

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!**

Capt. Paolo DeLuca
 San Diego, CA

Charles Vecoli
 Warren, RI

Jeffrey Dufficy
 Mendon, MA

Edward Williams
 Warwick, RI

Scott Skenoyn
 S. Windsor, CT

YOUR NAME
 Should be here

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

Share the Wealth!
**BRING A FRIEND TO
 THE NEXT MEETING**



**RISAA members can bring a first-time guest
 to the monthly seminars, at no charge**

NEWSLETTER DEADLINES

Articles and submissions for the RISAA newsletter must be received by the 15th for the next month's publication.

Items received after this date will be held until the following month.



Carol J Charters
 401-207-6947
 CarolJCharters.com



Safe, affordable, family friendly



**Portuguese Linguica
 Clam Cakes**

These crispy Portuguese linguica or chourico clam cakes are irresistible!



Prep time: 15 min
 Cook time: 10 min
 Servings: 8

INGREDIENTS

- 12 cups of flour
- 1 tsp of baking powder
- 1/2 tsp of onion powder
- 1 and 1/2 tsp of salt
- 1/4 tsp of black pepper
- 1 tsp of sugar
- 1 egg
- 3/4 cup of clam juice
- 1/4 cup of milk
- 8 oz. (1/2 lb) chopped clams, cooked and drained
- 1/2 cup of linguica or chourico

DIRECTIONS

- It is not necessary to cook the linguica or chourico before adding to batter.
- Mix together the dry ingredients and set aside.
- In a medium bowl mix the egg, clam juice, and milk.
- Add dry ingredients to the wet ingredients, a little at a time, stirring well until the mixture is sticky.
- Mix in clams and linguica or chourico.
- Drop by tablespoon into medium hot oil in a deep fryer or heavy skillet. A good starting temperature is 375 degrees.
- The clam cakes will float; turn them over gently as they rise to fully cook both sides. Do not overload the cooker, as this will reduce heat too much. Drain on paper towels. These are best while still warm, but can be served at room temperature as well.

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

**Fly Fishing • Light Tackle
 On The Rocks Charters**

Capt. Rene Letourneau
 401-359-3625

10% off to
 RISAA members



www.ontherockscharters.com

