The Acute Angler

August 2017 **Volume 50, Number 5**

GOFC News

August Monthly Meeting

GOFC Social Event at Ballyhoo Grill
August 22nd 6:00PM

Join GOFC for a time of fellowship at Ballyhoo Grill located at 3700 W University Ave, Gainesville, FL 32607. Get to know other members, opportunities in GOFC, and enjoy some free appetizers!

Other Upcoming GOFC Events

Shrimp-a-thon/ Learnament

Date: August 26th 8:15AM
Location: 121 Crystal Cove Dr. Palatka, FL 32177

Join us for GOFC's annual shrimping outing on August 26! If you are planning on attending, RSVP with Ed Ellet (331-8044 or Ed@ElletIns.com). Also, call or e-mail if you have pre-trip questions. Last minute participants with no RSVP are welcome.

If you are interested in going but do not own a boat, let Ed know and he will seek to match you with a Captain with extra space.

Upcoming FWC Workshops

Goliath Grouper

"The FWC is hosting several goliath grouper public workshops throughout the state starting July 31 to gather input on goliath grouper management, including the possibility of a limited harvest in Florida state waters.

Share your input and learn more about the current status of goliath grouper by attending one of these workshops (scheduled 5 to 8 p.m. local time):

- Aug 16: Pensacola, Sanders Beach – Corinne Jones Resource Center, 913 S. I St.
- Aug. 17: Panama City, Bland Conference Center, 4750 Collegiate Drive."

Spotted Seatrout

"The Florida Fish and Wildlife Conservation Commission (FWC) has been hearing concerns from anglers about the spotted seatrout population and wants to know what you are seeing.

At these workshops, FWC staff will discuss current stock assessment results and whether fishers are happy with management of this species or if further restrictions are appropriate.

Upcoming workshops will be from 6 to 8 p.m. local time:

- Aug. 16: Steinhatchee, Community Center, 1013 Riverside Drive.
- Aug. 17: Tallahassee, LeRoy Collins Leon County Public Library, Program Room B, 200 W. Park Ave.

Feedback from these workshops will help staff determine whether or not further management restrictions are needed to provide the public with the fishing experience they want for this species."

If you are not able to make it to these workshops in person, you can still have your opinions heard. Comments can be submitted to FWC by visiting MyFWC.com/ SaltwaterComments.

Important Reminders

- You can **earn Ellet Points** by submitting articles for the newsletter and magazine!
- Debby will be available to collect **membership dues** at the next meeting
- **New shirts are in!** They are available for purchase at the next meeting, only $15 each! Sizes S-XL are available but they are going fast!

The mission of the Gainesville Offshore Fishing Club is to promote and support recreational saltwater fishing in the Big Bend area; to provide educational and recreational experiences for its members of all ages; and, to promote responsible conservation of saltwater resources.

Fish Caught in June/July

Angler: Virgil Cooper
Fish: Grouper– Gag
Weight: 13.5 lbs
Date Caught: 6/1/17
Lure/Bait: Panfish
Location: Cedar Key

Angler: Virgil Cooper
Fish: Cobia
Weight: 30.9 lbs
Date Caught: 6/10/17
Lure/Bait: Pinfish
Location: Cedar Key

Angler: Carlos Morales
Fish: Grouper– Gag
Weight: 10.628 lbs
Date Caught: 6/24/17
Lure/Bait: Threadfin
Location: Cedar Key

Angler: Tim Pedersen
Fish: Grouper– Gag
Weight: 6.93 lbs
Date Caught: 6/2/17
Lure/Bait: Live Bait
Location: Cedar Key

Angler: Dale Reed
Fish: Grouper– Gag
Weight: 10.63 lbs
Date Caught: 6/10/17
Lure/Bait: Pinfish
Location: Crystal River

Angler: Carlos Morales
Fish: Flounder
Weight: 1.653 lbs
Date Caught: 6/24/17
Lure/Bait: Jig
Location: Cedar Key

Angler: Debby Knopf
Fish: Grouper– Gag
Weight: 8.02 lbs
Date Caught: 6/3/17
Lure/Bait: Threadfin
Location: Cedar Key

Angler: Ed Ellet
Fish: Grouper– Gag
Weight: 12 lbs
Date Caught: 6/10/17
Lure/Bait: Live Shiner
Location: Crystal River

Angler: Dale Reed
Fish: Flounder
Weight: 2.68 lbs
Date Caught: 6/23/17
Lure/Bait: Lil John
Location: Crystal River

Angler: Dale Reed
Fish: Grouper– Gag
Weight: 7.33 lbs
Date Caught: 6/1/17
Lure/Bait: Pinfish
Location: Cedar Key

Angler: Justin Magnifico
Fish: Spanish Mackeral
Weight: 2.9 lbs
Date Caught: 6/15/17
Lure/Bait: Threadfin
Location: Cedar Key

Angler: Ryan Wagner
Fish: King Mackeral
Weight: 25 lbs 2 oz
Date Caught: 7/1/17
Lure/Bait: Live Sardine
Location: Cedar Key

Angler: David Patterson
Fish: Red Snapper
Weight: 6.68 lbs
Date Caught: 6/1/17
Lure/Bait: Cut Bait
Location: Steinhatchee

Angler: Ed Ellet
Fish: Greater Amberjack
Weight: 35” to fork
Date Caught: 6/18/17
Lure/Bait: Live Shiner
Location: Barge

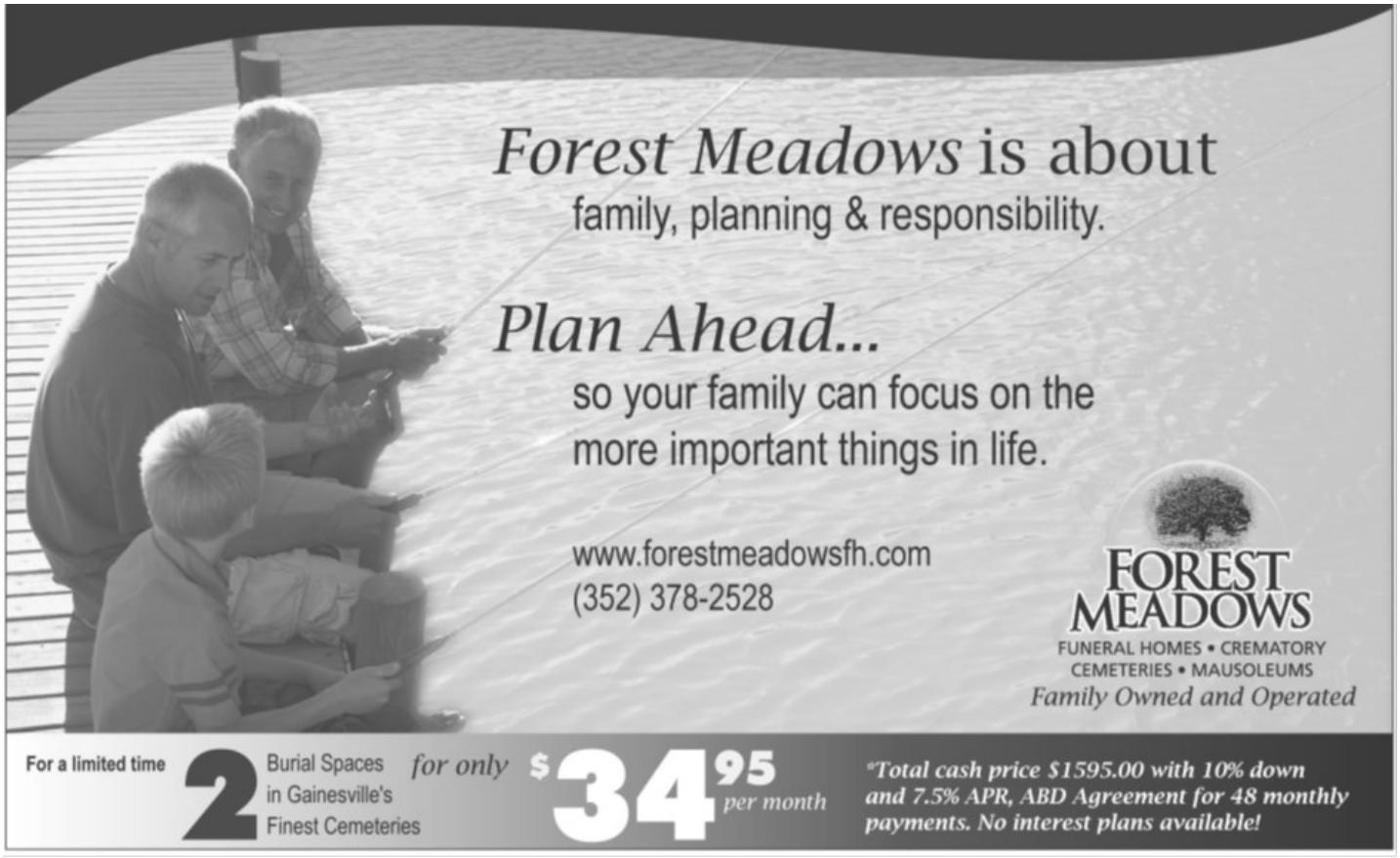
Angler: Carlos Morales
Fish: Flounder
Weight: 2 lbs
Date Caught: 7/4/17
Lure/Bait: Paddle Tail
Location: Cedar Key

Angler: Tim Pedersen
Fish: Grouper– Gag
Weight: 7.38 lbs
Date Caught: 6/10/17
Lure/Bait: Pinfish
Location: Cedar Key

Angler: David Patterson
Fish: Bluefish
Weight: 2.36 lbs
Date Caught: 6/25/17
Lure/Bait: Pinfish
Location: Steinhatchee

Angler: Nia Morales
Fish: Spanish Mackeral
Weight: 1.75 lbs
Date Caught: 7/4/17
Lure/Bait: Gold Spoon
Location: Cedar Key

http://www.pjmarine.com/



http://forestmeadowsfh.com/

Angler: Ken Knopf
Fish: Spanish Mackeral
Weight: 3.23 lbs
Date Caught: 7/7/17
Lure/Bait: Pilchard
Location: Cedar Key

Angler: Debby Knopf
Fish: Spanish Mackeral
Weight: 3.84 lbs
Date Caught: 7/7/17
Lure/Bait: Pilchard
Location: Cedar Key

Angler: Hal Wilson
Fish: Cobia
Weight: 15.50 lbs
Date Caught: 6/1/17
Lure/Bait: Pinfish
Location: Cedar Key

Angler: Phil Wagner
Fish: Grouper– Gag
Weight: 14 lbs 6 oz
Date Caught: 7/17/17
Lure/Bait: Bonita Chunk
Location: Middle Grounds

Angler: Dale Reed
Fish: King Mackeral
Weight: 29 lbs
Date Caught: 7/16/17
Lure/Bait: Cigar Minnow
Location: Cedar Key

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2017 GOFC Scallopfest

By Charlie Courtney

On August 12th I once again led member boats on the annual GOFC Scallopfest. The Scallopfest is always a lot of fun for everyone regardless of whether or not the scallops are abundant, and this year's trip was no exception.

I scouted the Steinhatchee flats the day before hoping to find the mother lode, but the pickings were mighty slim -- with 4 people in the boat, we only came away with 1.5 lbs of scallop meats. The problem was a morning low tide followed by a strong high tide. The resulting current laid over the sea grasses and stirred up a great deal of sediment, making it almost impossible to find scallops after the tide had turned.

We scouted the areas both north and south of the river that had been productive a few weeks earlier, but those spots had mostly been picked over. However, I noticed a line up of boats along a deep finger channel through the flats that leads to Clay and Dallus creeks. That is an area where I had done well several years ago, but it had not been very productive in recent years. With a storm threatening, it was too late to check it out, but having no other good spots located, I took a deep breath and made the decision to try our luck there for the Scallopfest. Fortunately, it turned out to be the correct choice.

With Ed and Marcia Ellett in my boat I led our little Scallopfest flotilla to the mouth of the finger channel only to find it choked with boats. With much zigging and zagging, we idled our way carefully through the crowd to my favorite spot along the finger channel, which to my surprise was free of anchored boats. I had our boats deploy in a line a hundred or so feet apart and anchor at the channel's northern edge. That way stronger swimmers could snorkle the deeper edges of the channel while weaker swimmers and those with children could safely stay up on the shallow flats.

Everyone was quickly into scallops, although not in the numbers that I had hoped for. Nevertheless, most were steadily accumulating a good number of large, hoary scallops. With the tide nearly slack on the flats, one could swim over the turtle grass and see right down to the bottom where scallops were hidden. At the channel's edge one could easily spot scallops at the mud to grass transition in 6-8 feet of water.

After a while, I remembered that one year I found large numbers of scallops on the opposite side of the channel in an area of muddy bottom that is fairly uninviting to snorklers. Ed and I swam over there and instantly began picking up scallops by threes and fours. Then one of my flippers split, which left me snorkeling with a single swim fin for the rest of the day.

I had all the boats move to that side of the channel, but things did not work out well for two reasons. First of all, several of us, including my boat, missed the muddy spot and ended up anchored over a clean, sandy edge that held no scallops. Second, the tide had turned and was now coming in at a ferocious clip. This laid over the turtle grass and stirred up sediments such that it became difficult to see any scallops. With a rain storm moving in, it was time to return to the dock and have lunch at Roys.

I always enjoy taking Ed and Marcia along on a scalloping trip. The two of them definitely put a hurt on me today with the size of their bags of scallops. Of course I was handicapped by having a busted flipper - try snorkeling with only one swim fin.

We ended up with 4 pounds of scallop meats from not quite a 6 gallon limit. I have scalloped Florida's Gulf coast for nearly 30 years, and the meats from that harvest were by far the largest I have ever seen. Second place is not even close -- the meats seemed half again as large as the next biggest meats I ever harvested.

Everyone had a good time, and most caught their limit, or at least close to it. We have only a few more weeks left in the scallop season, and I plan to catch a bunch more before it's over.

Spiny Lobster Regular Recreational and Commercial Season Starts Aug. 6

Provided by the Florida Fish and Wildlife Conservation Commission

The two-day sport season last week successfully wrapped up, and lobster lovers everywhere are now getting ready for the regular recreational and commercial season, which starts Aug. 6 and runs through March 31, 2018. This economically important season generates more than $1 million through the sales of more than 200,000 spiny lobster permits annually.

"Based on what we saw during the two-day mini-season last month, we look forward to successful recreational harvests as well as ample opportunities for Florida's robust commercial fishing industry," said FWC Chairman Brian Yablonski.

Planning on catching some of these tasty crustaceans? Here is what you need to know before you go.

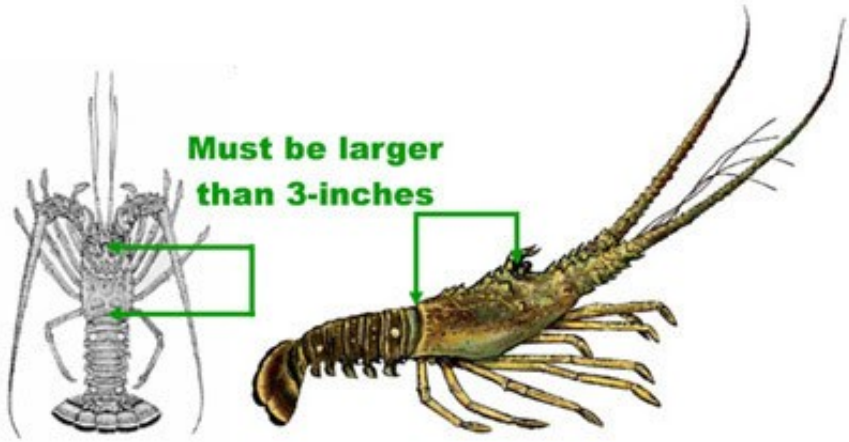
Where to harvest

Know where you can go. Lobster harvest is always prohibited in Everglades National Park, Dry Tortugas National Park, Biscayne Bay-Card Sound Spiny Lobster Sanctuary, certain areas of John Pennekamp Coral Reef State Park, and no-take areas in the Florida Keys National Marine Sanctuary. Visit MyFWC.com/Fishing and click on "Saltwater Fishing," "Recreational Regulations," "Lobster" and "Regulations for Recreational Harvest and Lobster Information for Monroe County" tol earn more about areas in Monroe County that are open to spiny lobster harvest.
Bag limits

Stick to the bag and possession limits so there will be enough lobsters for all your friends and family. The daily recreational bag and on-the-water possession limit is six spiny lobsters per person for all Florida waters.

Size limit

No one wants a small lobster for dinner, and recently approved legislation specifies that each undersize spiny lobster found in a violator's possession may be charged as a separate offense. In addition, recreational or commercial violators with 100 or more undersized spiny lobsters are to be charged with a third -degree felony. Remember to always check the size of lobster you catch. If the carapace length is not larger than 3 inches, it may not be harvested (see image on how to measure spiny lobster). For divers, measuring devices are required and lobsters must be measured while they are in the water.



Egg-bearers

To protect the next generation and your future chances to have lobster for dinner, harvest of egg-bearing females is prohibited. Egg-bearing lobsters have hundreds of thousands of eggs attached under the tail that are easily visible. While most lobsters have completed reproduction by the start of the fishing season, finding lobsters with eggs is common in July and August.

Bully netting

Bully netting at night is a popular method of harvest. Keep in mind, bright lights and loud noise on the water late at night can be disruptive. Keep lights directed down and avoid shining lights at houses along the shoreline. Keep sound levels low when near shoreline residences. Bully netters have a right to fish, but should be courteous of others by minimizing disruptions and not trespassing on private property.

Whole condition

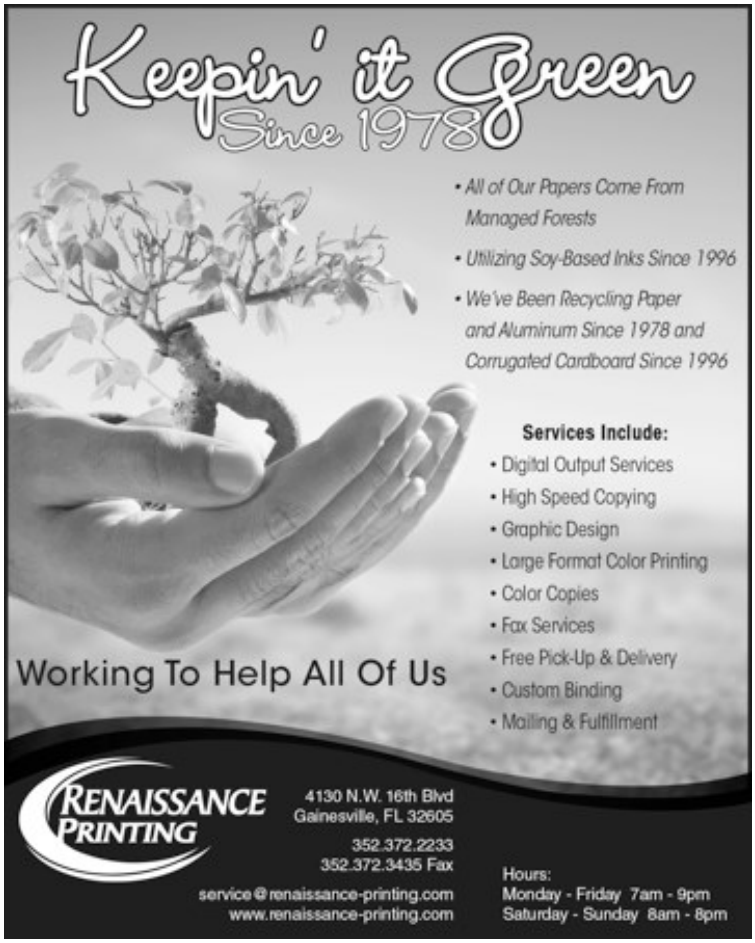
Bring a cooler big enough to hold the entire lobster. Spiny lobsters must remain in whole condition until they are brought to shore. Also, do not take spiny lobster with any device that might puncture, penetrate or crush its shell.

More

Additional information on recreational spiny lobster fishing, including how to measure spiny lobster, is available online at MyFWC.com/Fishing by clicking on "Saltwater Fishing," "Recreational Regulations" and "Lobster."

WHEN YOU'RE ENJOYING THAT FREE PIZZA AT OUR MONTHLY MEETINGS, REMEMBER IT'S COMPLIMENTS OF FREDDIE WEHBE AND ALL THE LOCAL DOMINO'S STORES.

THANK YOU, FREDDIE!



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More than 5,000 lionfish removed so far in Lionfish Challenge 2017

Provided by the Florida Fish and Wildlife Conservation Commission

Interested in removing lionfish? There's still plenty of time to compete in this year's Lionfish Challenge, the Florida Fish and Wildlife Conservation Commission's (FWC) statewide removal incentive program. The program started on Lionfish Removal and Awareness Day, May 20, and ends Sept. 4. Over 5,000 lionfish have been removed from Florida waters thanks to the program, including nearly 3,700 recreational fish removals and more than 1,200 pounds commercially (equates to about 1,400 fish).

The challenge rewards lionfish harvesters with prizes such as T-shirts, tumblers, heat packs for stings, pole spears, an extra spiny lobster per day during the two-day sport season, and much more. It only takes 25 lionfish (or 25 pounds commercially) to qualify for the program and the more lionfish you enter, the more prizes you will receive. Plus, all participants are entered into a raffle to win even more prizes such as Mote Marine Laboratory & Aquarium gift bags, ZombieStickz pole spears and customized ZooKeeper Lionfish Containment Units.

The persons with the most lionfish at the end of the competition will be crowned the Lionfish King or Queen (recreational category) and the Commercial Champion at the Lionfish Safari tournament in St. Petersburg the weekend of Sept. 9.

Image from Florida Fish and Wildlife Conservation Commission

Gulf gray triggerfish fall season dates announced

Provided by the Florida Fish and Wildlife Conservation Commission

Gray triggerfish will open in Gulf of Mexico state waters Sept. 1 through 4, Sept. 9 and 10, Oct. 7 and 8, and Oct. 14 and 15 for recreational harvest. During this season opening, the Gulf state waters minimum size limit is 14 inches fork length and the daily bag limit is two per person, per day.

"The FWC has heard from many anglers who are seeing more and bigger gray triggerfish, and we have listened to their requests for additional and sustainable fishing opportunities," said Florida Fish and Wildlife Conservation Commission (FWC) Chairman Brian Yablonski. "We are pleased to announce new triggerfish fishing days in state waters, especially the Sept. 1 through 4 season dates, which are also when the popular red snapper season is open in state and federal Gulf waters."

At its July meeting in Orlando, the Commission directed staff to implement a limited fall season for 2017 via an executive order.

Earlier this year, the Gulf recreational gray triggerfish season was closed in both state and federal waters for all of 2017 due to the 2016 federal quota being exceeded. The Commission decided to open Gulf state waters for a limited harvest opportunity this fall after considering public testimony on gray triggerfish.
(continued on page 12)

The Commission also approved several other management changes at the July meeting that should go into effect sometime in 2018. These changes will not be in effect during the 2017 season opening. These changes are consistent with pending changes in federal waters and include:

- Decreasing the recreational daily bag limit from two to one fish per person.
- Increasing the recreational size limit from 14 to 15 inches fork length.
- Creating a January through February annual recreational closure in addition to the current June through July annual spawning closure.

These federal consistency measures should help maintain fishing opportunities for gray triggerfish in state and federal waters for 2018 and beyond.

More information about Gulf gray triggerfish regulations may be found at MyFWC.com/Fishing by clicking on "Saltwater Fishing," "Recreational Regulations" and "Triggerfish."

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Featured Seafood Recipes:

Scallop Risotto with Proscuitto

Sharon from StreetSmart Kitchen
(https://www.streetsmartkitchen.com/bay-scallop-risotto-with-prosciutto/)

Ingredients:

1 small onion (diced)
Pinch of salt
2 t garlic powder (OR 2 medium garlic cloves)
1 C Arborio rice
1/2 C dry white wine
1/2 C prosciutto (diced)
1 T saffron (optional)
3 C chicken broth
8 oz scallops
1/4 C chopped parsley
1/4 C freshly grated parmesan cheese
3 T olive oil

Directions:

1. Heat olive oil over medium heat. Add onion and a pinch of salt; sauté for 30 seconds; add garlic; and stir about 1-2 mins.
2. Stir in Arborio rice and turn the heat to high. Continue stirring until rice is lightly brown. (~1 min).
3. Add white wine and continue stirring. Cook until the liquid evaporates.
4. Add prosciutto and saffron (if using) and continue stirring for about 1 min.
5. Add 1 C chicken broth into the pan, bring to a boil, and turn down the heat to let it simmer. Once the liquid is absorbed, continue adding broth, one cup at a time, cover and simmer for 10 mins.
6. Add scallops; cook for 5 mins or until the rice is perfectly tender.
7. Add parsley and parmesan cheese; stir again. Dish up and serve immediately.

Shrimp Po' Boys

Michaela (Mertz) McCrary

Ingredients:

Remoulade Sauce:

1 C Mayonnaise
2 TB Dill Pickle Relish
2 TB chopped parsley
2 TB chopped chives
1 tsp diced shallots
2 tsp Creole mustard (alternatively use Dijon mixed with a few drops of hot sauce and Worcestershire sauce)
Hot sauce (to taste)

Sandwich:

1 C Buttermilk
2 tsp hot sauce (or more to taste)
1 C Cornmeal
1/2 C Flour
2 TB Cajun seasoning
1 tsp salt
1 tsp Black pepper
Oil of choice for frying
1.5 lbs cleaned/deveined shrimp
6-8 hoagie rolls
4 sliced tomatoes
2 C shredded lettuce

Directions:

1. Combine all ingredients for remoulade sauce and mix until combined. Refrigerate until use.
2. Combine buttermilk and hot sauce in a bowl. Add shrimp and allow to soak for at least 10 minutes.
3. While shrimp are soaking, heat oil in a large pan or deep fryer until it reaches 350°C. While the oil is heating, combine cornmeal, flour, seasoning, salt, and pepper in a large bowl and mix well.
4. Dredge the shrimp in cornmeal/flour/seasoning mix and place in the hot oil. Fry coated shrimp for about 3 minutes or until golden brown and then place onto paper towels to drain excess oil.
5. Coat hoagie rolls with remoulade sauce, add lettuce, tomato, and fried shrimp, and enjoy!

Time to renew your club membership

It's now easier than ever to renew. Just go to the "Join now!" tab on the GOFC website (http://www.gofc.us/wp/join-now/), fill out the form online and pay using PayPal, only $50 gets you a full membership through 2016 if you have not joined yet or are renewing.

If you'd prefer to support the US Post Office, complete the NEW MEMBERSHIP/RENEWAL form (download from the website) and mail it to the GOFC Treasurer.

Debby Knopf, Treasurer
Gainesville Offshore Fishing Club
3324 W. University Avenue
PMB #337
Gainesville, FL 32607

Please make your check payable to GOFC.

Or just bring cash, a check or a credit card to the next club meeting and pay Debby at the meeting.

IMPORTANT GOFC CONTACTS

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