



## KAWAU BAY FISHING CLUB

### September 2018 NEWSLETTER

President: Ian Clark

Vice President: Murray White

Secretary: Janice Stoupe

Co secretary: Mike Bardsley

Club Captain: Peter Stoupe

Treasurer: Laraine Laing

Weighmasters: Snell's Beach Fish and dive, Gary Cockroft, Ian Clark, Murray White

Committee: Lynn White, Kevin Johnston, Jan Johnston.

#### KAWAU Bay Fishing Club Members

All fully paid members of The Kawau Bay Fishing Club will be provided with a membership card with their members number. This enables you to participate in pavilion activities as a social non-playing member at the Mahurangi East Bowling club, weigh in fish, receive prizes and join us in all other club activities.

Members who have not yet received their membership card can pick them up from the Bowling Club Bar.

Please provide your club membership number when weighing in your fish.



#### REMINDER

**October: Snapper Month**

**Remember to weigh in your snapper caught throughout the month.**

### The Ken Erceg Trophy September Club Day

Sunday 30<sup>th</sup> September

Weigh In 3.30pm-4.00pm



**Sunburst Reserve**  
**End of Snells Beach**

Snapper caught on the day only. Weigh in 3 fish per person. Members only.

BBQ provided,

**BYO drink**

Senior cash prizes of \$200 - \$150 - \$100

Junior and midget prizes: 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prize for heaviest snapper but every junior and midget fishing club member who brings in any legal size fish will win a prize.

*(Even a yellowtail can win that prize  )*

The Ken Erceg Trophy



(average snapper weight)

Fishing is restricted to inside Kawau Island as per the boundaries shown on the following map.

Please note, you need to have your subs paid to be eligible for weigh in or receive prizes

Membership Fees are now overdue. If you wish to join all your fellow fisherpersons in our club events throughout the year, please get your membership forms in now. You can either contact Peter on 0274821390, or email us on [kawaubayfishingclub@xtra.co.nz](mailto:kawaubayfishingclub@xtra.co.nz)

## Don't Forget



## MEAT RAFFLE

Every Thursday night at **Maurangi East Bowling Club**  
Hamatana Road Snells Beach  
Commences at 5.00pm.

We had our first night on 6<sup>th</sup> September and it was a great success.  
Light meals are also available.  
Come join us for a fun night out , and you may go home a winner.

## LADIES LUNCHEON



We all enjoyed a beautiful lunch at the Rothko Restaurant at the Sculptureum at Omaha.

*A GREAT START TO THE FISHING SEASON*

*WELL DONE CORY.*



## **Raffle Roster**

### September

13th Ian/Klaine  
20th Peter/Janice  
27th Kevin/Jan

### October

4th Murray/Lynn  
11th Peter/Janice  
18th Mike/Lynn  
25th Alan/Ann

### November

1st Ian/Klaine  
8th Kevin/Jan  
15th Murray/Lynn  
22nd Mike/Lynn  
29th Alan/Ann



*If any members are interested in helping on our Thursday club night and monthly club days behind the bar, please let one of our committee members know. Many Thanks.*



*All help is greatly appreciated.*

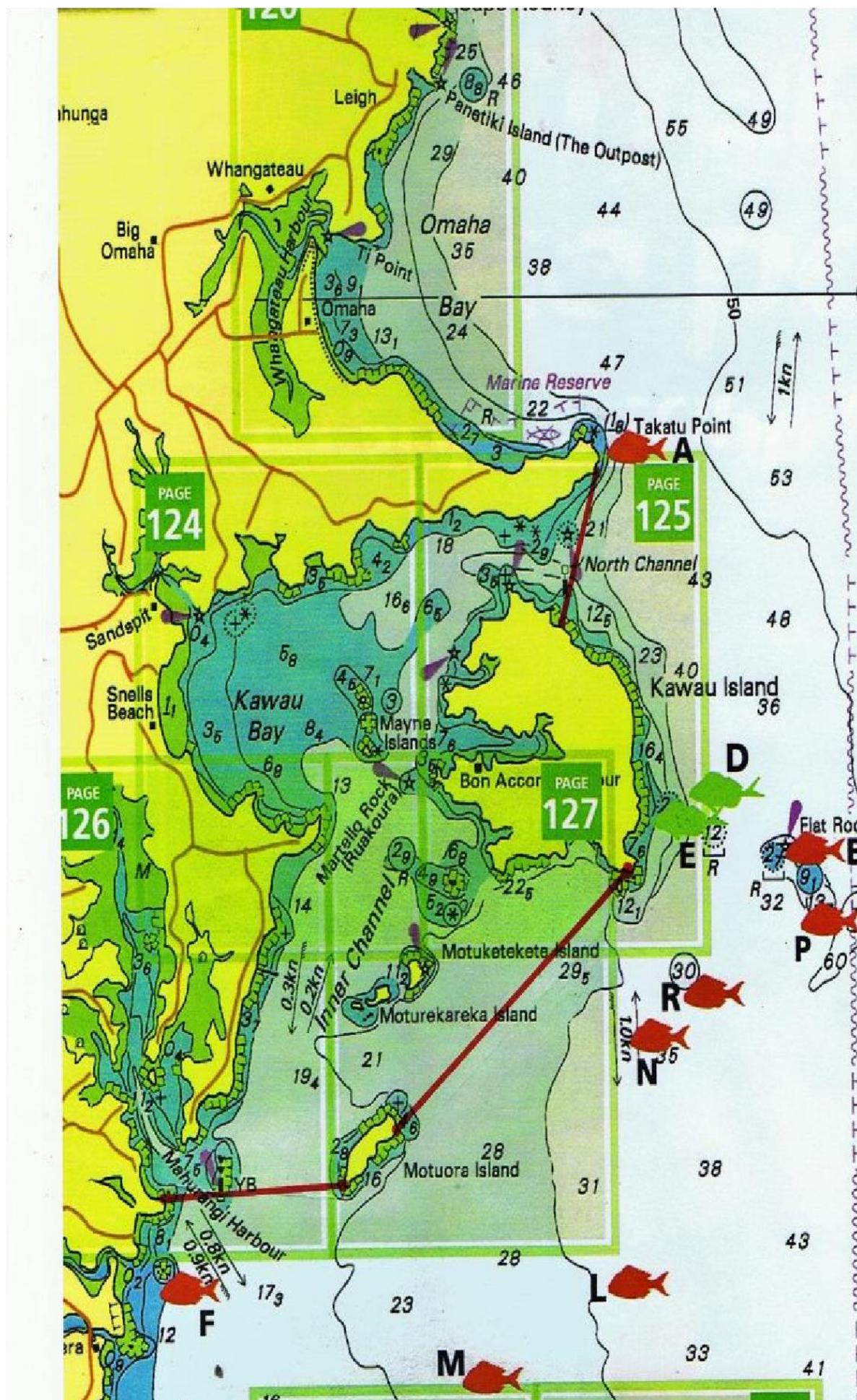


Join our face book page to catch up on the latest news, gossip and photos. Post your bragging fish photos, and the ones the got away stories.

Go to [Kawau Bay Fishing Club Facebook](#)

Further information is available at [kawau-fishing-club/](#)  
on the Algies Bay Website

Fishing for the Ken Erceg day is restricted to inside Kawau Island as per the boundaries



**Try this easy seafood chowder when you have plenty of fish.  
Also go to our Facebook page and share your favourite fish recipes, hints and ideas so we  
all can enjoy.**

## Simple seafood chowder

SERVES: 4-6  
PREP: 10 MINUTES  
COOKS IN: 20 MINUTES

- **butter** 50 grams
- **leek** 1, finely chopped (white part only)
- **garlic** 3 cloves, finely chopped
- **plain flour** 2 level tablespoons
- **milk** 2½ cups
- **fish or chicken stock** 2½ cups
- **cream** ½ cup
- **handful shellfish in shells (e.g. mussels or clams)** scrubbed and cleaned – optional
- **raw fish e.g. monkfish, snapper, tarakihi, hapuku** 250 grams, cut into 3-4cm chunks
- **raw prawns (and/or scallops)** 250 grams
- **smoked fish or salmon** 200 grams, flaked
- **lemon** ½, juice
- **finely chopped parsley** ¼ cup
- **chives, to serve** ¼ cup, chopped

## METHOD

1. Heat butter in a large saucepan over medium heat. Cook leek and garlic with a good pinch of salt for a few minutes or until soft.
2. Stir in the flour and cook, while stirring continuously, for about 1 minute.
3. Stir in about ½ cup of the milk, stirring continuously to avoid lumps forming. Gradually stir in the rest of the milk, then the stock and cream. Simmer for about 10 minutes, stirring often, until slightly thickened.
4. Add seafood (if using shellfish, add first and cook for 1-2 minutes before adding other seafood) and continue to simmer for a few minutes or until seafood is just cooked through. Season to taste with salt, pepper and lemon juice. Stir in parsley.
5. Ladle into bowls, distributing seafood equally, and garnish with chives, Serve with warm flatbread smeared with garlic and herb butter.