



BREMERTON SPORTSMEN'S CLUB NEWSLETTER
APRIL 2024 EDITION

THE SPORTSMAN

The Oldest Sportsmen's Club in Washington State!

President: Ron Flerx 360-871-0846 | **Vice President:** Bob Overly | **Secretary:** Vacant **Treasurer:** John McIntosh 360-692-8646 | **Trustees:** Pos 1. Jack Gaudette (term expires 2025), Pos 2. Trevor Guyton (term expires 2026), Pos 3. Carl Peterson (term expires 2025), Pos 4. Steve Christensen (term expires 2026) | **Membership Chairman:** Vacant | **Newsletter Editor:** Cheyanne Flerx 360-990-3696

President's Message

At the March meeting club elections were held and I was reelected as your President once more. Bob Overly was elected as Vice President. John McIntosh was reelected as Treasurer. Trevor Guyton was elected to Trustee Position two. Steve Christensen was reelected filling Trustee Position four. As a result of Bob Overly becoming VP, Trustee Position one was filled by Jack Gaudette. As for Secretary there were no volunteers or nomination to fill this position. I'm asking for a volunteer to fill in as Secretary. As I had previously publicly informed the club I wanted to step down as your President, with no one volunteering or other nomination presented, I was nominated and agreed to retain the position for this upcoming year in hopes someone will volunteer being willing to take over as President. I would like to thank those of you who volunteered as Officers and Trustees in 2024.

Membership with combination of single and family is now at 42 members. With exception of a couple hold outs we have retained most of those who were members last year. Thank you all for supporting BSC by joining or renewing your membership. Reminder, memberships can be renewed in person at the general meeting or by mailing your membership renewal to our post office box at P.O. Box 522 Bremerton, WA 98337. You can also renew on our website www.bremertonsportsmensclub.org. BSC membership is for the current year starting on January 1 with expiration on December 31st.

Our efforts for having BSC signage at four public accesses sites which were deeded to WDFW in 1948 is on-going. This signage issue has been on our plate for over a year now. I recently reached out to the acting Region 6 Director asking for help gaining some traction to move this issue forward. While BSC volunteers are ready to assist with the placement of these signs, we continue to wait on the WDFW team to finalize their requirements allowing these signs to be placed at the four access sites.

The partnering adventure between BSC and Green Diamond is in motion. Green Diamond is finalizing their agreement with BSC to partner with of planting fish and adopting a couple pond accesses for liter control.

Currently we have 5 or 6 blue hats with additional hats on order, so if you have recently joined as a new member, attend a meeting to receive your hat. These blue hats along with a BSC logo window sticker are given to those who join the club.

President's Message

I've reached out to Ducks Unlimited Kitsap County and presented the question to them! I found information on the News Break link: "Public is Invited to Influence Restoration (SEPA) of Theler Wetlands in Mason County". Question to Ducks Unlimited – "What will be the impact on duck hunting as a result of the restoration of Theler Wetlands"? Bremerton Sportsmen's Club is an advocate for public access and hunting sports and willing to support if there are impacts to the rights of fishers and hunters. Follow the link for info <https://share.newsbreak.com/6kv5r4jr>.

President of Ducks Unlimited Kitsap County reached back to me via email and stated DU would actively respond to the Theler Wetlands Restoration request for comments. Mark your calendars, April 27th is opening day for lowland lakes. Get outdoors, take the kids and grandkids enjoy the outing, catch a couple fish. As in past years WDFW promotes trout fishing by sponsoring a Trout Derby which is held from April 27th through October 31st. For the updated stocking schedule go to <https://wdfw.wa.gov/fishing/reports>.

One last note: At the March meeting I had asked for a showing of hands of those who were willing to do creel census for WDFW, the response was good. I reached out to WDFW on March 27th via a text message stating BSC could support creel census. At this writing, I have not gotten a response from WDFW, so I will say thank you to those who raised their hands and BSC members need to plan on fishing opening day trout fishing on lowland lakes this year!

Upcoming events:

- Beaver Pond Planting, Public Access cleanup at local Kitsap and Mason County Lakes, Club Picnic (August).
- See you at the General Meeting April 23rd. Plan of a club raffle with trout gear donated.

Meeting promises to be fun!

Ron Flerx

President – BSC

360-328-4954 (C) rflerx@wavecable.com

getoutdoors@bremertonsportsmensclub.org

FIRST WATER



Ninety-seven percent of the chinook catch in the commercial troll fishery in Southeast Alaska can be traced back to Canada, Washington and Oregon.

PAT HOGELUND PHOTO

Saving Salmon or Subsidizing Commercial Fisheries?

A recent study by Oregon State University concluded that, despite investing billions in salmon recovery initiatives across the Pacific Northwest, there has been no increase in wild salmon populations. If these efforts aren't yielding higher wild salmon numbers, the question arises: Why are we spending nearly a billion dollars annually on salmon recovery?

The answer is to subsidize commercial fisheries.

Before delving deeper, it's imperative to understand that Pacific salmon management operates on the guiding principle of maximum sustainable yield, meaning that fishery managers strive to maximize the number of salmon harvested annually. Consequently, this results in the need to establish a minimum number of wild salmon that are needed to spawn in their natal streams to keep these populations from going extinct. This secondary principle is known as minimum escapement. In simpler terms, fisheries managers plan for maximum harvest and minimum

returns.

During the late 1800s and early 1900s, the Columbia River and the coastlines of Oregon and Washington witnessed the harvest of hundreds of millions of adult salmon. In contrast, today's adult salmon harvest in these states is a fraction of that historical count. However, this decline doesn't mean a reduction to Oregon- and Washington-bound salmon harvesting; rather, it signals a geographical shift in where these salmon are harvested.

Salmon that originate in Oregon and Washington spend a significant portion of their lives in the ocean, navigating the northern Pacific and

the coastal waters of Alaska and Canada. Alaska's annual commercial fishing harvest yields nearly 200 million salmon, a substantial portion of which comes from regions beyond Alaska's borders. For instance, consider the Southeast Alaskan chinook troll fishery, where a mere 3% of the harvested fish are of Alaskan origin, while the remaining 97% can be traced back to Canada, Washington, or Oregon.

Clearly, the primary obstacle impeding salmon recovery is commercial harvest. Had the issue been attributed to hydro or dams, we would witness robust salmon returns in the numerous dam-free rivers. Similarly, if habitat were the main concern, rivers with pristine conditions, like the Queets River in Washington's Olympic National Park, would showcase healthy salmon numbers. If hatcheries were at fault, we'd observe thriving salmon populations in the many hatchery-free rivers.

Irrespective of their rhetoric, fisheries managers favor harvest above conservation. A recent legal case aimed at safeguarding Pacific chinook salmon from chronic overharvest resulted in a verdict to maintain the status quo of ocean commercial harvest. The ruling underscored the commercial fishing industry's economic welfare as a higher priority than implementing additional measures to safeguard the iconic chinook salmon species.

As the OSU study concluded, it is no surprise that salmon restoration efforts have not meaningfully increased salmon populations. Instead, the billions of dollars that taxpayers have invested is merely a financial subsidy to the commercial fishing industry. Until fisheries managers make meaningful changes to commercial harvest, we will not see meaningful increases in salmon populations. NELLO PICINICH



Washington Department of
FISH & WILDLIFE

<https://wdfw.wa.gov/newsroom/news-release/wdfw-seeks-public-input-theler-wetlands-restoration-project>

WDFW seeks public input on Theler Wetlands restoration project

News release Apr 4, 2024

Coastal Region – Montesano, 360-249-4628

Media Contact:

WDFW, Bridget Mire, 564-224-0845

HCSEG, Alexandra Ehrich, 360-490-9966

Update: The SEPA comment period for this project has been extended to May 2 at 5 p.m.

OLYMPIA – The Washington Department of Fish and Wildlife (WDFW) and Hood Canal Salmon Enhancement Group (HCSEG) are seeking public input on the planned restoration of seven acres of estuarine habitat in the Mary E. Theler Wetlands Nature Preserve in Mason County.

Located on the [Union River Wildlife Area Unit](#) in lower Hood Canal near Belfair, the trail system and wetlands provide recreational opportunities for birders and nature enthusiasts while protecting the estuarine ecosystem from development pressure of the growing area.

The project involves estuary restoration to improve habitat for a variety of fish and wildlife species, including Hood Canal summer chum salmon, which are listed as threatened under the federal Endangered Species Act (ESA). It also involves removing a 1,250-foot breached levee to restore natural tidal processes and improve fish access to adjacent wetlands, elevating Roessel Road to help prevent flooding, and reconnecting the preserve's trail network through an elevated boardwalk.

The project is undergoing a [State Environmental Policy Act \(SEPA\)](#) review. The public can view SEPA documents at: wdfw.wa.gov/licenses/environmental/sepa/open-comments. Comments may be submitted through the [PublicInput comment portal](#) for this project or by email to: ThelerWetlandsRestoration@PublicInput.com. Comments may also be mailed to: Lisa Wood, WDFW SEPA/NEPA Coordinator, at PO Box 43200, Olympia, WA 98504-3200. **Comments must be received by 5 p.m. on May 2, 2024.**

"We are excited to continue working with our partners, HCSEG, Mason County, and the North Mason community on restoring estuary functions," said WDFW Restoration Coordinator Chris Waldbillig. "This project builds on habitat restoration completed in 2013 and increases the shallow estuary habitat critical for juvenile salmon as well as waterfowl and shorebirds. We know from past restoration that juvenile salmon seek out these protected waters at high tides to eat, grow, and take shelter before moving into the nearshore habitat as they migrate toward the ocean."

Theler Wetlands is part of the 543-acre Union River Unit of [South Puget Sound Wildlife Area](#). WDFW began managing property there in 1962. Most recently, the North Mason School District transferred 106 acres to the Department in August.

"We appreciate the partnership with the school district and community for wetland protection and education and are proud to steward these important conservation lands that offer a variety of recreational options," said WDFW Wildlife Area Manager Katie Laushman. "The Union River Unit provides many opportunities, including hiking, wildlife viewing, fishing, and a hand boat launch that can be used for accessing waterfowl hunting blinds."

Construction is expected to begin in late summer 2024. The project has received funding through the U.S. Fish and Wildlife Service, Washington State Recreation and Conservation Office, National Oceanic and Atmospheric Administration, and Puget Sound Partnership.

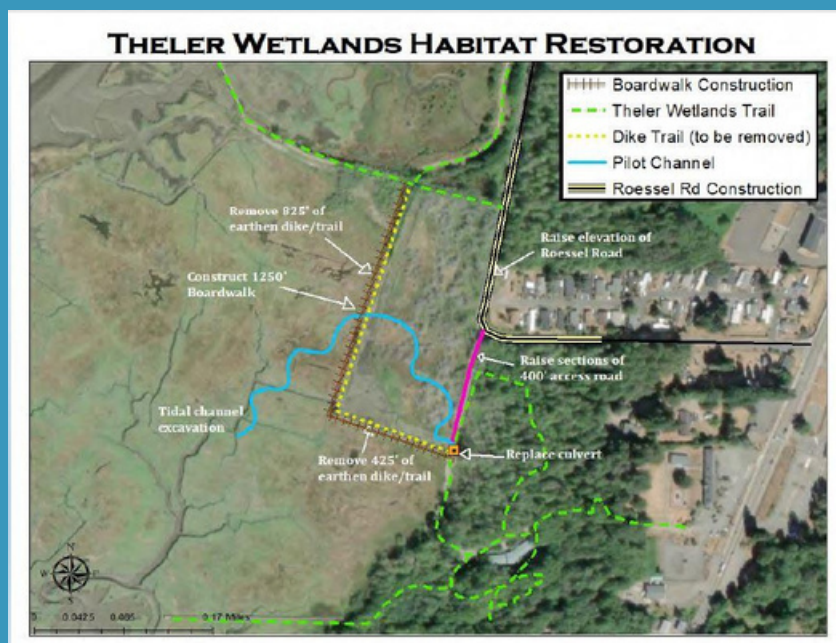
"HCSEG is excited to partner with WDFW to accomplish this saltmarsh restoration project that includes the renewal of recreational opportunities in lower Hood Canal," said HCSEG Executive Director Mendy Harlow. "The project will not only benefit the recovery of ESA-listed Hood Canal summer chum salmon, but also a multitude of bird species that rely on saltmarsh habitat for foraging and rearing their young."

All members of the public are invited to share their perspective and participate in WDFW public feedback opportunities regardless of race, color, sex, age, national origin, language proficiency, religion, sexual orientation, gender identity and/or expression, veteran status, or basis of disability.

WDFW manages more than a million acres of land and hundreds of water access areas throughout the state. By actively managing lands, restoring habitats, and preserving wild places, the Department serves as stewards for Washington's natural places, protecting the state's land and water for its human and wildlife populations.

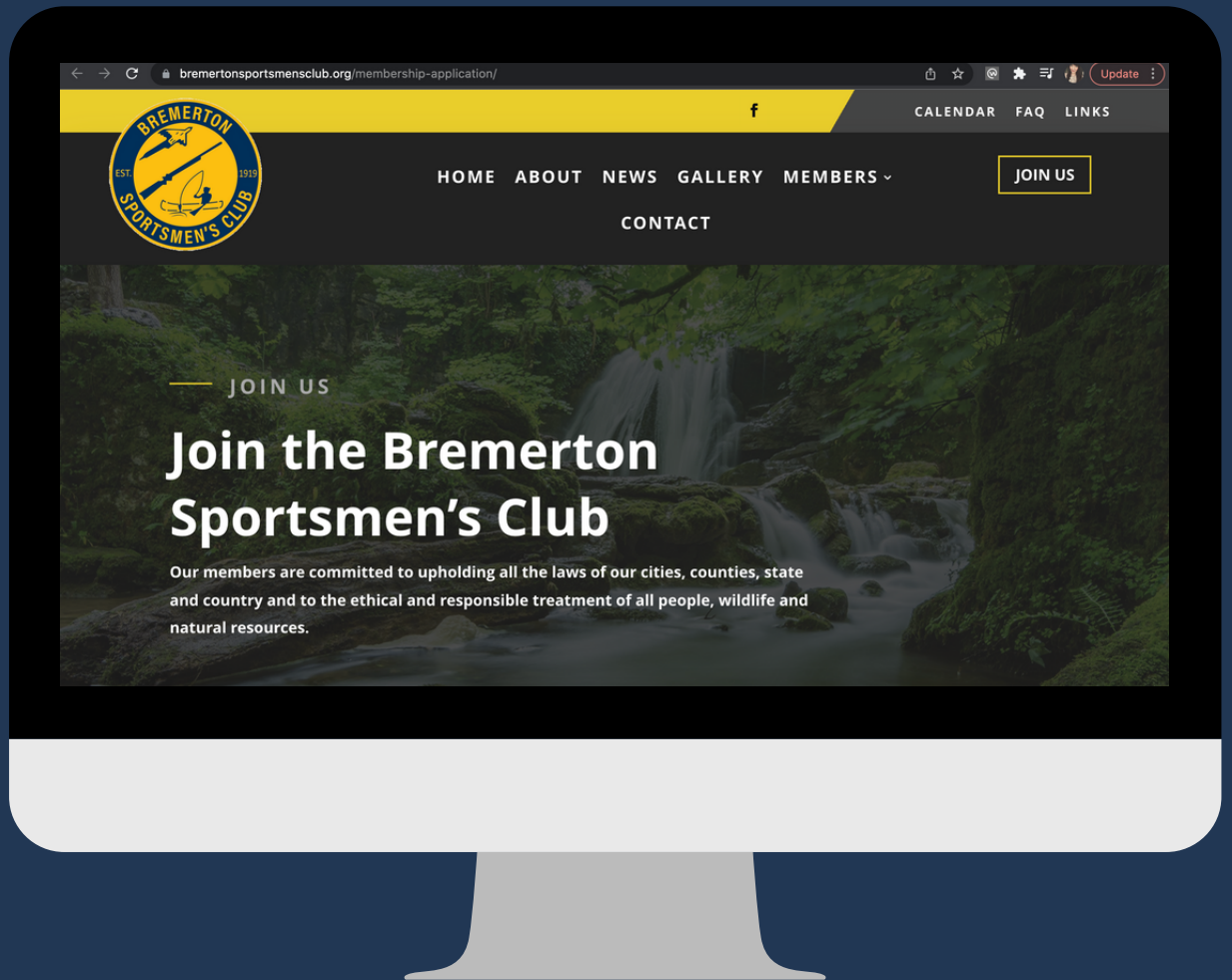
HCSEG is one of 14 regional fisheries enhancement groups actively assisting Washington State in salmon recovery efforts. With the help of donors, volunteers, members, and staff, HCSEG conducts habitat restoration and research projects and environmental education programs throughout the entire Hood Canal Watershed that not only benefit local salmon populations, but also support the ecological diversity and sustainability of our local communities. HCSEG strives to deepen the connection between land, people, and salmon through research, restoration, and education. Our mission is to ensure that wild salmon are once again abundant in the Pacific Northwest.

Request this information in an alternative format or language at wdfw.wa.gov/accessibility/requests-accommodation, 833-855-1012, TTY (711), or CivilRightsTeam@dfw.wa.gov.



REMEMBER TO

RENEW YOUR MEMBERSHIP



bremertonsportsmensclub.org/membership-application/



SLOPPY JOE CASSEROLE

<https://www.delish.com/cooking/recipe-ideas/a60177781/sloppy-joe-casserole-recipe/>

Prep Time: 15 mins. Total Time: 1 hr. 4 SERVINGS

INGREDIENTS

- 1 tbsp. vegetable oil
- 1 lb. ground beef
- Kosher salt
- Freshly ground black pepper
- 1 medium yellow onion, chopped
- 1 green bell pepper, seeds and ribs removed, chopped
- 1 red bell pepper, seeds and ribs removed, chopped
- 2 cloves garlic, finely chopped
- 2/3 c. ketchup
- 1 tbsp. chili powder
- 1 tsp. dried mustard
- 1 (8-oz.) can tomato sauce
- 1 c. low-sodium beef or chicken broth
- 2 tbsp. apple cider vinegar
- 2 tbsp. Worcestershire sauce
- 2 tsp. dark brown sugar
- Hot sauce (optional)
- 8 sweet Hawaiian slider rolls, halved crosswise
- 1 tbsp. unsalted butter, melted
- 1 c. shredded cheddar
- Chopped fresh parsley, for serving (optional)

DIRECTIONS:

1. Preheat oven to 375°. In a large skillet over medium-high heat, heat oil. Add beef; season with 1 teaspoon salt and 1/2 teaspoon pepper. Cook, breaking up beef with a wooden spoon, until crumbled and no longer pink, 6 to 8 minutes. Using a slotted spoon, transfer beef to a plate. Pour off all but 1 tablespoon fat.
2. In same skillet over medium heat, cook onions, bell peppers, and garlic, stirring occasionally, until vegetables are softened, 10 to 12 minutes; season with salt and pepper. Add ketchup and cook, stirring occasionally, until ketchup is reduced to a thick paste, 5 to 6 minutes. Add chili powder and mustard and cook, stirring, until fragrant, about 30 seconds. Add tomato sauce, broth, vinegar, Worcestershire, and brown sugar and cook, stirring, until combined. Add beef and a few dashes of hot sauce (if using).
3. Transfer to a 2-quart baking dish. Top with rolls cut sides down. Brush with butter and sprinkle with cheese.
4. Bake casserole until rolls are toasted and cheese is melted, 10 to 15 minutes. Sprinkle with parsley (if using).

If you would like to contribute to the newsletter, please submit all materials to Cheyanne Flerx at cheyanneflerx@gmail.com.

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.

