



The PSWSFA is a family-oriented fishing club established in 1957. Our meetings are held on the 3rd Tuesday of each month (March-Dec.) at 7:00pm. The meetings are free and open to the public and are a great place to swap stories with other local fishermen, find new fishing partners and plan trips together. We have raffles with nice giveaways-donated by local businesses plus prizes we buy ourselves. Each month we have speakers sharing their experience on one of the local fisheries. Come join us and get to know some of the other fishermen in your local area.

REMEMBER Next Meeting is 15 March

Greetings and Happy New Year to everyone. With any luck at all this will be a better year than 2021. I know it can't get too much worse for me. I'm hoping to at least do better fishing then last year and more of it.

Danny has a lot of news in his blurb on the right to include the news that we have voted to cancel the Banquet again this year.

I'd like to thank those who sent in picture for the Chumline this month as there were a lot of nice fish caught in December and January.

Unfortunately there won't be a February Sea Bass season this year. I was looking forward to getting invited offshore to freeze my butt of fishing for them and I even bought an overpriced foul weather jacket just for the occasion.

Anyway, keep up the good work sending pictures. Don't forget to include names for each one, I'd hate to misidentify the angler. My memory for faces and names truly sucks.

Stay well - Mike the Editor

FROM THE PRESIDENT

Greetings everyone,

I hope you all had a safe and joyous holiday season. Spending time with family and getting away from the rat race is always nice. I believe it to be especially important with all the extra stress in the world right now. Here's hoping you had an opportunity to get out on the water and get a little fishing in. We had some members catch rockfish, although they had to work very hard to get the bites. A few of these big rockfish are still being caught. Other members spent time chasing trout with mixed results. Those that are good at it managed to catch plenty of nice fish with several citations in the mix. Those of us that are still learning only managed a few, but the fish have been available throughout the fall season and into winter. As far as I know, togs were still available in the bay into December. I would be looking for them on the offshore wrecks this time of year. We did have some members venture offshore and mange a few nice trips for seabass and triggers throughout December. Seabass is now closed for the season and there will not be a February fishery for them this year. The VMRC website is a bit misleading as it still shows a February season with permits, however, a recent announcement from the VMRC stated they will not be able to open the February season this year. We will continue to monitor the regulation changes and inform you as soon as we hear anything. The following quote is from an email received regarding this topic:

"Black sea bass

- States will be required to reduce recreational harvest in 2022 by 28% coastwide due to RHL overages.
- In January, VMRC will receive guidance from the TC on how to achieve that 28% reduction and then work with the other states in the southern region to decide what this might look like for our regulations

At this time, VMRC is unable to open the February black sea bass season in 2022 due to the timing of these required reductions. As far as we understand from NMFS, there is the possibility

Continued on Pg 2

for a future February black sea bass season and we can re-evaluate next year once the necessary management changes are in place. Unfortunately, our timeline is short to figure out next year's regulations, especially since the February black sea bass season must be closed at our January Commission meeting (January 25th)."

On another note, the board has decided to cancel the banquet again this year. With Covid cases on the rapid increase, we decided cramming 70 plus people in one room was probably not a good idea. Furthermore, if we do meet minimum requirements of numbers of people attending, we stand to lose significant amounts of money. With both of these situations existing, the cancellation made the most sense to us. While this was not an easy decision to make, it was unanimous amongst the board members that it is the right thing to do considering the circumstances. Our hope is that we can get past the situation we find ourselves in and get back to the business of socializing and swapping our favorite, albeit exaggerated, stories of our fishing adventures. We will still be awarding the usual plaques and certificates that would be given out at the banquet. We will be getting them to the winners at one of the meetings early this year or possibly at a one off gathering. All this, of course, if the Covid situation takes a turn for the positive. Stay tuned for announcements regarding the awards.

Hopefully, our first meeting for the year will take place on Tuesday, March 15th at St Mark's in Hampton. In the meantime, please continue to turn in your fish for the monthly fishing awards for January and February. The December awards have already been counted and we cannot honor any fish that have not already been turned in as we have closed out the awards for the 2021 fishing season. I look forward to seeing you all in March. Bring your family and friends. Tight lines. Stay safe.

Regards,
Danny Forehand,
President PSWSFA

Bad Jokes

A woman is walking on a beach in Texas carrying two Redfish in a bucket. A game warden walks up and asks to see her fishing license.

"I don't have a fishing license," says the woman.

"You know it's illegal to fish without a license, right?" asks the warden.

"I wasn't fishing, officer. These Redfish are my pets."

"Your pets?"

"Yes, officer. They like a little exercise, so when the weather's fine, I take them to the water and let them swim around. Once they're done, I give them a whistle and they jump back into my bucket and we head home."

The officer isn't buying a word of it, so the woman says, "Don't believe me? Watch!" and she throws the fish into the gulf.

The warden waits for a minute then says, "Alright, now whistle to your fish and make them jump out of the water."

The fisherwoman turns to the officer and says, "What fish?"

Two Floridian anglers were out ice fishing during a trip up north. They'd been at it for hours and hadn't caught a thing.

"I don't know what we're doing wrong," said the first man.

Just then, a local passed on a snowmobile with a whole bucket of fish on the back.

The second man turns to the first and says, "That's why we're not catching anything, we're not trolling!"

Bob's walking down the street when he sees a kid sitting on his front porch jigging in a bucket.

As he reaches the kid, Bob stops for a better look. The bucket's empty.

He asks the kid, "What are you fishing for, son?"

The kid looks up and says with a shrug, "Suckers mainly."

Bob smiles and asks, "Caught any yet?"

"Yep," the kid replies. "You're the tenth."

The pirate had spent a lot of time in the sun so he decided to go to the skin clinic and get the moles on his back checked out by a specialist.

The specialist takes a close look at them and says "it is ok, they're benign"

The pirate replies "Check again, I think there be eleven"

2020 Club Officers

Danny Forehand

President

Milton Hudgins

Vice President

Wally Veal

Secretary

Christina Grice

Treasurer

Charles Southall

Corresponding Secretary

Stan Simmerman

Past President

Board of Directors

John Hunt Jr.

Ronnie Wilson

Gary Donaldson

Dave Boyce

Rick Wineman

David Agee

Mike Frielingsdorf

Wally Veal

Daily Vandergriff

Johnny Boyd



Attention all members: This is a reminder that all memberships will now expire on the last day of February of each year. Forms are available from Johnny Boyd (membership committee). At the December 2019 board meeting the board voted to increase the dues by \$10. As before, the \$40 is per individual or family. We haven't had a dues increase in pretty much forever and this will help the club pay for the increased cost of our meeting space as well as supporting events like the picnic, awards banquet, and fishing related events, organizations, and tournaments.

PSWSFA 2021 MEMBERSHIP

**Dues: \$40 per year for entire family*
(March through February - not prorated throughout the year)**

Name: _____ Spouse: _____

Dependents Names and ages

1) _____ 4) _____

2) _____ 5) _____

3) _____ 6) _____

*Family must be living with you

Address: _____

City: _____ State: _____ Zip: _____ Home Phone: _____

E-Mail: _____ Cell Phone: _____

Boat Name/Call Sign: _____

Total number in your membership: _____

Send this form with a check (payable to PSWSFA) to:

PSWSFA
P.O. Box 5194
Newport News, VA 23605

Please check one of the following:

☐ Yes, please add my name to the club membership book
☐ No, please do not publish my information

Virginia Beach Fishing

An 8-pound 9-ounce Atlantic tripletail caught on July 14, 2021 by Hayden Head of Yorktown; VA has been certified as the initial Virginia State Record for the species by the Virginia Saltwater Fishing Tournament. The record-setting tripletail measured 23 inches (TL) and had an 18.5-inch girth.



Hayden, his dad and four other anglers were primarily searching for cobia but spotted the fish hanging below a mat of grass at York Spit near the MB 1 buoy. Hayden rigged a live crab on a 3-foot leader suspended beneath a large fluorescent orange cork and cast to the fish which quickly responded. The fish was netted boat side by a young member of the group.

Hayden was using a Temple Fork Outfitters spinning rod and a Penn reel spooled with 30-pound Power Pro braided line. The fish was officially weighed at Grafton Fishing Supply in Yorktown, where it was viewed and positively identified by VSWFT Committee member Dr. Ken Neill.

Tripletail are not a new arrival to Chesapeake Bay waters but, with the rise in the popularity of sight fishing for cobia, encounters seem on the increase.

Atlantic Coast tripletail have been collected as far north as Massachusetts but are only rarely found north of the Chesapeake Bay. In more southern states, and especially in Georgia and Florida and the Gulf States, tripletails are highly esteemed by recreational anglers for both the challenge they offer and as a table fish. Their flesh has been compared to other mild tasting white fleshed fish as snapper and grouper. Tripletail were added to the list of eligible species for state record consideration in 2020 with an initial qualifying weight of 8 pounds. No entries were submitted that first year. Hayden's fish is the first tripletail registered which met the 8-pound minimum established for initial state record recognition.

Last Month's Mystery Fish Conger Eel



Conger is a genus of marine congrid eels. It includes some of the largest types of eels, ranging up to 2 m (6 ft) or more in length, in the case of the European conger. Large congers have often been observed by divers during the day in parts of the Mediterranean Sea, and both European and American congers are sometimes caught by fishermen along the European and North American Atlantic coasts.

The life histories of most conger eels are poorly known. Based on collections of their small leptocephalus larvae, the American conger eel has been found to spawn in the southwestern Sargasso Sea, close to the spawning areas of the Atlantic freshwater eels.

Conger eels have large heads, wide mouths, and strong teeth. Most species are gray. They are bottom-dwellers and can be found at depths of up to 2,900 feet. The largest conger eel, the European conger, can grow to be nine feet long. Most conger eels feed at night on crustaceans and small fish. Conger eels are often used as a food fish.

THE CHESAPEAKE BAY

A Brief History of Black People and the Chesapeake Bay

by Ki'Amber Thompson

Why do we write the stories we write? As writers for the ocean and environment, it is important to ask these questions because we are always writing with a purpose. Even more, we should consider what our frame is, who and what is in the frame and who and what is left out of the frame. I write this to celebrate the rarely noted contributions of Black people to maritime industries and ocean conservation. I also write this blog in honor of Roger Arliner Young, the Black woman for whom the RAY Conservation Diversity Fellowship is named after. As a RAY fellow, I welcome any opportunity to celebrate the significant history of Black people working on and around the Chesapeake Bay.

Enslaved Africans brought to the Americas with them many ancient skills they developed from working on the water, including oystering, crabbing, boat-building and net-making. In an interview with the National Aquarium, Helen Yuen, Director of Marketing at the Reginald F. Lewis Museum, noted that work on the water has been a long tradition among Africans and African Americans.

Black people worked on the water long before the passage of the Emancipation Proclamation in 1863. In the 1600s, Virginia merchants and planters who relied on the water for shipping goods and tobacco sought out African boatmen for their knowledge and skills. And in 1796, 67 years before Emancipation, the federal government began issuing Seamen's Protection Certificates, which defined those who held them as American citizens. This allowed Black men to work alongside White men as equals on the water. Black men were then able to use their highly-esteemed skills as sailors to gain an independence that they did not yet have on the plantation.

After the Civil War ended in 1865, newly freed men flocked to the water for opportunity. Many Black people worked on the water as sailors, boat-builders, crew members, oyster harvesters, seafood processors and boat captains.

For hundreds of years, Black people have been pivotal to the development and continuation of maritime industries in the Chesapeake region. In fact, one enslaved man—Aaron of York County, Virginia—is credited for building the first examples of multiple-log canoes, which became a symbol of the Chesapeake Bay. Another innovator (Frederick S. Jewett) developed the crab grading system still used today.

The Chesapeake Bay became the primary supplier of oysters in the United States by mid- to late 19th century. The industry required a strong workforce and this, along with the availability of jobs and the expansion of railroads and steamships, led many Black men to the region to work in the oyster industry. The number of Black men working in oysters grew significantly after the Civil War. In York County alone, Black oystermen outnumbered White oystermen by four to one, according to Robert J. Mamary's analysis of an 1880 census. Around this time, oysters offered some of the best paying job opportunities for Black men.

Black people created communities among the Bay's shores in large part due to the oyster boom and availability of jobs working on the water. The Chesapeake Bay became an economic and cultural hub for Black people in the region. The Chesapeake Bay is an area rich with Black history. Black communities in the Chesapeake retain pieces of maritime Black culture. In this three-part blog series for Black History Month, you can expect to learn about the role of the Chesapeake Bay in the Underground Railroad, shifts in the Bay's seafood industry, and who is working on the water today.



By Jeremy Cox, Bay Journal News Service

The Virginia Institute of Marine Science plans to open a new oyster-breeding and research facility at its Gloucester Point campus by spring 2022.

Officials with VIMS, the environmental branch of William and Mary University, say it will take the shellfish operation to a new level — in more ways than one.

In the figurative sense, the new construction represents a monumental upgrade over the spartan structure that has housed the hatchery since 1975. It will, for example, be heated and air-conditioned, making conditions more comfortable for the staff and extending the growing season for the lab-raised bivalves. And its larger footprint will enable the facility to expand its oyster-growing capacity by 50 percent.



The new facility will replace this one at the Gloucester Point campus, where field technician Michael Sprague is working. Photo: Jeremy Cox

But perhaps the foremost feature is its literal level—its elevation. The 22,000-square-foot building will be perched 10 feet above sea level on a small rise above the York River shoreline. The current 6,500-square-foot complex is nestled in a flood zone. The building is raised enough to stay mostly dry, but the parking lot and surrounding grounds are easily inundated.

“You can liken it to being a big garage,” said Jess Moss Small, associate director of the VIMS hatchery program. “It doesn’t have climate control. It’s kind of rudimentary.”

The new facility, dubbed the Acuff Center for Aquaculture, will be large enough to accommodate a full complement of research and production activities, Small said. That includes the institute’s Aquaculture Genetics and Breeding Technology Center, the most extensive breeding program for oysters in the country.

The oysters here aren’t grown for restoring reefs on the bottom of Chesapeake tributaries, as is the case with the hatchery at the University of Maryland Center for Environmental Science’s Horn Point Lab near Cambridge, Md. Instead, they are raised to supply brood stock — think of them as starter oysters — for oyster farmers along the East Coast (much like the soon-to-open Ferry Point Shellfish, which Bay Bulletin’s Cheryl Costello took us inside in December).

About three-quarters of all oysters currently being grown in Chesapeake Bay aquaculture operations—in both Maryland and Virginia waters—can trace their lineage back to the VIMS hatchery. The facility was created by a 1997 legislative act in response to disease outbreaks that had ravaged the already depleted oyster population throughout that decade.

In addition to the brood stock, the facility conducts research on behalf of Virginia’s \$16 million aquaculture industry. Many oyster farming operations are small and don’t have the time or financial resources to test which practices or equipment work better than others, said Bill Walton, a marine science professor and coordinator of the VIMS shellfish program.

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"This is really intended to be a place where industry [members] can come in that door and ask a question and get an answer," Walton said. The university is also working on getting a state permit to transform an acre of river bottom directly offshore into an oyster research farm.

For the first time, researchers will have their own labs within the campus' hatchery to conduct experiments. To date, they have had to carve out space within their own buildings elsewhere on campus, said Walton, who was hired earlier this year after leading the Auburn University Shellfish Lab in Alabama.

The changes should lead to better coordination among the researchers and between VIMS and private oyster farmers, he added. "There are no Lego sets for a farm. You're kind of inventing it every time. There's expertise by each farmer to make it work wherever they are," Walton said.

Small said that she hopes to broaden the scope of research beyond oysters, perhaps adding soft shell clams and algae into the mix.



Scott, JT, and Steve with nice catch of Bass



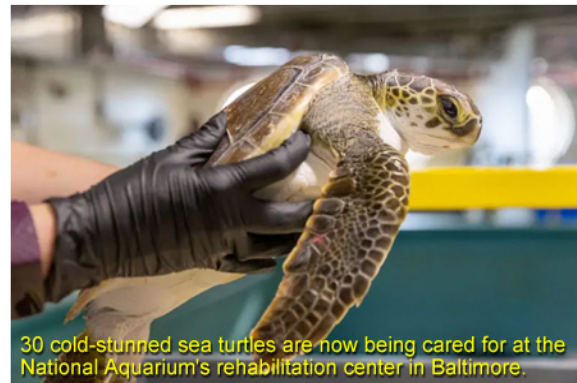
Wally and a 12" Striper
it's all a matter of perspective

AQUARIUM TAKES IN 30 COLD-STUNNED SEA TURTLES

December 20, 2021

When the weather gets colder, we bundle up in coats. But that's not an option for sea turtles that find themselves caught in cold places too late in the season. 30 cold-stunned sea turtles rescued from Cape Cod, Mass. in November are now being cared for at the National Aquarium's Animal Rescue Center in Baltimore.

26 Kemp's ridley and four green sea turtles were first stabilized at the New England Aquarium, and will undergo long-term rehabilitation in Baltimore. Many of the turtles are recovering from conditions related to cold-stunning, from pneumonia and dehydration to lesions on their bodies. The rescue team will provide care around the clock to the endangered turtles, working to return them back to their natural habitat.



30 cold-stunned sea turtles are now being cared for at the National Aquarium's rehabilitation center in Baltimore.

Each year the Aquarium takes in several cold-stunned sea turtles, and they nickname the turtles based on a theme, like storybook characters or types of cheese. This year the turtles are all named after musical instruments. The four green sea turtles are covering the horn and brass section, with names Tuba, Trombone, Trumpet and Cornet, while the Kemp's ridley sea turtles have names such as Triangle, Maraca, Kazoo and Viola.

The National Aquarium's Animal Rescue program is responsible for responding to stranded marine mammals and sea turtles along the nearly 3,190 miles of Maryland coast and works with stranding partners throughout the Greater Atlantic Regional Stranding Network to help respond, rescue and release animals year-round.

If you or someone you know finds a cold-stunned sea turtle or marine mammal in distress along the shoreline, the best thing you can do is give it space and immediately contact a trained wildlife first responder. The National Aquarium's Stranding Hotline is 410-576-3880. National Aquarium Animal Rescue is on call 24/7 to respond to these events.

-Meg Walburn Viviano



FISH TALES



Stan with his new best Speck 31.5"



Scott Elford with Sea Bass



Davie with 5lb Sea Bass



Rick with nice black sea bass



JT Hale and friend



Rick with his own big Tog - 13 Jan 22



Wally with Monster Tog



Mug shot of two suspicious characters with Togs



Paul Downey with 30" Speck



Glenn Shepard w/ 5.25lb Trigger

Monthly Tournament List

November 2021

Speckled Trout
Paul Downey 30"

Sea Bass
Wally Veal 22.5"

Bluefish
Wally Veal 36.75"

Black Drum
Danny Taylor 53"

Stan entered 34 Speckled Trout ranging up to 28"

Monthly Tournament Contenders	
Species	Min Size
Albacore Tuna	35"
Amberjack	40"
Bigeye Tuna	40"
Black Drum	40"
Blackbelly Rosefish	14"
Blackfin Tuna	45"
Bluefin Tuna	45"
Bluefish	25"
Blueline Tilefish	20"
Blue Marlin	Release
Channel Bass	40"
Cobia	40"
Croaker	16"
Dolphin	35"
False Albacore	25"
Flounder	22"
Golden Tilefish	30"
Gray Trout	24"
Grouper	16"
Jack Crevalle	36"
King Mackerel	35"
Pompano	12"
Sailfish	Release
Sea Bass	15"
Shark	60"
Sheepshead	15"
Snapper	12"
Spadefish	18"
Spanish Mackerel	20"
Spearfish	Release
Speckled Trout	21"
Spot	8"
Striped Bass	36"
Swordfish	Release
Tarpon	Release
Tautog	18"
Triggerfish	15"
Wahoo	40"
White Marlin	Release
Whiting (Roundhead)	14"
Yellowfin Tuna	35"

Photo taken in 2017 by the Editor at the Hilton Waikoloa lagoon, Da Big Island, Hawaii

Bring your entries to Milton at our monthly meeting by 7:00 pm or send an email or snail mail to the address' on the left (Yellow Box). Please direct any questions to Milton.

MAIL ENTRY FORMS TO:
MR. MILTON HUDGINS
1894 KATIE LANE
HAYES, VA 23072
(e-mail: judygee03@gmail.com)

Deadline for turning in your 2021 entry forms:

Month of Entry	Deadline (RegMtg)	Month	Deadline (Reg Mtg)
January	16 Feb	July	17 Aug
February	16 Mar	August	21 Sep
March	20 Apr	September	19 Oct
April	18 May	October	16 Nov
May	15 Jun	November	21 Dec
June	20 Jul	December	by Brd Mtg 14 Jan 2022

Increase in marine heat waves threatens coastal habitats

By David Malmquist | January 7, 2022

With continued warming, Chesapeake Bay will suffer extreme heat for half the year by 2100

Heat waves—like the one that blistered the Pacific Northwest last June—also occur underwater. A new study in *Frontiers in Marine Science* paints a worrisome picture of recent and projected trends in marine heat waves within the nation's largest estuary, with dire implications for the marine life and coastal economy of the Chesapeake Bay and other similarly impacted shallow-water ecosystems.

The study's authors, Drs. Piero Mazzini and Cassia Pianca of William & Mary's Virginia Institute of Marine Science, note they saw "significant upward trends in the frequency and yearly cumulative intensity of marine heat waves within the Chesapeake Bay."

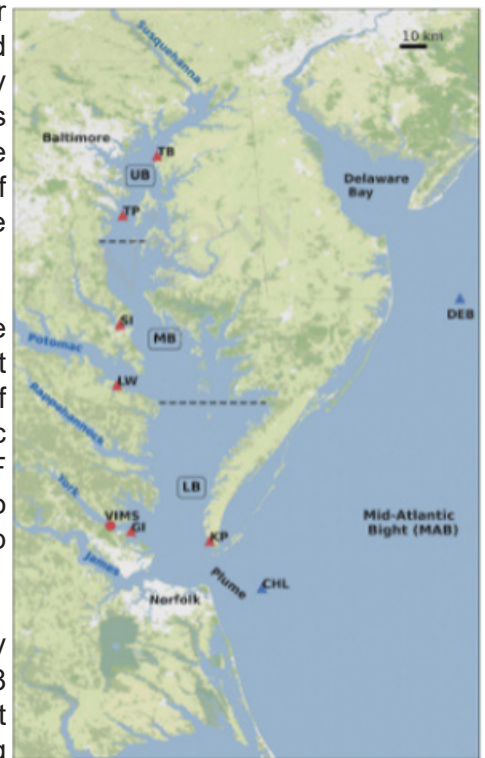
The pair based their analysis on long-term measurements of water temperature from 6 sites along the Bay's 200-mile length, with record length varying between 26 and 35 years. Like other researchers, they defined a marine heat wave as any period of 5 or more consecutive days with water temperatures warmer than 90% of those measured on the same date and in the same spot as in years past. They analyzed the record of Bay heat waves in terms of frequency, intensity, duration, and cumulative temperature stress.

Based on those criteria, Mazzini and Pianca determined that the Chesapeake Bay experienced an average of two 11-day marine heat waves per year between 1986 and 2020, with an average intensity of 5.4 °F (3 °C) and a maximum peak of 14.4 °F (8 °C) above the climatic norm. This translates to an average yearly cumulative intensity of 130 °F days (72 °C days), a measure of heat stress for marine systems similar to the "cooling degree days" used to determine the energy required to keep indoor spaces comfortable for people.

The researcher's most troubling finding was that the maximum frequency of marine heat waves occurred during the last 10 years, reaching 6-8 events per year compared to only 4-5 events per year prior to 2010. That equals a gain of 1.4 annual heat waves each decade, with a corresponding increase in annual cumulative intensity. The researchers also found that years without marine heat waves were fairly common in Bay waters prior to 2010, but have occurred baywide only once since 2014.

"If these trends persist," says Mazzini, "the Bay will experience heat waves on a monthly basis within the next 50 years, and by the end of the century will reach a semi-permanent heat-wave state, with extreme temperatures present for more than half the year."

The authors warn this would have devastating impacts on the Bay ecosystem, aggravating the effects of nutrient pollution, increasing the severity of low-oxygen "dead-zones," stimulating algal blooms, stressing or killing bottom-dwelling communities, causing shifts in species composition, and leading to declines in important commercial fishery species such as striped bass. Similar trends and impacts are likely in other shallow-water coastal systems worldwide given continued global warming.



The researchers analyzed temperature data from six Bay stations operated by four different monitoring programs: the National Data Buoy Center, the Center for Operational Oceanographic Products and Services, the Chesapeake Bay National Estuarine Research Reserve, and VIMS' historic Ferry Pier monitoring program. The Bay stations are Tolchester Beach (TB), Thomas Point (TP), Solomons Island (SI), Lewissetta (LW), Goodwin Islands (GI) and Kiptopeke (KP). Two ocean stations, the Chesapeake Light Tower (CHL) and Delaware Bay buoy (DEB), allowed comparison with marine temperatures.

Continued from page 11

Although there have been several previous studies of overall warming trends in estuaries (including the Chesapeake Bay), Mazzini and Pianca's research is the first study of marine heat waves in this type of shallow coastal ecosystem. Their findings not only enhance our basic understanding of these events but can be used to better predict future occurrences and guide management decisions.

Says Pianca, "Future management decisions should focus not only on the effect of long-term temperature changes, but also consider these short, acute events, which could have severe impacts long after they end."

Causes of Bay heat waves

In addition to studying the characteristics of Bay heat waves and how they might be changing through time, Mazzini and Pianca set out to examine the causes of these extreme events by analyzing three potential and interacting triggers: heating by the atmosphere, input of warm river water, and incursions of balmy seawater.

The researchers approached this puzzle by comparing the timing of marine heat waves both inside and outside the Bay, hypothesizing that heat-wave events with similar start and end dates are likely to share the same cause. For water temperatures outside the Bay, they analyzed data from two ocean observation buoys, one just seaward of the Bay mouth—within a current system known as the Bay plume—and another farther north on the continental shelf.

Their results show that marine heat waves tend to occur at roughly the same time both along the entire length of the Bay and within nearby coastal waters. They also found a clear correlation between the increased frequency of marine heat waves and the long-term warming of Bay and coastal waters observed in other studies. What they did not find was a pattern of heat waves starting in the Bay and propagating into the ocean, or starting in the ocean and propagating into the Bay.

Mazzini says these findings "demonstrate a strong connection among these different environments" and point to "coherent large-scale forcing" as the main driver of marine heat waves in the Bay region. Drawing on another recent VIMS study, this one of long-term Bay warming, Mazzini says "the most likely candidate to drive the largely coherent marine heat waves in the Bay and plume-ocean region is the transfer of heat from the atmosphere to the water surface."

A better understanding of the causes of Bay heat waves will improve projections of future conditions and help managers better assess water-quality goals, particularly as they relate to efforts to limit low-oxygen "dead zones," which can stress mobile animals such as striped bass, and kill attached or slow-moving invertebrates outright.

"The future increase in marine heat waves as suggested in our study could aggravate hypoxia in the Bay by further stratifying the water column, increasing the oxygen needed by marine life, and decreasing oxygen solubility." These changes, warns Mazzini, "could push the Chesapeake Bay ecosystem past a dangerous tipping point."

Concerns regarding the impact of warming on Bay health and restoration goals were emphasized earlier this year when the Chesapeake Bay Executive Council signed a ***new directive for collective action to address the threats of climate change*** in all aspects of the partnership's work.



PLEASE HAND DELIVER TO MONTHLY MEETING or MAIL TO:
PSWSFA, P.O. Box 5194, Newport News, VA 23605

OFFICIAL ENTRY FORM

Eligible Species

Amberjack	40"	Pompano	12"
Albacore Tuna	35"	Sea Bass	15"
Big Eye Tuna	40"	Sailfish	Release
Black Belly Rose Fish	14"	Shark	60"
Black Drum	40"	Sheepshead	15"
Black Fin Tuna	20"	Snapper	12"
Blue Fin Tuna	45"	Spadefish	18"
Bluefish	25"	Spanish Mackerel	20"
Blueline Tilefish	20"	Spearfish	Release
Blue Marlin	Release	Speckled Trout	21"
Channel Bass	40"	Spot	8"
Cobia	40"	Striped Bass	36"
Croaker	16"	Swordfish	Release
Dolphin	35"	Tarpon	Release
False Albacore	25"	Tautog	18"
Flounder	22"	Triggerfish	15"
Golden Tilefish	30"	Wahoo	40"
Gray Trout	24"	White Marlin	Release
Grouper	16"	Whiting (Roundhead)	14"
Jack Crevalle	36"	Yellowfin Tuna	35"
King Mackerel	35"		

I HEREBY CERTIFY THAT THE FOLLOWING STATEMENTS ARE THE TRUTH, AND THE RULES OF THIS CONTEST HAVE BEEN COMPLIED WITH (see back of this sheet)

Required Information:

Tournament _____ Fish: _____

Date Caught: _____ Time Caught: _____ am/pm Length: _____

Name (printed): _____ Adult Youth

Signature: _____ Witness Signature: _____

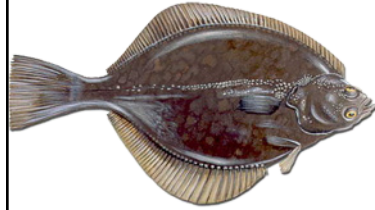
Optional Information:

Weight: _____ Where Caught: _____

Weight Master Signature: _____

MEASURING INSTRUCTIONS

With the fish lying on a flat surface, measure in quarter inch increments, from the tip of the mouth to the tip of the tail with the fish in a natural position and the mouth closed. **All paid club tournaments will be judged by weight, unless otherwise indicated.**



FISHING CONTEST RULES

1. Contest will run from January 1 to December 31. Only fish caught for recreational purposes, in accordance with state regulations, are eligible.
2. The territorial limits for this contest shall be from Ocean City, MD to Morehead City, NC. Slight variations north or south of these limits will not disqualify entry.
3. This contest is open only to PSWSFA members and their families whose dues have been paid before the catch. Youth anglers must be 15 or less on the date of the catch. Youth entries must also meet state minimum requirements.
4. Only fish caught on hook and line, rod and reel are acceptable. No assistance at the rod or line shall be permitted, except holding the leader while the fish is being gaffed or boated.
5. There are no restrictions on tackle with the exception that power reels are not permitted.
6. Awards will be made for fish caught each month (1st through last day) at the next monthly meeting. All entries must be in the hands of the tournament chairman by the beginning of the meeting. A later entry will not be accepted. Only monthly entries are eligible for awards.
7. Acceptability of fish entered in this contest is to be entirely within the discretion of the Tournament Committee or the Board of Directors.
8. In case of a tie, the first caught will win.
9. Signature of witness or release must accompany entry
10. November and December entries must be submitted/received by January 10th.
11. Monthly prize money must be picked up within 3 months after being announced.
12. A person who enters fish into another fishing club is ineligible to enter fish into the PSWSFA monthly tournament

Angler of the Year Award

The angler of the year award is designed to honor the fisherman who consistently submits qualifying entries. The Tournament Committee will recommend Angler of the Year candidates and the PSWSFA Board will make the final Angler of the Year determination.

Angler of the Year Scoring System

- 2 points will be awarded for each species of fish entered for the monthly contest. The fish must meet the club's minimum length to qualify, including all release entries.
- 2 points will be awarded when an entry is accompanied by a copy of a State Fishing Tournament Citation
- 2 points will be awarded for any fish that wins the monthly contest in each species
- 6 points will be awarded for the 1st place annual award winner in each species
- 4 points will be awarded for the 2nd place annual award winner in each species
- 2 points will be awarded for the 3rd place annual award winner in each species
- 5 points will be awarded for the 1st place winner of any PSWSFA tournament
- 3 points will be awarded for the 2nd place winner of any PSWSFA tournament
- 1 point will be awarded for the 3rd place winner of any PSWSFA tournament
- 5 points will be awarded for any fish that becomes a new club or state record

Anglers are limited to 3 fish per species

Those fish with the highest point value will be entered in the Angler of the Year point system.

Fish of the Year Award

The Tournament Committee will make Fish of the Year recommendations to the PSWSFA Board of Directors. If in the opinion of the Board of Directors, no fish is deemed worthy of Fish of the Year, no award will be made. Regardless of the method used to determine Fish of the Year, the decision of the PSWSFA Board of Directors will be final.

Critter of the Year Award

Any unusual catch submitted by a club member will be eligible for award when approved by the PSWSFA Board of Directors.



ANNUAL *Fishing Flea Market*

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You are invited to visit or join the best fishing club in Tidewater. Each month the club has a speaker to present an informative program on various local fishing topics. Check us out at www.fishgbfa.org

Or Visit facebook.com/GreatBridgeFishermansAssociation

Benefits include:

- Monthly Newsletter • Annual Awards Banquet
- Fishing Tournaments (Boat & Surf) • Special Events such as Oyster Roasts & Picnics
- Philanthropic Events to Benefit Organizations such as Hope House and Wish-A-Fish



Fishing in Greece: All You Need to Know

Greece is surrounded by three different seas, so it's no surprise that a love of water is deeply embedded in this country's culture. From the delicious seafood that's cooked up and served in local tavernas to the many fishing villages dotted along the shorelines, a love for angling shines through every part of Greek life. It may come as a surprise, then, that fishing in Greece has only recently become popular with visiting anglers and tourists!

Until 2015, there was no legal framework for local captains wanting to run angling adventures for fishing enthusiasts. Fear not, however – this has all changed. Hop aboard a Greek fishing charter to gain a unique insight into a way of life that was previously inaccessible to outsiders. What could be more irresistible than hooking world-famous fish and discovering some hidden history at the same time?

What can I fish for in Greece?

Saltwater fishing is the name of the game in Greece. The magic of casting a line here is that the species you'll be targeting tend to remain the same. And when the list of potential catches includes gigantic Bluefin Tuna, Billfish varieties, and tasty table fare, that's only a good thing! Below, we've outlined our favorite fish across the country...

You can reel in Tuna all around Greece, in all three seas. These fish come as close as 5 miles from shore in some areas during the summer. Although this is the best time to target them, anglers wanting to beat the heat (and crowds!) can find them during the winter months, too. You'll just have to head slightly further out to battle them.

Although you'll be able to find Marlin varieties and Sailfish inhabiting these waters, the most popular Billfish catch by far here has to be Swordfish. Often overlooked in other fisheries, they truly get the reverence and respect they deserve from Greek anglers! Broadbill Swordfish are the most common variety here, and hooking 'em will earn you serious bragging rights. *(hard to believe they would post this picture on their page)*

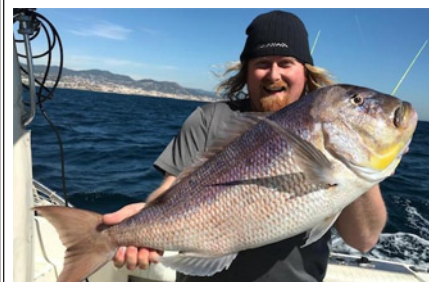
Greece's Swordfish grow to impressive sizes, and reeling one in involves a certain level of skill and finesse. During the daytime, they're often picky and won't bite, which means that nighttime drift fishing and trolling with live bait are popular techniques. The real fight only begins when your fish has bitten.

Swordfish are vicious fighters, so you'll want to bring along tough braided tackle, as well as plenty of fighting spirit. Although Swordfish are popular table food throughout Greece, and a staple of local cuisine, they're also at risk. Thanks to their delicious taste, they're regularly fished for and numbers are declining. Visiting anglers should release any beasts they hook, in order to keep this fishery alive.



So you think you know
your Fish

Name this Fish?
Answer next month





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Directions to PSWSFA Meeting

Former St Mark's Episcopal Church

From 64 (either direction) take the Mercury Blvd exit towards the James River Bridge (West) stay in the right hand lane and turn right at the light onto Todds Lane. Go past Zaxby's chicken about 400 ft and the driveway to the church is on the right. The original St, Mark's sign is still on the lawn just short of the driveway.

If you come to the traffic light at the intersection of Cunningham you went to far. Turn right on Cunningham and look for the Cunningham entrance to the church (500ft). If it is blocked you will need to do a U-turn on Cunningham and go left onto Todds Lane.

From Mercury, the church driveway is just short of the Bercuse Funeral home entrance or just after if coming from Cunningham.

WHAT'S UP NEXT & BEYOND



NO January 2022 MEETING



No Club Banquet again this year



15 March 2022 - Next Regular Members Meeting

