

# The Cutthroat Chronicles

Official Newsletter of the Snake River Cutthroats

4<sup>th</sup> Quarter, 2023

## A Message from the President

It's hard to believe that the fall is all but passed and that by the time you are reading this, we will have or be at least expecting some snow. Last year was a long, hard winter, but the snowpack that came with it brought us out of a very serious drought. As we sit today, the upper Snake River basin water storage is at about 53%. Last year at this time we were only at about 20%, so we are sitting at a pretty good place already. Flows out of Palisades reservoir are running around 900 cfs where last year at this time we at 800. That 100 cfs may not sound like a lot, but it means a lot to both the spawning browns and the wintering trout along the entire South Fork.

With winter coming, I am really hoping to continue to improve my tying skills. Every third Tuesday of the month through the winter we host Tie One On at Tap N Fill in Idaho Falls. Area tiers come and tie some of their favorite patterns and more importantly talk about how and when to fish them. Stop by, grab a beer, and learn some new flies or techniques for our area. Maybe someday, my neophyte skills will be up to the task. But really, if you have a pattern that you love and would like to share, let us know!

Moving ahead, I look forward to seeing all of you at the annual holiday party coming up on December 13<sup>th</sup>. All the details you need on attending are in this newsletter. In the long range we are in full preparation mode for our Expo coming up in March. Watch for more details on that as we head into the new year. Make note that this edition of the newsletter is the last distributed through the U. S. Postal Service. Email will be used in the future

Lastly, we would love to hear from you as to what you would like to see from the club. We have been trying to have more boots on the ground conservation workdays. In board meetings, we have discussed some different outing types, like mentoring days, or different locations for fishing get-togethers but would really love to hear your ideas? We have also discussed some additional educational events. We typically do casting, and of course tying demos, but we would love ideas in this area too. Have any suggestions? Please email me at [snakerivercutthroats@gmail.com](mailto:snakerivercutthroats@gmail.com).

Tight lines,  
Dan



## Christmas Party



**Wednesday December 13<sup>th</sup>**  
**535 West 21<sup>st</sup> St**  
**Idaho Falls**  
**Festivities begin at 6:00 PM**

**\$15.00 per person**

It's another fun event. Gifts will be part as well as great food. The club will provide chili verde and mama mia pasta.

According to your last name, please bring the following:

**A through H - bring some kind of side dish,**  
**I through Q - bring some kind of salad,**  
**R through Z - bring some kind of desert.**

This year's Christmas party will be different as we are no longer signing up and paying at Jimmy's All Seasons Angler. To RSVP, reply back to [snakerivercutthroats@gmail.com](mailto:snakerivercutthroats@gmail.com) by Monday, December 11.

Please pay electronically via Venmo @Idaho\_Myles or you can pay by check or cash at the door.

**Help Needed to Make the Christmas Party a Success**

Would you like to volunteer? Here's where help is needed.

**Set-up:** Be at the Senior Citizen's Center at 5:40 PM to help arrange tables and seating.

**Gift Wrapping:** We have someone to purchase gifts, but we need a few volunteers to help wrap these gifts. Time & place TBD

**Clean-up:** We need volunteers to clean up the Center after we've finished and put things away. This will be done between 9 and 10 PM

**Contact Dan Smith:**  
**908-652-1837**  
**dan@wreck-finder.com**

### Electronic Newsletters Available

For those still receiving hard copies of the newsletter via standard mail, please switch to receive it via email, and send your email address to Carol Staples, our membership chair, at [carolastaples@gmail.com](mailto:carolastaples@gmail.com)

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



**TROUT**  
**UNLIMITED**



## Caught a Tagged Fish? Report it to Help Shape Idaho Fisheries Management

(An IDF&G Press Release)

Anywhere you fish in Idaho whether a high mountain lake, river or urban pond the next fish you catch might have an orange tag, and the Idaho Department of Fish and Game (IDFG) needs your help reporting it.

IDF&G fisheries biologists these orange “t-bar anchor tags” to various fish species throughout the state to learn more about them. When anglers report a tagged fish, biologists can learn how many fish in a specific area or population are caught by anglers.

“We have had some fish get caught the same day we have tagged them, while some fish may not get caught and reported years later,” said Kevin Meyer, an IDFG biologist.

Tags can also describe fish migration and are used to compare survival and catch of hatchery raised fish after they are stocked. Each report tag provides valuable information about angler catch, survival and abundance of certain species, which helps biologists manage fish populations for better fishing success. “tags are a crucial component of our research and management aim at making better fishing for Idaho’s anglers,” said Meyer.

### How to Report a Tagged Fish

Each fish is labeled with a unique number that identifies the fish and how to report it on line. If the tag is not a reward tag, you can decide whether to remove it from the fish or leave it and release the fish for another angler to report another catch. If you plan to leave the tag, record its number or take a clear picture on your phone or camera. If you choose to clip the tag, use scissors or clippers to avoid yanking it out of the fish.

Report on line: [tag.idaho.gov](http://tag.idaho.gov)

Call: 866-258-0338

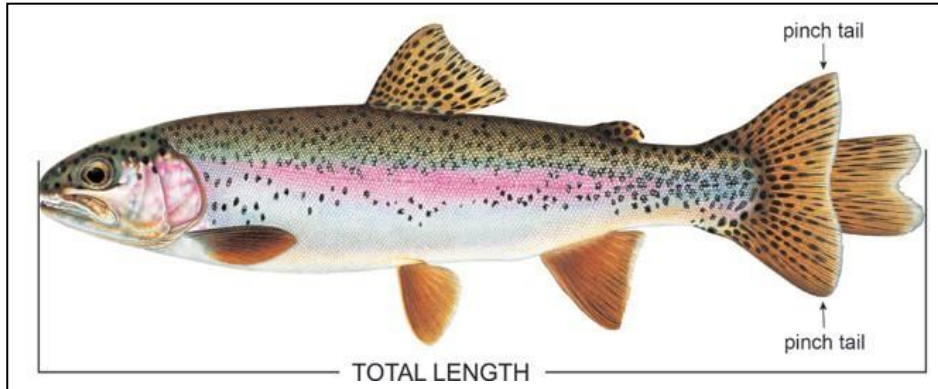
### How to Redeem a Reward Tag

Some fish have a reward tag and carry a value of \$25, \$50, \$100, or \$200. Anglers will see REWARD printed on the tag and the dollar amount. Reward tags must be removed from the fish by clipping it with scissors or clippers and sent to our research office in Nampa, ID. Please do not yank tags out of fish. Being played and having been subjected to removal of a fly or lure has caused them enough stress. Mail tag to the following address:

Fish Tag Returns  
1414 E. Locust Lane,  
Nampa, ID 83686.



## Guidelines for Idaho Catch and Release Records



Only fish caught in publicly-accessible waters with legal fishing methods during an open season are eligible for State Records. All applicants must have a valid Idaho fishing license at the time the fish was caught. No records will be awarded for fish caught during salvage seasons or at private pay-to-fish facilities.

### General Guidelines

- Fish must be released alive. See tips on safely releasing fish in the [Fishing Rules Booklet](#).
- Steelhead, ocean run salmon, Bull Trout and White Sturgeon submitted for records must be measured and photographed in the water.
- Catch-and-Release Records are based only on the total length from snout to tip of tail. Measure the total length from the tip of the snout to the end of the tail, with lobes of tail squeezed together.
- Fish must be photographed directly next to a ruler/tape or an object of known verifiable length (such as the [Fishing Rules Booklet](#)).
- At least one photo of the angler with the fish.
- At least one witness to the measurement and release.
- White Sturgeon records must be broken by a minimum of 2 inches.
- Records for all other species must be broken by a minimum of ½ inch.

All applications must be submitted within 30 days of the catch date.

### White Sturgeon

- Sturgeon should be measured upside down along the belly from the snout to tip of the upper lobe of the tail fin. [Check the sturgeon measuring guidelines page for details.](#)
- White Sturgeon records must be broken by a minimum of 2 inches.

### How to Apply

All applicants must submit:

- A completed [Record Fish Application Form](#), which includes the legal signature of one witness to the measurement and release.
- At least one photo of the fish with the angler and 2 or 3 of the measuring process.

Applications may be obtained & submitted online (see IDFG website) or delivered to an IDFG office. Sportfishing Program Coordinator Idaho Department of Fish and Game PO Box 25 Boise, ID, 83707

## Idaho's Bull Trout



We often talk about the complexities of Idaho's anadromous salmon and steelhead which make their long journey all the way to the ocean and back, but another Idaho native, the Bull Trout, has some amazing tricks up its sleeve.

Idaho's Bull Trout are dispersed across much of the state, ranging from the Canadian border all the way south to drainages such as the Boise River, Little Lost, and even the Jarbidge River which originates in Nevada. Since Bull Trout are found in so many places, they are required to adapt to a wide variety of habitats. The result is a variety of strategies, known as life histories, being used by Bull Trout to maximize the use of the habitats available. Here are the major life history types of Bull Trout in Idaho.

**Adfluvial:** This term refers to fish that are born in a headwater stream, migrate and grow up in a lake, and then return to the headwater stream to spawn. So, after Bull Trout hatch and live in the streams they were born in for a couple years, adfluvial Bull Trout migrate downstream to lakes to take advantage of better food resources and therefore growing opportunities.

**Fluvial:** This term refers to fish that are born in a headwater stream, migrate and grow up in a large river, and then return to the headwater stream to spawn. Similar to migrating down to a large lake, Bull Trout that migrate down to a large river system are doing this to find better food and grow faster and bigger than if they stayed in the headwater stream in which they were born.

**Resident:** This term refers to fish that rear, grow up, and spawn all in the same headwater stream system, they really don't migrate much at all. Compared to migratory fish, these residents stay small, a spawning adult may only be 12 inches, instead of 12 pounds.

Bull Trout are so dynamic that these different life histories can mix and mingle in some populations. Resident fish may have fluvial offspring and vice versa. This adds complexity, but also security to these areas. Lastly, here in Idaho we do not have anadromous Bull Trout that go all the way to the ocean like our salmon and steelhead. But rest assured, as a species, Bull Trout have that covered as well. Coastal Bull Trout populations can be anadromous and use the ocean for rearing to take advantage of yet another habitat type.

Life history diversity make Bull Trout a challenging and also fascinating species to study. This diversity makes them fantastic to enjoy while afield on your next fishing adventure.

## Recipe for the Quarter

Baked Fillets, the Mediterranean Way

### INGREDIENTS

- 1 lime or lemon, juice of
- ½ cup extra virgin olive oil
- 3 tbsp unsalted melted butter (if you like it buttery, then add up to ½ cup)
- 2 shallots, thinly sliced
- 3 garlic cloves, thinly-sliced
- 2 tbsp capers
- 1 tsp seasoned salt, or to your taste
- ¾ tsp ground black pepper
- 1 tsp ground cumin
- 1 tsp garlic powder
- 1.5 lb fillet (about 10-12 thin fillets)
- 4-6 green onions, top trimmed, halved length-wise
- 1 lime or lemon, sliced (optional)
- ¾ cup roughly chopped fresh dill for garnish

**Adapted from sole fillet recipe.  
Substitute skinless walleye, crappie  
or Rocky Mountain whitefish fillets  
which work just as well.**

### INSTRUCTIONS

1. In a small bowl, whisk together lime juice, olive oil and melted butter with a dash of seasoned salt. Stir in the shallots, garlic and capers. In a separate small bowl, mix together the seasoned salt, pepper, cumin and garlic powder. Spice fish fillets each on both sides.
2. Place the fish fillets on a lightly-oiled large baking pan or dish. Cover with the buttery lime mixture you prepared earlier. Now arrange the green onion halves and lime slices on top.
3. Bake in 375 degrees F-heated oven for 10-15 minutes. Do not overcook.
4. Remove the fish fillets from the oven and garnish with the chopped fresh dill. Serve next to white rice or roasted Greek potatoes and a simple Mediterranean salad.

Fly of the Month

**Pine Squirrel Streamer**

Gary Barnes was first in the region to use pine squirrel skin for both wing and body of a streamer. First tie on the strip to form the wing. Then form the body with wraps of another pine squirrel strip.

**Hook:** Daiichi 1850, size 4-8

**Thread:** GSP 75 dyed olive

**Head:** Cone

**Wing:** Strip of pine squirrel hide dyed olive, 1/8" wide

**Body:** Strip of pine squirrel hide dyed olive, 1/8" wide close wrapped on shank



**2023 Calendar**

Date	Activity
Board Meeting, Tue., December 6 <sup>th</sup>	Papa Tom's Pizza & Zoom 6:30 PM
Christmas Party Wed., December 13 <sup>th</sup>	Senior Citizen Center, 6 PM
Tie One On, Tuesday, December 19 <sup>th</sup>	Tap and Fill, 6:30 PM Guest: TBD
Board Meeting, Tue., January 2 <sup>nd</sup> , 2024	Papa Tom's Pizza & Zoom 6:30 PM
Membership Meeting, Wed. January 10 <sup>th</sup> , 2024	Fairbridge Inn & Suites 6:30 PM Guest, Cayd Kluesner
Tie One On, Tuesday, January 16 <sup>th</sup> , 2024	Tap and Fill, 6:30 PM Guest: TBD
Board Meeting, Tue., Feb. 6 <sup>th</sup> , 2024	Papa Tom's Pizza & Zoom 6:30 PM
Membership Meeting, Wed. Feb. 14 <sup>th</sup> , 2024	Fairbridge Inn & Suites 6:30 PM Guest, Todd Lanning
Tie One On, Tuesday, Feb. 20 <sup>th</sup> , 2024	Tap and Fill, 6:30 PM Guest: TBD

Board meetings, open to all members, are held at Papa Tom's Pizza with a ZOOM hook-up. Visit [www.snakerivercutthroats.org](http://www.snakerivercutthroats.org) or the Cutthroats Facebook page for a link to access membership meetings at Fairbridge Inn, outings, and other activities.

Snake River Cutthroats  
291 Dale Drive  
Idaho Falls, ID 83402  
Return Service Requested

NON-PROFIT STD  
US POSTAGE PAID  
Idaho Falls, ID  
Permit no. 15

## Snake River Cutthroats

### Club Officers

President: Dan Smith (908-652-1837)  
Past President:  
Ex. Vice President: TBA  
VP Conservation: Andy Bosworth (207-713-3457)  
Treasurer: Jim Mathias (208-684-4200)  
Secretary: Jeff Armstrong (208-351-1333)

### Senior Advisors

Gary Barnes  
Jimmy Gabettas  
Buck Goodrich  
Ron Hover  
Rory Cullen  
Scott Long  
Dave Pace  
Marvin Stucki

### Board of Directors

3 Yr Directors: Matt Marotz (414-721-1642), Curtis St. Michael (208-520-8369), Eric Berglund ( 208-569-8369)  
2 Yr Directors: Steve Moss (208-251-3227 ), Mike Miller (208-357-5569), Josh Clark (208- 932-5850)  
1 Yr Directors: Stan Weise (562-743-2936), Lee Morse (208-252-0703), Ross Carrol (208-520-1112)

### Committee Chairs

Membership: Carol Staples (208-522-9242)  
Historian/Newsletter: Bruce Staples (208-522-9242) ( new email bstaples9740@gmail.com)  
Education: Jeff Armstrong (208-522-7005)  
Expo: Scott Long (208-520-3750), Rory Cullen (208-419-8477), Dave Pace ( 208-360-5657)  
Programs: George Klomp (208-680-2762), Myles Pawlaczyk ( 949-701-1767)  
Publicity: Rob Knox (760-419-1682)  
Outings: Marv Stucki (208-589-9677), Scott Long (520-3750), Rob Knox (760-419-1682)  
Youth: Paul Stembridge (208-569-2890)  
IT/Web Site: Myles Pawlaczyk ( 949-701-1767)





