



# UPCOMING SEMINAR

## Monday, July 30 at 7:00 PM

### Recreational Clamming and Quahogging



Why should you attend this seminar? Roger Tellier says it best.

"There is nothing better than a little neck on a half shell fresh out of the water. We are blessed that we live near a great place like Narragansett Bay. Where else can you go and in a few hours harvest quahogs, steamers, mussels, oysters, and scallops plus enjoy the outdoors and the salt water."

### *A Special Panel Presentation*



**Travis Barao**

has been shellfishing for more than 20 years. He enjoys digging quahogs with his dad and brothers in Ninigret Pond in Charlestown.



**Jeff Tkacs**

Jeff has been digging for 50+ years and targets quahogs, sea clams, bay scallops and occasionally soft shell clams and Block Island oysters. He says digging is good for the head, heart and soul.



**Roger Tellier**

Roger has been quahogging and clamming for more than fifty years. He digs mostly in the upper bay and enjoys exploring new spots. He mostly uses a hand rake and sometimes he digs by hand.

**Local clams (steamers) and quahogs are delicious raw out of the shell, steam, baked or broiled.**



**EVERY MEMBER WHO ATTENDS IS ELIGIBLE TO WIN THE NIGHT'S FREE DOOR PRIZE:**  
A \$200 Gift Certificate  
To Any Member Tackle Shop  
(see page 22)

**BRING A FRIEND!**  
*RISAA members can bring a guest ONE TIME to the meeting at no charge so they can see what RISAA seminars are like*

**FOOD WILL BE SERVED\* BETWEEN 5:30 - 6:30**  
**TONIGHT'S MENU**

- Tossed salad w/roll: \$3.50
- Fish & chips w/cole slaw: \$8.50
- Shaved steak sub w/mushrooms/onions/cheese w/chips: \$7.95
- Bowl of chowder (red or white): \$4.95

\*Food NOT included in admission and is provided by the Elks.  
Pay separately at buffet line.

**Seminar is held at the West Warwick Elks**  
**60 Clyde Street, West Warwick, RI**  
(directions of page 23)  
**Non-Members Welcome**  
**NON-MEMBER ADMISSION: \$10 donation to RISAA's Scholarship Fund (RISAA members attend free)**