# the Flyrodder

# OCTOBER 1998

The Flyrodder is a monthly publication of the Long Island Flyrodders, Inc. Stephen Kossowsky, Editor 67 Elm Street Hicksville, NY 11801 e-mail: 1SKOSS@aol.com

The Long Island Flyrodders meet on the <u>second Tuesday</u> of each month at the Hicksville VFW Hall, 320 S. Broadway (RT107 south of Old Country Rd.) For information, call the L.I.F.R. HOTLINE (516) 697-5737

# 1998 OFFICERS

Robert I. Skoy President

Lee Weil Vice President

Al Westbrook Secretary

Al Battistelli Treasurer

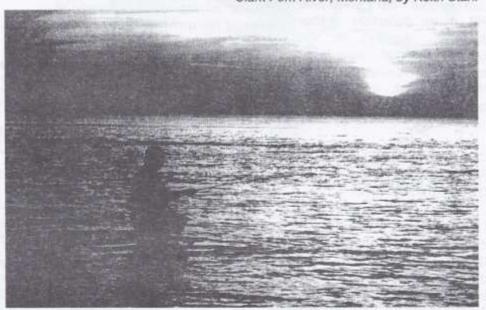




# September Mini Photo Contest Winners

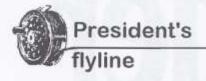


Clark Fork River, Montana, by Keith Stahl



Photograph by Bruce Greco

NEXT MEETING: TUESDAY, OCT 13, 1998, 8:00PM SPEAKER: GILL BERGAN, CONNETQUOT ST. PARK



Robert I. Skoy

Fax 516 379-7151 Voice 516 379-7600 e-mail: flyline@hotmail.com

DINNER DANCE NOVEMBER 7, 1998 TICKETS - ANY OFFICER OR BOARD MEMBER

Our Dinner Dance Committee, Frank Krist, Chair; Anna Fay Friedland and Karen Pokorny, working directly with the Special Events Coordinator of CW Post, have put together a menu and evening that may surpass all other LIFR Dinners - and the cost is only \$40.00 per person. We have the opportunity of gathering at the Top of the Commons on the C. W. Post campus, with a full terrace. The ticket includes a cocktail hour from 7:00 to 8:00 PM, large selection of hor doervers, dancing to music of our new sumptuous buffet, awards, photo contest, door prizes, camaraderie, good times

# COLD SPRING HARBOR FISH HATCHERY OCTOBER 17, 1998

LIFR will be participating in the Hatchery's Fall Fair. Ed Conte will coordinate with members who are interested in helping. Set up starts at 8:00 AM. The Fair is open from 10:00 AM to 4:30 PM. We would like to have several

fly tiers, and others who are willing to talk to people who show an interest in fly-fishing. Beginners are invited to tell attendees why they got into fly-fishing. There is room for all levels of skills. Bring fishing action photos if you have them. You need not stay the whole day. Call Ed at 516 935-6557 to tell him when you are available and to get directions. Not only is this a satisfying event, but it helps in keeping the name of the LIFR in the public and in obtaining members. I understand that

TU and the Salty Flyrodders may also be present.

GIL BERGAN, SPEAKER, MANAGER OF OUR HOME WATERS, CONNETQUOT STATE PARK

We have not invited Gil to speak with our members for several years. Gil, always a source of interesting tales of his own world wide fishing adventures, can also discuss in detail the technology and problems of raising trout, maintaining one of the best trout hatcheries, and the all important techniques of catch and release. Whether or not you have heard Gil before, you must attend the October meeting.

Fish often, safely, and catch and release. RIS





CALL 1-718-847-4493 for details or for one-on-one fly casting lessons S DAVID S EKERES

"Your favorite rod is bound to be a SchereS custom-made fly rod!"

ORVIS'

# The "Camp-Site" Sport Shop

L.I.'s Largest Flyfishing Shop

\*SAGE \*LOOMIS \*LAMSON \*ABEL \*T&T \*ISLANDER \*METZ \*FIN-NOR \*BILLY PATE \*FILSON \*CORTLAND PRO-SHOP \*WEINBRENNER

Huge Selection of Flies/Materials

Rt.110 (Corner W.16th. St) Huntington Station

516 271-4969

Order Line: 800 881-2957 24 hr. Fax Line: 516 271-9621 or Visit us in the Web at: www.hway.net/campsite Mon thru Fri 9-9, Sat 9-6, Sun 11-5

# FOR YOUR NYMPHORMATION

Lee Weil

Jeff and I are always eager to explore new territory, and last week we decided to fish the Poconos in PA. There are so many trout streams in this area that the hard part was trying to decide where to start. We opted to camp out, as this time of year the weather is generally good and the summer vacationers have gone home.

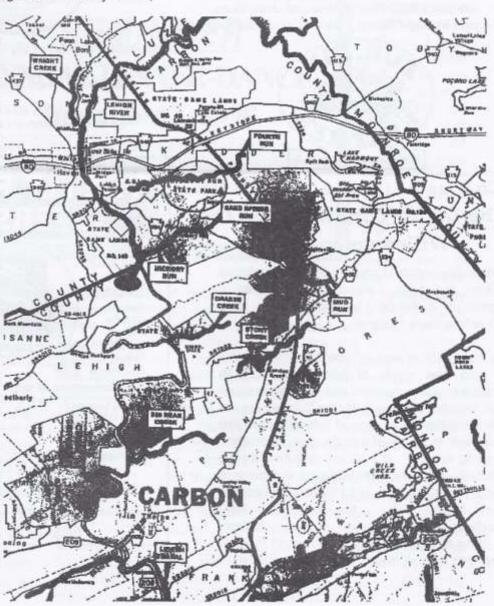
We chose the Fern Ridge campground as it was in close proximity to the Tobyhanna, Lehigh, Mud Run and Hickory Run State Park waters. In fact, there are at least a dozen choices of streams to fish within a ten mile radius. Our site was right on the Tobyhanna,

with the sound of the falls behind us at night lulling us to sleep. The facilities are excellent and it is conveniently located just minutes off Route I-80; a little over two hours drive from Long Island. The 75 acres of natural forest have both tent sites and RV hookups; or you may rent a cabin.

After pitching tents we headed up Rte.940 East to White Haven where the # Evening Hatch Fly Shop is located. The guys there went out of their way to help us and offered plenty of setherly advice along with directions to several spots which proved to hold fish; even under challenging conditions . of low water with temperatures up to 68 degrees. The resident guide Charlie 3 Robinson was generous

valuable local info that saved us from wasting time and helped us to concentrate on more promising areas. He advised us that in such low, clear water we would need to go to 7X tippets (or even 8X), and he was 100% right. I cautiously fished to one good brown that was rising off the end of a dead fall for at least 20 minutes with a beetle on 6X. I knew I hadn't spooked him because he continued to rise to naturals but would shun my fly on every drift. I finally surrendered and tied on the 7X; on the first drift he took it with authority. He went approximately 16" to 17" and I was feeling pretty good about myself when I brought him to hand and released him.

Terrestrials and midges were the bill of fare; with





We are a certified pro shop for Sage, Winston, Powell, STH, Loomis, Scientific Angler, Mastery and Cortland. Rods and Reels at competitive prices.

Flies, Fly Tying Tools and Materials. Custom Tied Flies, including the Moosehead Belle.

We stock Bait, Tackle, New and Used Guns.
We accept Master Charge, Visa and American Express.



# Call us at (914) 439-4476 for the Latest conditions on the Willowemoc Creek

beetles, hoppers and parachute Adams midges working the best. I even caught a bonus largemouth in the pool behind the camp on a #10 yellow foam Hopper.

Our best fishing was on the Tobyhanna, but we also saw plenty of fish on the Lehigh sections that we checked out. There was one area near the Francis E.Walter Dam where we took turns fishing to a good fish who rose like clockwork at the tip of a huge rock, frustrating us all to no end. It became amusing as we watched and either encouraged the present caster (That's it! Yes, right there!) or heckled them( NO,NO,NO! ... too far to the left.) Needless to say, we left the pool without affecting him in any way, and I won't have to keep that "appointment" in Macy's window ....

Those who aren't into camping and cooking over a Coleman stove can be perfectly comfortable at the Days Inn just up the road from the Evening Hatch, and we were told the Wild Fern restaurant across the street has very good fare. You can reach The Evening Hatch at 717-443-0772; their E mail address is thehatch@epix.net. If you have the opportunity to get away next month they will be stocking again for October and the scenery will be gorgeous.

Till next month, tight lines and God blesss Lee



Mastering The Art of Fly Casting & Fly Tying

Floyd Franke \* Roger Mims \* George Simon

(516) 483-0404 - Call for a Schedule of Classes & Events -



# RODS AVAILABLE:

- Soge
- Diamond Back
- Redington
- + Bill Ballon
- \* Loomis
- Winston
   Versitex
- & many more

## REELS AVAILABLE:

- Lamson
- Billy Pate
- Bill Ballan
- STH
- + Sci-Angler
- Ryall • Ti-Bor
- & many others

Fine selection of apparel & footwear by:

We Take Trade-ins On All Fly Fishing Equipment

- Lewis Creek Simms Kobuk Fly Tech
   Hodgman Wind River Loomis Tech
   Sage Tech Glacier Glove
- We have everything to tie your own flies
  10% Discount to club members that show a current ID card

Phone orders accepted - We ship anywhere in the country

4101 Sunrise Highway - Bohemia NY 11716

563-1323



# TAMING THE LETORT

Al Westbrook

After passing the elusive, no, mythical, Route 74 exit off Route I-81, I found my way to the famed Allenberry Inn located on the scenic Yellow Breeches. It was about noon and I was ready for the long awaited White Fly Hatch trip of the year, organized by Bob Skoy, LIF President. I got there after a pleasant stop at the Yellow Breeches Outfitters, a mile shy of the Inn. So, fifty dollars lighter, I

awaited other Island Long Flyrodders. intended to fish the late afternoon: the day was hot and bright and the fishing was s~ow from what I could see.

Bob and Karen arrived along with more than a dozen other members; many with wives or

friends. Excited plans were quickly fabricated and I headed for the Breeches at around 4:30 P.M. After a short time Bob and Jerry Berkson showed up at the same spot. Bob was curious as to how I found not only his favorite spot, but one of the best along the river. I began a story about reading the water, etc. etc., but the truth is it was the first spot I saw without three anglers shoulder to shoulder.

At that point fishing was, well, poor; no rises. I managed to

catch one small fish, under 10 pounds, mean though he was. Tom Baltz. quide extraordinare, was suddenly there beside us and began coaching Jerry and Bob. I strained my ears trying to catch the suggestions but. alas my hearing is less than In any case both perfect. caught a fish. It was then that I learned the fabled White Fly hatch would not take place until about 8 o'clock. A little mental calculation and I realized it would be d...d...dark! Having neither

were. He took us to the much talked about Letort. He advised us ahead of time that the fishing would be difficult at best and if we got one fish it would be a successful day.

The Letort turned out to be worthy of the awe everyone seemed to give it in discussions the night before. It was a small stream, gin clear and weed choked with channels between the weeds. Fishing the Letort is more hunting than fishing and the first fish spotted was in a tiny

tributary canopied with yard high weed cover. 1 was given first opportunity and sooner no raised the rod than the fish was a blur. All that stuff I read in books about gleam off the rod and the like might actually be true!

the fact that neither Vic or I spooked any more fish. We would spot a trout and cast time after time until the fish finally felt like striking. Vic caught two fish,

I'm proudest of

one a real beauty, and I caught one. These were, in fact, on dry flies and there couldn't have been two

happier anglers than us.

If you plan to fish the Yellow Breeches or the many other areas nearby, I strongly suggest you call Tom Baltz to guide your way. He's the best. Call him at (717) 486-7438, Angling Adventures.

# REMINDER

# ANNUAL DINNER-DANCE

**November 7, 1998** 

See Board Members for tickets or contact:

Frank Krist, Coordinator (516) 249-0816

a flashlight nor a sense of direction to speak of, I left just before it was impossible to see anything. The largest catch of the evening, certainly, was Jerry's wading staff. Bob spotted the cork handle bobbing merrily down the stream. A shout to the last fisherman in line got his attention and he actually hooked, and landed the staff.

The next morning Vic Howard and I had contracted Tom Baltz as a guide. We first fished the Breeches and did O.K. Then Tom asked if we were up for a challenge. We

# A SMOKIN' TROUT STORY Bob Stapf

So you caught a braggin sized rainbow. After all the oohs and ahs and pictures are taken "To what ultimate end do we subject thee, O noble creature?" " Ive been boiled, poached, broiled in foil, fried in oil, smothered, covered, steaked, baked, flaked, reduced to a soaked, poked, pile of bones". With upward looking, soulful eyes glazing over in retrospect; " I prefer curing and a light cold smoke, in lieu of a cajun cremation." This method of smoking leaves a subtle, delicate flavor, although it is a lengthy, precise. somewhat tedious process, it is in actuality a fairly simple operation and well worth the effort.

First, things to know.

1- Curing. Dry process or dry cure. A method where the fillets are dredged in a dry mixture of salt, sugar, spice/s and herbs. This draws out excess moisture and blood while adding flavors. and in itself thoroughly cooks the fish. Similar to using an acid such as vinegar, lemoniuice, lime etc. (pickled herring, sushii, etc). At such concentrations, pathogens, if present, cannot survive. It does not prevent the eventual oxydation or free radical crosslinking of long-chain lipid molecules. (See U.S.D.A. flier on Rancidity of fats and oils.)

2-Smoking-

Hot smoke 130--200 deg. Everything that can be smoked can be "hot smoked" with very little curing if at all. I have found through experience that this method, although quicker, leaves you with little more than grilled fish having a smokey taste. Everything that can be smoked can be hot smoked with very little curing.

# **Connetquot Trips**

In response to the demand for the limited spaces available for our Monday Connetquot River State Park trips, the following guidelines are in effect: Members attending the meetings have first priority, followed by mail-ins residing beyond Nassau, Suffolk, Queens, Brooklyn and Bronx. Finally, all others as chronologically received. If you do not get on the list, your check will be returned. The following LIFR regulations are in effect:

Resevrations for 32 anglers per session, 64 for both sessions. The cost of each session is \$15.00. Checks payable to L.I.F.R., P.O Box 8091, Hicksville NY 11802, due by the second Tuesday of each month (club meeting date).

For the morning session, be at the park by 7:10 am. Cancellations must be made by 7:00 pm the Sunday before the session. Checks sent in before the first day of the month for which the deposit is sent, will be returned.

# No Advance Reservations!!!

7:30 am to 11:30

Morning Afternoon

am

Hours:

12:00pm to 4:00pm

For up to the minute details check the LIFR Hotline or call Ron LaChase at 1-718-769-6376

Remaining 1998 Schedule: October 19

Must have new 98/99 license in order to fish this month

<u>Cold smoke---130 deg. or less.</u> Curing is a must with this method, due to the low temperatures involved. The reasons are obvious. Bacteria would incubate at these temperatures, if not for the curing process.

With the basics under our belt let's get to work.

1--Mix together equal parts KOSHER salt and brown sugar along with two[2] tablespoons coarsely cracked black peppercorns. Dredge your two 3 1/2 lb. scaled fillets in this dry mix. Completely covered and snowy looking, place one fillet skin side down, cover with fresh dill sprigs. Place the other fillet on top, skin side up. Slip this into a plastic bag and then into a glass or enameled baking pan. Place a heavy weight [I use a foiled brick] on top and place in the refrigerator. Turn twice a day, morning & night for three days. Keep plastic bag sealed, do not drain resulting liquid. At the end of the third day, wipe off all the dill and curing mix. Taa-Daaa, success! You are now 1/2 way done. At this point, you have what is known as Gravlox, which can be consumed, and is quite similar to LOX you buy at the deli. To this I add a cold smoke [about 90 deg.] for 3 hrs.minimum, all day, [12 hrs] max. Before hanging in smoke box, rinse fillets in cold white wine, air dry, brush with oil [cottonseed or other oil of choice] Charge your smoker with any hard wood sawdust such as Hickory, Apple, Alder, or White Oak. I personally prefer a blend of Apricot & Hickory. Corn cobs, as well as the dried stems of basil, fennel, thyme, etc, yield sweet interesting flavors.

2- Start the fire in your smoker grill or shallow 9". cake pan. Do not use fire-starter or bricquets. Use paper, kindling and lump charcoal. If you cannot find the latter, use an electric hot-plate with a 9in. cake pan as your smoke generator. Put a dampened handful or three of sawdust on your preheated [HOT!] pan. Cover with a suitable box or can (a 20 gallon galvinized, new, garbage can is perfect.] Another box holding the items to be smoked positioned a few feet away and above [6 -9ft.approx.1 the smoke-generator box connected by a length or two

of 3" or 4" dia. stove pipe. Since we do not have elaborate equipment to control the temperature, it is done by changing the distance between the boxes with the length of stove-pipe. If the pipe at the upper box is hot, add another length of pipe. [3--4ft. long & can be stored flat.] The end of the pipe should be about as warm as a babie's bottle. An adjustable vent in the upper box for positive draft and flow of smoke. You can control the smoke somewhat down at the hot-plate. Try to use clean metal components as they conduct and dissipate excess heat. ( I have improvised and used cardboard boxes and a jury rigged thermostat setup, but in the long run, simple is Two or three consecutive charges or refills the smoke-generator should get you six hours smoking time. If not add more

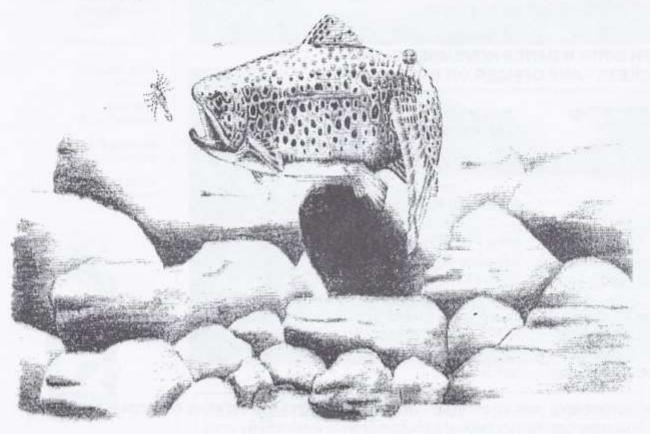
dampened sawdust (carefully, it is hot at this end). When finished to your liking, remove fillets from smoke-box, cool to ambient temperature, wipe with paper towel, brush with a very light coat of oil, wrap and refrigerate. Invite me to sample you efforts in a couple of days, when the flavors have melded and the beer is really cold.

Serve sliced tissue thin on party rye, aus jus, or with condiment of chioce.

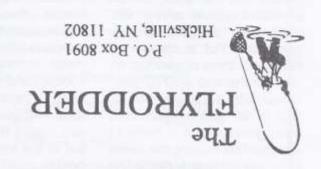
As my grandpa would say "Das ist delicate essen."

From my camp to yours, I hope you enjoy. Until next time, good luck and tight lines.

Bob Stapf



Page 7



# LIFR DINNER DANCE NOVEMBER 7, 1998 TICKETS - ANY OFFICER OR BOARD MEMBER

Oct 9-12 Trip:

Housatonic (Camping)

Al Manz, Coordinator 516 681-1418

Oct 13 Meeting:

Speaker Gil Bergan

Oct 15 Meeting:

opeaker dii berga

Oct 19

Outing:

LIFR Board

Oct 19 Outin

Connetquot LIFR Day

Ron LaChase, Coordinator 718 769-6376

Oct 23-25 Trip:

Montauk Point L.I.

Mike Friedland, Coordinator 516 868-2836

Nov 10 Meeting:

Speaker TBA

Nov 13-15 Trip:

Salmon River, NY

Dan VanBuskirk, Coordinator 516 561-8939

Nov 19 Meeting:

LIFR Board

Dec 8 Meeting

Holiday Party - Bring Wrapped New \$10+ Fly-Fishing-Gift

for Grab Bag

Dec 17 Meeting:

LIFR Board

Remember only paid up members may participate in LIFR activities and trips. Annual membership: individual \$25, family \$35, Junior \$15.