

SWC Times

spokanewalleyeclub.com



GENERAL MEMBERSHIP MEETINGS HELD AT:

INLAND NORTHWEST WILDLIFE COUNCIL
6116 NORTH MARKET STREET,
SPOKANE, WASHINGTON 99008

Last Wednesday of every month* at 7pm
Snacks and coffee available

*EXCEPT JULY AND DECEMBER



The 2012 Spokane Walleye Club's Awards Banquet

The 2012 Awards Banquet will be held on December 2nd at 1:00 PM at Northern Quest casino. The cost this year has gone up to \$20.00 each due to increased costs at the casino. In the past the club has picked up part of the cost, but this year the fees were too much for the club to handle. The club is paying the \$250.00 room reservation. The banquet rooms are just inside the "northern entrance" of the casino near the buffet area.

This activity has always been a highlight of the year with informal dining and meeting in a holiday atmosphere. The food is always great, and seeing George eat those pickled herring is amazing. A "no host" bar will be set up in our room, and grazing through the buffet line will be until 4:00 PM.

*Please plan to attend, and enjoy watching fishermen attempt to use
rusty manners in a semi-formal setting.*

See you there, Doug Nathan

HELP

If you know your way around the nuts and bolts of a website, the club needs your talents as a part-time volunteer webmaster. Please let George Allen or another club official know if you can offer any skilled assistance in this area. We need some help keeping things up to date.

HELP

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Submission deadline for the Jan-Feb
issue of this news-letter is

Words from your president...

George Allen

Fall is here & it's about time for the fish to start their annual feeding frenzy before winter sets in. This can be some of the best fishing of the year. Trolling plugs at Potholes, the Snake, and Banks, or pulling spinners in Rufus or Roosevelt can all be productive this time of year. Another big plus is no water or jet skiers to annoy you.

Remember our elections coming up, someone will be contacting you about running for a position on the board. Remember this is your club & we need your help to keep it running.

Our annual Awards Banquet is coming up December 2nd 1:00pm @ Northern Quest Casino. It's always a lot of fun & the food is always great.

If you were at the August meeting you already know about the upcoming regulation changes for Lk. Roosevelt & the Columbia River & tributaries above McNary. We are working to keep the impact to the fisheries a minimal as possible. With that being said we know that there will not be a closure in April & May the Spokane Arm.

Remember, there will not be a general membership meeting in December.

I hope to see you on the water soon.



Thank you,

November 2012

Retraction and Apology				1	2	3
<p>Man, did I blow it on the last editions calendar of events or what?? I apologize for anyone's schedule that I may have totally messed up by posting the wrong weekend for the fall campout. I guess most everyone caught it and knew better, but if I had been free, I'd have been there on the wrong weekend. What a bonehead I am at times. Sorry!! Sam</p>						
4	5	6	7	8	9	10
			00:36 Last Quarter			
11	12	13	14	15	16	17
Veterans Day		22:08 New Moon Total Solar Eclipse	Board Mtg date- moved			
18	19	20	21	22	23	24
		14:31 First Quarter		Thanksgiving Day		
25	26	27	28	29	30	
			General Mtg. w/speaker			

This month's regular events

- **Board meeting** - Nov 14th - 6:00 PM
Western States CAT building on East Trent
- **General meeting** - Nov 28th - 7:00 PM
Wildlife Council Bldg. on North Market

Speaker

Darren from Precision Prop coming to the Nov. 28th meeting to talk about choosing the right prop, upkeep, & repairs.

FATTENING UP

A hot fall bite is attributed to walleyes fattening up like bears before winter. Walleyes aren't bears, they aren't warm-blooded, and they don't store up food to [hibernate](#). Food intake in fish, walleyes included, is determined by temperature, not season. I'm not aware of any study that has demonstrated that walleye eat more in the fall at 65 [degrees]F than they do in any other season at 65 [degrees]F--if the forage is equally available. Fall is a time when the waters cool and lakes destratify, and walleyes can be anywhere from deep to shallow. Now, the "anywhere" part of fall fishing is a bit of a problem for the average walleye seeker, but it's counterbalanced by the fact that the fish can also be shallow--where most anglers are more effective. Also, with thermal barriers removed, the walleyes may be more closely associated with [baitfish](#), some of which tend to group into large schools in shallow water or are easily located with your electronics.

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December 2012

						1
Annual Banquet is at the Northern Quest Casino, 12/2/12, at 1—4 PM, Dress is casual.						
2	3	4	5	6	7	8
SWC Awards Banquet				15:32 Last Quarter		
9	10	11	12	13	14	15
				08:42 New Moon		
16	17	18	19	20	21	22
			Board Mtg.	05:19 First Quarter		
23	24	25	26	27	28	29
		Christmas Day	No gen mtg		10:21 Full Moon	

Gear Swap: There is a table available at the General Meetings each month for members to swap/sell/unload no longer needed or wanted SERVICEABLE fishing related equipment. Large items will need to be approved ahead of time by contacting:

Mr. Tom Fischer (509) 926-2071



Do Walleyes really avoid bright light?

Maybe this belief is partly triggered by their [pearlescent](#) eyes. Walleyes have a structure, the tapetum lucidum, at the back of the eye that reflects light back to the photoreceptors to enhance the walleye's visual abilities in low-light environments. The tapetum lucidum is not unique to walleyes, but rather is common in nocturnal critters throughout the animal kingdom, including some birds and mammals. Thus, walleyes are well adapted to be effective predators at night and in deepwater, low-light conditions. But that doesn't mean they avoid bright light.

Do walleyes avoid bright light? Probably. Young walleyes become negatively "phototactic" (move away from light) as they develop. In some waters and some seasons, walleyes move shallow at night, as evidenced by successful nighttime trolling of shallow cranks over large flats, but then (supposedly) return to the dim zone before daybreak. Yes, walleyes appear to avoid bright light.

This month's Events

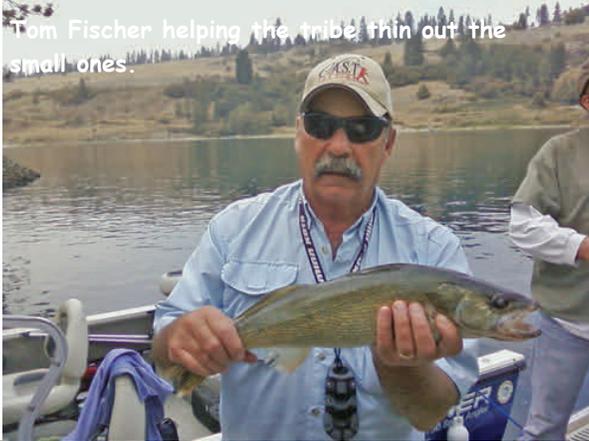
Annual Dinner Banquet December 2nd,
Northern Quest Casino at 1 PM

Board meeting - Dec. 19th - 6:00 PM

Western States CAT building on East Trent

General meeting - No general meeting during December

Fall Campout 2012, Fort Spokane: Doug Nathan wins big fish with a 6-4, and Tom Fischer won big bag with two fish totaling 6 - 13.



Tom Fischer helping the tribe thin out the small ones.



Doug Nathan showing off that 6-4, nice one!



Once again, the fall campout was a success.

Lyle Phipps recruited Grant Koch to steer the boat, and Don Blume is still wondering how he got beat at that dam game. Fishing wasn't red hot, but walleye were caught and everyone enjoyed the potluck and good times.





2nd Annual Cook-off

Tim Bohr's Walleye Wrapped in Filo with Mushroom Cream Sauce

- | | |
|------------------------------------------------------|---------------------------------|
| 1 Walleye Fillet (5-8 oz) | Sliced green onions |
| 2 or more Tbsp butter melted,
to reduce mushrooms | 1 small package cream
cheese |
| 1 package Filo Dough | $\frac{1}{4}$ c parmesan cheese |
| 1 tsp salt | 1 lemon |
| 1 tsp pepper | 1 pinch tarragon |
| 1 tbsp fresh garlic | 8 oz mushrooms |
| | 4 oz heavy cream |



Congratulations to Tim Bohr and brother Isaiah for winning the Spokane Walleye Club's 2nd Annual Walleye Cook-off. A big thank you to Adele Brandt, Yvonne Gower, and Travis Scholten for sharing your tasty dishes with us too. Everything was absolutely delicious. Chef Michael Thornton demonstrated several of his own recipes and served as our special guest judge for the competition. For a list of all of the recipes featured in the Cook-off, we'll try to get them in here in the next issue or two.

Heat sauté pan on low. Add butter and melt. Add mushrooms. Salt, pepper, and tarragon. Sauté until mushrooms shrink by half. Add green onions and garlic. Add a squeeze of lemon to deglaze.

Place filo dough on flat surface. Brush generously with melted butter. Add 5-6 oz eye fillet on filo. Squeeze on lemon juice. Cover in cream cheese. Add sautéed mushrooms. Cover in parmesan cheese. Shake heavy cream and slowly apply 2-4 oz to top of the fish, covering the fillets. Add pinch of salt and pepper. Butter up the filo as you fold and roll it over the walleye. Leave some space as this will make the filo crispy. Bake at 350° for 20 minutes or until brown and crispy. Wow!



On Saturday, September 29th, many of us gathered at the Fairchild AFB Clear Lake Resort for a day of fun and fishing with 47 special needs kids. We had volunteers from the Spokane Walleye Club, Northwest Sportsmans Club, Inland Northwest Wildlife Council, National Weather Service, and numerous others who showed up at 7am (or earlier), many with their boats, to make this a special day for some really special kids. Most of these kids had never been fishing or on a boat and they got to do both. In addition to some great memories, each child received a pole/rod, tackle box, t-shirt, hat and commemorative plaque with a photo.

We want to extend many, many, thanks to Fairchild AFB for their amazing support, and for giving us full access to all of their facilities absolutely free. They even paid for the gas in the 3 pontoon boats they provided for us to use! Mike Johnson (and Travis) were truly a pleasure to work with.

We had some wonderful sponsors this year, without whom this event would not have happened. We want to thank the Spokane Walleye Club, Northwest Sportsmans Club, Inland NW Wildlife Council, Dallas Safari Club, Titan Truck, Spokane Pump, Yokes Fresh Market, Denny's Harvest Foods, Starbucks and The White Elephant.



Super Sides courtesy Linda Wooden

Sweet Potato Salad

4 small sweet potatoes →
 ¼ cup mayo
 1 tblsp mustard
 4 celery stalks, sliced ¼-inch thick
 1 small red pepper, cut into ¼-inch dice
 1 cup diced fresh pineapple
 2 scallions, finely chopped
 Salt/pepper
Optional: ½ cup coarsely chopped toasted pecans,
 and
 Chopped fresh chives

Cook sweet potato in microwave until tender. Cool, then peel and cut into ¾-inch chunks.
 In a large bowl, mix may and mustard. Add potatoes, celery, red pepper, pineapple, scallions and toss gently. Season to taste with salt and pepper.
 Cover and chill about one hour. Fold in pecans and sprinkle with chives to serve.

Apple Slaw

3 cups shredded cabbage
 2 cups thinly-sliced, unpeeled apples
 ½ cup golden raisins
 ½ cup mayo
 ¼ cup light sour cream

In large bowl, combine all ingredients, plus salt to taste. Chill until serving time.

Hot Pepper Slaw

½ cup mayo
 ½ cup red pepper jelly
 1 bag (16 oz) shredded cabbage
 1 can (8 oz) crushed pineapple, drained
 1 medium red onion, thinly sliced (½+ cup)

In large bowl, combine mayo and jelly.
 Then add cabbage, pineapple, and onion and toss gently to coat.
 Season with salt/pepper as desired.



Crunchy Slaw

½ cup mayo
 ¾ cup salad dressing (like miracle whip)
 1 Tbl sugar
 1 package cole slaw, plus some (or make your own)
 ½ cup peanuts, chopped
 ¼ cup bacon bits
 In large bowl, combine all.
 Chill for an hour or more, then stir to re-mix and serve.

Blue Cheese Coleslaw – 6 servings

Combine following in a small bowl:
 ¼ cup apple cider vinegar
 2 tblsp chopped onion
 2 tblsp sugar
 1 tsp celery seed ¼ tsp salt
 ¼ tsp dry mustard ¼ tsp pepper
 2 cloves garlic, minced

With a whisk, add ¼ cup vegetable oil slowly until mixture is well blended.
 In another large bowl, combine:
 1 medium head cabbage, shredded (or 1 pkg coleslaw mix) and ½ cup crumbled blue cheese
 Cover and chill both bowls for at least one hour.
 Pour vinegar mixture over cabbage and toss.

Notes:**A TIME TO SAY "GOODBYE"**

We all lost a good friend this year. Tom Burgner passed from us after a long and stressful battle against cancer. Tom, and wife Jackie, joined the club in 2002. He served on the board, wrote and published the newsletter, was the club's webmaster for many years, and later on introduced us all to his signature "shrimp boil", now an annual event in August. Tom and Jackie were always at our activities, and represented the club at the state's walleye tournaments by working at the "weigh-ins".

He was well known among "the guys" as the originator of the very famous "turkey/cheese/onion/cranberry sauce (homemade) sandwich. Just invite him along on a fishing trip, and all would be rewarded with one of these culinary delights. Jackie did provide the home-made cranberry sauce.

Tom thought the world of his grandchildren, and went to great lengths to teach them the art of fishing. In his latter days, he provided tackle, tackle boxes, and poles for them. Then took them fishing at Hauser lake. One of his dreams, which he didn't get to realize, was to buy a pontoon boat to take them out fishing in.

Yes, we had to say goodbye to Tom, way too early. He'll be missed by all.

Doug Nathan

Updates on Lake Pend O' reille

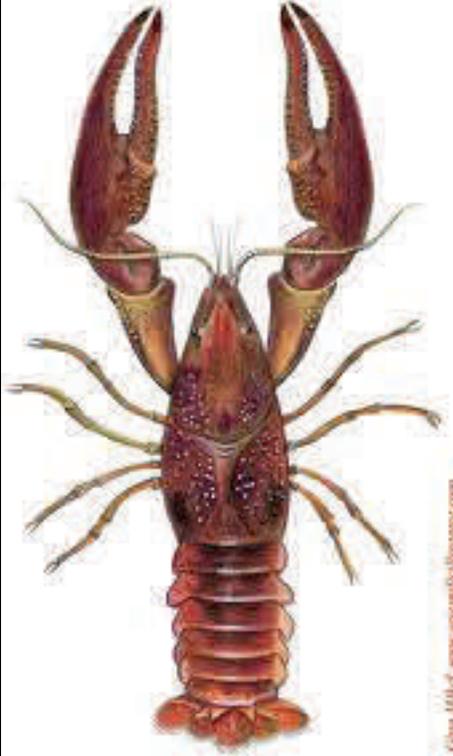
1- There is a fishing derby that the Captin's table puts on for Halloween.

2- Then there is the Thanksgiving derby that starts on the 11/17/2012 and ends on the 11/25/2012 .

This is a club sponsored derby put on by the Lake Pend O' reille club.

All are welcome!

Darren Lindsey



It's just about what it seems—a small freshwater version of the lobster. Technically it is a decapod crustacean, related to lobsters, shrimps and crabs. Crayfish. Crawfish. Crawdad. Even crawdab. Take your pick. These common names are equally acceptable and do not refer to different species, although there are in fact hundreds, but rather reflect regional differences in the speakers. The term "crayfish" probably arose from misunderstanding of an old word *crevis*, which is related to the German *Krebs*, or "crab." English speakers apparently heard the last syllable as "fish" and went from there. The scientific name for the species we have in Washington is *Pacifastacus leniusculus*, sometimes called the signal crayfish. Crayfish prefer fresh animal food if they can get it, but they also eat a variety of aquatic plants. People think of them as scavengers because they are not very good at chasing down live prey. In fact, crayfish seem to prefer fresh food to decaying matter. Their diet may change considerably as they pass from the juvenile to the adult stage. This may help explain why juveniles rarely enter traps. Crayfish themselves serve as meals not only to humans but to a number of birds, mammals, and fish, including perch, bass, and walleye. Many lures will imitate either color and/or movement of crayfish for this reason.

Prey selection: Walleyes can ingest prey with a body depth less than the width of their mouth. Laboratory and field studies have demonstrated that walleyes consumed forage smaller than the maximum size they can eat and selected forage from the low end of the size spectrum available. But I wonder if walleyes got the reputation of being dainty nibblers because they eat a lot of little energy packets like mayfly [larvae](#) and tiny crayfish. And we train them to eat a lot of little energy packets--fatheads, night-crawlers, leeches.

Then there's the big-baits-catch-big-fish theory. Also a true statement, but big baits also catch little fish if the little fish can get their toothy mouths around them. The simple reality is that walleyes consume energy--they need a certain amount to meet maintenance requirements, more to grow, and more still if they're a big sow female pumping up an egg mass.

The energy consumed minus the energy spent to catch the food determines the outcome of the food fight. A good-sized perch or sucker provides a lot of energy as long as the walleye doesn't have to chase it very far. So if catching walleye were as simple as feeding fish, ecological theory predicts that a big, slow-moving sucker or [chub](#) on a leash should catch an energy-efficient walleye every time.

But what if it's not always about feeding? Maybe walleyes have a mean streak. Maybe they're curious or playful. Might not big baits or lures be more likely to trigger whatever it is that makes a walleye put junk food in its mouth?

More than a few serious walleye seekers are ramping up lure size--big diving plugs, cranks, and swimbaits. Though science cannot yet tell us why predators are willing to strike large lures, it's reasonable to conclude that small is not always the best answer for bait size when targeting walleyes.

You can track the hourly releases from Grand Coulee with this web site.

<http://www.nwd-wc.usace.army.mil/report/gclhr.htm>

Washington verses Kansas Walleye Management

My name is Jeff Koch; I manage the fisheries in seven counties in south-central Kansas for the Kansas Department of Wildlife, Parks, and Tourism. In addition to many relatively small lakes that consist mainly of combinations of largemouth bass, bluegill, crappie, and channel catfish, I manage four lakes with percids (e.g., walleye and saugeye). These lakes vary from 46 to 10,000 acres and we use several different management options for each. In the small lakes in my district, we utilize saugeye, a hybrid between a male sauger and a female walleye to control overabundant panfish (e.g., crappie and bluegill) populations. We



use saugeye as a management tool in small lakes because walleye are not well-suited for small impoundments. The "hybrid vigor" of the saugeye enables them to tolerate a wider range of environmental variables such as turbid water, high reservoir flushing rates, and lack of suitable habitat in which walleyes would not endure. These hybrids will generally not successfully reproduce; however, many that we spawn are made using a "triploid process" in which the fertilized eggs are treated in a special pressure chamber. The resulting triploid saugeye are 100% sterile, and are no threat to the "pure" genetic pool of sauger and walleye in the state.

In Cheney Reservoir, KS, a 10,000 acre impoundment, we intensively manage the walleye population through aggressive stocking and highly restrictive regulations. In the early 1990's, an aquatic nuisance species, white perch, were inadvertently introduced to the lake in a contaminated stocking of striped bass fingerlings from the east coast. These invasive fish quickly established

themselves in the lake and within the next ten years had drastically altered the fishery. White perch not only directly compete for food resources with juvenile sportfish, but they are also notorious predators of sportfish eggs and fry. Decreases in the abundance of popular sportfish including white bass, crappie, and even walleye were noted. By 2003, white perch represented over 95% of the fish smaller than 8 inches in our fall netting samples. To eliminate a size-related bottleneck on stocked walleye, we only stock fingerlings in lieu of traditional fry stockings. Although fingerlings are more expensive to produce, recruitment of walleyes has drastically increased in response to this stocking strategy. Also, our length and creel restrictions were increased from an 18-inch minimum length limit and a 5/day creel limit to a 21" minimum and 2/day creel. These restrictive regulations have been popular with anglers since they have dramatically increased both the density and size structure of the walleye population. For example, in 2009, creel survey data indicated that the average walleye harvested by anglers averaged 24 inches and 6 pounds!



Walleye management in Kansas has several challenges in addition to aquatic nuisance species such as white perch and zebra mussels. As Kansas is the extreme southern border of walleye range, extreme environmental characteristics limit our populations. For example, during last summer's extreme heat wave, surface water temperatures approached the mid-80s (F), and contributed to substantial kills of walleye at several reservoirs in Kansas. Additionally, due to aging reservoirs and degrading aquatic habitat, very few reservoirs maintain self-sustaining walleye populations and must be maintained by stocking. As such, KDWP must harvest approximately 70-90 million walleye eggs to meet our statewide stocking quotas. Another challenge in managing walleye in Kansas is that percids are very popular with Kansas anglers and can be very easy to catch at certain times of the year. A recent study indicated that annual exploitation of walleye in Kansas reservoirs approaches 70%! This means that 7 out of 10 keeper-sized walleyes are harvested by anglers in a given year, in addition to natural mortality like predation and disease. This makes growing trophy walleye in Kansas difficult as they simply cannot live as long as in other portions of their range. Luckily, our fish do grow incredibly fast due to extremely fertile waters and a long growing season. Kansas' walleye growth rates are in the 90-95th percentile in comparison to those estimated in the rest of North America. The table below summarizes the differences in walleye growth in Kansas compared to those in Lake Roosevelt (Baldwin et al. 2003)



Age	Lake Roosevelt	Kansas
1	N/A	10.2"
2	10.3"	15.5"
3	13.1"	18.5"
4	15.7"	21.0"
5	18.0"	22.9"
6	20.1"	24.2"
7	22.0"	25.4"

As a fisheries manager, it is often a helpful exercise to think outside the geographic scope in which you work, to get a fresh perspective on the resources you manage. I started thinking about this on a trip to Banks Lake and Rufus Woods last summer. The truth is, managing walleyes in Kansas and Washington couldn't be more different. Productivity of water is a main difference. At Cheney Reservoir, KS, we are trying to manage a high density of walleyes due to abundant prey; however, in Washington, managers are trying to "thin the herd" to protect salmonids and increase walleye growth. Here, growth is not a problem, in fact, some of our lakes have a 15-inch minimum length limit and age-1 fish are eligible for harvest! For the most part, Washington has ideal walleye habitat with cool water and silt-free spawning substrate, whereas we struggle to produce year-classes and keep fish alive in our marginal habitat until they can meet the needs of our constituents.



Cont'd from page 7



Showing off the catch .

The success of this years' event is in no small part thanks to our Steering Committee which, led by Julie Brabham, was comprised of key members Adele Brandt, Doug Schroeder, Tim Clifford and Sam Guglielmo from the Spokane Walleye Club; John & Teresa Belknap and Steve Belknap from the NW Sportsmans Club; Helen Black from Arc of Spokane, and Jeani Brickner. We met 4 times over 8 months to plan and promote this event.



Julie B , keeping it organized. Great job Julie!

Mark McFall, a brand new Spokane Walleye Club member, took all the photos of the kids, volunteers, etc. and did an amazing job! Our volunteers are too numerous to mention, but you know who you are, and we absolutely couldn't have pulled this event off without all of you!!



We put a lot of smiles on the faces of these precious kids and that is what this event is all about. It is an experience you will never forget... We are already looking forward to next year and hope that if you were not able to join us this year, you can join us next year!

A special note of thanks goes to Sam Guglielmo and John Belknap for recruiting and organizing all of the boats and captains for this event. That is a huge job and they made it look easy.



Group Photo 2012



Spokane Walleye Club - Membership Application

New membership ____ Renewal ____ Member since _____

Yearly Membership fee is \$25.00 per family (includes children under 18 living at home)

Membership Type: 1 Year (\$25)____ 2 Year (\$45)____ 3 Year (\$65)____

Payment Type: Cash____ Check____ Check #____ Amount_\$____

Last Name _____ First _____ Newsletter Yes ____ No ____

Address _____ City _____ ZIP _____

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Names, children under 18 1) _____ 2) _____

3) _____ 4) _____

Date _____ Signature _____

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