

MATE SCHOOL

Designed by a Fisherman
for Future Fishermen

2 Classroom Lectures
9:00 AM - 3:30 PM April 18th and 25th

1 Boat Practical
5 1/2 Hr. Session May 16th

\$225 for all 3 Sessions
Includes lunch during classroom lectures

MAJOR TOPICS

- Knots • Boat Safety • Man Overboard •
- Splicing • Offshore & Inshore Fishing •
- Boat Washing • Anchoring & Berthing •
- Filleting • Fire on Board/May Day •
- Customer Service/People Skills •
 - Applying for a Mate Job •

SPECIFICS:

- Greeting customers, orientation •
 - Common sense on a boat •
- Bait rigging, gear preparation and maintenance •
 - Clam shucking, netting, leadering, gaffing,
 - Teaching fishing methods •
 - trolling, bottom fishing •
 - Rig making, packing reels,
 - Knife and hook sharpening •
 - Seamanship •
 - Docking and tying a boat to a dock •
 - Mate safety & gear requirements •
 - Drug testing requirements, preventing lawsuits •
 - Life raft emergency procedures •
 - Fish identification & handling •
 - Local knowledge and port history •

JOB OPPORTUNITY

GUARANTEED SUMMER EMPLOYMENT
For First 10 Students to Sign up!*

**Learn to become a mate on a
charter/party boat.**

Open to females and males of any age
or skill level, or to boaters who would
like to sharpen their seamanship skills.

*Job placement will be in the Pt. Judith, RI area.

For more information or to make a reservation,
contact **Charlie Donilon**
(401) 487-9044
Snappacharters@cox.net



Cod with Ginger-Basil Butter on Fragrant Rice



INGREDIENTS FOR THE RICE

- 1 1/4 cups jasmine or basmati rice
- 2 1/2 cups water
- 2 cinnamon sticks
- 1/2 teaspoon cumin seeds
- 1/4 teaspoon ground turmeric
- 3/4 teaspoon kosher or sea salt

INGREDIENTS FOR THE RICE

- 2 lbs cod fillets, cut into 6 equal portions
- 3/4 tsp kosher or sea salt, divided
- 12 slices unpeeled fresh ginger
- 4 fresh basil stems (w/leaves), each cut into 3 pieces
- 8 tbs (1 stick) salted butter
- 6 whole star anise
- 1 2-inch piece ginger, peeled, and minced or grated
- 1 tsp ground cumin
- 1/2 teaspoon granulated sugar
- 1 serrano chile, halved and thinly sliced (for less heat, remove seeds)
- 10 large fresh basil leaves, chopped

DIRECTIONS FOR THE RICE

- Put rice into a 3- to 4-quart pot with water, cinnamon, cumin seeds, tumeric and salt. Bring to a boil over high heat, then reduce heat to low simmer until all the water has been absorbed, 10 to 12 minutes.
- Remove from heat and let rice sit, covered, 5 more minutes.

DIRECTIONS FOR THE FISH

- Meanwhile, set out 6 square pieces of aluminum foil, about 12 inches wide. Lay a piece of fish on each one. Sprinkle with a bit of salt. To each packet add 2 slices ginger and 2 pieces basil stems. Seal each packet.
- Bring about 1 inch of water to a boil in a large pot fitted with a steamer. Add fish packets to steamer, reduce heat to a simmer, and steam until fish is opaque, 12 to 15 minutes. Remove from heat.
- Meanwhile, in a small pot, melt butter until it sizzles. Add star anise, ginger, cumin, sugar, chile, and basil. Simmer 3 minutes.
- Divide rice among bowls. Top with fish, then spoon butter sauce over fish.

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