





Next meeting 6 Dec 2022 6:00 PM to 8:30 PM

## Annual Holiday Party Compton Park

Please come and join our party to celebrate the holidays with good friends and light food. We will cook fish and grits as an entre and ask that you bring an appetizer, salad or desert. Bring a funny, weird or nice gift to participate in a "white elephant" gift (\$10-\$15) exchange (if you want). See the official rules for this on page 2. The party theme is "Western", cowboys and cowgirls this year, a carry-over from our cancelled banquet. Please note the party is at our old location of Compton Park. Directions are on the top of page three.







# White Elephant Exchange

Players draw names to determine what order they will go in

The first player selects a gift from the pool and opens it

Make sure everyone can see the gift!

The following players can choose to either pick an unwrapped gift from the pool or steal a previous player's gift. Anyone who gets their gift stolen in this way can do the same – choose a new gift or steal from someone else.

- To keep things moving along, there are a couple of limits on gift swapping:
- A present can only be stolen once per turn, which means players who have a gift stolen from them have to wait to get it back.
- After three swaps, the turn automatically comes to an end (otherwise things could drag on for a long time).

Three Swaps and the Gift is Out. If a present gets stolen three times, it's out of the game and the person who holds it gets to walk away with it.

After all players have had a turn, the first player gets a chance to swap the gift he or she is holding for any other opened gift. Anyone whose gift is stolen may steal from someone else (as long as that person hasn't been stolen from yet). When someone declines to steal a gift, the game comes to an end.

Note that for this last "extra" turn, the three-swap rule doesn't apply. Players can keep swapping until someone decides to stand pat, or there are no other eligible people to steal from.

**Directions to Compton Park:** From I-75---Take Bruce B. Downs exit from I-75; go west 2 miles to traffic light, turn left on to Tampa Palms Blvd., then left on Compton Drive, and right at Compton Park. From I-275---Take Bearss East to Bruce. B. Downs; then Bruce B. Downs east/north to Tampa Palms Blvd. Rt. on Tampa Palms, then left on Compton Drive and right at Compton Park.

#### PRESIDENT'S MESSAGE

I hope you all had a great Thanksgiving and got to spend time with friends and family.

Thanks to Mike Larkin for his great talk on tarpon. We all learned some interesting facts on this super gamefish and will invite him back for an update on his ongoing study and work.

Thanks to those club members who came to our outing at Cypress Park. We introduced new members to the flat and provided tips on how to wade fish the area. While fishing we did spot tailing reds, but none were caught. Look for low morning tides this winter for the best sight fishing conditions.

I fished the afternoon tides after the Thanksgiving weekend and found a few reds. I only caught one red in November, but it was a beauty at 30 inches.

Mark your calendars for our joint banquet with the Suncoast, 25 March with Chico Fernandez as guest speaker.

//Walt Durkin

**Quotes for the Month** 

"The act of fishing transports us to a special world and a state of mind where we are free." – Fennel Hadson

"By the time I had turned thirty, I'd realized two important things. One, I had to fish. Two, I had to work for a living." – Mallory Burton

"The fish is not so much your quarry as your partner." – Arnold Gingrich

#### **OFFICERS AND DIRECTORS**

President: Walt Durkin	813-513-2122
Walt.durkin@aol.com	cell 813-853-5870
Vice President: Ted Hagaman	813-920-7863
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Patty Anderson	813-787-2556
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Bryon Chamberlin	813-361-8801
Pat Damico	727-504-8649
Robert Fischer	813-495-5685
Bruce Anderson	813-786-3902
Keaton Anderson	404-313-7820
Kris Smythe	813-767-2389

#### **TBFFC NEWS & NOTES**

We will have our annual Hooky for the Holidays on Friday, December 9<sup>th</sup> at the Suncoast Youth Conservation Center in southeast Tampa off Hwy 41. We will kayak this year for about three hours and then have lunch and a tour of the facility. We will provide lunch and drinks. Please arrive about 8:30 to set out at about 9:00 in the kayaks. Bring a rod to fish or just kayak.

Annual Banquet: Saturday, March 25. Hog Roast Party at St. Jerome Catholic Church, 10895 Hamlin Blvd., Largo. Tampa Bay Fly Fishing Club will join the Suncoast Club this year, adding to the product donations and bidding for gear and trips. Legendary angler Chico Fernandez is our guest speaker.

#### Red Fly Tournament 14 January 2023.

Please see their Facebook page for details on this one-day fly fishing event.

# Saturday, January 14, 2023, Casting Clinic Eagan Park in St. Pete Beach

Preparations are already in progress for our Suncoast Fly Fishers sponsored casting clinic similar in format to the very successful event last January. Tom Gadacz, Dale Mazzarella, and Pat Damico have been in contact with our club making initial preparations. Our format is designed to provide a very relaxed atmosphere for everyone from beginners to very advanced. Your more proficient casting will be complemented with a satisfying experience with your catching. Please mark this date in your calendar.

#### **Don Coleman Outing and Chili Cook-off**

Ft Desoto Park, 17 Dec, Pavilion 4. The Suncoast Club hosts this annual event. Just fish in the morning and come for lunch about noon at the pavilion. You can also participate in the chili cookoff. Pavilion 4 is at the far end of the park at North Beach.



Photos from our November meeting. Thanks to Dr. Mike Larkin for his presentation of his work on tarpon.







## Big Gun 2022

Thanks to all who came to our Big Gun on a cool and blustery day. Twenty-five casters tried their luck on the course under windy conditions, but made it through. Thanks to White's Tackle and Tampa Fishing Outfitters for providing many items for our free raffle. I think almost everyone received something. Thanks to our hard working board of directors for organizing the event and getting everything set up. We appreciated the attendance of folks from the Suncoast Club who practice each year and provide spirited competition. Special thanks to Ginny and Denise for compiling all the results under wet and windy conditions. We look forward to another good event next year and hope to see more members attend and participate. //Walt







Big Gun 2022 winners: Anthony Ritchie (individual), Dave Olson (long cast 118'), Patty Anderson (women's champion), Dave Olson, Walt Hoover, Eric Davis (team champs)









## The People You Meet on the River By Patty Anderson

I was fishing the Frying Pan River outside of the small mountain town of Basalt, Co on a summer day in July. This gold medal water has a reputation for being very busy in the summer and that day was no exception. The early morning started out fairly quiet, but by mid-morning there were anglers lined up all along the banks of the river, some claiming spots more aggressively than others. One particular angler was staking his claim on the water by casting his line over other anglers' fly lines and being particularly annoying. As I was observing the dynamics going on, I noticed that no one was catching trout. Then a van pulled into the parking lot and a twentysomething woman got out with two grade school age kids all dressed up in their wading gear. They found a spot on the bank near the bridge and proceeded to cast and pull in one trout after another. Being tired of claiming where I was fishing, I became intrigued about the kids and decided to investigate. I approached them by complimenting their casting and what good anglers they were. Turns out they were guided by the woman, Shayanne Orvis. She showed me what flies they were using and offered to rig my line with her flies and tippet. She then said it was time for the kids to have a snack and move on so she offered me their spot. I immediately started catching fish and that continued for the rest of the day on the river. I have since looked at Shayanne's website (shayanneorivs.com) and she is an accomplished woman who is guiding in the Basalt area and giving back to the sport and her community. Having grown up in a challenging environment she found solace in the outdoors. Shayanne has a mission of introducing youths to fishing and conservation. She also guides adults, holds women's clinics and is involved in several volunteer groups related to our sport. By approaching Shayanne and appreciating her kids who were enjoying their time on the water much more than me, I came away inspired.



I found new club member **Elie Sofair** on the Cypress flat on 28 and 29 November. The jack and snook pictures are his and I caught a 30 inch red on an afternoon tide. Elie is off to a good start, finding and catching fish. And, he took a nice picture for me. Thanks Elie.



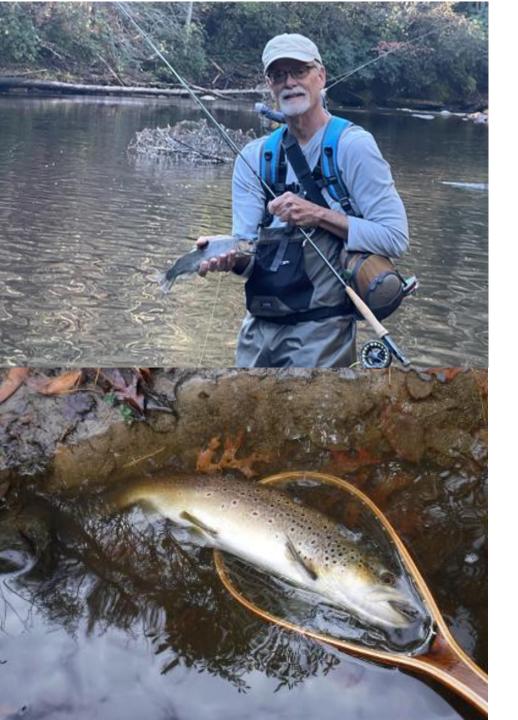


## **Chattooga Outing 6-10 November.**

Nine club members traveled to Mountain View S. Carolina to fish the Chattooga River for 5 days. We stayed at Oconee State Park in old, restored Civilian Conservation Corps cabins. This year, seven of us stayed in the four-bedroom barracks and two in the campground. The barracks has a big kitchen, two refrigerators and a dining room table. Denise brought table clothes, napkins and lights to liven up our table. We shared meals with everyone preparing a night's dinner. Jim's pork tenderloin was the highlight for me, but we ate and drank well each night.

Designated "Wild and Scenic" the Chattooga is a terrific stream with good numbers of trout. Wading is easy and two miles of river offer room to spread out. We fished the delayed harvest sections, which are all catch and release from Oct to Apr. The stream ran low and clear and we caught multiple brown, rainbow and brook trout each day. Ted caught a personal best 23 inch brown on the wild Burrells Ford section. It was a long and crazy fight on 5X tippet.

We also hiked a mile into the White Water River to try some nearby new water. Going in downhill was okay, but getting back required rest stops for me. In the White Water, we found beautiful trout and Ted caught an 11 inch brown on a dry fly. Three of us were resting before lunch and Ted came along and caught that nice brown while we watched! We will go again next November on this annual trip. See myself or Ted if you might want to join us as it requires some planning. Pictures follow on the next two pages.



Bruce and Patty with trout and Ted's 23 inch brown trout.



Hiking into the White Water River on a nice day, me with a brook trout, Denise fishing the Chattooga, toasting Patty and Bruce's new grand child the first night and eating dinner.









#### Jim's Pork Tenderloin Recipe

This is probably enough for 2 tenderloins.

1/4 cup brown sugar2 tablespoons kosher salt

1 - 2 tablespoons ground black pepper.

1 tablespoon smoked paprika

1 tablespoon chili powder

1 teaspoon chipotle seasoning

1 teaspoon garlic powder

1 teaspoon dried thyme

1 teaspoon dried sage

1 teaspoon oregano

1 tablespoon Dijon mustard

2 - 4 tablespoons maple syrup (real syrup, not Aunt Jemima for goodness sake) (this is optional but a killer if you've got it.)

Rub tenderloins with mustard and syrup. Combine and rub dry ingredients over tenderloin. It's a rub, not a marinade so you don't need to let it sit or anything. It's a wet rub b/c of the mustard and syr

#### If in the oven:

Heat oven to 350d. Brown tenderloin in olive oil in a large skillet over medium high heat until crusty, about 4 - 6 minutes. Brown on all sides. Place tenderloin in oven. If the skillet is oven proof, use that. Otherwise, transfer to a roasting pan and roast for 20 minutes. Check temperature after 20 minutes. You're shooting for 155d internal. Keep cooking until it gets there. Once at 155, remove from the oven and cover in foil. You can simply cover the skillet or roasting pan. Let it rest for 15 minutes or so. Temp will continue to rise until it reaches 160d.



If on the grill, set up grill for a hot spot and a cool spot. Put the tenderloin over the hot spot and let it cook, turning often. The tenderloin needs to be turned so the sugars in the rub don't burn but browning occurs. After 5 - 10 minutes of turning, move the tenderloin to the cool spot for indirect cooking. Close grill cover and continue to cook for 20 minutes or so. Grilling requires constant diligence once the cooking start so don't walk away. Lagniappe: beer helps the cook maintain diligence.

With grilling, shoot for the same internal temp as with roasting - 155d. Then, like roasting, remove from the heat and wrap the tenderloin in foil and let it rest for 15 minutes or so.

With either method of cooking, after resting, slice the tenderloin in serving sizes. Any juices that collect can be served with the meat. I like fruit on the side such as fruit salsa or chutney.

NB: Most recipes have a few core ingredients and then you improvise based on the theme. Play any live Allman Brothers or John Coltrane recording while cooking and you'll get the idea. Feel free to improvise. If you really like chili powder, bump it up. If you don't, tone it down or eliminate it. If you like a little heat, add a pinch of cayenne. If you like Asian flavors, add some 5-spice powder. Make it work for your tastes.

#### Potato Recipe: 2 - 3 medium red potatoes per person.

Butter, 3 garlic cloves, 2 - 4 tsp dry thyme, 1 tsp bleu cheese per potato, salt and pepper

Place potatoes in a large pot and cover with water. Add 1 tablespoon of kosher salt to the water. Boil for 20 minutes or so until the potatoes are fork tender. This is the time that the tenderloin should be resting after roasting. After the tenderloin is out of the oven, raise the oven temp to 425d. Remove the potatoes from heat and drain. Place the spuds on a greased roasting sheet and gently smash them down with a potato masher or large fork. They are now a blank canvas and ready for the flavorings.

While the potatoes are boiling, melt a stick of butter over low heat and place the garlic cloves in the butter. Be careful the garlic doesn't burn. You're looking for a garlicky flavored butter, not fried garlic.

Once the potatoes are on the roasting sheet and smashed, brush with the garlic butter, sprinkle with the thyme (or any other favorite potato flavor), and salt and pepper to taste. Place the bleu cheese on top of the potatoes and place in the 425d oven for 15 minutes, or until the cheese is crusty and bubbly.

If your timing is good, the potatoes should be ready about the same time as the tenderloin has finished resting and ready for slicing.

# Smitty's Christmas Recipe Mom's Cherry Delight

#### Ingredients:

- 14 to 16 whole graham crackers
- 4 packages French Vanilla instant pudding -- (6 ounce size)
- 4 cups whole milk
- 1 (8oz.) tub extra creamy Cool Whip topping

alternate layers finishing with a top layer of strawberries

2 or 3 (21 ounces) cans cherry pie filling

#### **Directions:**

In a large bowl combine pudding (4 packages) and milk and whisk until almost set (about 2 to 3 minutes). Set aside to complete setting process. Gently fold in thawed extra creamy Cool Whip until it is totally incorporated. Layer the bottom of a large serving bowl with graham crackers. Cover with about ½ of the pudding. Add another layer of graham crackers and top with a layer of cherries (approx. 1 to 1½ cans). Repeat process with remaining pudding, layer of graham crackers and remaining cherries. Cover with lid or Saran Wrap and refrigerate until ready to serve. Servings: A LOT!!!! (...or just a few if they come back for seconds or thirds or etc, etc.)
P.S. This recipe can also be done with strawberries, blueberries, bananas or a combination of all three. When I use bananas in recipe I mix the bananas in with pudding and I change the graham crackers to Nilla Wafers for the layers and use the strawberries and blueberries in



Rich Gorden on his Andros trip: Just a follow up from our trip to Andros. John and I had a great trip, great weather every day. Just a heads up, the doctor flies were still around. We fished with Frankie two days and with Calvin three days we did find a wadeable flat that we fished the first day on low tide within walking distance of the hotel, we saw a few, and John caught one. Our best day was with Calvin. We each caught 20 bonefish. The fish were back in the creeks during the high tide. When the water fell out, they would pour out of there. We literally saw thousands of fish. It was jungle rules fishing, we needed to use 30 pound fluoro leader straight from the butt section to the fly. You had to horse them out of the mangroves as best you could. When they got in the mangroves, you had to pin them there with the heavy leader, while you chased them with the boat. Food and accommodations were good, as usual. We spent time back around the "dressing room" several days and found fish there as well. Sharks were pretty bad everywhere this trip, we probably lost 4 or 5 bonefish to them. Let me know if you'd like any more information. A guide friend of mine is heading there tomorrow for a week of fishing. P.S. Six of us are off to Andros in mid-January.



## **Trolling Motor For Sale**

Club member Robert Fischer is selling this trolling motor. Motor Guide W75 Remote Control Trolling Motor; 24 volt, 48" shaft; very good condition. \$350. Call Robert at 813-495-5685.



## **Fishing Report and Forecast** "What a great time to go fishing!"

"I'm going to use my spinning rod today, it's too windy to fly fish." This is a statement I frequently hear this time of the year because of windy conditions. The clear water flats are free of floating grass and make sight fishing for trout, reds, sheepshead, and occasionally snook a perfect venue. Wind can be a help or hindrance. Perfect calm makes it easier to see fish, but they are very spooky, making long casts necessary. A little ripple on the surface from the wind hinders our ability to see fish, but they are more relaxed, meaning we can get closer. A nine-foot fly rod, the ideal length for most of our fishing should keep the fly, and hook, at least that far away from you. If the wind is blowing into your non-casting side, there is usually only a problem with casting accuracy. Wind into your casting side can be a problem easily corrected by casting horizontally and close to the water, giving the wind little chance to affect it. A very tight loop in your line created by having the rod tip travel in a straight line path will be almost unaffected by the wind. A large loop will be a disaster especially if thrown high. A strong wind into your casting side can be problematic, easily corrected by casting on your line-hand side using either a cast with your arm across your body, or tilting your body away from the wind and, "brushing your hair," with your casting hand as you have the rod tip travel on your leeward side. Learning to cast with both hands is an ideal solution. Fly fisherman and casting instructor Pat Damico charters Fly Guy in lower Tampa Bay and can

be reached at captpatdamico.com and 727-504-8649.

Capt Rick Grassett reports Fin-Addict Guide Service, Inc.; E-mail <a href="mailto:snookfin@aol.com">snookfin@aol.com</a>; (941) 923-7799. You may find reds in potholes or along the edges of flats and bars when the tide is low. They may also tail on shallow grass flats of lower Tampa Bay or Gasparilla Sound on negative low tides. Lightly weighted flies, like my Grassett Flats Minnow, will work well in that situation. Weed guards are also important when targeting reds on shallow grass. Spoon flies are another good choice when hunting for reds although you may need to add a small (#10) black barrel swivel ahead of your bite tippet to prevent twist in your leader depending on the style of spoon fly you use, some will wobble while others may spin if stripped fast. You may also find reds around docks this month. Use a sink tip fly line and a weighted fly to get your fly into the strike zone for reds. You may find big trout in skinny water this month in many of the same areas where you find reds. The same flies and techniques that I use for reds will also work for trout in the same areas. Our natural resources are under constant pressure from red tides and other algae blooms fueled by residential, industrial and agricultural runoff, toxic spills and intentional releases, freezes, increasing fishing pressure and habitat loss and degradation, please limit your kill, don't kill your limit!





## **2022 CALENDAR OF EVENTS**

Jan 14

Jan

• 25 Mar

June

Oct (virtual)

Oct

Nov

20 Nov

Dec 9

•

Dec 17

**Casting Clinic** 

**Red Fly Tournament** 

**Annual Banquet** 

Lake Calm Freshwater Outing

Marine Quest, St Pete

**Carl Hanson Outing** 

Chattooga Trip for trout

Big Gun, Picnic Island

Play Hooky at the Suncoast

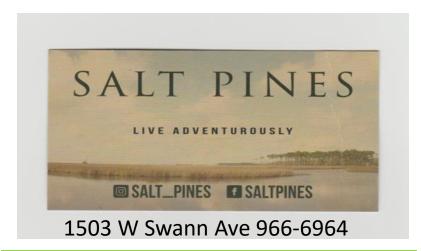
Youth Center

Don Coleman Outing, Ft Desoto

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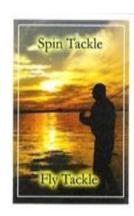
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#### **Member Benefits**

TBFFC is famous for its value and focus on the sharing of information, experience, and craftsmanship with its members. As a TBFFC member you will enjoy many benefits free or at nominal cost.

- Monthly Meetings with informative speakers
- •Fishing Trips Sponsored by Members and the Club
- Group Clinics and Workshops
- •Fly Tying Lessons
- One-On-One Fly Casting Lessons
- Shirts and Hats with club logo
- •80-page Beginner's Basic Skills Instruction Manual
- Annual Banquet

•Capt. Nick Angelo

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Mailing address:				
City:				
	/k. Phone:			
Email address:				
Type of Membership:				
Please Check: One Year	Five Year			
Please list names you wish to include in family membership				
Annual Dues: \$25.00 Individual Membership				
\$35.00 Family	y Membership			
\$95.00Corporate Single Membership				
(includes one membership and Ad Space)				
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(includes two	memberships or family men	nbership and		
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