



Missouri Trout Fishermen's Association

Springfield Chapter

www.MTFA-Springfield.org

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MO Fishing

May 2014

Volume 7 No. 5

There will be no monthly meeting. Instead you might want to volunteer to help with the MSU Fly Fishing Class from 6-9:50 PM.

See you next month.



GOOD Fishing and Happy Spring

Missouri Trout Fishermen's Association - Springfield Chapter Club Business

Calendar for May 2014

May 1	MSU Fly Fishing Class 6-9:50 PM No Monthly Meeting
May 3	MSU Fly Fishing Class to Roaring River SP 9 AM – 4 PM
May 2-3	12th Annual Smallmouth Rendezvous, Tahlequah OK
May 17-18	MTFA Derby Bennett Spring SP
June 5	Monthly meeting 6-9 PM Speaker: TBA

Greetings From The President

Merry Spring everyone! I just hope it sticks this time. I've been hearing lots of good fish stories and maybe by the end of May I'll get to tell a few myself. I saw that many of you made it to the Tri-Lakes Expo. They always put on a good program and I hope some of you got to go fishing with them on Sunday.

We have a hot dog roast coming up on the MSU class trout farm trip as well as the fishing trip to Roaring River for their class final. Be sure to get there early for breakfast since it can be a little pokey on the service. March and April are always busy times for me so I haven't participated in the MSU class like I'd like to but I'm crossing my fingers I can at least make it to one!

I look forward to seeing you all soon.

Lezley

67th annual Missouri Trout Fishermen's Association Derby

Save these dates on your calendar, May 17-18, 2014 for the 2014 MTFA State fishing derby. This is the 67th derby and the host will be the St. Louis chapter. Derby rules will be handed out the day of the derby at Bennett Spring State Park. The derby can be a great family outing as there is no age limit on who can enter. You don't need to be a member of MTFA to enter the derby and the entry fee is a donation to the MTFA. The derby can be a great chance to meet other anglers that share your passion for trout fishing. The fishing itself can be fun, too.

Registration will begin on Friday May 18, 2013 at the Bennett Spring Park Store from around 7:15 pm until the store closes. Registration will start again Saturday morning May 19 at the Bennett Spring Park Store when it opens to sell daily tags.

Picnic Shelter House B at the Whistle Bridge will be the location for Derby events on Sunday where Derby winners must have registered the fish tag and be present to win before 12 noon.

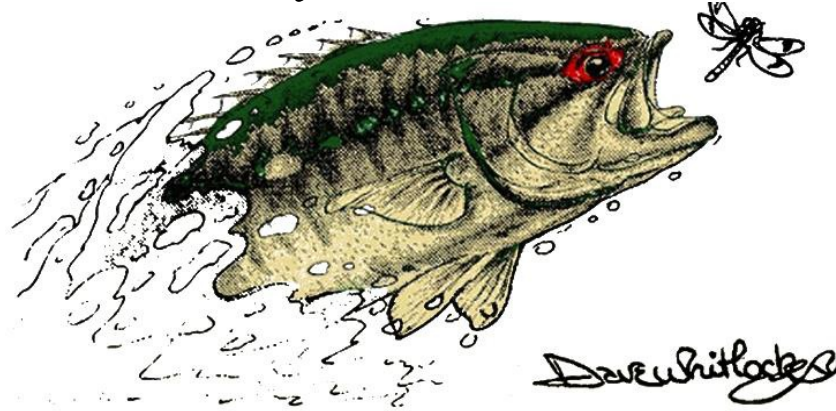
Last year's derby attracted over one hundred angler's from surrounding areas, and those that caught a tagged fish were able to choose a prize. Come and join the fun!

Kim Schultz



Photo from flyfishing.co.uk

13th Annual Smallmouth Rendezvous
& Fly Tying Extravaganza
May 2 & 3, 2014



Presented by:
Northeastern Oklahoma Fly Fishing Club
Native Women Fly Fishers
First Baptist Church

FREE ADMISSION

9am to 4pm daily

First Baptist Church
201 Commercial Road, Tahlequah, OK
(Northeast of Ross St. and US Hwy. 62)

Featured Speakers:

Dave & Emily Whitlock, Terry & Roxanne Wilson,
Larry Clark, Ken Richards,
See Fly Tying Demonstrations-Learn Fly Fishing Skills

Visit website: www,NEOKflyfishers.org

Call: Walter Davis 918-360-2085 or Larry Clark 918-931-1052



Whitlock Near 'Nuff Sculpin



Found looking for Pix of Fly's for Smallmouth on the internet

Editor's Note:

Not trout but plenty of excitement and so tasty.

Dave and Emily Whitlock are awesome teachers and really nice folk. Don't miss the fun.

From Kim Schultz Blog thru the Link on the MTFA website. Cool place to visit.

April: White Bass, walleye in Bull Shoals Lake

April 4, 2014 (Friday): I finally had an opportunity to return to the water to fish. A storm past through the night before with lightning, hail and wind; the wind did blow over a few trees that went across the dirt road at the end of River run near the pot hole. I had to back the truck out after making the discovery and took the kayak to the other side of the Pot Hole to launch it from the west side.



A limit of white bass caught out of the Pot Hole

The day was clear and cool; the water was coming through the powerhouse with the lake level at 659 feet. I took to the water and worked the west side and picked up one 14-inch white bass before drifting across to the other side and fishing late afternoon near the road bed. With the shadows coming across the lake, the white bass started to eat my fly and within an hour had a limit of white bass with seven of the fish in the 16-17 inch range. The male white bass were 14-16 inches. It was a nice cooler of white bass with the average size 15.7 inches for the limit. I set up at sunset to take a walleye and hooked an hour after sun set. I taped it at 24 inches. I left the water at 9 PM, since I was scheduled to work at 6 AM. Hope to be back soon.

I did see a satellite pass over and researched it at home; it happened to be the International Space station (ISS). It was brighter than the planets flying over at 8:30 PM.

Now, what to do with all the Bass you're gonna hook?

Here are a few suggestions that I hooked with my net on the 'Net'. Ha Ha, but tasty.

These two are basic but perfect with a nice salad and a dry white wine, or a cold beer.*

Bass

salt
pepper
vegetable oil
2 cups flour
1 cup corn meal
1 ziploc freezer bag
milk
8 fillets

Combine salt, pepper (as much or as little as you like) flour, and corn meal in the ziploc bag. Shake well. Place fillets in a bowl full of milk. Let sit for 1 to 2 minutes. Place fillets one at a time in ziploc and shake well. Place 2 fillets in a frying pan with the vegetable oil, and fry until golden brown. Serve and enjoy. Makes 4 servings.

Broiled Bass

4 8oz. boneless bass fillets
1 large onion (sliced thinly and separated into rings)
¼ cup butter or margarine
2 teaspoons Worcestershire sauce
1 Tablespoon lemon pepper
2 lemons
½ teaspoon cayenne red pepper

Preheat oven to 450 degrees. Dip bass fillets into melted butter and place on non-stick broiler pan. Sprinkle fish evenly with lemon pepper and cayenne pepper. Place onion rings on the fillets and then sprinkle with Worcestershire sauce. Bake for 8 minutes on center oven rack, then turn on broiler at 500 degrees and allow enough time to brown the fish and onions (3 to 6 minutes). Remove and allow to cool for 3 minutes. Squeeze lemon over fish and serve. Yield: 4 servings

*Recipes found at: www.bassonhook.com/fishforfood/bassrecipes.html

2014 MTFA -Springfield Chapter Officers

President	Lezley Chastain	848-1858
President Elect	John Dozier	209-8041
Secretary	Dorothy Prugger	862-9972
Treasurer	Ralph Eicholz	343-2591
3 Year Executive Committee Member	Connie Erickson / Joe Simecek	
2 Year Executive Committee Member	Warren Wilkerson / Mark Strothkamp	
1 Year Executive Committee Member	Charlie Erickson / John Prugger	
Monthly meetings at the Springfield Nature Center are the first Thursday of the month at 6 PM for Fly tying and 7 PM for programs and business meeting.		
Committee Chairs		
Program/Materials Chair – Kim Schultz		
Education Chair – Ralph Eichholz		
Social Chair - TBA		
Newsletter Editor – Eve Krit-Anderson,		
Newsletter Advisory Editor - Kim Shultz		
Librarian Cindy Norris		
Equipment/Supplies - John Prugger/Kim Schultz		
Web Page - Brent Simmons		
Membership Chair – Kim Schultz		
Liaison Natl./State FFA – Rod Pennington		
Public Relations – Lezley Chastain		

The web sites:

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Send NL Articles to:

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**If you would like to submit an article for the MTFA newsletter
please put MTFA in the email subject line and send to
The Editor at the above email address**