

Commission WCO Named Boating Law Enforcement Officer of the Year



photo-Ron Sarver

Waterways Conservation Officer George C. Geisler (holding award) was named the Northern Association of Boating Law Administrators (NABA) Boating Law Enforcement Officer of the Year. Pictured with Geisler were Commission Bureau of Boating & Education Director John Simmons (left), NABA Awards Committee Chair Brian Kempf (right) and Jeremy Davis, representing award sponsor Brunswick Commercial and Government Products.

GET INVOLVED!

Report Homeland Security or Terrorism Tips

Pennsylvania State Police

Email: sp-intelligence@state.pa.us

Phone: 1-888-292-1919

Fishin' from the Kitchen

Musky Lobster by Wayne Phillips

This recipe creates a delicious appetizer whether served at home or while fishing.

Ingredients for four servings:

1 pound boneless musky, cubed

For poaching liquid:

- ✓ 1 onion, chopped
- ✓ 2 cloves garlic, chopped
- ✓ 10 black peppercorns
- ✓ 2 sprigs fresh tarragon

For ramekin of tarragon garlic butter:

- ✓ 1 stick butter, melted
- ✓ 2 cloves garlic, finely minced
- ✓ 2 Tbsp. chopped fresh tarragon
- ✓ 1 Tbsp. fresh lemon juice

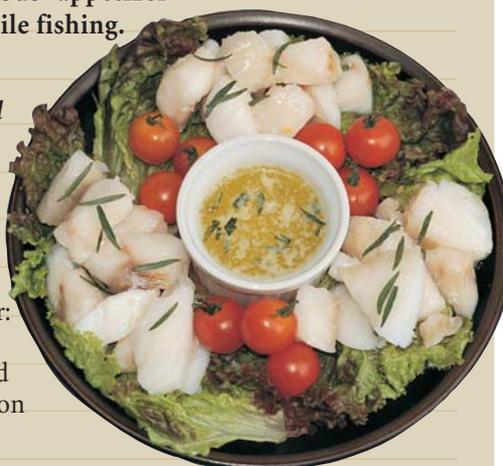


photo-Wayne Phillips

Procedure

Put 2 quarts of water into a stockpot. To add extra flavor to the fish, put the following items into a piece of cheesecloth: Chopped onion and garlic, black peppercorns and 2 sprigs of fresh tarragon. Tie up cheesecloth and place into liquid. Simmer the water for 10 minutes so flavors disperse into poaching liquid. Salt liquid. Cut skinless, boneless musky fillets into one inch cubes. Place in simmering liquid for 3 to 5 minutes or until fish is no longer transparent. Drain immediately to prevent overcooking.

Serve

Serve on a bed of lettuce with a small ramekin of melted butter in the center of the plate. Mound chunks of musky around the ramekin.

Hints

Do not overcook the musky or it will turn into mush. Not overcooking the fish also gives it a firmer texture, which works well for this recipe. You can avoid using cheesecloth if you strain the liquid before cooking the musky.

Commission Water Rescue Program Receives National Recognition

The Pennsylvania Fish & Boat Commission's Water Rescue Program has been recognized with a prestigious Higgins and Langley Swiftwater Rescue Program Development Award. The Higgins and Langley memorial awards honor outstanding achievement in the technical rescue discipline of swiftwater and flood rescue.

The Commission initiated the Pennsylvania Water Rescue Program in 1983 to provide water and ice-rescue training for fire and rescue department personnel. It is now the largest non-profit, public water and ice-rescue training program known in the United States.

Water rescue courses are taught by Commission employees and by more than 100 certified volunteer instructors.

Accepting the award on behalf of the Commission at a recent Commission presentation were Boating Safety Education Program Manager Dan Martin, volunteer coordinator George Angstadt, and volunteer instructors Chris Calhoun, George Drees, Scott Grahn, Mike Kurtz, Mike McCarthy, Greg Miller, Pat Shine and Brad Tracey.