



Photo: Western Pennsylvania Conservancy

Northern Indiana County's Little Mahoning Creek and its watershed are increasingly threatened by erosion and sediment pollution from poor agricultural practices and poorly maintained dirt and gravel roads. The Western Pennsylvania Conservancy (WPC) Freshwater Conservation Program is leading an effort to assess the waterway's health and undertake an extensive outreach and education program in the watershed's communities. The Fish & Boat Commission is cooperating in this project with a streambank stabilization project. For more details, visit WPC at www.paconserv.org, or visit the Commission's web site, www.fish.state.pa.us and search the site on "habitat management."

Fishin' from the Kitchen

Green Chili Walleyes

by Wayne Phillips

Try this perfect recipe, full of chili pepper flavor, for fall football fans or to make while at the lake.

Ingredients for four servings:

- ✓ Boneless, skinless walleyes for 4
- ✓ 1 to 1.5 cups green chili sauce
- ✓ Juice of 2 limes
- ✓ 2 Tbsp. Canola oil
- ✓ Salt and black pepper, to taste
- ✓ Tortilla chips

Procedure

Sauté walleye fillets over medium heat. When nearly cooked through, add green chili sauce, lime juice and salt and black pepper. Continue sautéing until fish is cooked through. Break up the fish into bite-sized pieces. Before the fish is completely cooked, add water or white wine if the sauce gets too thick.

Serve

Place walleyes in a shallow bowl. Put the bowl on a larger plate or platter. Surround the bowl with your favorite tortilla chips. You can make the chips crisper if you put them in a 350-degree oven for a few minutes.



photo: Wayne Phillips

Hints

You can use any mild white-fleshed fish for this recipe in addition to walleyes. If you want to make this dish "hot," add your favorite hot sauce to the dish just before you put it into the serving bowl. Multi-colored tortilla chips make for a more colorful dish.

Note that there are many different kinds of chili peppers available. Not all are hot. In fact, many are not hot at all. Mild chilies have a wonderful earthy flavor and terrific chili aroma. The green chili sauce in this recipe is packed with chili flavor, but hardly any chili heat. If you enjoy the taste of chili peppers, you have a world of different chilies to sample.

Fall Trout Stocking

The Fish & Boat Commission is stocking 89 streams with 47,100 adult trout in October. In addition, 58 lakes are being stocked with 62,400 adult trout. The fall stockings include two different components. Anglers who wish to harvest trout may take advantage of the stream sections and lakes regulated by the Extended Trout Season rules. The Extended Trout Season, which began September 4, lets anglers creel up to three trout of 7 inches or greater daily.

The second component is the stocking of 75 stream sections managed with special trout fishing regulations. A total of 54 stream sections stocked are part of the Delayed-Harvest, Artificial-Lures-Only program. Delayed-Harvest regulations allow for year-round fishing. However, no trout may be creel the day after Labor Day until the following June 15.

Another 21 stocked stream sections are regulated for Catch-and-Release, Fly-Fishing-Only. Fishing in these areas is limited to fly-fishing gear and all trout must be released back into the water.

Anglers should consult the 2007 *Fishing Summary* for a complete list of rules applicable to specially regulated trout fishing waters.

"There's rarely a bad time to go trout fishing, and there are some truly great times. Fall in Pennsylvania is one of the best times," said Commission Executive Director Doug Austen. "Autumn brings with it cooler water temperatures and increased feeding activity. It's also a time for true trophy trout fishing with the annual run of large steelhead trout into Lake Erie's tributary streams."

To learn more about fall trout fishing opportunities in Pennsylvania, visit the Commission's web site, www.fish.state.pa.us.