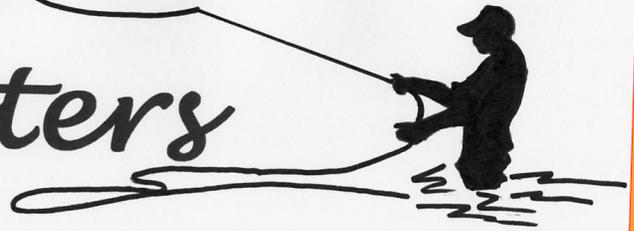




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News Casters



March 2014

President's Message

by Tom Dyer

Officers

- President**-Tom Dyer
257-4225
- 1st Vice Pres**- Ray Perkins
541-889-4441
- 2nd Vice Pres**-Jascha Zeitlin
- Past President**-Mark Sands
549-2545
- Secretary**-Lynette Jones
550-2264
- Treasurer**-Jim Gulu
549-0796

Board Members

- Rod Jones 549-0430
Marv Orwig 484-6837
Mike Thomas 549-2473
Janet Baker 549-3941

Committees

- Budget:** Jim Gulu, Lynette Jones
- Conservation and Youth:** Mark Sands, Nando Mauldin,
- Education:** Perry Kelley,
- Fund Raising:** Lynette Jones, Sarah Gulu
- Historian:** Open
- Library:** Rod Jones, Ken Gissel, Dick Garrett
- Membership:** Bill Betts plus Board members
- Newsletter:** Perry & Sally Kelley, Dick Garrett
- Outings:** Al Sillonis plus Board members
- Programs:** Tom Dyer
- Publicity:** Perry Kelley
- Join in the Fun!**

Do you remember what it was like to camp next to a small mountain stream and cook freshly caught trout over an open fire? We don't seem to do that any more. Instead we are more concerned with releasing all the fish caught, which is fine, but once and a while we really should break out that old Coleman two burner stove, take a trip to one of our favorite creeks and cook up some trout. I know, you're saying you really don't like to eat trout but you know there is just something about cooking fish you just caught. Heck, you could even bring along a bottle of your favorite wine. My favorite stream side recipe starts with a cast iron fry pan (well seasoned) three to five small cleaned trout with their heads left on. I heat the pan until two ounces of real butter starts to bubble. Don't get the pan too hot or you will scorch the butter. I always have a plastic bag filled with a cup of flour that has been seasoned with salt and pepper. After patting the fish dry I shake them in the plastic bag, making sure the inside cavity is well coated, I fry the fish for five minutes on each side. Grabbing the tail of the fish I'm able to separate most of the bones from the meat. Now its time to dig in, yum!

While you are enjoying your lunch along that small mountain stream take the time to listen, smell and see. If you're lucky, you will experience that moment in time when fly fishing was fresh and new and we all were young.

Let me know of your own stream-side recipes and we will get them into the Fly Caster in time for our spring and summer trips.

Thanks, Folks. You're the Best!

Tom

Paraprosdokians (Winston Churchill loved them) are figures of speech in which the latter part of a sentence or phrase is surprising or unexpected; frequently humorous. (⌘)

- ⌘ Where there's a will, I want to be in it.
- ⌘ The last thing I want to do is hurt you. But it's still on my list.
- ⌘ If I agreed with you, we'd both be wrong.
- ⌘ I used to be indecisive. Now I'm not so sure...
- ⌘ You're never too old to learn something stupid.

Now That's A Sizzler

By

Tom Dyer

Have you ever thought about frying pans? I know I have. In fact, there was a time I was totally obsessed with purchasing the very best fry pan. You know the one, the one that maintains an even heat and most importantly doesn't stick when you are frying up those freshly caught trout to a golden brown, smothered in butter, with generous doses of pepper and salt.

Shortly after Cindy and I were married we took a job with the Forest Service on the Idaho City Ranger District. We were hired as the new Fire Lookouts on Thorn Butte several miles east and south of the town of Idaho City. It was a wonderful assignment for newlyweds and possibly the best test to see if you can truly live together. The lookout was well equipped having a propane refrigerator and small two burner range. Every two weeks one of us would make a trip to Idaho City to purchase supplies. As you would guess, we really wanted to save money so we tried to keep the cost of groceries to a minimum, a lot of oatmeal, spam, hamburger, and tuna fish and, of course, Olympia beer. I'm sure Cindy would remember other goods but she's not writing this message. When I'd make the food run I would stop off and catch a few trout to augment our diet a bit. The fish I'd catch were never very large, usually between eight and twelve inches but they were just the right size to fit in the Forest Service issue cast iron frying pan. This very old frying pan would fry anything just perfectly, no hot spots just a nice even heat and absolutely no sticking, not even when you fried fish. I loved that old, nasty looking frying pan and had to have one.

The very next time I went into town I bought my own 12 inch cast iron fry pan. It was a dandy. A sparkling new finish with no burnt on crud like the one we were using. On the way back to the lookout I caught five nice trout and could hardly wait to fry them up in my new pan. What a disaster, even with a good wad of butter. The trout stuck to the pan like hairspray to a bouffant hairdo.

Every night after 9:00 p.m. lookouts were allowed to talk to one another on the radios. So that night I put out a plea for help solving a sticky fry pan. After much laughter from the other lookouts one nice old guy took pity on me and said, "You must season the pan before it's a good sizzler." I can't remember his name but I think he was on Squaw Butte. Responding back I said, "ten four, now how do I season my pan?" His response was, "Cook bacon in it everyday and don't wash it, just wipe it clean. After about a month you will have a good sizzler". Now Cindy was not smiling. She informed me the pan would not go a month without washing. She did compromise and allowed me to wipe it clean everyday for a week before washing it. Our new pan did fry better after a week of seasoning but no where close to the old Forest Service pan. At the end of the summer we were packing up to leave the lookout and head back to the University of Idaho. The last thing to load was my greasy fry pan. When I went over to put it in the sack I grabbed the old cast iron pan instead, leaving my newer semi-seasoned pan for the next occupants. This was 40 years ago and I still have that old pan and, yes, it's still a good sizzler.

Mark Imus

Smallmouth Bass Techniques

Notes: (Mark's presentation on smallmouth bass fishing.)

On a worldwide basis, bass are more famous than trout.
They are built to survive predators.
They are meat eaters.

Equipment:

8 to 9 ft. 6 & 7 wt. fly rods
Casting taper line, 200 /250 grain head
3 ft leaders

Flies:

Base material used for tying, rabbit fur.
Base colors are Black and/or chartreuse
Hook size should be nothing smaller than a 6.
Prefer size 4 long(4x) , ring eye. Un-weighted

- Articulated flies
- Zonkers
- Crawdad
- Zuddler
- Double bunny clouser
- Meat Getter (like a jig)

Fishing methods:

Meat Getter:

Allow the line to carry to the bottom. Drag the bottom and fish like a jig.
Slow retrieves and let the fly sink to the bottom

i.e. a jiggling action.

Crawdad:

Fish very slow, almost a dead drift.
Casting next to the banks with rocks i.e. Oxbow.



Double Rabbit Clouser /Zonkers/Zuddler:

Short strips/long strips/wiggle the line as retrieving

Remember big flies, big hooks, bottom fishing.



With a Little Luck, they should be this big!



A good time was had by all—especially the fly-tyers in the group.



Here is how you go after a meat eater, folks



P.O. Box 734, Weiser, Idaho

The following members have March as his or her due-date for renewal of membership. Please see Jim Gulu and pay ASAP so he doesn't have to sick Sara on you.

- Tom Dyer
- Dave Henderson
- Rod & Lynette Jones
- Perry & Sally Kelley
- Bob & Karen Maki
- Nando & Roberta Mauldin
- Dave and Tiffany McPheeters
- Ray Perkins
- Mark Sands
- Mark & Mary Thompson

✂ In filling out an application, where it says, 'in case of emergency, Notify: I put 'DOCTOR'.

I WASN'T ALWAYS A FLYFISHER

I can't remember when I saw my dad any happier than when he was fly-fishing. We lived in Lostine, Oregon, and I was about 8 or 9 years old. My father would take his bamboo fly rod and "push button" fly reel and my mom and his kids (four girls at that time) to the Lostine River not far from our home. I had no idea what fly-fishing was about but when a man works in the woods and has a family of six to feed in the 1950's, you do what you have to do - there was no "catch and release"— he was fishing to feed his family. We sat on the rocks on the river's bank as he waded out into the rushing river, stripped out line and let it fly. The longer I watched, the more fascinated I became. Soon his creel was full. I recall thinking that someday I wanted to learn how to do what he was doing. Looking back now, he was a wonderful fly-fisher and I still have that old creel he used. Time passed, and 40 some-odd years later, long after my father had passed, I watched another man strip out line and let it fly and that brought back all of those memories of watching my dad do the same.

I married that man, but only after he taught me how to fly-fish.

(Guess which Indianhead member wrote this.)

Coming Events

March 4—IFF Board,
7 pm
Idaho Pizza,

March 11—IFF Membership
6:00 pm—Social Hour
7:00 pm—Meeting
Idaho Pizza,

March 18—Fly Tying,
7:00 pm
Weiser Library

March 20—Fly Tying,
7:00 pm
Cambridge Library
"Tying a Bass Fly"

MARCH 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
✂ Knowledge is knowing a tomato is a fruit.. Wisdom is not putting it in a fruit salad.						1
2	3	4 IFF Board Meeting	5	6	7	8
9	10	11 IFF Member Meeting	12	13	14	15
16	17	18 Fly Tying Weiser	19	20 Fly Tying Cambridge	21	22
23	24	25	26	27	28	Spare the rod. Spoil the man

