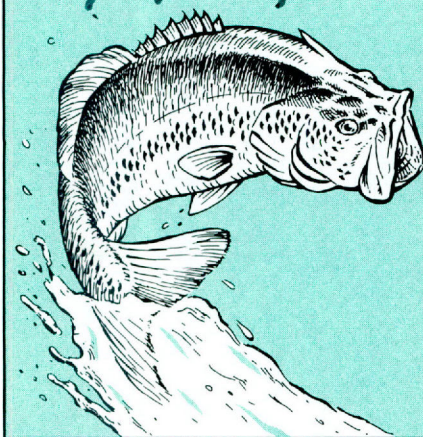


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✓ Government Publications
Texas State Documents

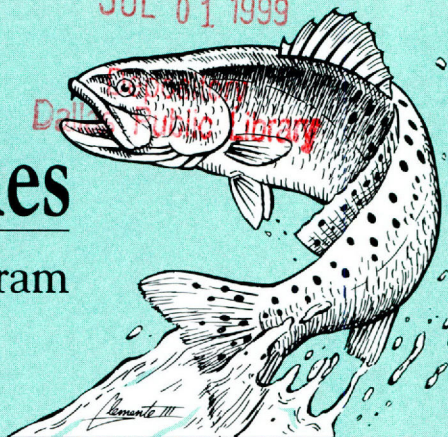
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Dallas Public Library



Tail Walking Times

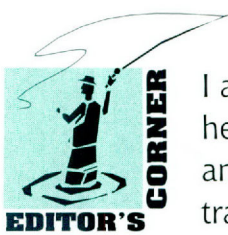
Texas Angler Education Program



Issue Number 6

4200 Smith School Road • Austin, Texas 78744

Spring 1999



I am offering to come and help out with the basic angler education course training in your area. All you have to do is call 800-

792-1112 + ext. 65. An excellent opportunity presents itself during National Fishing Week, June 5th through June 13th. We receive requests and would like to assist you in getting young kids in your community interested in fishing.

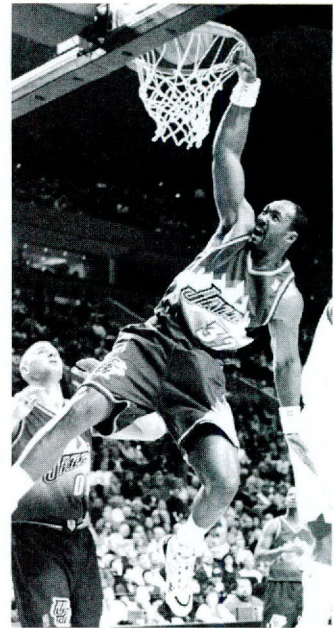
We are "purging the files" of instructors who haven't taught a basic course in the last two years. Letters will be going out to these instructors with a 90-day grace period to schedule a course through Kathy Powell in records and complete the course by August 31, 1999. We hope instructors will use this opportunity to teach. If not, their name will be dropped from the roles. If this applies to you or someone you know, consider team-teaching a basic course.

Time is very precious to us all, and yet we waste some everyday. So why not spend a little time teaching kids and

continued on the next page

Karl Malone named 1999 Honorary Chairman of National Fishing Week

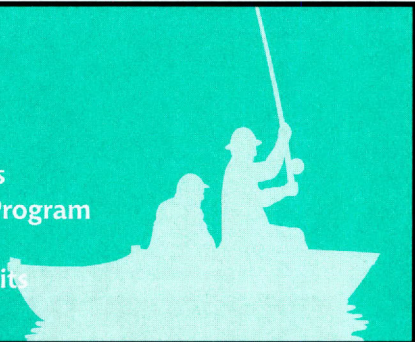
Malone, the 6-foot-9-inch power forward for the Utah Jazz, and lifelong angler, has been involved in youth fishing education programs near his home in Salt Lake City. As honorary chairman, Malone will be featured in a public service campaign to celebrate the fun and tradition of recreational fishing and to encourage adults to share the experience with others. National Fishing Week 1999 runs from June 5 to June 13.



continued on page 3

In this issue...

- National Fishing Week
- Tackle Loaner Program
- Welcome New Instructors
- Budweiser ShareLunker Program
- Coastal Hatcheries
- Tips, Tackle, & Tasty Tidbits
- Course Sign-up Form



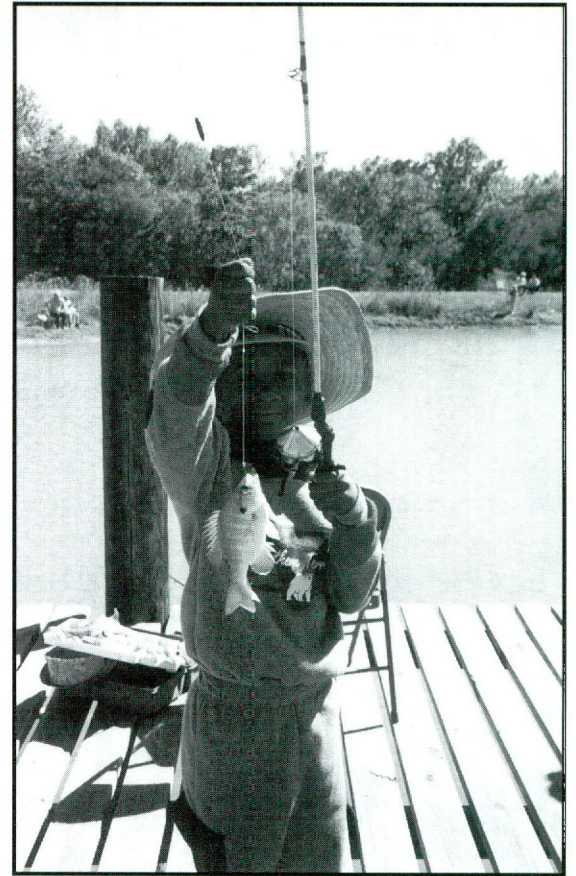
Editor's Corner . . . continued

taking them fishing. The time you are giving might make a real difference for a child. It's about learning and sharing an enjoyable, life-long hobby; and hopefully that child will in turn share the love of fishing with someone else. It is time for us to make the choice and make a difference in these children's lives. I want to help you get started, so let me know what I can do to facilitate the process.

Chris Lena

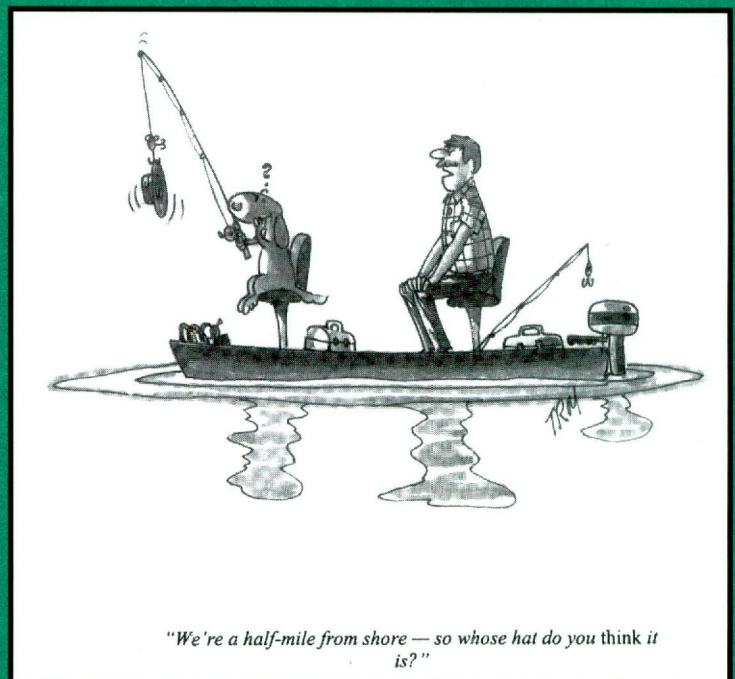
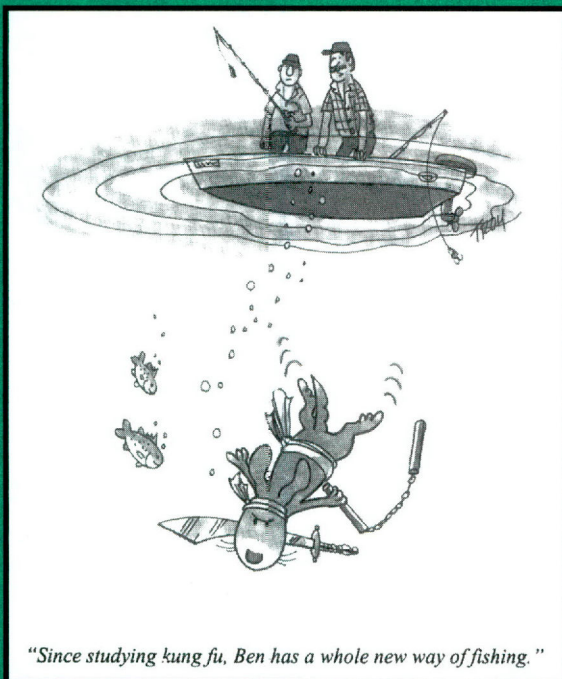


"East Texas Hooked on Fishing – Not on Drugs" program will once again reach hundreds of school children at Lake Sam Rayburn this May 8th. Last year, youngsters learned to catch "grass carp" before fishing for the real thing...



Get "Hooked on Fishing" by conducting an angler education course and fishing event (see page 13 for more information!)

By John Troy in FIELD & STREAM



National Fishing Week...continued



**June 5-13
1999**

"We are excited that Karl has agreed to take on this role," said 1999 National Fishing Week Committee Chairman Steve Pennaz. "This is a man who loves fishing and wants kids to discover what a great activity it is."

Malone learned to fish with a cane pole and using live bait near his home in Summerfield, La. For Malone and his three brothers and four sisters, fishing was a primary source of recreation. "We couldn't afford to go to a movie or anything like that, so instead we'd pool our money and buy bait and tackle," Malone said. "It was a lot of fun, and we'd go practically every day to ponds near home. Mom would go with us too, when she didn't have to work."

During his days as a basketball player at Louisiana Tech and throughout his career in the NBA, Malone has continued to be an avid angler. Now he still spends as much of his free time as possible fishing, and equally important, teaching kids about fishing.

"As adults we are role models, whether we want to be or not," he said. "And I have a special obligation to kids who follow me as an athlete, who want to be like me. For that reason, I want them to know that Karl Malone likes to fish and that it is a cool way to have fun, learn more about nature and spend time with their families."

Malone believes that if kids spend more time in the outdoors fishing, they'll spend less time getting into trouble. "In the outdoors, you really get a chance to appreciate life and see how there is so much more to the world around us than just the neighborhood or basketball court," he said.

Malone joins a long list of celebrities who have served as honorary chairperson of National Fishing Week. Tennis star Michael Chang was the chairperson of 1998 National Fishing Week. Other honorary chairpersons included President George W. Bush, Lee Greenwood, Chuck Yeager, Hank Parker, Bo Jackson, Pam Shriver, Davey Allison, Bobby Wadkins and Julie Krone. Even the comic strip character, "Garfield," played host of National Fishing Week.

National Fishing Week is managed by the American Sportfishing Association and funded, in part, through the Sport Fish Restoration Program, resource management agencies, and the sportfishing industry. Information about National Fishing Week 1999 and its many activities can be found on the Internet at www.gofishing.org or by contacting Craig Koch at (703) 684-3201.

—Courtesy of American Sportfishing Association

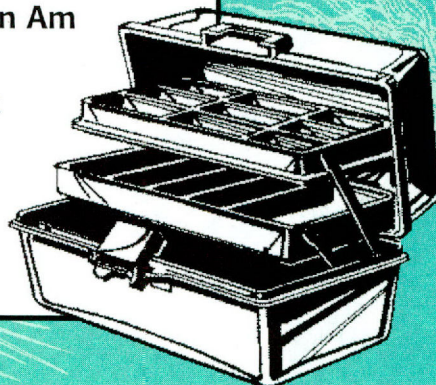
Tackle Loaner Program Heads Into Second Year

Texas Parks and Wildlife's Tackle Loaner Program, is expanding to areas where young and old can benefit with very little effort. The program began in March 1998, with six pilot project sites; **Laredo Parks and Recreation, Oak Hill YMCA, Dallas Bass Club, Plano Parks and Recreation, Brazoria County Parks Department and the El Campo Library.** The sites were given 25 or 50 rods and reels along with tackle boxes containing hooks, sinkers, bobbers and Berkley baits to loan out to anyone wanting to go fishing that did not have access to basic equipment.

Through a cooperative agreement with the site, anglers can use the equipment for up to seven days and then return it to the site. There is no charge for using the tackle, but a deposit is required up front just in case when "the fish jerks the rod right off the pier," which actually happened down at San Luis Pass, near Freeport. The deposit is returned to the individual when the equipment is brought back with normal wear.

Here's an excellent opportunity for you to check out the equipment, use it during your course and take your group fishing. If you're located near the site, you may want to offer to maintain the equipment at the loaner site. Developing a relationship between your education program and fishing access programs is the ultimate in meeting our learning objectives.

New sites on tap for this year's program include the **San Angelo Agricultural Extension Office, Town Lake YMCA, Denison Parks and Recreation, Pan Am Center (Austin) and Hamilton County Extension office.** If you know of a site that would be willing to offer storage and check-out the equipment to the public, please contact me at 1-800-792-1112 + 0, then ask for ext. 4755.



Welcome New Instructors!

NOVEMBER

Holly Howell
Kim Brock
Matt Gresham
Shane McNeil
Craig Wilcox
Duane French
Joseph Lane
Candi Newsom
Amy Sandel
Sara Button
John Button
Marty Graves
Jim Graves
Mark Willis
Bubba Gerald
T. P. Medlock
Allan Morgan
Dana Morgan
Toni Nelms
Gene Nelms

Nacogdoches
Huntington
Cushing
Avinger
Jacksonville
Chester
Pineland
Winona
Nacogdoches
Dublin
Dublin
Stephenville
Stephenville
Stephenville
Hamilton
Hamilton
Stephenville
Stephenville
Stephenville
Stephenville

DECEMBER

James F. Hicks
Stephenie M. Thompson
Ed Mugford III
Larry Wood
Lee Edward Baca
William R. Younger
Paul Britt
L. P. Voscamp

Austin
Elgin
Austin
Austin
Bay City
Palacios
Richmond
Thompsons

JANUARY

Craig McFarland
Mike Tobola,
Meta Sanford
Elise Collins
Carla Newsom
Jimmy Burks
Lori Smith
Dan Sanchez
Bud Jackson
James Bowers
John Ward
Kevin Barnett
Brian Burtnett
Brent Pirkle
Brandon Carrell
E. Cory McFadden

Alvin
Alvin
Alvin
Alvin
Houston
Alvin
Alvin
Alvin
Manvel
Whitney
Waxahachie
Abilene
Springtown
Dumas
Stephenville
Crane

Craig Hanes
Stephen Sullivan
Cody Martin
Craig Cunningham
Joshua Cox
Travis McKinney
Chad Cox
Jeffrey Bliton
Kenneth Nickell
Monte Echols
Colleen Alderson
Daniel Taliaferro
Clay Bailey
Ronda Richter
Rickey Lusty
Jeff Lybbert
Courtney Brook Cole
Nicole Gamble
Justin Tomascik
Terri Carlton
Lee Anderson
Cory Mays
Christine Perkins
Clayton Maugum
Jack Trammell III
Shawn Winterman
Paul Casey, Jr.
Jimmy Key
Scott Adkins
Tara Winkler
Misty Moon Begay
Peter Richardson
David Frederick
Luis Suarez, Jr.
Jason Prosser
Joe Gray
Nolan Blanchette
Cara Sparks
Elton Evans
C. Brandon Underwood
Christine Hudec
Lacey Grimes
Verlon Baize
Chris Veselka
Monica Dutton
Beau White
Jason Nelson
Tracy Gehring
David Christie

Garland
Springtown
Bangs
Bowie
Stephenville
Stephenville
Paradise
Nolanville
Covington
Caddo
Stephenville
Stephenville
Stephenville
Stephenville
Stephenville
Stephenville
Dublin
Stephenville
Stephenville
Stephenville
Jacksboro
Stephenville
Comanche
Stephenville
Hamilton
Grandview
Stephenville
Dublin
Mineral Wells
Stephenville
Stephenville
Carrollton
Stephenville
Manor
Arlington
Tolar
Stephenville
Stephenville
Livingston
New Waverly
Weimar
Orange Grove
Groesbeck
Schulenburg
Conroe
Huntsville
Houston
Pearland
Deer Park

Budweiser ShareLunker Program More Lucrative for Anglers

As the Budweiser ShareLunker program enters its 13th year, the 13th will not spell bad luck for participating anglers. In an effort to increase fish populations, Texas Parks and Wildlife (TPW) will be offering new incentives for anglers who loan their 13-pound-plus lunkers to the program, including the chance to win \$1,000 through a random drawing among participants.

Traditionally, anglers who donate live bass to the ShareLunker program for use in fish production and research efforts have been rewarded with a free fiberglass replica of their catch and an invitation to the annual awards banquet.

Each year, the program accepts live 13-pound-plus "lunker" bass from anglers. Bass loaned or donated through the program are used by TPW's hatchery staff in research to produce potentially trophy-sized bass for stocking in Texas public waters. In this way, the best, big-fish genes will be captured and passed on to improve bass fishing in Texas.

Also this year, the program will attempt to spawn every lunker entered into the program.

According to Neil Ward, TPW fisheries biologist at the Texas Freshwater Fisheries Center charged with coordinating the ShareLunker program, "In the past, only pure Florida largemouth bass were used for spawning purposes. However, starting this year all fish will be used for spawning purpose regardless of their genetic identity."

Several other changes to the program have been made to improve functionality and increase angler appeal. Starting in 1999,
6 the program will officially

begin Oct. 1 (currently Dec. 1) and continue through the end of April. Traditionally, the mates for these lunkers were hatchery fish of no specific size, but beginning this year, biologists will attempt to use wild or hatchery males weighing at least five pounds.

"We're also looking at ways to increase spawning success," said Ward. "Toward the end of the season, we'll be soliciting participation from four anglers to loan their lunkers to the department for an entire year for spawning purposes during the following year."

Ward said two of the lunkers would be maintained at TFFC and two at the Heart of the Hills Research facility in Kerrville. "With the completion of the outdoor ponds at the Freshwater Fisheries Center, we can begin performance comparisons of ShareLunker progeny and the initial steps toward a lunker breeding program," he added.

The program has already received its first entry of the year, a 13.41-pound Lake Fork largemouth caught Nov. 24 by Bob Lastinger of Yantis. The fish measured 25.75 inches in length and had a girth of 21 inches.

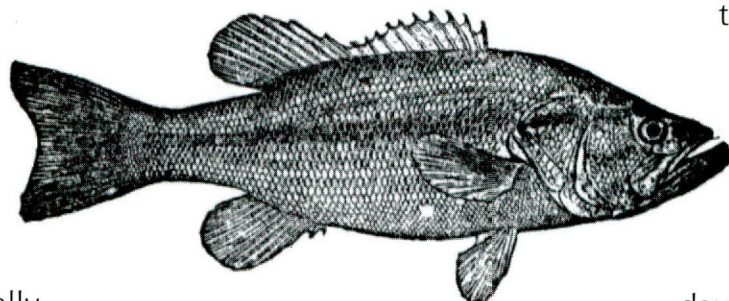
For more information on the Budweiser ShareLunker program, contact the ShareLunker staff at 903-676-BASS ext. 338. Anglers who land a big

bass and wish to donate or loan it to the program may call

the ShareLunker toll-free digital pager at 888-784-0600. The

toll-free pager is answered 24 hours a

day, seven days a week.



Texas Coastal Hatcheries Report Record Year

More than 36 million red drum and 7 million spotted seatrout were stocked in Texas waters by Texas Parks and Wildlife's (TPW) coastal fish hatcheries this year, a new record exceeding last year's yield.

At 36.3 million red drum and 7.6 million spotted seatrout, 1998 is the second consecutive year production topped 40 million fish. Since stocking began in 1983, about 294 million red drum and 23 million spotted seatrout have been stocked into public waters.

Red drum culture remained constant reaching virtually the same production total as last year's record (36.7 million fish), but spotted seatrout production increased 28 percent. "This increase was due to several years of program planning, additional designated broodfish spawning tanks at Sea Center Texas and the GCCA/CPL Marine Development Center, and hard work by coastal hatcheries staff," said Robert Vega, TPW coastal fisheries enhancement director. "A program goal of stocking significant numbers of spotted seatrout fingerlings into Galveston Bay and lower Laguna Madre was achieved."

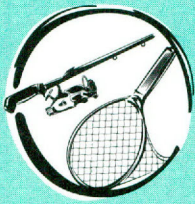
Over the years, the practice has been to release hatchery fish into the wild from hauling tanks mounted on gooseneck trailers. The trailers were positioned as close to the shoreline as possible and a long hose was used to get the fish out to water at least two feet deep.

In recent years, TPW marine biologists and technicians have been engaged in transporting hatchery fish by boat to optimal habitat sites that had been previously inaccessible by land. It is believed that this strategy will greatly increase hatchery fish survival rates. Some 47 percent of the fish releases in 1998 were conducted from boats.

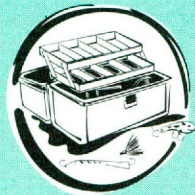
TPW reports indicate the stocking program is working. In past studies, bag seine surveys have revealed that 20 percent of the red drum juveniles in the upper Laguna Madre were of hatchery origin. Ongoing scientific research is showing that significant numbers of stocked hatchery fish survive in the wild, and stock enhancement is an important fisheries management tool.

Below is a list of bay systems receiving red drum and spotted seatrout fingerlings stockings in 1998.

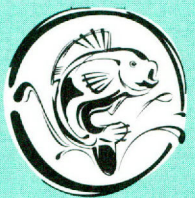
BAY	RED DRUM	SPOTTED SEATROUT
Sabine Lake	1,688,654	
Galveston Bay	6,715,761	3,840,610
East Matagorda Bay	1,010,792	
Matagorda Bay	6,200,632	
San Antonio Bay	2,599,796	
Aransas Bay	3,158,825	
Corpus Christi Bay	3,205,743	
Upper Laguna Madre	5,141,962	736,100
Lower Laguna Madre	5,350,716	3,030,464
Freshwater Lakes	1,235,256	



Tips,



Tackle, &



Tasty Tidbits

All of you catfish lovers will enjoy this section of the issue! The ones that aren't whisker lovers, improvise with another species! Since I've been in this position, I've been given the nickname "mudcat" due to my love and desire of catfish. You just have to love a bullhead to appreciate the trials and tribulations of fishing.

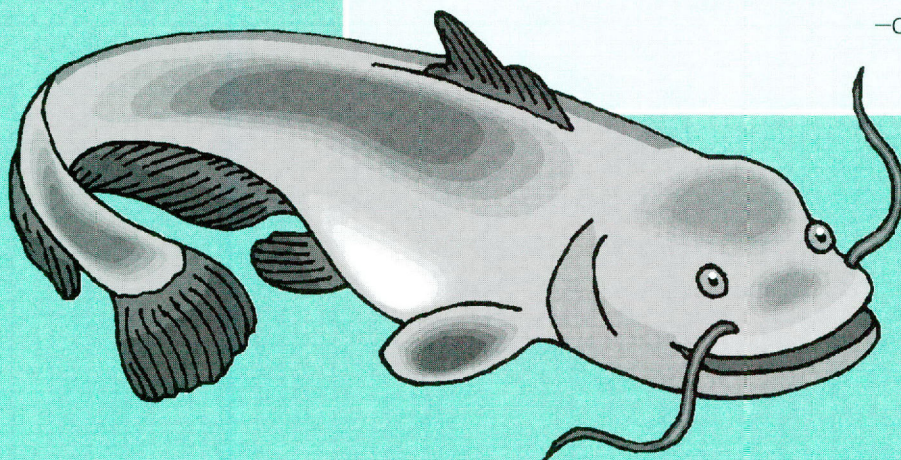
Channel Catfish Tricks

If you've ever had trouble hooking up with a biting channel cat, chances are, you're not to blame. Many anglers don't realize that these fish have what dentists call an "overbite," which makes it difficult for them to bottom feed.

To catch more channel cats, try keeping your bait just off the bottom, which will increase your chances of getting a good hook set. If you're fishing an area with a strong current, try using a three-way swivel. Tie your line to one ring, your sinker to another, and a baited hook to the third. Doing so allows the current to carry your bait several inches above the bottom and into the strike zone, where cats are easier to hook.

When fishing slack water, such as in lakes or ponds, try keeping your bait afloat with a small bobber rigged below your sinker, several inches from the hook. Another tactic to try with a slip-sinker rig involves injecting your bait with air. Walleye anglers have successfully used this method for years, and it works equally well on catfish.

—courtesy of *Field & Stream*



Catfish “BAIT” Recipes

—courtesy of *Field & Stream*

Catfish are some of the most fished-for types of fish in North America. Over the years many baits have been tried on them, and the rule of thumb has been, “The smellier the better.” This has never been good news for anglers with sensitive noses or those who worry about what the fish they catch have been eating. After all, if they eat stuff like that, what will they taste like?

To make one popular but simple recipe, peel a couple of average-sized potatoes and grate them into a large mixing bowl. Stir in about 2 tablespoons of cornmeal, some bits of shredded cotton (for binder), 1/2 teaspoon of salt, and either some grated onion or 2 tablespoons of maple syrup, Karo syrup, or molasses. Mix this into a stiff paste and pinch off chunks of about the right size, for later use. Shape the pieces and place the completed dough balls in a plastic bag and refrigerate.

If your taste in dough balls runs in a slightly different direction, you can try a mixture of breadcrumbs, oatmeal, corn flakes, and sugar (or just frosted cereal), two egg whites, and enough water to make the dough workable. Cheese may also be grated and mixed in. Form the dough balls and refrigerate until needed. These are no means the only set of ingredients for dough balls. Use your own imagination, plus some trial and error, to come up with additions that make these basic mixtures work in your area. Other possible ingredients include flour, blood, hamburger, finely chopped or strained liver, commercial scents, ground shrimp, and so on.

Oh, and a word of warning: Make sure you clearly label the dough balls in the refrigerator. Otherwise, you might wind up with some very peculiar “meatballs” in a future casserole.

These baits can be fished on rod and reel or trotlines. Good luck!

—courtesy of Chris “mudcat” Lena

- 1** 1 gallon of chicken or beef blood
1 pound of flour (not self rising)
5 pounds of cottonseed meal
2 cups of sugar
1/2 small bottle of vanilla extract

Mix all together and if too thin, add more flour, too thick add more blood or water. Use this fishing with treble hooks.

- 2** 1 gallon of chicken or beef blood
- Place in refrigerator and after 24 hours, pour off sera (clear fluid). Slice into 1-inch slabs and salt top and bottom of slab while placing them in a large pan. The salt will pull the fluid out of the blood. This may take a couple of days. Drain off any fluid during this period. The blood will turn into a rubbery consistency (do not let the blood become hard!) Cut up into 1-inch squares and either fish it on single or treble hooks.*

- 3** 8 oz. cod liver oil
8 oz. anise oil
1 bottle of clear Bait Mate from Sporting Good Retailer
turkey wieners

Mix first three ingredients together. Cut wieners up in 1-inch pieces and soak them in the above ingredients for 24 hours and then you're ready to fish with either single or treble hooks.

- 5** 1 cup flour
1/2 cup water
1 can sardines packed in oil
1 tablespoon cooking oil
1 teaspoon cream of tartar
1/4 cup of salt
4 tablespoons flaked tropical fish food

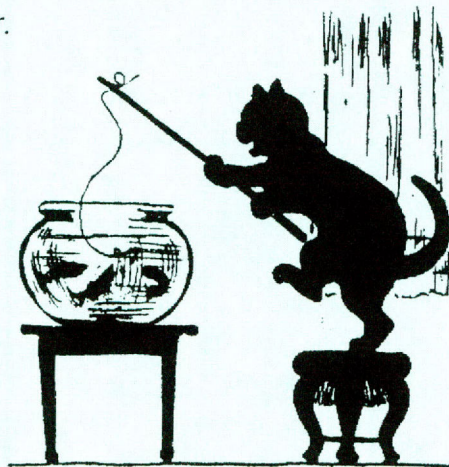
Thoroughly mix all ingredients and cook over low heat until it becomes difficult to stir. The dough should bind on the spoon to form a single mass. Remove and flatten on wax paper to cool. Store in an airtight container. Use with treble hooks. For long-term storage, place in refrigerator.

- 4** Package of Strawberry or Raspberry instant jello.
Turkey wieners

Dissolve jello mixture. Cut wieners up in 1-inch pieces and soak them in the liquid jello for 24 hours. Use with single or treble hooks.

- 6** 4 bars of Ivory soap (family size)
1/2 cup of sugar
1/2 cup of water
sheet of wax paper or aluminum foil

*In a small pot, combine sugar and water and dissolve. Shave soap into the water mixture and heat over a low fire. Stir until soap is melted. Pour soap mixture onto paper and pat with wet hands to avoid burning and soap from sticking. Pat soap into flatten mass approximately 1/2 inch thick. Cut into cubes while soap is warm and place in an air tight container or zip-lock bag to retain moisture. **DO NOT LET SOAP COOL BEFORE CUTTING – IT WILL BECOME BRITTLE!** Soap bait will be pliable and easy to use either with single or treble hooks.*



CATFISH!



Smoked Catfish

Rub 1 to 1 1/2 lbs. of whole catfish heavily with salt inside and out. Let stand overnight. Rub salt off catfish (rinse, but dry thoroughly afterwards) and hand dry or lay catfish in open air for 1 hour to dry. Lay or hang dried catfish in a smoker so that catfish are over a concentrated source of heat and smoke. (A small charcoal fire with green hickory added regularly will do.) Catfish should not be closer than 1

foot to fire and heat must be evenly maintained throughout the period of smoking, which should take 9 to 12 hours. When finished, the catfish will have taken on a rich saffron yellow color. At the end of the smoking period, allow fire to die down but leave catfish on grill an hour or two, because meat will fall from the bones if handled while hot.

Cocktail Log

2 cups smoked catfish
1 Tbls. lemon juice
1 tsp. horseradish
1/4 tsp. salt
2 Tbls. chopped parsley
8 oz. cream cheese, softened
2 tsp. grated onion
1/2 cup chopped pecans

Flake fish, combine cheese, lemon juice, onion, horseradish, and smoked fish thoroughly. Chill for several hours. Combine pecans and parsley. Shape smoked fish mixture into a log. Roll in nut mixture. Makes about 2 cups. Serve with crackers.

Catfish Vegetable Salad

2 cups flaked catfish
1 lb. can whole green beans, drained
1 12 oz. jar marinated artichoke hearts, drained & halved
1/2 cup sliced pitted ripe olives
1 2 oz. jar sliced pimento
1/4 cup Italian salad dressing
1 tsp. seasoned salt
1 lb. tomatoes, cut into wedges
salad greens

Combine all ingredients except tomato wedges and salad greens. Toss ingredients lightly. Chill. Serve on salad greens. Garnish with tomato wedges. Makes 6 servings.

Barbecue Catfish

6 skinned catfish
1/2 cup oil
1/2 cup sesame seeds
4 Tbls. lemon juice
1 tsp. salt
dash pepper

Place fish in well greased, hinged wire grills. Combine remaining ingredients. Baste fish with sauce. Cook about 6 inches from moderately hot coals for 8 minutes. Baste with sauce, turn and cook for 7 to 10 minutes longer or until fish flakes easily when tested with a fork. Serves 6.

MORE CATFISH!



Spicy Catfish Slices

Cut fresh catfish into slices 1/2" x 1/2" x 3"
Deep fry in hot peanut oil until crispy
brown, but not burnt.

Dip 20 seconds in a mixture of:

- 1 cup boiling water
- 1 Tbls. sugar
- 1 tsp. 5-spice powder

*Arrange slices on lettuce on warm platter.
Serve with dipping sauces such as sweet 'n'
sour, plum sauce or hoisin sauce.*

—courtesy of Farm Pond Harvest

Baked Catfish Parmesan

- Catfish fillets
- 2 (8 ounce) cans tomato sauce
- Grated Parmesan cheese

*Arrange fillets in single layer in baking dish.
Pour tomato sauce over fillets to cover.
Sprinkle generously with cheese, then sprinkle
again. Bake at 350 degrees for about 20
minutes per inch thickness of fillets.*

Catfish Baked in a Bag

- 6 to 10 lbs. of thick catfish fillets
- Cooking bag, turkey size
- 1 Tbls. flour
- cayenne pepper and salt
- Lemon Butter Sauce:
 - 1 lb. oleo
 - 1 tsp. onion powder
 - 1 Tbls. Lea & Perrins Worcestershire sauce
 - 2 tsp. Louisiana hot sauce
- Juice of two lemons
- Juice of two limes
- 1 cup dry white wine
- 2 tsp. salt
- Cayenne pepper

*Sprinkle fish with cayenne pepper and salt. Put
flour in cooking bag and shake. Put fish in bag
and pour lemon butter sauce over and around
it. Seal bag and punch 12 holes in top of bag
with a carving fork. Bake 30 - 45 minutes at
350 degrees.*

—courtesy of The Justin Wilson Gourmet
and Gourmand Cookbook

Catfish with Cornbread Stuffing

- 1 large catfish
- Cornbread stuffing:
 - 6 slices toast, crumbled
 - 3 cups onion, chopped
 - 1 cup celery, chopped fine
 - 1 cup parsley, chopped
 - 1 small pan cornbread, crumbled
 - salt and pepper
 - 5 cups hot fish stock

*Mix all of the above stuffing ingredients.
Grease catfish with olive oil inside and out.
Pat on red cayenne pepper and salt. Stuff
cavity with dressing. Bake at 350. Baking
time depends on the size of fish. Flesh should
flake off bones when done. You can cook any
stuffing that you can't get into the cavity in a
deep baking pan or roaster.*

continued on page 15

"Set Your Hook" on this Opportunity!

While reviewing our files of instructors, we noticed that some of you have not taught a course for at least two years. In the next few months, you will have the opportunity to receive incentive award gifts for instructing basic angler education courses. There will be certain criteria to follow to receive such gifts.

All courses will be listed on Texas Parks and Wildlife's web page and through Kathy Powell with records so that the general public may access necessary information to attend the course. In doing so, your course will generate attention throughout the state for interested individuals in increasing their knowledge of angling. If you do not schedule a course in 90 days by sending in the return-reply in this newsletter, you will be deleted from our files and no longer certified to instruct!

Incentive gifts for the completion of course(s) are as follows:

- 1 course by August 31, 1999 – receive customized fishing lure by Pico Lures
- 3 courses by August 31, 1999 – receive Woodstream leak-proof tackle box
- 5 courses by August 31, 1999 – receive combination rod/reel

We are striving to reach thousands more children and adults who are interested and eager to learn of new knowledge and skills fishing responsibly in Texas waters! When you've scheduled your courses, please remove this page, fold in half, tape or staple, and mail it to Texas Parks and Wildlife.

COURSE 1

Date _____ Time _____

City _____

Reservation phone # _____

Instructor/Contact _____

COURSE 2

Date _____ Time _____

City _____

Reservation phone # _____

Instructor/Contact _____

COURSE 3

Date _____ Time _____

City _____

Reservation phone # _____

Instructor/Contact _____

COURSE 4

Date _____ Time _____

City _____

Reservation phone # _____

Instructor/Contact _____

COURSE 5

Date _____ Time _____

City _____

Reservation phone # _____

Instructor/Contact _____

COURSE 6

Date _____ Time _____

City _____

Reservation phone # _____

Instructor/Contact _____

TEXAS PARKS AND WILDLIFE

Angler Education

NEW COURSES

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TEXAS PARKS AND WILDLIFE
ATTENTION: ANGLER EDUCATION
4200 SMITH SCHOOL ROAD
AUSTIN, TX 78744

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STILL MORE CATFISH!



Pecan Catfish

4 catfish fillets (about 1 1/2 pounds)
1 tsp. salt, divided
1 tsp. pepper, divided
1 cup finely chopped pecans, divided
1/2 cup cornmeal
1/2 cup butter or margarine, divided
1/2 cup whipping cream
2 Tbs. Lemon juice
1 - 2 Tbs. Chopped fresh parsley
Garnishes: lemon wedges, chopped fresh parsley, chopped pecans

*Sprinkle fish with 1/2 tsp. salt and 1/2 tsp. pepper. Stir together 1/2 cup pecans and cornmeal; dredge fish in mixture. Melt 1/4 cup butter in a 3 quart saute pan over medium-high heat; add fish, cook 7 minutes on each side or until fish flakes easily with a fork. Remove from skillet. Melt remaining 1/4 cup butter in pan over medium-high heat. Add remaining 1/2 cup pecans; cook, stirring constantly, 1 minute. Add whipping cream, lemon juice, remaining 1/2 teaspoon salt and remaining 1/2 teaspoon pepper; cook 1 minute. Remove from heat; stir in parsley. Serve over fish. Garnish, if desired.
Yield: 4 servings.*

—courtesy of *Southern Living*

Dishwasher Catfish

Catfish, salmon, small trout, bass or other fish fillets
Sweet and sour dressing
Juice of 1 lemon
Mayonnaise
Salt and black pepper to taste
1 (10 1/2 ounce) can shrimp soup

Lightly brush fresh fillets with dressing and lemon juice. Let stand at room temperature for 2 to 3 hours. Fold aluminum foil into 2 boat shapes for each fillet. Place each fillet in a boat, brush lightly with mayonnaise and season with salt. Crimp edges to prevent leakage from top and sides and place second boat over fish, crimping and folding edges. Place boats in dishwasher. Set at highest temperature (up to 180 degrees) and run for one cycle, up to 20 minutes. Leave in dishwasher until ready to serve. Season with pepper, Cajun or other seasonings. Heat shrimp soup, seasoned with black pepper, and serve as sauce with fillets.

—courtesy of OUTDOOR TABLES and TALES
- Recipes & Food Memories

Fillets with Mustard Marinade

Prepared mustard
Hot pepper sauce
Minced garlic
Salt and black pepper
Catfish or other fish fillets
Cornmeal

Vegetable or peanut oil

Combine seasonings in a plastic storage bag, mixing to form marinade. Add fillets and marinate for up to 4 hours. Drain fillets, dredge in cornmeal and deep fry in hot oil until golden brown.

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Tips, Tackle, & Tasty Tidbits

Have a great fishing tip? How about an interesting article? Maybe you just want to pass on that mouth-watering recipe for all to enjoy. All information sent will be listed in upcoming issues of the newsletter and will be greatly appreciated.