



# The Rooster Tails Fishing Club of Northern California, Inc.

Educate ~ Entertain ~ Enhance

Volume 8, Issue 10 — October 2018

Rooster Tails Fishing Club of Northern California, Inc.  
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## Big John Enos Owner of Big John's Guide Service River Salmon Fishing Extraordinaire

- Fourteen Years of River Salmon Fishing Experience
- Secret River Holes and other Hot Spots
- Unorthodox but legal tackle modifications
- Guided trips for salmon, sturgeon, steelhead, striped bass, shad & bass

It must be river salmon season for the members of the Rooster Tails and their guests for the guest speaking invitation to the perennial **Big John Enos, Pro Fishing Guide and owner of Big John's Fishing Guide Service.** John's October 19<sup>th</sup> breakfast presentation at our third Friday monthly breakfast meeting has always been entertaining and educational. With his 14 years of river salmon fishing experience, especially on the upper Sacramento River, John will explain how to score quality salmon in his secret river holes and other hot spots on Central Valley Rivers. Although Rooster Tail members are blessed to have hired many quality fishing guides over our past 30 year club history, Big John finds that sharing his non-traditional fishing secrets has made him in high demand.

Some angler's have found many of John's unorthodox, but legal, tackle modifications and fishing techniques a little different and maybe even strange, until they experience jarring explosion of monster salmon they catch. Interested salmon fishermen and women anglers are encouraged to arrive early to meet John and to secure a good seat for his presentation.

John Enos has plied the Central Valley Rivers for over fourteen years and has provided his clients with salmon while other fishermen went home empty-handed. John owns a custom twenty-foot guide boat that comfortably accommodates four guests. Although John's specialty is fishing for river salmon, he also does guided trips for land-locked salmon, sturgeon, steelhead, striped bass, shad, and bass. He provides all species-specific tackle, including his custom lures, to make his guided fishing trips memorable. Call John at 916-205-7563 or on line at [www.bigjohnsfishing@hotmail.com](http://www.bigjohnsfishing@hotmail.com).

Big John's 'Klingon' Lure (two modified Kwikfish)



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### Calendar of Events

**October 19**  
Captain John Enos  
Big John's Guide Service  
Salmon Fishing the Sac'to & Feather

**October 24**  
Sea Wolf Charter Boat Trip  
Rockfish and Lingcod

**November 16**  
Breakfast speaker TBA

### October 2018

Sun	Mon	Tue	Wed	Th	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
12	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

## A Message from the Rooster Tail's Chairman

### Fellow Rooster Tail Members, Spouses, and Family –

As our activities are starting to wind-down for another great year for the Rooster Tails Fishing Club we have special year-end fun events that your Board of Directors approved for your enjoyment. I would like to reflect on 2018 with you and share some of my thoughts...

Working with our club's Board of Directors, we accomplished a lot this year and I sincerely thank all members that participated in our monthly breakfast meetings, tournaments, saltwater trips, adventure travel fishing, and other club activities. It is what our club is about and I hope you took advantage of all the benefits of being a member. Overall, it was a challenging year for me personally with a lot of changes, but I was encouraged by seeing our club soar to an all-time high of well over two-hundred men and women members. Our large membership allowed us to provide more member benefits than ever before. Also, due to our larger club membership with membership dues being our primary source of revenue, I don't anticipate an increase in annual dues in 2019... I was delighted to see our fishing tournaments being well attended with a couple of thousand dollars in prize money awarded, more than in any other year. Because of our club's size and notoriety, we were able to secure more raffle prize donations than in past years; it also allowed us to negotiate more exclusive group purchase discounts on merchandise for you. Considering that overall membership dues cost less than four-dollars a month, we provided our members with a great deal more than just fishing!

One of my duties as club chairman is to solicit guest speakers for our breakfast meetings. I am extending a sincere thanks to each of you for attending our monthly third Friday breakfast meeting since offering a large audience has allowed me to attract guest speakers. My goal is to provide you with a wide-ranging group of speakers on a variety of fishing related topics through-out the year. Although, even with my best screening efforts some speakers were better than others, but overall most got rave reviews. Once I get a commitment from a guest speaker, it is a matter of meeting press release publishing deadlines set by the three-dozen regional newspapers to promote the guest speaker and our monthly meetings details. I research and book speakers a couple of months in advance to



ensure I have time to do the newsletter and web site write-ups as well as the PRs. You can read about each guest speaker and their topic each month by logging onto our club web site at [www.roostertailsfishingclub.org](http://www.roostertailsfishingclub.org) or reading about them in our club newsletter. I count on Judy Miller for being our Board of Directors secretary, newsletter editor, and helping me communicate with you and the fishing community in general. As a past school teacher, she is great at proofing the text I generate.

Especially for our new members, the Rooster Tails are managed by a Board of Directors that meet the third Monday of every month to conduct club business... I am personally extending an invitation to you to call me to sit-in on a future meeting. I am very proud to serve with our dedicated and talented Directors that donate their time and energy to oversee the club's operation. They have planned three

special events for you in these final three months of 2018. As you probably are already aware the last ocean fishing trip this year is scheduled on October 24<sup>th</sup>...sign-ups are going fast at the \$100 discounted per spot price on Fish Emeryville's Sea Wolf charter boat for rock and ling cod. In its fifth year, our no-entry fee Annual Turkey Tourney on Lake Englebright is scheduled for November 7<sup>th</sup> for a shot at winning one of ten turkeys as prizes. Also included for the Turkey Tourney is a free shore-lunch. Be sure to pick-up a flyer at our October 19<sup>th</sup> breakfast meeting. Lastly, our annual holiday celebration will be on December 7<sup>th</sup> with a Cowboy Christmas Luncheon in lieu of our previous brunch format. The Jackpot and Grand Slam fishing contest awards will be given out at our regular third Friday breakfast meeting on January 18, 2019. Something new that I think everybody will really enjoy is a new event called a Cowboy Christmas. It will have a western theme with barbecued ribs and chicken as the main entrées along with traditional campfire-food. Luncheon attendees will be encouraged to wear western garb, i.e. boots, hats, and jeans. Entertainment will also be special for the event with the Old West Trio (click here: [www.oldwesttrio.com](http://www.oldwesttrio.com)) performing new and old traditional county tunes intergraded with the sage advice from a very talented performance by McAvoy Layne as the Ghost of Mark Twain (click here: <https://ghostoftwain.com>) We anticipate a large turn-out for the fun holiday party with sign-up and tickets going on sale at the October 19 breakfast.

*Con't. on page 4*

## Smoked Salmon Recipe on a Charcoal Weber Grill

By BBQright.com

*Whether you catch or buy salmon, you can't beat smoking it for a wonderful table fare. No smoker? Most of us have a bbq grill and the answer to smoking your own salmon.*

### Start with a 2-3 lb fillet of fresh salmon.

You can buy Salmon with the skin on or off. I've cooked it both ways and it makes no difference to the final product. Some people prefer to cook it with the skin on because it helps hold the fish together, and it's easy to remove when the fish is cooked. Rinse the fillet thoroughly under cold water and pat dry. Sometimes there are a few bones left in the fillet, so you'll want to feel along it and remove them. A pair of needle nose pliers works great for this. Now place the salmon in a large baking dish skin side down.

### In a medium size bowl mix together the dry brine:

- 1 cup Kosher Sea Salt
- 1 cup Brown Sugar
- 1 teaspoon Dill Weed
- 1 teaspoon Garlic Powder
- 1 teaspoon Parsley Flakes
- 1 teaspoon Minced Onion Flakes

Sprinkle the dry brine over the fillet making sure all of the exposed flesh is covered. Place plastic wrap over the dish and place in a refrigerator for 3 hours. The dry brine will start to pull moisture out of the fish and allow the other flavors to penetrate the meat trapping them inside.



After 3 hours remove the salmon from the refrigerator and rinse the dry brine off under cold water. You'll immediately notice that the texture of the fish has changed. It should be bright pink in color and have a slight firmness to the touch.



**Let the salmon sit out in room temperature air for 30 minutes until its tacky to the touch.**

While the salmon is sitting, start your grill. For smoked salmon I like to use a Weber kettle grill set up for indirect cooking. Place about 20-25 unlit coals on each side of the grill. A small aluminum pan can be placed in the center of the fire rack to help keep the coals in a pile and hold liquid for added moisture. Use water, apple juice, or your favorite beer in the pan.

In a charcoal chimney start a dozen or so coals, and when they're good and hot, place them on top of the unlit coals. Add a few chunks of wood to the top and place the cooking rack on the grill. In 10-15 minutes it is ready for the salmon.



### When I'm smoking skinless salmon, I use a sheet of aluminum foil folded into a boat.

Tear off a piece large enough to hold the fillet and fold it on the edges. I try and create a small lip all of the way around the boat. Place the fillet on the foil and transfer it to the grill. Place the lid on the grill and set back and let it do the work. This method is considered hot smoking salmon; you can also cold smoke it at 170-180 degrees but it will take several hours. On the Weber it only takes about 30 minutes and it's done.



*Continued on page 4*

Smoked Salmon Recipe — continued

Check the salmon in 15 minutes.

You'll notice that a white liquid is starting to seep out on top. When it starts to flake, it's ready to come off the grill.



Just before it's done you can glaze the salmon if you want. I've used a honey-brown sugar glaze, teriyaki glaze, or any other sauce that's good on fish. I like it plain because the left overs can be used in dips, tossed with pasta or salads, or even added to scrambled eggs. It's a big hit for brunch parties or as an appetizer. However you decide to eat it, I'm sure that you will enjoy smoked salmon prepared this way.



2018 Jackpot Contest

ANNUAL JACKPOT CONTEST						
2018	2017	LENGTH	WEIGHT	WATER	DATE	ANGLER
		17 3/8"		STAMPEDE	8-8	S. LENHEIM
		22 3/8"		OROVILLE	6-10	R. CORRADO
		24 3/4"		OCEAN	7-14	R. CORRADO
		34"		S.F. BAY	6-20	O. SOUNDEERS
		24 1/2"	5.43	DON PEDRO R.	3-15	B. MIERKEY
		23"	5.10 <sup>oz</sup>	SHASTA LAKE	5-6	B. MIERKEY
		27 1/2"	9lb 7oz	AMERICAN RIVER	1-17	PETER ZITTERE
		23 1/2"		DONNER LAKE	6-23	SHAWN CONLAN
		18 1/2"	3lb 4oz	LAKE SHASTA	5-16	B. ZANDER
		19 1/2"	4lb 4oz	BERRYESSA	2-15	RIK COX
		28 1/2"		CLEARLAKE	11-18	MEL EWING
		19 1/4"		AMERICAN RIVER	6-23	GREG HICKS
		14"		CAMP FAR WEST	5-21	SHAWN CONLAN
		34"		SACTO DELTA	11-18	MEL TAKAHASHI

2017 entries in red — 2018 entries in black

- KOKANEE— **Steve Lenheim**, 17 3/8", Stampede Reservoir, 8/8/18
- LANDLOCKED SALMON, **Ray Corrao**, 22 3/8", Oroville Reservoir, 6/10/18
- RIVER/OCEAN KING SALMON, **Ray Corrao**, Ocean, 24 3/4", 7/14/18
- STRIPED BASS, **Olin Souders**, S.F. Bay, 34", 7/14/18
- RAINBOW TROUT, **Bev Mierkey**, 24 1/2", 5.43 lbs., Don Pedro, 3/15/18
- BROWN TROUT, **Bev Mierkey**, 23", 5.10", Shasta Lake, 5/6/18
- STEELHEAD, **Peter Zittere**, 27 1/2", 9 lbs. 7 oz., American River, 1/17/18
- LARGE MOUTH BASS, **Bill Zander**, 18 1/2", 3 lbs 4 oz., Lake Shasta, 5/16/18
- SMALL MOUTH BASS, **Rik Cox**, 19 1/2", 4 lbs. 4 oz., Berryessa, 2/15/18
- CRAPPIE, **Shawn Conlon**, 14", Camp Far West, 5/21/18

Message from the Chairman — continued

Last, but very importantly, are the various club members that have chipped-in by volunteering when we needed them to help. I am also very grateful for our breakfast reception volunteers that we count-on at our breakfast meetings to check-in members and guests. I am especially appreciative of CJ Jones, Pat Bashore, Kathy Souders, and of course Judy with a sincere thank you to each of them. Lastly, I sincerely thank my Board of Directors that work as a team to get things done for you each month. They include Vice President Mac McKendree, Treasurer Shawn Conlan, Secretary Judy Miller, Director Mel Ewing, Director Steve Lenheim, Director Mike Walker, Director Rob DeSoto, Director CJ Jones, and past Treasurer Art Stonebraker.

I am also proud to be your club president and chairman of the Rooster Tails Fishing Club. I am hopeful that you will be sharing another fun year as a member by renewing your membership for 2019. Judy and I will be sending out renewal requests in early November. In the meantime, I hope to see you at our year-end events. Thank you, Jim Petruk, Chairman

Don't Forget to Sign Up for the  
5th Annual Turkey Tourney at  
Englebright Lake  
Wednesday, November 7, 2018



- \* 10 Turkeys as Prizes
- \* Free Lures
- \* Hot Shore Lunch
- \* No Entry Fee
- \* Free Over-night Use of 3 Houseboats