

## MANDATORY BOATING EDUCATION MINIMUM AGE FOR OPERATING A BOAT

HP of Motor	Restrictions of Use
0-25 hp	None
Greater than 25 hp	Persons 11 years of age or younger may <b>NOT</b> operate. Persons born on or after <b>January 1, 1982</b> may <b>NOT</b> operate unless they have obtained and have in possession a <b>Boating Safety Education Certificate</b> .
PWC*	Persons 11 years of age or younger may <b>NOT</b> operate. Persons 12 through 15 years of age may <b>NOT</b> operate with any passengers on board 15 years of age or younger or rent a PWC.  <b>ALL PWC operators must obtain and have in their possession a Boating Safety Education Certificate.</b>

\* Personal Watercraft include Jet ski®, Sea-Doo®, WaveRunner®, TigerShark® and others.

## Take a Boating Course

Most of us wouldn't dream of driving a car without first completing a driver's education course and then spending time behind the wheel practicing the safe operation of the vehicle. But most of us wouldn't think twice about driving a boat without taking a boating safety course.

Contrary to what you may think, boating safety courses are easy to access and often can be completed in fewer than eight hours. It's never been more convenient to take a boating course and earn a Pennsylvania Boating Safety Education Certificate! You can earn a certificate by taking an online course from your home, by taking a home study video course, or by attending a class. Get more information by calling the Boating Course Hotline: 888-PaFish-1 (888-723-4741).

## Fishin' from the Kitchen

### Largemouth Bass With Veracruz Sauce

by Wayne Phillips

Bring the warm, sunny flavors of Mexico to your home by preparing largemouth bass Veracruz style.



photo: Wayne Phillips

#### Ingredients for four servings

- ✓ 4 portions of deboned largemouth bass fillets
- ✓ Salt and black pepper to taste
- ✓ Canola oil

#### Veracruz sauce

- ✓ 1 medium onion, diced
- ✓ 1 yellow pepper, diced
- ✓ 1 jalapeño pepper, finely minced
- ✓ 1 clove garlic, finely minced
- ✓ 1 Tbsp. dried oregano
- ✓ 2 Tbsp. tomato paste
- ✓ 3 medium tomatoes, seeded and diced
- ✓ One-half cup black olives, pitted and diced
- ✓ One-half cup red wine
- ✓ One-half tsp. red pepper flakes, or to taste
- ✓ 3 Tbsp. olive oil
- ✓ Salt and pepper to taste

#### Procedure

For the sauce, sauté onion, garlic, and yellow and jalapeño peppers in olive oil for 10 minutes. Add tomatoes, tomato paste, and oregano. Cook five minutes. Add rest of ingredients and simmer for 10 minutes. Rub canola oil in a baking dish. Add seasoned largemouth bass pieces. Spoon sauce over fish. Bake at 350 degrees until the fish is opaque, about 10 to 15 minutes.

A bed of black beans flavored with onions, garlic, and bacon complements the bass perfectly.

#### Hints

Most of the heat from hot peppers is in the inner lighter-colored membranes. Removing the membranes provides excellent pepper taste without increasing the heat in the recipe.

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