

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!**

James Babbitt

Hope Valley, RI

Michael Lynch

North Providence, RI

Hanna Chu

S. Kingstown, RI

Amare Mendes

East Providence, RI

Howard Chu

S. Kingstown, RI

Daniel Milko

West Warwick, RI

Capt. Matt Cox

Wakefield, RI

Kevin Pearce

Pawtucket, RI

Austin Donovan

Forestdale, RI

Nick Sannicandro

Forestdale, RI

Kevin Frieswick

Mendon, MA

Daniel Torre

Wakefield, RI

J. Russell Harkay

Westerly, RI

Erika Wilkinson

Charlestown, RI

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

NEWSLETTER DEADLINES

Articles and submissions for the RISAA newsletter must be received by the 15th for the next month's publication.

Items received after this date will be held until the following month.



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 RISAA members



**Marinated Grilled
 Striped Bass**



INGREDIENTS

- 4 (8 oz) striped bass fillets, skin on
- 1/2 cup extra-virgin olive oil
- 2 limes, juice of
- 2 limes, zest of
- 1/2 cup cilantro, chopped
- 2 cloves garlic, chopped
- salt
- cracked black pepper to taste

DIRECTIONS

- Combine olive oil, lime juice, lime zest, cilantro and garlic in a large shallow bowl. Add salt and pepper to taste
- With tip of paring knife, make three diagonal slits through the skin of each fillet
- Place the fish in the marinade and turn to coat the fish
- Cover and refrigerate at least one hour
- Light charcoal grill or gas grill to medium high
- Place the bass on the grill and cook for about 8 minutes on each side, or until the fish flakes easily

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

