



# Chum Line



PUBLISHED BY THE LOS ANGELES ROD & REEL CLUB

## PRESIDENT'S CORNER

It seems like only yesterday that I was working with the election committee counting votes on what turned out to be my year as helmsman on the "Ship of Fools". (ahem!) Well, it's that time of year again. Be sure to get those ballots filled out and in the mail.

The Ladies' Nite last month was a rousing success. It seems that everyone had a very good time and the program put on by Bill and Ingrid Poole was marvelous. Those of you who missed the meeting missed a good one. My charming wife, Iris, enjoyed it very much as she does not get too many opportunities to share my fishing club activities. She was proud and I was proud.

By the way, the food was good, too. She ate hers and most of mine. She's due in December.

I must say, though, that during the meeting when thanks and credits were being passed out, one important name was left out and those thanks must not be left out here. Jerry Rimland spent a whole day leading Bill Vogel around picking a bunch of fantastic raffle items for the ladies. Her discerning eye and fine taste will be enjoyed by many families whose ladies won in the raffle. The gifts were beautiful and added a great deal of class to the meeting. Many thanks, Jerry.

I know I enjoyed seeing the ladies. They were radiant and certainly a welcome change of scenery to an otherwise drab sea of grey hair and pot bellies.

Marv Reznick

## NOVEMBER DINNER MEETING

FISHING IN THE BERING SEA BY JOHN GERRY. FILM AND SLIDES PRESENTED BY ONE OF THE ELITE GUIDES AND LODGE HOSTS OF ALASKA.

PLACE: ANNA'S ITALIAN RESTAURANT  
15300 VENTURA BL.  
SHERMAN OAKS

DATE: Nov. 28, 1983  
TIME: COCKTAILS AT 6:30  
DINNER AT 7:30

THE RESTAURANT IS ON THE GROUND FLOOR OF THE AMERICAN SAVINGS BUILDING ON THE SOUTHWEST CORNER OF VENTURA AND SEPULVEDA BLVDS.

## NOVEMBER PROGRAM

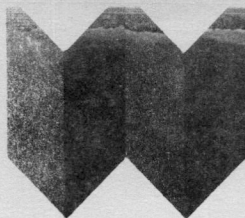
Our speaker at the November dinner meeting will be John Gerry, former owner of the Bristol Bay Lodge in Alaska. Some of our members have fished at that outstanding facility. It was once featured on NBC's "Wide World of Sports" with Pete Rozelle and Curt Goudy as guests. With this kind of background, John is starting up a new operation on the Bering Sea. He has slides and a film.

This should be a treat.

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There was once a doctor so good  
He treated his patients for food.

He often took less  
Than a couple of bass  
So no one would think he was rude.



## Julian Wolf Company

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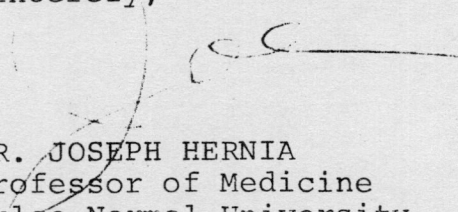
Dr. Harold F. Goodman  
745 Thayer Avenue  
Los Angeles, California 90024

Dear Dr. Goodman:

I wish to comment on your article, "First Aid For The Beginner."

First of all, let me remind you that on the New Hustler II, the procedure which you describe has always required a fifth man to lay across the back. You will notice that I specifically did not refer to the "upper" back since this would be unheard of on the new Hustler II. As has been the custom, the fifth man makes the injection. You may call the injectible a syringe if you wish.

Sincerely,

  
DR. JOSEPH HERNIA  
Professor of Medicine  
Pulse Normal University

JH/dc

P.S. How do you walk off calories along a tow path with a bicycle? I suppose the answer is, "very slowly."

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Dear Dr. Hernia:

Thank you for your comments on my article, *First Aid for the Beginner*.

The problem aboard the New Hustler II to which you refer is not that which I addressed in the essay. I intend to deal with the area you are most concerned with at some future date.

As to the question raised in your P.S.; we walked next to the bicycles.

I regret that these very simple concepts have raised so much confusion in your mind.

Please convey my regards to your faculty colleagues at Normal Putz U.

Harold F. Goodman, M.D.  
Ass't Editor

## MARVIN REZNICK FOR PRESIDENT

How'd you like to be Marv Reznick who is all geared up every month to field complaints about the food at the dinner meeting? That's what the president is elected for; The wrath of the membership comes down on his head on the Tuesday following the last Monday of the month. His adrenalin begins to flow automatically with the first ring of a phone on that Tuesday. It's sort of a Pavlovian response; the dog salivates and the president cringes. Presidents have been known to not go to the office on Black Tuesday. Their wives are instructed to not answer the phone at home. It's like the guy on TV who pleads a toothache but really has hemorrhoids.

So, what happens? Here's Marv for the second month in a row cursed with all that adrenalin flowing, dukes up, teeth bared, ready for fight or flight and what happens? Nothing.

Two months in a row now he has fed us well, first at Andre's then at The Cove. Who can complain? A hundred LARRCers and their wives and they are all purring.

You see, Marv, if you don't provoke us life on Tuesdays can be pleasant. You keep this up and they'll have to deprogram you. Iris and the kids won't have to tiptoe around the house. Your secretary will no longer call in sick with her toothache. Dogs will wag their tails and cops will wave when they see you. Business will improve and the children will do well in school.

Life can be beautiful, Marv, as you may be coming to learn. All it takes is to feed us well, provide good programs and run an honest administration. Next comes Congress, the Senate and, who knows, maybe the White House.

Think of it, Marv. week-ends at Camp David, Air Force One, intimate little dinners with Elizabeth Taylor and Henry Kissinger, your own valet. All because you're feeding us well.

Hail to the Chief!

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## BOARD ELECTION

If this gets to you before Nov. 15, and you haven't mailed in your ballot, you still have time.

Results will be announced in the Dec. CHUM-LINE.

We had an excellent slate of candidates.

## MEMBERSHIP APPLICATIONS

Applications have been received from two gentlemen: Peter Moureaux and Donald Pollock. These will be acted upon at the November board meeting.

## CLUB CHARTER

The board has voted to make the Felger-Greenfield charter an official club charter. They will continue to administer it. Participants will be taken on a first come, first serve basis with the following priorities:

1. Club members who have previously supported this charter.
2. Club members and their guests.
3. Non-club members.

The other particulars were mailed with the October CHUM-LINE.

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It is with sincere regret that we report the passing of Ed Feder, Sid's brother. Ed was a member of LARCC until he moved to Palm Springs many years ago. He was known to many of us through fishing experiences and at club functions.

Ed was counted among that rare group of pioneers in the motion picture industry who went back to the days when Hollywood was in its infancy. He and RKO Pictures grew up together. It was always a pleasure to listen as he recounted tales of those early days. His stories about family life in New York during the open-years of this century always kept us enthralled. At those times a chat with Ed in the galley was better than catching fish out on deck.

Evidence that he was here is in the can. Future generations will look at those old movies gifted to them, in part, by Ed Feder.

A VOICE FROM THE DOG HOUSE

It happens at my house every October and it's not my fault. Blame the scheduling geniuses at CBS, NBC, ABC, the NCAA, NFL, AL and NL headquarters....and Lucille. Here is a distillation of our conversations during October:

Lu: Do you want your dinner in the breakfast room or here in the den?  
Me: Hunh?  
Lu? I said where do you want your dinner? Take your eyes off the set and look at me.  
Me: I'm kinda full of pretzels. I don't think I want dinner.  
Lu: What are you watching?  
Me: Rams and 49ers.  
Lu: What inning is it?  
Me: Honey, this is football. They play it in quarters.  
Lu: You've got crumbs all over the couch.  
Me: And you made me miss that pass. Don't talk. Here comes the replay.

LATER

Lu: Are you having dinner tonight?  
Me: Not in the middle of the ball game, for God's sake.  
Lu: What is it this time?  
Me: Second game of the National League division championship playoffs.  
Lu: How's UCLA doing?  
Me: What?  
Lu: UCLA?  
Me: Honey, you're thinking of college football. This is professional baseball.

LATER

Lu: Aren't you going to get any fresh air today?  
Me: Hunh?  
Lu: Fresh air.  
Me: Look at that. USC is getting trampled.  
Lu: I thought they already played the championship.  
Me: Honey, this is college football. Baseball's tonight.  
Lu: Why did they change uniforms and don't call me Honey.  
Me: What?  
Lu: They were wearing different costumes three hours ago.  
Me: That was the early game. Different teams. There's one more after this then the third game of the American League playoffs.  
Lu: No dinner?  
Me: I'm kinda full of potato chips. Maybe during half-time of the next game.  
Lu: I'm going to a movie.  
Me: Get me a bag of potato chips on the way home.

LATER

Me: Hot dog! The Phillies and Baltimore in the World Series.

LATER

Lu: What is it today?  
Me: The Raiders in the first game then they're going to show a regional game.

LATER

Lu: The week-end is over. Don't you get a rest?  
Me: Honey, this is the Monday night game. Why don't they get rid of Cosell?  
Lu: I'll give you your dinner on a tray. Maybe you'll talk to me tomrrow.  
Me: Tomorrow starts the World Series. Hot damn! Did you see that run-back?

THREE DAYS LATER

Me: Well, no game tonight. What's for dinner?  
Lu: Hunh?

## FIRST AID FOR THE BEGINNER

This is the second in a series of articles which may help the lay person deal with an at-sea emergency in the absence of a physician. Let us say that one of your buddies has eaten a mayonnaise-laden sandwich prepared at home and not refrigerated for hours until consumed. The mayonnaise is a perfect culture medium for staphylococcus. He has eaten a pure colony of teeming bacteria loaded with enterotoxins. You will be able to make the diagnosis about two hours later when he develops agonizing abdominal cramps with copious vomiting alternating with voluminous diarrhea. This can go on for six to ten hours severely depleting the body's water and mineral stores. I've seen 'em shrivel up like a prune.

So, what do you do? You've got to restore the water and minerals. Here is where your patient is lucky. You are at sea and sea water is almost identical in chemical content to blood serum. The right proportions of sodium, potassium, chlorides and trace minerals. We are going to give him enemas with sea water and we are going to use the tools at hand.

Every boat has coffee filters. Strain a couple of gallons of sea water through the coffee filters and into buckets. We don't want bits of sea weed and little fishes in the enema, do we? Now dilute by about 1/6th with fresh water to reduce the osmolarity. The gut will soak it up like a sponge.

The engine room will have all kinds of hose fittings and pipes. Select one of proper bore and length and bring up a funnel, too. Now, I'd use the outer deck rather than the galley. This could be messy. Bend him over an ice chest. He will whimper and protest but will be too weak to offer much resistance. Someone on board should have a tube of burn ointment or other lubricant. Axle grease is OK if nothing else is available. This will help with inserting the hose fitting. Attach funnel to the other end and start pouring. It's kind of like a self-serve gas pump. If it backs up give him a couple of shakes.

Keep repeating the operation until you see the skin wrinkles fill out then release.

Harold F Goodman, M.D.

## DEPENDING ON WHAT'S IN THE FREEZER...

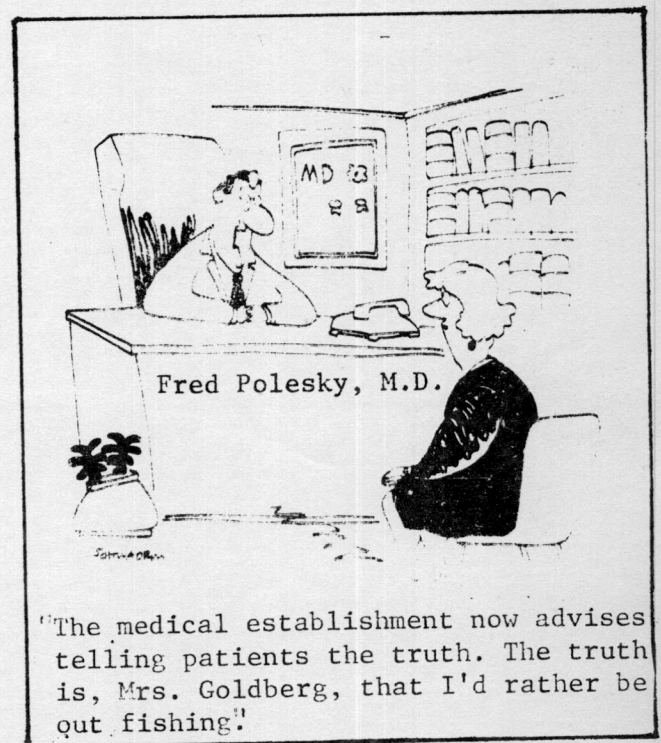
For halibut, rockfish or mackerel try

FISH TERIYAKI: To serve six.

6 fish fillets (about 2 lb.)  
1/3 cup soy sauce  
1/3 cup mirin (sweet rice wine)  
1/3 cup sake (stronger rice wine)  
1 garlic clove, finely chopped

Mix the soy sauce, mirin and sake together in a small sauce pan and bring to a boil. Add the garlic. Remove the pan from the stove, pour the soy sauce mixture over the fish fillets and marinate for 15 to 20 minutes.

Preheat the broiler or charcoal grill and cook the pieces about four inches from the heat for 5 to 10 minutes on each side, brushing them three or four times with the marinade. When finished, the fish should be coated with a rich brown glaze. Serve immediately.



Recommended listening: Metropolitan tenor, Jose Carreras, singing "Neopolitan Songs" on the Phillips label.

We guarantee that no matter what you did to get her up tight, she will be in a forgiving mood after listening to this. Never fails.

