

THE TRIDENT

December 2021
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The Trident is the official newsletter of the Long Beach Neptunes, a non-profit organization. The Trident is published monthly and is provided free of charge to the members of the Long Beach Neptunes and associates.

The Long Beach Neptunes would like to thank the following members for their work in obtaining our 501(c)(7) non-profit organization status:

Jeff Benedict, Brian York, Jon McMullin, Will Wither, Steve Parkford

FISH STANDINGS

CALIFORNIA

Calico Derby	Closed
Calico Bass	Todd Farquhar - 6.2 lbs
White Seabass	Jeff Benedict - 72.0 lbs
Yellowtail	Juan-Carlos Aguilar - 41.8 lbs
Halibut	Open
Sheephead	Open
Bonito	Open
Barracuda	Open
Dorado	Bill Peratt - 12.3 lbs
Bluefin Tuna	Dan Keeler - 142.4 lbs
Lobster	Ron Warren - 14.625 lbs

OUT OF STATE/COUNTRY AWARDS

Yellowfin Tuna	Open
Reef Fish	Jorge Veliz Ramirez - Grouper 78.94 lbs
Pelagic, non-tuna	John Hughes - Yellowtail 45.5 lbs

Kent McIntyre Award

Jeff Benedict - 72.0 lb WSB + 24.8lb YT = 96.8 lbs
Steve Parkford - 64.2 lb WSB + 29.8 lbs YT= 94 lbs
Juan-Carlos Aguilar - 51.6 lb WSB + 41.8lb YT = 93.4 lbs

Perpetual Big Fish Trophy

Dan Keeler - 142.4 lbs Bluefin Tuna

2021 CALENDAR

- December 1st - Monthly Club Meeting @ Me-N'-Ed's
- December 4th - Christmas Party at Acapulcos in Marina Pacifica Long Beach
- December 25th - Christmas
- December 31st - New Year's Eve



MONTHLY CLUB MEETING

December 1st, 7:00 PM



**This month's club
meeting will be held at
Me-n-Ed's Pizzeria
4115 Paramount Blvd,
Lakewood, CA 90712**

**THE LONG BEACH
NEPTUNES
CHRISTMAS PARTY**

December 4th, 2021

**Acapulco Restaurant &
Cantina**

**6270 Pacific Coast Highway,
Long Beach, CA 90803**

**PLEASE RSVP by sending PayPal payment to
lbneptunes@yahoo.com**

**Please select "family and friends" when submitting payment
or pay at the November Meeting**

[EVITE LINK](#)



Editor's Note

I wanted to finish off my tenure as Newsletter Editor by thanking everyone who has submitted content this year. This board position is considered to be a relatively difficult one, however it has been an absolute pleasure to work with the club members and be able to help publish their experiences for all the Neptunes to enjoy.

Being a part of this club (not just as a member) for over 10 years is one of the most rewarding things I have done in my life. This coming year, I will have the honor of being club President. I will be relying on my fellow board members, as well as the rest of the members of our great club, for input and advice.

I look forward to 2022! Hopefully we will see another banner year for our club, and be able to look back on 2021 with fond memories.

Juan-Carlos Aguilar

Jeff with a solid "twofer"



Ron Warren with a 14lb 10 oz lobster



ECUADORIAN BEET SALAD by Ivan Sanchez

Beet
Onion red or white
Black bell pepper
Peas frozen will work
Corn frozen will work
Cilantro
Salt
Olive oil
Mexicans limes



1 large beet and boil both carrots in separate pots - add enough water in carrots to add corn and peas later
Let simmer until soft
Cut onion fine (red is better but white will work) - small/med onion
Add salt to onions (enough for both carrots and beets)
Cut 6 Mexican limes (approx 2 small lemons)
squeeze limes onto onion and let onions sit in lime juice until final mixing
When carrots soft add frozen peas and frozen corn until it boils then - simmer for 2 minutes
Turn off both pots now and strain all water out
Run cold water over beets to make easier to peel
Let beets Cool and peel beets
Cut beets and carrots into squares
Don't add hot beet squares into onions or veggies
Mix beets carrots onions peas in bowl
Add black pepper
Add 2 teaspoons Olive oil
Add cilantro - cut finely
Mix all and it's done!!
Salt or pepper to taste if needed





THE ONE THAT WOULDN'T GET AWAY

by Tom Blandford

My wife, sister and I were "fishing" just outside Marina Real in San Carlos, Mexico. Diving was out of the question as the vis was poor, so we broke out the rods and reels and trolled for fish. Yellowtail fishing was "lights out!" Diving birds, bait-balls and boils were all around the boat. We caught several small yellows in a short period of time; the final fish was caught by my sister. It was a firecracker that I bounced into the boat.

We were trolling with Rapala lures that had two sets of treble hooks per lure.

The fish was small, so I didn't think removing the hooks would be a problem. Big mistake. I held the fish with my left hand and attempted to remove the hooks with my right hand. As I reached for the hook, the fish flipped away and out of my grasp. I instinctively grabbed it with both hands--another big mistake. The fish continued to flip around as I tried to regain control. Turns out, the fish was the one who had control.

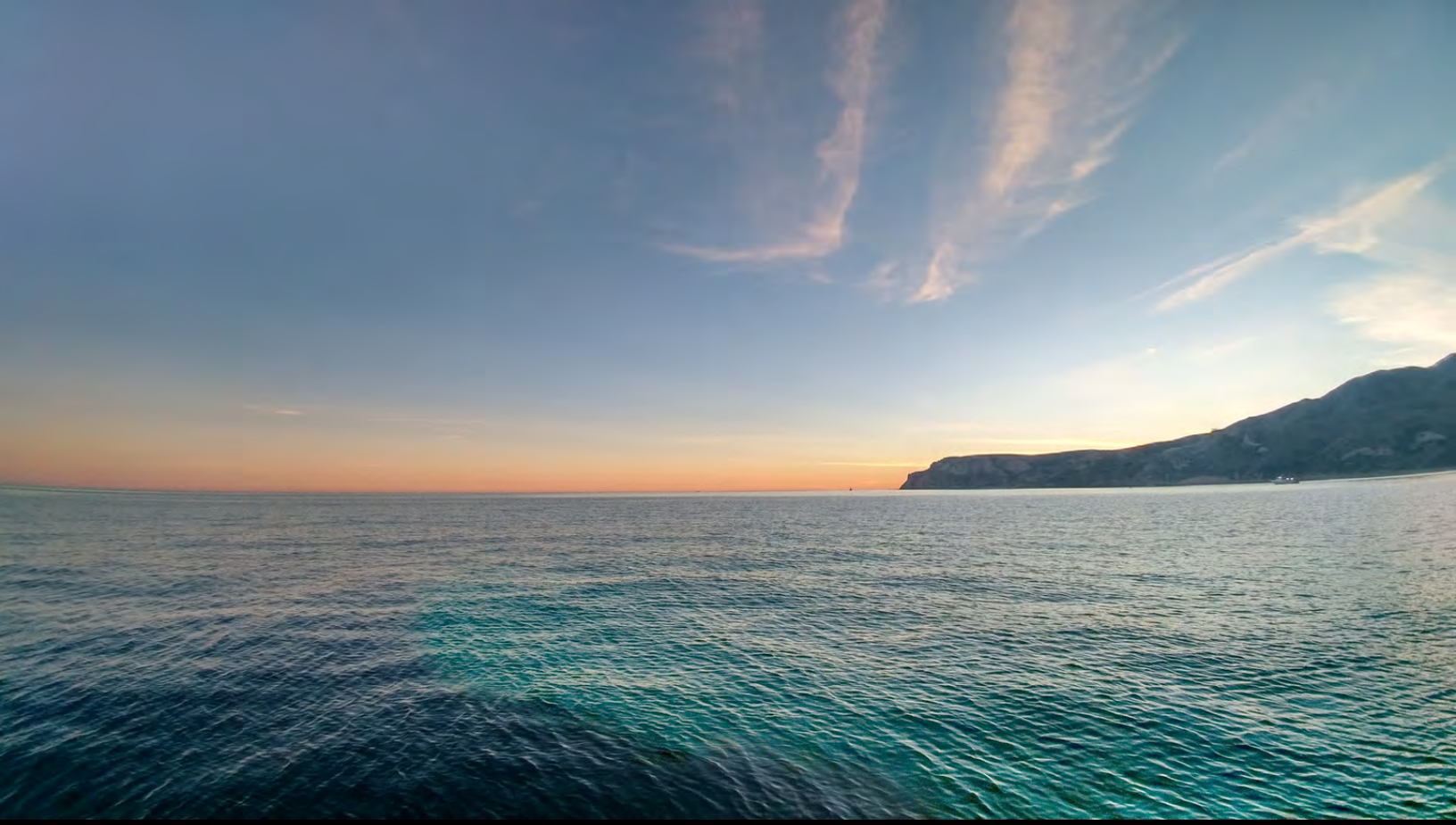
During the struggle, one of the treble hooks pierced my left thumbnail and was driven into the flesh. The second hook went through the skin of my right index finger. The third and final hook was in the mouth of a very active yellowtail. I was now handcuffed to the fish. I could not support its weight and was pinned to the deck of the boat. And, of course, the yellow continued to struggle. Armed with dykes, my wife didn't have the hand strength to cut off the hook that was in the fish. A quick radio call to a nearby friend brought in reinforcements. He cut the hook that was in the fish, which separated me from the fish, but the two remaining hooks were still embedded in my hands.

Thirty long-minutes later, my wife and I were in the waiting room of the local doctor. He took one look at the hooks and said he would be right back. He returned with a very small set of bolt cutters that probably had been purchased from Home Depot--that's Mexico. He cut the hooks, which allowed me to separate my hands, and he surgically removed the portion of the hooks that remained in my thumb nail and finger.

I've been bitten by a baby monkey, a moray eel, dogs and a dog-tooth snapper, but none of those bites was as painful as the yellowtail that had me handcuffed and pinned to the deck.

I now keep a small pair of bolt cutters onboard, just in case.





Thank you Neptunes!





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