

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!**

Michael Collins
 Johnston, RI

Robert McDowell
 Pittsburg, PA

Ernest Coughlin
 Brattleboro, VT

Scott McGrath
 Westerly, RI

David Hanuschak
 Cumberlnd, RI

Scott Moran
 Wakefield, RI

Capt. Ian Leitao
 Newport, RI

Andrew Naporano
 East Greenwich, RI

Lorenzo L'Europa
 West Warwick, RI

Jack Taber
 Palm City, FL

Mark McCarthy
 Eastchester, NY

Mark White
 Granby, MA

**Have you been
 thinking about
 joining RISAA?**



THEN BECOME INVOLVED!

Dues of \$50/year gets you:

- ✓ Monthly seminars & educational programs
- ✓ Monthly news magazine
- ✓ Participate in Association-sponsored fishing tournaments
- ✓ Family participation encouraged (children welcome)
- ✓ Unified voice works to control/restore dwindling fish stocks
- ✓ Discounts at tackle shops, marinas and boating dealers
- ✓ Charitable & community projects
- ✓ College Scholarship Fund
- ✓ Dues valid for a full 12 months, no matter when you join.

**YOU can be a part of the largest saltwater
 fishing organization in Rhode Island history!**

(application on last page)



**Cod and Potato Cakes with
 Fresh Tarragon Mayonnaise**

Crisp and flavorful, these oven-baked cod and potato cakes pair beautifully with homemade fresh tarragon mayonnaise.
 -Yankee Magazine, 2003

INGREDIENTS

- 1 lb fresh cod
- 1 small red pepper, finely diced
- 1 pound fresh cod
- 2 tbsp chopped parsley
- Juice of 1 lemon
- 2 tsp salt
- Splash of white wine
- 2 tsp white pepper
- 1 lb Yukon Gold potatoes
- 2 tsp dried mustard
- 2 tsp chopped garlic
- 1 tsp Worcestershire sauce
- 1 red onion, finely diced
- 2 tsp clarified butter
- 1 egg plus 1 yolk

DIRECTIONS

- Steam the cod over water to which the lemon juice and white wine have been added, about 7 minutes or until it flakes. Peel and dice potatoes; simmer until tender. Put the cooled potatoes through a ricer.
- Saute garlic and onion until translucent. Fold together potatoes, garlic, onion, eggs, red pepper, parsley, seasonings, and Worcestershire sauce. Gently flake and mix the cod into the potato mixture.
- Form into 2-ounce cakes. (If mixture is too wet, you can add fresh bread crumbs until cakes hold together.)
- Preheat oven to 350 degrees. Heat the clarified butter in a saute pan. Add the cakes and fry until golden brown. Flip over, and put the saute pan into preheated oven for 5 minutes to finish.
- Remove from oven and serve cakes hot, topped with Fresh Tarragon Mayonnaise.

Fresh Tarragon Mayonnaise

INGREDIENTS

- 3 egg yolks
- Juice of 1 lemon
- 4 tbsp chopped fresh tarragon
- 1 tsp Old Bay seasoning
- 3 to 4 tbsp chopped
- 1 tsp salt
- fresh watercress
- 1 tsp black pepper
- 1 to 1-1/2 cups light olive oil

DIRECTIONS

Place egg yolks and next six ingredients in a blender; blend well. On fairly high speed, slowly drizzle oil into egg mixture until it forms an emulsified mayonnaise.

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