

New Member  
**Welcome Committee**

**Capt. Ed Kearney, Chairman**



*The purpose of the Welcome Committee is to contact new members, welcome them to the Association and answer any questions they may have about RISAA and its activities.*

**Welcome new members  
 who joined last month!**

**David Armon**  
 Narragansett, RI

**Daniel Leeser**  
 Framingham, MA

**Shawn Ballard**  
 Cranston, RI

**Glenn Lepore**  
 Providence, RI

**Tina Burton**  
 Providence, RI

**Jing Marcos**  
 Providence, RI

**Ethan Butler**  
 Portsmouth, RI

**Brendan McCorry**  
 North Attleboro, MA

**Jerry Chirico**  
 Charlestown, RI

**Eric Miller**  
 Cranston, RI

**Michael Davis**  
 Woonsocket, RI

**Mark Norton**  
 Rockfall, CT

**Shira Dunsiger**  
 Portsmouth, RI

**Ross Pearsall**  
 Saunderstown, RI

**Joshua Feil**  
 Stamford, CT

**Michael Pelkey**  
 Newton, NH

**Roland Gendreau**  
 Bristol, RI

**David Pellerin**  
 South Dartmouth, MA

**Maxime Girouard**  
 Pawtucket, RI

**Stephen Riccitelli**  
 Narragansett, RI

**Luis Gitlin**  
 Providence, RI

**Arnold Savolainen**  
 Norton, MA

**Casby Harrison**  
 Cranston, RI

**Donald Way**  
 Buzzards Bay, MA

**There are no strangers in RISAA  
 ONLY FRIENDS you haven't met yet**



**Skipjack Tuna Ceviche**

*This recipe was supplied by NOAA Fisheries*



**CEVICHE INGREDIENTS**

- 1/2 lb skipjack tuna, cleaned of skin and blood line
- salt and freshly ground pepper
- 2 tablespoons pepitas (pumpkin seeds), toasted and crushed
- otarga vinaigrette (recipe below)

**DIRECTIONS**

- Make sure the tuna is very cold. Dice tuna into 1/4" cubes using a very sharp knife.
- In a stainless-steel or glass bowl, mix tuna with 1/2 of the vinaigrette, salt and pepper. Refrigerate for 20 minutes.
- Add remaining vinaigrette to the chilled ceviche. Adjust the seasonings again.
- Serve chilled, garnish with crush pepitas.

**FOR THE VINAIGRETTE  
 INGREDIENTS**

- 2 tablespoons pepitas, toasted and crushed
- 1 ounce tuna botarga (dried cavair, or any other botarga, chopped)
- 1/4 cup freshly squeezed lime juice
- 2/4 cup extra-virgin olive oil
- 1/4 cup pumpkinseed oil
- salt and freshly ground black pepper

**VINAIGRETTE DIRECTIONS**

- In food processor, with the blade running, add pepitas, botarga, and lime juice
- Add the oils and process until incorporated.
- Season with salt and pepper

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

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