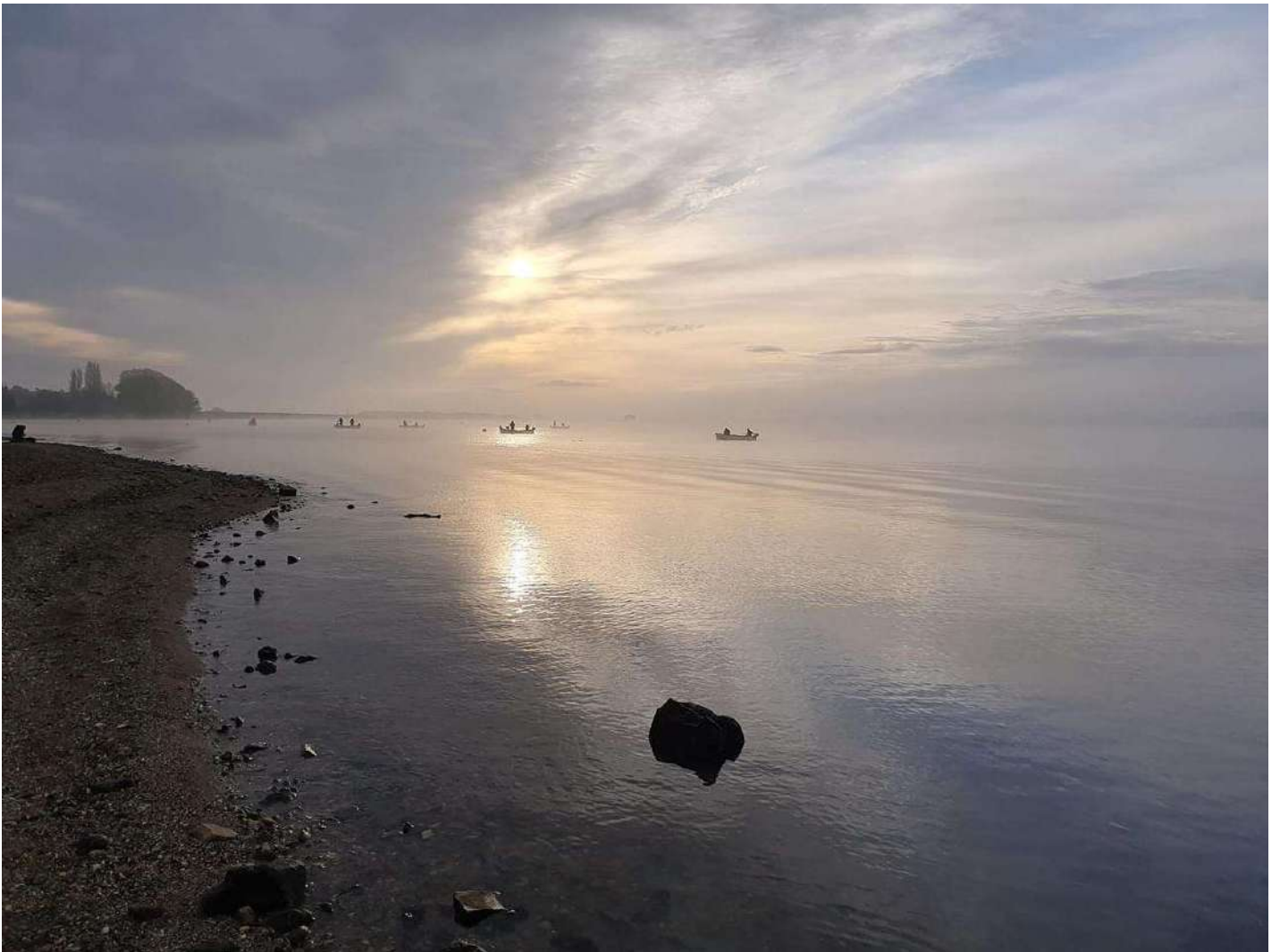


Grafham Water Fly Fishers December 2023 Newsletter



Grafham a cool winters morning



Update from the Chair

Winter is upon us which finds me “hibernating” and knitting more than fishing 😊. A hardy group of our most dedicated bank anglers are still heading out to Grafham to try their luck on the shrimp feeders and get a nice large trout for the pot. Our Winter meeting last week was the ever-popular cookery demonstration where Dayood and Mark showed us how to cook black bean trout and trout “kippers” plus gave tips for cold smoking trout. The samples were delicious!

We had our regular monthly meeting with Anglian Water last week and had a constructive conversation about how we can work with them to improve access to the banks at Grafham. Thanks to Mark Brinkman and his group of bank anglers who have pulled together their thoughts and ideas which formed the basis for these ongoing discussions.

If you are able to join us for our bank clearance sessions, I highly recommend it as a good way to get some winter exercise!

Lianne

GWFFA fishing update



Club Captain Christopher Faulkner

I would like to thank all our members for the support and advice you have given me in my first year as Club Captain. I 'd like to particularly thank Martin Brocklebank for the excellent hand over and for the guiding hand through the year. It's been a busy year with 15 events and an excellent turn out. We have seen a great many

new members and despite some of the days not being the best in terms of weather we have had a great deal of fun learnt a lot and caught plenty of fish.

I will be arranging a similar programme for next year but if anyone has any other events they would like us to consider do get in touch - captian@gwffa.co.uk or call me 07921 940836

Tight Lines and I hope to see you on the bank in the weeks ahead.

Christopher

GWFFA 3rd Bank match Saturday 11th November



Andrew Smith Top Rod & John Archer best fish

First Name	Last Name	Fish Caught	Best Fish	Lb's	OZ	Position	Comment
Andrew	Smith	6	3lb 6oz	15	6	1	
John	Archer	4	3lb 10oz	10	2	2	
Christopher	Faulkner	3	3lb 10oz	8	7	3	1 brown
Mark	Brinkman	3	3lb 1 oz	8	6	4	5 brown
Steve	Cracknell	3	3lb 6oz	8	0	5	1 brown
Chris	Bobby	1	2lb 14oz	2	14	6	
Colin	Best	0					
John	Vincent	0					
Andy	Linwood	0					
Dayood	Shiek	0					
Frank	Dalev						

The third bank match found the fishing a little challenging with bright sunshine and a strong south westerly wind. Andrew Smith had a great result with 6 fish to take top place and John Archer had a cracking rainbow of 3lb 10oz. Mark Brinkman had a great session with 5 brown trout! There are some great catches of browns at the moment with a number of big fish being caught although they do not count towards our bank matches.

GWFFA Winter Plate Saturday 18th November 2023



The winter plate saw a good turnout of 15 anglers fishing for traditional Christmas Fare. This match features festive prizes rather than our usual end of season award. Christopher our club captain has put a huge amount of effort into sponsorship of our events this year, clearly demonstrated by the number of prizes on offer for this event. He also provided some seasonal cheer with warm sausage rolls, mince pies, and some liquid refreshments to warm us up after our days fishing.

Steve Cracknell won the match with 4 fish taken from G Buoy. The wind proved difficult on the day and finding clear water was key, the fish still mostly on the north shore. In addition to match prizes Christopher had a raffle of seasonal fare including 2 beef joints and some 'Hotel Chocolates' as prizes so you did not have to win the day to win some of the Christmas cheer.

This is our last GWFFA match of the season.



Top Rod Steve Cracknell receiving his turkey voucher.

		Fish					
First Name	Last Name	Caught	Best Fish	Lb's	OZ	Position	Comment
Steve	Cracknell	4		8	14	1	
Chris	Bobby	3	3lb 12oz	8	8	2	
Frank	Daley	3	3lb 6oz	7	11	3	
Mark	Brinkman	3	2lb 13oz	7	5	4	2 Browns
Neil	Squires	2		5	1	5	
Andy	Linwood	1	2lb 12oz	2	12	6	
John	Vincent	1		1	15	7	
Simon	Goodland	1		1	15	7	
Derek	Bravington	1		1	7	9	
John	Archer	0					
Colin	Best	0					
Christopher	Faulkner	0					
Dayood	Shiek	0					
Freddie	Drabble	0					
Michael	Daly	0					

Anglian Water Fur & Feather Plus Shrimpmasters Match Fished Sunday 26th November 2023

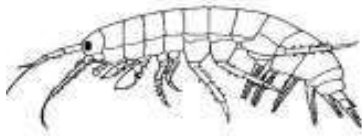


The 2nd ShrimpMasters match was fished alongside the annual Anglian Water Fur & Feather match on Sunday 26th November. 29 anglers braved the cold conditions and despite a south-westerly wind most people headed once again for the north shore. A total of 36 rainbows were brought to the scales. Chris Evans took the best bag with 4 cracking fish for 11lb 11oz caught between G and Cove Point. He fished a floating fry with a hares ear suspended below it.

Mark Mattieson also caught 4 fish from the Hill Farm area, but he only fished the F&F match. He also had the best fish of the day a magnificent 5lb 8oz rainbow. Defending champion Paul Wild has established a good early lead at the top of the table by finishing 3rd with 3 fish for nearly 10lb from Hedge End on a mixture of snakes and shrimps. So fish seemed to come from all along the north shore,... except that is for Deep Water Point where 5 of us fished and between us we managed only 1 brown. Oh, and did I mention that it was a really cold day!

Chris Bobby

ShrimpMaster



Season 2023-24 Results

		12-Nov			26-Nov			Total Score (Best 5)
		Pts	Fish	Bag	Pts	Fish	Bag	
1	Paul Wild	13	4	7lb 8oz	11	3	9lb 14oz	24
2	Gary Cooper	9	2	5lb 12oz	9	3	8lb 8oz	18
3	Chris Evans				13	4	11lb 11oz	13
4	Chris Bobby	11	3	6lb 11oz	1	0		12
5	Mark Brinkman				10	3	9lb 6oz	10
6	Steve Cracknell	8	2	4lb 12oz	2	1	2lb 3oz	10
7	Graham Willis				8	3	8lb 3oz	8
8	Peter Skelton				7	3	7lb 6oz	7
9	Colin Best	6	1	4lb 9oz	1	0		7
10	Frank Daley	2	1	1lb 12oz	4	2	6lb 12oz	6
11	James Stuart	1	0		5	2	6lb 13oz	6
12	Des Kelly	5	1	4lb 2oz	1	0		6
13	Dayood Sheik	4	1	2lb 15oz	1	0		5
14	Neil Squires	1	0		3	2	4lb 4oz	4
15	Johan Dreyer	3	1	1lb 14oz	1	0		4
16	David Moore				3	2	5lb 7oz	3
17	Keith Jones	1	0		2	1	1lb 12oz	3
18	Chris McLeod				2	1	2lb 6oz	2
19	Tom Cooper				2	1	2lb 1oz	2
20	Fraser Duffy Jr	1	0					1
21	Fraser Duffy Sr	1	0					1
22	Stan Suddick	1	0					1
22	Richard Cooper				1	0		1

Total	Anglers	15		20
	Total Fish	19		32
	o/w Rainbows	16		31
	o/w Browns	3		1
	Rod Average	1.27		1.60
	Best Fish		5lb 12oz	5lb 8oz
	Av fish		2lb 8oz	2lb 13oz



Anglian Water Fur & Feather prize winners with some super Christmas Hampers.

The Anglian Water Fur & Feather was well supported with 29 anglers fishing. The results are below showing only those who caught fish on the day. As in Chris Bobby's report on the ShrimpMasters the conditions were very cold compared with the recent mild spell and although the wind was not too strong location was important. Wind direction does seem to have a big effect on location of the shrimp and therefore the trout, with some normal hotspots such as Deep Water Point not fishing at all.

2023-24 AW Grafham Fur & Feather 26-Nov	Num Rainbows	Biggest fish		Bag		F&F Placing
		lb	oz	lb	oz	
Chris Evans	4	3	10	11	11	1
Mark Mattieson	4	5	8	11	9	2
Paul Wild	3	4	2	9	14	3
Mark Brinkman	3	3	7	9	6	4
Gary Cooper	3	3	8	8	8	5
Graham Willis	3	3	15	8	3	6
Peter Skelton	3	2	8	7	6	7
James Stuart	2	3	10	6	13	8
Frank Daley	2	3	4	6	12	9
David Moore	2	3	7	5	7	10
Neil Squires	2	2	6	4	4	11
Chris McLeod	1	2	6	2	6	12
Steve Cracknell	1	2	3	2	3	13
Tom Cooper	1	2	1	2	1	14
Ed Foster	1	1	13	1	13	15
Keith Jones	1	1	12	1	12	16

GWFFA Grafham Bank Clearance



GWFFA Bank Clearance team clearing brambles from the wire netting

We have made good progress so far this year with Pylon Bank, Deep Water Point, The Willows, Harts Bluff and Pig Bay Bowl all cleared. Turnout has been good, and we now have 4 people trained on the brushcutters so we can make a real impact. However, we find you need ideally 3 people raking and helping to clear for each person cutting, plus removal of the brambles in the rocks really is a hands on task which makes all the difference to access.

If you have not given it a go yet, please do come along to one of the sessions. It's a bit of light exercise and a good morning out and about with fellow club members, and you do get to know your water. We meet on Monday mornings at the fishing lodge by 09.30am for a start at by 10am. We usually wrap up by 2pm.

Next Dates are:

Monday 4 th December	Monday 11th December
Monday 18th December	Monday 8th January
Monday 22nd January	Monday 5th February
Monday 19th February	Monday 26th <i>February</i>

GWFFA/Invicta Fly Tying

The GWFFA/INVICTA Fly Tying for Beginners has now been running for a few months and what a success it's been. We are very lucky to have Roger Hurren and our instructor and Colin Newton as the organiser and they have made it a Monday to look forward to. There are usually circa 8 pupils (yes back to school) and we aim to learn a skill each week and tie a couple of flies, all of which are part of the Invicta flies to use to catch on Grafham recommendation. We do have a range of skill levels attending and some total beginners and it's been so educational for us all. It's been a great initiative and a big thanks you goes to Colin and Roger.



Winter Programme Culinary Evening held on 14th November



Dayood Sheik demonstrating how to cook trout Cantonise style





Mark Brinkman - curing & smoking fish

The GWFFA Winter Programme is now well underway. Our last meeting was on how to cook your catch; with Dayood Sheik demonstrating Cantonese style of cooking steaming fish with Ginger & spring onions and how to make your own black bean sauce for the trout and black bean sauce recipe. Mark Brinkman talked about curing and smoking fish to create cold smoked trout and 'kippered' trout. Samples of all dishes were shared on the evening. Recipes for all are later in the newsletter.

We have a series of talks from members and invited guests on fishing related topics. We will attempt to live Zoom some of the meetings depending on the subject matter, as we appreciate a number of our members live too far away to attend in person.

The following are the planned dates.

Tuesday 28th November 2023 - Tom Pumphrey. Tom is a GWFFA member and also works for Anglian Water. His role is finding water in aquifers and boreholes to satisfy our ever-increasing demand for water in East Anglia. This should be a very interesting evening to learn about our water supply.

Tuesday 12th December 2023 - World Championships - This will be a joint talk by Lianne Frost and Chris Bobby on the world fly fishing championships.

Wednesday 10th January 2024 - Joint meeting with Invicta Fly Fishers -with guest speaker Ian Barr who is a renowned local expert.

Tuesday 23rd January 2024 - Ifor Jones (of Draycote Water, Eyebrook & Thornton) a talk on the trends in fisher management.

Tuesday 6th February 2024 - Anglian Water annual fishery review.

Tuesday 20th February - Fly tying meeting.

Tuesday 5th March 2024 - Annual General Meeting

Recipes from our culinary evening

Black Bean Sauce

Ingredients:

Black bean (Yuan You preserved beans--500g) from any Chinese supermarket and I get mine from Central ...on the A1 at Sandy

- Garlic 1 whole large bulb (peeled and finely chopped)
- Cooking oil 500ml (sunflower)
- Sugar 3 tablespoons
- 2 Chicken or Vegetable stock cube (optional) **Method:** Soak the dry black beans in boiling water for 30 mins then drain. On a medium to high heat put 250ml litre oil in a large saucepan and add in all finely chopped garlic and gently fry until golden brown. Then add in the black beans with 3 tablespoons of sugar and reduce the heat to low. Stir for about 15 mins then take the saucepan off the heat. When the black beans cool down put in a container and add the rest of cooking oil to top up and cover the beans. This homemade black bean sauce is ready to be used and if stored in a refrigerator or dry place will last many months.

Steamed fish with ginger and spring onions

Ingredients:

- Trout fillet pin boned
- shredded Ginger
- Light soya sauce
- Spring onions shredded
- Cooking oil

Method Place trout in suitable dish. Sprinkle with shredded ginger and spring onions. Drizzle with one to two tablespoons of light soy sauce and cooking oil. Steam for 8 minutes or until the flesh flakes. They could also be cooked in on oven.

Steamed fish with black bean sauce

Ingredients:

- Trout fillet pin boned
- Black bean sauce
- Oyster sauce
- Light soy sauce
- Spring onions chopped
- Sesame oil

Method Place trout in suitable dish. Per fillet of trout, in a bowl mix 2 rounded dessertspoons of the black bean sauce with 2 dessertspoon of oyster sauce and 1 dessertspoon of light soy sauce and sesame oil. Mix this together to form a paste. Spread the black bean sauce mix over the trout fillet and sprinkle with the spring onions. Steam for 8 minutes or until the flesh flakes. They could also be cooked in an oven.

These are the two most popular steamed fish in Cantonese Cuisine

Guide to Cold Smoking

Cold smoked trout Method 1 (This produces a firm cured trout due to reduction of water content)

1. Fillet and pin bone fish (fresh or previously frozen) rinse well and pat dry with kitchen paper.
2. Place fillets in glass or stainless-steel dish, flesh side upward do not overlap fillets.
3. Sprinkle with Sea Salt Flakes (I use Malden Salt) 1 to 2 tablespoons per fillet.
4. Sprinkle with Golden Caster Sugar half to 1 tablespoon per fillet.
5. Cover with sheet of cling film.
6. Place another dish or weight on fish.
7. Place in fridge for 12 hours turning the fish over once.

After this time you should now have quite an amount of liquid in the dish, the aim is to reduce the moisture content of the fish by about 18%.

8. Now rinse salt off the fish and pat dry with kitchen paper.
9. Place in dry trays flesh side up (back in the same trays you used for curing above).
10. Place in the fridge either uncovered or cover with a clean tea towel for 24hrs.

Now for the smoking. I do this outside under cover, but you need to choose a night that is not too warm, no more ideally than 15deg C.

Smoking Wood choice could be Maple, Beech, Alder, Oak or any combination of wood to taste. One of my favourites is Maple.

11. Place on racks or hang in cold smoker and smoke for 7 to 12 hours to taste, longer gives a stronger smoke.
12. Once smoked either refrigerate and use over a few days or freeze where it will last a few months.

NB No cooking is required as the fish has been cured and is ready to eat.

Cold smoked trout method 2 (This produces a moister cured trout)

1. Fillet and pin bone fish (fresh or previously frozen) rinse well.
2. Prepare a brine mix as follows: (A large stainless-steel pot or fish poacher would be ideal)
 - 4.5 Liters water.
 - 2 tablespoons of onion salt.
 - 2 tablespoons of garlic salt.
 - Juice of 1 lemon.
 - 225g dark brown soft sugar.
 - 450g cooking salt.
3. Mix the brine mix thoroughly until all the sugar and salt has fully dissolved.
4. Soak the trout fillets depending on size for between 1 to 4 hours. (I normally soak for 4 hrs).
5. Dry the fillets with kitchen paper then place in a fridge for 24 hours uncovered or covered with a clean tea towel. The aim is to reduce the moisture content.
6. Cold smoke the fillets. Timing is to your taste I usually smoke for 7 to 10 hours. But for a lighter smoke 4 hours may be sufficient. Experiment with different woods and times to get your preferred result.
7. Now for the smoking. I tend to do this outside under cover, but you need to choose a night that is not too warm, no more ideally than 15deg C.
8. Smoking Wood choice could be Maple, Beech, Alder, Oak or any combination of wood to taste. One of my favourites is Maple.
9. Once smoked either refrigerate and use over a few days or freeze where it will last a few months.

NB No cooking is required as the fish has been cured and is ready to eat.

Kippered Trout

1. Fillet and pin bone fish (fresh or previously frozen) preferably smaller fish fillets.
2. Make up brining solution. This is made by dissolving 267g of cooking salt into 1 litre of water (this makes an 80% brine solution). I usually make up 2 litres of brine so 534g of salt, and this is enough for about 9 trout fillets the maximum I can fit in my smoker. I use a stainless-steel pot or a salmon poacher, but you could use a bucket or bowl.
3. Soak fillets in the brine mix stirring occasionally for 15 to 20 minutes.
4. Rinse salt off fish and pat dry with kitchen paper.
5. Place in dry trays flesh side up.
6. Place in the fridge either uncovered or cover with a clean tea towel for around 2hrs.

Now for the smoking. I do this outside under cover, but you need to choose a night that is not too warm, no more ideally than 15deg C.

Smoking Wood choice could be Oak, Beech or your choice or combination of wood to taste. One of my favourites is Oak as it has a stronger smoke.

7. Place on racks or hang in cold smoker and smoke for 7 to 12 hours to taste, longer gives as stronger smoke.
8. Once smoked either refrigerate and use over a few days or freeze where it will last a few months.

Cooking

Unlike the cold smoked trout this is not cured and now needs to be cooked. I cook my fillets under a grill. First dot all over with unsalted butter then grill under a pre heated grill at around 245 deg C for 8 minutes or longer depending on the thickness of the fillet. These are great served with a couple of soft poached eggs, a squeeze of lemon juice and toast. A great start to the day! Or once cooked they also make great pate or use in a fish pie.

Equipment

I use the standard ProQ cold smoke generator from Hot Smoked I also buy the wood dust from them.

Web address is '<https://hotsmoked.co.uk/cold-smokers.html>'

ProQ Cold Smoke Generators

This ingenious device efficiently and economically generates cold smoke flavour from wood smoking dust and smoulders gently for up to 16 hours without generating heat. Available in two sizes, the original and a new larger Artisan version, these generators can be used in your own homemade smoker, hooded barbecue or any of our hot smokers including ProQ, Bradley Smoker, Anuka and Ceramic Grills.



ProQ Cold Smoke Generator

£34.00



ProQ Cold Smoke Generator Gift Pack

£42.50



Artisan Cold Smoke Generator

£49.99



Wood Dust

A range of 11 interesting hardwood and fruitwood flavours in a 'dust' form. The dust is ideal for cold smoking projects and for hot smokers such as the Camerons range of stainless steel smokers where it is used piled up in the base of your smoker to minimise surface area, promoted dense wood smoke without heat. The wood dust size and texture can vary from flavour to flavour, but we will guide you through selecting the best flavour and texture for the smoking equipment you are using.



Malden Sea Salt Flakes for curing I buy from Tesco but most supermarkets stock them.

Cooking Salt again from Tesco (their own brand) I buy this in 3KG bags this is inexpensive as used in some volume for the Kipperd Trout brine solution.



Bedroom cabinet with door fitted to replace shelves.

Note 5 ventilation holes in the bottom of the door and 1 ventilation hole in the top of the cabinet. This is just to create some through draught. The ventilation hole for the top could be in the side under the overhang to give better weather protection if to be used without any cover.



Smoke generator is on steel tray with a tray sitting above as a drip tray with 3 staking shelves above. This can easily accommodate 9 x trout fillets.