



March President's Message

Fellow members,

Enough already! Walking the dog this morning felt like the middle of January not a week away from the first day of Spring! It's time to be on the water for crying out loud!

I hope you can all make it to our chapter meeting this month as our speaker is Jason Randall who will be discussing "Seasonal Angling Strategies". How appropriate since we're going to be migrating from winter to spring conditions very soon. Thanks Jason!

We are in the planning stages for all of our conservation projects for the year. Work at Fox Bluff, stile building and stream restoration projects are all on the horizon. We can use all the help we can get for all of these initiatives so please get involved. Even if you can't do physical work anymore we can always use those who can take pictures, cook hot dogs or talk to the locals while we're working. Besides, you might just find out about that awesome fishing spot that very few know about!

The White House has just released its budget for 2019 and there are a lot of cuts to programs that are near and dear to our mission. A huge decrease in the EPA budget will put a big strain on cold water conservation so we will need to be diligent and fight for the future of our environment. Let your federal, state and local government officials know where you stand.

Bring on the warm weather and I'll see you all at the meeting.

Tight lines,

Bob

Our March Speaker



Jason Randall has been an outdoor writer for many years with feature articles appearing regularly in American Angler, as well as Fly Fisherman, Eastern Fly Fishing, Northwest Fly Fishing and many other outdoor magazines. He is a vegetarian certified in fish health and medicine. He is also a member of the World Aquatic Veterinary Medical Association and the Society for Freshwater Science

Jason will discuss seasonal angling strategies

Conservation News – Jerry Sapp

The conservation committee has met with Jackie Bero from the Mc Henry County Conservation District at Fox Bluff recently. We walked by the ponds and hiked to the stream we want to consider working on next. It was suggested that we should question the DNR biologist first for permission to stock this stream before starting work. Hopefully this will be a quick response.

We are going to be doing conservation work in conjunction with Gary Borger Chapter this spring on the last day of the early outing. April 28 on the way back from Viroqua we will be stopping at the Big Green River to improve the access from the new stile at routes K and T where the new bridge has been completed. The stile is at the top of a steep 30 ft. embankment. The next stop will be on Trout Creek to place a new stile there. If all goes well we can have two crews working in different places that day.

There will be a stream maintenance pilot program this year in Wisconsin. Thanks to Chapters in Illinois and Wisconsin including \$2000 from our chapter the Driftless Habitat Maintenance Crew will be out there working to keep stream vegetation like parsnip and willows under control, removing beaver dams and surveying streams. TUDARE sponsored the program and Dave Rowe from the Wisconsin DNR has worked with them to make this happen. Over \$9,000 has been raised by TU Chapters to pay the two man crew. The program is slated for a two year trial and funding comes from TU and Trout Stamp money in equal shares. Reminder the Illinois catch and release season for Trout starts soon on March 23. This year you can use bait before April 6 but you cannot keep the fish till April 6. This may sound confusing because it is. White Pines and Apple River State park are the closest early fishing spots.

Fly Tying Classes

Come join us Tuesday nights at 6:00

Classes are in the Bluestem Room at Cabela's

Fly tying tools and materials provided

Presented by Cabela's and Lee Wulff Trout Unlimited

March 19 Nymphs: Hares ear and Pheasant tail

IT'S TIME FOR A FISHING SHOW!

Fish & Hook Sports Show

March 17, 2019,

American Legion, Marne Post #13 - Plainfield, IL

2019 Chicago Outdoor Sportsmen Show

March 21 - 24, 2019

Rosemont Convention Center, Rosemont, Illinois

The 2019 Lee Wulff Chapter of Trout Unlimited Tie-a-thon!

On Thursday, April 18th, we will once again be participating in the Tie-a-Thon benefitting *The Mayfly Project* and *Camp Kita*. Our fly menu selection includes:

-) Squirmy Wormies (a Jerry Sapp special!)
-) Griffith's Gnat
-) Woolly Bugger
-) Ant
-) To be determined - foam beetle or ?

Don't tie? Don't fret. There's a lot to do to support the contribution: helping to sort materials, distributing materials, counting flies, and, in general, providing camaraderie and mischief. Itching to get tying at home? Get started! Sizes and recipes will be communicated later this month or in March.

About the Recipients:

The Mayfly Project's mission is to build relationships with children in foster care through fly fishing and introduce them to their local water ecosystems, with a hope that connecting them to a rewarding hobby will provide an opportunity for foster children to have fun, feel supported, and develop a meaningful connection with the outdoors.

At the end of the program the child is given his or her very own fly rod, reel, pack, fly box, flies, tippet, indicators, etc. Our hope is for the child to continue to pursue fly fishing and to have a tool to access the outdoors. Each project is unique and may contain more or less stages, but the goal is to provide a well-rounded and safe fly fishing experience for children in foster care. www.themayflyproject.com.

Camp Kita provides a safe, nurturing environment where child survivors can connect with one another while learning constructive ways to deal with the often unspeakable and fierce emotion of losing a parent to suicide. By creating a space for child survivors, we effectively ease the stigma around what it means to have lost a parent to suicide. The campers' shared loss and experience grants them the opportunity to form deep, knowing bonds with others and thereby forging supportive connections that we hope will last a lifetime.

Our focus on grief—on shattering apart—will dovetail with an equally significant focus on hope—the power and purpose of piercing oneself together. Most importantly, we will empower campers to utilize the tools and resources we provide so that they may draw upon them throughout their lives. www.campkita.com.

If you have questions, contact Bev at bevdejovine@gmail.com

2018-2019 Calendar of Events

Chapter Meetings - 3rd Thursday of the Month

Village Pizza, 145 John F Kennedy Dr.
Carpentersville, IL (Route 25 north of Route 68)

April 25th

Tie-A-Thon

May – Annual Picnic (date to be determined)

Details in upcoming newsletters

Sept 19th

Details in upcoming newsletters

Oct 17th.

Details in upcoming newsletters

Sept 19th

Details in upcoming newsletters

Oct 17th.

Details in upcoming newsletters

Chapter Outings 2019

Early Spring Outing April 26th-28th - Viroqua, WI

This is our annual outing to Southwest WI in the Driftless area. Our Chapter will gather at the Vernon Inn in Viroqua, WI. For reservations call 800/501-0664. Let them know you are with the Lee Wulff Chapter of Trout Unlimited as a block of rooms has been reserved. Members are responsible for finding their own roommate, if they want one, and making their own reservations. Also, there's the Old Towne Motel in Westby, no association

with the restaurant, Logan Mill Lodge and Central Express in Westby. Only the Vernon Inn has blocked rooms.

Some will be camping at the West Fork Sportsmans Club in Avalanche, WI. You must be a member to camp and the cost for membership is currently \$15 per year. The campground does not take reservations unless you are going to rent the cabin they have. www.westforksportsmansclub.org for more information. **Because of the severe flooding last fall check to make sure they are open before arriving.**

This area includes the famed West Fork of the Kickapoo, Timber Coulee, Bishops Branch, Tainter Creek and Elk Creek to mention only a few. The early WI season is open only to catch and release.

We offer, **to current Lee Wulff members**, an opportunity to spend some time with an experienced member. So, if you're new to the area, new to fly fishing or would like to hook up with, and spend some time with, an experienced member this is the trip for you. **You must RSVP to Gordon Rudd at 815/245-2425 or McHenryFlyFisher@sbcglobal.net no later than April 20th for the Buddy System.** If there is a work project scheduled the Buddy System will be rescheduled. The Buddy System takes place Saturday morning until noon.

Dinner is scheduled at the Old Towne Inn, located northwest of Viroqua on Route 14 in Westby, WI. Dinner reservations are at **7:15** PM Friday and Saturday and individuals are responsible for their own meals and libations. We will be seated as soon as our table is ready.

There is a great fly shop in Viroqua called the Driftless Angler owned by Mat Wagner and Geri Meyer, www.driftlessangler.com 608/637-8779. Guide service is available from them as well as from the following guides. Dave Barron, Jacquish Hollow Angler, 608-604-6690 dbarron@wicw.net Jim Bartelt, Spring Creek Specialties, 608-206-5651 jimbartelt@yahoo.com Rich Osthoff - 608/847-5192

Some books of interest for these outings include; No Hatch to Match by Rich Osthoff

Fly Fishing Midwestern Spring Creeks by Ross Mueller

Exploring Wisconsin Trout Streams-The Angler's Guide by Steve Born

Flyfisher's Guide to Wisconsin & Iowa by John Motoviloff

Wisconsin Atlas & Gazetteer by DeLorme.

Viroqua is located approximately 4 hours from the Chicago area and 2 hours northwest of Madison, WI on Route 14.

Fennimore Outing May 17th-19th Outing/Fennimore, WI

A block of rooms has been reserved at Napps Motel, 645 12th Street, Highway 18 East. This is on the east side of town on the south side of the street. Members are responsible for finding their own roommate, if they want one, and making their own reservations. Make sure to let them know that you are with the Lee Wulff Chapter of TU. Their phone number is 608-822-3226. **Rooms are difficult to get this time of year and I must release any vacant rooms by the end of the day, May 10th.**

This area includes the Little Green River, Big Green River, Castle Rock Creek, Blue River, Borah Creek and Platte River.

Friday night we will have a brat cookout at the motel. This will include brats, chips, potato salad and bottled water. BYOB for adult libations. A RSVP and payment is required no later than May 8th to Gordon Rudd, mhenryflyfisher@sbcglobal.net or 815-245-2425. **Cost is \$7 per person paid by May 8th.** Approximate time 7-7:30.

Saturday, we are planning a group dinner and as soon as the details are known we will publish them.

There are no fly shops in the area so make sure you have what you need prior to arriving.

Some guides and books to consider;

Jim Romberg, Fly Fisherman's Lair , 608/822-3005-**local guide**

Dave Barron, Jacquish Hollow Angler, 608-604-6690

dbarron@wicw.net

Jim Bartelt, Spring Creek Specialties, 608-206-5651

jimbartelt@yahoo.com

Rich Osthoff - 608/847-5192

Some books of interest for these outings include; No Hatch to Match by Rich Osthoff

Fly Fishing Midwestern Spring Creeks by Ross Mueller

Exploring Wisconsin Trout Streams-The Angler's Guide by Steve Born

Flyfisher's Guide to Wisconsin & Iowa by John Motoviloff

Wisconsin Atlas & Gazetteer by DeLorme.

Fennimore is located approximately 1 ½ hours west of Madison, WI on Route 18.

WA WA SUM June 5th-9th, 2019 **Grayling, Michigan**

Only 2 spots remain open!

This is our annual trip to the fly fishing only, catch-and-release section known as the “Holy Water” of the famed AuSable River in Grayling, MI. Wa Wa Sum is located just downstream from the birth place of Trout Unlimited. TU was formed at George Griffith’s home, The Barbless Hook, in July of 1959. June 8th and 9th is when Michigan has its **free fishing** weekend this year.

Wa Wa Sum is a historic lodge dating back to 1880 and was originally owned by the Stranahan family from Toledo, OH. Michigan State University acquired it in 1982 and uses it primarily as a research center. They rent the lodge to various organizations throughout most of the year and our chapter was grandfathered in in 1983.

ACCOMMODATIONS: The Wa Sum Lodge is a historic log building with a great porch overlooking the Au Sable River. Arrangements are dorm style, so bring your own bedding or sleeping bag, towels, washcloth and soap.

Guide trips are very popular this time of year and if you think this is something you’d like to do, please make your reservation as soon as possible so you’re not disappointed.

Your reservation days and full nonrefundable payment is due by May 15th. Make checks payable to Lee Wulff Trout Unlimited c/o Yves Charron, 1414 New Haven Ct., Cary, IL 60013.

Wednesday-With people arriving at different times, or not at all, everyone is on their own for food.

Thursday-Breakfast-Continental style; coffee, tea, some assorted fruit, toast, cold cereal.

Lunch-Make your own sandwich, water/pop, chips and a snack.

Dinner-Brat cookout similar to what is done at Fennimore.

Chips, potato salad, condiments and snack

Friday-Breakfast-Continental style; coffee, tea, some assorted fruit, toast, cold cereal.

Lunch-Make your own sandwich, water, chips and a snack.

Dinner-Cook your own burger, chips, condiments, water and a snack.

Saturday-Breakfast-Continental style; coffee, tea, some assorted fruit, toast, cold cereal.

Lunch-Make your own sandwich, water, chips and a snack.

Dinner-Gates Au Sable Lodge. Everyone responsible for their own food and beverage.

Sunday-Breakfast-Continental style; coffee, tea, some assorted fruit, toast

Lunch-Make your own sandwich, water/pop, chips and a snack

If you have any special food requirements you're responsible for your personal needs..

The cost for this outing is based on the night you're there and are as follows;

Wednesday-\$45 per person

Thursday-\$65 per person

Friday-\$65 per person

Saturday-\$55 per person

This is a remote location and Grayling is about 8 miles from Wa Wa Sum. There is a community refrigerator with limited space for some ice and items that need to be kept cold.

If you have any questions, please contact Gordon Rudd at mchenryflyfisher@sbcglobal.net or 815/245-2425.

Salmon Outing – September

Details to follow

End of Season Outing

Viroqua, WI October 10th – 13th

Details to follow

Bob Olach's Fly of the Month

Egan's Red Dart (variation)

Hot spots in nymphs and wet flies seem to be becoming more and more popular in fly-fishing activities (in mine especially), whether it be a Frenchie nymph, a Hot Spot Pheasant Tail nymph or the always effective Pink Squirrel nymph.

In addition, peacock herl bodies in nymph and soft hackle dressings have become some of my favorite flies to fish all season long.



Here's a link to a YouTube video detailing the original dressing.
(<https://www.youtube.com/watch?v=hzdPWmWzSJI>)

Since the waters I fish tend to be somewhat shallow (not very deep wading), I skipped the lead weight underbody and I also used my standard Daiichi #1550 wet fly hook instead of a jig hook.

For added durability, I wrapped the peacock herl with a small gold wire. As usual, I completed the tying by doing a 3-turn whip finish followed by a 4-turn whip finish, ending with a drop of Fly-Tite head cement.

In the above flies, I used:

Hook: Daiichi 1550 – sizes 14 and 16 wet fly hook
Thread: Red Danville 6/0 thread
Body: Green Peacock Herl
Ribbing: Small gold wire
Hackle: 2 or 3 turns of Brown Hen hackle
Bead: Gold Bead
Thorax: Pink Ice Dubbing
Tail: A bunch of red dry fly saddle hackle barbules

As shown in the above picture, I've tied a bunch of these nymphs to use once the weather warms up and this old guy can head to the Driftless waters again.

Grumpy's Page by Kurt Haberl

It sounded like someone was trying to kick our front door down. I expected to see the police when I opened it, but it was only Schnoz carrying a large cardboard box, so I didn't bother looking for the envelope I kept with bail money for when Schnoz called.

"Is Annie home?"

"No. She's having tea with some friend who's got husband trouble. She'll be back in a couple of hours if it's like the last time."

"I'm sure Annie can help her."

"Hey! Was that an insult?"

Schnoz ignored me and pushed his way in.

"Did Huldy kick you out again?" I said.

"Not exactly. She just won't let me use her oven. Or kitchen. Or cooking utensils. Or Tupperware."

"Are you going to start a fire at our house instead?"

“No fire. Just the oven for half an hour.”

“I don’t know, Schnoz. The last time-“

“Look, you’ll thank me. Do you remember at the last campout when we were sitting around the campfire, and Ghost Mary brought out that batch of cookies she baked that were so good, and we asked for the recipe but she wouldn’t give it to us? Do you remember how good those cookies were?”

“Ye-es,” I said tentatively.

“Okay. Well, the next morning when she was in the shower house getting all clean, I walked by her car, and there - there on the dashboard was her recipe. Soooo, I opened the car door and copied it down. We should invite her over and surprise her.”

“Um, okay. Dewey’s coming over in an hour too because he wants to see how I tie those early season little black caddis.”

“That’s good, but you know, the last time Dewey asked me to show him how to tie a pattern, I tied one and he said he didn’t get it because his hackles never came out right, so I tied another one and he still didn’t get it, so I showed him another and then a few more, and he left with about a dozen flies and never had to tie any on his own.”

“I like Dewey,” I said.

“Me too. He’s give me lots of stuff, so a dozen flies is nothing. So let’s get baking.”

“Will you agree to clean up the mess? And we won’t do anything that might require the fire department.”

“I double promise,” he said, heading back to our kitchen. At that point, I think I could still call it “our” kitchen.

He put the box down and handed me Ghost Mary’s recipe. He found some mixing bowls, large spoons, measuring cups, and a baking sheet.

“Okay, ready,” he said.

“Two cups of flour. Don’t bother sifting.”

“Got it.”

“A quarter cup of water. Two tablespoons of cooking oil and one egg.”

“Okay,” he said and started measuring.

“Schnoz, are you sure you copied things down right?”

“I was very careful.”

“Well, unless I’m reading your scribbling wrong, this recipe calls for a quarter pound of liver sausage, eight ounces of crumbled blue cheese and only a tablespoon of sugar and baking powder.”

“When Mary refused to give us the recipe, she said there were some secret ingredients. I bought everything we need.”

“And there aren’t any instructions for baking.”

“That was probably too obvious. I think we should just turn the oven on 350 and check them every few minutes.”

“I dunno,’ Schnoz. This could go wrong pretty quickly.”

“Don’t you remember how great those cookies were?”

“Ye-es.”

With growing excitement, Schnoz listened to my reading of the ingredients, then mixed, kneaded, rolled and cut out cookie-sized circles of dough. Just when he put the first batch in the oven, the doorbell rang and I let Dewey in. Then I called Mary and told her to come over because we had a surprise. In a few minutes, the cookies turned a blotchy brown with dark rims and we took them out. They smelled terrible, and I said so.

“We were outside,” Schnoz reminded us. “Just let them cool.”

“I’m going to open the windows and the back door.”

A few minutes later, the doorbell rang and I let Ghost Mary in.

“What’s the surprise?” she said.

“Ta-da!” Schnoz said, displaying his cookies.

Dewey took one first and bit into it.

“Pretty good,” he said. “They don’t taste exactly like Mary’s, but I like them a lot.”

Schnoz, Mary, and I each took one and bit into it. Mary was the first to rush to the sink and spit it out. I followed immediately.

“Are you trying to poison us?” Mary said. “What’s wrong with you?”

“But it’s your recipe,” Schnoz protested. I got it from the dashboard of your car when you weren’t looking. I admit they need a little tweaking.”

“Tweaking.” Mary said. “Schnoz, listen to me very closely. I have a cousin in Arkansas who doesn’t use a fly rod, but he likes to fish. What you copied down was my Granddad’s recipe for dough balls, and they don’t need to be baked. You just take a glob, form it on a treble hook, and cast it out into a lake to catch catfish.”

“Catfish bait!” I shouted.

“I don’t care,” Dewey said. “I like them. They taste like braunschweiger and blue cheese. They’re kind of like a sandwich without the bread. They could use a little onion, though.”

Mary rolled her eyes. No one can roll her eyes like a woman around men. Then things went bad.

I heard a knock at the door, some *scratching* on the floor, and a few seconds later, The General bounded into the kitchen. He stopped short and began to whine when his sensitive nose was assaulted by the reek of Schnoz’s cookies. When Schoz offered him one, he crawled under the kitchen table and began to howl. Wet Curtis came in soon after and said, “Who died?”

“No one,” I said. “Schnoz made some cookies.”

Wet Curtis said, "You fed one of Schnoz's cookies to someone who then expired?"

"Nobody expired," Schnoz said. "It was Ghost Mary's recipe but we had a misunderstanding."

"Don't blame me," Mary said.

The General continued to howl and Mary said, "He offered one to The General."

"You tried to poison my dog?" Wet Curtis said, winking at Mary. "Schnoz, I'm appalled."

Then I heard the door slam and a moment later, Huldy stormed in. "I knew it!" she screamed. "What have you done to Annie's kitchen?"

"Nothing," Schnoz said sheepishly. I looked around at the mixing bowls, measuring cups on their sides, cookie sheets, spoons and mitts. Flour dust lay over everything. One egg shell lay rather incriminatingly on the floor. I tried to kick it under the table but I missed.

"We'll clean it up," I said.

Then Annie came in, her jaw dropped, and her hand went to her heart. She looked like she was going to cry.

"Out! Get out!" Huldy cried. We moved toward the door, but Dewey made the mistake of holding his shirt tail like a pouch while he tried to scoop the catfish bait cookies into it. Huldy snatched the cookie sheet from him and began to bang it on the top of his head. We beat a hasty retreat out into the front yard after that. A second later, the front door opened and Huldy threw out a mixing bowl that still had some dough bait in it. It rolled around on the crusty snow and ended up back near the porch. I went back to get it, and I was pretty sure I could hear the three women back in the kitchen laughing and trying to hide it.

"You guys mind if I take what's left back home and add some onions?" Dewey said.

"Be our guest," I said, handing him the mixing bowl. He went to his truck and drove away.

It was cold, so Schnoz and I sat in his car.

“Well, where can we go now?” I said.

“I don’t think we can go back to my house until Huldy calms down. How about a donut and some coffee?”

“We can’t. Remember, Kenny kicked us out for two weeks after you said you want whole donuts with the hole still in them, not sold separately. He said after two weeks he’d let us go through the drive-through, but we couldn’t come back in.”

“Oh, yeah,” Schnoz said. “Well, we haven’t been kicked out of the hardware store. They let men in.”

“Good idea,” I said. “I can probably get a new mixing bowl and cookie sheet there, one that doesn’t have the imprint of Dewey’s head.”

Bill the hardware guy met us at the door and said, “Hello, gents. Annie called and said you’d probably end up here. The mixing bowls and cookie sheets are back in aisle ten under housewares. She also wants new oven mitts that don’t smell like catfish. The red ones. Oh, and Huldy wants the Cuisinart immersion blender.”

I looked at Schnoz. He did a pretty good eye roll for a guy who doesn’t get to practice much.

We shuffled back to housewares, and all I could do was repeat my latest mantra, “Spring is coming. Spring is coming. Spring is coming.”

Chapter Officers

President **Bob Becker**
mugsyb13@gmail.com

Vice-President **Jerry Sapp**
viceprez@leewulfftu.org

Secretary **Beverly DeJovine**
secretary@leewulfftu.org

Treasurer **Yves Charron**
yvesjcharron@aol.com



Newsletter Editor

Dennis Higham
dennishigham@sbcglobal.net

