



BREMERTON SPORTSMEN'S CLUB NEWSLETTER
MARCH 2021 EDITION

THE SPORTSMAN

The Oldest Sportsmen's Club in Washington State!

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Treasurer: John McIntosh 360-692-8646 | **Trustees:** Terry Sonnabend (elected 2018), Dennis Ohlde (elected 2018), Ron
Qualman (elected 2019), Bob Overly (elected 2019) | **Membership Chairman:** Cele Sterling 360-627-7855 |
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President's Message

I'm happy to report that the Bremerton Sportsmen's Club has an official website address, and our website designer is building our site. Go to www.bremertonsportsmensclub.org to view our webpage. The website will be a knowledge-based informational tool telling folks who we are, what we do, and how to join BSC, along with allowing current members to renew their membership online. I ask each of you to contribute by providing comments, pictures, articles, questions, etc... Our website must be informative with the goal to provide information to both our members and the general public.

What the Bremerton Sportsmen's Club has done for the past 102 years, for the most part, is unknown by many of us, including myself. But through technology, websites, social media, smartphones, etc., who we are, what we're about, moving forward for the next hundred years, will be known.

March of 2016, I was elected president of your club, at which time I didn't know what the club's agenda would look like moving forward. Early 2016 I developed a list of concerns, most of which were and continue as issues today, nearly five years later, issues here in our backyard, WDFW's Region 6, also known as the Coastal Region.

Lake Tahuya – Development of a Public Access on WDFW Property

Skokomish River Closure – Closed by WDFW

Pope Talbot – Gates locked restricting access

Point No Point Boat Launch – WDFW's permit application approval on hold

Anderson Lake (Jefferson County) - Washington State Parks restricts WDFW's effort to allow fish planting.

What's progress has been made? Short Brief:

Lake Tahuya - RCO grant written, approved with the project funded, work has started, possible groundbreaking mid-year 2021. A thank you is in order to Arvilla Ohlde (BSC), Mark Downen (WDFW Biologist Hood Canal Region), RCO (Rory Calhoun (retired)).

Skokomish River Closure – River remains closed. On October 3, 2019, WDFW requested “that Solicitor Opinion M-37034 (Boundary of the Skokomish Reservation along the Skokomish River) be reversed, or at a minimum be withdrawn, based upon extensive new information and associated legal analyses. To date, the US Department of Interior has not rendered a decision on WDFW's request for reversal. WDFW's decision to close the river was wrong! Nobody of water or river should be closed to public fishing, except for conservation reasons.

Pope Talbot - Acquired by Rayonier Timber and Land Management Company for 554 million dollars. Gates remained lock preventing public access. WDFW continues to negotiate with this private timber company, requesting public access. BSC has Duck Boxes on this private timberland and was put in place through a prior agreement between WDFW and Pope and Talbot. Currently, BSC has no access to fishing, hunting, or maintenance and servicing our duck boxes. In my opinion, WDFW has failed in its negotiation efforts with private timber companies across the region.

President's Message (cont.)

Point No Point Boat Launch The saga continues! The fate of the boat launch is awaiting the approval of WDFW's permit application in the hands of the Army Corps of Engineers, Seattle District. As the CORPS prepares to render a permit decision, treaty tribes continue to submit additional affidavits. WDFW has responded to all affidavits when submitted by the Treaty Tribes. The CORPS awaits as WDFW continues efforts, responding to these affidavits. The promised January 2021 permit decision is now extended for an additional 2 to 3 months. This permit application is nearing nine years without a decision.

Anderson Lake – Anderson Lake fishery is very popular, producing quality fish. Anderson lake does have issues with alleged blooms in the warmer months. Anderson Lake is located on Washington State Parks property, and State Parks control access. Parks closes access to the lake during these alleged blooms. During the late fall and winter months, alleged is not an issue. The lake could be fish during the fall months, but Parks chooses not to open access to the park. State Parks references staffing and operating cost as reasons for not opening the gates allowing access to this fishery. WDFW has always planted fish in Anderson Lake, but with public access restrictions set by State Parks, WDFW is reluctant to stockfish. Currently, Washington State Parks has decided not to allow WDFW to stock fish in the Lake. These current issues, public access, and fish stocking can be resolved. In my opinion, I believe through sincere negotiations by the Directors of both these state agencies, a management agreement can be reached. If an agreement can't be reached, the WDFW should purchase this State Park property. Doing so would allow public access and, through proper management, provide a viable fishery for the benefit of their primary customers, the hunters, and fishers.

With the knowledge of these current WDFW Region 6 issues, how would you, WDFW's primary customer, grade the Department of Fish and Wildlife? Starting my 5th year as your BSC President, being proactive with various WDFW managers at many inter-department levels, experiencing first hand the roadblocks, poor decisions, lack of actions, and transparency, I give WDFW a "D" minus.

As I had mentioned in last month's newsletter, I'd like BSC to have a summer picnic, maybe around the August time frame, holding venue at Bremerton's Otto Jarstad Park. I've contacted the City of Bremerton Public Works Department, reserving two dates, August 7th, and 28th as possible picnic dates. Let us know which of these dates will work best for everyone, and we'll start the planning.

FYI - BSC now has an official email address which is getoutdoors@bremertonsportsmensclub.org. This email address has been linked to our new website. Also, we now have a [Facebook](#) business page as well; it can be reached by going to our [website](#). In closing, be careful, stay safe and get outdoors.

Best Regards,

Ron Flerx – President BSC - Ph 360-328-4954 (C)
getoutdoors@bremertonsportsmensclub.org

Studying Toxin Levels in Fish for Human Health

With warming ocean temperatures and more frequent and intense harmful algal blooms occurring, the Makah Tribe wants to better understand how toxins travel through the food chain to marine life and humans.

“We are looking at several types of fish to see if and at what levels domoic acid and saxitoxin exist in their systems and how those levels change throughout the season as algal blooms take place,” said Adrienne Akmajian, the tribe’s marine ecologist. “We are also looking for the toxins in gray whales since they feed in the nearshore and lower on the food web.”

The toxins are known to cause shellfish poisoning in humans when ingested. Domoic acid causes amnesiac shellfish poisoning, and saxitoxin causes paralytic shellfish poisoning.

Akmajian has studied the levels of both toxins in sea lions.

“Domoic acid in particular is well known in California for causing sea lions to have seizures and aggressiveness,” she said. “In other parts of the world, saxitoxin has caused respiratory paralysis in several species of whales and seals.”

Now she wants to target fish and study the potential exposure to human health.

Since 2018, the tribe has been sampling fish caught by several of the tribe’s commercial fishermen and analyzing toxins in fish stomach contents and in fillets.

Fish tested include chinook salmon, yellowtail rockfish, petrale sole, walleye pollock, spiny dogfish, arrowtooth flounder



Adrienne Akmajian, Makah Tribe

Lora Halttunen, Makah Tribe marine ecology technician, prepares to transfer diluted toxin samples into tubes to be spun in the centrifuge.

and skate. The tribe samples fish monthly from May to November, with increasing frequency when active algal blooms are detected in routinely monitored shellfish.

Based on other studies, Akmajian says she does not expect the toxins to make their way into the fish muscle tissue, but if there is a big bloom, they could see higher levels of toxins in the fillet.

“By analyzing for toxins in both fish muscle and internal organs, our results may inform fish catch practices, such as how to quickly clean and gut fish or to quickly place them on ice so the toxins cannot leach out of the stomach and into the fillet tissue that humans consume,” she said.

The tribe also is studying the toxins in gray whales by sampling

their scat.

“This is done by following the whales closely in our research boat and watching for the whale to poop,” she said. “When we see the water discolor, we rush in and use nets to scoop out the material.”

Gray whales feed in the nearshore and on the sea floor and may be more exposed to the blooms that produce saxitoxin, which typically occur in nearshore bays. In the summer of 2019, shellfish harvests were closed around the Makah Reservation for several months due to high levels of saxitoxin in monitored shellfish.

“We will be interested to see if some of the saxitoxin made its way into the whales as well,” she said.

– T. Royal

“By analyzing for toxins in both fish muscle and internal organs, our results may inform fish catch practices, such as how to quickly clean and gut fish or to quickly place them on ice so the toxins cannot leach out of the stomach and into the fillet tissue that humans consume.”

Adrienne Akmajian
Makah Tribe
Marine Ecologist

Commission approves interim guidance for the 2021 Willapa Bay salmon season

Date Mar 16, 2021

Contact: Commission office, commission@dfw.wa.gov, 360-902-2267

OLYMPIA – The Washington Fish and Wildlife Commission approved staff recommendations for interim guidance for the 2021 salmon season in Willapa Bay during its March 12 virtual meeting.

Staff recommendations for Willapa Bay hatcheries included releasing hatchery fish at their facility of origin to preserve options for long-term policy modifications. Staff recommendations for fisheries management included actively managing Chinook harvest to not exceed a 20 percent impact on the total adult return of wild Chinook returning to the Naselle and Willapa rivers, suspending time and area restrictions for commercial fisheries south of Marine Area 2T (northern Willapa Bay), determining season length to achieve recreational priority for Chinook harvest, and continuing to develop and implement test fisheries and in-season update models.

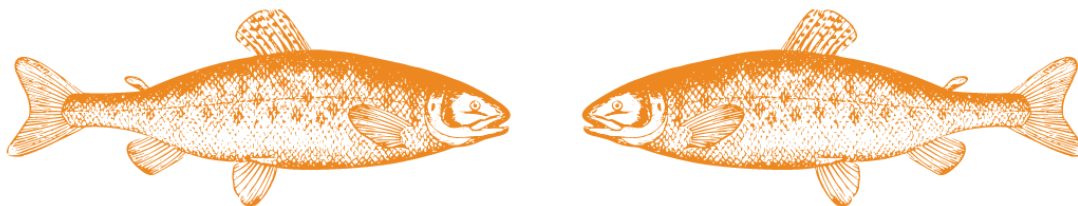
This follows Commission discussions and public input in February, when Commission members heard an update on annual review of the Willapa Bay Salmon Management Policy implementation and performance. In January, the Commission heard public input and discussed the proposed timeline and public process for policy revisions to the Willapa Bay Salmon Management Policy (C-3622) Comprehensive Review, which it approved during its December 2020 meeting.

The meeting was recorded and will be available to the public on WDFW's website. The public can also find information on upcoming meetings at the same webpage.

WDFW fishery managers will be further discussing and seeking input on Willapa Bay salmon seasons as part of this year's process to set salmon seasons, commonly referred to as North of Falcon. For upcoming virtual public meetings and other ways to provide feedback throughout this process, visit WDFW's North of Falcon public meeting schedule web page.

The Washington Fish and Wildlife Commission is a panel appointed by the governor that sets policy for the Washington Department of Fish and Wildlife (WDFW). WDFW is the primary state agency tasked with preserving, protecting and perpetuating fish and wildlife and ecosystems, while providing sustainable fishing and hunting opportunities.

Individuals who need to receive this information in an alternative format, language, or who need reasonable accommodations to participate in WDFW-sponsored public meetings or other activities may contact the Title VI/ADA Compliance Coordinator by phone at 360-902-2349, TTY (711), or email (Title6@dfw.wa.gov). For more information, see <https://wdfw.wa.gov/accessibility/requests-accommodation>.





Beer-Braised Chicken

BY MARIAN COOPER CAIRNS NOV 2, 2017

Originally posted on [Country Living website](#)

INGREDIENTS

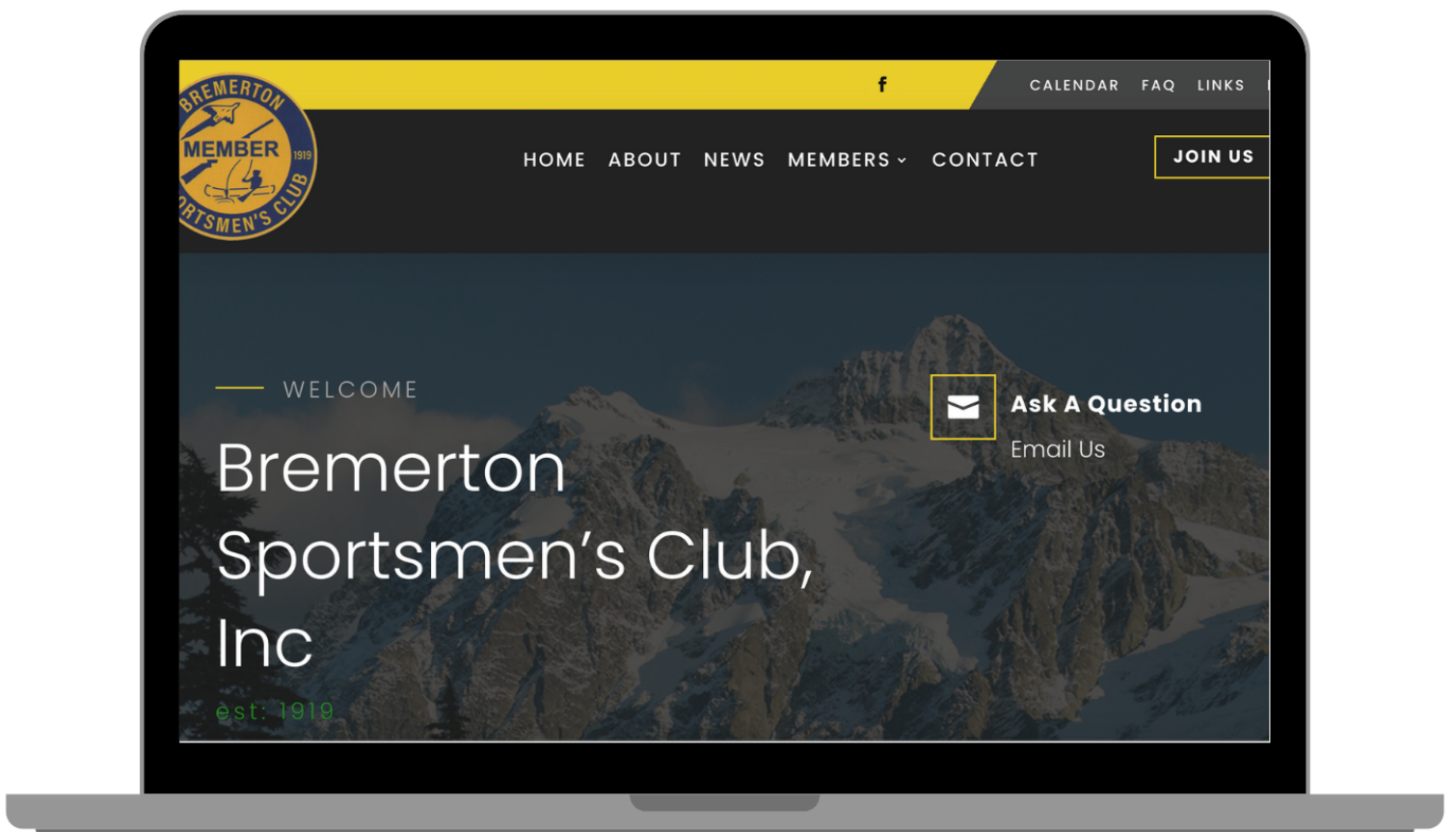
- 3 tbsp. sauce from a can of chipotles in adobo
- 1 tbsp. hot sauce (such as Cholula)
- 3 garlic cloves, chopped
- 2 tsp. Dijon mustard
- 2 tsp. chili powder
- 1 tsp. ground cumin
- Kosher salt
- Freshly ground black pepper
- 4 lb. boneless, skinless chicken thighs
- 2 tbsp. canola oil, divided
- 1 (12-ounce) bottle dark Mexican beer (such as Modelo Negra)
- Jalapeño Ranch Coleslaw, corn tortillas, sliced radishes, cilantro, sliced pickled jalapeños, sliced carrots, and lime wedges for serving

DIRECTIONS

1. Combine adobo sauce, hot sauce, garlic, mustard, chili powder, cumin, and 1 teaspoon each salt and pepper in a zip-top bag. Add chicken, seal bag, and turn to coat. Chill at least 4 hours or up to 12 hours.
2. Preheat oven to 350°F. Heat 1 tablespoon oil in a large Dutch oven over medium-high heat. Cook chicken, in batches (adding more oil as needed), until brown, 3 to 4 minutes per side; remove batches to a plate.
3. Return all chicken to the Dutch oven and slowly add beer. Simmer until slightly reduced, 4 to 6 minutes. Cover and bake until chicken is very tender, 40 to 45 minutes. Remove chicken and shred meat with two forks. Simmer cooking liquid over medium-high heat until slightly thickened, 4 to 6 minutes. Add chicken and toss to coat. Season with salt and pepper.
4. Serve with Jalapeño Ranch Coleslaw, tortillas, sliced radishes, cilantro, pickled jalapeños, carrots, and lime wedges alongside.

We're now online!

For latest news, calendar of events, member access and more, visit our new website at bremertonsportsmensclub.org



Like us on Facebook:
www.facebook.com/bremertonsportmensclub

Invite others to join the club and share this membership form!



2021 BSC Membership Form

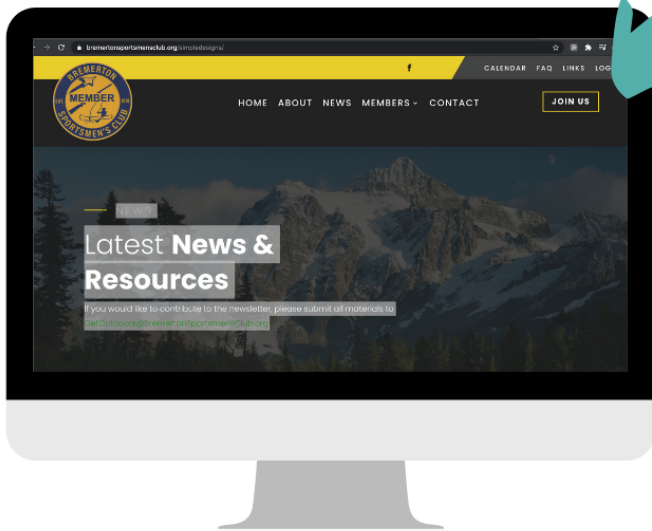
Individual \$15.00 / Couples \$20.00

Name: _____

Address: _____

Phone: _____

Email: _____



Latest News & Resources

If you would like to contribute to the newsletter,
please submit all materials to
GetOutdoors@BremertonSportsmensClub.org.

Conservation Pledge:

I give my pledge as an American to save and faithfully to defend from waste the natural resources of my country – it's air, soil and minerals; it's forests, waters and wildlife."

