



Bulletin

Salt Water Anglers of Bergen County NJ



Free Issue

December 2024

At The American Legion Hall, Post # 170, 33 West Passaic Street, Rochelle Park, N. J.

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Chuck Routar with a beautiful stiped bass



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Good fishing, good friends.

That's what SWABC is all about

The Best Fishing Club in NJ

The regular meetings will be held every third Tuesday of the month, (except March) at 7:30 PM at the Legion Hall. A \$5 fee is required, for non-members. This entitles you to refreshments, snacks, and some new tricks about fishing plus participation if you choose in our dark horse drawings. Welcome all; we hope you enjoy the evening.

President's Corner

For our November 19th meeting, we had Conservation Officer Robert Henderson from the NJ DEP Fish & Wildlife Bureau of Law Enforcement to explain his role in enforcing the fishing regulations applicable to salt water fishing. His job is not an easy one since there are not enough marine police to apprehend anglers who catch fish illegally and he has to cover a wide area along our coast to catch these individuals. He told me that he really enjoyed his visit with us and we were glad to have him at our meeting.

We had our turkey and ham raffle at this meeting and members **Ralph DeJulia, Mark Capalbo, Nico and John Fatuzzo** had happy faces taking home turkeys and hams for their holiday meals. Many Thanks goes to **Steve Totten** who prepared the boards used for this raffle!

Mike Modeski won the 50/50 and he left with a very happy face.

Nico made a delicious pot roast with noodles, salad and nice brownies to go with it. **Thanks Nico.**

Thanks also goes to all of you members who put the tables and chairs away and helped clean up in the kitchen. Nico prepares delicious meals for us and he cannot be expected to do all the cleanup while preparing these delicious meals for us. Many hands make light work and please give a hand to help Nico with the cleanup in the kitchen.

I am in the process of setting up speakers for our club in 2025 and if you know of any individuals or organizations that you think would be good guests at our meetings, please give me their contact information. Once I have it, I will take it from there and get in touch with them to discuss the details of our meetings. You can email me at tothjohn@verizon.net or at (732) 656-0139 and I will follow up with your contact information.

Also, please send me pictures of the fish you catch so I can place them in our newsletters and my email address is above.

January 21, 2025, Meeting – First of the Year!

Members of New Jersey Fish & Wildlife will give a presentation on the status of Red Knot birds and horseshoe crabs. Red Knot birds fly from South America all the way up to the Arctic area! On their way on their long journey, they stop in New Jersey to feast on horseshoe crab eggs to receive energy for their long flight. Horseshoe crabs feed not only these birds but are also very important to our medical health. Both these birds and crabs are experiencing environmental issues and staff from Fish & Wildlife will explain them to us and also time permitting cover NJ's Artificial Reef Program.

December 17th Meeting – Christmas/Hannukahh Party

This party is our December 17th meeting and no speakers are scheduled. We will do a little club business and then have a good time with our fishing friends and enjoy eating a lot of good food and forget about any dieting! Members can also bring their favorite food items to this meeting and we will eat very well because that is what we are supposed to do for the holidays! Our club will also have some food items catered. Please tell member John Toth what you are bringing to this dinner so that we do not have duplicate food items. He can be reached at (732) 656-0139 and also at email tothjohn@verizon.net.

We will also have an exchange of gifts and Santa Claus will hand them out. If you want to participate in this exchange of gifts, please bring an item (preferably a fishing-related one) that is approximately **\$10 or more** in value.

Also at this meeting, we will again have our traditional turkey and ham raffle again. We will have cards on hand and you can write your name in a numbered box for a \$1 dollar chance. At the end of the meeting, we will draw a number for each card and if you have the winning number you get to take home a turkey or a ham for the holiday.

Again, if you pay your **2025** dues at this meeting you will also receive a numbered ticket to win a turkey or a ham. At the end of the meeting, we will have a special raffle just for those anglers who pay their 2025 dues.

Our club membership dues are **\$55 for an individual and \$60 for family membership.** Included in the dues are two club raffle books with a value of \$20. (Each book has ten tickets in it at a cost of \$1 for each ticket). Members can buy these raffle tickets for their own use to possibly win one of our raffle prizes or sell the tickets and keep the \$20 from selling their two raffle books.

In Memoriam

Our Board member and seller of our Dark Horse prizes, **Rick Swarthe**, lost his beloved wife **Charmaine** recently. They were married for our forty years and they also loved to fish together for saltwater fish. Our hearts go out to Rick at this time of sorrow and may Charmaine rest in peace!

Election Time – Board Members for 2025

At our November 19th meeting, the current slate of officers will be read and club members will be asked if they want to run for any of these positions. The following is the slate of our club's Board members for 2025. If you are interested in running for any of these positions, please see member Don Lohse at our November meeting so that he can include your name to run for one of these offices. Don can also be reached at (201) 832-1298. The current positions and the members who occupy them follow:

President – John Toth
1st Vice President – Don Lohse
2nd Vice President- Gary Gusterson
Treasurer – Jim Galanaugh Jr.
Assistant Treasurer – Chuck Santoro
Recording Secretary – Chuck Santoro
Assistant Recording Secretary – Don Lohse
Corresponding Secretary – Fred Villanova
Assistant Corresponding Secretary – Gary Gusterson
Membership Secretary – Art Vrola
Assistant Membership Secretary – Fred Villanova
Sergeant at Arms- Gary Gusterson
Assistant Sergeant at Arms- Rick Swarthe
Chaplin – Rick Swarthe
Publicity Officer – John Toth
Assistant Publicity Officer – Fred Villanova
Club Orientation Director – Steve Totten
Assistant Club Orientation Director – Lou Castellano

At our **December 17th** meeting, we will have a final vote on these positions. If there are no new nominations, our Secretary, Chuck Santoro, will cast his vote to accept this new slate of officers for 2025.

Winter Trade Shows

Our fishing club will have a booth at two different trade shows during the winter months to sell our club's raffle tickets and to talk to potential members about joining our club. These two trade shows follow:

NJ Boat Sale & Expo – February 15- 18th
Salt Water Fishing Expo – March 15 - 17th
Both shows will be held at the **New Jersey Convention Center (Raritan Center) 97 Sunfield Ave., Edison, NJ.** Club Members who volunteer to staff our booth at these shows do **NOT** pay an entrance fee. Our booth will be staffed with at least 2 club members to provide restroom breaks and the opportunity to see the show.

The first show for 2024 is the NJ Boat Sale & Expo and the staffing schedule for this show will be listed in our **January 2025** newsletter.

Sea Girt Residents Fight Offshore Wind Cables

Sea Girt residents are planning their modes of attack against a high voltage power cable that would connect a 200-turbine offshore wind farm to the electrical grid in Monmouth County. Their elected officials are planning a lawsuit to try to stop the cable installation.

The Atlantic Shores Offshore Wind project, which will be erected off Atlantic City and southern Long Beach Island, plans to run its power cables to the onshore electrical grid through Atlantic City and the Army National Guard property in Sea Girt. From Sea Girt, the cable lines would then run to the Larrabee electrical substation in Howell. Residents worry how the cables would affect ground water and potentially disturb pollution at old Superfund sites in the area. Another area of concern is the electromagnetic field generated by the cables. "Thirty feet from my living room is where they want to put this said one resident."

The Sea Girt Mayor and borough officials are considering partnering with neighboring towns and organizations to sue over the cable installation. (Asbury Park Press, August 19, 2024)

Mark Capalbo with a nice looking Striped Bass



Can a New Way to Manufacture Wind Blades Work?

By John Toth

One of the biggest problems with offshore windmills is that their blades cannot be recycled and need to be placed in landfills. Many of these landfills are located in our Great Plains and in the states of Wyoming, South Dakota and Iowa. More than 1,000 blades are buried at the Casper regional landfill in Wyoming, which does not accept blades from out of state. Engineers expect more than **43 million tons of landfill waste** will be generated by turbine blades globally by 2050, which is about three times as much waste as New York City produces annually. The disposal of these many windmill blades is a serious logistical problem and especially from an environmental perspective. The developer, Atlantic Shores, recently received approval from the Bureau of Energy Management (BOEM) to place 195 windmills off Atlantic City and Long Beach Island. Will these blades be buried in New Jersey's landfills?

Researchers at the National Renewable Energy Laboratory claim that they have developed what they say is a turbine blade made from plant material that can be recycled. Traditional turbine blades are made from a combination of fiberglass and plastic. Their new blades that can be recycled are made from inedible sugar extracted from wood, plant remains, used cooking oil and agricultural waste. These materials are dumped into a bath of methanol heated up to 440 degrees Fahrenheit which turns it into an elastic liquid that can be molded into a new shape.

To test the durability of their new substance, researchers built a 30-foot wind blade prototype and placed it in a chamber designed to simulate 20 years of exposure to sunlight, varying temperature, humidity and other environmental factors. Their material met the manufacturing requirements and endured stress better than traditional substances by some measures.

While the researchers at the National Renewable Energy Laboratory may be on to a new product that can be recycled, their test used a 30-foot wind blade while blades on windmills are much longer to 300 feet or more and have more surface area to be hit by strong winds. Offshore windmills will also be exposed to salt water and its corrosive effects. Their new product may work in an enclosed chamber but the true test will be how it holds up in the open sea and placed on a windmill to determine if, in fact, it can withstand the impacts of being placed in an open sea environment.

Blades made from the new material could be 3 to 8 percent more expensive than traditional blades, according to one estimate. Windmill developers are experiencing rising labor costs, higher interest rates to borrow, supply chain problems and inflated costs for material to complete their windmill projects. Orsted, a Danish developer, recently

canceled their windmill project off New Jersey's coast because of these issues. Even if the type of new windmill blades can be recycled, developers may not want to utilize them since their costs would further inflate the already high costs to build their windmills.

On July 13th, one windmill blade 351 feet long and bigger than the Statue of Liberty broke apart from the Vineyard wind farm by Nantucket and littered the ocean with floating debris and deposited sharp fiberglass on the shoreline prompting beach closures for several days and warnings to beachgoers to wear footwear. The Atlantic wind farm off Atlantic City and Long Beach Island will have 195 wind turbines that will substantially increase the likelihood of blades breaking off their turbines and duplicating the Nantucket episode on New Jersey's beaches. Other issues that will need resolution are where will all these windmill blades be buried in landfills either in New Jersey or in another state and what will be the substantial cost to bury all of them that most likely will be paid by our state's citizens?

New York Times, September 2, 2024

Tom Taber with a nice blackfish



2024 BIG FISH OF THE YEAR DERBY Rules

1. Fish have to be in season to be entered.
2. The fish can be caught anywhere, not in just New Jersey's waters.
3. The fish entered has to be verified by the boat captain or another club member or at an official weigh station. A picture of the fish is a much-preferred way to verify an entry into the Big Fish contest done by a cell phone or a regular camera. A club member can win more than one Big Fish contest prize.
4. Affidavits must be received within 30 days after the fish is caught. Entries for fish caught after 12/15 of a given year must be received by January 15th of the following year.

FISH	SPECIES	MIN. WEIGHT	ENTRY WEIGHT	ANGLER
	BLACKFISH	4	13 lbs.	Bob Goldstein
	BLUEFISH	12		
	COD FISH	10		
	FLOUNDER	1.5 lbs.	2 lbs. 9 oz.	Glenn Peckel
	FLUKE	4	12.5 Lbs.	Jeff Criswell Sr.
	LING	2		
	POLLOCK	10	15 lbs.	Arnie Ulrich
	PORGY	1.5 lbs.	2 lb. 1 oz.	Ralph DeJulia
	SEA BASS	2		
	STRIPED BASS	12	48 lbs.	Rick Reitano
	WEAKFISH	2		

Any member submitting a false affidavit will be disqualified from entering the contest during the year. If disqualified twice, the member will be expelled from the club.



SALT WATER ANGLERS OF BERGEN COUNTY FISHING CONTEST AFFIDAVIT



ANGLERS NAME: _____

Date submitted with picture: _____

I certify that the following statements are true and that all contest rules were complied with and the witness actually witnessed the weighing and the measuring of the fish.

Caught from: ___ Boat ___ Surf - **Date:** _____

Name of Boat: _____

Port: _____

Where caught: _____

Signature of Angler _____

SPECIES

LBS.

OZS

Witnessed by: _____

1. _____

Address: _____

2. _____

Phone No. _____

3. _____

Captain Art Pein
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 www.KatieJamesSportFishing.com

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Tuna, Advantages and Risks of Eating It

By John Toth

I, along with many other shoppers, find it depressing to go into a supermarket to buy food items that have increased in cost so much due to inflation. A jar of German sauerkraut that used to be at most \$3.00 is now \$5.50. The same is true with fish that used to be around \$7.00 and is now around \$10.00 or more.

Fresh tuna is not cheap, but many of us like to place it on the grill and enjoy it with our own seasonings. Unlike fresh tuna, canned tuna is around \$1.00 or so but on sale can be purchased about \$90 cents. Surprisingly, there is not a huge nutritional difference between canned tuna, sushi and tuna steak. Cooking tuna might lower its Vitamin D, and the canning process might leach out a few nutrients but the nutritional value is the same according to Chris Vogliano. He is a dietitian and research director at the educational non-profit Food and Planet.

On average, Americans eat about two pounds of tuna per year, more than any other seafood except for shrimp and salmon. Tuna is tasty and can be used in versatile dishes and the canned variety makes it relatively less expensive. Also, tuna is packed with protein, minerals and vitamins. It has more selenium than any other meat. It has very little fat, but that means it has fewer omega – 3 fatty acids than some other seafood. There are so many health advantages of eating tuna.

If tuna is so good for us, what are the risks of eating it? The one big health drawback, experts say, is the risk posed by mercury, a neurotoxin. This heavy metal enters the ocean mostly from human activity like burning fossil fuels. It’s absorbed by small organisms and works its way up the food chain and accumulates in bigger-longer lived species like sharks, swordfish and tuna.

In high enough concentrations, mercury can cause serious health problems. Cases of mercury poisoning are rare in the United States, but experts worry about the long-term effects of mercury on the brain – and elevated levels are more common among urban and coastal populations that eat more seafood.

So, what do us tuna eaters do since we like it so much? The answer is nuanced because the amount of mercury depends on the species. There are 15 types of tuna and all of them can end up on the dinner plate. The smallest (and often cheaper) like skipjack, have very little mercury. Albacore and yellowfin can have three times as much; bigeye and bluefin can have much more according to Dr. Vogliano.

Because mercury is particularly dangerous for children and pregnant women, the Food and Drug Administration (FDA) publishes seafood consumption guidelines for them. The FDA recommends no more than three servings (or 12 ounces) a week of canned “light” tuna or one serving of albacore or yellowfin for pregnant women and less for children under 12. Most other developed countries set lower bars and recommend that pregnant women and small children avoid this fish altogether.

When it comes to eating tuna, some caution needs to be considered for the above reasons.

(New York Times, October 1, 2024)

Salt Water Anglers of Bergen County

#1 Salt Water Fishing Club

Enclose a check in the amount of **\$55** for a one-year membership, into New Jersey’s #1 Salt Water Fishing Club

Mail To: **American Legion Hall Post # 170, 33 West Passaic Street, Rochelle Park, N.J. 07622**

Name: _____ Phone: _____

Address: _____

E-mail Address: _____