



# 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.

## GET WELL

Member, **GISELE GOLEMBESKI**, underwent surgery last month to remove skin cancer on her nose. The doctor said he got it all and only took three stitches to close the incision.

Gisele said, "I'm very fortunate that it wasn't worse and will certainly be more careful going forward. She is sharing this with all members to remind everyone how important it is to use sunscreen when on the water. Thank you to Gisele for her consideration of others."



## GET WELL

to **SHEILA LEE** who had a partial knee replacement surgery on December 3.

Her husband **BOB** said everything went well and she got to go home on the same day. We wish you a speedy recovery Sheila!



## GET WELL

Member **LUIS SOUSA** had successful hip replacement surgery at the end of November. It went so well that he was sent home after only two days in the hospital. Luis said he feels great and should have done this years ago.



## CONDOLANCES AND THANK YOU

to the family of **TERRENCE HORAN** of Narragansett who passed away on November 5. He had a great love for fishing and ran a charter service out of Hyannis. We extend our condolences and thanks to his wife **SANDRA** and three daughters who asked their friends "**IN LIEU OF FLOWERS**" to send donations to the **R.I. Saltwater Anglers Foundation** to support youth fishing programs.



# Cooking Your Catch

by  
Sandie Celineau



## Mock Lobster Soup



I haven't tried this, but the dill is supposed to give the broth a nutty, lobster-like flavor.

### INGREDIENTS

- 1 pound fish fillets (haddock or flounder) or sea scallops
- 1 quart salted water
- a sprig of fresh dill (or a heaping teaspoon of dried dill)
- 1 can cream of tomato soup or tomato bisque
- 1 tablespoon butter
- pepper
- fresh parsley

### DIRECTIONS

- Bring the water to a boil.
- Add the fish and dill and simmer until tender, about 15 minutes.
- Remove the dill sprig. Breakup the fish with a fork.
- Add the undiluted soup and simmer for 5 minutes longer.
- Dot with butter and sprinkle with pepper and parsley.

Got a recipe to share or request for a certain recipe?  
Contact Sandie at [sandie@risaa.org](mailto:sandie@risaa.org)

## PRESIDENT (from page 2)

Just show up at either of the workshops or the public hearing. You won't be alone. When you walk in you'll see other RISAA members there. I'll be there. Just come over and sit with us. If you're shy, sit in the back.

Listen to the presentations. You'll learn if we are getting less fish and why. You'll see the various options that will decrease or increase catch in 2020.

You'll find out that it was worth driving to Narragansett, and it was worth your time.

**Most important: attend the public hearing.** This is when the auditorium is filled with special interest groups, like commercial fishermen and charter boats. When each issue comes up, raise your hand and say that you support each option that pertains to recreational fishing. Every person expressing support gets counted.

Next summer, when your friends complain about fishing regulations, YOU will be able to explain why and how it all came about.

HOPE TO SEE YOU THERE!