

# MID MISSOURI chapter Trout Unlimited

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May 1986

## DYE YOUR OWN

Got a cream neck and need some dun hackles? Take those mallard flanks and turn them into Lemon yellow! We'll talk Dyeing next month.

## Early Black Caddis

Hook: Sizes 16 - 18, Mustad 94840 TUE  
Thread: Prewaxed, Black 6/0  
Body: Charcoal Seal, /Kapok  
Hackle: Black, or Furnace  
Wing: Black-dyed duck wing quill



1. DUB BODY  
& TIE-IN 1-2  
HACKLES.



2. WRAP EAR HACKLE  
BACK TO BEND &  
WHIP FINISH

3. CLIP TOP HACKLES  
FLAT W/ BODY.



4. COAT SECTION OF DUCK WING  
QUILL W/ HEAD CEMENT.  
3/16 OF AN INCH WIDE.  
BEND GENTLY IN HALF WHEN  
DRY.



5. TIE-IN  
DUCK WING  
QUILL AS  
TENT-SHAPED  
WING.



6. CLIP WING FROM  
TOP AT A 45°  
ANGLE.



NEXT MEETING - 7 P.M.  
May 6th - Tuesday

The usual place:  
7th Floor Class-  
room, Ellis Fische  
State Cancer Hos-  
pital. Business  
Loop 70 West,  
Columbia, Missouri.

## Bring your rod and reel

and we can compare notes on different makes, models and types. Since daylight savings time is upon us, we will be able to go out on the front lawn and run a mini casting clinic. If you haven't made a fly-rod investment yet, this will be a rare opportunity to try-out a variety of types to see what's your

liking and how big of an investment you might be looking at. A few stores allow you to test their equipment before buying, but not many. Besides, if everyone cooperates, you'll probably see a much larger variety of rod types here than at any one tackle shop. A SAGE ROD REP. IS TENTATIVELY SCHEDULED TO BE AT OUR MEETING, HOWEVER HE IS DEFINITELY SCHEDULED TO BE AT OUR MAY 19th PICNIC!! At any rate, it should be a rare opportunity to see some of the equipment you've only seen in catalogs and you can make a better judgement next time you're in the buyer's market. IF IT RAINS, BRING YOUR STUFF ANYWAY, WE CAN STILL LOOK AND GET "THE FEEL." Who knows, maybe we can get some interesting SWOPS going.

DON'T FORGET THE MAY 18TH PICNIC AND CASTING CONTEST!!!!

BRING A DOLLAR, OR TWO TO THE MAY 6TH MEETING SO WE CAN GET THE HOTDOGS AND STUFF!

## OTHER UPCOMING EVENTS

MAY 13th - Board of Directors Meeting. Everyone is welcome. Ed Sullivan's house. 2714 Squire Circle, 7 P.M. 474-6647. We welcome and need some ideas. WANT TO SERVE ON A DINNER COMMITTEE? We need some help and ideas - get involved.

MAY 18th - As mentioned earlier, LOCAL CHAPTER PICNIC AND CASTING CONTEST. A SAGE ROD REP. will be on hand. ALL Family members and friends are more than welcome. We ask \$1.00 per person/\$2.00 per family to cover some of the expenses and, if you can, bring a side dish, salad, or some chips, no big deal if you can't -- just be there. Starts at roughly 2 P.M. at BETHEL PARK in Southwestern Columbia, on Bethel Road. We have two Pavilions re-served.

## OFFICERS:

ED SULLIVAN  
PRESIDENT

NANCY GORE  
VICE-PRESIDENT

GEORGE DONOVAN  
TREASURER

JEFF BARNES  
SECRETARY

## BOARD OF DIRECTORS:

DR. CHARLES BROOKS

BILL LAMBERTSON

NELLO DONATI

CHARLES BYERS

JOHN WENSLICK

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UPCOMING EVENTS (CON'T)

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JUNE

JUNE 3rd - Monthly Meeting. Rod building and rod repair will be on the agenda. Also, where to find the best prices on components.

JUNE 10th -Board of Director's Meeting.

JUNE 21 & 22 - CHAPTER FISHING TRIP ON THE MERAMEC. We have camp sites reserved at the State Park for convenience. The Meramec is an excellent float and fish stream, and the trophy waters are some of the best in this region. The Meramec supports the widest variety of hatches in Missouri and we will be hitting it at the HEIGHT of our hatch season....they'll all be there folks, Caddis, Mayflies and Stonies....so start ty'in it up! Check Tryon's book for specifics.

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SWOPPER'S COLUMN

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I still have a bunch of MALLARD FLANKS. I'll try and remember to bring some to the May meeting - If I forget, give me a call ... Jeff Barnes 445-1142

Bart Elliott indicated he had a bunch of Turkey Feathers ... Good for Comparaduns! If you could use some, give him a call at 875-7239 days, or 875-0499 evenings.

1968 SCAMPER TRAILER - POP-UP. Sleeps 6, Fair condition. Call Ed Sullivan, 474-6647 evenings. \$250

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TIP OF THE MONTH

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Two quick and easy methods to cook trout 'a stream.'

GRILLED TROUT

TROUT  
BUTTER  
SESAME SEEDS OR ALMONDS (sliced)  
LEMON  
PEPPER

Clean fish. (I hope you do). Place lemon slices and big tabs of butter in the fish - season and pepper to taste. Place fish in hinged grill or between a piece of folded chicken wire. Make a mixture of lemon and butter and sesame seeds, or almonds. Cook fish on each side 5-8 minutes and baste with lemon-butter mixture. Don't throw away the skin...it's the best part! P.s. this is on a BBQ grill.

BAKED TROUT

TROUT  
BUTTER  
LEMON SLICES  
PEPPER  
SLICED TOMATO  
SLICED ONION

Rub trout with lemon and butter. Put additional butter, lemon slices and sliced tomato and onion inside trout. Sprinkle generously with pepper and fold into heavy aluminum foil. Place foil wrapped trout in bed of hot coals, turning occasionally. Bake 20 - 30 minutes, or until flesh flakes easily with a fork.

Please excuse the brevity of this newsletter, it's been hectic around here.

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