



Office of the
Secretary
Travis Barao



Annual Meeting Notes

The 20th Annual Meeting was held on Monday, December 18 at the West Warwick Elks.

Get paid to fish!

Prior to the start of the meeting **Rich Hittinger**, 1st VP, told the audience about a fishing survey being conducted by Deep Water Wind and sought members who wanted to participate.

Each volunteer would fish 6-8 times aboard one of the large party boat out of Point Judith, once a week between January - March, in waters between Block Island and Martha's Vineyard. The target species would be cod, and anglers would be able to take home any legal fish caught. In addition, each angler would be paid \$100 per trip. As you might expect, quite a few members signed up after the meeting.

Financial Reports

President **Steve Medeiros** reported that all of the committee chairs had submitted 2017 Annual Reports and 2018 Budget Requests to the Board of Directors. Although a few of them had to reduce the budget requests, eventually all were approved.

Financial reports were given by the Treasurer for RISAA Funds and Investments, as well as a RISA Foundation report.

Also, financial reports were given for the Newsletter, Fund-Raising Committee, Saltwater Fishing Show and the Political Action Committee.

Election of Officers

Upon conclusion of regular business, per our By-Laws, the President turned the meeting over to the Election Committee.

Gary Perschau, Election Chairman, assumed control and informed those present that the Board had presented a proposed slate, but one of those members had informed the Board and the Elections Committee that he would be unable to perform his dues and withdrew his name.

Chairman Perschau then solicited a nomination to fill the vacant position. The name of Gary Johnson was nominated and seconded. The full slate was then declared elected by the chairman. (see page 12)

20th Anniversary Banquet

Just a reminder that the annual banquet is January 20th at the Quonset O Club. Tickets can be purchased by calling the RISAA office at 401-826-2121.



Flounder Stuffed with Crabmeat



INGREDIENTS

- 4 oz jumbo lump crab meat (1 cup)
- 1-1/2 tbsp mayonnaise
- ¼ cup finely diced yellow bell pepper
- 1 tbsp chopped fresh flat-leaf parsley
- 4 flounder fillets (approx 4 oz each)
- ½ cup white wine
- salt and pepper
- Garlic Bread Crumbs:**
- small clove garlic, minced
- 2 tsp extra-virgin olive oil
- ¾ cup fine fresh bread-crumbs (or canned seasoned crumbs)
- 1 tsp finely grated fresh lemon zest

DIRECTIONS

- Preheat oven to 450 degrees
- Mix crab, mayonnaise, bell pepper and parsley and season with salt and pepper.
- Lay fluke fillets flat with darker side up and season with salt and pepper. Divide stuffing among fillets, mounding on thicker half of each. Fold thinner half over stuffing, tucking end to form a packet. Can secure with a toothpick if desired.
- Arrange stuffed fillets in a 9-inch pie plate sprayed with cooking spray and pour wine over fillets. Bake in oven until cooked through (approximately 20 minutes).
- While fish is baking, prepare the bread crumbs: cook garlic in oil in a small skillet over medium heat for about 30 seconds. Stir in bread crumbs and and cook, stirring, until golden brown (about 4 to 5 minutes). Remove from heat, stir in lemon zest and season with salt and pepper.
- Sprinkle bread crumbs over baked fish and return to oven for a few minutes to toast the crumbs. Transfer filets to plate and spoon some of the pan juices over the fish. Serves 4

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

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.



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