

photo: Bureau of Law Enforcement



WCO Martha Mackey was named the Fish & Boat Commission 2005 Officer of the Year during the 61st Northeast Fish & Wildlife Conference's annual meeting in Virginia Beach, last April. With WCO Mackey are her spouse, Frank (left), and Fish & Boat Commission Bureau of Law Enforcement Director Tom Kamerzel.

WCO Martha Mackey Named 2005 Officer of the Year

Waterways Conservation Officer (WCO) Martha Mackey has been named the 2005 Pennsylvania Fish & Boat Commission's Officer of the Year. She received her award in April at the recent 61st Northeast Fish & Wildlife Conference's annual meeting in Virginia Beach.

Mackey has been with the Fish & Boat Commission for 11 years. She is currently the WCO for eastern Allegheny County. Before her current assignment, she was assigned to southern Allegheny County. Martha is a member and jurisdictional representative of the North American Wildlife Enforcement Officers Association and a board member of the Conservation Officers of Pennsylvania.

According to Fish & Boat Commission Bureau of Law Enforcement Director Tom Kamerzel, "Martha has established exemplary law enforcement, education and information, environmental protection, and deputy WCO programs in her district. Her professional demeanor and positive attitude have earned her the respect of her fellow WCOs, region office staff and the anglers and boaters of her district."

This honor is not the first for Mackey. In 2001 she was awarded the Commission's Gerald L. Greiner Environmental Protection Award as the waterways conservation officer who best exemplifies the ideals of "Resource First—the protection, conservation and enhancement of the Commonwealth's water resources"—in the performances of one's daily duties.

Fishin' from the Kitchen

Walleyes with Olive Tapenade

by *Wayne Phillips*

For a terrific taste combination, try sweet, delicately flavored walleyes topped with a robust briny olive tapenade.

Ingredients for four servings:
4 pieces of walleyes, baked, grilled or pan-fried.

For tapenade:

- ✓ 1 cup Kalamata olives, stones removed
- ✓ 3 Tbsp. capers
- ✓ 4 anchovy fillets
- ✓ 2 cloves garlic
- ✓ 1 tsp. lemon zest
- ✓ 1 Tbsp. extra virgin olive oil
- ✓ 1 Tbsp. brandy or bourbon (optional)

Procedure

Finely mince olives, capers, anchovies and garlic with a knife or pulse in a food processor. Combine in a bowl with zest, olive oil and brandy. Allow flavors to combine for 2 hours. Cook walleyes by preferred method. Season sparingly with salt because the tapenade is salty.

If using a food processor, avoid turning the tapenade into a paste.



photo: Wayne Phillips

Pulse ingredients to keep them chunky. Allowing the tapenade to sit for several hours helps the flavors blend together.

Note that tapenades are full-flavored and perfect with fish. Try using a variety of olives instead of just Kalamata olives. My favorite combination is one-third each of green, oil-cured black and Kalamata olives. Another option is to add some chopped sun-dried tomatoes.

Serve

Place walleye pieces on plates and top with a couple of spoonfuls of tapenade. Serve with full-flavored vegetables like oven-roasted potatoes seasoned with garlic and rosemary, or your favorite summer vegetables.