

# The Flydressers Guild Sussex Branch



## Newsletter June 2023

Published by the Sussex Branch of the  
Flydressers Guild

Chair: Peter Winder 07732024857  
Acting Secretary: Alan Wells 07795523608  
Treasurer: Bill Black 01323 763807  
Membership: Andy Wood 07445274967

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[Sussexflydressers.org.uk](http://Sussexflydressers.org.uk)

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## SPRING BARN FARM CARP FISHING

Where Sping Barn, Lewes, BN7 3ND

When **Saturday 17th June, 2023.**

Cost £10 cash pay on the day.

Arrive 8.00 am

Fish 9.00 am

Bring your own picnic.

Shelter in the event of rain on site.  
Crude toilets on site.

Ground bail Pedigree Chum Mixer  
Obviously bring your own unhooking mat and  
landing net **Plus** a handle with a screw top for  
Syndicate nets supplied.

Fish up to 20 lb., catches up to 20 / day- the  
fish are revenues (don't fall in !!!).

Fish will also take trout flies.

Give it a try

**Tony Woolnough**

### Bill Black

it is with great regret that I have to announce  
that Bill Black is resigning from his position as  
club Treasurer as from 31st August 2023.  
Bill has worked very hard in this role for a  
considerable number of years and we all  
appreciate his efforts but sadly he feels other  
personal commitments make it impossible for  
him to continue.

In the next few weeks Bill will in fact be  
changing our bank account which will make the  
job of Treasurer much more straightforward for  
his successor.

Obviously this puts us in something of a bind.  
We are looking for someone with a modicum of  
financial experience to oversee the financial  
affairs of the club for the next 3 years in the  
first instance. I have put this out to a broader  
distribution list as there may be a past member  
who feels they can help in this way, as the job  
can largely be done remotely these days.  
I do hope someone can assist as without a  
treasurer it will be difficult for the club to  
continue in its current form.

Please reply to me in the first instance at  
[secretary.sfdg@gmail.com](mailto:secretary.sfdg@gmail.com)

**Alan Wells**

## Big Fish Trophies

This is reminder that the FDG has trophies for the largest trout caught.

Claims need to be Submitted to the Chairman.

Categories for the trophies are as follows:

Largest Brown / Rainbow Trout caught from any Sussex venue plus Bewel Reservoir.

Special Reservoir trophies for Brown and Rainbow trout.

## Key date for your Diary

7th September will be the start date for the 2023/24 tying programme.

## Recipe for Gravlax

### **Salt and Sugar Cured Trout (Gravlax) Recipe**

Trout fillets are cold-cured with **salt**, sugar, pepper, **dill**, and **alcohol** to make gravlax. It is imperative that the fish be absolutely as fresh as possible. No cooking required. Plan ahead. This will take about 3 days.

**Prep Time:** 30 minutes

**Total Time:** 30 minutes

#### **Ingredients:**

- 1 (3- to 4-pound) Trout, weighed after cleaning and beheading, skin on
- 3 Tablespoons salt
- 2 Tablespoons sugar
- 1 teaspoon freshly ground black pepper
- 1 good-size bunch dill, roughly chopped, stems and all
- 1 Tablespoon spirits: brandy, gin, aquavit, lemon vodka, etc.

#### **Preparation:**

Fillet the Trout or have the fishmonger fillet it for you; the fish need not be scaled.

Lay both halves, skin side down, on a plate. Sprinkle with the **salt**, sugar, and **pepper**, spread the **dill** over them, and splash on the **spirits**. Sandwich the fillets together, tail to tail, then wrap tightly in plastic wrap. Cover the sandwich with another plate and something that weighs about a pound -- an unopened can of coffee or beans, for example. Refrigerate.

Open the package every 12 to 24 hours and baste, inside and out, with the accumulated juices. On the second or third day, when the flesh has lost its translucence, slice thinly as you would smoked salmon -- on the bias and without the skin -- and serve with rye bread or pumpernickel, and lemon wedges.