



Angler's Notebook

by Jerry Bush



photo-Jerry Bush

As leaves change to vibrant colors, many anglers turn their attention to trout. But, a few cold days may trick anglers into believing the water is cool. A water thermometer allows anglers to monitor water temperatures to make sure water is adequately below 70 degrees F. Trout caught in water 70 degrees F or warmer will be stressed due to low oxygen levels and unlikely to survive after release. Trout in warm water conserve energy and are less likely to move more than a few inches to take a fly or lure. Fish for bass or other warmwater species until the stream is below 68 degrees F.

Pennsylvania anglers targeting Northern Pike usually fish natural baits or cast crankbaits near shallow water weeds. However, do not ignore soft plastic lures often considered only as bass lures. The action of soft plastic lures may entice Northern Pike. Pike may be accidentally caught by anglers targeting bass with small lures. Rigging a soft plastic lure to a weedless hook is helpful if a weed area is being targeted. As water temperatures cool, locate deeper drop-offs just outside the weed line, especially if the weather has been unseasonably cold several days in a row, which causes shallow water to cool before slightly deeper water cools. A few degrees may make a big difference to any fish.

A tactic for catching Northern Pike or smaller Muskellunge is to hook a Creek Chub or large minnow through the body and dangle it below a bobber, which is buoyant enough to support the bait and any added weight. Adjust the live bait to various depths by moving the float's position on the line. Pike and Muskellunge do not always "chomp" the bait, and it is common to observe the

float moving along the water's surface several yards before the fish dives with it. Wait 10- to 15-seconds or for the bobber to be pulled swiftly under before setting the hook.

When fishing from shore for Northern Pike or Muskellunge, use a long, flexible rod to cast baits or lures a longer distance. A flexible rod is more forgiving when battling these fish. Make sure the reel's drag is set to allow the arbor to slip to prevent line breakage. The stronger the line, the tighter the drag should be set without compromising the line. A wire leader tied between the fishing line and the lure prevents break offs. Wire leaders may be purchased in various diameters and strengths.

After Labor Day, a reduction in boats opens up many inland lakes to a trolling tactic for catching Walleyes. Walleyes often move to the side as vessels pass overhead. Target Walleyes while trolling inline planer boards, which attach directly to fishing line. Inline planer boards carry lures 15- to 30-feet to each side of the boat, putting the lure in the strike zone. These boards, usually made of plastic, attach at the rear with a clip that allows line to pass through unencumbered. The rod end of the line is pinched between pressure adjustable, rubber grommets toward the forend of the board. If adjusted properly, the pinched line pulls free of the grommet when a fish strikes the lure, allowing the board to turn backwards, so it can slide freely back to the fish. It offers minimal resistance as the Walleye is retrieved. If a planer board is moving erratically, the grommet may be adjusted too tight for a large fish to pull the line free, or a small fish may have taken the bait.

Fishin' from the Kitchen

Teriyaki Catfish

by Wayne Phillips

On a blustery, fall evening, what could be better than a bowl of udon noodles, vegetables, and tasty teriyaki catfish?

Ingredients for four servings:

- 4 6- to 8-ounces boneless, skinless catfish fillets
- 2 green onions, cut into ¼-inch slices
- 1 cup teriyaki marinade or sauce, divided
- Salt and black pepper to taste

Procedure

Place the catfish fillets in a large freezer bag. Add ¾ cup teriyaki marinade. Massage the marinade into the catfish. Let the marinade stand for 30 minutes, allowing the flavors to penetrate the catfish.

Pat the catfish dry with paper towels. Pan fry the catfish in a non-stick pan over medium heat until cooked through. Season

to taste with salt and black pepper. Drizzle the remaining teriyaki sauce over the fish before serving. Garnish the fish with green onions.

Serve

Serve the catfish on a bed of udon noodles and stir fried vegetables, like sugar snap peas, mushrooms, onions, bok choy, and bean sprouts.

Tips

If the marinade is left on the catfish before frying, it may easily burn. Remember, the marinade has already flavored the catfish.

Several forms of teriyaki marinade or sauce are available in Asian markets. The marinades are typically thinner and designed for marinating fish or meat. The sauces tend to be thicker for putting on top of the finished dish. Some stores have flavored teriyaki sauces.

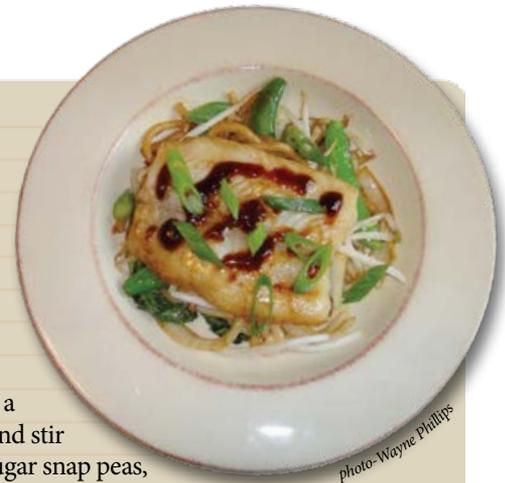


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