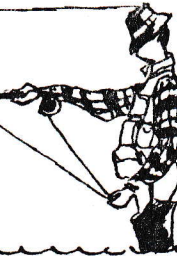


TIGHT LINES



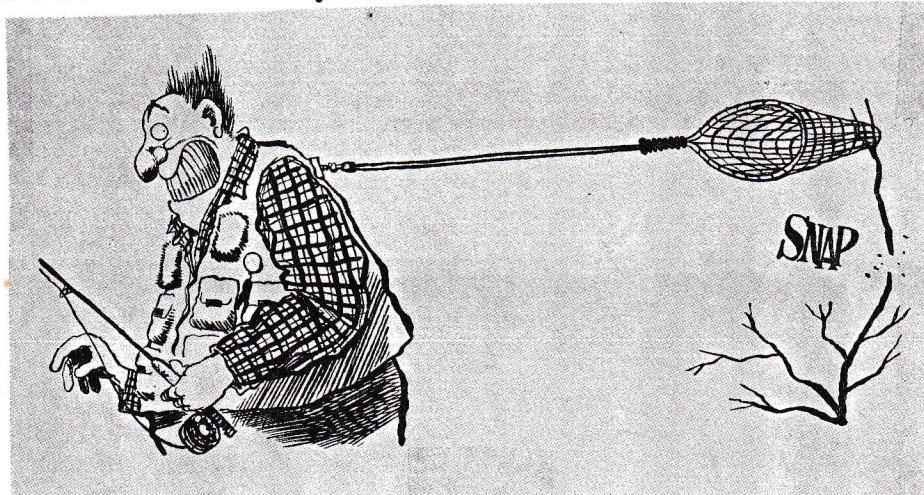
AUGUST 1990

RABUN CHAPTER TROUT UNLIMITED

AUGUST MEETING AT LIBRARY

The Rabun Chapter of Trout Unlimited will hold its' monthly meeting on Tuesday, August 21st at the Rabun County Library in Clayton beginning at 7:00 PM. Fellowship will begin at 6:30 and is sure to be filled with tales of the recent trip out past Hiawassee.

The weater played havoc with some of our projects earlier this year and yet the work remains to be done. We'll need to reschedule some of these this fall and your input and participation will be needed. Try to turn out this Tuesday.



SOMEWHERE WEST OF HIAWASSEE

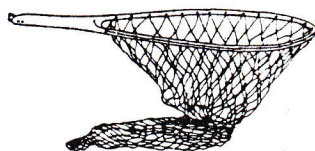
Four vehicles bearing fifteen "Hawgs" of the Rabun Chapter of Trout Unlimited converged on a stream somewhere west of Hiawassee on Sunday, July 29th. Each unit was fully equipped to sustain four trout fishermen for one week. One member, having taken a more direct route, was already in camp and eager to get started. After a hasty lunch the group scattered up and down the stream, falling into gorges, shooting rapids with rods held high and battling LARGE trout. After supper we gathered around the fire to listen and sing to Steve, Tommy and George playing their instruments. Nugget was saving himself for the second evening.

The rest of the week evolved into kind of a pattern. Some were content to fish leisurely the smaller streams for the smaller fish, others dashing off in quest of larger quarry in the distance. Each group went their own way, found their own meccas and somehow ended up running into each other every day or so.

No matter where we fished, it was great. One stream in particular was most gratifying for me. Brookies in the 6-7 inch size, 10-12 inch Rainbows and Browns in one small stream, eagerly taking Adams, Cahills Hare's Ears! It was great!

Friday night rolled around all too soon and we headed the vehicles East for home. On the trip home the CB's crackled with ideas and suggestions for the next trip - I would be surprised if one vehicle hasn't already stocked up for a return trip this year! I know I'm going back and I know right where I'll make the first stop.

This was a fantastic trip and was made so by the unusual comradery in a group this large. Thanks to George, Jim, Steve and Tom we had good musical entertainment; thanks to Doug we had plenty of food in the camp box; thanks to Jim's group we were put on a great stream; and thanks to George and Walt for telling me stories and reading every sign along the way. LET'S DO IT AGAIN!!!



REYNOLDS WRAPPED TROUT

No, not trout wrapped in aluminum foil, but trout prepared by Chef Reynolds by grilling streamside;

Freshly caught trout in the 8" to 10" size, leave heads on or not.

Salt & Pepper to taste, inside cavity and out

Sprinkle garlic powder to taste inside cavity

Dots of butter or margerine inside cavity

Wrap each fish with one strip of bacon and secure at each end with toothpicks (hand made or store bought)

Cook on wire grill about 4-5 inches above bed of coals.

Cover with a sheet of foil to hold in smoke and heat.

It's difficult to say how long to cook them due to the variables but they should be flaky but moist. Oh yes, essential: approximately ½ C of Jack Daniels taken orally by the chef aids in ignoring smoke, suggestions and to the downright goodness of the whole thing.

ALTERNATIVE FOR FRYING POTATOES

If you like fried potatoes with your fish, and who doesn't, try this method the next time:

Scrub but do not peel white potatoe's .

Cut into 1" cubes

Add potatoes to slightly*salted boiling water

Cook until fork tender

Drain and season however you like them*

Fry as you would ordinarily

*Try a Cajun style seasoning mix, or Mrs. Dash
Extra Spicy

Boiling the potatoes before frying them begins the starch breakdown, which helps tenderize the potatoes and leaves a surface starch; when fried, the outside becomes very crisp with a fluffy, tender and delicious inside. (From Paul Prudhomme's Louisiana Cookbook)

