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THE PUBLICATION DEDICATED TO CONSERVING AND PROTECTING FLORIDA'S MARINE RESOURCES

Sea Watch is published three times a year by CCA Florida, a nonprofit state affiliate of the Coastal Conservation Association.

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Anglers on Florida's east coast know that the redfish population has declined in recent years. And at CCA Florida, we know that something needs to be done to ensure this iconic fishery is healthy for generations to come.

We're working with the Duke Energy Mariculture Center to restock Florida's redfish population and you can help. Phase I of our east coast redfish restocking initiative includes the raising and release of up to 100,000 juvenile redfish, but we can't do it without you.

With your support, we can meet our \$100,000 goal, which will fund the equipment, feed and other supplies needed to support the effort. Feeding the broodstock and juveniles is a \$25,000 annual cost alone! Get more information online and donate today.

Corporate partnerships are welcome. Learn more online.

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Bycatch Study Request for Key Forage Fisheries:

Gulf Menhaden, Atlantic Menhaden, Atlantic Herring, and Atlantic Mackerel

The Honorable Maria Cantwell, Chair Senate Commerce Committee 511 Hart Senate Office Building Washington, D.C. 20510

The Honorable Raúl Grijalva, Chair House Natural Resources Committee 1511 Longworth House Office Building Washington, D.C. 20515

Dear Senator Cantwell and Congressman Grijalva,

On behalf of the below signed organizations, we write to encourage your committees to adopt reconciliation language that will provide adequate funding to initiate a five-year bycatch study for key forage fisheries: Gulf menhaden, Atlantic menhaden, Atlantic herring, and Atlantic mackerel. Not only will this investment help to improve fisheries science, but it will also create jobs through the NOAA Fishery Observer Program. Additionally, as our marine resources undergo unknown impacts from climate change, we believe it is more important than ever to enhance forage base populations to ameliorate stress on this critical food source from warming oceans.

Forage fish are an essential part of the marine ecosystem, feeding predators and filtering water. They are key to the fishing economy in the United States, supporting it directly when sold as raw material or bait, and indirectly as prey for other seafood species. As a nutrient-rich superfood for larger fish, marine mammals, and seabirds, these schooling fish are fundamental to the ocean's food web.

In the Atlantic mackerel and Atlantic herring fisheries, American shad and river herring (e.g., alewife and blueback herring) are often caught incidentally by mid-water and pair trawlers that prosecute these fisheries in federal waters. These anadromous forage fish are consumed by a wealth of predators from riverine and marine waters, and they play a vital ecological role in the transfer of nutrients from ocean to inland ecosystems.

Given that shad and river herring are depleted to historically-low levels, it is important to understand bycatch events in order to avoid future interactions with these vulnerable species. An accurate accounting of incidental catch necessitates 100% observer coverage, along with genetic testing to identify origin rivers of bycatch species.

In the Atlantic and Gulf menhaden reduction fisheries, public concern is growing over bycatch of iconic species such as redfish, speckled trout, striped bass, turtles and dolphins. These two fisheries are the largest in the lower 48 states, and predators are often caught while feeding on menhaden

Despite the scale of this fishery, not a single reduction fishing trip was monitored while at sea by NMFS in recent years. In fact, when the Marine Stewardship Council (MSC) reviewed the Atlantic and Gulf menhaden fisheries, in both cases it stated that "the impacts on bycatch species are poorly known. Data on bycatch are only collected on an ad hoc basis at infrequent intervals."

Given the importance of these four fisheries to our marine ecosystem and coastal economies, it is essential to conduct baseline atsea studies to adequately assess catch, bycatch, dead discards, and to discern patterns in bycatch events, such as consistent locations and seasons in order to effectively target efforts to minimize impacts to other wildlife, including economically-important fish stocks, protected species and seabirds.

As such, the conservation community supports the incorporation of following language and budget allocations into the reconciliation package: As part of these studies, notwithstanding any other law, rule, or fishery management plan provision, including conserva-



tion and management measures under section 303(a)(11) of the Magnuson-Stevens Fishery Conservation and Management Act (16 U.S.C.1853(a)(11)), for a minimum period of five years, not less than 100 percent of all relevant fishing trips, not fewer than one atsea observer or an on-board electronic or video means of producing equivalent at-sea monitoring information, for any vessel using mid-water trawl or paired mid-water trawl fishing gear in the Atlantic herring and Atlantic mackerel fisheries and purse seines in the Gulf menhaden and Atlantic menhaden reduction fisheries.² In addition, for the shad and river herring studies, genetic testing shall be incorporated to identify specific populations impacted.

Further, these studies shall be made available to the public and all vessels conducting these fisheries shall be required to maintain automatic identification systems (AIS). If federal funding is not sufficient to cover the costs of these studies, then the fishing industry shall provide the necessary funding.

Thank you for your consideration of this request.

Sincerely,

American Sportfishing Association Angler Action Foundation The Billfish Foundation Bonefish & Tarpon Trust Center for Sportfishing Policy Coastal Conservation Association Fly Fishers International International Game Fish Association National Marine Manufacturers Association National Wildlife Federation Theodore Roosevelt Conservation Partnership cc:

The Honorable Gina Raimondo, Secretary of Commerce Janet Coit, NOAA Assistant Administrator for Fisheries The Honorable Patrick Leahy, Senate Appropriations Committee Chair The Honorable Rosa DeLauro, House Appropriations Committee Chair

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¹ The 2019 catch was 1,506,102,457lbs of menhaden

²Language adapted from Federal Forage Conservation Bill, S.1484, https://www.congress.gov/bill/117thcongress/senate-bill/1484?r=9&s=1

Anglers Should Keep Wary Eye on 30×30

In January 2021, President Biden issued an executive order to conserve at least 30 percent of America's land and ocean areas by 2030. The order has come to be known in this country as "30×30" and it signaled the U.S.'s desire to participate in the global 30×30 initiative. The concept gained considerable momentum in 2018 when Swiss philanthropist Hansjörg Wyss pledged one billion dollars over 10 years to help reach the 30 percent goal worldwide. The 30×30 plan was eventually formalized in 2020 by the United Nations Convention on Biological Diversity as a global framework to protect the Earth's biodiversity. With the executive order, this global initiative has landed firmly on our nation's shores.

With the details not yet fully revealed, the jury remains out for the recreational-fishing community as to whether it may prove a great plus for the resource and the sport, or whether it may negatively impact both fishery productivity and result in unnecessary restrictions to public access.

In previous iterations of efforts to expand marine protected areas, the concept has been promoted as a panacea, while ignoring science to the contrary. A report prepared by CCA and AFTCO brings together a collection of papers, data, models, and analysis from fisheries scientists to show that however well-intentioned, no-take/no-fishing marine protected areas do not come without an economic and resource cost.

The report – The Science Behind 30×30 – explores the science that shows U.S. based no-fishing MPAs do not increase fisheries productivity, and that current fisheries management tools are far superior for achieving the goal. For years advocates have oversold the value of no-fishing MPAs in fishery management. This report shows that claims



of MPAs being the panacea for managing fisheries are largely a myth and includes links to considerable scientific literature demonstrating the real cost of no-fishing MPAs to sustainable fisheries.

Our hope is to remind decisionmakers of the true fisheries value of current fisheries management in the U.S. so that we can agree on a positive path forward for 30×30. So far, we are encouraged that the Biden Administration seems to understand the difference between a conservationist perspective and a preservationist perspective. If all stakeholders work together and embrace the full range of science with anglers and outdoorsmen and women to protect our wild lands and waters while also protecting the public's reasonable access to those resources, this 30×30 initiative can yield truly positive results.

Recreational anglers, like other U.S. natural-resource users, are working for a 30×30 plan that meets the needs of our nation and tackles issues such as freshwater runoff, biodiversity loss, ocean acidification, and multiple forms of pollution. We do not, however, want

to see a decline in fisheries productivity.

Hunters and anglers have proactively supported efforts to conserve our nation's terrestrial, freshwater, and marine ecosystems for more than a century. Sustainable hunting and fishing are entirely consistent with 30×30's conservation goals. With revenue from sporting licenses, and excise tax revenue from both the Wildlife and Sport Fish Restoration Programs, recreational angling and hunting provide a ready funding mechanism for achieving biodiversity goals through the American System of Conservation Funding, widely recognized as the most successful conservation model ever devised.

If the 55 million members of the U.S. recreational fishing community are prevented access to public waters without demonstrable scientific justification, they understandably lose trust in the entire concept, which would make it all but impossible to achieve the best 30×30 outcome possible.

To review The Science Behind 30×30, visit JoinCCA.org/30×30.

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CCA Florida had an incredible time educating guests about Ocean Conservation at the Tortuga Music Festival presented by Rock the Ocean in Fort Lauderdale!

During the fantastic three-day music festival, 20 of the country's top conservation groups joined the fun at the Conservation Village to share information about

ANGLER DRIVEN. CONSERVATION MINDED.

PATHFINDER AND CCA FLORIDA EDUCATION, ADVOCACY & HABITAT CONSERVATION





protecting and preserving coastal habitats to concert goers. Attendees participated in a variety of activities and learn how they can #RockTheOcean.

CCA Florida set up a booth with an interactive plinko game, information about oyster projects, fish cut outs for guests to take pictures with, and more! Hundreds of attendees stopped in to learn CCA Florida's mission of protecting and preserving our marine environment!





INGREDIENTS

LEMON RICE:
2 tbsp extra virgin olive oil
1 c jasmine or long-grain rice
2 cloves garlic, minced
½ tsp kosher salt
2 c chicken stock
¼ c fresh lemon juice
2 tbsp butter
¼ c green onion, chopped

SCALLOPS:

12 large or 8 jumbo scallops All-purpose flour for dusting Salt and pepper to taste 2 tbsp extra virgin olive oil 3 tbsp butter 1 tbsp fresh lemon juice 3 garlic cloves, minced 1 c fresh basil, chopped 1 tsp lemon zest

DIRECTIONS

LEMON RICE: Heat oil in a large pot over medium high heat and add rice. Stir and cook for about 5 minutes until rice starts to brown. Add garlic and salt and saute about 2 minutes. Add chicken stock, lemon juice and butter and bring to a boil. Turn heat to low and cover pot with a lid. Simmer 15-20 minutes until rice is cooked. Remove from heat, fluff with a fork and stir in green onion. Place lid on pot and set aside.

SCALLOPS: Dry scallops thoroughly with paper towels. Get as much moisture out of the scallops to ensure a good sear. Dust one side of the scallops with flour and season with a sprinkle of salt and pepper. Repeat on other side. Heat oil in a large skillet over mediumhigh. Once oil is very hot, place scallops into pan and cook without moving them, about 2-3 minutes, creating a golden brown crust.

Flip scallops; if any stick to the pan, either cook a few more seconds or wiggle the scallop loose with tongs and flip. Cook an additional 30 seconds, remove from pan and set aside.

Lower heat to very low, add butter and lemon juice. Once butter is melted, add garlic, basil and lemon zest and cook about 1 minute longer. Add scallops back into the pan and cook for an additional minute,

TO SERVE: Serve over rice, spooning pan sauce over scallops. SERVES 2 LARGE PORTIONS.

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Florida Cracker Invitational Tournament

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Power Tech Propellers

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SKANU

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Thrash Can Bucket Topper

Rod Runner

Hydro Glow

Reliable Fishing Bags

Kahuna Wagons

Manta Racks

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Beyond our Shores Foundation





CCA Florida STAR officially concluded on Monday, September 6, and STAR announced its more than 100 winners from the 101-day, family-friendly fishing competition. The state's leading organization dedicated to habitat restoration projects, water quality initiatives and fisheries advocacy had, once again, produced a great competition. Since its launch in 2015, STAR has awarded more than \$1.6 million in donated prizes, with \$700,000 of that for Youth scholarships, to anglers from Florida and other states in our catch-and-photo event.

"STAR continues to be a tremendous tool for CCA Florida bringing awareness to our organization, creating conservation partnerships with our sponsors and encouraging anglers to implement conservation practices all while enjoying a really cool fishing competition," CCA Florida STAR Director Leiza Fitzgerald said. "STAR has friends and families planning their summer around our event and engaging in conservation that makes me so proud!"

The 100-plus winners were awarded during the seventh annual STAR Awards Ceremony and Banquet presented by Discover Crystal River on October 9. From fishing enthusiasts, sponsors and fishing celebrities, more than 700 guests attended the event. During the event, more than \$300,000 in prizes were awarded, including a Contender 22 Sport with Yamaha motor and trailer which was given to the first tagged redfish winner, Ken Clarke.

This year, new milestones were reached with the second and third winners in the West Marine Tagged Redfish Division being youth anglers. Each youth winner was awarded a 1656 Salt Marsh Skiff with 40hp Yamaha, Minn Kota trolling motor, Humminbird electronics and a Road King Trailer, leaving only two major prizes unclaimed in the West Marine Tagged Redfish Division, the Pathfinder 2200 TRS and the Spyder FX19 Vapor each powered by Yamaha. These unclaimed boats will be sold or raffled to underwrite the Youth Scholarships.

The highlight of the Awards Ceremony was awarding \$100,000 to youth anglers who were drawn as winners in the Academy Sports + Outdoor Youth Scholarship Division. There were two \$25,000 scholarships awarded by Academy Sports + Outdoors and Realtree Fishing as well as ten \$5,000 scholarships awarded by Southeast Environmental Solutions, Florida's Sports Coast, Plantation Redfish Classic, Flagler Sportfishing Club, Florida Cracker Invitational, Tailin Toad's Eggnog Open, Barnes & Thornburg LLC and Coastal Conservation Association.

The ceremony, presented by Discover Crystal River was held in Crystal River at a new venue, Just Amuse Me Family Entertainment Center in the Crystal River Mall. Every guest enjoyed open bar, dinner, great swag, tumblers, t-shirts and entertainment from Nashville emerging artists Lance Carpenter and Lewis Brice. They rubbed elbows and took photos with fishing

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celebrities such as Captains Rick Murphy of the Florida Insider Fishing Report, Mike Anderson of Reel Animals Television, Jay Withers of Guidelines TV, Blair Wiggins (Mogan Man) of Blair Wiggins Outdoors and C.A. Richardson of Flat's Class TV. The sponsors and reserve tables had a special treat, in addition to their swag, they received a signed limited "Redfish Bright" print from world renowned and STAR's featured artist Vaughn Cochran. Many thanks to Sodium Fishing Gear who supplied the STAR Realtree Fishing tumblers, Plantation Inn on Crystal River for being the host resort, Florida Cracker Monkey Bar for providing the signature cocktail, "Monkey Juice", Papa's Pilar for the tasting station and all the rum and Great Bay Distributing for providing the beer. An amazing time was had by all.

STAR reached another milestone as the largest STAR to date and continues to be Florida's Largest Family fishing competition. 2021 STAR had more than 7,200 registered anglers, 5,803 adult anglers and 1,442 being youth participants and 26,474 catch records logged across 17 divisions. The signature divisions, the West Marine Tagged Redfish had three winners who took home a new boat, motor and trailer packages, but no winner claimed the \$10,000 prize in the Tigress Outriggers & Gear Tagged Dolphin Division. The most popular division, the T-H Marine Non-tagged redfish Division, had 2,077 catch entries with the Central Florida Marine/Custom Gheenoe Spotted Trout division in a close second with 1,352 and Piranha Boatworks Snook division rounding out the Salt Marsh Skiff by Ankona Boats Open Inshore Divisions with 447 catch

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entries. The Engel Cooler Open Offshore Divisions had the most popular division being danco sports Grouper with 201 entries, next was the AFTCO Non-tagged Dolphin division with 181 then the Cannon Kingfish division with 95 entries. The Humminbird Tarpon Division racked up 177 entries with anglers' submissions having to follow strict handling regulations for the STAR competition. The other divisions were Ladies, Kayak, Youth, Lionfish, the Power Pole Conservation division and everyone's favorite Division the Costa Kick Plastic Trash Division with a whopping 2,956 five-gallon buckets full of trash.

CCA Florida STAR is not only a fun fishing competition

where any fish can win the angler a prize but it provides a large amount of dependent data that can be used by fisheries management groups and universities for further research on stock assessment, habitat management and so much more. Please take the time to patronize the many partners and sponsors of STAR as we would not be able to offer such a wonderful event without their support.

2022 STAR begins May 28 and will once again provide another reason for anglers to fish and practice conservation over the summer but you can start the winning early.





MEMORIAL DAY TO LABOR DAY ...

Get registered today and if you recapture any year's STAR tagged redfish you will win a \$1,000 gift card from Engel Coolers. Just snap a picture of the tagged redfish with the tag still in the fish and submit your photo via our FaceBook page and if you are a current member and registered for 2022 STAR you will win.

Start planning your fishing trips now to Brevard County (www.visitspacecoast. com), Citrus County (www.discovercrystal river.com) or Charlotte County, Englewood/ Punta Gorda (www.pureflorida.com) they are all our destination counties and have more tagged redfish than any other counties.



Purple Potatoes with Redfish, Shrimp & Lemony Avocado Sauce

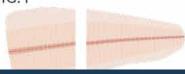
INGREDIENTS

LEMON AVOCADO SAUCE 1 large avocado 1/2 tsp kosher salt 1 clove fresh garlic 1/4 c fresh lemon juice 3/4 c water 1/4 tsp black pepper 1-2 tsp Sriracha sauce, or to taste

PURPLE POTATOES 1 head of garlic Extra virgin olive oil I lb purple potatoes, cooked and mashed or riced 1/2 tsp kosher salt 1/4 c grated Parmesan cheese 4 tbsp butter

REDFISH & SHRIMP All-purpose seasoning Canola oil for cooking 2 large redfish fillets, cut into two pieces (see Fig. 1) 8 jumbo shrimp, peeled and deveined

FIG.1



DIRECTIONS

PURPLE POTATOES: Preheat the oven to 400°F. Slice the top off of the garlic head to expose the cloves inside. Place the head on a piece of foil. Drizzle with olive oil and wrap in the foil. Roast until cloves are lightly browned and tender, about 30 minutes. Once finished roasting, squeeze out roasted garlic cloves into a large bowl with mashed purple potatoes, salt, grated Parmesan cheese and butter and combine thoroughly. Season with salt or pepper to taste.

LEMON AVOCADO SAUCE: Place all ingredients in a small food processor and process until a smooth sauce forms. Add more water if consistency is too thick.

SEASON REDFISH & SHRIMP: Pat fish pieces and shrimp dry with paper towel. Generously sprinkle both sides of the fillets and shrimp with all-purpose seasoning, coating evenly.

REDFISH: Heat a large skillet over medium-high heat and add a thin layer of oil to the pan. When oil is hot, place seasoned fish in the skillet, making sure not to crowd the pan. Cook about 4 to 5 minutes per side, or until desired bronzed crust is achieved and until the fish is cooked through. Repeat for the remaining four pieces, adding oil as necessary and keeping the skillet hot.

SHRIMP: Once all fish is cooked, add more oil to the same skillet over medium-high heat, add all the seasoned shrimp and cook about 1-2 minutes per side, or until cooked through.

SERVE: Add a portion of purple mashed potatoes to your plate, if you'd like, use a large round cookie cutter to create a "cake" for fish to rest on. Top potatoes with fish, then with 2 shrimp and drizzle with sauce. SERVES 4.

Pair it with...





FIRST LADY CASEY DESANTIS AND JUNIOR RANGERS MADISON AND MASON DESANTIS JOIN FWC AND DEP FOR RED TIDE RECOVERY REDFISH RELEASE



First Lady Casey DeSantis, Junior Rangers Madison and Mason DeSantis, along with Florida Department of Environmental Protection (DEP) Secretary Shawn Hamilton, joined representatives from Coastal Conservation Association (CCA) Florida, Duke Energy Florida and the Florida Fish and Wildlife Conservation Commission (FWC) to continue red tide recovery efforts with the shoreline release of approximately 20,000 redfish in Wakulla County.

"Today's event is important as the community works to restock the redfish population that has been impacted by red tide," said First Lady Casey DeSantis. "I've heard from many throughout Florida who understand that our water must be safe for our families, visitors and economy. That is why the Governor has made the protection of Florida's water resources a top priority, dedicating record funding towards water restoration initiatives."

The releases included approximately 20,000 juvenile fish (4 to 8 inches in length) and 500 sub-adult redfish (12 to 18 inches in length), which were all raised and donated from the Duke Energy Mariculture Center in Crystal River.

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Red Tide Recovery Redfish Release

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As part of a multiyear process to rebuild and maintain redfish stocks, more than 100,000 redfish fingerlings and spotted seatrout will be released by the end of this year along Florida's west coast to help provide abundant recreational fishing opportunities.

"This is a great day to celebrate not only the release of these 20,000-plus new redfish, but also this partnership between the public and private sectors," said DEP Secretary Shawn Hamilton. "It is opportunities like this for collaboration and innovation that will help us achieve more now for Florida's environment, continue our recovery from this red tide event and accomplish the water quality

improvements set forth in Governor DeSantis' executive order."

"Governor DeSantis and First Lady DeSantis have shown tremendous support for the conservation of our natural resources and habitat restoration in Florida," said FWC Executive Director Eric Sutton. "We are thankful for this collaboration and partnership with DEP, CCA and Duke Energy Florida to enhance our world-class fisheries and support Florida's ecosystems and economy."

"CCA Florida is proud to be leading the red tide recovery efforts with Duke Energy," said CCA Florida Executive Director Brian Gorski. "In addition to the fish releases, we're re-



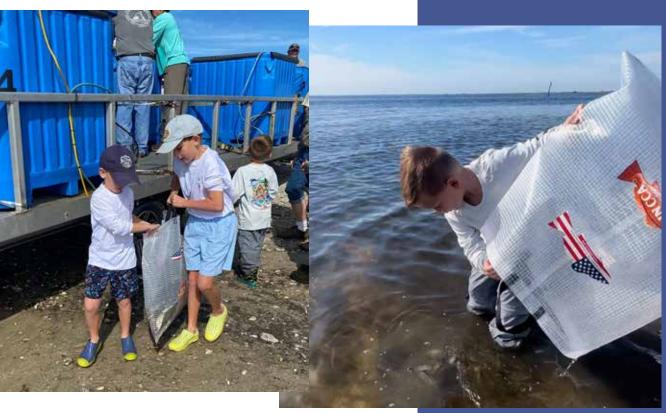
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searching the most cost-effective way to clean up fish kills from red tides, thereby improving our water quality and air quality within our coastal communities. We're confident we'll see conditions improve, and we're honored to have the support of our Governor and other statewide agencies to help make it happen."

"The Duke Energy Mariculture Center delivers on the company's commitment to help protect and preserve Florida's natural resources," said Duke Energy Florida President Melissa Seixas. "Collaborating with state and local agencies, universities and nonprofit organizations on restoration projects helps the vitality of the communities we serve. The redfish we're donating will have long-term positive environmental and economic impacts in affected areas."

I'VE HEARD FROM MANY THROUGHOUT FLORIDA WHO UNDERSTAND THAT OUR WATER MUST BE SAFE FOR OUR FAMILIES, VISITORS AND ECONOMY. THAT IS WHY THE GOVERNOR HAS MADE THE PROTECTION OF FLORIDA'S WATER RESOURCES A TOP PRIORITY, DEDICATING RECORD FUNDING TOWARDS WATER RESTORATION INITIATIVES.

—LADY CASEY DESANTIS



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COMPLETED HABITAT PROJECTS



Since 2010, and in collaboration with the Building Conservation Trust, CCA has contributed \$820,000 which has been leveraged with our partners to over \$4,900,000 in habitat projects statewide. Join us in these efforts!

- 1. CCA/South Walton Artificial Reef Association, Inc. Reefs
- 2. CCA Reef/MBARA
- 3. CCA/Ocean Aid 360 Apalachicola Ghost Trap Rodeo
- 4. CCA/FDEP/Duke Spartina Grass Replanting
- 5. CCA/BCT Billy's Barge Artificial Reef
- 6. NCBS Lone Cabbage Reef Fish Monitoring
- 7. CCA/UF/IFAS Centipede Bay Oyster Reef Restoration
- 8. CCA/Hernando Co. Ghost Ship Reef
- 9. CCA/BCT/Tampa Bay Watch Fantasy Island Oyster Restoration
- 10. CCA/BCT/Tampa Bay Watch 2D Island Oyster Restoration
- 11. CCA/FWC Suncoast Youth Conservation Center Saltwater Pond
- 12. CCA/Ocean Aid 360 Tampa Ghost Trap Rodeo
- 13 CCA/UCF De Soto National Memorial Living Shoreline Stabilization
- 14. CCA/BCT Sean Gucken Memorial Reef
- 15. CCA/Sarasota Bay Watch Clam Restoration
- 16. CCA/FWC Larry Borden Artificial Reef Manatee County
- 17. CCA/Lee County USS Mohawk CGC Reef Veterans Memorial Reef
- 18. CCA/BCT/Lee County Punta Rassa Oyster Restoration
- 19. CCA/BCT/Lee County San Carlos Bay Oyster Restoration
- 20. LBHS Prop Scar Restoration and Sea Grass Project
- 21. CCA Turtle Bay Oyster Reef Restoration

- 22. Naples Bay Oyster Restoration Project
- 23. CCA Florida Bay Seagrass Restoration
- 24. CCA/UNF Florida Bay Turtle Grass Research Project
- 25. CCA/No Shoes Reef 4
- 26. CCA/BCT Goggle Eye Reef
- 27. CCA/BCT Andrew "Red" Harris Foundation Reef
- 28. CCA/BCT Andrew "Red" Harris Foundation "No Shoes" Reef
- 29. CCA/Florida Oceanographic Society Seagrass and Oyster Restoration
- 30. CCA/MCAC Brause Girls Reef
- 31. CCA Curtis Bostick Reef
- 32. CCA/Harbor Branch Oceanographic Institute Seagrass Restoration
- 33. CCA Indian River Lagoon RISSA Seagrass Buoys and Oyster Restoration
- 34. CCA Spotted Seatrout Acoustic Study
- 35. CCA/UCF/NPS Canaveral Nat'l Seashore Indian Midden Living Shoreline Restoration
- 36. CCA/BCT Lady Philomena Cargo Ship Volusia County Reef Site No. 12
- 37. CCA/UCF Tomoka State Park Indian Midden Living Shoreline Restoration
- 38. CCA/Heineken/UCF Tomoka State Park Indian Midden Living Shoreline Restoration
- 39. CCA/City of Fernandina Living Shoreline Oyster Restoration
- 40. CCA/BCT Starship Reef
- 41. CCA/BCT Jacksonville River Reef



ONGOING & UPCOMING HABITAT PROJECTS



Since 2010, and in collaboration with the Building Conservation Trust, CCA has contributed \$820,000 which has been leveraged with our partners to over \$4,900,000 in habitat projects statewide. Join us in these efforts!

- 1. CCA/Chochtawatchee Bay/Toadfish Living Shoreline Restoration
- 2. CCA/FDEP/Duke Energy/Conservation Corps Spartina Grass Replanting
- 3. Dr. Bart Carey Memorial Reef
- 4. CCA/Epic Tails Charters/Watergoat Project
- 5. CCA Phoenix Reef
- 6. CCA John Michael Baker Memorial Reef Broward County
- 7. CCA Broward Chapter Pilot Oyster Project
- 8. CCA Bob Burton Memorial Reef
- 9. CCA/Sandoway Marine Park Vessel Deployment
- 10. CCA/FWC/Wildlife Florida IRL Eelgrass Restoration
- 11. CCA/BTT/IRL Land Trust Tarpon/Snook Impoundment Tagging
- 12. CCA/Addictive Fishing/FWC/UF Indian River Lagoon Clam Restoration
- 13. CCA/Brevard County Artificial Reefs
- 14. CCA/UCF Mosquito Lagoon Oyster Restoration
- 15. CCA Oyster Shell Recycling Program





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The Power-Pole CHARGE Marine Power Management Station does the work of three devices — a traditional battery charger, a charge-on-the-run and an emergency start system — all in one compact unit. The CHARGE automatically manages your power supply to all of your batteries and with the C-Monster app, you can monitor those batteries in real time, giving you the power to fish how you want for as long as you need to without having to worry about your power supply.

For complete details or to find a dealer, go to power-pole.com.





In October, CCA Florida joined Brevard County to deploy 21 8-foot tall artificial reef modules off the Space Coast.

In total, 63 tons of material were deployed at 28.24.029/080.18.187 creating an artificial reef that will help form new fisheries and habitats for generations to come.







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CCA FLORIDA YOUTH SCHOLARSHIP PROGRAM

SUMMER 2022

Support CCA Florida's newest initiative, the CCA Florida Youth Scholarship Program! Starting spring 2022, CCA Florida staff will select and host 10 high school juniors and seniors to participate in a weeklong, educational summit. During the week, students will tour marine research facilities, participate in public speaking opportunities, meet industry leaders and more all while competing for college scholarships.

CCA Florida hopes to raise \$25,000 by March 1 to cover program expenses and scholarships. Donate to the CCA Florida Youth Scholarship Program today to make an impact in conservation for tomorrow.

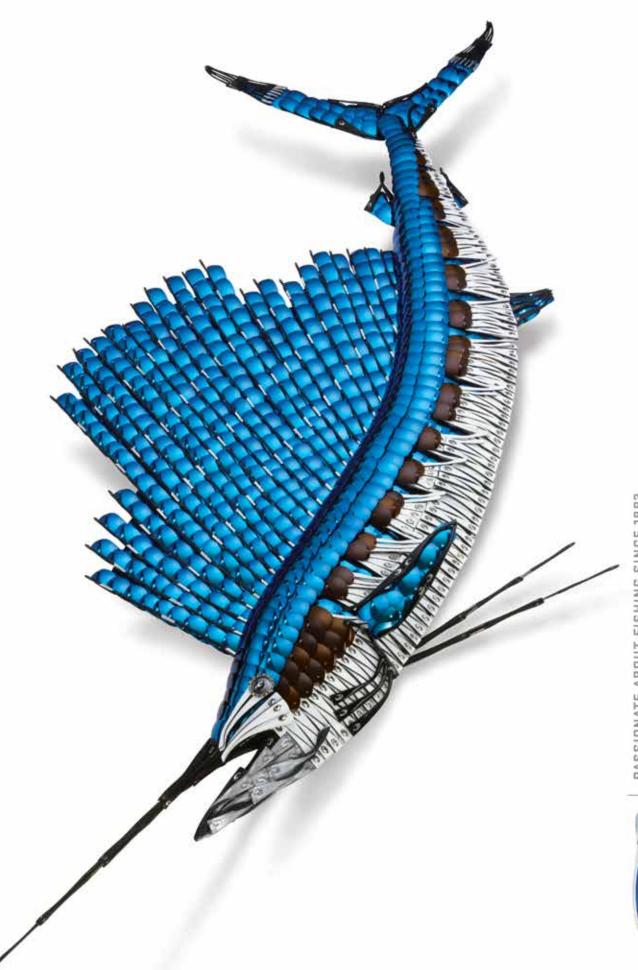
Donations can be made in various amounts.

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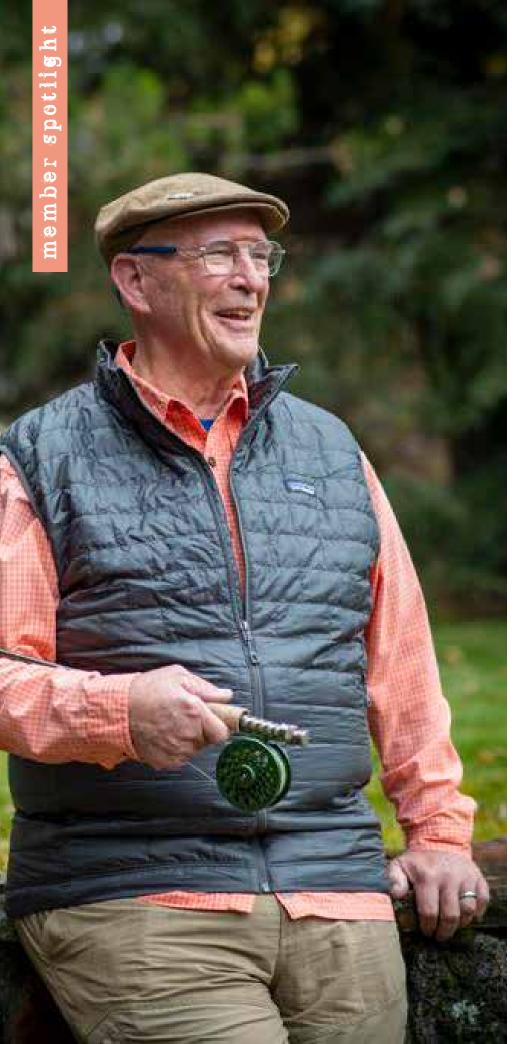












Bruun Reels in Hall of Fame

After a lifetime of fishing, guiding fishing and writing about fishing, Paul Bruun has landed the big one.

Bruun, 77, is headed to Willowemoc Creek and the Catskill Mountains of New York, where on Saturday he will be inducted in the Fly Fishing Hall of Fame. Bruun will be honored along with baseball great Ted Williams, among others.

What Canton, Ohio, is to football and Cooperstown, New York, is to baseball, the Catskills are to fly fishing. The sport first took root in America there, and the Hall of Fame is part of the Catskill Fly Fishing Center and Museum in Livingston Manor.

For Bruun, the honor is the culmination of a career that started along the seawalls of south Florida and has taken him to fabled trout streams in the West and around the world.

"I'm walking into the real land of fly-fishing giants that I started reading about in the mid-1950s when I was a little kid and had never seen a fly rod in person," the longtime Jackson Hole News&Guide columnist said.

Among those enshrined in the hall are fishing pioneers Charles Orvis, Alfred W. Miller and Lee Wulff, writers Tom McGuane and Norman Maclean, and Hollywood star Robert Redford. Bruun joins the late broadcaster and outdoorsman Curt Gowdy as Wyoming inductees.

This year's class features Williams, one of the best hitters in baseball history and an ardent angler. Also a baseball Hall of Famer, Williams wrote in his autobiography, "My Turn at Bat," of

longing for hitting the water with a rod in hand the moment his season ended.

Joining Williams and Bruun are Dave Brandt, a longtime fly-fishing instructor and Trout Unlimited leader, and William Taylor, bamboo rod maker and legendary caster. Bruun is the only living inductee this year; the others will receive the honor posthumously.

The hall was founded in 1985 to honor those "who have significantly advanced the culture of fly fishing."

For more than six decades, Bruun has been a passionate freshwater and saltwater angler who has instilled a love of the sport in countless clients and readers. He guided on the Snake River for 37 years, mostly in the canyon, and is nearing 50 years of column writing for Jackson Hole newspapers.

Bruun served 12 years on the Jackson Town Council, where he was known as the "fishin' politician." He played a key role in several pieces of state and

federal legislation related to fishing, cofounded the Jackson Hole One Fly and was a founding board member of the Snake River Fund.

He also designed with Ralph Headrick the South Fork Skiff and has served as advisor and gear tester for John Simms and Patagonia founder Yvon Chouinard. Above all, he has been a tireless advocate for stewardship of fisheries and aquatic habitat.

Bruun chronicles his adventures and misadventures in his Outdoors column for the News&Guide. His approach to column writing always has been more "how-to" than "where-to," keeping discreet the cherished spots while sharing a lifetime of knowledge and experience.

In print and on the river, he is a master storyteller who relishes colorful details and anecdotes. Every fly or lure has a story — who developed it, who first sold it to him, what the hometown of the fly tier is known for, or what pratfalls occurred on a fishing trip to

that area years ago.

In typical fashion, Bruun is heading to New York for more than just the ceremony. Last week he and his wife, Jean, practiced casting tiny flies on bamboo rods below Jackson Lake Dam in preparation for stalking trout on the Willowemoc.

"I don't want those Eastern guys to think we're a bunch of hacks out here with strike indicators and foam flies," he said.

Several of the Hall of Famers will be in attendance Saturday, along with other notables from the fishing world. Bruun is looking forward to meeting some of his heroes and getting reacquainted with those he has met over the years. Of course, he has a story about many of them.

The event will be a "super education," he said.

Originally published by Jim Stanford Jackson Hole Daily







In October, CCA Florida ventured to Port Canaveral and joined Capt. Travis Tanner, Capt. Jamie Glasner and Capt. Jon Cangianella of Fin & Fly Fishing Charters, Capt. Mark Drown of Orlando Fishing Trips, Capt. Rob Hollander and Captain Troy Perez to collect broodstock for Release the East!

DRelease the tEast, catch 10 beautiful redfish.

Another successful day collecting broodstock for Yesterday, we ventured This week's efforts bring us another step closer to kicking off phase one of theinitiative – raising and releasing 100,000 hatchery-reared juvenile redfish from the Duke Energy Mariculture Center.

Special thanks to our fishing buddies and partners Duke Energy and Mud Hole Custom Tackle for their continued support and integral partnership. Stay tuned for updates!

#RELEASETHEFORTOMORROW



"John Pinder was the CCA version of E. F. Hutton.
He didn't say a lot, but when he did everyone listened."

— Jeff Miller





"In all of the years that I have been involved in CCA, there was never a time that John would not step up when his talents were needed. He loved conservation, he loved fish, but most of all he loved being around his CCA friends."

—Jeffrey D. Allen





"John and I had a relationship that stretched back to our college days. It encompassed both our personal and family interests and that was, by all accounts very unusual. We were blessed and we knew and appreciated that fact. That too might be a little unusual. He will be sorely missed."

— Scott Green

(continued on page 48)





"I met John Pinder at one of the first CCA meetings I went to back in 2002. My immediate take away was, this guy is not only super nice, you knew exactly where he stood, but in that super nice way. He was always a pleasure to be around and was a huge asset to CCA Florida, he will be greatly missed."

— Wright Taylor













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"Because of John's strong background in finance and accounting, he was CCA's reliable life preserver to rescue the accounting department and to interview and break another new person in to carry on the bookkeeping. How many times? More than a handful but less than both hands and both feet.

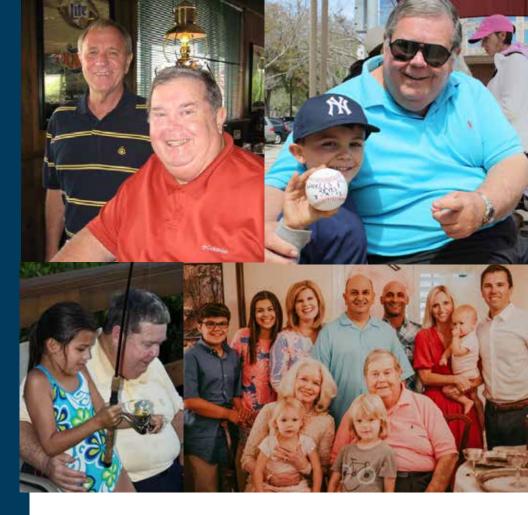
Before going to meetings, John always studied the agenda to see if there was anything special he had to prepare for. He was always ready when the meeting started.

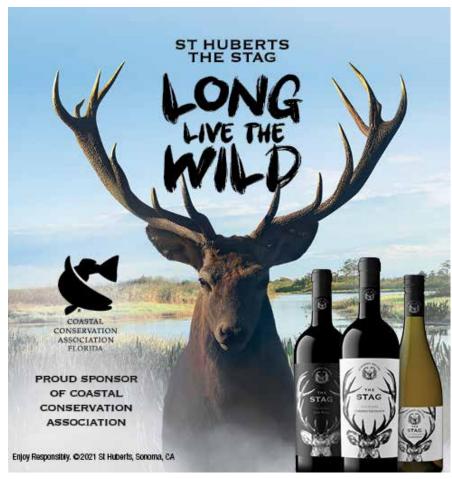
John taught CCA management that of all the things we had to deal with, cash was king and without it, we were in trouble.

He was both inwardly and outwardly proud of the accomplishments of CCA.

Let us never forget his sense of humor and his smile. He could light up a meeting."

— Cary Kresge







Tripletail with Crawfish Cream Sauce

INGREDIENTS

CRAWFISH CREAM SAUCE:
½ tsp cornstarch
½ c and 1 tbsp heavy whipping cream
1 stick unsalted butter
3 cloves garlic, minced
1 c green onion, chopped
1 lb crawfish tails, peeled, cooked
¼ c grated Parmesan cheese
½ c fresh parsley, chopped
Salt and pepper to taste

TRIPLETAIL: 4 tripletail fillets ½ tsp Cajun seasoning 1 tsp paprika 1 tbsp unsalted butter 1 tbsp extra virgin olive oil

DIRECTIONS

CRAWFISH CREAM SAUCE: Mix cornstarch and 1 tablespoon heavy whipping cream and set aside. In a small sauce pan melt butter over medium-low heat. Add garlic and onions and cook about 5 minutes. Add craw-

fish tails and cook an additional 5 minutes, stirring occasionally. Stir in the ½ cup of heavy whipping cream and cook an additional minute. Stir in the cornstarch/cream mixture, mix thoroughly and cook an additional 5 minutes. Drop heat to low, add cheese, parsley and a pinch of salt and pepper to taste. Cover and keep warm while you cook fish.

TRIPLETAIL: Season both sides of all fillets evenly with the Cajun seasoning and paprika. Heat butter and oil in a large skillet over medium-high heat until butter is melted and oil is hot. Sauté fillets about 4 minutes per side or until cooked through and golden-brown.

TO SERVE: Plate fillet over a hearty pasta like a tortellini or serve alone with a side of vegetables. Top with a generous portion of crawfish cream sauce. SERVES 4.

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Where would you like to fish today?

AT MAVERICK, WE THINK THERE ARE NO BETTER WORDS TO START A MORNING. THAT'S WHY WE'VE BEEN A PROUD SUPPORTER OF CCA FLORIDA FROM THE BEGINNING. BECAUSE WE WANT ALL FUTURE FISHING PARTNERS TO BE ABLE TO ASK EACH OTHER THIS VERY QUESTION.





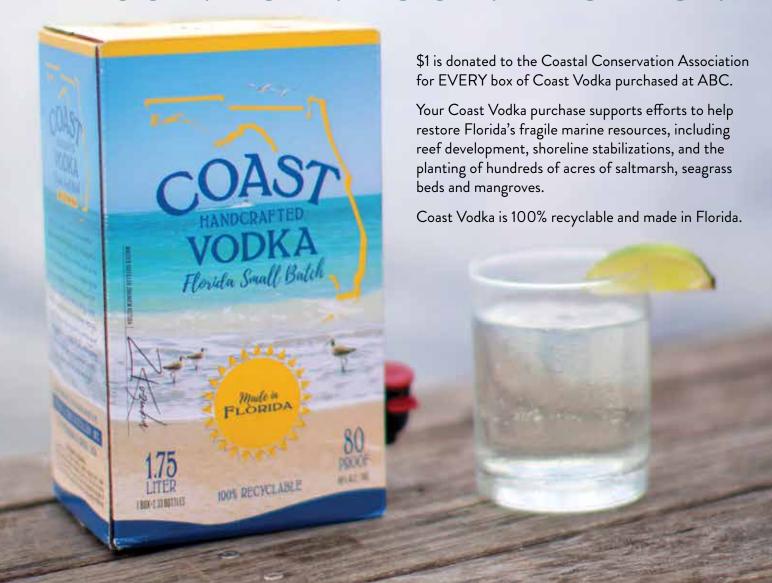




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Grilled Shrimp and Dove Bacon Bites

INGREDIENTS

BITES:

Dove breasts, raw, plucked and de-boned, cut into strips

Shrimp, raw, shelled, deveined, with tail on (buy enough so you'll have one shrimp per strip of dove meat)

Thin-cut bacon

Jalapeño peppers, de-seeded, cut into thin strips

Purple cabbage, outer layer cut into 1" wide strips

Monterey Jack cheese, cut into bitesized cubes

All-purpose flour

Cajun seasoning or seasoned salt GLAZE:

4 cloves garlic, minced

1/2 c green onion, chopped

1 choney

2 tbsp Sriracha sauce

Extra virgin olive oil for cooking Toothpicks

DIRECTIONS

PRE-COOK DOVE: Season dove meat strips with Cajun seasoning to taste and toss with flour to coat. Over medium heat, add enough extra virgin olive oil to coat the bottom of your pan and saute dove meat strips about 5 minutes. Remove from pan and set aside for assembly.

MAKE GLAZE: To same pan add 4 tablespoons extra virgin olive oil, garlic and green onion and saute about 5 minutes, taking care not to brown garlic. Remove from heat, add honey and Sriracha and stir to combine. Set aside.

Assemble bites: Take one shrimp, one dove strip, one jalapeño strip, one piece of cheese and a piece of cabbage and wrap in one piece of bacon. Secure with a toothpick. Repeat until all remaining dove and shrimp are used.

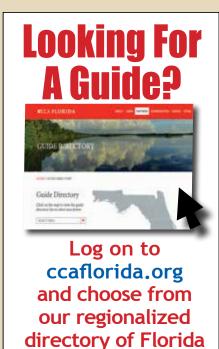
GRILL: Preheat your grill, leaving one side with no or low heat coals - to have a place to set some of your bites that may be cooking faster than others. Grill over medium-high heat with the lid off, turning and rotating often until bacon is cooked through and crisp. You will need to man the grill the whole time these cook to avoid burning and ensure an even browning. Once all are cooked through and browned, pour glaze over bites, including pieces of garlic and onion.

Pair it with...



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initiatives.



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SAVETHE DATE

DECEMBER 2021

BLACK DIAMOND

December 6

February 2022

MID COAST BANQUET

February 3

OCALA BANQUET

February 11

KEYS BANQUET

February 17

TREASURE COAST BBQ

February 18

QUAIL CREEK SPORTING

CLAYS

February 25

March 2022

MANATEE BANQUET

March 3

EMERALD COAST BANQUET

March 10

FORT MYERS BANQUET

March 10

CITRUS BANQUET

March 17

TAMPA BANQUET

March 24

CHARLOTTE BANOUET

March 24

HERNANDO BANOUET

March 31

MARTIN BANQUET

March 31

For additional information, please contact Amanda Krpan at akrpan@ccaflorida.org.

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Fried Mahi Mahi Caprese Stack

MAHI MAHI:

5 mahi mahi fillets, cut in half 2 c yellow cornuneal 1 c plain Greek yogurt

1/2 tsp Cajun seasoning 1/2 tsp garlic powder Canola oil for frying

Canola oil for frying Salt and pepper to taste BALSAMIC GLAZE: 2 c balsamic vinegar

1 tbsp honey

GARNISH/ASSEMBLY:

3 large, firm tomatoes, sliced ½" thick

2 balls tresh mozzarella, sliced 36" thick

I c fresh basil leaves

BALSAMIC GLAZE: Pour balsamic vinegar into a small sauce pan over medium high heat and cook at a low rolling boil until reduced to about ½ cup, about 20-30 minutes. Stir in honey and set aside to cool to room temperature.

MAHI MAHI: Place cornineal in a shallow bowl for dredging. In a separate bowl, combine Greek yogurt, Cajun seasoning and garlic powder. Coat fillets in the yogurt mixture, then dredge in the cornineal, coating all sides. In a large skillet, heat about ¼ cup of oil on medium-high. When oil is very hot, add battered pieces and fry for about 3 minutes per side, or until cooked through. Drain the fish on paper towels or wire rack and set aside for assembly.

TO SERVE: Layer your caprese on a plate - tomato, cheese, basil, fish. Season with salt and pepper to taste and drizzle over the balsamic glaze. Makes 10.

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