

Commission Acts on Bass Fishing Tournaments

During its winter quarterly meeting in Harrisburg in January, the Pennsylvania Fish & Boat Commission took action after seeking public input to prohibit bass fishing tournaments on the West Branch, North Branch and main stem of the Susquehanna River that permit the killing of black bass. This prohibition was generated in response to angler concerns about organized events that focus on taking black bass, especially at a time when agency biologists and bass anglers have concerns about the relatively weak reproduction of young smallmouth bass in parts of the river system in recent

years. The amendment does not apply to tournament harvest of species other than black bass.

In a related action, the Commission authorized funding of up to \$200,000 from the Fish Fund to conduct a study of the water quality of the Susquehanna River.

The Commission also:

- Amended the definition of Boating Safety Education Certificates and the criteria for courses of instruction in boating safety education.
- Changed the upper limit of the slow, no-wake zone on the Allegheny River from the Fort Wayne (Norfolk South-

ern) Bridge to the 9th Street Bridge.

- Approved the publication of a proposed wind power policy to address wind energy project development and its potential to significantly impact species under the Commission's jurisdiction and their habitats.

- Approved a notice of proposed rule-making establishing a special regulation for Approved Trout Waters Open to Year-Round Fishing.

- Approved a notice of proposed rulemaking amending special regulations applicable to Lake Erie tributary streams. The proposed regulation provides that from 12:01 a.m. on the day after Labor Day until the first Saturday after April 11 of the following year, these streams are closed to fishing from 10 p.m. until 5 a.m. on the following day except for Walnut Creek north of Manchester Road Bridge and Elk Creek north of Route 5.

In other action, the Commission:

- Authorized the Executive Director to allocate up to \$100,000 for the decommissioning of the Big Spring State Fish Hatchery, Cumberland County.

- Authorized the acquisition of property rights along Elk Creek in Girard Township, Erie County.

- Authorized the acquisition of property rights along Tea Creek in Brown Township, Mifflin County.

- Approved grant funds for several projects.

The complete meeting agenda, with additional background information on these items, can be found on the Commission's web site, www.fish.state.pa.us. Hold your cursor over "About the PFBC" in the menu bar and in the drop-down menu that appears click on "Agendas & Minutes."

The next meeting of the PA Fish & Boat Commission is scheduled for April 21-22, 2008, at the Commission's Harrisburg headquarters.

Fishin' from the Kitchen

Trout Over an Open Fire

by Wayne Phillips

Freshly caught trout cooked over an open fire are one of fishing's greatest pleasures.

Ingredients for four servings:

- ✓ 4 cleaned pan-sized trout
- ✓ 1 medium onion, thinly sliced
- ✓ 1 clove garlic, finely minced
- ✓ 2 lemons, thinly sliced
- ✓ Salt and pepper
- ✓ 4 Tbsp. butter
- ✓ 4 Tbsp. water, wine or lemon juice
- ✓ Aluminum foil

Procedure

Spread 1 Tbsp. of butter on the shiny side of a piece of aluminum foil. Top with onions, garlic and lemon slices. Season trout with salt and pepper. Set trout on the bed of vegetables. Add liquid and wrap the trout tightly with the foil. Wrap with a second piece of foil, again with shiny side in. Place foil packet on a bed of coals. After about 10 to 15 minutes the packet will puff up, signaling that your trout is ready to eat.



photo: Wayne Phillips

Hints

Adding the liquid and butter prevents burning and assists in cooking the fish. Double wrapping the trout also prevents burning and ensures that the trout is cooked through.

Cooking over an open fire is a snap if you follow the cardinal rule. Just like with a charcoal barbecue, you must wait until your fire consists of coals before beginning any cooking. Start with a large fire, and after it burns down to coals, spread the coals out to make a flat cooking surface. If your fire cools too quickly, add more coals to increase the fire's heat.

Corn roasted over the fire is excellent served with the trout.