



ELECTION Committee

Gary Perschau, Chairman



The 2017 Election Committee has been activated. Members include Joseph Pearson, Vice Chair, Gisele Golembeski, Secretary, and myself (Gary Perschau), Chairman.

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 immediately. Deadline is October 15.

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

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



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 Gary Perschau, Chairman of the Election Committee, no later than October 15, 2017.



Cooking Your Catch

by Sandie Gelineau



Now that we're in the tautog fishing season, here's a simple recipe that cooks all in a single skillet.



Tautog with Potatoes & Onions

INGREDIENTS

- 4 tablespoons corn oil
- 2 potatoes (about 20 ounces total), peeled, rinsed and sliced thin (about 3 cups)
- 3 onions (about 12 ounces total), peeled and sliced thin (about 3 1/2 cups)
- 4 Italian peppers, seeded and cut into 1/2-inch slices (4 cups)
- 6 skinless, boneless blackfish fillets, about 6 ounces each (2 1/4 pounds total)
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3 cloves garlic, peeled, crushed and chopped (1 tablespoon)
- 1/4 cup chopped parsley, or other herb or mixture of herbs
- 2 tablespoons unsalted butter

DIRECTIONS

- Heat the oil in a large skillet. When it is hot, add the potatoes and onions, and saute them, covered, over medium heat for 5 minutes, stirring once or twice. Add the pepper slices, mix well and cook, uncovered, for about 2 minutes.
- Arrange the fish fillets on top of the potatoes and sprinkle with the salt, pepper, garlic and parsley. Cover and cook for 5 minutes. Divide the butter into small pieces and dot the fish with them.
- Immediately remove the skillet from the heat and set it aside, covered, for 5 minutes. Serve immediately.

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

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