

Commission Approves Changes to Some Special Regulation Trout Fishing Programs

The Pennsylvania Fish & Boat Commission took several actions as part of a larger, continuing effort to consolidate and simplify special trout fishing regulations in the Commonwealth. The moves came as part of the summer quarterly Commission meeting, July 18-19 in Harrisburg.

The Commission approved moving seven stream sections currently in the Heritage Trout Angling Program and 26 sections in the Delayed-Harvest, Fly-Fishing-Only Program into a new special regulations category—Catch-

and-Release, Fly-Fishing-Only Program. Waters designated as part of this program provide year-round fly angling with no harvest. Fishing will be permitted from one hour before sunrise to one hour after sunset. There will be no requirement for barbless hooks and no restriction on wading, unless otherwise posted.

In related moves, the Heritage Trout Angling and Delayed-Harvest, Fly-Fishing-Only categories were approved for elimination and the boundaries of the special regulations section of the Fall-

ing Spring Branch, Franklin County, were extended 672 feet. All the changes will go into effect January 1, 2006.

The Commissioners also voted to create a new program of Catch-and-Release, All-Tackle Areas. This new program will also begin January 1, 2006. Waters in this program will be open for year-round trout fishing with no harvest and no special tackle restrictions. Two waters currently under various special regulations—portions of Spring Creek, Centre County (16.5 miles from the Boalsburg Road bridge at Oak Hall upstream of Hanson Quarry to the mouth with the exception of the specially regulated area at Fisherman's Paradise and the Exhibition Area in Bellefonte), and Valley Creek, Chester County, were designated as Catch-and-Release, All-Tackle Areas.

The Commission also decided to seek public comment on redesignating sections of the Little Juniata River and the Clarion River in the current All-Tackle Trophy-Trout Program to the newly created Catch-and-Release, All-Tackle Program.

Further action related to special regulations programs included a vote to retain a one hour before sunrise to one hour after sunset limit on fishing hours for waters in the popular Delayed-Harvest, Artificial-Lures-Only Program and passage of regulatory language clarifying the need for a valid trout/salmon permit when fishing those stream sections managed under special trout regulations.

In some other action, the Commissioners:

- Adopted rulemaking to bring fishing regulations on the Conowingo Reservoir into concurrence with those established by the state of Maryland. The Commissioners also made changes to harmonize fishing regulations on the Delaware River and the West Branch of the Delaware River.

- Established a 15-inch minimum size limit/six fish daily creel limit for

Fishin' from the Kitchen

Baked Smallmouth Bass with Sweet Chili Sauce

by Wayne Phillips

Complement the wonderful flavor of smallmouth bass with sweet chili sauce for a real taste delight.

Ingredients for four servings:

- ✓ 4 pieces boneless, skinless bass
- ✓ 1/2-cup sweet chili sauce (widely available in supermarket Asian sections)
- ✓ 1 small onion, sliced
- ✓ 2 cloves garlic, diced
- ✓ 2 Tbsp. peanut or canola oil
- ✓ Salt and pepper to taste

Procedure

Place onion, garlic and oil in a baking dish. Place fish pieces, seasoned with salt and black pepper, on top of vegetables. Bake in a 350-degree oven until the fish is opaque. It takes about 10 minutes to bake fish an inch thick. Spoon sweet chili sauce over fish halfway through baking time.

Serve, Hints

Serve with steamed rice and a stir fry of typical Oriental vegetables.

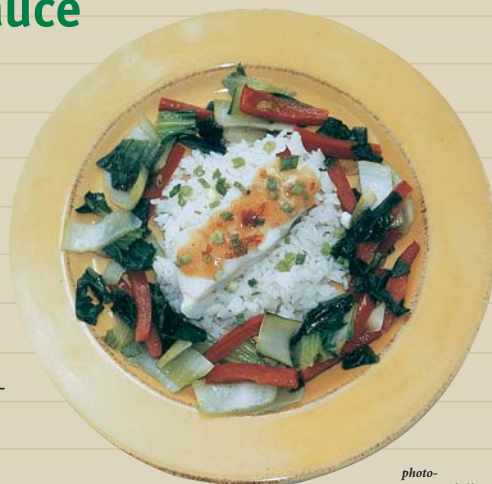


photo-Wayne Phillips

Pass more sweet chili sauce for those who enjoy spicy foods. If you enjoy fish with crispy skin, cook the fish in a sauté pan skin side down. Do not turn the fish. Finish cooking it in a 350 degree oven. Spoon on the sweet chili sauce before placing the fish in the oven.

Easy marinade

You can marinate the fish if you prefer an even more Oriental flavor to the finished dish. An easy marinade is diced fresh ginger and garlic, soya sauce and peanut oil. Do not marinate the fish longer than 30 minutes or it develops a soft texture when cooked.