



Lower Columbia Walleye Club

March '10

Volume 16.3

TIPS & TACTICS

BY STAN FAGERSTROM



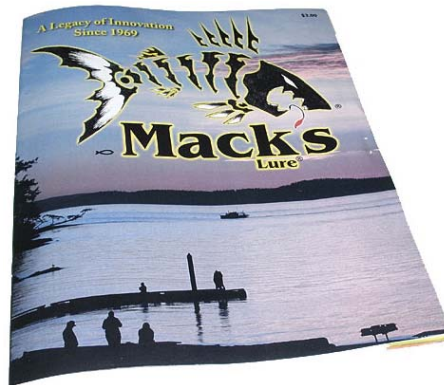
Special Deal Available For Anglers Who Want New Mack's Lure Catalog

I've got good news for you!

How can I be so sure? Well, if you're reading this it's obvious you have interest in Mack's Lure and the fish-catching products the Washington State based tackle company produces or you wouldn't be here.

And having that interest it figures you're also going to be as interested as I was in getting a copy of the brand new Mack's Lure 2010 catalog that's now available. I knew, you see, that the folks who came up with the famous Wedding Ring spinner years ago were introducing some new items that are featured in their new catalog.

I've already written about some of these new items. I'm aware, of course, that you have computer



Here's a picture of the brand new Mack's Lure catalog. Copies are now available.

access or you wouldn't be here. That means you may already be aware of what some of these new items are. But reading about them or seeing an example or two at this web site just isn't the same as eyeballing them close up and careful in a catalog.

You can't, for example, get yourself a cup of coffee and park your rear end in your favorite easy chair to study things on a computer as easily as you can with a catalog. For that matter, you can take a catalog along with you when you head for the sack tonight. Looking through it is a good way to relax from the cares of the day.

In the case of this new catalog from Mack's lure, it might even set things up so you'll wind up dreaming of what you'll be using to catch fish the next time you're on the water. Don't tell my wife,

but I'm also fixin' to hide a new catalog in the bathroom!

I can't guarantee, of course, that the catalog will be a factor in your dreams. I sure heck can guarantee there are items in the new catalog and some are going to grab your attention big time.

Are you a walleye angler? Turn to Page 22 when you get your hands on the new catalog. What you'll find there are pictures as well as details on the new Smile Blade UV Jigs Mack's now has available for the first time.



Walleye anglers are a cinch to be interested in the Mack's Lure jigs that are shown in the company's new catalog for the first time. These new jigs feature the company's fish-attracting Smile Blades®.

(Continued on Page 2)

(Continued from Page 1)

I don't have to tell experienced walleye anglers just how effective jigs can be for these great eating fish. Many pros around the country have already been using Smile Blades along with some of their jigs.

Now you no longer have to "roll your own." The new Smile Blade UV Jigs are ready to go. Just tie one on, attach the bait of your choice, and you're in business. Again, all of the details regarding things like available colors and sizes are right there in the catalog for you to inspect at your leisure.



Want to show the fish something they've never seen before? You'll find it on this page in the brand new Mack's Lure catalog. This a great time to get yourself a copy of the catalog. You'll have a chance to study the new lures that are now available for when you start fishing again come spring.

I've already studied Page 16 with a keen personal interest. That page presents the brand new Mack's Smile Blade Spinner Fly. If you're an old timer like me you may recall a lure called a Pilot

Fly the Pflueger Company used to market years ago.

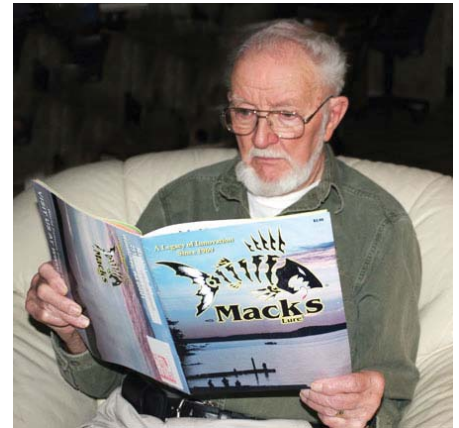
As far as I know that lure hasn't been on the market for years. I know because I caught some darn nice fish on those lures when they were still available. I'm thinking the new Smile Blade Fly, a bait that's designed along the same lines, will do so as well. Maybe even more so because a Smile Blade has something special going for it other metal spinners don't.

That "something else" is the enticing wiggle a Smile Blade imparts to whatever is trailing along behind it. I'm already thinking about some of the things I'm going to try with these new flies once I order a few.

I've just mentioned a couple of the items you'll find in the new Mack's Lure catalog. There are others as well as the latest details on familiar products like the famous Wedding Ring that really started things off for the friendly folks up there at Wenatchee, Washington.

I also want to share another thought where the new Mack's catalog is concerned. I think it's important. As I've mentioned, you have computer access or you wouldn't be reading this. But you, like me, must have good friends who aren't as fortunate. They don't own a computer and some, like my wife, don't want to have anything to do with them.

But if they fish these same individuals are just as interested in what's new in the way of fishing lures as you and I are. If you know somebody like that, do them a favor and get them a copy of the new Mack's catalog. Give it to them as a gift. Who knows? They might be so pleased they'll share some of their fishing secrets with you.



You can't take a catalog shown at an Internet site to your favorite easy chair for careful study. A printed copy of the new Mack's Lure catalog lets you do that.

There's something else you need to know. Eyeball the new Mack's Lure catalog and you'll note there's a \$3 per copy charge shown on the upper right hand corner of the cover page. I talked to Bob Schmidt, the general manager of Mack's Lure, about the new catalog. He had some good news for me to share with you.

"Stan," Bob said, "our new catalog does sell for \$3 a copy, but here's what we'll do. Tell anybody who wants a copy to simply mention your name when they call or send us an e-mail message and we'll send them a catalog at no charge."

How the heck are you going to beat that kind of a deal? Just call the company's toll free number at 1 800 525-8737 and ask them to send you a new 2010 catalog--- but don't forget to tell them I sent you!

-end-



March Meeting

Our guest speaker for the March Meeting will be Rick Boatner from ODFW and he will be talking about the new invasive Species boat tags that are required by Oregon.

He will have all the answers for the questions that we have.

March	
March 2	Board Meeting
March 4	General Meeting
March 6,7	Fishout- Masryhill
March 14	Daylight Savings Time begins
March 17	St. Patrick's Day
March 30	Board Meeting
April	
April 1	April Fool's Day
	General Meeting
April 10, 11	Fishout-Maryhill
April 15	Tax Day
May	
May 1	May Day
May 4	Board Meeting
May 5	Cinco De Mayo
May 6	General Meeting
May 8,9	Fishout-Multnomah Channel
May 9	Mother's Day
May 15	Armed Forces Day
May 24	Victoria Day
May 31	Memorial Day
June	
June 1	Board Meeting
June 3	General Meeting
June 5,6	Fishout -Multnomah Channel
June 14	Flag Day
June 20	Father's Day
June 29	Board Meeting
July	
July 1	Canada Day
	General Meeting
July 10, 11	Fishout-Multnomah Channel
July 4	Independence Day
July 14-16	ICAST Show

August	
August 2	British Columbia Day
August 3	Board Meeting
August 5	General Meeting
August 7,8	Fishout- Ough Reef
August 14-15	LCWC Classic Walleye Derby
August 31	Board Meeting

September	
September 6	Labor Day
September 2	General Meeting
September 4,5	Fishout- Ough Reef
September 18,19	LCWC Club Tournament

October	
October 5	Board Meeting
October 7	General Meeting
October 9,10	Fishout-Ough Reef
October 11	Columbus Day
October 31	Halloween

November	
November 2	Election Day
	Board Meeting
November 4	General Meeting
November 7	Daylight Savings Time ends
November 11	Veteran's Day
November 26	Thanksgiving
November 30	Board Meeting

December	
December 3	General Meeting
	Christmas Party
December 25	Christmas Day
December 31	New Year's Eve



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Yesterday**

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Lower Columbia Walleye Club, Inc.
 Portland, Oregon
Top Ten Big Fish
2010

President

Lyle Amundson
 (503) 625-6296
 twondcomets@yahoo.com

Vice President

Frank Byran
 (503) 728-4533

Secretary

Tom Schindlbeck
 (360) 687-5898
 schindlbec@aol.com

Treasurer

Jim Gurtisen
 (503) 492-2338
 tvn@easystreet.net

Editor

Larry McClintock
 (503) 257-0553
 E-Mail: lwmclintock@comcast.net

Membership Chairman

Louise Moudy
 (503) 658-2097
 roudy1@msn.com

Website

Bruce Dixon
 (503) 648-5108
 carvingfish@yahoo.com

Activities Chairman

Don Merrill
 (503) 667-9169
 armagl7@comcast.net

Activities Co-Chairmen

Sam Caliva
 1 (503) 370-8439
 avilac@q.com

Ron DeShais
 (503) 531-0981

rddehais@verizon.net

Club Meeting Place

Eastside Free Methodist Church,
 650 SE 139th Ave,
 Portland, Oregon
 300 feet South of Stark on 139th

Club Dues are due January 1st and
 expire December 31st of each
 year.

New Member Dues

Individual \$30.00 per year
 Family \$50.00 per year

Renewable Dues

Individual \$25.00 per year
 Family \$40.00 per year
 Lifetime Member \$250.00
 Lifetime Family \$300.00

Matt Bryan	12.25 Pounds
Chad Williamson	11.38 Pounds
Dan Tuinstra	10.81 Pounds
Nels Larson	9.50 Pounds



Can you guess who this is?

The first correct answer wins a prize at the next meeting? Submit your answer to Larry McClintock by phone or email.



Sport Show Volunteers 2011

Unfortunately this year the rules for the sport show were changed at the last minute. In the future only 6 people per day will be allowed to work the club's booth for the sport show and additional members that work it the club will be required to purchase the tickets. Therefore we will have to change the work sheet to have a maximum of 3 people per shift. Also members will be able to enter the building only one hour prior to the show opening each day not two hours as previously allowed. Unfortunately there has been a lot of theft by those wandering the halls prior to the show opening and vendors were stealing from other vendors.

Next year we will make the changes required by the O'Loughlin Management to protect our club's investment in the lead. It is unfortunate that a few people have ruined it for all the rest of us.

I would like to send a special thanks to all those members that helped in the tear down and hauling asll the stuff out of the show. I was a large task and those that helped deserve a huge

THANK YOU!!!!!!



States set spring chinook, sturgeon seasons

OREGON CITY, Ore. – Fishery managers from Oregon and Washington set spring chinook salmon and sturgeon fishing seasons for the Columbia and Willamette rivers today during a joint state hearing.

Several fisheries, including those in the Willamette River and in the Columbia River between Bonneville Dam and the river mouth, are currently open under permanent rules and will remain open through February. The seasons adopted today will take effect March 1.

In an effort to boost sturgeon populations, fishery managers also extended an existing sturgeon sanctuary on the Columbia Bonneville Dam, created a new sturgeon sanctuary on the Willamette River and announced their intention to close a bank fishing site below Willamette Falls known as "The Wall," effective April 1. Sturgeon fishing will be prohibited in the two sanctuaries from May 1 through Aug. 31.

In a separate announcement following the joint state hearing, the Oregon Department of Fish and Wildlife announced that it will leave in place the current regulations that allow retention of spring chinook in the Willamette River open seven days a week, with a daily bag limit of two adipose fin-clipped chinook salmon or steelhead in any combination. ODFW is forecasting a return of 62,700 chinook salmon in the Willamette, which is one of the strongest returns in several years.

The Columbia spring chinook seasons are based on a forecast of 470,000 returning upriver spring chinook. As a conservative measure, the two states adopted a 40 percent buffer, leaving a combined harvest guideline of 17,200 fish in the sport fishery downstream of Bonneville Dam.

"Thanks to the large run forecast this year we are able to craft a spring chinook season that includes plenty of fishing opportunity throughout the river," said Steve Williams deputy administrator of ODFW's fish division. "If the forecast comes in as expected we may be able to provide even more opportunity."

The sturgeon seasons are based on a recreational harvest guideline of 19,200 fish, including 3,600 in the Willamette.

About 50 people including sport and commercial fishermen showed up to listen and present testimony at the hearing, conducted at the Oregon Historical Society Bldg. in Oregon City.

The following is a summary of recreational fishing seasons adopted at today's meeting. Additional information may be obtained on the ODFW Web site at http://www.dfw.state.or.us/resources/fishing/reg_changes/columbia.asp.

CHINOOK SALMON

Columbia River from Buoy 10 to I-5 Bridge

Anglers will be permitted to fish seven days a week from March 1 through April 18 or until the harvest guideline is achieved. The season will be closed on Tuesdays, March 9, 16, 23 and 30. The purpose of the Tuesday closures is to provide possible commercial fishing days. The daily bag limit is two adipose fin-clipped adult salmon or steelhead in combination, of which no more than one may be a chinook. The rules also allow retention of up to five adipose fin-clipped jack salmon per day.

Columbia River from I-5 Bridge upstream to I-205 Bridge

This area is open to retention of adipose fin-clipped chinook salmon seven days a week from March 1-14 and three days a week Thursday through Saturday from March 18 – April 3, or until the harvest guideline is achieved. The season is closed Tuesday, March 9. The daily bag limit is two adipose fin-clipped adult salmon or steelhead in combination, of which no more than one may be a chinook, and up to five adipose fin-clipped jack salmon per day.

(Continued on Page 7)

Do I Smell



Food?

Cajun Spiced Pork Tenderloin with Red Bean Salad

Serves: 6
Prep time: 30 minutes
Grilling time: 15 to 20 minutes

Salad

2 slices thick-cut bacon, cut into 1/2-inch dice
2 tablespoons peanut or vegetable oil
1/2 cup 1/4-inch-diced yellow onion
1/2 cup 1/4-inch-diced celery
1/2 cup 1/4-inch-diced red bell pepper
1 can (16 ounces) red beans, rinsed
1 can (16 ounces) pinto beans, rinsed
2 tablespoons Creole or Dijon mustard
2 tablespoons granulated sugar
1 tablespoon cider vinegar
1/2 teaspoon Tabasco® sauce
1/4 teaspoon kosher salt
3 tablespoons finely chopped fresh Italian parsley

Rub

2 teaspoons finely chopped fresh thyme
1-1/2 teaspoons kosher salt
1 teaspoon granulated garlic

1 teaspoon granulated onion
1 teaspoon paprika
1 teaspoon light brown sugar
3/4 teaspoon freshly ground black pepper
1/4 teaspoon ground cayenne pepper
2 pork tenderloins, about 1 pound each, trimmed of silver skin
2 tablespoons Creole or Dijon mustard
Peanut or vegetable oil

1. In a 10-inch skillet over medium heat, cook the bacon with the oil for about 2 minutes, stirring occasionally. Add the onion and cook until it begins to turn translucent, 3 to 4 minutes, stirring occasionally. Add the celery and bell pepper and cook for an additional 2 to 3 minutes, stirring occasionally. Add the remaining salad ingredients, except the parsley, and mix well. Cook for about 5 minutes, stirring occasionally. Remove the skillet from the heat and let the salad cool to room temperature. Adjust the seasonings with salt, if needed. Garnish with the parsley just before serving.

2. In a small bowl mix the rub ingredients.

3. Coat the pork all over with the mustard. Season evenly with the rub, pressing the spices into the meat, and then lightly coat the tenderloins with oil. Let the pork sit at room temperature for 20 to 30 minutes before grilling.

4. Prepare the grill for direct cooking over medium heat (350° to 450°F).

5. Brush the cooking grates clean. Grill the pork over direct medium heat, with the lid closed as much as possible, until the outsides are evenly seared, the centers are barely pink, and the internal temperature reaches 150°F, 15 to 20 minutes, turning every 5 minutes or so and swapping their positions as needed for even cooking. Re-

move the pork from the grill and let rest for 3 to 5 minutes before slicing on the bias. Serve warm with the salad.

Smoked Corn Chowder

4 ears sweet corn, husks and silk removed
3 slices bacon, minced
1 cup chopped onions
1/3 cup chopped green bell pepper
1/3 cup chopped red bell pepper
1/2 cup flour
5 cups chicken stock
2 large potatoes (about 1 pound), cut into 1/2-inch pieces
1 bay leaf
1 cup heavy cream
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/4 teaspoon ground white pepper
1/4 teaspoon hot pepper sauce

Prepare charcoal or gas grill or traditional smoker for Indirect smoking on Low Heat (follow instructions in owner's manual). Use one layer charcoal for smoker and place food on top grate. For best results for this recipe, use hickory or mesquite wood chips or chunks.

Place corn on cooking grate of fully smoking grill or smoker. Smoke 1 to 1-1/2 hours over charcoal or 20 minutes over gas. Remove corn; allow to cool. Cut corn kernels from the cob with a sharp knife.

In a Dutch oven, cook bacon over low heat until crisp. Add onions and cook 2 minutes or until transparent. Add green and red peppers and continue to cook for 6 minutes, until peppers are tender. Add flour. Stir and cook for 3 minutes. Add chicken stock gradually, stirring to combine. Bring to a boil, stirring frequently. Add smoked corn kernels, potatoes, and bay leaf; simmer 20 minutes.

Add heavy cream, salt, Worcestershire sauce, white pepper, and hot pepper sauce. Return to a simmer for 1 minute.

Makes 10 servings.

Columbia River from I-205 Bridge upstream to Bonneville Dam

This area will be closed to boat angling for salmon and steelhead through June 15 or until further notice. However, bank angling for salmon will be permitted from the I-205 Bridge upstream to Bonneville Dam seven days a week from March 1 – 14 and Thursday through Saturday March 18 – April 3. The season will be closed Tuesday, March 9.

Columbia River from Bonneville Dam to the Oregon/Washington border

This area is open to retention of adipose fin-clipped steelhead through March 15 under permanent rules. Effective March 16, this area will be open to retention of adipose fin-clipped steelhead and adipose fin-clipped chinook through May 31, or until the harvest guideline is achieved. The daily bag limit is two adipose fin-clipped adult salmon or steelhead in combination, and up to five adipose fin-clipped jack salmon per day.

Angling for salmon and steelhead from a boat between Bonneville Dam and the Tower Island power lines, approximately six miles down stream from The Dalles Dam, is prohibited. Bank angling is allowed in this area.

Willamette River

Open to retention of adipose fin-clipped adult chinook salmon and adipose fin-clipped steelhead seven days a week the entire year. Bag limit is two salmon or steelhead in any combination below Willamette Falls. Above the falls, one additional adipose fin-clipped steelhead may be retained.

STURGEON

Columbia River from Buoy 10 to Wauna power lines (River Mile

40)

Retention of white sturgeon is allowed seven days a week Jan. 1 – April 30, with a daily bag limit of one fish with a fork length of between 38 and 54 inches. This area is closed to retention of white sturgeon May 1-May 21. The season reopens seven days a week from May 22 through June 26, or until the harvest guideline is achieved, with a daily bag limit of one fish with a fork length of 41 to 54 inches.

Columbia River from Wauna power lines upstream to Bonneville Dam (including all adjacent Washington tributaries)

Retention of white sturgeon is allowed three days a week on Thursday, Friday and Saturday Jan. 1 – July 31 and Oct. 1 – Dec. 31, or until the harvest guideline is achieved. Daily bag limit is one white sturgeon with a fork length of 38 to 54 inches. Angling for sturgeon is prohibited from the upstream end of Skamania Island at River Marker #82 upstream to Bonneville Dam May 1 – Aug. 31.

Columbia River from Bonneville Dam to The Dalles Dam

This area is expected to reach the harvest guideline of 1,400 fish on Feb. 20, 2010 and will close to retention of white sturgeon effective 12:01 a.m. Feb. 21. Catch-and-release sturgeon angling will remain open.

Columbia River from The Dalles Dam to John Day Dam

This area is open to retention of white sturgeon seven days a week under permanent rules from Jan. 1 until the annual harvest guideline of 300 fish is met. The legal size limit for retention in this area is 43-54 inches fork length.

Columbia River from John Day

Dam to McNary Dam

This area is expected to reach the harvest guideline of 165 fish Feb. 28, 2010 and will close to retention of white sturgeon effective 12:01 a.m. March 1. Catch-and-release sturgeon angling will remain open.

Willamette River downstream of Willamette Falls including the Multnomah Channel

Retention of white sturgeon is allowed three days a week on Thursday, Friday and Saturday Jan. 1 – March 31 and Nov. 1 – Dec. 31. Daily bag limit is one white sturgeon with a fork length of 38 to 54 inches. On the Willamette, angling for sturgeon is prohibited from the I-205 Bridge upstream to Willamette Falls May 1 – Aug. 31.

In other business the agencies took the following actions:

- Adopted the 2009 Winter/Spring Preseason Commercial Fishing Plan
- Set commercial fishing seasons for Select Area fisheries, including Blind Slough/Knappa Slough, Tongue Point/South Channel, Deep River and Young’s Bay.
- During chinook salmon season, limited retention of fin-clipped steelhead and shad to only those days where salmon season is open.
- Limited the chinook salmon daily bag limit to one fin-clipped fish a day in Select Area fisheries on those days when the Columbia River below the I-5 Bridge is open to retention of chinook.



DICK O'BRIEN AWARD

The Dick O'Brien Award is the most prestigious award the club has to offer. It is not awarded every year, but rather when the requirements have been fulfilled by a club member. Thus it has been awarded to only two of our members so far. The Executive Board welcomes all recommendations for this award.

The requirements to obtain this award are as follows:

Working to protect the walleye fishery

Promoting and practicing catch and release of big fish

Educating, encouraging and stimulating people's interest in angling and protecting the walleye fishery

Seeking to procure better cooperation with other organizations or agencies to advance the walleye fishery

Encouraging the observance and enforcement of game laws

Being active in the Lower Columbia Walleye Club



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**GONE
FISHING**

(Continued on Page 9)



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Information

RV Reservations

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RV Park 509.722.4029

Marina Information 509.722.5500

2008 RV Resort Rates Peak Season Rates

Daily \$35
Daily Good Sam \$32/night
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3 Month Rate \$725/month
May - Sept 30th \$700/month

Holiday Rate - \$39 (no discount)

Off Peak Rates

Daily \$28/night
Daily Good Sam Member \$25/
night

Other Rates

Pull-Throughs \$30/night
Add 1 Tent to RV Site \$6/night
RV Overflow Parking \$10/night
Tent Camping \$16/night (up to 3
tents)
Pavilion Reservation \$50/day

See Sight map on page 10

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Two Rivers Casino & Resort offers 101 RV sites and 32 tent sites with beautiful views of Lake Roosevelt. All RV sites are full hook-ups equipped with a barbecue, picnic table and patio for your enjoyment. We also provide our park guests with bathrooms, showers and laundry facilities.

Our RV Park features a pavilion for gathering, large day-use areas and playgrounds for the children. Pets are welcome and there is a dump station on site for your convenience. Golf and lodging are within a few miles of the Resort. Come enjoy beautiful sunsets on Lake Roosevelt, along with all we have to offer you!

Call 800.722.4031 for reservations or send an email to vacations@two-rivers-casino.com for reservation information.

Our Two Rivers fishing trip will be from June 5th through June 12th. Those members interested in going to this main event need to contact John R. Wagner at (360) 823-8807 or John W. Wagner at (360) 521-5251 for more information.

Reservations need to be made early as the campsites fill up rapidly.



