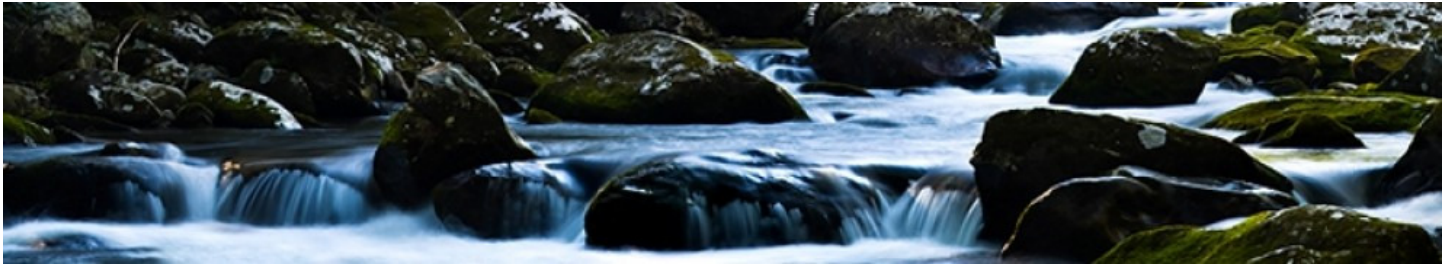


Little River Chapter of Trout Unlimited

SEPTEMBER, 2013



President's Corner

Mike Bryant (mjbryant1954@hotmail.com)

I am somewhat of a flyfishing book junkie. I find more pleasure in reading (and learning from) a good flyfishing book than sitting down with a novel. In fact, I can't remember the last novel I read (probably a John Gierach novel based on flyfishing). I know – I need to get out more!! While there are a countless number of anglers who have acquired much larger collections and others who have a passion for building great collections of classics. But I have quietly been buying flyfishing books for years. Before retirement I had the bad habit of buying books, but never seeming to find the time to read them. But with retirement I now have the gift of time that enables me to read more, usually in the mornings with my coffee. As I come across what I consider a good book, I'll pass that on to our membership. Likewise if any of you have a good book review you would like to share, please let me know. This month I'm recommending "*The Trout and the Fly*" by Brian Clarke and John Goddard. I've listed a short review later in this newsletter.

Smokemont Chapter Fishing Trip



We had a great Chapter fishing trip in August over in the Smokemont area. The Smokemont Campground proved to be a great place for our group to camp. The Oconaluftee and Bradley Fork were fishing reasonably well. No reports of really big fish, but most were able to catch.

Bill Bollinger and I fished the Oconaluftee near Collins Creek. Fishing was mixed, with rainbows and browns chasing dries and

nymphs. We fished Bradley Fork the following day and were surprised that all the fish we caught were on dry flies. As far as I can remember, neither of us caught a rainbow on a nymph. About half way through the day, I ran a dry fly through a run that a nice rainbow chased twice, the second time I did set the hook for a brief second. Bill was nearby fishing a different dry fly pattern, so I motioned for him to come over. After resting the spot for a few minutes, Bill hooked and landed the rainbow on his first drift through the run. As Bill said with a smile, "That poor fish didn't stand a chance being double teamed".



Our resident Outdoor Chef Extraordinaire Mike McKinsey did an outstanding job of preparing Saturday night's group dinner. The menu included Mike's smoked ribs, baked potatoes (baked in the campfire), baked beans, grilled corn salad (recipe listed in this newsletter), along with homemade carrot cake and spiced apple cake for desert.



By all accounts everyone had a great time. Many thanks to Mike for coordinating the trip and cooking, and everyone who pitched in to make this a great trip!!



September brings football, cooler temperatures, fall colors in the mountains and turns our thoughts to big browns. I hope to see you at the September Chapter Meeting.

Be Safe,
Mike

Conservation

Several of us from the Chapter were able to attend the first Clinch River Cleanup back in July. It was a great event that was well organized by the folks of the Clinch River Chapter. I've never understood the reason or need to litter. River clean-ups are a good way to remind us that we must continually be good stewards of our natural resources.

New Chapter Brochures

One of our focus areas in the Chapter will be growing our membership. A healthy membership is vital to sustaining our future conservation efforts. On-going recruiting of new members is a first step in building tomorrow's volunteers and future leaders needed to carry on our mission. To help with our recruiting efforts, we have created and printed a new Little River Chapter TU brochure that communicates who we are, our mission, history and activities. We will use this tool to help enroll prospective new members. The brochures will be available at chapter meetings, events and shows where we will have a presence. The brochures look great! Many, many thanks to Byron Begley for all his help in laying out the brochure!!

July River John's Meeting

The water in Little River was high, as it has been all season, but that didn't keep the faithful from trying to raise a few fish for the occasion.

A flotilla of five boats, holding 7 anglers, floated down to John's on the high water



and, despite ample current, most of the erstwhile anglers managed to snag a fish or two. One or two were almost of notable size. Just ask Charlie Chmielewski how the christening of his new craft went, uh, but don't ask him how many fish he landed. As always, River John's provided a beautiful backdrop for good food and socializing close to the water.



September Meeting

We have a great program lined up for the September Chapter meeting (Sept. 26). Dane Law (owner of Southeastern Anglers based out of Reliance, Tn.) will be presenting the "2014 Patagonia Brown Trout Extravaganza". Make sure to mark your calendars. We will be meeting in the Fellowship Hall at the Monte Vista Baptist Church. The meeting will start at 7:00pm

Dane will talk about chasing big browns in Chile and the fishing opportunities in the Patagonia region that include big brown trout surface feeding in the region's streams and lakes. He will talk about the big Cantheria beetle hatch that drives trout crazy. Dane will also spend some time discussing local services and river conditions that will be helpful as we gear up for the fall fishing season. I've known Dane for many years. He's a great person and talented, experienced guide. Please note the additional details listed below. Dane is the owner of Southeastern Anglers based out of Reliance, Tenn. Some of the streams that SE Anglers guides cover include the Hiwassee River, Holston River, So. Holston River, Tellico River and the Toccoa River

Book Review:

***Trout and the Fly* – Brian Clarke & John Goddard**

This is by no means a new book. It was originally published in 1980, with a latest release in 2005. Brian Clarke and John Goddard are well known British fly fishers (John Goddard passed away in 2012). *The Trout and the Fly* is a composite of their learnings on fishing for trout over many decades. Though most of their fishing (and observations) were based on chalkstreams, this book contains very useful and helpful information on trout that can be used just about anywhere. The book contains sections on how to approach and see trout, nymphing and dry fly fishing. But by far, I found the most interesting sections to be on trout vision -what and how a trout sees in the water and the world above the water. As an example, I learned about light refraction and the size of a trout's "window" to the outside world (above the water) versus the surface "mirror" outside the window that restricts or limits what parts of an insect are visible. Given these limitations, trout will look for certain characteristics (triggers) when eating. Knowing this helps you with design of dry flies and "triggers" that entice a fish to eat your fly. The book includes some great pictures to help re-enforce the concepts. After reading the book, I became more astute in fly designs. I even built a small slant tank to help see flies on and in the surface film as a trout would. I would classify this book as an oldie but goodie, a worthwhile read for anglers of all skill sets.

A Recipe to Remember

Grilled Corn Salad Recipe (serves 8)

Ingredients:

Six ears of fresh corn (husks and silk removed)

2 T. of canola oil

Salt and pepper

2 cups of cherry tomatoes (split in half)

1 red bell pepper (finely chopped)

4 scallions (finely chopped)

- 1 yellow squash (chopped)
- 1 cucumber (peeled and chopped)

Lemon Dressing Ingredients:

- 1 lemon juiced
- 4 T. olive oil
- Salt and fresh ground pepper
- 1 T. apple cider vinegar

BBQ Seasoning Ingredients:

- 1-1/2 T. smoked paprika
- 3/4 cups sugar
- 3 T. onion powder

Directions

1. Preheat boiler
2. Rub corn with 2 T. of canola oil
3. Season with salt and pepper
4. Broil for approximately 7 minutes until corn is slightly brown
5. Remove and cool
6. Remove corn from cob
7. In large mixing bowl mix salad ingredients and set aside:
 - Corn
 - Cherry tomatoes
 - Red pepper
 - Scallions
 - Cucumber
 - Squash
8. Combine BBQ Seasoning Ingredients
9. In a small bowl, prepare dressing by whisking:
 - Lemon Juice
 - Olive oil
 - Alt
 - Pepper
 - BBQ seasoning (add to taste)
 - Apple cider vinegar
10. Toss salad with dressing and refrigerate

The Little River Chapter Trout Unlimited Newsletter is produced for current members. Please ensure that you have a viable email address on file with your membership information at Trout Unlimited. You can add an email address or update your current email at www.tu.org or call 1-800-834-2419.

Note: Anyone with news, such as an event or account of a fishing trip, etc., please send it along to newsletter editor, Dave Ezell ezop@charter.net

Also, keep up with current events and find valuable information sources at our website www.lrctu.org