



www.MTFA-Springfield.org

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MO Fishing

September 2015

Volume 8 No. 8

September 3rd at 6:00, MTFA will meet at Mountain Spring Trout Ranch. Directions: Take highway 160 / 13/ S. Campbell through Highlandville. One mile south of the stop light in Highlandville, turn west (Right) on highway O. Drive 2.5 miles and Mountain Spring Trout Ranch is on the right at the bottom of the hill.

The evening's activities include tying flies, fly fishing with Barbless hooks for lunker sized trout (Catch and Release), and BBQ'ed hot dogs. Bring your own drinks and desert to share. Johnny Edgmon of Mountain Spring has offered us this opportunity. He has enjoyed the past events we have had with MSU students. Since we have lost that opportunity this semester, Johnny thought the fun should not stop.

Your fly selection should be tied on size 10 or larger heavy wire hooks. Johnny's trout will straighten any standard hook. Tippet size needs to be 8# or greater. I prefer 12# tippet and a stiff 5 wt rod and a reel with a strong drag.

A special raffle will include tying materials provided by Lawrence Finney of Belfast, Ireland. Lawrence has provided samples of his uniquely dyed materials. They included CDC, Barred mallard flank feathers and pheasant tails.

Missouri Trout Fishermen's Association - Springfield Chapter

Calendar for September 2015

September 3	Meeting at Mountain Springs Trout Park 6 PM
October 1	Monthly meeting 6-9 PM Speaker: TBA
October 1-3	Southern Council Fly Fishing Fair

Mountain Spring September 3rd

I will be bringing hot dogs and brats, condiments, plates and such as well as chips. Desserts or other sides and bring your own drinks. If there are any members who do not have a fly rod or other equipment yet-send me an email and I will try to get you fitted out :) The club also has 3 large nets that we can rotate also. Don't bring a puny net if you ever want to see the bottom of it again.

Lezley

Editor's Note:

I haven't much news this month for the Newsletter. But am wondering what you all are going to do with those "huge" trout you catch. So...here are a few recipes I found on a site I haven't seen before. I think you'll like them. See pages 4 and 5.

Happy fishing to all.

As ever,

Eve

P.S. Send me some articles, pictures, adventure stories, hey even a few fish stories would be great.

eanderson@hotmail.com

Be sure and put MTFA in the subject.

Insect-O-Rama

From: Linda Chorice <Linda.Chorice@mdc.mo.gov>
To: Larry L Wegmann (lwegmann@sbcglobal.net) <lwegmann@sbcglobal.net>; Ralph Eicholz <mathman3@aol.com>
Cc: flytyer88 <flytyer88@gmail.com>; jdozier <jdozier@pottlestrans.com>
Sent: Wed, Aug 19, 2015 10:27 am
Subject: Insect-O-Rama

Hello MTFA,

Thank you all for being part of *Insect-O-Rama* again this year. You guys have been with us since the start and we appreciate your involvement. Please share my thanks with members Dennis Stead, Jerry Jester, Lezly Chastain, Patti Hayes, Rob Randall, John Bush, and Kyleigh Fong (I don't have email addresses for them.)

Another successful *Insect-O-Rama* has come and gone. (And I do mean gone. All the signs, games, props, bits, and pieces are now safely stored away in two very heavy containers destined for our offsite storage unit until next year.)

Thank you for the role you played to make this event so successful. I wish all of you could have had time to walk around during the event to see all of the various activities taking place, but all of us are pretty much sequestered at our stations with lots of interested program participants. We heard many favorable comments, as always. The best comment came to me secondhand, so I'd love to find out who heard it directly so we have more details. It came from a child and went something like this—"My two favorite holidays are Christmas and *Insect-O-Rama*!" Need we say more than that? You are all like Santa Claus, at least to one young child!

We hosted 440 people for the event which is similar to the attendance last year; however, it is fewer than we have reached in some past years. However, the parking lot completely filled by 7pm and for about 15 minutes we didn't have any new participants arrive until some parking spaces were vacated by trail users. We'll continue to try to secure offsite parking for the public, but we don't have many nearby choices. We can free up more spaces for the public by parking as many guest presenters as possible offsite. Attendance, of course, is not the best measure of success. (See above.☺)

We would love to have your participation next year, so please mark **Friday, August 19, 2016**, on your calendar. **This is the third Friday in August instead of the second Friday.** We used to hold it on this Friday and moved it back a week so it wouldn't interfere too much with the start of school. Now schools start as early as August 11. Two families came at 8:30pm after a back-to-school event and the city of Nixa held a city-wide back-to-school event that conflicted. We also competed with the huge Route 66 Festival which will be held again next year on the second weekend in August. We'll always have competition, but this change in date also works better in our schedule. We had meetings on the Thursday evening before the event the past few years which meant we couldn't set up until the day of the event. I hope this date change will work for you.

Again, thank you for participating in *Insect-O-Rama* (aka Christmas in August!)

Linda

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Serving Nature And You

Easy Baked Trout

Ingredients:

1 large (8- to 12-ounce) whole trout, boned
2 tablespoons melted butter, divided
4 slices lemon
2 tablespoons lemon pepper seasoning, divided

Directions:

- 1) Preheat oven to 350°F. Line a large baking sheet with lightly greased aluminum foil.
- 2) Open split trout; brush 1 tablespoon butter inside the cavity. Place 2 slices lemon inside trout; add 1 tablespoon lemon pepper. Close trout; spread remaining 1 tablespoon butter on top. Place 2 remaining slices lemon on top of butter; sprinkle with remaining 1 tablespoon lemon pepper.
- 3) Place trout on prepared baking sheet. Bake until trout flakes easily, about 15 minutes. Serve warm.

Pecan Crusted Trout

Ingredients:

1 cup pecans
½ cup all-purpose flour
1 egg, lightly beaten
4 (6-ounce) trout fillets
2 tablespoons olive oil
2 tablespoons butter
½ cup chopped shallot
1 teaspoon lemon zest
½ teaspoon dried thyme
½ teaspoon dried rosemary
¼ cup dry white wine
¼ cup heavy cream
¼ cup orange juice
Sea salt and black pepper, to taste

Directions:

- 1) Grind pecans in a food processor until coarse. Transfer to a medium bowl; add flour and mix.
- 2) Place egg in a separate medium bowl.
- 3) Dip each trout fillet in egg, shaking off excess; dip into pecan mixture, turning to coat.

4) Heat oil in a large skillet over medium. Add trout and cook until golden on both sides, turning once, about 8 minutes total. Remove trout from skillet; place on serving platter.

5) Add butter to skillet; melt over medium heat. Add shallot, zest, thyme, and rosemary; cook until shallot is softened, about 3 minutes, stirring.

6) Increase heat to high; add wine and cook until evaporated, scraping up bottom of skillet. When almost dry, add cream and juice to skillet; cook until thickened slightly, stirring, about 2 minutes. Season to taste.

7) Pour sauce over trout; serve immediately.

Bagel and Smoked Trout

Get yourself some really fresh savory bagels, sesame are my favorite. Slather it with cream cheese. Add some thin slices of red onion and cover with smoked trout. Eat and enjoy.

For a smoked trout cream cheese spread

In the food processor add softened cream cheese, a teaspoon of garlic powder and smoked trout. Blend till it looks like something you want to eat. Smear it on a bagel, add some slice onion and I love capers.

Enjoy any or all of the above and Have fun.

Recipes for the cooked trout are from the Website www.troutrecipes.org They have some really great recipes. The bagel related ones are from me. You have to take a peek at this website. Yum Yum.

Eve



2015 MTFA -Springfield Chapter Officers

President	John Dozier	209-8041
President Elect	Bob Randall	224-1104
Secretary	Lori Burke	569-6079
Treasurer	Ralph Eicholz	343-2591
3 Year Executive Committee Member	Bill Burke / Dick Deerfield	
2 Year Executive Committee Member	Connie Erickson / Joe Simecek	
1 Year Executive Committee Member	Warren Wilkerson / Mark Strothkamp	

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 Chair – Erica Weingarten

Education Chair – Ralph Eichholz

Social Chair - TBA

Newsletter Editor – Eve Krit-Anderson,

Librarian - Dennis Stead / Harry Morgan

Equipment/Supplies - John Prugger/Kim Schultz

Web Page - Brent Simmons

Membership Chair – Kim Schultz

Liaison to Natl./State org – Rod Pennington

Public Relations – TBA

If you would like to submit an article for the MTFA newsletter, Please put MTFA in the email subject line and send to Eve. **Send Articles to: EKAnderson@hotmail.com**

The web sites: MTFA-Springfield.org

E-mail: MTFA_Springfield@yahoo.com

Editors Note: Fall is just around the corner so soak up those summer days we have left. Enjoy. We only pass this way once.

As ever, Eve