

Bulletin

Salt Water Anglers of Bergen County NJ

Free Issue

May 2024

At The American Legion Hall, Post # 170, 33 West Passaic Street, Rochelle Park, N. J.

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**Bob
Goldstein**
With his 13 lb.
Tautog entry
for the 2024 Big
Fish Contest of
the Year.
*Note: it's
SWABC's
first
Entry for this
year!*

Stories & Events

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Good fishing, good friends.

That's what SWABC is all about

The Best Fishing Club in NJ

The regular meetings will be held every third Tuesday of the month, (except March) at **7:30 PM** at the Legion Hall. A \$5 fee is required, for non-members. This entitles you to refreshments, snacks, and some new tricks about fishing plus participation if you choose in our dark horse drawings. Welcome all; we hope you enjoy the evening.

President's Corner

During our April 16th club meeting, we had representatives from Save the East Coast to give us a presentation on the problems that windmills will have on our environment and especially on our fisheries. I have written a number of articles about windmills that have been published in our newsletters and I share their concerns about the impacts that industrialization of our oceans will have not only on us, but also on our future generations. I have spent many hours attending meetings in person and on ZOOM/Webinars about windmills and the questions I and others have raised about them are not being answered or ignored. I do believe if the public really understood the problems windmills will create, they would never support their implementation off our shoreline. I share the passion of Save the East Coast to slow or even stop windmill development off our coast. We do not need to save the earth by destroying it.

Save the East Coast did not charge our club a speaker fee, but we donated **\$200** to this worthwhile organization that has as its mission to slow or prevent industrialization of our ocean by windmills.

Nico fed us well again (Thanks Nico) and on the menu was pasta with shrimp, salad and delicious blueberry cake.

I was so absorbed in talking to the Save the East Coast people that I did not look at my tickets when the Dark tickets were being pulled. When nobody claimed to be the winner, I finally checked my tickets and realized that I had the first winning ticket! Again, I was engaged with the speakers and I won another Dark Horse prize that was pointed out to me by Jim Galanaugh who was looking at my tickets on the table in front of him. When it came to the 50/50 drawing, I pulled myself away from talking to the speakers and found out that I won the 50/50 and I donated \$100 of it to Save the East Coast.

So, maybe the strategy to win Dark Horse and 50/50 prizes is to not look at your tickets and hope somebody tells you that you won something!

May 21st Meeting –

Dave Lilly-

Fluke Presentation

Dave has been to our meetings to tell us how to catch fluke. This presentation is more geared on telling us how to fish for fluke in a more **economical fashion** to save us from spending so much money buying tackle to do it.

June 18th Meeting –

Fluke Seminar by Shimano's Alan Lee

Captain Alan Lee, (a representative of Shimano) will give a seminar on his best techniques to catch fluke. This is the type of seminar anglers pay to see along with other professional anglers at fishing events. Captain Alan was at our club last year and gave us a presentation on catching tuna. Good to see him return to us!

In Memoriam

We are sad to learn of the passing of **Howard Pawson**, more commonly known as "**Butch**" on April 26th. He was 76. He was a Past President of the Salt Water Anglers in 1992 and from 2003 to 2005.

Butch was also a member of the Hudson River Fishermen's Association (HRFA) for many years.

Butch! rest in peace.

This May issue is all about Tautog.



Joe Spoviero's Blackfish

Upcoming Club Events

May 18th - Club Charter on the Bingo for sea bass sailing from Atlantic Highlands. This trip is currently filled.

July 18th – Club Charter on the MiJo to take youths from Garfield YMCA

Fluke Trip – August 3rd - new club charter trip on the Bingo. Ralph DeJulia Trip Captain.

Ralph DeJulia can be reached at (201) 206-4506 or newknee22@yahoo.com. The Bingo holds 25 anglers comfortably. 12 members have already signed up for this trip.

July 18th Youth Outreach trip charter trip on the MiJo - member Tom Tyls will be taking names of club members who want to volunteer their time to assist youths from the Garfield YMCA in catching fish. Contact Tom to sign up for this trip at (201) 575-3740 or at tatys@aol.com. Our club has been taking kids on fishing trips for many years so that they can have fun and learn how to fish.

Our club has received **\$2,000** from club member **Alex Rubino** and we are certainly grateful to receive his generous donation that will bring joy to the many youths that will be on this trip. This donation will cover the cost of this trip. **Thank You so much Alex for supporting this trip!**

Governor's Surf Tournament – May 19th

This annual surfcasting event will be held at Island Beach State Park on May 19th. Get details at njfishandwildlife.org or call (609) 748-4347.

The American Angler Classic – Surf Fishing Tournament on LBI

When: June 2, 2024

Where: LBI (Brant Breach Area)

\$15 – kids 17 & under

\$30 – adults

Registration – 6:00 a.m. to 7:00 a.m.

Contact – Carl Hartmann (201) 481-4390 or

cfsihigotu@aol.com

americananglersus.com

American Legion Post # 170

Second Annual Ed O'Dowd Memorial Fishing Trip

Monday, June 3rd

Meet at Legion, 515 a.m. Sharp

Cost, \$150 – includes bus trip, breakfast, lunch, beer, soda, water

Boat – MiJo, bottom fishing – sea bass or fluke

Call Legion (201) 843-9683 – ask for Tom Trier or Andy Liso

Club Raffle

Winners will be drawn this Meeting – May 21st

The drawing for the winners of our raffle will be held on **May 21st** at our regularly scheduled club meeting at the American Legion Post # 170. Any member who has not returned his tickets at this meeting will be out of the drawing.

A reminder of the prizes are:

1. **Charter Fishing Trip on the Fins on Feathers Charters - \$800 value**
Captain Frank Tenore - 125 Concord Ave., Leonardo, NJ. (Gratuity not included).
2. **JW Night Ranger Rod, Diawa & Saltiga Star Reel – \$690 Value –**
3. **JW Nexus Rod & Diawa, Lexa Reel - \$380 value**
4. **Apple, I Pad (Generation 10) 64 gig with wifi –\$400value**
5. **2 Tickets for the Party Boat “Fisherman”- \$200 value**
6. **Gift Certificate – Jigging World, 175 Rt.17, Rochelle Park, NJ 07667 - \$100 value**
7. **Gift Certificate – Jigging World, 175 Rt. 17, Rochelle Park, NJ – 07667- \$100 value**

Eye on NY: Green Waste Disaster

Within 25 years, New York will find itself trying to manage the disposal of five million or more waste solar panels every year. Yet, New York has no plans for managing it. Current methods call to export them and their toxic materials to developing countries. Recycling them would cost \$135 million a year. Non-recoverable materials in solar panels are incinerated after recycling. (New York Post August 9,2023).

Note: A big downside on solar panels that is often ignored. Also, windmill blades over 300 feet long cannot be recycled and have to be disposed by other methods.

Monster Grouper Caught!

A Florida high school student reeled in a **250 lb. Grouper** from the beach!

Isaac Francis, a 17-year student, caught this Goliath while fishing from Turtle Beach in Sarasota, Florida. His father said although he was “lucky” his son has lots of experience in catching fish and that experience enabled him to catch this Big One!

Sharks are in Trouble and Rules to Help Have Backfired

By John Toth

Sharks have been around for over 400 million years, even before the dinosaurs. Unfortunately, a growing market in shark fins to make shark fin soup, a delicacy in Asian countries, especially China, has led to a huge slaughter of sharks just for their fins. Their fins are cut off and sharks, without them, are unable to swim properly and die a slow death. Enormous profits are being made by fishing fleets just to target sharks only for their fins and driving several species to the point of extinction. In June of 2023, Brazilian authorities seized 28.7 metric tons of shark fins, one of the world's largest confiscations of its kind. This seizure represented **10,000 sharks** of two different species, the blue shark and the shortfin mako, both of which are on Brazil's national list of endangered species.

The world reacted to stop this senseless slaughter of sharks solely for their fins. Starting in the 1990's, nations drew up rules to stop this practice known as finning. Today, 70 % of nations and jurisdictions have regulations to stop finning to protect sharks.

However, a study was recently published in the Journal Science found that many of those policies required fishers to land whole sharks. This rule unwittingly, **increased demand for their meat** and the expected decrease in shark mortality had failed to materialize. In fact, data shows that shark killing has increased due to the harvesting shark meat!

The researchers spent three years calculating global patterns of shark fishing mortality and correlating them with regulations designed to protect the animals. They found that more than 80 million sharks have been killed world-wide by fishing in 2017, up from 26 million in 2012. Almost a third of the sharks were threatened species. The researchers also found that countries that enacted narrower regulations to ban finning saw little impact on mortality. These policies also seem to have increased overfishing of coastal species.

A 2021 report from the Worldlife Fund examined the value of the global trade in sharks and rays. It found that the meat trade was valued at \$2.6 billion, surpassing the shark fin market which was valued at \$1.5 billion!

Brazil was one of the first countries to ban finning in the world. But when new regulations started to take hold, a market for shark meat also grew as the fish Brazilians eat became scarcer in the seas. Most Brazilians don't know that they are eating shark meat because shops sell it under a name that most people don't recognize as an alternate term for shark.

Better management is possible, the study found. Many countries that created shark sanctuaries or enacted

legislation to fully protect sharks were successful in reducing shark mortality. Improving data collection so fisheries can be better monitored, and consumers know what they are buying can also help too.

The study also found that shark mortality from fishing beyond coastal waters, where international fisheries run large fleets, had decreased by 7%. Researchers credit this in part to regulations that banned the trade of certain endangered species. Still, a third of shark species are endangered today. Their demise would likely put scores of other species at risk, including those that people around the world depend on for food.

"All ecosystems in the ocean have evolved with sharks in them because they are so ancient," Dr. Worm from Journal Science said. "When we take sharks out of the ecosystem, we find that the stability of the system is compromised."

Note: I am a big fan of Chinese food. My wife and I went to a Chinese wedding in New York's Chinatown (Golden Unicorn) which is noted for their big variety and high-quality food. I got to sample shark fin soup and both my wife and I could not eat it! It looked like a big glob of mucous and I could not understand why so many sharks are being slaughtered for it.

Massive Taugzilla

Angler Aiden Cole caught a huge Tautog in the Thames River of Connecticut that was **36 inches long and weighing 25.78 lbs.**

The Connecticut Fish & Wildlife confirmed that it is a new state Catch & Release record for Tautog. It was caught on a green crab board the Melissa Ann with Captain Luke Wiggins.

Anglers' "Jaws" of Victory

A shark-fishing expert landed a monster on a Florida beach on January 31, 2024, when he singlehandedly reeled in a **1,200 lb., Great White Shark!**












Blaine Kenny, who owns Coastal Worldwide, a shark fishing outfitter and fishing tour group in Pensacola and his business partner, Dlylan Wier, set themselves up on Navarre beach aiming to catch the "biggest sharks possible."

The two set out on their mission by "using the biggest bait possible"- **a 150 lb. swordfish head and an 80 lb. yellowfin tuna head.**

There was a tug on Kenny's line and the fight began! (New York Post, February 4, 2024)

2024 BIG FISH OF THE YEAR DERBY Rules

1. Fish have to be in season to be entered.
2. The fish can be caught anywhere, not in just New Jersey's waters.
3. The fish entered has to be verified by the boat captain or another club member or at an official weigh station. A picture of the fish is a much-preferred way to verify an entry into the Big Fish contest done by a cell phone or a regular camera. A club member can win more than one Big Fish contest prize.
4. Affidavits must be received within 30 days after the fish is caught. Entries for fish caught after 12/15 of a given year must be received by January 15th of the following year.

FISH	SPECIES	MIN. WEIGHT	ENTRY WEIGHT	ANGLER
	BLACKFISH	4	13 lbs.	Bob Goldstein
	BLUEFISH	12		
	COD FISH	10		
	FLOUNDER	1.5 lbs.		
	FLUKE	4		
	LING	2		
	POLLOCK	10		
	PORGY	1.5 lbs.		
	SEA BASS	2		
	STRIPED BASS	12		
	WEAKFISH	2		

Any member submitting a false affidavit will be disqualified from entering the contest during the year. If disqualified twice, the member will be expelled from the club.



SALT WATER ANGLERS OF BERGEN COUNTY FISHING CONTEST AFFIDAVIT



ANGLERS NAME: _____

Date submitted with picture: _____

I certify that the following statements are true and that all contest rules were complied with and the witness actually witnessed the weighing and the measuring of the fish.

Caught from: ___ Boat ___ Surf - Date: _____

Name of Boat: _____

Port: _____

Where caught: _____

Signature of Angler _____

SPECIES

LBS.

OZS

Witnessed by: _____

1. _____

Address: _____

2. _____

Phone No. _____

3. _____

Captain Art Lein
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Herb Baked Tautog Fish

Ingredients

- 4 tautog filets (about 2 pounds), or any white flaky fish
- ¼ cup sliced scallions (green onions) with tops (about 1)
- 1 teaspoon Old Bay seasoning
- Fresh cracked pepper, to taste
- For the Herb Butter:
- 1 stick butter (1/2 cup)
- 1 teaspoon fresh chopped dill
- 1 teaspoon fresh chopped cilantro
- 1 tablespoon fresh chopped basil
- 2 teaspoons fresh chopped parsley
- 1 teaspoon minced garlic
- 1 tablespoon lemon juice

Instructions

1. Preheat oven to 400 degrees F.
2. Over medium heat in a small saucepan, melt butter. Add remaining ingredients for herb butter and stir to combine.
3. Place filets in a baking dish sprayed with cooking spray.
4. Pour herb butter mixture over fish filets. Sprinkle with Old Bay & fresh cracked pepper. Top with sliced scallions.
5. Bake (uncovered) for 10 to 15 minutes, or until fish are cooked & flaky

Welcome Aboard!

Ron Hayek – Towaco – NJ
Mike Schweininger – Bloomfield, NJ



Mark Capalbo's Blackfish

Salt Water Anglers of Bergen County #1 Salt Water Fishing Club

Enclose a check in the amount of **\$55** for a one-year membership, into New Jersey's #1 Salt Water Fishing Club

Mail To: **American Legion Hall Post # 170, 33 West Passaic Street, Rochelle Park, N.J. 07622**

Name: _____ Phone: _____

Address: _____

E-mail Address: _____