



The Salty Tippet

Volume 1, Issue 5

tarponcoastflyfishers.com

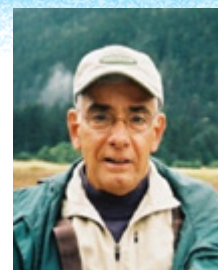
Fall Quarter

Inside:

- **TCFF Club Officers.....2**
- **TCFF Secretary & Treasurer Needed**
To replace Jim & Michelle Humphrey, TCFF needs both a new Secretary & new Treasurer.....2
- **Thanksgiving Dinner**
Come to Linda Pedersen Park, bring a dish.....3
- **Out Fishing w/Lowell**
A nice Snook on a guided trip with Lowell Bebout.....4
- **Fly Tying at St. Theresa's**
Instruction in Bldg #2.....6
- **Sea Trout on a Bendback**
A skinny water catch.....8
- **Blacktip for Dinner**
A tangled shark made a fine dinner.....9

President's Message

Secretary / Treasurer Needed



TCFF President
Frank Cuttone

Hey Tarpon Coast Flyfishers,

It's a great time of the year for fishing! It was good to see you all again at our October meeting. Now that my wife and I are full time Floridians, I can spend more time planning and participating in events for the club.

Please remember to consider stepping up for **Secretary** and **Treasurer** to

the **Turkey and Baked Potatoes** and we ask that you bring side dishes, plus deserts and drinks. Please **let Bobby Lachtera 407-267-4658** know how many will be attending and what you're planning to bring.

I'm also very excited to have joined the fly tying group on the last Thurs-



Black Tip For Dinner on a Ray Canatta fly [See page 3](#)

give Jim and Michelle Humphrey a break ([see page 2](#)).

As mentioned at the October meeting, we will be having a **Thanksgiving** gathering at **Linda Pederson Park** on **Wednesday, Nov 9th** from **1:00 pm - 5:00 pm**. The Club will spring for

day of the month. The group meets in **Building 2** at **St. Theresa's Church** off **US 19**.

It's time to tie some killer saltwater flies.

- Frank



TCFF Club Officers

President

Frank Cuttone
(518) 487-8895

Vice President

Bob Bebout
(352) 263-4070

Treasurer

Michele Humphrey
(901) 485-9360

Secretary

Jim Humphrey
(901) 827-5927

Salty Tippet Editor

Terry Dunne
(352) 999-1576

Webmaster

Terry Dunne
(352) 999-1576

TCFF Secretary & Treasurer Needed

The Tarpon Coast Fly Fishing Club needs a new Secretary and a new Treasurer. If interested, contact TCFF Club President Frank Cuttone — (518) 487-

Secretary

Duties

- Keep organized records and paperwork for the club
- Record member attendance at meetings
- Maintain accurate meeting minutes for club and board meetings
- Work with the treasurer to compile and update the club roster
- Submit a Monthly Report Form (MRF) to the Lt. Governor, Faculty Advisor, Region advisor, and Kiwanis advisor each month on time
- Record the service hours performed by the members
- Training the secretary-elect on the roles of a secretary

Treasurer

Duties

- Maintain accurate financial records of deposits and expenses for the club
- Collect and send dues to the International Office
- Update club information on the Membership Center with the secretary
- Communicate with school administration for deposits and writing checks
- Prepare a club budget for board approval
- Keep track of all receipts for reimbursements and payments
- Have a faculty advisor oversee all handling of monies
- Organize fundraisers for the club and charities
- Train and pass on financial records to the next treasurer

Thanksgiving Dinner

**Delicious Turkey
Scrumptious
Baked Potatoes**

Plus TCFF member-provided side dishes, desert, and drink

Please let Bobby Lachtera know how many will be attending and what side items you plan to bring. You can reach Bobbi at **(407) 267-4658** or freshdead99@msn.com

**Wednesday, November 9th
1pm -5pm
Linda Pedersen Park
6400 Shoal Line Boulevard
Spring Hill, FL**

Out Fishing with Lowell

A guided trip with TCFE fishing guide Lowell Bebout



A nice Snook

BeBout Fishin' Time
 Capt. Lowell Bebout

Fishing Charters **352-515-8824**
 USCG License & Insured

Fly Fish the Nature Coast

Capt. Nathan Fox

352-322-8179

captainfox.nate@gmail.com

Fly Tying at St. Theresa's, Building 2



TCFF Secretary Jim Humphrey and TCFF Treasurer Michelle Humphrey amidst a wealth of fly tying materials.



(L-R) TCFF Club President Frank Cuttone, long time TCFF Club member and former Club President Bob Bebout, and Club Members Gene Andre and Marty Marasco discuss the making of a good fly.



TCFF Club Member Bobby Lachara

Marty Marasco readies his fly tying vise



TCFF Treasurer Michelle Humphrey and former TCFF Club President Bob Bebout watch Gene Andre tie.



The Mausoleum

Bobby made this handy jig for painting flyfishing eyes. It allows you to position firmly several different types and sizes of lead dumbbell eyes and plastic eyes.



Sea Trout on a Bendback

Blacktip For Dinner



A Clouser look-alike Bendback fly

Who, What, Where?

Club Member Ray Canatta caught and released these nice Sea Trout using a Bendback in 2-4 feet of water off Bayport.

Sea Trout

Salmo Trutta Morpha Trutta.

Size Limit: Not less than 15" or more than 19".

Also known as **Speckled Trout**, Sea Trout have a delicate, mild flavor. The back is dark gray or green, fading to a silvery or white belly. Several black spots on the back extend to dorsal fins and tail.

Note: There are a pair of large **Canine Teeth** at the tip of the upper jaw.



The Bendback Fly

The Bendback fly is used in skinny water situations.

Use your longnoses to bend the hook shank back to a 30-degree angle. In the water the hook point will point up.



The killer Shrimp pattern tied by Ray Cannata.

Almost Knocked Me Out of my Kayak

I was skimming the bottom using a 7/8-Weight Sinking Line tied to Ray's shrimp imitation when:

Wham! A shark.

I hadn't set the drag tight and the line went z-z-zinging off the reel, almost scary. The kayak was jerking through the water from the shark's run so I tightened the drag a little and the Blacktip's extraordinary strength began to fade.

I pulled this wild ocean creature to the kayak and was prepared to release him when the worst kind of bad luck hit. The shark's struggles had wrapped the flyline leader around the anchor rope and the shark, caught up in the tangle, was choking to death. I cut the leader quick but blood seeped from the shark's gills. I bled him out and took him home.

He was surprisingly good eating. I don't know how to cook Shark so I threw him in the oven, bending him a little to fit. Once cooked, a fork got you a juicy chunk of shark meat. The dogs loved the flinty skin.



Hard to fit him in the oven



Nice flaky white meat. Plenty of it.