

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!**

**Peter Cummins**  
Old Lyme, CT

**Chris Jones**  
North Kingstown, RI

**Darren DeSouto**  
Tiverton, RI

**Rick McQuarrie**  
Narragansett, RI

**Frederick Hall, Jr**  
Portsmouth, RI

**Bienvenido Rodriguez**  
Central Falls, RI



**ELECTION  
Committee**

**Gisele Golembeski, Chair**



**ELECTIONS FOR 2021**

The 2020 Election Committee has formed and consists of the following members: Gisele Golembeski (Chair), Gary Perschau (Vice Chair), Richard Golembeski (Secretary) and Jennie Hurst.

Any member who is considering running for office as an Officer or Board Member, can find out more online. The RISAA By-Laws explains the duties of officers and directors and also sets forth how the election process works. You can view the By-laws at the RISAA web site by going to:

[www.risaa.org/members\\_only/bylaws\\_index.html](http://www.risaa.org/members_only/bylaws_index.html)

**The Election of Officers will take place at the  
RISAA Annual Meeting on  
Monday, December 28, 2020**

**The close of nominations for  
Election of Officers and Directors is  
October 15, 2020**

Any member who wants to declare his/her desire to run for office should contact me right away. I can be reached by email at [gisele@risaa.org](mailto:gisele@risaa.org) or by phone at 401-935-0827.



From Member

**CARL TISKA**

Sandie,

I enjoy your column in the RISAA newsletter.

Last Sunday, my wife had planned to make a pasta that had a bit of sausage for flavoring (rather than being the principal protein of the meal). I caught a 17 inch blackfish that morning and decided to pair it with the pasta dish. Remembering that we had some prosciutto in the fridge, I made the following, very easy dish:

**CARL'S BAKED BLACKFISH (TAUTOG)**

- Bake four slices of prosciutto on a baking sheet in the oven at 350 degrees for 20-25 minutes.
- Remove from the oven, allow to cool and then crumble the prosciutto into small chips. Set aside.
- Season the fillets with a dab of olive oil and a few grinds of pepper. Place on the baking sheet and bake in the oven at 350 degrees until cooked through (10-12 minutes).
- Transfer the fillets onto plates and top with the prosciutto chips.

Carl said, "the prosciutto chips added a great flavor and nice crunch to the fish and it paired wonderfully with the pasta dish."

Thanks Carl!

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



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