



## KAWAU BAY FISHING CLUB

### MARCH 2019 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, Brendon Chaffe, Ian Clark, Murray White

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

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### March Ladies Fishing Competition.

Entry ticket sales are now closed and the race is on for the heaviest fish in each category over March for all our lovely fishing club ladies.

**As a reminder, you will need to present your ticket to weigh in and any Snapper must be over 33cms in length.**

**BBQ meal tickets at \$5.00 each will be required prior to** prize giving day at Sunburst Reserve as we will not be able to handle cash on site. This will also allow for correct catering.

**No plate or meal will be obtainable without a ticket.**

**Non fishers who require BBQ tickets should phone Ian Clark on 4255125, Alan McIntosh on 4255849 or Mike Bardsley on 4256966.**

**The Mystery Prize for the average weight Snapper will be a Trophy kindly supplied by Morris and James Handmade Pottery.**

**I am sure you all know that their product is of the highest quality in their field and the Trophy will be designed appropriately by their design team.**



**Best of Fishing Luck to you all** and look forward to seeing you at the prize giving on Saturday 30th March 2pm at Sunburst Reserve.

### **New Members:**

Welcome aboard to Stephen and Elizabeth Sampson. They have been holiday residents of Algies Bay for the last 20 years and have recently retired to become permanent residents. Elizabeth is out to claim one or some of the prizes in the Ladies Fishing Competition, so watch out for her as they know all the good fishing spots too. A warm welcome, and we await your fishing tales at the clubrooms in the near future.

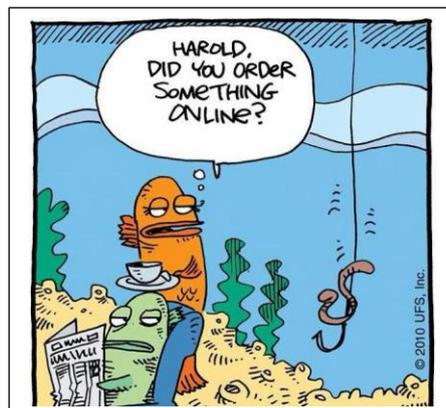
### **PIN AND TROPHY AWARDS – FEBRUARY 19.**

**Kevin Johnstone's 5.19Kg Snapper** (photo below) qualifies him for a pin and a Trophy for the heaviest Snapper in February.



**Mitchell Gray's 2kg Kahawai** qualifies for a pin and a Trophy in the Midget class for the heaviest Kahawai in February. **Congratulations Mitchell**

These awards will be made at the club day and BBQ on 30<sup>th</sup> March at Sunburst reserve.



## A trip to Tiritiri Matangi is planned for Saturday 6<sup>th</sup> April.

This will be an interesting nature trip on the popular island reserve.

A bus will be provided by the club and will depart the Snell's Beach Warehouse carpark at 8.30am.

**Costs will be \$50 per adult and \$22 per child under 11yrs.**

Tickets can be purchased from Ian Clark Ph 4255125.

Please purchase your tickets ASAP as we need to know numbers to arrange the correct size bus.

### Raffle Roster:

#### April:

4<sup>th</sup> Peter and Janice.

11<sup>th</sup> Alan and Anne.

18<sup>th</sup> Mike and Lynn.

25<sup>th</sup> Kevin and Jan.

#### May:

2<sup>nd</sup> Peter and Janice.

9<sup>th</sup> Murray and Lynne.

16<sup>th</sup> Kevin and Jan.

23<sup>rd</sup> Ian and Klaine.

30<sup>th</sup> Mike and Lynn.

#### June:

6<sup>th</sup> Murray and Lynne.

13<sup>th</sup> Allan and Anne.

20<sup>th</sup> Peter and Janice.

27<sup>th</sup> Kevin and Jan.

## KAIPARA FISHING CHARTER FOR APRIL.

Ian Clark is planning a fishing charter to Kaipara Harbour. As the Charter boat is fully booked for months ahead he felt that it would be better to book for a weekday in April while the weather is stable and the fishing is good.

The charter boat will cost \$2400 to hire so we need 20 fishers to share the cost. The club will pay for half which makes the cost per head \$60.00.

Fishers will need to bring food and drink, bait and fishing gear as we are only hiring the boat for the day.

Transport to Kaipara will be for you to arrange together.

We need permanent bookings for those interested by phoning Ian Clark on 4255125 or Murray White on 4255151.

**We need bookings by the end of March, as 20 fishers are required to make the trip viable, so please show your interest urgently.**

# Sweet and sour fish

( SERVES 4 )



Potato flour will create a crisper result and when used for thickening the sauce will be richer and clearer. A good wok is a worthwhile investment for quick and efficient cooking of Asian food. Sugar and vinegar, with the help of garlic and ginger, gives saucy sweet and sour fish a tasty punch. I have used hoki as it is nice and thick and holds together well, but any white fish

will do. I serve it with a slightly chewy brown rice, which complements the softness of the fish but white rice is also fine.

## Ingredients

¼ cup	<b>Sugar</b>
1 Tbsp	<b>Soy sauce</b>
1 Tbsp	<b>Oyster sauce</b>
2 Tbsp	<b>White vinegar</b>
½ tsp	<b>Salt</b>
2 tsp	<b>Potato flour or corn flour, and extra to dust</b>
½ cup	<b>Stock, or water</b>
2 Tbsp	<b>Oil</b>
500 g	<b>White fish, cut into 2cm chunks</b>
2 cloves	<b>Garlic, sliced</b>
1 tsp	<b>Grated ginger</b>
1	<b>Carrot, sliced into fine sticks</b>
1	<b>Spring onion, sliced</b>

## Directions

1. In a small jug combine sugar, soy, oyster sauce, vinegar, salt, potato flour and stock.
2. Heat oil in a large frying pan (or cook in two batches in a smaller one). Toss fish generously in potato flour and fry for 4 minutes each side or until cooked. Don't be tempted to turn over too early or it will stick. Remove fish.
3. Add sauce to pan, stirring carefully until thickened. Return fish and serve straight on to a serving plate.
4. Toss garlic, ginger, carrot and spring onion in a little oil in a small frying pan for 2 minutes until slightly softened. Place on top of the fish.
5. Serve hot with rice.

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## A KBFC Special from Fish N Dive.

**Snell's Beach**

Ph: 09 4255324

We have a limited stock of Atlantic Marine NZ life jackets. Complete with



whistle and reflective loop. Large size only.

Normally \$90.00 each.

**EXCLUSIVE TO KBFC MEMBERS \$50.00 each.**

**Show your membership card.**

