



KAWAU BAY FISHING CLUB INC

February 2019 NEWSLETTER

President Ian Clark

Vice President: Murray White

Secretary: Janice Stoupe

Co Secretary Mike Bardsley

Club Captain: Peter Stoupe

Treasurer: Laraine Laing

Committee Lynn White, Kevin Johnston, Jan Johnston, Alan McIntosh

Weigh Masters: Fish n Dive Snells Beach 09 425 5324, Ian Clark 09 4255125, Murray White 021488455,
Brendon Chaffe 09 4254334

Don't Forget



Every Thursday night at the Club Rooms

41 Hamatana Road Snells .

Light meals are also available.

Come join us for a fun night out , and you may go home a winner.

Get all the club information and pin weights online at:

<http://www.algiesbay.co.nz/kawau-fishing-club/>

**Remember to join our face book page to catch up with all the latest news, gossip and photos.
Post your bragging fish photos, and the ones that got away stories.**

<https://www.facebook.com/Kawau-Bay-Fishing-Club-422061714576601/>



Kahawai Fishing month Winners

| | | |
|------------------------------|---------------------------|-----------------|
| 1st Prize | STEWART EWING | 2.080 KG |
| 2nd Prize | JEFF WOODS | 1.960 |
| 3rd Prize | KEN STEPHENS | 1.935 |
| 4th Prize | GILBERT VAN SCHIJK | 1.585 |
| 5th Prize | JUDITH CHAFFE | 1.580 |
| 6th Prize | GRAHAM BOND | 1.350 |
| 7th Prize | KEVIN JOHNSTON | 1.230 |
| 8th Prize | MIKE ANSTETT | 0.955 |
| 9th Prize | NIGEL HAYMAN | 0.855 |
| 10th Prize | CLARE ANSTETT | 0.715 |



Recipe for your next catch of Kahawai.....



Kahawai Fritters with Lime

Ingredients:

1 large fillet of fresh kahawai
3 eggs
¼ cup of milk
1 tsp baking powder
Zest of 1 x large lime
Flour to mix
Salt and pepper to taste
Olive (or rice bran) oil and butter.

Preparation

With a sharp knife, carefully remove any blood (dark) flesh from the fillet and make sure there are no bones.

Split the fillet through the centre from end to end, and then shred the fillet across the grain with the knife.

Place shredded fish into bowl with all the ingredients except the flour. Mix thoroughly.

Gradually add in tablespoons of flour and mix as you go to form a light batter. Try three tablespoons and adjust to suit.

Allow to rest while heating a heavy-based saucepan/frying pan.

Pour a small amount of oil into the pan and heat gently without burning. Add a knob of butter to the oil.

Place a tablespoon of the fritter mix into the pan. Cook the first side for 60-70% of the cooking time, and once good colour has formed turn over, allowing the mixture to cook to a light golden colour on both sides.

Serve with lemon or lime, maybe some sweet chilli sauce or an aioli, and your favourite green salad.

KAWAU BAY FISHING CLUB: LADIES FISHING CONTEST.



MONTH OF MARCH

Members only.

Ladies will now be able to fish from 1st March 2019 to 29th March 2019 to enter your fish into the Ladies Fishing Contest.

HEAVIEST SNAPPER.

1ST Prize \$100.00
2nd Prize \$75
3rd Prize \$50

HEAVIEST KAHAWAI

1st Prize \$ 100.00
2nd Prize \$ 75.00
3rd Prize \$ 50.00

HEAVIEST TREVALLY

1st Prize \$ 100.00
2nd Prize \$ 75.00
3rd Prize \$ 50.00

Average Snapper wins the Mystery Prize

Only 1 prize can be won for each category.

BBQ and prize giving at 2.P.M. Saturday 30th March at Sunburst Reserve (weather permitting, Club Room if raining)

ENTRY TICKETS.

Ladies \$20.00 (Includes BBQ) Non-Fishers
\$5 for BBQ.
Kids under 10 Free
1 ticket 1 plate

TICKET SALES CLOSE THURSDAY 28th FEBRUARY 7.00pm

(Ladies tickets must be purchased before 1st March 2019)

Tickets available from Ian phone 094255125, Mike phone 09 4256966, Alan phone 09 4255849

All Fish weighed in must have proof of ticket purchase to be eligible for the competition.

KIDS FISHING DAY

Great day out fishing, looked like lots of fun on the water.

