

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!**

Richard Heroux
 Griswold, CT

Philip Matteson
 Wakefield, RI

Joe Impagliazzo
 Wakefield, RI

Nicholas Mocerri
 Cranston, RI

Mark Jacobs
 Wakefield, RI

Michael Piper
 Marblehead, MA

Ken Jaeger
 Providence, RI

Jeffrey Purdy
 Southington, CT

Raymond Masciarelli
 North Kingstown, RI

Michael Seward
 Barrington, RI



**ELECTION
 Committee**

Gisele Golembeski, Chair



Nominations Closed

The nominations for the elections of 2021 Officers and Board Members has closed as of October 15, 2020. As of that date, no members came forwarded seeking election, so the proposed slate by the Board of Directors shall become elected at the Annual Meeting On December 28, 2020 as follows:

- President... Stephen J. Medeiros
- 1st Vice President... Richard C. Hittinger
- 2nd Vice President... David P. Monti
- Secretary... Susan A. Lema
- Treasurer... Peter R. O'Biso
- Sergeant-At-Arms... David A. Michel

- Board Member... Gary W. Johnson
- Board Member... Robert S. Murray
- Board Member... Richard A. Reich
- Board Member... Roger O. Telier
- Board Member... Greg F. Vespe
- Board Member... Dawn E. Filiatreault Wood

If any member has any questions, I can be reached by email at gisele@risaa.org or by phone at 401-766-8409.

**Cooking Your
 Catch** by **Sandie Gelineau**



**Fresh fish with
 apple cider sauce**
 by
Linda Reich

During the summer, as we cook fresh fish, I usually make a tomato-butter-basil sauce, especially with the heavier fish. I make a lemon-butter-caper sauce for the lighter fish. Our son recently brought us some apple cider so I thought that might be a good thing to try with fish. You can make the fish any way you like - grill, pan fry or bake it.

INGREDIENTS

- 1 tbsp apple cider vinegar
- ¾ cu apple cider
- ½ cu chix broth (low sodium recommended)
- 1 tbsp lemon juice
- 2 tbsp of butter (you may need more!)
- 1 tsp fresh thyme leaves

DIRECTIONS

- After you pan fry the fish, leave a little residue in the pan and scrape up the bits.
- In the pan, add the vinegar, cider & the broth. Bring to a boil until it thickens to form a sauce – about 6 mins.
- Whisk in 2 tbsp of butter, lemon juice & thyme leaves. It should be very creamy at this point.
- Add the fish to the pan and season with S&P just to heat.

Serve with your favorite side. There should be enough sauce to pour over rice or whatever is your side but, if need be, you can make more sauce.

As always with cooking, sometimes you need to wing it a little so have fun!

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



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www.seawolfetackle.com

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