



UPCOMING SEMINAR

Monday, July 30 at 7:00 PM

Recreational Clamming and Quahogging



Why should you attend this seminar? Roger Tellier says it best.

"There is nothing better than a little neck on a half shell fresh out of the water. We are blessed that we live near a great place like Narragansett Bay. Where else can you go and in a few hours harvest quahogs, steamers, mussels, oysters, and scallops plus enjoy the outdoors and the salt water."

A Special Panel Presentation



Travis Barao

has been shellfishing for more than 20 years. He enjoys digging quahogs with his dad and brothers in Ninigret Pond in Charlestown.



Jeff Tkacs

Jeff has been digging for 50+ years and targets quahogs, sea clams, bay scallops and occasionally soft shell clams and Block Island oysters. He says digging is good for the head, heart and soul.



Roger Tellier

Roger has been quahogging and clamming for more than fifty years. He digs mostly in the upper bay and enjoys exploring new spots. He mostly uses a hand rake and sometimes he digs by hand.

Local clams (steamers) and quahogs are delicious raw out of the shell, steam, baked or broiled.



EVERY MEMBER WHO ATTENDS IS ELIGIBLE TO WIN THE NIGHT'S FREE DOOR PRIZE:
A \$200 Gift Certificate
To Any Member Tackle Shop
(see page 22)

BRING A FRIEND!
RISAA members can bring a guest ONE TIME to the meeting at no charge so they can see what RISAA seminars are like

FOOD WILL BE SERVED* BETWEEN 5:30 - 6:30
TONIGHT'S MENU

- Tossed salad w/roll: \$3.50
- Fish & chips w/cole slaw: \$8.50
- Shaved steak sub w/mushrooms/onions/cheese w/chips: \$7.95
- Bowl of chowder (red or white): \$4.95

*Food NOT included in admission and is provided by the Elks.
Pay separately at buffet line.

Seminar is held at the West Warwick Elks
60 Clyde Street, West Warwick, RI
(directions of page 23)
Non-Members Welcome
NON-MEMBER ADMISSION: \$10 donation
to RISAA's Scholarship Fund (RISAA members attend free)