



RISAA Member News

by Lynn Medeiros



The purpose of this column is to pass along information and milestones within the membership. Birthdays, anniversaries, events or get-well wishes are all in order. We also let members know of the passing of other members.

CONGRATULATIONS

The engagement of member **Pietro Curini** and **Bess Child** has been officially announced. Congratulations to the happy couple.



It's 50 years of wedded bliss for long time member **Dick Cournoyer** and his wife **Jeannette**. Their children planned a celebration for the happy couple on Saturday April 12, 2014.

Contratulations to **Capt. Chris Willi** of Block Island Fishworks. He was selected by **Yankee Magazine's** Editor's Choice Best of New England Award for "Best Charter Fishing." The award appears in the May/June issue.



GET WELL

Robert Lee had to cancel his shift at the New England Saltwater Fishing Show. While visiting in New York he was hospitalized for a heart problem at Mount Sinai Hospital. Get well soon Bob.



CONDOLENCES



We extend our deepest sympathies to **Orlando Savastono** and family. Orlando's mom, Antonia, passed away at 101 years old on April 8, 2014.

Share your news with other members. Send information to lynn@risaa.org or call 401-826-2121



Cooking Your Catch

by
Sandie Gelineau



Fluke with Cracker Stuffing on outdoor grill

INGREDIENTS FOR CRACKER STUFFING

- Olive Oil
- 1 red and green pepper diced fine
- 1 sweet onion diced fine
- 6 cloves garlic diced fine (we like garlic)
- Juice of one lemon
- 1 Tbs Cajun Seasoning
- 1-2 sleeves of Ritz or Town House crackers
- Chicken Stock
- Salt/Pepper

DIRECTIONS

1. In olive oil over medium heat sauté diced peppers and onions until soft or about 15-20 min. Add garlic, and if necessary, more olive oil and sauté for another 3-5 min.
2. Roughly crush the crackers by squeezing in your palm and add to mixture.
3. Season with pepper, Cajun seasoning and salt. (crackers and Cajun seasoning are already salty so add the salt last)
4. Squeeze lemon over mixture then moisten with chicken stock and re-season if necessary.
5. Cut a fluke fillet in half and stuff fillets creating a U-shaped piece of fish. Spray a foil pan generously with Pam and lay the fish so they are snug, but not jammed together.
6. Cover the pan with foil and put on the top shelf of a gas grill, away from the direct flame of the grill. Cook on medium heat for 30 min or until thoroughly cooked.

Got a recipe to share or request for a certain recipe?

Contact Sandie at sandie@risaa.org

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