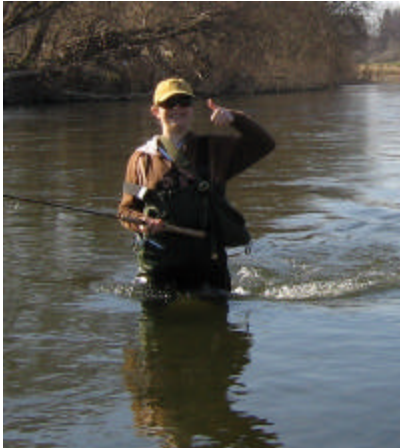


TRAA Fishin' Day

... and fish were caught!



Carley Noble gives the thumbs up on a beauty day for fishing. Two walleyes, two browns, a carp and a quickly released smallmouth bass were willing participants on this sunny April 22nd.



Rick Ornato tends to the post-fishing, sumptuous feast of grilled hotdogs and hamburgers. Randy Bailey gives his passing approval. This was a well-attended event and everyone agreed that it was just great to be on the water again. The fact that we actually caught fish was a bonus.



Contact Information

Mailing Address

1017 Western Road
London, Ontario N6G 1G5

General Meetings

The TRAA meets on the second Wednesday of every month at the above address unless members are otherwise advised

TRAA Web Site

www.anglers.org

When Fishermen Meet

One Guy:

"Hiyaguy"
"Binearlong?"
"Cetchenenny?"
"Kindarthay?"
"Ennysizetoom?"
"Hittinard?"
"Wachoosen?"
"Fishanonaboddum?"
"Whatchadrinkin?"
"Igoddago"
"Seeyaroun"
"Guluck"

The Other Guy:

"Lobuddy"
"Coplours"
"Goddafew"
"Bassencarp"
"Couplapowns"
"Sordalike"
"Gobbawurms"
"Rydononaboddum"
"Timortins"
"Tubad"
"Yeahtakideezy"
"Anootoo"



News Bites May 2007

Join us at the next

**General Meeting
May 9, 2007**

The meeting starts at
8:00pm sharp

The venue is



1017 Western Road, London

Meeting Features:

Drainage Guru Wray Ramsey will be our Guest Speaker

Sprinbank Dam – more Info' & Reports to share!

TRAA Fishin' Day – fish were caught!!

Brown Trout Release – donor stream?

Heat Spring Up with Cajun!

Fire these recipes up to take the edge off of a cool spring day!

Blackened Fish Olé

- 1 pound firm fish (catfish) fillets
- 1 envelope Margarita cocktail mix
- 1 egg, beaten
- 1/2 cup seasoned bread crumbs or cornmeal, seasoned with salt & pepper

Combine breadcrumbs and Margarita mix in plastic bag. Moisten catfish fillet in egg, then shake or roll in crumbs, pressing them firmly into the fish. Pan fry in 2 to 4 tablespoons oil or margarine, or broil on greased pan in oven at 12 to 14 minutes per side.

Serves 2 to 3.

Broiled Fish with Cajun Seasonings

- 2 to 4 firm fish fillets, about 6 oz. each
- olive oil
- salt and pepper
- Cajun or Creole seasoning

Preheat broiler. Lightly brush broiler pan rack with oil or spray with olive oil spray.

Brush or rub the skin side of the fillets with a little olive oil then lightly sprinkle with a little salt and pepper and seasoning.

Place fillets, skin-side down, on the broiler rack. Season the top with salt, pepper, Cajun seasoning, and drizzle with a little more olive oil. Place the fillets under the broiler, about 5 to 6 inches from the heat, and broil until the fish is done or starts to flake, about 10 minutes. Serve immediately, with creamy yoghurt sauce, or a lighter fruity salsa.

Serves 2 to 4.

May's Guest Speaker

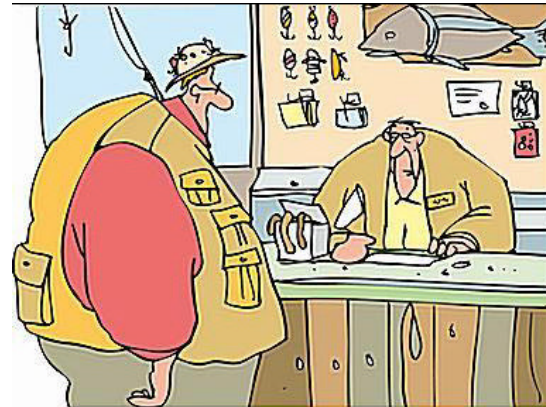
Wray Ramsey, Drainage Superintendent

Most of us already know Wray as a superlative builder of fishing rods and as an instructor in the craft of rod building.

Many of you may not know that Wray is a Drainage Superintendent and is very well versed on the regulations, as well as the latest science and techniques related to drainage issues.

Wray is experienced, knowledgeable and outspoken; agree or disagree, you will enjoy listening to his points of view.

TRAAtoon



"I don't know. Some swear by worms, others say minnows work best. I try not to get caught up in all the hype."

Trout Committee

The brown trout are doing very well and will be released on May 12th to a donor stream(s) yet to be determined. Take a few minutes to think about where you'd like to see these brown trout released and voice your choice at the May 9th General Meeting. The Trout Committee is happy to say that this is one of the most successful batches of brown trout since we began the trout hatcheries.

We have received our allotment of rainbow eggs from the Sault Ste Marie facility. This brings our total up to about 32,000 rainbow trout eggs. We expect these eggs to be hatching within the next week or so.

Those members who are visiting the trout hatchery are reminded that the valve and associated plumbing for the circular is ot to be touched. When we get some down time we will be able to repair the break properly. It has not been addressed because we are concerned about the use of solvents while there are fish in the system.

Contact Dave Jeffries or Bob Pearson if you have questions or an interest in helping out with the TRAA Trout Committee.

Rehab' Committee

Fencing to permit limited access for horses to drink from Komoka Creek was erected by a small contingent of TRAA members.

A large amount of gravel was also placed to allow safer footing for the horses and to mitigate erosion.

It was a lot of tough slugging, especially moving the gravel around. Fortunately, Keith Wales was there to transport the gravel to the area with his tractor, otherwise the job might have been overwhelming.