

Retired Law Enforcement Director Honored

Edward W. Manhart, recently retired Director of the Pennsylvania Fish and Boat Commission's Bureau of Law Enforcement, was recently recognized for his distinguished career with a banquet in his honor. Manhart ended his 30-year career with the Commission in December 1998. He began with the Fish Commission on June 3, 1968, as a "fish warden." Later that year,

he graduated with the Fourth Class from H.R. Stackhouse School of Fishery Conservation and Watercraft Safety, where he was elected class president. After graduation, he was assigned to Luzerne County.

In 1972, Manhart was promoted to the position of Waterways Patrol-



man Supervisor II at the Commission's Harrisburg Headquarters. In 1977, he was then selected as Deputy Chief, Law Enforcement Division, Bureau of Waterways. He was promoted to Chief, Law Enforcement Division, in 1981. When the division became a bureau in 1987, Manhart was its first director.

Manhart is credited with enhancing training and equipment for waterways conservation officers and their deputies. He didn't merely oversee the enforcement of laws, but influenced the creation of ideas such as boating-under-the-influence and homicide-by-watercraft laws.

Manhart's many accomplishments have earned him statewide and national recognition. In 1993, he was awarded the *International Game Warden* Fraternalism Award, and in 1996, he received the Lifetime Achievement Award from the Pennsylvania Wildlife Federation. Manhart was also honored at the 1998 meeting of the Northeast Fish and Wildlife agencies.

"Throughout the years, Ed Manhart developed and changed the Bureau of Law Enforcement and the Pennsylvania Fish and Boat Code for the better. The changes he was instrumental in accomplishing didn't just benefit this agency, but in the long run improved the fishing and boating opportunities we enjoy in Pennsylvania," said Commission Executive Director Peter A. Colangelo. "During a distinguished career of service, Ed Manhart was a leader and supervisor, a teacher and mentor, a conservationist and outdoorsman, and a friend."

Fishin' from the Kitchen

Bluegill Crepes by Wayne Phillips



photo: Wayne Phillips

Ingredients for four servings (2 crepes per person):

- 2-3 cups cooked bluegill
- 1/2 cup diced onion
- 1/2 cup diced mushrooms
- 1/2 cup diced celery
- 1/2 cup diced red pepper
- 1 clove garlic, finely minced
- 2-3 Tbsp. chopped fresh tarragon
- Butter or oil for cooking vegetables
- Salt and pepper to taste

White sauce ingredients:

Yields 2 cups

- 3 Tbsp. butter
- 3 Tbsp. flour
- 1 1/2 cups milk
- Salt and pepper to taste

Spicy chili garlic sauce:

Combine 1/2 cup white sauce with 1/2 tsp. hot chili garlic sauce, widely available in Asian markets and large supermarkets.

Procedure

Remove the head, entrails and scales from bluegills. Lightly salt and pepper the fish. Saute the fish on top of the stove or roast in a 350-degree oven until the fish is no

longer translucent, usually about 10 minutes. Remove the skins from the fish as soon as possible. Remove the cooked flesh, break into pieces, and set aside. Be extra careful there are no bones in the cooked fish.

Dice the onions, mushrooms, celery, garlic and red peppers. Season with salt and pepper and cook gently in butter or oil until done to your preference. Leaving vegetables slightly crunchy adds texture to the finished dish. Combine with cooked fish.

To make the white sauce, melt the butter in a bowl in microwave. Stir in the flour and return to the microwave to cook briefly. Add milk and cook in the microwave until thickened, stirring a couple of times to keep the sauce smooth.

Gently fold 1 1/2 cups of white sauce into the fish mixture. Taste and add more salt and pepper, if necessary. Keep hot in the oven until you stuff and roll the crepes.

Serve

Spoon 1/3 to 1/2 cup of the fish mixture onto the middle of each crepe and roll the sides around the filling. Top with a band of the chili garlic sauce.



WCO George Geisler (left), northern York County, presented a Commission award for 50 years of service to the public by the Starview Sportsmen's Club. Club president Ken Heindel Sr. accepted the award and an aerial photograph of the club grounds that WCO Geisler took.