NEWSLETTER

MAR/ APR 2013





We have now settled into our temporary club house, the historic Bathing Pavilion, while not adequate in size for long term use it has been made comfortable by the efforts of Bernie Gaven and Wayne Davis, with viable storage and plenty of electrical work. For after work hours parking we are using Howards Tackle parking spaces. The move has seen what could have been a costly liquor licence demand be satisfactorily resolved

Saturday 2nd March saw the sunfish sponsored junior fishing day opened by the Southport MP and assistant minister for planning Rob Molhoek. What a day!, 21 juniors with parents attended a rain swept day that only cleared for 15 minutes of fishing, interestingly 4 fish were caught directly in front of the club house before the rain set in again. Monica Logues organisation of the event worked very well and surprisingly noting the weather the juniors and our members had a fun day. The ladies of our club all cooked tempting morning tea delights which we all enjoyed, Bruce Days casting competition was cancelled but all his prizes were awarded.

Overall the juniors enthusiastically enjoyed the day, thank you all members who helped out on the day and John and Pam Crone of QAFCA who presented the training on the day.

Some organisational changes have happened with John Rowley resigning as Club Captain and Points Steward with Wayne Davis stepping into the role, Joanne Rangi has stepped down as Treasurer but will carry out monthly duties until this role is taken over by one of our members. Thankfully our accounting side of this role is carried out by Sandi Hope. Bob Chapman has taken over the role of Secretary from Keith Griffith who is retiring from the role. Thank you to these members for the work they have done in the past.

several changes to our calender have occured,

The SAFC/Southport RSL competition has been transferred from 23/24th March to 13/14th April 4pm start and 11 am finish, weigh in at the RSL Club as competition 4.

Competition 3 will be Saturday 23rd March 4pm to midnight GAYP.

The Monster Machinery day – our fund raising BBQ- will be Sunday 26th May.

President.



Southport Amateur Fishing Club Inc PO BOX 587 Southport BC 4215 www.safc.net.au







CAPTAINS REPORT

Hello everyone

Competition No. 1 for the 2013 season was held on January 19th.

Twenty members weighed in with some good catches taken as usual.

A total of 62 fish were weighed in at a total weight of 25.94 KG.

Stand out fish caught were Josh Day and John Rowley with Trevally at 1.18KG and 1.76KG and Wayne Richter with two Mangrove Jack.

WINNERS

A Grade winner Wayne Davis
A Grade runner up Laurie Stone
B Grade winner Mark Thillonson
B Grade runner up David Hinde
Ladies winner Joanne Rangi
Ladies runner up Lesley Edwards
Junior winner Cory Richards
Junior runner up Kyle Thornton
Sub Junior winner Josh Day
C.O.W. January winner Wayne Davi

Competition No.2 was held on 23rd February another GAYP 4pm to midnight, seventeen members weighed in. A total of 47 fish were weighed in at a total weight of 15.66KG. Catch numbers were down compared to Comp 1 probably due to a murky fresh water presence. A 1.06KG bream caught by David Hinde and a 36.5CM, 048KG whiting caught by Laurie Stone were the stand out fish.

WINNERS

A Grade winner Laurie Stone

A Grade runner up Wayne Richter

B Grade winner Gary Richards

B Grade runner up Bruce Day

Ladies winner Nardja Richards

Ladies runner up Flaine Gaven





SAFC Top Ten

- 1 Laurie Stone
- 2 Wayne Davis
- 3 Wayne Richter
- 4 Cory Richards
- 5 David Hinde
- 6 Josh Day
- 7 John Ford
- 8 Gary Richards
- 9 Cameron Richter
- 10 Bruce Day

Junior winner Cory Richards Junior runner up Bryson Thornton Sub junior winner Josh Day C.O.W. February winner Laurie Stone

Thanks to all who fished.

March competition Comp 3. will be held on 23rd March 4PM to Midnight GAYP, this was going to be against the RSL but the date has now changed to 13th/14th April (RSL comp).

See you all at the next meeting

WAYNE DAVIS Ph.0412 759003







UPCOMING EVENTS

Tues 5th March Club Meeting Guest Speaker - Dr. Barry Pollock 7.30pm

Sat 9th March Evans Head Charter Outing

Sat 23rd March Comp #3 GAYP 4pm - Midnight

Tues 26th March Committee Meeting 7.00pm

Tues 2nd Apr Club Meeting 7.30pm

Tues 30th Apr Committee Meeting 7.00pm

IMPORTANT [!!!

Please sign in with Wayne Davis if

Please sign in with in a club Comp.

You intend to fish in a club Comp.

0412759003

2013 COMMITTEE

	PATRON	
Dawn Crichlow	0414 280677	dcrichlow@goldcoast.qld.gov.au
	PRESIDENT	
John Ford	0414 295010	ahjford@optusnet.com.au
	VICE PRESIDEN	IT
Bernard Gavin	0408 768319	bgaven@netspace.net.au
	SECRETARY	
Bob Chapman	0406 689833	bobtax@live.com.au
	TREASURER	
Joanne Rangi	0421 362276	jorangi@bigpond.com
	CAPTAIN	
Wayne Davis	0412 759003	floelec@primus.com.au
	VICE CAPTAIN	
David Hinde	0412 554114	djhinde@yarhoo.com.au
	COMMITTEE	
John Fox	55392086	taps4780@hotmail.com

SOLICITORS - Bells AUDITOR - Paul Teefy



Frank's Culinary Corner

We hope everyone can catch some fish – At least enough to cook and eat.

Over the next few months we will be printing a few recipes and hints that may help you to enjoy your catches.

"For Laurie" we will be teaching him how to run a "Fish and Chip Shop" **Basic Rules of Cooking Fish:**

- **Cook it Fresh**
- Cook it quickly
- Do not overcook
- **Season Lightly**
- Oily Fish such as Tailor, Salmon and Trout etc "Should not be Deep Fried"
- Be aware of food poisoning hazards, particularly with shell fish.

Note:

If anyone requires help in Filleting, Skinning, Preparation and Storing - Please shout out. We will start off with the basic, and being a Pommy I cannot go past the following recipe. Over the coming months we can go with any requests and definitely move to some fine dining recipes etc.

Cheers: Wobbly Thong

"Fish in Batter"

		Tion in Battor
	Ingredients	Procedure
•	Fillets of a suitable fish	Fillet and Skin the fish
	Lemon Juice	Remove the Pin Bones
	Chopped Parsley	Marinate the fish in the lemon juice and chopped parsley for
	Seasoned Flour (Add Salt and Pepper)	about 30 minutes only
		When ready to fry , pass the fish through the seasoned
		flour, then the batter and deep fry at approximately 180
		Degrees C
		Always drain well on kitchen paper and serve ASAP

"Batter"

Ingredients			Procedure
	Flour (Plain)	500g	Combine all the wet ingredients
	Egg	1	Carefully mix in the dry
	Baking Powder	35g	Add the melted butter
	Vinegar	200ml	Strain and adjust consistency and use immediately
	Tomato Sauce	50ml	• – Check in Fryer
Seasoning to Taste		te	Please read notes below
	Melted Butter	60 to 100 g	
Special Points and Notes		d Noton	

Special Points and Notes:

- There are many variations to the deep frying batter from yeast, beer and tempura etc
- The main secrets of a good fish batter is:
- Keeping it thick enough so it does not run off the fish but definitely coats it
- Having it really crispy without flying off the fish when it goes into the hot fat
- Not allowing fat to soak in and go soggy and greasy (Usually when the fat is not hot enough)
- The main secret with a good crispy batter is the addition of melted butter. Anyone who knows how to make a good pastry will know that the higher the fat content the shorter (Crispier) is the pastry. Hence we add melted butter to the fat. If you add too much the batter will fly off the fish when it hits the hot oil. If too little you will have the equivalent of a Dagwood Dog - doughy and soggy - The reason for testing your batter as you add the butter - (Use a piece of Potato or trimming off the fish) with time you will know how much to add.

THE BUSINESS NETWORK











Monica Logue

TM Floor, Earlie Ho Namenty Clini 6215 AO San 190 Navang Old 6211 mi (446 550 180 6 07 5578 0000 6 07 5579 0005 us. Nert microsyclan

www.centacarebrisbane.net.au

Have you thought about employing someone with a disability? Our clients are suitably matched, motivated to find long term work and eligible to allow you as an employer a wage subsidy which considerably assists in contributing to wages and costs in training etc. I would be more than happy to discuss further so please just call on the above details. Monica



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