



The Conservation Minded Club

The Chum Bucket

MONTHLY NEWSLETTER



July / August 2016

Port Elizabeth is starting to experience warmer weather at times with some good rainfalls being measured recently. The wind also dissipated and we enjoyed many days (excluding weekends as usual) without any wind. These perfect conditions called for perfect fishing trips for those who were lucky enough to put out to sea during the week.

Large hake is still being caught off Noordhoek in water depths ranging from 65-85 meters. Geelbek regularly make their appearances with some large specimens being caught. Although we are out of our Yellowtail season, some nice catches are still being made sporadically. The large shoals are expected to return towards the end of August. Spring is around the corner, and this indicates a special time when many fair weather fisherman dust off their fishing gear and start preparing for the warmer fishing days. We hope to see some nice catches being reported soon.

Club Matters and News

Marlins Head Pub

The bar will be closed every Monday for the duration of the winter months. Notifications will be sent to all members when normal hours will resume in September.

Mass Boat Inspection

The Pedsac annual mass boat inspection will take place on Saturday, 5th November 2016. Breakfast rolls, coffee and refreshments will be available. Marlins Head will open earlier that morning for the brave few who prefers a cold beer with their breakfast roll.

Over's and Under's

The Pedsac Over's and Under's will be fished on the 12 November 2016. Team captains for the Under 50's and Over 50's teams will be selected and the respective teams chosen to do battle for bragging rights. We invite all interested members to send their names for consideration to Denise. The over 50's team does enjoy a "rule advantage / handicap" always causing a good laugh during weigh in. We will be planning this as a big club event by organising a spit braai, music and entertainment as well as something for the kids to do in support of the teams on that day.

More details will be communicated closer to the time.

Moorings

The water space lease has been awarded to Pedsac and we are now on track to start paying serious attention to start with rehabilitation of the small craft moorings.

All mooring owners will shortly be invited to a meeting where mooring directors will be appointed and plans be set in motion regarding the rehabilitation of the moorings.

This will be an exciting time, especially with the imminent removal of the fuel farm and ore dumps when the recreational hub around Pedsac / NSRI / ABYC will be developed by Transnet.

We appeal to persons using the moorings not to remove or cut any ropes, shackles or bumpers from vacant moorings. This becomes a problem when the owners want to place their boats back on the affected moorings.

Annual General Meeting

The Pedsac Annual General Meeting (AGM) will take place on Wednesday, 24th August 2016 starting at 18:00. Notices of the AGM and nomination forms for office bearers has been sent out

It is important for members to attend this important annual event. The current serving committee will submit their annual portfolio reports and most importantly, the Pedsac 2015/16 audited financial report as well as the 2016/17 budget will be presented for discussion and approval.

The new proposed committee will also be voted into office during the annual AGM.

In terms of the Pedsac constitution, we encourage members to nominate worthy members who are in good standing to stand for a position on the 2016/17 committee.

Extract from the Pedsac constitution dealing with the Annual General Meeting.

1. The business and the affairs of the Club shall be managed and conducted by quarterly and Annual General Meetings of the Club and between General Meetings of the Executive Committee. An Executive Committee Meeting shall be held one monthly and General Meetings once a quarter. In the event of a quorum not being available for an Executive Meeting the Secretary shall arrange a meeting at the earliest convenient date.
2. At any General Meeting of the Club, fifteen (15) members shall form a quorum.
3. At every Annual General Meeting, the minutes of the last Annual General Meeting shall be read, or by resolution, taken as read and if passed, be confirmed.
4. (a) At the Annual General Meeting in each year, there shall be elected:
 - i) Chairman
 - ii) Vice-Chairman
 - iii) Honorary Secretary
 - iv) Honorary Treasurer
 - v) Records and Competitions Officer
 - vi) Publicity Officer
 - vii) Safety Officer – if the incumbent has completed his three year term of office.
 - viii) Club Captain – if the incumbent has completed his two year term of office.
 - ix) Entertainment Officer
 - x) Marlin's Head
 - xi) Projects and Planning Officer
 - xii) An Auditor or Auditors
- (b) The Executive Committee shall appoint a member who is not seeking election himself as electoral officer. The electoral officer shall call for nominations. On receipt of completed nominations, he shall check if they are correct and post an up to date summary on the notice boards on the Club premises.
- c) Nominations for vacancies of all officers of the Club mentioned in paragraph K.4.a. must be made in writing and submitted to the electoral officer before the closing date and time set by the outgoing Committee. Such written nominations shall contain the following information:
 - i) Office for which nominated;
 - ii) Name of nominee;
 - iii) Proposer;
 - iv) Seconder;
 - v) Acceptance or declination of nominee;
 - vi) Whether, if not elected for a specific office, nominee will stand for any other office.

- d) All nominees, proposers and seconders must be members of good standing. Proposers and seconders may only nominate one candidate for a specific portfolio. The electoral officer shall reject any nomination if it is signed by a member who is not in good standing.
- e) Nominations shall be open for a period of fourteen (14) days and the closing date shall not be more than seven (7) days and not less than two days before election.
- f) Should any candidate who has accepted nomination wish to withdraw his acceptance, he must apply to the electoral officer to do so, who shall only accept such withdrawal if sufficient and valid reason exist.
- g) Be fixed, the remuneration of honoraria, if any, of the Honorary Secretary, Honorary Treasurer and Safety Officer.
- h) Any member desiring any matter to be placed on the agenda of any Annual General Meeting shall deliver such matter in writing to the Honorary Secretary of the Club at least twenty one (21) days before the date of such meeting. The Honorary Secretary shall forward to each member at least fourteen days before such a meeting the notice to convene the meeting. The Annual General Meeting shall be held during August each year.
- i) A Special General Meeting of the Club shall be convened at any time by requisition of at least fifteen members, which requisition shall set out clearly, in detail, the objects for which the meeting is called and no other business may be discussed. The Honorary Secretary shall advise members concerning the meeting and the business for discussion.

Junior Development

Due to persistent bad weather, our planned Junior Development Day will be moved to early spring. Our unfortunate busy schedule, the start of the hunting season and the resulting unavailability of skippers and boats necessitated this unfortunate delay. We will conduct a hour long workshop doing bait presentation, as well as teaching the youngsters how to make traces and knots before we set out to fish around the bell buoy for 2-3 hours on some of the larger boats that will be made available for this development session.

We will send notification to all our members and other interested parties in advance to rally up the juniors and be part of yet another successful day.

Tiny Tots Bank Angling Competition

Linda has started planning the next Tiny Tots bank angling competition. Invites will be sent to all members as soon as the necessary arrangements has been made and permission has been obtained from the Harbour Master to fish from our moorings. Last years event was a huge success with more than 40 kids participating. We hope to see all the young kids back again.

PEDSAC Steak Night

The Pedsac Steak night will be held on Friday, 9th September 2016.

As this will be the first steak night in spring, we will organise a special event with many lucky draw prizes, cash prizes and live entertainment rocking the clubhouse to its foundations.

Tickets cost R80, which includes your 300gr steak, sides and salad, with R20 of this going towards the attendance cash draw.

Super 6

The first Super 6 will take place on the 29th October 2016. We will call an early meeting for all anglers to participate in and pass on ideas on making our club league more interesting and fun for the non-competitive angler to participate in.

A questionnaire will be sent to all our members to give us feedback and ideas to help make our club league more successful.

Photos of catches submitted





Nicolette Donaldson (7) with her first catch out at sea.



Boating tip of the month.

For many, boating is synonymous with the opportunity to relax and get away. However, recreational boaters are often tempted to launch their boats without first minding the obvious— boat maintenance and safety. Before launching your boat at the first hint of good weather, ask yourself, “Has my boat been properly maintained?” and “Am I compliant with my state’s boating safety laws?”

In order to remain safe, it is important to be aware of the risks involved in boating, both environmental and mechanical. By routinely maintaining your boat and preparing for potential hazards, you can maximize your time and enjoyment on the water. By practicing the suggestions below, you will expand the life of your boat, make it more fuel efficient, and even eliminate costly repairs. Remember to consult your engine manual for detailed information about your engine and scheduling.

De-winterize

Why de-winterize your boat? By spring, most boats have been sitting for three or more months unused. Salt air and extreme temperature changes can dry rot hoses and other rubber parts. Fuel in your tank can breakdown, and moisture can cause corrosion of metal parts and electrical systems. If you are unfamiliar with boat engines or are still in the learning phase, spring is the time to schedule a tune-up with a certified engine technician. Allow at least a two-week waiting period, as service schedules tend to fill quickly.

Get a Tune-up

Start the season with a professional tune-up to maximize fuel efficiency. As part of a tune-up, your mechanic will run a compression test, check the seals and water pump, test the spark plugs, check or change the lubricant in the lower unit, check warning alarms, and perform any other necessary services specific to the type of engine.

Water Pump and Thermostats

Proper engine temperature is paramount to the life of your engine. The water pump uses a rubber impeller to pump water to cool your engine. Rubber impellers typically go bad every two years or 200 hours.

To prevent overheating, check the water pump to ensure that water is flowing properly through the motor. Thermostats regulate water temperature. If they are not working correctly, your engine will run cold or hot, thus creating an uneven burn in the cylinders. This, in turn, can result in the build up of carbon deposits (a.k.a., “gunk”) causing poor engine performance.

Fluids

In outboard motors, check your oil reservoir. A four-stroke’s oil reservoir, like an automobile, is located inside the engine. Regarding two stroke motors, unless you mix oil directly into the gas tank, there should be a separate oil reservoir located somewhere in the boat. Also remember to check the power trim and gear oil.

Filters

Remove and replace fuel filters regularly. Ethanol blended gasoline has become an increasing problem for boaters. Because ethanol acts as a solvent, it can dissolve debris attached to the lining of your gas tank and send it directly to the engine. In addition, ethanol pulls moisture into the tank from the outside air. To combat the side effects, experts recommend changing your fuel filter and water separator more frequently than normal. Try not to purchase gas with ethanol, but if blended gas is your only choice, make sure it contains no more than 10% ethanol. Another suggestion is to add a stabilizer into your fuel system and install a 10 micron fuel water separating fuel filter to prevent debris from reaching the engine through the fuel line. Change the water separator and fuel filter annually or every 100 hours, whichever comes first.

Battery

If your boat has been sitting for several weeks or more unused, you will want to check your battery strength and fluid levels. Boat electronics such as a stereo, GPS, radio, and radar,

can drain a battery. Be sure to leave your battery switch in the “OFF” position whenever your battery is not in use. And remember that any battery that reaches approximately four years of age needs to be replaced. Inspect battery cables for rust or corrosion, and if necessary, use a wire brush for a good, clean connection.

Inspect Zincs

Zincs, sacrificial anodes, are mounted near metal parts found at the bottom of your boat or outdrives. Zincs absorb damaging electrical current in the water, thus protecting your drives from electrolysis. If your zincs have corroded, you need to replace them immediately.

Paint the Bottom

If your boat stays in the water during the year, particularly in the summer for more than a week at a time, have the bottom painted with anti-fouling paint. During this process it should be scraped and sanded. Removing growths from the bottom will prevent dragging, thus improving speed, fuel efficiency, and reducing engine strain.

Check Bilge Pump

Check your bilge circuit, pump and automatic switch.

Bilge pump switches float, sensing rise in water level, then signalling the pump to turn on. If the switch fails to operate, equipment can flood inside your boat. Furthermore, if the switch activates the pump but fails to turn it off, the pump motor can drain the battery.

Manifolds and Risers (Stern Drive or Inboard/Outboard Engines)

These two parts of the exhaust system get very hot, and will only last about 6-7 years. It is important to have a skilled mechanic perform a visual inspection in the spring to make sure there is no deterioration. If risers fail, they can leak water to the inside of the engine, which can be disastrous.

Bellows (Stern Drive or Inboard/Outboard Engines)

Bellows, the pleated, rubber membranes on a stern drive engine, connect the inboard engine and the outdrive unit. Bellows separate water from the transom. Should they dry rot, your boat can take on water and even sink! Check your bellows at least annually and replace them before an age of five years.

As you debate whether to spend your dollars on boat maintenance, remember the saying, “an ounce of prevention is worth a pound of cure.”

Trailers

If you typically haul your boat on a trailer, ensure that the wheel bearings are properly greased, tires are not rotted and are in good shape, and that break and signal lights are working. Ensure that the boat trailer has a valid licence.

Your boat may now be ready for cruising, but don't forget to take the necessary equipment on board along with your title and registration.

Life Jackets

One per person aboard; must be SAMSA approved, readily accessible and not stowed in their plastic bags for long periods to prevent rot.

Fire Extinguishers

One fire extinguisher per motor is the norm. Ensure that the extinguisher complies to SAMSA requirements and is serviced annually.

Visual Distress Signals

Check your expiration dates! Make sure all the correct flares for your vessel categories is on your boat and readily accessible for an emergency.

Navigation Lights—When away from dock between sunset and sunrise, or during periods of heavy fog or rain, recreational boats are required to display navigation lights. A white stern light should be visible as well as red and green sidelights. The red light indicates the port side of the boat, and the green light marks the starboard side. Carry extra bulbs for your navigation lights.

First Aid Kit

Every vessel must carry an approved first aid kit. Make sure that all items inside are useable and in a good state. Replace plasters, Dettol, anti-septic ointments and other items that have been used. Always keep pain killers for aches and pains as well as anti-histamines handy for nasty stings Barbels, Rays or Dories.

Recipes of the month.

Seeing that the hunting season is in full swings, I thought it wise to include some yummy venison recipes for those who want to give it a shot.

Kudu Fillet or Rump Steak.

Kudu is often said to be the best tasting game meat in the world and there is plenty available running wild in South Africa. It makes an amazingly tasty meal when prepared and cooked correctly. Here are some ideas on how to cook it and make sure to note that we have links to proven recipes. Kudu is a very lean meat making it a great fat free meal if you are on a diet or feel like eating healthy. Kudu can be bought in the supermarket (mostly here in South Africa) and is sold in cuts like steak. Kudu is a very dry meat, so cooking it has to be done with some care or it can get tough and difficult to eat. Here are a couple of recommended ways to cook it.

Ingredients

200 ml Demi glace

Kudu fillet

1 tb coriander; Crushed roasted

200 g Pork

200 ml Pinotage

50 ml Red wine

500 g Venison

1 ts Salt

PINOTAGE SAUCE

1 pn Oregano

BOEREWORS STUFFING

50 ml Malt vinegar

1 pn Ground cloves

1 pn Thyme

2 Banana shallots; finely chopped

Preparation

Make sure to marinate your kudu steak in yogurt or fresh cream for at least 24 hours prior to preparing the final meal.

Mince venison, pork and fat together, making sure that it is not too fine.

Combine all ingredients, mixing well, and put aside.

Clean the kudu fillet well and split down the middle.

Fold out and pack with the boerewors, fold the meat back over and tie with string.

Rub salt and pepper on outside with a little olive oil.

To cook place into a hot pan or on to a chargrill, turning frequently, and allow to cook until the boerewors has firmed up.

Slice thickly and serve.

For the pinotage sauce, sweat off the finely diced shallots and add the red wine (pinotage) a little at a time allowing it to reduce by at least two thirds.

Add the demi to the wine slowly until a thickish, dark consistency is achieved. Check taste and serve.

VLAKVARK (Warthog, Wild Boar, Wild Buck)

I searched high and low on the Internet and couldn't find any reference to a warthog recipe ("vlakvark" or "bosvark" in Afrikaans)

By accident I happened across this one in one of our local newspapers and it promises to be a killer. All that remains is to find me a warthog.....here piggy piggy...

As warthog meat is quite dry, you have to find a way to moisten it and this recipe does it just right...

Seared medallion of warthog
with peppered pineapples and Shiraz sauce

800g loin of warthog
crushed black pepper and salt
1 tablespoon Dijon mustard
8 slices of pancetta or other quality bacon

Marinade

1/2 onion, diced
1 carrot, diced
1 stick of celery, diced
1 leek, white part only, diced
1 teaspoon crushed garlic
2 tablespoons fresh herbs (rosemary and thyme)
1 bay leaf, crushed
2 juniper berries
1/2 cup red wine
4 tablespoons olive oil

Shiraz sauce

1 onion, chopped
1 tablespoon butter
1 tablespoon brown sugar
1 cup game or beef stock
1/2 cup Shiraz
berries, fresh or in liqueur, syrup or jam, to taste

Peppered pineapple

4 slices pineapple, cored
crushed black pepper
oil for frying.

Trim the loin of all gristle or silver lining. In an acid resistant tray add the chopped veggies and all the other marinade ingredients. Put the loin therein and marinade for 24 hours in the fridge, turning from time to time.

Make the Shiraz sauce first.

Brown the onions in the butter in a saucepan, then add sugar till melted. Splash in the stock and wine, lower the heat and reduce till syrupy.

Season the pineapple with pepper and fry in oil.

Remove venison from marinade and wipe excess bits away. Season with salt, pepper and mustard all over. Wrap pancetta or bacon strips around the venison securing with string or toothpicks. Fry gently on a ripple pan till bacon is crisp but the meat still rare at the core. When done, rest for five minutes in the warming drawer to let the red juices to copher to the dry outside fibers.
Enjoy!!

Closing

Please feel free to mail any photo's of any significant or good catches to denise@pedsac.co.za or richard@lmcservices.co.za and we will post them on our website and Facebook pages. All members are welcome to send us contributions for the next news letter and this can be mailed to the same email addresses provided.

Tight Lines

Richard Donaldson.