



KAWAU BAY FISHING CLUB

August 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 n Dive, Gary Cockroft, Murray White

Committee: Lynn White, Peter Stoupe, Kevin Johnston, Jan Johnston, Alan McIntosh.

• **IMPORTANT ANNOUNCEMENT**

KAWAU BAY FISHING CLUB WISH TO ANNOUNCE:

The Kawau Bay Fishing Club will be commencing another chapter of its life with the amalgamation of Mahurangi East Bowling Club, and the Kawau Bay Fishing Club. We can now enjoy the facilities and club rooms of the Mahurangi East Bowling Club at Hamatana Road for our Thursday night raffles, our monthly club days, and all other fun social activities we will be organising.

It is our proposal to simplify matters to enable us all to enjoy these facilities and continue with all our fishing activities and competitions.

We have now decided to amend the subscription categories to now ensure that all members can become social (non-bowling) members of the Mahurangi East Bowling Club. Each paying member will be issued with a membership card, this will now enable us all to participate in all the fishing club activities and club days. You must be a paid member to weigh in fish and be awarded badges, trophies and prizes. All adults must be a member to enjoy the facilities of the Mahurangi East Bowling Club rooms, and the Kawau Bay Fishing Club activities.

Membership fees

Senior Membership \$40.00

Senior membership includes social membership of The Mahurangi East Bowling Club.

Junior Membership \$10 Under 17 as at 1st June. D.O.B. required

Midgets Membership \$10 Under 11 as at 1st June D.O.B. required

Bowling Club Members \$30

Junior and Midget membership enables your child to weigh in fish and be awarded badges, trophies, prizes and participate in kids fishing charters etc.

The Kawau Bay Fishing Club apologise for any confusion this may have caused with the amendment of the membership form. For those members who have already made payment please do not hesitate to contact Janice on 09 4255085 or Mike on 09 4256966 so we can help with any adjustments.

We are confident that this new chapter of our Fishing Club will be more of an enjoyable experience with club rooms that we can utilise for more social and fun activities.

Raffle Roster.

AUGUST:

2nd Alan and Anne 9th Ian and Klaine.
16th Kevin and Jan 23rd Murray and Lynne.
30th Mike and Lynn.

SEPTEMBER:

6th Peter and Janice. 13th Alan and Anne.
20th Ian and Klaine 27th Kevin and Jan.



A good condition Freezer,
(vertically preferred.)

Needed for the Fishing club to
use at our new club rooms.

If you have a suitable one to
donate, or sell please can you
call Peter on 0274821390

Remember we commence our Thursday
Raffle nights
on 6th September starts at 5.00 at :

The Mahurangi East
Bowling Club
41 Hamatana Road Snells
Beach.



**VOLUNTEERS
NEEDED!**



Volunteers needed from the Fishing
club to assist in very occasional
bar assistance at The Mahurangi
Bowling Club.

To help on a roster on Raffle nights
and club days.

Please contact a committee
member if you are able to assist

CLUB DAY.

August Club Day will be held at the Mahurangi East Bowling Club
on Sunday 26th August.
To commence at 3.00p.m.

Another fun day at the Club Rooms. We have our thinking caps on for some more challenging activities for you all, be prepared to be challenged,

A BBQ will be provided by our talented chefs and the bar will be open for your favourite beverages.



Ladies please bring a finger food nibble plate.

NO BYO please.

JOKE

Paddy had been drinking at his local Dublin pub all day and most of the night celebrating St Patrick's Day. Mick, the bartender says, "You'll not be drinking any more tonight Paddy" Paddy replies, "Ok Mick, I'll be on my way then." Paddy spins around on his stool and steps off. He falls flat on his face. "Damn" he says and pulls himself up by the stool and dusts himself off. He takes a step towards the door and falls flat on his face, "Double Damn!" He looks to the doorway and thinks to himself that if he can just get to the door and some fresh air he'll be fine. He belly crawls to the door and shimmies up to the door frame. He sticks his head outside and takes a deep breath of fresh air, feels much better and takes a step out onto the sidewalk and falls flat on his face. "Be-jiminy... I'm in bloody trouble," he says. He can see his house just a few doors down, and crawls to the door, hauls himself up the door frame, opens the door and shimmies inside. He takes a look up the stairs and says, "No bloody way", but he crawls up the stairs to his bedroom door and says, "I can make it to the bed." He takes a step into the room and falls flat on his face. He swears again and falls into bed. The next morning, his wife, Jess, comes into the room carrying a cup of coffee and says, "Get up Paddy. Did you have a bit to drink last night?". Paddy says, "I did Jess. I must have had far too much to drink, but how did you know?" Mick phoned... You left your wheelchair at the pub!"

WHITEBAIT SEASON

Whitebait season is here. I know you all enjoy the fritters, but for those days when you have an abundance of the little creatures here is something a little different to try: **Whitebait with tagliolini**

Sauce

2 Tbsp	<u>Butter</u>
2	<u>Shallots, (finely chopped)</u>
2 cloves	<u>Garlic, (finely chopped)</u>
1 cup	<u>Chardonnay</u>
300 ml	<u>Cream</u>
1	<u>Nutmeg, (freshly grated)</u>
1	<u>Sea salt and cracked black pepper, (to season)</u>

Ingredients

400 g	<u>Whitebait</u>
200 g	<u>Tagliatelle pasta, (fresh)</u>
1	<u>Parmesan cheese, (freshly grated)</u>
1 to serve	<u>Flat leaf (Italian) parsley</u>

+ add to shopping list

Directions

Make the sauce by melting the butter in a medium-sized saucepan and add the shallots to the butter.

Add the garlic and wine and reduce by boiling to half the amount.

Add the cream and peppercorns and reduce again for a few minutes.

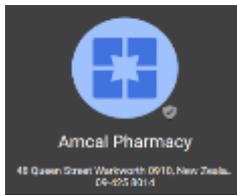
Add salt and nutmeg to taste and keep warm.

Cook the pasta until al dente and drain. Cook the whitebait in the hot sauce for one minute.

Twirl the pasta into the centre of four warm plates, pile whitebait on top, spoon on some sauce and top with parmesan and parsley.

Enjoy

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