



KAWAU BAY FISHING CLUB INC

MAY 2017 NEWSLETTER

President: Shaun McHoull 021 027 59361

Vice President: Phil Parkes

Secretary: Cathy McHoull

Club Captain: Ian Clark

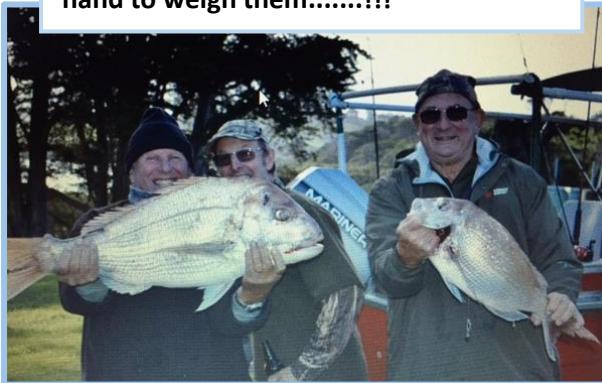
Treasurer: Laraine Laing

Weigh Masters: Fish n Dive Snells Beach, Ian Clark 425 5125, Murray White 021 488 455; Gary Cockroft 425 6995

Committee: Murray White, Elaine Bond, Peter Stoupe



This was Murray White's and Kevin Johnson's duck shooters trip.... can you spot the ducks??all they got was these and unfortunately no scales at hand to weigh them.....!!!



Kawau Bay Fishing Club

AGM 2017

Sunday 25th June from 12pm ☺

The Salty Dog

Please find attached a nomination form if you wish to nominate a nominee for a position on our committee.

We are always looking for new members with great ideas and talents!!!

All completed nomination forms must be returned to the secretary, either by:

Post: PO Box 71, Snells Beach

Email: kawaubayfishingclub@xtra.co.nz

Strictly, no later than 17th June 2017

Have you got what it takes??

We are in search of new committee members and a new secretary. The requirements are a meeting on the first Monday of every month and assisting with club days and fishing competitions/events. It's fun, relaxed and a great bunch of people!!

To express interest, please email:

kawaubayfishingclub@xtra.co.nz



Raffle Roster

May

4th Murray/Lyn
11th Kevin/Jan
18th Grant
25th Peter/Janice

June

1st Ian/Klaine
8th Shaun/Cathy
15th Grant
22nd Murray/Lyn
29th Kevin/Jan

Please phone Murray on 425 5151 if you can't do your nominated night so a replacement can be arranged.

MAY CLUB DAY

Sunday 21st May

'MYSTERY TOUR'

(All Day Free Event for club members)

Meet at The Warehouse carpark at 9am

Bring money for lunch and your loose change for a surprise raffle.

Ring Ian on 425 5125 to book your seat



Stories/Fishing pics

If you have a fishing story to share, feel free to email it to :

kawaubayfishingclub@xtra.co.nz

and/or if you have any pics to share – email them through too!!! We love to see your catches and the story behind them!!



MEAT RAFFLE NIGHTS

Our meat raffles are up and running again!!!!
\$2 per ticket!!!!

Every Thursday night @ The Salty Dog.
The last Thursday of every month there will be an extra meat raffle. Also, The Salty Dog kindly serves up a sausage sizzle for club members and supporters.

Kahawai Thai Curry



Ingredients

Aprox 25-30 Long Beans, remove the ends and cut into short lengths
1 whole Capsicum, sliced into strips
1 Onion thickly diced.
1 tsp Crushed Garlic
1 tbspn of Oil
2 Tbs of Thai Red Curry Paste
Kahawai Fillets
1 to 1.5 cans of Coconut Cream
2 Tbs of Thai Red Curry Paste
Kahawai Fillets
1 to 1.5 cans of Coconut Cream
Juice and Zest of 2 Limes
Handful Chopped Corriander
Basmati Rice

Method

Stir Fry Long Beans, capsicum, onion and garlic with oil and curry paste (Greggs do one I think) for 3 minutes. You can add chillies to taste although the Paste is usually reasonably hot.

In another pan sear both sides of the fish fillets and then cut into thick chunks (It should be still uncooked in the middle).

Add coconut cream and the lime juice and zest to the stir fried veges. Simmer for 4 mins.

Add the fish and a handful of Chopped Coriander (and/or Vietnamese mint) Simmer for a further 5 mins.

Serve over Basmati rice and garnish with coriander.

This would work well with any sort of strong flavoured fish - but the thicker the fillets the better as the thin kahawai fillets were almost cooked through once seared properly as they were quite thin fillets (from 35-40cm fish so they weren't huge) and so didn't cut into chunks that well. You could try with kingfish or even tuna.

A truly delicious recipe - even better the 2nd day once its had time to really stew well.

WE'RE FOREVER GRATEFUL TO OUR SPONSORS FOR THEIR CONTINUED SUPPORT...



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