



# THE SPORTSMAN

*The Oldest Sportsmen's Club in Washington State!*

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**BREMERTON SPORTSMEN'S CLUB NEWSLETTER**  
**APRIL 2026 EDITION**

### **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.*

**President:** Vacant, **Vice President:** Bob Overly, **Secretary:** Ron Flerx, **Treasurer:** John McIntosh  
**Trustees:** Pos 1. Jack Gaudette (term expires 2027), Pos 2. Trevor Guyton (term expires 2028),  
Pos 3. Carl Peterson (term expires 2027), Pos 4. Steve Christensen (term expires 2028)  
**| Membership Chairperson:** Vacant **| Newsletter Editor:** Ron Flerx

## Message from the BSC Secretary / Newsletter Editor

**April 28th is BSC's general meeting.** Last month elections were held and everyone volunteered to continue on in their current positions as officer and trustees. Your club continues the search for a volunteer to become President. Also, we are in the need of a Membership Chair.

**Membership** – I'm happy to report we now have 19 active memberships for 2026. If you haven't already renewed your membership, please consider doing so now.

The easiest way to renew is on our website [www.bremertonsportsmensclub.org](http://www.bremertonsportsmensclub.org) or send your membership dues to: Bremerton Sportsmen's Club at P.O. Box 522, Bremerton WA. 98337 Also, if you plan on attending the general meeting, membership can be renewed at the meeting with cash or check.

**Bremerton Sportsmen's Club – General Meetings** are held on the 4th Tuesday of every month, except for October when no meeting is held. Meetings are held at the Bremerton Trap and Skeet Club Facility, 7553 State Hwy 3, Bremerton WA. Potluck at 6:00 and Meeting starts at 7:00.

Washington Low Land Lakes opener - April 25th , 2026. Remember to get a new fishing license. Your 2025 fishing license expired March 31st .

***Special thanks to Bob Overly and Jack Gaudette for volunteering to help WDFW with creel census this year.***

**HELP NEEDED!! - SAVE THESE DATES:** April 23rd and 24th – BSC will be at BI-Mart in Port Orchard prior to the opening day for lowland lakes. BI-Mart Port Orchard has asked us to set up and provide general information to those buying fishing licenses, tackle, where to and how to catch trout on the opener. If you are interested in helping, contact Ron Flerx via a phone call or text message. There are time slots available. We start at 9:00 AM and close out at 4:00 PM both days

### **BSC Bylaws Review and Update**

It has been decided it is now time to consider updating our current By-Laws which were last updated in 2018. All active members are invited to participate in this process. We need your input helping with this process. Each of you have been sent a copy of the current By-Laws. Mark them up with suggestive changes and present them to the board.

### **News You can Use**

Need to restock your tackle box? Stop by the New2You! Vintage Store 1743 Village Lane, MH District at Mile Hill in Port Orchard. Also, if you are an antique collector, there are plenty of antiques to browse. Please support those who are supporting the Bremerton Sportsmen's Club.

## Friends Clamming At Washington's Pacific Beaches

It all started one day in February when four friends saw that there were several descent razor clam tides on consecutive days near adjacent beaches close to Ocean Shores.

We made plans to dig three days in a row and realized we could fish for sea perch between low and high tides.

Our dear friend Trevor said that he had never fished for sea perch before. After seeing Trevor's technique as a first timer, we found that he was quite skilled at it, though. Trevor caught the only one that first day of perch fishing.

It was truly a monster as you can tell from this picture. As seen by his friends, when this fish hit his line, with the feel of tug, Trevor got excited! He yelled "Fish On" followed by "Get the Net" and "Should I adjust the reel drag?" This excitement drew attention to beach combers, kite flyers, drone cameras, and other fishers alike. As the crowd gathered, neither a net nor gaff hook was available, but through a team effort this monster was landed.



As the cheering crowd dispersed, Trevor sat down, while resting, gathered his thoughts after this trying experience, but you could see his smile and head in the air from miles away.

Trevor, a humble man, not wanting to be pictured as a hero or someone to be admired for his superb fishing skills, asked that his friends not reach out to social media or the national fishing and hunting magazines to share his experience.

***Authors Notes: Some of this may be true and some a bit exaggerated.***

***Author - Jack Gaudette***

## INFORMATIONAL READING:

Pick up a copy of the April 2026 Edition of the Reel News Unlimited. Read the OPINION – Forty Years OF E.S.A. SALMON FAILURES by Jim Tuggle. As Editor of this BSC Newsletter, I'm bringing this Editorial Opinion to the attention of Washington Department of Fish and Wildlife managers. Jim Tuggle has over 50 years of salmon management experience in the Pacific Northwest and is a retired Fisheries Patrol Officer for the State of Washington.

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## UPCOMING EVENTS:

**TUESDAY  
APRIL 28TH**

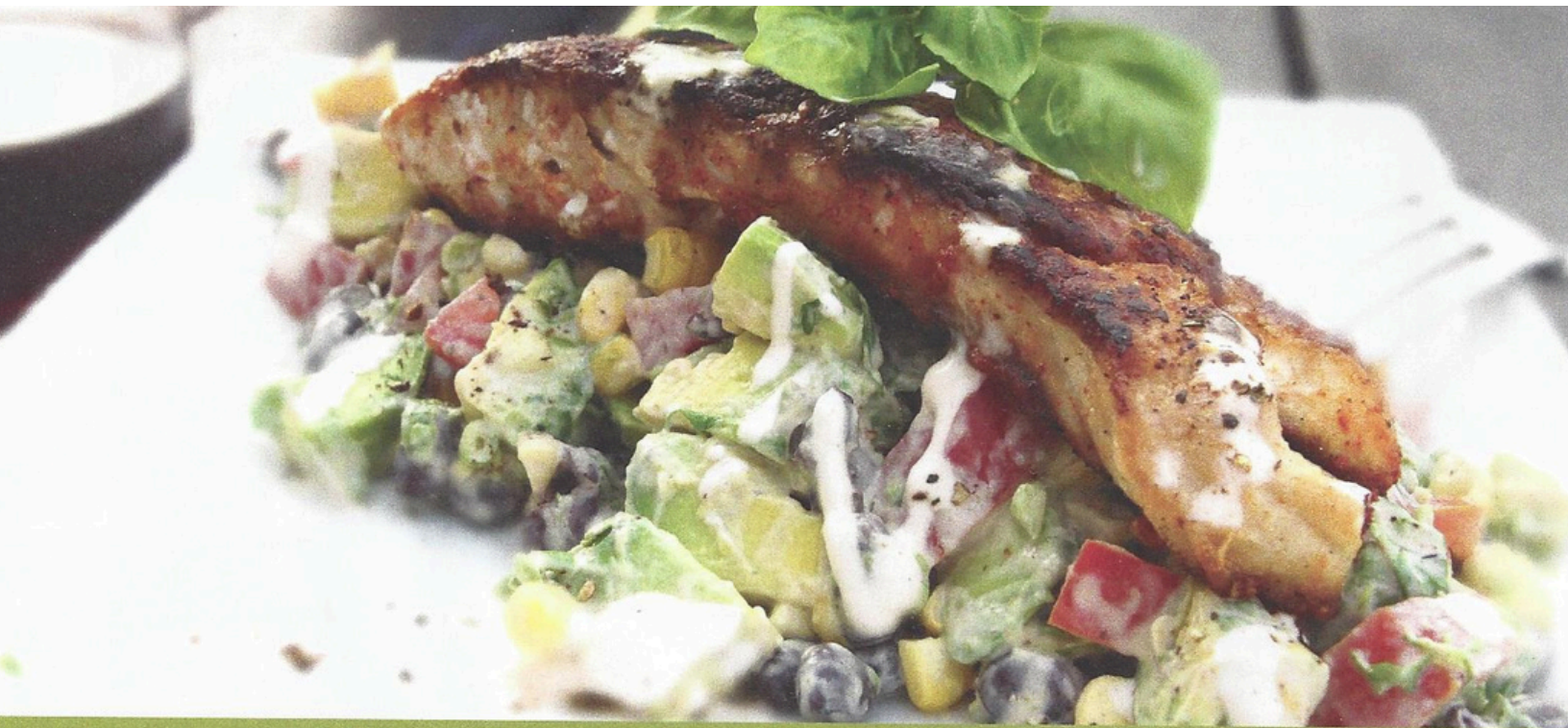
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**SAVE THESE DATES: APRIL 23RD AND 24TH**

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## Pan Seared Red Snapper With Summer Corn Salad

The red snapper population in the Gulf of Mexico has never been healthier so enjoy this timely recipe and be sure to check out the editorial on page 8 – *The Fishery That Won't Stay Saved*.

### ingredients

#### DRESSING

- 1/2 c mayonnaise
- 1/2 c sour cream
- 2 tbsp fresh lemon or lime juice
- 1 tbsp Cholula (or favorite hot sauce)

#### CORN SALAD

- 1/4 c fresh cilantro, chopped
- 1/4 c fresh basil, chopped
- 1 tbsp fresh jalapeño, diced
- 1/3 c green onion, chopped
- 4 ears fresh corn, grilled or roasted, kernels removed (making about 2 cups kernels)
- 1 c fresh tomato, seeded and diced
- 1 clove garlic, grated
- 1 15 oz can seasoned black beans, drained and rinsed
- 2 ripe avocados, diced

#### RED SNAPPER

- 4 medium red snapper filets
- 2 tbsp all-purpose flour
- 2 tsp Cajun seasoning
- 2 tsp paprika
- 3 tbsp vegetable oil

### directions

**DRESSING:** Make dressing by mixing together mayonnaise, sour cream, fresh lemon or lime juice and Cholula until combined, set aside.

**CORN SALAD:** Pour half of the prepared dressing into a large mixing bowl. Add in the cilantro, basil, jalapeño, green onion, corn kernels, tomato, garlic and black beans and gently stir. Once combined, gently fold in the diced avocado, taking care not to mash the avocado pieces too much. Set aside for serving.

**RED SNAPPER:** Lay all four filets out on a cutting board or sheet pan. Lightly dust all sides evenly with the flour, then season all sides evenly with the Cajun seasoning and paprika.

Heat oil in a large skillet to medium-high. Once oil is hot, add filets to the pan and cook for about 5 minutes, or until golden brown. Flip filets and cook an additional 3-5 minutes, until fish is cooked through and golden brown. Once cooked through, set aside for plating.

**TO SERVE:** Evenly distribute the corn salad onto four separate dinner plates. Top each plated salad with a snapper filet. If desired, finish plating by drizzling some of the extra dressing over the filets and salad, garnish with extra herbs or lemon wedges. **SERVES 4.**

Recipe & Photos By Heather Peterek | [JoinCCA.org/recipes](https://JoinCCA.org/recipes)

