Luckey Tony
... he didn't share the exact spot!









Contact Information

Mailing Address 1017 Western Road London, Ontario N6G 1G5

General Meetings
The TRAA meets on the second
Wednesday of every month at the
above address unless members
are otherwise advised

TRAA Web Site www.anglers.org

When Poachers Meet

Two poachers meet two others walking down the street with a pair of salmon each under their arms. The two poachers ask the two lucky poachers, "How did you get those?" "Michael here holds my legs over the bridge, and I grab the salmon as they swim up," they replied. So the fishless pair agreed to give it a try.

They get to the bridge and the one called to the other, "Hold my legs now Buddy". After hanging there upside down for a few minutes he suddenly cried, "Pull me up, pull me up!!

Buddy asked, "Do you have a fish?"
"No," screamed the other, "there's a bloody train coming!"



News Bites November 2007

Join us at the next

General Meeting November 14, 2007

The meeting starts at **8:00pm** sharp

The venue is



1017 Western Road, London

Meeting Features:

- A New Walleye
 Program ready for a program revival?
- ★ Springbank Dam more Info' to share on this money pit!
- TRAA Fishin' Day – planning for steelhead!!
- More Brown Trout Eggs – sign up to help!

Fill Up on Fillets!!

These recipes are neat 'cause they work with any species of fish fillet.

Coriander Spice Fillets

- 4 skinless fillets, each about 6oz (75 g)
- 1 tbsp (15ml) coriander spice rub (below)
- 1.5 cups (375 ml) peeled orange slices
- 1/4 cup (50 ml) thin red onion slices
- 1 tbsp (15ml) extra virgin olive oil
- 1 tbsp (15ml) black olive slices

Pat dry fillets & rub with spice mixture. Place fish on greased grill over medium-high high heat, turning once. When fish flakes easily, remove immediately.

Toss remainder of ingredients in a bowl and arrange on plate with fish. Serves 4.

Spice Rub: Combine 2 tbsp (25ml) coriander, 3 garlic cloves (minced), 2 tsp (10 ml) cumin and 1/4 tsp (1 ml) each of cayenne pepper & salt.

Herbed Fillets

- 4 skinless fillets, each about 6oz (75 g)
- 1 tbsp (15ml) herb spice rub (below)
- 1 cup (250 ml) cubed English cucumber
- 1 cup (250 ml) cubed radish
- 1 tbsp (15ml) extra virgin olive oil
- 1 tbsp (15ml) wine vinegar

Pat dry fillets & rub with spice mixture. Place fish on greased grill over medium-high high heat, turning once. When fish flakes easily, remove immediately.

Toss remainder of ingredients in a bowl and arrange on plate with fish. Serves 4.

Spice Rub: Combine 1 tbsp (15ml) each of dried parsley, tarragon & chives, 1/2 tsp (2ml) each of pepper & salt.

Guest Speakers

Guest speakers can be a big part of what makes a meeting worth looking forward to attending. If you have an idea for a guest speaker, please contact Randy Bailey with your suggestions.

More Dam News

The November meeting will also feature an update on the Springbank Dam situation.

TRAAtoon

COMPLAINTS



"Yes?"

Trout Committee

The TRAA has received permission to incubate 40,000 brown trout eggs. These eggs will be shipped to us in late November or early December already "eyed up". The Trout Committee Co-Chairs, Dave Jeffries and Bob Pearson, will be looking for members to fill the rotation. There will be a sign-up sheet at the November meeting.

Social Committee

We will be looking for some dates to have a fall steelhead derby on the Thames. We will ask for permission to venture down to the fish the Thames between Dingmans Creek and Komoka Creek. If you haven't seen the pictures that Tony V sent around, they're in this brochure.

Warmwater Committee

Discusions regarding the grants available from the government for Put, Grow & Take walleye programs will continue at the November meeting. An OFAH official made a site visit to the old TRAA walleye hatchery and a potential rearing pond at Fanshawe Conservation Area.

Pud Hunter is our lead agency contact on this issue. We will be talking to him about potential sources of eggs before the TRAA becomes takes the next step of involvement.

Misc. Work Party

We will pick a date to start preparing our site for the new storage shed to be built. Hopefully the weather co-operates.