



NEWSLETTER JUNE 2016

COMMODORE'S CORNER.

Greetings Members

Your Committee had its monthly meeting Monday night at the Pukemanu. Preparations are under way for our AGM & prize giving Sunday 24TH July At the Pukemanu Hotel.....please make an effort to attend, this is always a very social event & as usual, there will be a door prize, plus food & drinks.

Our recent club days haven't been fished due to weather & sea state, but, it is winter & to be expected.....however Charlie Baldwin & his crew have been out, catching some snapper & Kingfish, well done guys.

Plans to get work on our tractor are in place, hopefully the 25th of this month? work on the exhaust & rear window, plus starter motor are listed to be done, so would all tractor key holders note, the tractor may be out of action for up to x2 weeks? (all repairs will be done as quickly as possible, but with any job like this, delays could occur, please contact me or George Daines if you want to check on the tractor....Mark 0274 495 759 George 0274 548 664)

Liz Warren is in the process of setting up a club Facebook page & is very keen to get any interesting photos or "snippets" to put up, also we could use similar material for our Web site..(which is looking very good, thanks to Don Hohepa & his son.)

Lastly, on a serious note regarding OUR Fishery, the following statement is an internal statement from our very own Ministry of Primary Industries (they control our fishery resource ... albeit very poorly in my opinion)this internal report about the Commercial Sector was NOT put out into the Public Forum, but was leaked to the media:

"Urgent action...we have compelling visual evidence of serious offending...on a media that could become available to outside persons and organisations...

Resulting damage could be to the NZ fishing industry and the economy as a whole... Good fish in such large quantities being systematically discarded...could easily stir up the NZ public... (and)...international quarters as well...and could quickly negate the green sustainable image. This combined with the fact that we have known about these dumping/discarding issues for many years and would appear to have done little to combat it." - MPI Report, Operation Achilles.

If you really care about OUR Fishery?.....have a good think about this statement, what do you think we should do to stop this theft & waste?.....so far there have been no prosecutions from MPI, in fact they have tried very hard to hide the whole fiasco, with Nathan Guy, Minister for MPI, stating on TV, there was nothing to be concerned about!.....As a club, what do we do to make these jokers accountable?.....Let me know!

Sincerely,

Wiremu Telford
Commodore

Pukemanu Boating & Fishing Club AGM.

Our AGM is to be on July 24th commencing at 10am sharp at the Pukemanu Tavern. The same format as other years, refreshments and finger food will be served after the meeting and prizegiving. Please support your club and come along.

REMIT FOR 2016 AGM at Pukemanu Tavern 24 July 2016

The committee would like to discuss and ratify the eligibility of electric fishing reels for our club fishing rules and for the Pukemanu Fishing Open taking place in November of 2016.

REMITTS WOULD READ AS FOLLOWS: CLUB RULES AMENDED TO READ:

Club members are allowed the use of electric fishing reels with no requirements from that member to justify the use of the electric fishing reel. (Member's should note that should they wish to weigh any fish for IGFA trophy status then their rules on this matter are required to be followed to be eligible) This includes their use in the Pukemanu Open Fishing Competition by all entrants that wish to use them.

COMMITTEE's recommendations are based on the following committee discussions:

Electric fishing reels are available for everyone to purchase and use allowing use in deeper waters.

The use of such helps older fishing members with medical and age reasons to take part in our club activities.

The use of these reels really only affects a small section of deep water fish such as blue nose, groper within our clubs fishing species.

Other fishing aids such as depth sounders, GPS and fish finders are not subject to any eligibility rulings and are probably more likely to assist fishermen across the board than electric reels. They are also similarly priced. The price of purchasing these items is now within most fishermen's financial budget.

**Mark Telford
Commodore
PBFC Inc.
2 June 2016**

How true☺

Donald Trump was visiting a primary school in Orlando and visited a grade four class. They were in the middle of a discussion related to words and their meanings.

The teacher asked Mr. Trump if he would like to lead the discussion on the word 'tragedy.' So our illustrious Republican candidate asked the class for an example of a 'tragedy'.

One little boy stood up and offered: "If my best friend, who lives on a farm, is playing in the field and a tractor runs him over and kills him, that would be a tragedy."

"No," said Trump, "that would be an accident."

A little girl raised her hand: "If a school bus carrying 50 children drove off a cliff, killing everyone, that would be a tragedy."

"I'm afraid not," explained Trump. "That's what we would call great loss.."

The room went silent. No other child volunteered. Trump searched the room.

"Isn't there someone here who can give me an example of a tragedy?"

*Finally at the back of the room, Little Johnny raised his hand.
The teacher held her breath.*

In a quiet voice he said: "If the plane carrying you was struck by a 'friendly fire' missile and blown to smithereens that would be a tragedy."

"Fantastic!" exclaimed Trump, "That's right. And can you tell me why that would be a tragedy?"

"Well," says Johnny, "It has to be a tragedy, because it sure as hell wouldn't be a great loss... and you can bet your sweet ass it wouldn't be an accident either!"

The teacher, speechless as ever at Johnny's endless brilliance, left the room ...

May Club Results

No Competition

Charlie and his crew ventured out on Sunday of our last club weekend and caught a couple of nice kingi's and even snapper, but were the only club boat out so no competition was deemed to have been held.

That's got to be the Hard Luck story for the year.



NEXT COMPETITION DATE:

18th-19th June.



TIDE & RADIO INFORMATION:

	<u>Saturday</u>	<u>Sunday</u>
High Tide:	3:41 pm	4:25 pm
Low Tide:	9:17 am	10:02 am

BITES TIMES.

Sat 18th

Major Bite 9:21-11:21 am

Minor Bite 12:33-3:33 pm

Sun 19th

Major Bite 10:08am-12:08pm

Minor Bite 1:14-4:14 pm

Radio Watch Channel 4.

First call up from 7.30 am.

Contact: Radio will be monitored by someone from the committee.

Weigh Master.

**Brendan and Liz Walker : 33 GREY
STREET MARTINBOROUGH 06 3069 615**

Heaviest Weights 2015- 2016

Barracoutta:	Warren Edwards	4.35 kg
Blue Cod:	Ian Warren	2.885 kg
Blue Nose:	Colin Robertson	4.21 kg
Groper:	George Daines	15.08 kg
Gurnard:	Heath Riddell	1.15 kg
John Dory:		
Kahawai:	Liz Warren	2.90 kg
Kingfish:	Charlie Baldwin	12.11kg
Red Cod:	Derek Williams	1.34 kg
Snapper:	Warren Edwards	1.53 kg
Tarakihi:	Gary Warren	2.775 kg
Trevally:	Mary Edwards	1.72 kg
Trumpeter:	Gary Warren	4.95 kg
Tuna:		
Game Fish:		

One night a lady came home from her weekly prayer meeting, found she was being robbed, and she shouted out, "Acts 2:38: 'Repent & be baptized & your sins will be forgiven.'" The robber quickly gave up & the lady rang the police. While handcuffing the criminal, a policeman said, "Gee mate, you gave up pretty easily. How come you gave up so quickly?" The robber said, "She said she had an axe and two 38's!"

Tips and tricks for making your own Berley



Herb Spannagl sings the praises of berley for better fishing results – and then relates how he recently made his own.

Scent in all its forms plays a huge role in the biological world. It helps animals and plants to find food, attract mates, avoid danger, and ward off enemies. Some animals have evolved an amazing ability to not only detect the minutest traces of scent, but also reliably distinguish scents of many different origins.

If scent works so well for terrestrial life, why shouldn't it work in the aquatic environment? Indeed it does, with the only difference being that instead of being transmitted by air, it is spread by water.



How effective this transmission is, of course, is variable, but we have all heard that sharks can detect one part of blood in one million parts of water, which translates to a considerable distance from its origin. Whether or not aquatic creatures perceive scent through olfactory receptors or in some other way, I don't know, and to be honest, I don't really care. As a fisherman it simply makes good sense to include scent in my offerings to catch more fish.

The simplest way to use scent is by fishing with natural bait. Unfortunately, the scent this tiny morsel sends off down current quickly becomes too diluted to attract fish from afar. Berley does that much better, as it releases scent many times stronger, so travels much further and spreads more widely. Fishermen the world over have known this for a long time and



have dreamed up a multitude of commercial and DIY berley recipes. Some makers even claim their brew contains 'pheromones' as an irresistible stimulant.

When one such product hit the market it was pushed hard by the trade. One day I overheard a

young sales assistant extol the magic powers of this berley to a grizzly old fisho, who cut the man's patter short with: "Listen mate, I want them to eat it, not bonk it!"

Whatever goes into the mix, most berley makers agree that oily fish flesh gives off a more powerful scent that carries further. Salmon, trout, anchovies and tuna are widely known for their oily flesh, so their inclusion in a berley mix gives a potent boost to its allure. I am a strong believer in berley for bottom fishing, and make my own with whatever ingredients I can lay my hands on.



It just so happened that my son's freezer packed up recently, and suddenly we were faced with 23 defrosting tuna. As they say: one man's misfortune can become another man's gain. Coincidentally, Jim Peacock, a former work colleague of mine, had just finished a motorised berley mincer, which he kindly offered for a maiden trial.

I have a smaller hand-cranked meat mincer with smaller holes, which clogs up with skin and small bones in no time, so I had my doubts about the ability



of this larger version to handle a near-commercial quantity of fish.

To play it safe, I started with small fish and partitioned them into thin boneless strips, which the mincer devoured without blinking. Next, I included the backbones that the worm-drive noisily crunched up even before the rotating cutter blades were reached. Occasionally the belt slipped when something jammed, initially forcing us to dismantle the front to remove the blockage, but later on I simply tightened the belt with a wooden block to get things moving again.

To my surprise, what at first looked like an all-day job was pretty well cut out before lunch. Without



including heads, tails and dorsal fins, I ended up with two large bins of minced tuna that filled 72 'takeaway' pots, ready for the freezer. I chose these pots since the shape and volume fits perfectly into my Sniffer Pot for a no-mess deployment at sea.

The heads I froze separately in bread bags as future cray baits, and the fins and tails were interned in the veggie garden to enrich the soil. All up we had converted a near disaster into a good outcome.



But I have to admit making berley is a messy activity and the kitchen isn't an ideal place to do it in. It helps to have an outside space – ideally as far away from the house as possible – and to have running water nearby for washing hands and to thoroughly clean up when finished. The latter is vital in our household, as my wife's ability to smell fish odour is rivalled only by the legendary ability of sharks to 'smell' minuscule traces of blood from miles away. Interestingly, this aversion to fish odour is increasingly being shared by a number of mainly urbanised fisher-folk who only fish with artificial lures to avoid 'smelly fingers'. Little do many of them know, by not using scent they are depriving themselves of one of the most powerful means to attract fish...



CHARTER.

Club Captain Tony Kerr is keen to organize another charter with John Fargher out of Mana. He is thinking of a time midweek of the week starting 11th July or midweek of the following week starting 18th July, but hopefully before our AGM. If you are interested give him a ring 0274987991 or email selectsigns@xtra.co.nz.

Put this in for all the Duck Shooters in the club.

Rosemary Roast Wild Duck with Apricot Sauce

Ingredients

3 Tbsp chopped fresh rosemary
2 Tbsp brown sugar
1 Tbsp freshly ground black pepper
2 teaspoons salt
1 drake or hen plucked and prepped
1 Tbsp olive oil
1/2 cup granulated sugar
1/2 cup champagne vinegar or white wine vinegar
5 apricots, quartered, I used waties canned apricots

NB: I used a drake for this and it weighed 2 lb dressed

Method

For the rub mixture:

1. In a bowl combine the chopped rosemary, brown sugar, black pepper, and salt.

Using a sharp fork poke inch square holes all over the skin surface of the bird, not too deep just below the skin, this allows the rub to penetrate the meat.

Rub the bird down with olive oil and apply the rub mixture over the whole bird inside and out, add 2 cloves of garlic and a quarter onion into the cavity.

Place in a plastic bag and chill for 2 hours minimum or longer if desired.

2. Preheat oven to 350°F

Take duck out of the chiller and allow duck to come up to room temperature before placing in the oven.

Place the duck on a roasting rack in a roasting pan, breast side up. Pour a cup of water into the pan. Roast for 15 minutes. Remove the pan from the oven and pour off the fat and water. Separate the fat to use for basting.

3. Turn the bird on the rack so now the breast is facing down.

Baste the bird with the fat. Return the bird to the oven. Increase the temperature to 400°F.

Cook the bird for another 15 minutes

NB: "Estimate" a total cooking time of 15 minutes per lb of bird.

I then turned the duck again breast side up and set the grill on high and hit it for another 5 minutes to brown and crisp the skin up.

Pull from the oven and let rest for 15 minutes.

Leg meat was around 160 degrees when I pulled from the oven, the meat thermometer was inserted in the inner thigh below the leg joint.

Apricot Sauce

Combine the granulated sugar and vinegar in a small saucepan, and bring to a boil. Cook until thick and amber-colored (about 5 minutes). Add apricots; reduce heat, and cook for 1 minute or until the apricots begin to soften.

Slice duck up and pour sauce and apricots over meat..



Please excuse the rest of the presentation with the mix veg and spuds, had a few too many jimmys by then but the meat was stunning, best I have tasted, I really rated this recipe



This recipe is courtesy of Tugboat

Antique Tool Still In Use – Highly Educational

**Thought you would enjoy this educational moment.
Can you name this strange old tool?
Do you know what it is?**



Tobacco Smoke Enema Kit (1750s – 1810s).

The tobacco enema was used to infuse tobacco smoke into a patient's rectum for various medical purposes, but primarily the resuscitation of drowning victims.

A rectal tube inserted into the anus was connected to a fumigator and bellows that forced the smoke into the rectum. The warmth of the smoke was thought to promote respiration.

Doubts about the credibility of tobacco enemas led to the popular phrase "blowing smoke up your ass."

As you are most likely aware, this odd tool is still heavily used by all levels of government today.



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