



The Cutthroat Chronicles

Official Newsletter of the Snake River Cutthroats

March, 2015

A Message from the President *by Paul Patterson*

The Snake River Cutthroats have a strong focus both on education and conservation. In addition to classes on tying, rod building and casting offered each year, the Expo offers additional workshops to help beginner and experienced tiers; as well as two days of fly tying demonstrations and other programs. Workshop schedules will be posted at www.srcexpo.com Stop by or call Jimmy's to register for Expo workshops. Workshops limit the number of participants, so don't wait until the last minute to sign up or you may be out of luck. Banquet tickets and packages are also available at Jimmy's. Banquet tickets are \$30 per person and ticket packages with various combinations of raffle tickets start at \$75 for the Bronze package (total value of \$135) and run up to \$675 for a Table package (total value of \$1,310). Silver, Gold and Platinum ticket packages prices range between Bronze and Table package prices. Remember, the **Expo will be held at the Shilo Inn on April 17-18.**

For the past 26 years the Cutthroats have conducted a spring conservation project. While the early projects were conducted on the North Fork of the Salmon or its tributaries, projects in recent years have focused on a number of tributary streams on the Lemhi River. The **2015 conservation project is tentatively scheduled on Canyon Creek (Leadore area) for May 30th** and will involve placing in-stream structures to improve and/or restore habitat. More detail on this project will be published in the April and May newsletters. I just wanted to get the word out so you can get this date marked on your calendar. Please let me know if you plan on attending.

The Youth Group headed up by Christina Assante is looking at a willow planting project on Garden Creek on the first Saturday of June. While willows are getting re-established on the west side of the highway, willows are still pretty well absent on the east side of the highway. We will be looking for adult volunteers to help with this project, so please contact me or Christina if you are interested.

UPCOMING EVENT

Damon Keen and Brett High of IDF&G
Wednesday March 11th, 6:30 PM
Shilo Inn, Idaho Falls



Snake River Cutthroats

www.snakerivercutthroats.com



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Wednesday, March 11th, 6:30 PM
Shilo Inn, Idaho Falls
Brett High on South Fork
Management and Damon Keen
on
Henry's Lake Management

This meeting will be full of information on two of our most popular fishing places. It also provides a chance for us to give input to these two professionals and have some questions answered.

With respect to Henry's Lake, Bill Schiess, with his typical generosity, provided us almost unlimited information on how and where to fish the lake throughout the season during the February meeting. For the March meeting, Damon Keen will provide information on future management of the lake's fishery. Damon has a long history of operating the Henry's Lake hatchery. He can provide information not only on trout population but ice fishing impact, chub population impact, and also on a new direction for increasing the size of sterile cutthroat-rainbow hybrid trout in the lake. A new strain of rainbow with a reputation for fast growth is being considered for hybridizing, in some proportion, with cutthroat trout. In fact, the annual cutthroat run into the hatchery has begun a bit early this year. This might be a good time to ask him about visits to the hatchery and if volunteering to help is a good option.

Brett High and other IDF&G fisheries biologists are keeping close tabs on the cutthroat trout population in the South Fork. The upper Snake River drainage is a major host for both Yellowstone and Snake River fine spotted cutthroat trout. Thus their well-being has a significant impact on the overall cutthroat trout population which is dwindling. It is also valuable to monitor and work to improve this population in the South Fork because of its economic value. There is no other place on earth other than the Rocky Mountains where a self-sustaining cutthroat trout populations exists. Thus anglers from everywhere visit this area to encounter them, and the Snake River drainage hosts the major portion of these visits.

Trees for Fish
by
Mike Miller

Again this winter a volunteer team of Snake River Cutthroats placed Christmas trees on Gem Lake ice to create fish habitat. Eighty some Christmas trees were placed on the ice at Gem Lake or, as I like to call it, "Beck Pond Overflow Reservoir". The trees are weighted with concrete blocks and placed on the ice to wait for the spring thaw. The idea is to sink the trees and hold them on the bottom. As the trees decompose, they grow a biological skin of moss and algae which attracts insects. They then provide food for small fish and invertebrates which then attract and feed larger fish, hopefully improving the fishery.

The trees not only provide cover for small fish, they also provide lake bed structure for spiny ray fish to deposit their eggs. Structure is very minimal in Gem Lake, so I feel any increase in the amount of structural features could also greatly increase the quality of the fishery.

Gem Lake has a small population of smallmouth bass and ringed perch. Both species can be caught on flies. And, if we can get a larger self-sustaining population of these fish, they would provide a fun new fishing opportunity close to home.

Thank you again this year to Tom Call at Oldcastle Precast for donating the concrete blocks used to anchor the Christmas trees. Thanks to the City of Shelley for the Christmas trees and also the Army Surplus Warehouse at exit 113 south of Idaho Falls for their donations.

This spring and summer if you have the time, grab your fly rod and head to Gem Lake below the 49th South boat launch around the small islands on the east side. There is some scientific research that needs to be done and someone has to do it. Be sure and report your findings to me or the Snake River Cutthroats.

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.

Disinfect Your Drinking Water with Ultra Violet Light
Steve Schmidt
IDF&G Regional Supervisor

I had a giardia infection once. I never want to be that sick again. I picked up the parasite by drinking unfiltered water from a stream in the Wind River Range of Wyoming. Fortunately, I learned my lesson and have been treating my backcountry water ever since. I have used a variety of solutions, pills, and filters to kill the bad stuff in water. Now there is a new technology that appears to make all those old techniques obsolete.

Our mountain streams may look clean and pure enough to drink, but they may contain viruses, protozoans, and bacteria that can make us very sick. I treated water in my canteen with iodine and chlorine, but these chemical treatments made the water taste bad. I boiled my water on many occasions, but that takes a lot of time and burns up a lot of camping fuel. I purchased a variety of hand pump filters which have decayed to the point that I no longer know if they are safe to use. Furthermore, the replacement filter canisters are expensive.

Now we have a new tool to disinfect our drinking water. Enter the “Steripen.” This handheld device kills the little critters in my bottle with ultraviolet light. I simply insert this gizmo into my water bottle and stir. A built in timer and sensor tells me with a smiley face when the water is safe to drink. No bad smells or taste, no boiling; the water is quickly ready to drink.

How can this be? Actually the use of ultra violet light to disinfect water has been around since the mid-twentieth century. What is new is that the same technology is available in a handheld device you can put into your backpack, vest, or in a pouch on your belt.

How does it work? Ultraviolet light damages the DNA in the viruses, bacteria, and protozoa to the point that they cannot function properly nor reproduce. The little troublemakers will still be in your water, but they won't do any harm. If you want, an optional pre-filter can still be used to further clean the water.

I chose the “Steripan Ultra” model because it is rechargeable. The manufacturer claims that when fully charged, the “Ultra” will treat one hundred half-liters or fifty full liters of water, and its UV lamp will last for 8000 treatments. That should be plenty of treatments for my backcountry adventures, and I won't have to carry extra batteries.

I cannot and will not guarantee that the Steripan is 100% effective at disinfecting water in your bottle. Like any tool, it must be properly used and as per the manufacturer's instructions. All I can say is, I used mine last summer, and I did not get sick. Get more information on this tool through:

<http://www.steripan.com/ultra>

The TU Western Regional Meeting

Consider joining us at **the 2015 TU Western Regional Meeting** from May 1-3 in Jackson, Wyo. for enlightening presentations, inspiring dialogue, and engaging camaraderie with those who share your dedication to TU and our mission. TU regional meetings are occasions to be inspired – by the work of TU staff, lessons from volunteer leaders and conversations with newfound friends at Snow King Resort

Schedule

Friday and Saturday, May 1-2 – Workshops and Seminars

Friday and Saturday's full-day sessions will include group discussions, concentrated workshops and opportunities for council and chapter leaders to share successes and discuss common challenges.

Friday, May 1 – Evening Barbecue

Details will be provided **online** soon.

Saturday, May 2 – No Host Dinner at Local Restaurant or "Tie One On" Chapter/Council Fundraiser

Saturday evening activities are "on your own" in that it is not included in the registration price. However, we will have two activities coordinated to keep the group together. For those interested, we will be meeting at a local brewery for a casual, no-host dinner. Alternatively, the Jackson Hole chapter and the Wyoming council are putting on their annual Tie One On fundraiser in Teton Village (approx. 35 minute drive away.) This is a formal event with a reception-style dinner, silent and live auctions. More details will be provided **online** soon.

Sunday, May 3 – Optional Day of Fishing

Upcoming Outings

Mike Miller is following Ron Scott's excellent example of establishing an outings schedule. Currently dates, times, and hosts are being established for these in the later season. Here are some early season outings. More details later.

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

June 26th (Friday) Shoshone Lake walk-in Host Bruce Staples

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

USRFF

UPPER SNAKER RIVER
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ANNUAL FUNDRAISING
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Buy Tickets at
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April 11, 2015
6:00 p.m.

Enter to Win a
RO Drift Boat!!

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- Reels
- Waders
- Food
- Kid Prizes
- Ladies Prizes



Upper Snake River Fly Fishers are proud to announce the Annual Fundraising Banquet. We would like to invite everyone to participate in this fun filled night. A **Prime Rib dinner is being catered by Chiz's** and will be held at the Veteran's Memorial Hall in Rexburg. Dinner tickets are \$30.00 /person.

We are giving away a **RO DRIFT BOAT (\$9500 value)**. There is also a live auction for many guided fishing trips. We are also giving away thousands of dollars in Fly Rods and Reels.

Early Bird tickets purchased by March 15th will be entered in a drawing for a **Sage VXP 6WT.**

USRFF

Call 351-3954
for Tickets
or buy online at:

www.usrff.org

Recipe of the Month

Oven Baked Trout

(Word is out that this recipe is particularly good when applied to South Fork rainbows and lake trout from Yellowstone Lake)

Ingredients:

2 to 3 whole trout, cleaned (head can be off), gills removed

Extra-virgin olive oil

Salt and pepper

Thinly-sliced lemons

1 cup pinot noir wine (any light red or white wine of choice) Trout meat is very delicate, you need to use a light wine that won't overbear the trout

Preparation:

Preheat oven to 350 degrees F. When ready to cook, rinse the cleaned trout 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.

Place a large piece of aluminum foil in a large baking dish. Brush the foil with some olive oil. Place some of the lemon slices on the bottom of the baking dish.

In the cavity of each trout, sprinkle with salt, pepper, and add some lemon slices. Lay the prepared trout on top of the lemon slices in the bottom of the baking dish. Lightly rub the top of the trout with some olive oil. Place additional lemon slices on top of the trout. Pour the wine around the trout. Bring the aluminum foil up and tightly around the baking dish.

Cook:

Bake approximately 30 to 35 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. Perfectly cooked fish is nearly opaque, should be very moist, and will flake easily with a fork. Fish that looks slightly dry is overcooked. Undercooked fish will look translucent and raw. If you have a digital meat thermometer, the internal temperature in the center of the fillet should reach 140°F.

When done, remove from oven, remove from the aluminum foil, and serve on individual serving plates.

Makes 2 to 3 servings

Calendar

Tuesday, March 3 rd	SRC Board Meeting, 6:30, Keefer's Island
Wednesday, March 11 th	General Membership Meeting, Shilo Inn, Guests are Damon Keen and Brett High
Tuesday, March 31 st	SRC Board Meeting, 6:30, Keefer's Island
Wednesday, April 8 th	General Membership Meeting, Shilo Inn, 6:30 Guest is Bob Jacklin
Saturday, April 11 th	Upper Snake River Fly-Fishers Banquet 6:30 PM Rexburg VFW Memorial Hall
Thurs.-Sat. April 16 th -18 th	Eastern Idaho Fly Tying & Fly Fishing Expo, Shilo Inn, Idaho Falls
Fr.-Sun., May 1 st -3 rd	TU Western Regional Meeting, Jackson, WY
Tues. and Thurs., May 12 th and 14 th	Free Public Fly Casting Clinic, 6:30
Saturday, May 30 th	Canyon Creek Conservation Project (more later)

Fly of the Month

Syl's Midge

This was one of Syl Nemes' first soft hackled flies to be published. At the time he lived in Bozeman, Montana, and observed that from November to March midges were almost the only surface food available for salmonids. So he came up with this simple and effective emerger pattern. Because we have the same situation in east Idaho with respect to surface food for salmonids at this time, this pattern would also work here.



Hook: Daiichi 1170, or equiv., #16-20
 Thread: Olive 6/0
 Body: Full, from peacock herl
 Wing: Two turns of grey partridge hackle

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291 Dale Drive
Idaho Falls, ID 83402

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Snake River Cutthroats

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