



Office of the
Secretary
Travis Barao



NOTICE OF ELECTIONS

In accordance with the RISAA By-Laws:
Article XI

Section 1. Election of Officers and Directors will take place during the Annual Meeting

C. The Secretary shall announce in the Association monthly newsletter for August and September that the date of the Close of Nominations for the election of Officers and Directors shall be October 15.

Therefore, all members are hereby notified that election of officers for 2018 will take place at the **Annual Meeting** to be held on **Monday, December 18, 2017 at 7:00 pm** at the West Warwick Elks, 60 Clyde St., West Warwick, RI.

Further, any member who wishes to run for election as a 2018 Officer or Board Member should notify either myself, or the chair of the Election Committee no later than October 15, 2017.

SEMINAR "GUEST" RULES

These rules are published from time.

- Any member in good standing can bring a guest into the meeting/seminar. The purpose of this is so that person can see what monthly meetings are like.

- The guest must accompany the member to the sign-in table.

- The **guest will be required to sign in.**

- A guest may only attend **ONE TIME at no charge.**

Thereafter the person must **either join RISAA or pay** the \$10 non-member fee.

- A member may bring more than one guest during the year, but it must be a *different person each time.*

- **No one can be a "guest" more than one time.**

- This applies to non-member *spouses as well.*

The Sergeant-At-Arms and other board members will be positioned by the door at monthly meetings and will record the names of every guest, along with the name of the member sponsoring his/her visit, and check it against the list of guests who have already attended a meeting.



Cooking Your
Catch
by
Sandie Gelineau

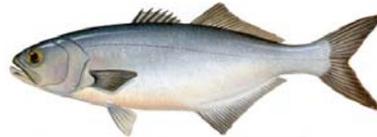


Creamy Barbecue Bluefish

Bluefish have a reputation for being oily and unpleasant, which is true if you get one that isn't perfectly fresh.

Unlike meek non-oily fish that can sit on ice for a few days without much harm, bluefish need to be pristinely and absolutely fresh to be enjoyed.

Bluefish are rich and succulent when just grilled or broiled and topped with a squeeze of lemon to cut the richness, but they also stand up to assertive flavors, which makes them extremely versatile for the cook. -*NY Times*



INGREDIENTS

- 1 ½ to 2 pounds fillets of bluefish
- Kosher salt to taste
- Ground black pepper to taste
- Extra virgin olive oil
- 1 medium onion, sliced very thin
- 1 medium tomato, sliced thin
- 1 tablespoon mayonnaise
- 1 1/2-inch by 3-inch by 1/4-inch slab of cream cheese, broken into small pieces
- 1 lemon, halved, one half left intact and the other sliced thin
- 1 tablespoon butter

DIRECTIONS

- Start grill or preheat oven to 450 degrees. Rinse fillets, and pat dry. Season liberally with salt and pepper. Take two large sheets of aluminum foil and curl up the edges, making a tray large enough to hold fish and other ingredients. Rub foil with olive oil.
- Spread a third of the onion slices on the foil, followed by a third of the tomato slices. Place fillets over tomato and onion layers. Place remaining onion over fillets, and dot evenly with mayonnaise.
- Dot cream cheese pieces over onions. Squeeze juice of intact half lemon over everything. Remove stray lemon pits. Place remaining tomatoes over onions and fish. Salt again. Lay lemon slices over and around fish.
- Cover loosely with foil, and place on hot grill or in oven. Cook 12 to 15 minutes, or until fish is cooked through. Remove foil tray from grill or oven, and dot fish with butter. Serve with some of the juices.

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

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