

LARRC DINNER MEETING SPEAKER

WILDLIFE OFFICER, JOE JOHNSON

Our March speaker is Wildlife Officer Joe Johnson. Officer Johnson did his undergraduate education at UC Santa Cruz and received his bachelor degree in Marine Biology. After helping with some student research projects on Fish and Wildlife patrol vessels, he was “hooked” and attended the Fish and Wildlife Academy at Butte College in Northern California. After graduating in 2018, he was assigned to the Marine Enforcement District. His patrol area is Point Conception to the Mexican border on the MV Swordfish.

Officer Johnson will be sharing Fish and Wildlife regulation updates as well as the work assignments he and his fellow wardens carry out. As an added bonus, he has agreed to share some of the more humorous events that he has encountered on the job. And of course, he will be happy to answer any questions you might have.

Please join us for a meeting that is sure to be informative.



March 29, 2021

ZOOM Meeting opens at 6:30

Dinner Meeting starts promptly at 7:00PM

Log in info to follow later this week

A Message from the President

By Ted Feit

PROSPECTS FOR THE COMING SEASON

The highlight of Red Rooster III Captain Andy Cates' presentation to our February meeting was – to me at least – his statement that several of the long-range fleet boats returning north after extended trips reported passing through a five-mile-long school of bluefin tuna heading north. According to Captain Chuck Taft at H&M landing, 25 bluefin tuna were caught aboard a returning long-range boat just 85 miles south of Point Loma. These fish were in the 40 – 60 pounds range and taken on live bait. Over the first week-end in March, the Old Glory searched the off-shore waters on a 1.5 day trip from San Diego. They found several productive kelp paddies and came home with 90 yellowtails up to 14 pounds. They also found schools of bluefin tuna in both the 30 – 40 pound and over 100-pound range but were not able to catch any of these wily creatures. These are good omens. Throw in schools of yellowfin tuna and dorado simpatico with the expected warmer ocean temperatures and we can look forward to an epic offshore season!

The bottom fishing season has started at the landings close to LA. All the overnight boats are scoring limits of tasty rock cod with some ocean whitefish and keeper ling cod thrown into the mix. The sand bass bite has been solid throughout the winter and calico bass remain abundant in our local waters. Sometime in the spring, we can look forward to the elusive white sea bass coming in packs to chomp on spawning squid.

In the freshwater world, March is an ideal time to prepare for the spring and summer fishing seasons. As the weather warms, bass begin to move into the shallows to spawn, creating opportunities for exciting fishing at our local lakes. Three 8 – 9 pound largemouth bass were caught at Lake Cachuma last week, as well as numerous fat crappies. While higher elevation streams are largely inaccessible, trout fishing opportunities are good in the local mountain and foothill reservoirs and in the Kern and Owens Rivers. Let the spring begin!



Paul Varenchik had a great day on the water at Palmdale Fin & Feather Club!



Sophia Huynh shows off her one landed trout on a half day guided fly fishing trip. She was fishing Hot Creek with Doug Rodricks of Sierra Drifters.



Donald Goldsobel's

CALLING ALL COOKS

Moroccan Fish Stew

By Ted Feit

Moroccan cuisine is noted for its incredible blend of spices, sweet-and-savory flavor profile, and beautifully textured dishes. I became intrigued with the possibilities of marrying Moroccan flavor with fish when I tasted a delicious Moroccan fish dish at a hotel in Jerusalem.

The starting point when cooking a Moroccan dish is the spices. The stunning flavor of Moroccan food comes from a blend of spices that usually includes a blend of cumin, saffron, turmeric, ground ginger, cardamom, paprika, red pepper, and cinnamon. If you are a die-hard-make-from-scratch type of cook you can make your spice mix from the pre-ground spices. If you are a quick-and-easy-but-yet-delicious type of cook, look for “Ras El Hanout” (often labelled as “Moroccan Spice Blend” at many grocery stores) at a store which sells Middle Eastern food or at many supermarkets, such as Jons. Here is a picture of Sadaf's version:



Here are the ingredients for my concoction:

- 1 can of garbanzo beans drained.
- 1 small package of dried apricots, cut in half
- 1 tablespoon of olive oil
- 6 carrots peeled and sliced
- 6 sticks of celery sliced
- 8 whole garlic cloves peeled
- 4 zucchinis sliced
- 3 heaping table spoons of ras el hanout
- 1 pound defrosted firm-fleshed fish fillet cut into bite sized chunks
- 1 large can seeded peeled tomatoes
- 1.5 cups consommé
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper

Place all the ingredients well mixed in a Dutch Oven or tangine and bake in 350-degree oven for about 35 minutes. The tangine is a cone shaped cooking vessel traditionally used in Morocco and functions just like a Dutch oven. The only problematic ingredient in this mix is the carrots because they tend to cook slower than the other vegetables and fish. I recommend par cooking the carrots in a microwave so that the other vegetables and fish are not overcooked. The whole garlic cloves become soft and mild during the baking and spread their flavor to the rest of the dish. The dried apricots add a sweet fruity note to the savory melody. Once the dish is out of the oven and cooled, you can add some of your favorite hot sauce to your taste.

I recommend serving this Moroccan fish stew with couscous. I regard couscous as Morocco's supreme culinary gift to the world. Nothing can be cooked faster with less effort and made delicious by the addition of butter, powdered consommé, and spices than couscous. The skill set to make a boiled egg far exceeds the skill set to make couscous. All you have to do is heat water to near boiling, pour, cover, wait a few minutes, and then fluff with a fork.

ENVIRONMENTAL MATTERS

By Theresa Labriola

Each time I read a story of more harm facing our ocean and fisheries, I find another one highlighting opportunities to restore and protect. Some of the issues are about the ocean in front of us, while others are about an ocean half way around the world. It's a chance to learn from the successes of other and reflect on actions we can take to protect the ocean. I have hope that we can leave our children and our children's children with a wilder ocean.

◆ **IN FEBRUARY** - Senator Feinstein introduced a Bipartisan Bill to phase out deadly large mesh drift gillnets used in federal waters off the coast of California, the only place the nets are still used in the United States. A broad coalition of conservation and sportfishing organizations have announced their support for the Driftnet Modernization and Bycatch Reduction Act.

<https://www.feinstein.senate.gov/public/index.cfm/press-releases?ID=C890968C-3E1E-4746-BB60-52EAA6A91EB3>

◆ **HUMAN NOISE POLLUTION IS HARMING OCEAN CREATURES** A major new literature review published in Science found that noise from vessels, sonar, seismic surveys and construction can damage marine animals' hearing, change their behaviors and, in some cases, threaten their ability to survive. Sound is key to how ocean animals communicate with each other and navigate their environments. Underwater, it is only possible to see for tens of yards, Sound, on the other hand, can travel thousands of miles. - <https://science.sciencemag.org/content/371/6529/eaba4658>

◆ **GOP CONGRESSMAN PITCHES \$34 BILLION PLAN TO BREACH LOWER SNAKE RIVER DAMS IN NEW VISION FOR NORTHWEST.** - His proposal includes removing the earthen berms adjacent to all four

Lower Snake River hydroelectric dams to let the river run free, to help save salmon from extinction, while spending billions of dollars to replace the benefits of the dams for agriculture, energy and transportation.

Snake River Dam - <https://www.seattletimes.com/seattle-news/environment/gop-congressman-pitches-34-billion-plan-to-breach-lower-snake-river-dams-in-new-vision-for-northwest/>

◆ **ROCKFISH CONSERVATION AREA (RCA) BOUNDARY MAPS** - The California Department of Fish and Wildlife has released new map-based flyers and an updated online web map to assist recreational anglers with RCA waypoints and boundaries. RCAs are used in each of the state's five Groundfish Management Areas (and the Cowcod Conservation Areas) to minimize contact with deeper-dwelling species of rockfish needing protection from fishing. <https://wildlife.ca.gov/conservation/marine/groundfish#28720314-recreational>

◆ **EU ACCUSED OF 'NEOCOLONIA' PLUNDERING OF TUNA IN INDIAN OCEAN** Indian Ocean states say EU pushing weakest conservation efforts for yellowfin tuna while EU 'distant fleet' hoovers up the most fish. <https://www.theguardian.com/environment/2021/mar/05/eu-accused-of-neocolonial-plundering-of-tuna-in-indian-ocean>

◆ **NASA TECHNOLOGY GIVES CITIZEN SCIENTISTS AN OPPORTUNITY TO SAVE WHALE SHARKS** Scientists are using whale shark identification technology adapted from NASA's Hubble Telescope scientists to inspire and activate the next generation of citizen scientists. - <https://www.murdoch.edu.au/news/articles/using-nasa-tech-to-activate-citizen-scientists>

CALENDAR

Board Meeting

March 22, 2021

Held via Zoom

Dinner Meeting

March 29, 2021

Held via Zoom

Health and Happiness

Linda Simon is our contact for "Health and Happiness"

Please contact Linda either by phone (818-980-7470) or email

(simonmurphy08@sbcglobal.net)

for any information about our club members/family - i.e., happy or sad news; health issues; graduation or congratulations, etc.

A FATHER'S PERSPECTIVE

3rd Annual Father and Son 5-Day Trip on the Polaris Supreme June 2004

By Scott Schiffman

In a word "Awesome" would certainly describe this trip on the Polaris Supreme. Captain Tommy Rothery and his phenomenal crew have once again delivered beyond all expectations to twenty-four anglers, including eight kids' under 14 years of age, a grandfather daughter team, and a father and son in-law team. On what has become an annual event, I was aboard with my ten year old son Arthur, for our second year on the father and son trip.

Our five day trip returning June 24th began with the air of a reunion, as many of our fathers and sons caught up on the last year. It was amazing to watch my son along with the other junior anglers bond as only kids do, with friendships cast long before the first jig. While heading out to sea and down the Baja Peninsula, Chef Javier prepared a beautiful Prime Rib Dinner with all the trimming, in what would become an epic gastronomic adventure.

Happy Fathers' Day! Our first full day at sea was flat calm with typical June overcast. The flat seas would continue throughout the trip, much to my son Arthur's delight. At daybreak we found ourselves at Benitas Island, with the opportunity to fish Big Yellow Tail. For most of the day the fish cooperated nicely, close to 50 Yellow Tail were caught from 18 to 30 pounds, with the bulk in the 22 pound range.



Rocks and Seals took their toll on tackle and fish, with more than one Yellow Tail exhibiting the results from the seals lunch buffet.

We spent the better half of the day catching Yellow Tail, fathers and sons side by side at the rail. The Yellow Tail fishing alone made for a



great day, but watching our kids, rods bent, catching monster Yellow Tail was without a doubt the best Fathers' Day present I could imagine. That night, Chef Javier served another delicious meal while heading toward the promise of Albacore the next day.

The next morning we were still heading toward the Albacore grounds, several boats had done well there the prior day. The morning fishing was spotty, with a few Albacore taken at each stop. The Albacore ranged from 18 to 30 pounds with most in the 20+ pound range. It was a lazy afternoon until close to 4:00 pm, when it seemed all the Albacore schools in the area converged under the stern of the Polaris Supreme! For the next few hours, it was utter chaos, with both seasoned and novice angler falling victim to the wide open bite. Everywhere you looked there were bent rods, with many of the kids out fishing the seasoned pros.

The Captain decided to spend the night, hoping for a repeat of the afternoon bite. That night with the sea anchors out, and calm seas, we replayed the excitement of the afternoon Albacore bite. The kids were quickly learning the art of telling a "Fish Story" and the finesse of the "One That Got Away". After another fabulous dinner provided by Chef Javier, the junior anglers moved to the deck on a mission to catch squid, while the adults relaxed. When curfew was called the final score was 1 squid, 1 shark, and some tired junior anglers.

The morning beckoned with Captain Tommy on the horn, it was time to fish! The day was a repeat of the prior

A FATHER'S PERSPECTIVE cont

day, without the afternoon bite. Captain Tommy had no problem finding fish; they just did not want to play. Another interesting observation was, that we were not getting hit while trolling, Tommy would see the fish stacked up and we would stop to fish, productive, but very different.

Captain Tommy was determined to make our last day of fishing, a bite to remember. And true to his word, we had an epic afternoon bite that went on until we headed toward home. By the end of the day, most everyone had limits on Albacore, and many were releasing their fish. What an unbelievable way to end an awesome trip!

With my second trip coming to a close, I cannot help but reflect on how well the kids became a part of the community that was on the Polaris Supreme. As anglers, they displayed skill far beyond their years, even the first timers improved dramatically with each passing day. The respect that our junior anglers showed each other and the adults was impressive, and their fishing etiquette was superior to many adults, I have fished with in the past. It was obvious to all that the kids were an integral part of the trip, and not something of a hindrance.

I have referred to Chef Javier and his delicious meals. This is an understatement, the artistry and attention that he attends to each meal is exquisite. The aroma of delicate sauces tempt you long before you dine, with dishes, such as Prime Rib, Chilean Sea Bass with Mango Sauce, Crab Cakes, Rack of Lamb, and for the final night, Steak and Lobster. Javier, you are an amazing chef, and a delightful person. Fine dining on a fishing trip, with Chef Javier, it's guaranteed.

I want to thank J.C. Hardemion, Norin Grancel, and

Larry Brown for allowing me to join their evening wine tasting circle. It was a perfect compliment to Chef Javier's phenomenal cuisine.

Captain Tommy Rothery, and the crew of the Polaris Supreme, are all very competent, but they are also extremely helpful. One thing you notice on the Polaris Supreme, the crew is always smiling, and always ready to help an angler, no matter how small. You have my sincere gratitude.

I would be remiss without mentioning that we had a separate jackpot for the kids. The winners in order were, 1st place Jessica Rothery (Captain Tommy's daughter), 2nd place Philip Friedman Jr., and 3rd place Chuckie Byron.

Thanks to Phillip Friedman for the T-shirts and goodies, and everyone on the Polaris Supreme, for making this years trip the success that it was. I look forward to fishing with all of you again next year!



Los Angeles Rod and Reel Club Foundation & AmazonSmile

What is AmazonSmile? AmazonSmile is a simple and automatic way for you to support your favorite charitable organization every time you shop, at no cost to you. When you shop at www.smile.amazon.com, you'll find the exact same low prices, vast selection and convenient shopping experience as Amazon.com, with the added bonus that Amazon will donate a portion of the purchase price to your favorite charitable organization. You can choose from nearly one million organizations to support.

How do I shop at AmazonSmile? To shop at AmazonSmile simply go to www.smile.amazon.com from the web browser on your computer or mobile device. You may also want to add a bookmark to www.smile.amazon.com to make it even easier to return and start your shopping at AmazonSmile.

Which products on AmazonSmile are eligible for charitable donations? Tens of millions of products on AmazonSmile are eligible for donations. You will see eligible products marked "Eligible for AmazonSmile donation" on their product detail pages. Recurring Subscribe-and-Save purchases and subscription renewals are not currently eligible.

Can I use my existing Amazon.com account on AmazonSmile? Yes, you use the same account on Amazon.com and AmazonSmile. Your shopping cart, Wish List, wedding or baby registry, and other account settings are also the same.

How do I select a charitable organization to support when shopping on AmazonSmile? On your first visit to AmazonSmile (www.smile.amazon.com), you need to select a charitable organization – **Los Angeles Rod and Reel Club Foundation** – to receive donations from eligible purchases before you begin shopping. We will remember your selection, and then every eligible purchase you make at www.smile.amazon.com will result in a donation.



Five Weird Fish Dishes from Around the World

By Lucy Towers

17 March 2014, at 12:00am

GLOBAL - For fish lovers there are certainly places in the world that offer the cream of the fish dish crop. However, there are also plenty of dishes from other cultures that seem anything but appealing. In this article, Lucinda Parr tells you about just five of them.

Lutefisk (Norway)

Lutefisk dates its history all the way back to Viking times. This dish is made from dried white fish (usually being cod of ling) which is kept in water for a number of days, after which it is placed into a lye solution until the fish turns into a jelly like substance. However this is not the end of the process for the fish, particularly as, at this stage, it could kill anyone that eats it. So following the lye soaking it is then soaked in fresh water for around a week.

Lutefisk is well known for its strong smell, which has seen it earn the nicknames of 'weapon of mass destruction', 'rat poison' and 'fork destroyer'; hardly descriptions that are worthy of a Marks and Spencer advert.

Fugu (Japan)

Fugu is the famous fish that has to be prepared correctly else the person can meet a rather unseemly end. Chefs therefore have to hold special qualification in order to make this dish, and no wonder, given that they have to leave a little bit of the poison in the fish in order to create the tingling feeling that people eat this fish for.

Sannakji (Korea)

Sannakji may not technically be a fish, rather it is an octopus cut into pieces when still alive, but we feel that the fact that the octopus' legs may still be moving when served means that it makes for a worthy entry on this list. What is more, people eating this dish also find that the suckers stick to their mouth, tongue and teeth in a last hurrah before being eaten, appetising stuff, right?

Tuna Eyes (Japan)

If you have a penchant for food that looks right back at you then Tuna eyes could be the dish for you. You can opt for it being cooked or fresh, and it's generally seasoned and flavoured with soy sauce and garlic.

Shirako (Japan)

We have certainly left the least appealing until last. This dish from Japan looks like a nice, creamy sauce, and it is generally eaten during the winter months. However, its appearance may belie what this is actually made from (that being cod milt); and cod milt is simply a fancy term for fish sperm... yes, you heard right! This is a winter dish because fish sperm (and the additional fluids that are taken from the fish) are in season only during the winter. The sack that this delicacy comes in is famed (by its fans at least) for having a melt in the mouth sensation that very similar to butter; it is also very often compared to pigs brains.

So there you have it, five of the world's most weird fish delicacies. We are hedging our bets that you are not rushing to find stockists for any of these dishes.

Names of Groups for Specific Fishes

School or shoal of fish is the generic, but there are some interesting exceptions for groups of oceanic animals:

troop of dogfish
 swarm of eels
 glide of flying fish
 battery of barracuda
 hover of trout
 shiver of sharks
 tribe of tuna

squad of squid
 pod or gam of whales
 pod of dolphins
 harem of seals
 raft of sea lions (in the water)
 colony of sea lions (on land)
 squadron or scoop of pelicans

Red Rooster I Trip

By Michael Dickter

At the last Club Zoom meeting, I gave a few of the early online attendees “The Short Version of this exciting, but Macabre “ fishing trip. Here’s what really happened.

In the late 1960’s, I went on my first long range trip with my uncle, Milt Dickter, DDS., on the Red Rooster 1. One evening, about half way down the Baja, we pulled towards shore to get out of the shipping lanes. While stopped, out of the dark came a crudely built long boat with several children, and one adult Mexican lobster fisherman aboard. Our crew spoke to the fisherman in very fast Spanish. Then the long boat disappeared back towards shore.

About a half hour later, the long boat was back with just the fisherman and a crate of lobsters! Down on his long boat went eggs, milk, and other provisions. Up onto the Red Rooster came the crate of Lobsters. A great dinner was about to take place.

After that dinner the boat moved to another spot, to feather fish for extra bait fish. I was sitting on the stern rail when I could see some large boils on the water. One angler took his rod from the rack and baited up. Within a few seconds he was hooked up big time. As he fought the fish, we continued to bring on baitfish. About 30 minutes later he brought this quality Yellowtail over the rail.

As the fish hit the deck, so did he!!!

The Captain and crew started CPR. NOTHING!! My uncle tried mouth to mouth resuscitation. NOTHING!!! He was dead of an M.I.!

The crew contacted our Coast Guard and ask them to fly down. The crew gave them phony blood pressure readings, in hopes they would come. No luck there. Now, it was August and the daytime temperatures were in the 90’s. We were down the Baja and we had to decide what to do with the body. One angler said, “ Let’s bury him at sea and get on with the trip!” He asked for a vote on that suggestion. The Captain said

he would make the decision of what to do.

The decision was made to move all the bait from one of the stern tanks to the other two tanks. The then stern bait tank had a freezer element in it. They turned the freezer on, tied the dead angler to a portable cot, and lowered him head first into the frozen bait tank. They put him “on ice!”



Michael Dickter
1969 Fishing in Mexican Waters

The next day we met up with the Chabasco, and docked side by side. I went to the top deck to view the exchange event. The crew pulled the cot out of the frozen bait tank. On the cot was our frozen angler, with his left arm around the Yellowtail! It was a very Bazaar and Macabre scene.

We gave the jackpot to our fallen angler, as a going away present. We then sailed south and were put on a lot of great fishing. That was my first experience of a long-range fishing trip.

I have been fishing all my life and I look forward to many more safe trips.

Whale of a Fish Story



On a recent eco whale-watching trip a teacher was explaining to his students all about whales. The teacher said it was physically impossible for a whale to swallow a human because even though it was a very large mammal its throat was very small. A little girl stated that Jonah was swallowed by a whale. Irritated, the teacher reiterated that a whale could not swallow a human; it was physically impossible. The little girl said, 'When I get to heaven I will ask Jonah'. The teacher asked, 'What if Jonah went to hell?' The little girl replied, 'Then you ask him'.

Affordability of Long Ranging – No Excuses

Expensive? Yes, but almost Anybody Can Afford Long Ranging

By Larry Brown

I don't know how many times I've heard someone say; "I don't have the money, (or time, family situation, work situation, etc), to go long ranging." Up until a few years ago I also used the excuse of time and money.

Then I had a life changing experience. I met a cancer survivor who 25 years earlier had thought he might only have 6 months to live. He immediately listed some of the things he always wanted to do but had not been able to do them because he didn't have the time or money. He started doing them. Thank God he didn't run out of time. He is healthy today and never says he does not have the time or money to do something he really wants to do. He creatively re-prioritizes his time and money to do the things he passionately wants to do.

Well, I am passionate about fishing! I'll bet if you are reading this you are too. I'm not your shrink, tax consultant, parent or conscience, but let's be honest with ourselves. There are things we spend our money on that are not absolute necessities. It's amazing how many things in fact we spend our money on today that are part of our "monthly overhead" that in fact are not necessary.

On a recent 5-day trip a group of us was discussing this and started to list the things we could live without if we really wanted to change priorities and go on a second long range trip that year. The following list does not apply to everybody, but you'll get the picture. Keep in mind a 5-Day Long Range trip costs about \$ 2,500.

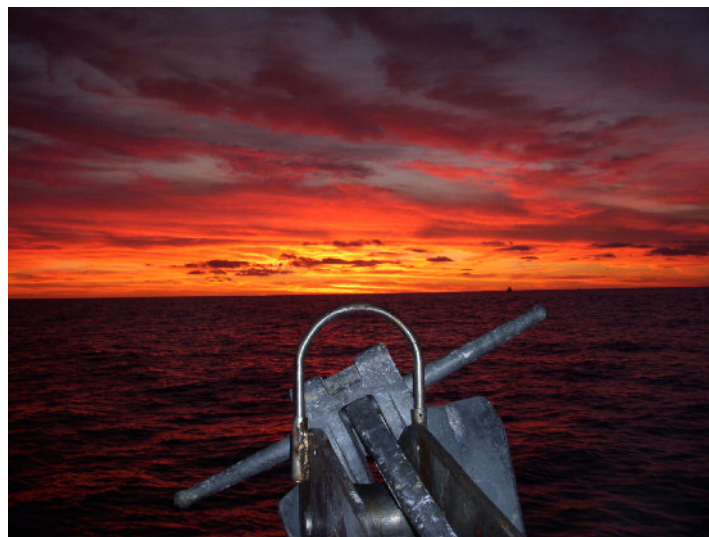
Current Spending or Activity	Savings/Yr
Stop smoking – 1 pack/day X \$ 9 each	\$ 2,555
Dinner out – 1 less time per week - \$100 X 52	\$5,200
Dinner out – 1 less time per month - \$100 X 12	\$1,200
Booze – 3 less beers a day - \$3 X 365	\$1,095
Booze – 1 less drink at weekly dinner out for 2 – 2 X \$10 X 52	\$1,040
Work 2 extra hours of OT per week – 2 X \$ 30/hr X 52	\$ 3,120
Buying a \$40,000 car Vs \$50,000 every 4 years – Savings/YR	\$3,155
Replacing a \$30,000 car every 6 years Vs 5 years – Annual Savings	\$ 1,700
Drop the daily Starbucks coffee and biscotti habit	

You can just tweak your life style a little bit to adjust your priorities and spending pattern. To the above list you can evaluate spending on clothing, jewelry, hair styling, massages, type of vacations, all the electronics communications we now all have, saving on heating and electric bills, etc, etc, etc.

We all make choices. I see guys on long range trips making \$30,000 per year and know other guys making \$300,000 who say they can't afford it? Often it's not how much you earn, it's how much you save for fishing or other priorities! It's time to stop making excuses. Long Range fishing is an experience like no other fishing venue you can experience. If you are passionate about fishing you will be blown away by the experience of long range fishing. Try it once and you'll be hooked. We've proven that nearly everybody can afford it, just by deciding to tweak their priorities. Don't stay home and just read about the wonders of long range fishing in Western Outdoor news. Call up your favorite long range boat and make your dream come true.

The photos included here show the other important features of long ranging;

1. Beautiful sunrises and sunsets – Stress reduction
2. Five star resort cuisine
3. Camaraderie
4. National Geographic moments – great white shark eating my tuna. Credit Anna Diaz



1 Sunset at Alijos Rocks, barely seen just above the anchor's right side.



2 The freshest ever sashimi.



3 Camaraderie - family, friends and colleagues.

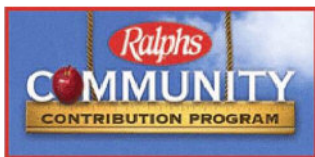


2 5-Star resort cusine.



4 Shark eating Larry's Tuna - Credit Anna Diaz.

EARN MONEY for LARRC Foundation By Shopping at Ralphs!



Here's How:

Step #1: Enroll in the Ralphs Reward Program if you are not currently enrolled.

Step #2: Print out this page and take it with you the next time you shop at Ralphs.

Step #3: At check-out, have the LARRC barcode swiped by the cashier together with your Ralphs Rewards Card/phone number.

Notice: The Ralphs LARRC Barcode needs to be swiped only once to link your Rewards Card to LARRC. Future shopping trips will help raise money for LARRC when you use your Ralphs Reward Card at check-out.

TROPHY CONTENDERS 2021
as of February 28, 2021

SPECIES	LINE TEST	ANGLER	LBS.	OZ.	SPECIES	LINE TEST	ANGLER	LBS.	OZ.
MEN'S OCEAN WATER					WOMEN'S FLY ROD				
MEN'S FLY ROD					WOMEN'S FRESH WATER				
MEN'S FRESH WATER					WOMEN'S RELEASED				
WOMEN'S OCEAN WATER					JUNIOR MEMBERS				
					FIRST GAME FISH OF THE YEAR				
					Yellowtail	65	Cathy Needleman	37	2
					FIRST ALBACORE OF THE YEAR				

Los Angeles Rod & Reel Club Foundation

Tribute Opportunity

Tribute Cards are available when you want to send your thoughts or feelings for –

- Congratulations
- Graduation
- Anniversary
- Illness
- Appreciation
- Best Wishes
- New Home
- Baby Announcement
- Bar/Bat Mitzvahs
- In Memorandum



Your LARRC Foundation is a charitable organization. Donations maybe deducted. Tributes will be posted in the Chum Line. Tribute cards will be sent to recipient.

Information Request and Donations may be addressed to:

Mrs. Tammy Steinman
 5826 Ostrom Avenue, Encino, CA 91316
 818-987-2645 • 818-345-6104 Fax • tammy2508@socal.rr.com

CHARTERS 2021

DATE	DESTINATION	AVAILABILITY	CONTACT
Jun 19- Jun 26	Royal Star The very best Father's Day celebration. Special gifts for all father/kids together on this trip. Leaves and returns on Saturday - NO traffic.	SOLD OUT Cost: \$2,175 Limit - 24 passengers CALL FOR STANDBY LIST	Contact Tracy 619-224-4764 rs@royalstarsportfishing.com www.royalstarsportfishing.com
Jun 27- Jul 2	Intrepid - 5 day Prime time for bluefin tuna and of course albacore, if they follow the La Niña pattern. Possible destinations The Ridge and Alijos Rocks. Leaves on a Sunday.	SOLD OUT Cost: \$2,770 Limit - 22 Limited Load CALL FOR STANDBY LIST	Contact Steve 619-224-4088 www.fishintrepid.com
Jul 17 5am -5pm	Triton - Full Day Private Catalina Charter She is 60' long with a beautiful 20' beam. She boasts a giant 180 scoop bait tank, side scan sonar, large RSW fish hold, 30 bunks, a freshwater maker and all the other necessities to make her a comfortable fish killing machine. Overnight she is licensed for 22 anglers and on day trips licensed to carry 41 anglers. LA Waterfront Sportfishing & Cruises - San Pedro Catalina freelance charter, targeting yellowtail, calico bass barracuda and bonito.	OPEN Cost: \$183.00 Crew tip included/ Food & fish cleaning extra Limit - 18 Limited Load	Contact Andrew Ratzky aratzky@att.net To reserve a spot, make check payable to LARRC and mail to Andrew Ratzky 23297 Park Ensenada Calabasas, CA 91302
Jul 26- Jul 30	Intrepid - 4 day Ultra, ultra limited to 13. Short summer trip for tuna, yellowtail, and dorado. Possible destinations The Ridge and Alijos Rocks.	SOLD OUT Cost: \$2,995 Limit - 13 Limited Load CALL FOR STANDBY LIST	Contact Steve 619-224-4088 www.fishintrepid.com
Jul 30- Aug 2	Intrepid - 3 day Limited to 23. Short summer trip for tuna, yellowtail, and dorado. Perfect trip to take advantage of the local bluefin and yellowtail.	SOLD OUT Cost: \$1,375 Limit - 23 Limited Load CALL FOR STANDBY LIST	Contact Steve 619-224-4088 www.fishintrepid.com
Aug 14 5am -5pm	Gail Force - Full Day Private Catalina Charter The Gail Force is 55 feet long and 18 feet wide; Coast Guard inspected and certified for up to 45 passengers. LA Waterfront Sportfishing & Cruises - San Pedro Catalina freelance charter, targeting yellowtail, calico bass barracuda and bonito.	OPEN Cost: \$184.00 Crew tip included/ Food & fish cleaning extra Limit - 16 Limited Load	Contact Andrew Ratzky aratzky@att.net To reserve a spot, make check payable to LARRC and mail to Andrew Ratzky 23297 Park Ensenada Calabasas, CA 91302
Aug 14- Aug 20	Red Rooster III - 6 Day 5 Day Summer time trip for offshore kelp. Yellowfin tuna, dorado, yellowtail and bluefin tuna.	SOLD OUT Cost: \$3,170 Limit - 25 passengers CALL FOR STANDBY LIST	Contact Maria 619-224-3857 office@redrooster3.com www.redrooster3.com
Aug 31- Sep 5	Red Rooster III - 5 Day 5 Day Summer time offshore trip. Yellowfin tuna, dorado, yellowtail and bluefin tuna. Guadalupe Island is an option.	SOLD OUT Cost: \$2,560 Limit - 25 passengers	Contact Maria 619-224-3857 office@redrooster3.com www.redrooster3.com

CHARTERS 2021

DATE	DESTINATION	AVAILABILITY	CONTACT
Oct 2- Oct 9	Royal Star - 7 Day Ultra limited load. Leaves and returns on a Saturday. Guadalupe Island for cow, bluefin fishing are options on the same trip.	SOLD OUT Cost: \$3,695 Limit - 20 passengers CALL FOR STANDBY LIST	Contact Tracy 619-224-4764 rs@royalstarsportfishing.com www.royalstarsportfishing.com
Oct 30- Nov 9	Intrepid - 10 day Limited to 22. Perfect variety trip to the Ridge and/or Alijos Roacks for tuna, dorado, wahoo, yellowtail and giant tuna at Hurricane Bank, Buffer Zone or PV.	SOLD OUT Cost: CALL FOR PRICE Limit - 22 Limited Load CALL FOR STANDBY LIST	Contact Steve 619-224-4088 www.fishintrepid.com

CHARTERS 2022

DATE	DESTINATION	AVAILABILITY	CONTACT
Feb 8- Feb 24	Red Rooster III 16/13 (Option to fly home from Cabo San Lucas) Targeting cow tuna at possible destinations such as Hurricane Bank, Buffer Zone, or PV	OPEN Cost: TBD, Call for price Limit - 23 passengers	Contact Maria 619-224-3857 office@redrooster3.com www.redrooster3.co
NOTE: LARRC members signing up for club charters are obligated to pay full fare in the event they cannot make the trip. The club will attempt to fill your space and you may try to do the same in a timely manner. There may be surcharges this year based on fuel price increases. Bunks are assigned by the charter master in order received. So book early! If you have any special needs please make the charter master aware of them at the time of booking.			
Contact Andrew Ratzky - Aratzky@att.net LARRC Club Charters in BLUE Larry Brown Charters in GREEN Larry Brown/LARRC shared Charter in ORANGE			



Los Angeles Rod & Reel Club
 c/o Theodore Feit, M.D.
 2601 W. Alameda Avenue, Ste 314
 Burbank, CA 91505
 Email: tedfeit@gamil.com
 Phone: 818-636-6463

MEMBERSHIP INFORMATION
 Contact Richard Stone at 805-501-6669
 Email: richardstone@specialtyrepswest.com



Published by the Los Angeles Rod & Reel Club @ www.larrc.org
 Facebook: www.facebook.com/LosAngelesRodandReelClub

Editors: Sophia Huynh (fishnsoph@gmail.com) & Donald Goldsobel (donald@dgoldsobel.com)

2020 -2021 OFFICERS

President	Ted Feit
Vice President	Andrew Ratzky
Secretary	Mark Manculich
Treasurer	John Ballotti
Historian	Mark Manculich

2021 BOARD OF DIRECTORS

Mark Manulich	John Ballotti
John Goss	Andrew Ratzky
Richard Stone	Donald Goldsobel
	Ted Feit

2021 FOUNDATION TRUSTEES

Scott Schifman & Steve Simon, Co-Chair
 Ron Glider
 Michael Godfrey
 Chas Schoemaker

Pamela Warren	Joe Mahfet, Jr.
---------------	-----------------

2021 COMMITTEE CHAIRPERSONS

Annual Picnic	Ted Feit
Apparel	Steve Simon
Awards Banquet 2021	Ted Feit
By-laws and Legal	Randy Sharon
Charters	Andrew Ratzky
Chum Line Editors	Sophia Huynh & Donald Goldsobel
Communications	Scott Schiffman & Mike Godfrey
Dinner Meetings	Mike Godfrey
Dinner Speakers	Mike Hartt
Elections	Mark Manculich
Environmental Affairs	John Ballotti
Fishing Records	Joel Steinman
Fly Fishing	Rob Baldwin
Health and Happenings	Linda Simon
Membership	Richard Stone
Public Relations	Dave Morgan
Raffles	Scott Schiffman
Tackle Management Club	Mark Manculich
Tax Consultant	John Rhind
Tributes	Tammy Steinman
Trips:	
Earl Warren's Memorial Kids' Trip	Richard Stone John Goss & Andrew Ratzky
Lou Berke Trout Derby	Steve Simon
Bill Alpert King of the Club	Joel Steinman & Steve Simon
Frank Polak Marine Mentors' Trip	Scott Schiffman, Joel Steinman Joseph Mahfet, & Randy Sharon
Veterans' Trip	Steve Simon
Trophies	Sophia Huynh
Webmaster	Scott Schiffman
Yearbook	Ted Feit, Linda Simon, Donald Goldsobel