

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!**

**Cory Carlson**  
 Thompson, CT

**Mallory Lavigne**  
 Warwick, RI

**Donovan Cowser**  
 Uncasville, CT

**Noah Mincone**  
 Barrington, RI

**Nancy Cowser**  
 Uncasville, CT

**Paul Mincone**  
 Barrington, RI

**David Dube**  
 Somerset, MA

**Eric Spicer**  
 North Kingstown

**Ava Fantony**  
 Douglas, MA

**Kyle Strickland**  
 Charlestown, RI

**Elias Heckel**  
 Greenville, RI

**Coey Wood**  
 Barrington, RI

**Luc Lavigne**  
 Warwick, RI

**Richard Wood**  
 Barrington, RI

**Have you been  
 thinking about  
 joining RISAA?**



***THEN BECOME INVOLVED!***

**Dues of \$50/year gets you:**

- ✓ Monthly seminars & educational programs
- ✓ Monthly news magazine
- ✓ Participate in Association-sponsored fishing tournaments
- ✓ Family participation encouraged (children welcome)
- ✓ Unified voice works to control/restore dwindling fish stocks
- ✓ Discounts at tackle shops, marinas and boating dealers
- ✓ Charitable & community projects
- ✓ College Scholarship Fund
- ✓ Dues valid for a full 12 months, no matter when you join.

**YOU can be a part of the largest saltwater  
 fishing organization in Rhode Island history!**

(application on page 43)



**Foil-Roasted Cod  
 with Herbed Vegetables**

*Aluminum foil packets keep cod tender while baking  
 with fresh veggies and herbs*



**INGREDIENTS**

- 1 medium zucchini, halved lengthwise and cut into thin half moons
- 1 fennel bulb, trimmed, halved, cored, and sliced thin
- 2 garlic cloves, minced
- 6 scallions, sliced thin
- 1/4 cup chopped fresh basil
- 1 teaspoon dried thyme
- 1/4 cup dry white wine or dry white vermouth
- Table salt and ground black pepper
- 4 boneless, skinless cod fillets (about 2 pounds)
- 4 tablespoons unsalted butter

**DIRECTIONS**

- Adjust oven rack to lowest position and heat oven to 450 degrees.
- Combine zucchini, fennel, garlic, scallions, basil, thyme, wine, 1/4 teaspoon salt, and 1/8 teaspoon pepper in large bowl.
- Lay four 14-inch-long pieces of foil on work surface.
- Place 1 fillet on lower half of each piece of foil and season with salt and pepper.
- Top each fillet with one-quarter of vegetable mixture and 1 tablespoon butter. Fold foil over fish and vegetables and crimp edges together to form 4 packets.
- Arrange packets in single layer on rimmed baking sheet and cook until vegetables are tender and fish is just cooked through, 15 to 20 minutes.
- Transfer packets to individual plates and carefully cut open with scissors, being careful to avoid steam. Serve.

**Got a recipe to share or request for a certain recipe?  
 Contact Sandie at [sandie@risaa.org](mailto:sandie@risaa.org)**