



Office of the
Secretary
Travis Barao



NOTICE OF ELECTIONS

In accordance with the RISAA By-Laws:
Article XI

Section 1. Election of Officers and Directors will take place during the Annual Meeting

C. The Secretary shall announce in the Association monthly newsletter for August and September that the date of the Close of Nominations for the election of Officers and Directors shall be October 15.

Therefore, all members are hereby notified that election of officers for 2018 will take place at the **Annual Meeting** to be held on **Monday, December 18, 2017 at 7:00**

pm at the West Warwick Elks, 60 Clyde St., West Warwick, RI.

Further, any member who wishes to run for election as a 2018 Officer or Board Member should notify either myself, or the chair of the Election Committee no later than October 15, 2017.



ELECTION Committee

Gary Perschau, Chairman



The 2017 Election Committee is being formed. Any member who is interested in being on the committee should contact me (Gary Perschau) as soon as possible.

Any member who is considering running for office as an officer or board member, can find out more online. The RISAA By-Laws explains the duties of officers and directors and also sets forth how the election process works. You can view the By-laws at the RISAA web site by going to:

www.risaa.org/members_only/bylaws_index.html

Any member who wants to declare his/her desire to run for office at the December elections should contact me.

I can be reached by email at gary@risaa.org or by phone at 401-828-3464.

The close of nominations for Election of Officers and Directors is October 15, 2017.



Cooking Your Catch

by
Sandie Gelineau



Pan Roasted Black Sea Bass



INGREDIENTS

- 4 TBSP olive oil, divided
- 1 large onion, chopped
- 1/4 cup Marsala or white wine
- 1 TBSP of butter
- 8 oz fresh mushrooms, sliced
- 1/2 cup of chicken stock
- Salt and pepper, to taste
- 2 sea bass fillets
- 1 TBSP parsley, chopped

DIRECTIONS

- Preheat oven to 450°.
- Heat 2 TBSP of the olive oil over medium-high heat and sauté the chopped onion until it's translucent, about 8 minutes.
- Deglaze the pan with the wine and when most of the wine is cooked off add the mushrooms and butter. Reduce the heat to medium and cook until the mushrooms are tender.
- Add the chicken stock, salt and pepper, and let the sauce cook down until it thickens a little.
- Meanwhile, in an oven proof sauté pan heat the other 2 TBSP of olive oil.
- Season the fillets with salt and pepper and add to the hot sauté pan. Cook fillets for about 3 minutes on each side and then transfer to the oven for 3-4 minutes.
- Spoon some of the onion-mushroom mixture onto plates and top with the pan roasted fillets.

Got a recipe to share or request for a certain recipe?
Contact Sandie at sandie@risaa.org

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