?

Dan Felger is they guy to see.

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## WHAT IS A CHARTER?

Webster defines a charter as "the hire or lease for the exclusive use of . . . a boat, a plane, a train . . . " Through long experience, IARRCs have now learned "the hard way" that many skippers do not adhere to the definition unless it is strictly spelled out in the contract.

Many of the "private" charter groups within LARRC pool their fish when out for the big ones and share and share alike in the catch at close of day. This very fine attitude can be sabotaged by the crew keeping part of the catch. It thus becomes necessary to spell out the details of "hire" well in advance. The "closed" charter is the private hiring for the exclusive use of the man paying the bill and should permit no other "guests" or crew fishing, unless it is for the charter, if desired by the latter. The "open" charter presents another situation--where there are insufficient players in the hiring party and the skipper is asked or allowed to "fill in."

If members would spell out what they want in advance--sacks, drinks, galley fees, tips--there would be considerably less "misunderstandings."

**YOU'RE THE SOLUTION  
TO WATER POLLUTION**

LOS ANGELES ROD & REEL CLUB  
— Suite 222 —  
11340 W. OLYMPIC BLVD.  
LOS ANGELES, CA 90064

ADDRESS CORRECTIONS REQUESTED

**DATED MATERIAL**

FIRST CLASS

STEAMED FISH by Bea Weingart and Madame Wong, Associate Food Editors.

Gill and gut whole calico bass (about 1½ lbs.). Clean blood and scales. Make three gashes on each side of the body. Put two slices of julienned ginger in the cavity of the fish on a plate on a steamer. Steam 15 or 20 minutes. Test for tenderness by poking a wooden chopstick through the gill cover.

While fish is steaming prepare:

Three tablespoons of oil, piping hot.  
Add 2 tablespoons full shredded ginger.  
Add two or three shredded scallions.  
Plus three tablespoons full light soy sauce and  
One half teaspoon of sugar.

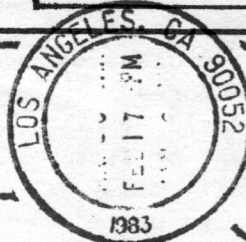
Cook one minute more. Drain fish and pour hot sauce over fish.

### A NEW CHUM-LINE TEAM

This is the first issue that was created by the new team. You can blame Harold Goodman and Dave Lipsey if you do not like it, as they have agreed to publish it.

You can also blame yourself if you did not contribute a news item a fishing story or anything else. Your help is needed to produce a newsworthy Chum-Line.

Please send your material to:  
Harold Goodman M.D. 745 Thayer  
Ave., Los Angeles, CA 90024



WILLIAM VOGEL  
4713 MONARCA DRIVE  
TARZANA CA 91356

# 00105