



REDLAND BAY AMATEUR FISHING CLUB

NEWSLETTER

Presidents Report February 2018



Guest Speaker Margie Brown
Qld Bio-Security discussing White Spot Prawn Virus

DATES TO REMEMBER

1st Straddie Trip
23 - 25 March 2018
booking cut off 14 March

Inshore Fishing Comp
3 - 4th March 2018

Inshore Fishing Comp
17 - 18th March 2018

Offshore Fishing Comp
10 - 11th March 2018

Sports Fishing Comp
16 Feb - 14 March

Fraser Island Trip
23 - 26th August 2018

FULL CLUB CALENDAR
FOR NEXT 6 MONTHS
CAN BE DOWNLOADED
FROM OUR WEBSITE

Sport Fishing Comp
2018 Sponsors



February has been and gone already! It was a busy month for the club with sign on day, Orientation Night, Offshore trip, Inshore Trip, General meeting and meet and greet day. All of which went very well.

There was a great turn out for both new and renewing members at sign on day. I'd like to formally welcome all our new members to the Redland Bay Amateur Fishing club. If there is anything you are unsure about, feel free to contact me on Ph 0408 066 040. Don't be shy to ask questions or just say G'day.

Just a reminder that I'm also the Inshore secretary this year, so it's me you need to ring to register for Inshore competitions (Same number as above).

Our orientation night earlier this month was very well received. It was a casual information night to welcome new club members, run through how the club works and answer any questions. We covered our competition rule's, boundaries, Clubhouse use etc and yours truly presented a talk on fishing for Whiting. I look forward to it becoming a fixture in the general running of the club.

It's hard to believe but the offshore crew have already managed to get out for a fish. The weather played its part and so did the fish with Pearlies, Snapper, Sweetlip, Parrot, Moses Perch, Cod, Morwong and Trag Jew brought in for weighing. Gavin Harvey took out 1st Place over all, as well as species of the trip with his Sweetlip. Ernie Richards and Gavin actually had a tied points score, but as Gavin weighed his fish in first he claims the prize of first place.

The first inshore competition was very well attended with 23 competitors weighing in their catch. This made for a busy and closely watched weigh in. With no Mangrove Jack caught, species of the trip was Whiting. There was no shortage of good quality whiting. Lionel Phillips had the heaviest whiting at 455g. Condolences go to Trevor Hinton who narrowly missed out with his 450g model. The overall winner was none other than last year's Inshore Club Champion Scott Nolan with 160 points.

Ernie Richards seems to have a knack for avoiding the 20 point handicap awarded to trip winners, taking out 2nd place with 143 points. Talking to members it seems it was one of those nights where you did really well, or you really struggled. Personally, I can't remember the last time I caught so many stingray.

2018 MEMBERSHIP ARE DUE



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For catching the heaviest species of the trip (inshore and offshore) Gavin Harvey and Lionel Phillips both received a \$25 voucher for use at our valued sponsor Mossop's Tackleworld Cleveland.

The February general meeting was aimed at being more of an information night than a meeting. We whipped through the official side of things and then heard from our two guest speakers. Margie from Bio-security Queensland gave us some history and an update on the White Spot prawn virus in Moreton Bay. Those attending had plenty of questions and it was great to have someone available to ask. Drew Argus from Pro Throw Prawn Nets gave us a run down on the different types of cast nets available, how to throw them and how he chases prawns. Drew is a very helpful bloke and knows his stuff, you can check him out on facebook. Thanks again to both Margie and Drew for coming along to help the club. It was a great evening.

Meet and Greet day was good fun. It was great to have a chance to talk to members, both new and old without the smell of fish. At least until the mullet toss started. Peter Balkin (AKA Chooka) took out the seniors mullet toss. Dave Russell was close behind but Chooka managed to make some long distance throws. Thank you to George Kuroпка for donating the Juniors lucky door prize. It went to a very loving home, you haven't seen excitement until you've seen Jack Whitell win a tackle box full of goodies. Thank you to all those who helped make the day a success, special thanks to Danny Salfus for catering, no one went hungry with the abundance of food. Dave and Amy Russell for giving the clubhouse a tidy up beforehand, and Mick and Gina Kolodko for installing the new RBAFC sign in time for people to find us.

!!!!Beach Trip!!!!

Don't forget to tell Danny Salfus if you're coming on the March beach trip to North Stradbroke Island. The cut off date for bookings is the 14th March. Please make it easier on Danny by booking early. Bookings can be made by email to danny.salfus@bigpond.com. The beach trips are always a great social occasion and a highlight of our calendar events. I look forward to seeing you there!

Happy fishing!
Adam Neeson
RBAFC President



"STRADDIE" RBAFC BEACH TRIP **23 - 25th March 2018**



To reserve your spot email Danny Salfus
danny.salfus@bigpond.com

STRADDIE BOOKING CUT OFF DATE 14 MARCH



REDLAND BAY AMATEUR FISHING CLUB

NEWSLETTER

BLAST

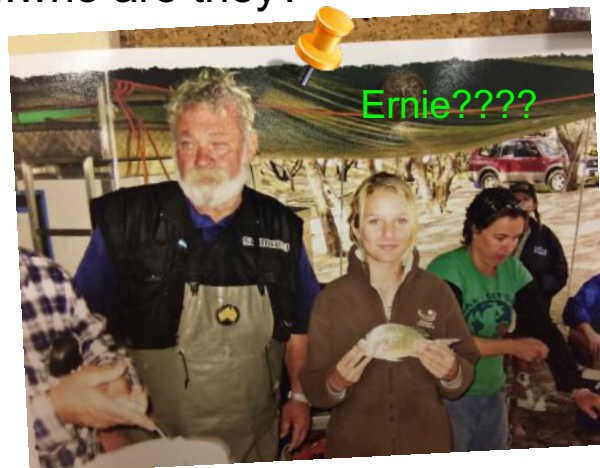
FROM THE PAST

Vintage photos from our notice board - some regular faces - others unidentified...who are they?

A



B



C



D



E



F



email id's to enquiriesrbafc@gmail.com

REDLAND BAY AMATEUR FISHING CLUB



SPORTS FISHING COMPETITION

Sports Fishing Kicks Off

February Comp Dates
16 Feb - 14 March

Species: Mangrove Jack
Code: Mossops38



SPORTS FISHING COMPETITION



WELCOME TO OUR 2018 SPORTS FISHING COMP SPONSORS



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Mossops is located at Ormiston, in a location that was occupied by another bayside icon (budds) for nineteen years. Mossops is a supplier of quality fresh, frozen, salted, brine and live bait, as well as a great range of tackle. Our staff are dedicated experienced anglers themselves. Our staff will assist first time anglers with advise on a rod and reel combo to get started or the seasoned angler with his tackle selection.

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REDLAND BAY AMATEUR FISHING CLUB



FISHING TIPS

Club Sponsor / Supporter



Beach Fishing Tips from Peter at
Mossops Tackle World
Get ready for our Straddie Trip 23rd March

**STRADDIE BEACH TRIP COMING UP
TIME TO GET YOUR BEACH RIGS SORTED**

REDLAND BAY AMATEUR FISHING CLUB



PHOTO GALLERY



Guest speaker club night



Offshore weight in



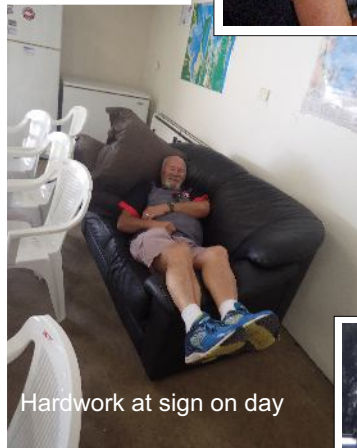
Inshore weight in



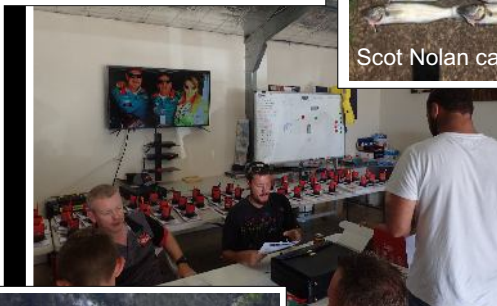
Meet and Greet lunch



Scot Nolan catch - weight in



Hardwork at sign on day



Chooka's arm was too good. Pity can't catch fish was well as he can throw them!



Fish Throw Comp at Meet and Greet



REDLAND BAY AMATEUR FISHING CLUB



SEAFOOD

Asian Style Salt & Pepper Mud Crab

INGREDIENTS

2 mud crabs
2 teaspoons salt
2 teaspoons white peppercorns
1 teaspoon Sichuan peppercorns
2 tablespoons vegetable oil
3cm ginger, grated finely
3 garlic cloves, chopped finely
¼ cup (60ml) shao hsing wine
(or dry sherry)
2 teaspoons sugar
4 green onions, sliced thinly
½ cup coriander leaves



METHOD

Place mud crabs in freezer for 30 minutes or until they have gone to sleep. Turn crab upside down and lift tail (or flap). Pull this away from the crab's belly, turning crab over as you do so and pulling away main shell of crab as well. Pull away long grey 'dead man's fingers' and any other little bits that are not the claws; discard. Wipe crab clean but try not to immerse in water.

Place crab on a chopping board and, using a heavy bladed knife, cut crab in half through body. Cut off main claw and then cut remaining part of body into 2 halves. Using back of the knife, bash shell of claws to allow flavour to get to meat and crab to cook more easily. Repeat process with second crab and set crab pieces aside.

Combine salt and both types of peppercorns in a mortar and pestle and pound until they are finely crushed.

Heat oil in wok and add ginger, garlic and half of the salt and pepper mixture. Stir-fry for 1-2 minutes or until mixture is very fragrant. Add crab and stir-fry until almost cooked. Finally, add combined shao hsing wine and sugar and bring to the boil. Cover and simmer for 5 minutes.

Toss in green onions and half of the coriander.

Serve immediately with remaining salt and pepper mixture for guests to help themselves.