

The Cutthroat Chronicles

Official Newsletter of the Snake River Cutthroats

April, 2015

A Message from the President by Paul Patterson

This is both an exciting and busy time of year. The Expo is just a few weeks away (see page 3 for workshops), the public casting clinics are the second week of May (12th and 14th), and our spring conservation project (see page 3) is fast approaching. The month of May is also when we hold our annual business meeting instead of having a guest speaker. The business meeting, where we elect officers and board members for 2015-16, will be held on May 13th at Papa Tom's Pizza on Woodruff. The pizza and soft drinks are covered by the club. A social hour begins at 5:30 and pizza will be served starting around 6:15. We have a couple of openings on the board, so please contact me if you have an interest or want more information. My contact information is on page 3.

In the February newsletter I summarized the money raised at the Expo the last eleven years that has gone to conservation projects. So please come out and support the Expo by attending the banquet on Saturday night if you want us to be able to continue supporting conservation and education projects. There will be 20-25 great items in the live auction on Saturday night, as well as in the various raffles and silent auctions that run during the day on Friday and Saturday, as well as on Saturday night. There are substantial discounts on the ticket packages compared to buying the individual tickets. Check out the Expo website (srcexpo.com) for prices on the various ticket packages and a list of all that is included. For example, the Gold package has a guaranteed winning ticket for a prize worth at least \$30, and the Platinum and Table packages are the only way to get a chance at a fly rod worth at least \$500. While there is a charge for the Expo banquet and workshops shown on page 4, there is no charge to attend the Expo during the day. While a few workshops start at 8:00 o'clock, most things don't kick off until 9:00 both days. Fly tying demonstrations occur throughout the day and there are 25-30 vendor booths to visit.

Last, don't forget the Fly Fishing Film Festival that will be held at the Colonial Theater on Friday April 17th at 7:30, doors open at 7:00. Tickets can be purchased in advance at Jimmy's or at the Expo for \$12, or they can be purchased at the door for \$15.

UPCOMING EVENT



Bob Jacklin Wednesday April 8th, 6:30 PM Shilo Inn, Idaho Falls





Wednesday, April 8th, 6:30 PM Shilo Inn, Idaho Falls Bob Jacklin



Bob is a long-time supporter of not only our Expo, but our fly casting workshops and conservation efforts. He contributes as much to the EIFTE as anyone with tying and casting workshops, fly tying demo and theatre appearances, fund raising items, and destination programs He has also been our guest at a number of monthly meetings over the years, and he never fails to offer a subject of interest full of information that we can depend on for a great fly-fishing experience. Bob has had a bit more time these days to get out and explore Yellowstone Park and immediate area waters. He has put information from these activities into a new presentation, and that will be the feature of our meeting. Bob, a Buszek Award recipient, will also tie a few flies for us before his program. I'll bet these will be new patterns. Let's have a big turnout for this generous gentleman who is so supportive of our activities.

South Fork Fungus Update by Brett High, IDF&G

In January, we documented several reports about saprolegnia, or "cotton mold" affecting fish on the South Fork Snake River that appear to have white, cottony fuzz on them. This mold is common in fresh water environments, and is part of the natural ecosystem of our waters. Normally, this fungus feeds on fish waste and dead fish, but when a fish's immune systems is weakened, this fungus can affect live fish. It is not uncommon for a few injured and weak fish to succumb to mold outbreaks each year, but the level of infection we were seeing on the South Fork was uncommon. We investigated the situation with the aid of an IDFG fish disease specialist from Boise. We collected more than a dozen Brown Trout with cotton mold between Twin Bridges and Lorenzo on December 2, 2014. After working through these samples in the lab, Doug Burton, our fish pathologist reported, "No viruses or significant bacteria were detected from any of the samples taken on the river." He concluded that the fungus was the result of spawning-related injury which opened up pathways for infection by cotton mold. When asked why cotton mold appeared to be more abundant in 2014 than other years, he said it was likely the result of a combination of environmental factors such as weather and flow patterns, but without further research he couldn't say for sure. The good news is that the Brown Trout population should continue to be robust in the South Fork, and fishing should continue to be good through 2015. While collecting samples in December, numerous healthy Brown Trout were observed. We know cotton mold caused some Brown Trout to die, but it is not atypical for fish to die after spawning. Trout populations bounce back quickly, and we fully expect to have great fishing for Brown Trout in the South Fork this year. We will continue to keep an eye on the Brown Trout population this fall when we perform our next population survey.

Electronic Newsletters Available

For those still receiving hard copies of the newsletter via standard mail, but would prefer to receive it via email, please send your email address to Carol Staples, our membership chair at casbas@ida.net.

Fewer mailings mean more dollars for conservation projects. The fish will appreciate your cost saving efforts.

Spring Conservation Project: May 30th





The Cutthroats spring conservation project is scheduled for Saturday May 30th. This year's project is on Canyon Creek, a small Lemhi River tributary stream east of Leadore where we worked in 2013. We will be placing a number of structures in-stream and planting willows, similar to what we did in 2013. No fence building this year. Hip boots are more than adequate for anyone working in-stream. A sturdy pair of work boots would be helpful for anyone carrying materials, etc. The weather is unpredictable. It could be sunny and 80 degrees, or 45 and raining. We will be camping at the BLM Smokey Cub Campground 2.5-3 miles east of Leadore along Highway 29, which is the road to Montana. There is good parking for trailers and campers, as well as good spots for tents. The club provides breakfast on Saturday and Sunday, as well as lunch and dinner on Saturday. There is an informal potluck dinner on Friday night. Bring something to grill for yourself, and a dish of your choice to share. The work site is another 6 miles further east, downstream from Cruikshank Creek. Final details on the project will be published in the May newsletter. This is the Cutthroats 27th consecutive year of working on Salmon River drainage conservation projects. If you need more information or wish to sign up, call or send an email to Paul Patterson: 208-569-8031, pattersn@uidaho.edu.

Upcoming Outings

Here are some early season outings. They will be here before you know it, so contact the host for more details.

June (Exact date TBA), Blacktail launch at Ririe Res. for Bluegill, host Jimmy Gabettas (jimmys@ida.net)

June 26th (Friday) Shoshone Lake walk-in Host Bruce Staples (casbas@ida.net)

July 18th (Sat.) Henry's Lake Host Bill Schiess Meet at County Boat Dock, 6:00 AM (bschiessphoto@gmail.com)

2015 Expo Fly Tying and Fishing Workshops

Women's Workshops

Women's Introduction to Fly Tying Women's Fly Fishing Clinic	Friday April 17 th 9:00 am - 12:00pm Saturday April 18 th 8:30am - 3:30pm	\$35 \$60
Tying Workshops - Please Bring Tools and Thread		
Classic Flies and Techniques for Advanced Tiers with Steven Fernandez*	Thursday April 16 th 5:30pm – 9:30pm	\$35
All There Is to Know About Terrestrials and Then Some with Scott Sanchez* Czech Nymphs and Soft Hackles European Style with Charles Jardine	Friday April 17 ^h 8:00am – 12:00pm Friday April 17 th 8:00am – 12:00pm	\$35 \$35
Extremely Effective and Unique Patterns from the Fly Fish Food Company with Curtis Fry & Clark Pierce	Friday April 17 ^h 8:00am – 12:00pm	\$35
Introduction to Thread Control and Materials Handling with Wayne Luallen*	Friday April 17 th 1:00pm – 5:00pm	\$35
Highly Productive Small Patterns That "Catch Fish not Fishermen" with Chris Williams	Friday April 17 th 1:00pm – 5:00pm	\$35
Classic Steelhead Flies with Marty Howard	Saturday April 18th 8:00am -12:00pm	\$35
New and Unique Tying Techniques with the Nor-Vise with Dominic Singh, Alex Assante & Harley Reno	Saturday April 18 th 8:00am –12:00pm	\$35
Advanced Thread Control and Materials Handling with Wayne Luallen* Easy and Super Potent Streamer Patterns with Ross Slayton Unbelievably Deadly Stillwater Flies Using Semi Seal with John Rohmer	Saturday April 18 th 1:00pm – 5:00pm Saturday April 18 th 1:00pm –5:00pm Saturday April 18 th 1:00pm – 5:00pm	\$35
Casting Workshops – Warm Clothing Required		
Beginning Fly Casting with Bob Jacklin*	Friday April 17 th 1:00pm –4:00pm	\$35
Improve Your Casting with Mike Atwell (Intermediate)	Friday April 17 th 1:00pm-4:00pm	\$35
Beginning Fly Casting with Tim Tollett	Saturday April 18 th 1:00pm – 4:00pm	\$35
Smooth Style for Easy Casting with Charles Jardine (Intermediate)	Saturday April 18 th 1:00pm – 4:00pm	\$35
<u>Fishing Workshops</u>		
Entomology for Fly Fisher with Jay Buchner	Friday April 17 th 8:00am – 12:00pm	\$35
Western Fly Fishing Techniques for Boat and Wading with Tim Tollett	Friday April 17 th 1:00pm – 4:00pm	\$35
Introduction to Fly Fishing with Tim Woodard *Buszek Winner	Saturday April 18 th 1:00pm – 5:00pm	\$35

To sign up for workshop contact: Jimmy's All Seasons Angler 275 A Street, Idaho Falls

5 A Street, Idano Falis (208) 524-7160

For more information and workshop summaries see our srcexpo.com website

2015 Eastern Idaho Fly Tying & Fly-Fishing Expo Demonstrating Fly Tiers

Boots Allen Mike Andreasen Charles Appleby Wes Ashcraft Alex Assante Justin Barnard Gary Barnes Ron Baum Al Beatty Gretchen Beatty Grant Bench Arn Berglund Ken Bitton Scott Blackham Shawn Bostic Paul Bowen David Boyer Dave Brackett Jay Buchner Joe Burke Doug Burton Ben Byng Bill Cathrae J. C. Childress Ellen Clark Tom Clark Howard Cole Chuck Collins Larry Croft Tylar Dimond Tom Doxey Chuck Duncan Matthew Earp Dennie Edwards Ron English

Kayden Estep Steven Fernandez Bill Fenstermaker Randy Flynn Kieran Frye Dan Gates Doug Gibson Kelly Glissmeyer Michael Glissmeyer Will Godfrey Buck Goodrich Cathy Hamilton Dave Hamilton Spencer Higa Marty Howard Bob Jacklin Kim Jensen Jim Johnson Nick Jones Stef Jones Shirley Kelly Tim King Doug Kinney George Klomp Buddy Knight William Liebegott Vic Loiselle Greg Lowry Wayne Luallen Don McFarland Tom Meade Greg Messel Dane Miller Lee Moore Tom Mullen

Marvin Nolte Don Ordes Rob Parkins Rick Parry James Patton Tim Paxton Steve Potter Jim Pruett Ron Quesnell Ken Raddon Ray Radley Dave Raisch Randy Randolph Les Reitz Harley Reno Don Richards Al Rico Al Ritt John Rohmer Carl Ronk Sumi Sakamaki Scott Sanchez Allen Schaugaard Bill Schiess Chuck Scott Kit Seaton Fred Sica Dominic Singh Ross Slayton Todd Smith **Bob Starck** Aaron Stich Sherry Steele Barbara Stevens

Cliff Sullivan

Joni Tomich
Scott Turner
Richard Twarog
John Van DerHoof
Kirk Ward
Les Warren
Greg Webster
Jeff Welke
Chris Williams
Dave Wilson
Linda Windels
Olivia Wootan
Shane Wootan
Allan Woolley
Satoshi Yamamoto

Dorothy Zinky

Ed Thomas

Tim Tollett

Recipe of the Month

Grilled Rainbow Trout Recipe

Recipe Type: <u>Trout</u> Yields: many servings Prep time: 15 min Cook time: 10 to 15 min

Ingredients:

Fresh Trout (about 1-pound each), cleaned (head can be on or off), gills removed Coarse salt or sea salt
Freshly-ground pepper
Other seasonings to taste (optional)
Thin-sliced lemon or lime (optional)
Aluminum foil

When ready to cook, rinse the cleaned fish under cold water and pat dry with paper towels. Drying will prevent the fish from steaming when you cook it. Cut a few diagonal slashes along each side of the fish.

Brush the inside and outside of the trout with a little olive oil. Sprinkle salt and pepper on the inside and outside of the trout. If you desire, you can also stuff the inside cavity of the trout with lemons or lime slices.

Prepare aluminum foil into approximately 16 by 16-inches squares. Prepare individual foil squares for each trout to be cooked. Either spray aluminum foil with non-stick spray or use the non-stick aluminum foil (dull side toward the trout).

Making sure that the trout are in the middle of each square, fold up the aluminum foil loosely, grabbing at the edges and crimping together tightly to make a packet. You can prepare the fish and make the foil packets several hours ahead. Keep in the refrigerator until shortly before cooking.

When ready to grill, preheat your barbecue grill. Place prepared trout packets onto your preheated grill with indirect heat. Close lid and cook approximately 15 to 20 minutes (depending on the size of your fresh trout). To test for doneness when cooking the trout, insert a fork at the thickest point of the fish (through the aluminum foil). Perfectly cooked fish is nearly opaque, should be very moist, and will flake easily with a fork.

NOTE: If you like to eat the fish skin, make sure you remove all the fish scales before cooking. With the trout held firmly by the tail, scrape very firmly from the tail to the gills several times on both sides with a sharp knife.

Calendar

Wednesday, April 8th General Membership Meeting, Shilo Inn, 6:30

Speaker: Bob Jacklin

Saturday, April 11th Upper Snake River Fly-Fishers Banquet 6:30 PM

Rexburg VFW Memorial Hall

Fri.-Sat. April 17th-18th Eastern Idaho Fly Tying & Fly Fishing Expo,

Shilo Inn, Idaho Falls

Friday April 17th Fly Fishing Film Festival,

Fri.-Sun., May 1st-3rd TU Western Regional Meeting, Jackson, WY

http://www.tu.org/get-involved/national-events/2015-western-regional-

meeting

Tuesday, May 5th SRC Board Meeting, 6:30 PM, Shilo Inn

Wednesday, May 13th SRC Annual Business Meeting, 6:30 PM, Papa Tom's

Tues. and Thurs., May 12th Free Public Fly Casting Clinic, Tautphaus Park

and 14th

Saturday, May 30th Canyon Creek Conservation Project

Saturday, June 6th Youth Conservation Project, Garden Creek

Willow Planting

Fly of the Month

Gib's Midge

Doug Gibson created this pattern for increased visibility. He hackles the butt of the post, then pulls it shellback style over the body. This is the basis for high visibility.

Hook: Daiichi 1110, or equiv. size 16-20 Thread: Black 8/0 Tail: Grizzly hackle fibers Hackle: Grizzly

Post: Small diam. white foam tubing Body: Muskrat dubbing

Shellback: Post extended over body Head: Clipped end of shellback



Snake River Cutthroats 291 Dale Drive Idaho Falls, ID 83402

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Snake River Cutthroats

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Exec. Vice President: Rory Cullen (208-419-8477)
VP Conservation: Jeff Armstrong (208-522-7005)
Treasurer: Jim Mathias (208-684-4200)
Secretary: George Klomp (208-528-6248)

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Jimmy Gabettas
Marv Stucki
Buck Goodrich
Scott Long
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Programs: Wade Allen (208-390-3130), Marv Stucki (208-524-1825)

Historian/Newsletter: Bruce Staples (522-9242)

Outings: Mike Miller (357-5569) Publicity: Roger Blew (604-2539) Social: Cloyd Bland (756-7304) Web Site: Tim Woodard (201-1669) Youth: Christina Assante (270-0347)