



Streamlines

Winter/Spring 2017



Banquet 46

This year Banquet 46 welcomes Tom Rosenbauer. Author of over a dozen books on fly fishing, fly tying and fly fishing strategies, Tom has been published in *Field & Stream*, *Fly Rod & Reel*, *Outdoor Life*, *Fly Fisherman*, *Gray's Sporting Journal*, and others. In addition to being credited with bringing bead-head flies to North America, he is the inventor of the Big Eye hook, Magnetic Net Retriever, and tungsten beads for fly tying. Tom's banquet presentation will focus on his most recent publication *Fly Fishing for Trout: The Next Level*. Once again we are offering 20 people the opportunity to meet with Tom in a "VIP" session and separate presentation prior to the banquet. See poster for details.

Our Hungry Trout trip includes one day of guided fishing on the Hungry Trout's private Dream Mile and dinner for two each evening of your stay. Round out your trip with the rod and reel outfit you'll win in our raffle.

The banquet is our sole fundraiser for the year and supports all of our conservation efforts in Central Vermont. Our success depends on the success of the banquet - we need YOUR help to make it a great night for conservation in Vermont! Hope to see you there!

If you're unable to attend the banquet please consider buying a raffle ticket, or donating an item. Every item makes a difference!

Please contact Evan Mills, Banquet Chair with any questions or donation items at evan.kenneth.mills@gmail.com or [802.777.5372](tel:802.777.5372)

Central Vermont Trout Unlimited

46th Annual Conservation Banquet

March 25th

Sunset Ballroom, 1712 Shelburne Rd., So. Burlington

Gathering starts: 5:30 PM Dinner 7:00 PM

Live and Silent Auctions

Bucket Raffles

Door prizes

Grand Prize Trip Raffle

Fishing trip for two (4 days/3 nights)

At the Hungry Trout

West Branch Ausable River

Wilmington, NY

Tickets: \$25 or 5 for \$100

Rod 'n Reel Raffle

Sage X-Rod

9 ft 5 wt rod

Sage 3250 Reel & Rio Gold WF line.

Tickets: \$20 or 3 for \$50

Banquet ticket \$50

Includes: Banquet, speaker presentation, raffles, silent and live auctions



Featured speaker:

Tom Rosenbauer

VIP session with Tom 5:00- 6:00

Hatch Strategies: The Fly is Only 25% of the Solution

"VIP" Tickets \$90 each

Limited to 20 tickets

Includes:

Banquet admission and one drink ticket

VIP "meet 'n greet" session

Autographed copy of Tom's latest book *Fly Fishing for Trout: The Next Level*.

Buy banquet and raffle tickets at vttu.org

Lagniappe (a little something extra)

When our very own chef Tony Jones offered to share a trout recipe with us, we couldn't say no. Bon Appétit!

Rainbow Trout with Rhubarb Compote

Yields: Serves 4

Portion Size: 1 fillet and ¼ cup of compote

Ingredients:

2 Tbs vegetable oil
3 large shallots, halved and thinly sliced
¼ teaspoon kosher salt divided
¼ teaspoon freshly ground black pepper, divided
4 (6 ounce) rainbow trout fillets, dressed
1 lemon, cut in half
2 cups rhubarb compote, prepared. See recipe below.

Procedure:

1. In a large cast-iron skillet over medium heat place oil in pan and heat until it shimmers.
2. Add shallots with a 1/8 teaspoon of salt and 1/8 teaspoon pepper and stir. Sauté until caramelized. Once caramelized remove from pan and set aside.
3. Increase heat to medium high heat using the same cast-iron skillet. Season the trout evenly over the meat side of the fillet with the remaining salt and pepper.
4. Arrange fillets, skin side down, in pan. Drizzle the juice of half of lemon over the fillets and then evenly distribute caramelized shallots over the fillets.
5. Cook 5-8 minutes or until fish flakes easily when tested with a fork.
6. Remove fillets from skillet and place on individual plates or on one large platter.
7. Top each fillet with rhubarb compote and garnish the top with a thin lemon wheel or lemon twist using the second half of the lemon.

Rhubarb Compote

Yields: 2 cups

Portion Size: ¼ cup

Ingredients:

6 cups, 1-inch pieces fresh rhubarb (from about 2 pounds)
1 ¼ cups sugar
1/3 cup water

Procedure:

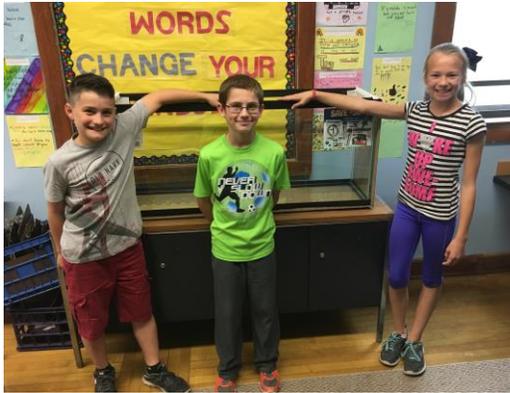
1. Combine all ingredients in heavy large saucepan.
2. Bring to boil, stirring until sugar dissolves.
3. Reduce heat to medium-low; simmer until rhubarb is very soft and begins to fall apart, stirring occasionally, about 20 minutes.
4. Transfer compote to medium bowl.
5. Refrigerate uncovered until cold, about 3 hours.

Notes:

1. Can be prepared 2 days ahead. Cover and keep chilled.
2. Serve cold or at room temperature.

By: Anthony J. Jones, CEC

The TIC Tank



Students with a new tank at BFA Fairfax



Students at Camel's Hump High School,
Richmond

This is a very exciting time for our Trout in the Classroom (TIC) program. First of all, our Chapter has more than doubled the number of schools participating. We are now up to 29. This means that many teachers are new to the program and need additional support. During the first week of January, 3100 brook trout eggs were picked up at the Roxbury Hatchery and delivered to our schools. Thank goodness for a large group of volunteers who did the deliveries. Now all the eggs have hatched and the students are busy naming each one of the alevin, even the 2 headed ones. Feeding will begin in mid March, with release planned for late May.



One day old with obvious egg sacs

Through this program we hope that TIC students from 3rd to 11th grades, learn about early trout development and anatomy, tank water chemistry, monitoring and maintaining water quality, trout habitat and life cycle etc.

Upcoming Events

Tuesday, March 7th – General meeting - *What's Happening on the Clyde?*” Pete Emerson, VT F&W biologist

Saturday, March 25th - **Banquet 46!**

April – Movie night at UVM - Date TBD

Saturday, May 7th – Green-Up Day – Jeffersonville Contact garylwest2475@gmail.com for details

Saturday, May 14th – Tree planting day, Ten Bends Section of the Lamoille Contact garylwest2475@gmail.com for details

Sunday, May 15th – Rain date for tree planting.

Sunday June 4 – 5 Noon to noon, Lake Mansfield Trout Club Outing Price ~\$200 For details contact Lhbrucejr@gmail.com

Wondering who our next meeting speaker will be? Want updates on our conservation projects?
For timely information, answers to questions and more, visit our website at www.vttu.org

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Lamoille River Tree Planting and Green-Up Day

On May 13th we will move to phase #2 of our Lamoille River tree planting in the Tend Bends area in Hyde Park. Trees will all be on site when volunteers arrive. We plan on planting between 125-135 trees that are small and easily managed by one person. We will need at least 25-30 people to help plant, water, and cut and install beaver guard. After we complete the day's work we will retreat to the Ten Bends bridge section and gather for a BBQ lunch provided by CVTU and Tony Jones.

Start time is 9AM and we hope to complete all the of work before noon. Water proof boots, gloves and shovels are required and it wouldn't hurt to pack a raincoat. In the event of a rainout, Sunday the 14th will be our fall back date. Last year's event was a HUGE success with over 40 volunteers participating and we were able to complete the work in record time. We hope to have the same turnout again this year.

Gary West will send email directions to the planning site to all volunteers

Green Up Day will be May 6th. We will be headquartered in Jeffersonville this year. Start time is 9AM and the Lamoille River watershed is our focus area. 12pm lunch will be provided by CVTU.

For more information on either the tree planting or Green-Up Day don't hesitate to contact Gary West at garylwest2475@gmail.com.

Submitted by Gary West



A CVTU volunteer at last year's tree planting