

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!**

**Donald Castigliero**

Bristol, RI

**Brady Lewis**

Gloucester, RI

**Chad Froman**

Warwick, RI

**Jacob Shea**

Attleboro, MA

**Dalilah Froman**

Warwick, RI

**C. Randall Sherman**

West Yarmouth, MA

**Olivia Froman**

Warwick, RI

**YOUR NAME**

Should be here

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

**The Welcome Committee  
 is looking for a few  
 new members**

Committee members take turns calling new RISAA members to welcome them to the club and answer any questions they may have.

Committee members who attend the monthly seminars will greet anyone arriving for his/her first meeting and then show him/her around and answer questions about RISAA.

Are you interested in giving it a try?

If so, contact **Chairman Ed Kearney** and he can explain more about the committee. Call 401-397-4513 or by email at kearney@risaa.org



**Cooking Your  
 Catch**

by  
**Sandie Gelineau**



This recipe is from Lauren on Creatively Delish. It only takes 15 minutes to prepare.

***Parmesan Crusted Tautog  
 with Herbed Lemon Sauce***



**INGREDIENTS**

- 1 lb tautog or other white fish fillet
- smoked paprika
- olive oil for baking plus ¼ cup for the sauce
- shredded parmesan cheese
- even amounts of each, all chopped: mint, basil, chives, parsley, rosemary.
- juice of 1 lemon
- zest of 1 lemon
- 1 tablespoon butter

**DIRECTIONS**

- Preheat the oven to 475.
- On a baking sheet, grease it with a little olive oil and arrange fillets. Sprinkle each fillet with parmesan cheese then sprinkle a little bit of paprika on each. Bake for 8 minutes or until fish is cooked through.
- In a saucepan, heat ¼ cup olive oil, butter and lemon juice for 5 minutes. Add the zest and herbs then stir to combine. Let that simmer for 5 minutes while the fish cooks.
- Using a strainer, pour the sauce through and discard of the herbs (or leave them if you want).
- Drizzle each fillet with the sauce then enjoy!

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

**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**

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