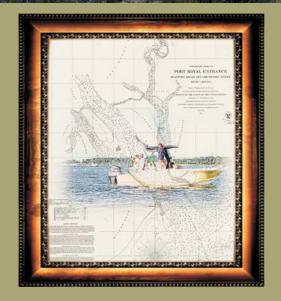


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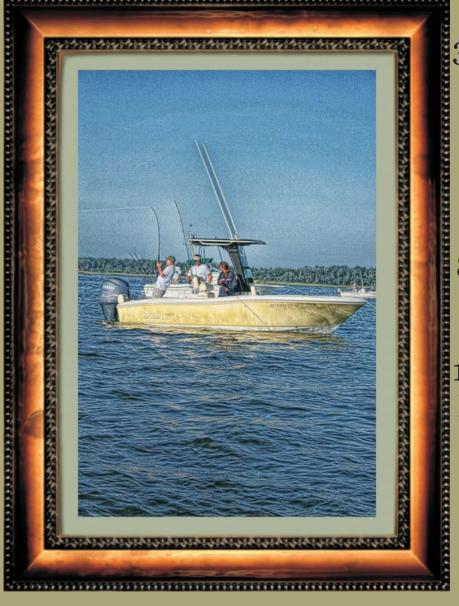
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May 2009



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FEATURES | APRIL/MAY 2009 | BY T. EDWARD NICKENS | GARDEN & GUN MAGAZINE | www.gardenandgun.com | REPRINT

Stands of Gold

How one passionate duck hunter revived a strain of rice that helped build the Lowcountry

Twice a day the water rose, seawater pulled by the moon, pulsing up the Savannah River, flooding the marshes between Tybee and Daufuskie islands, flooding the marshes along the Wright River that flows like a kinked-up scuppernong vine through the Lowcountry. These are big tides in southern South Carolina, nine-foot tides when the moon is right, and the rising seas pushed a wedge of fresh water far up the river. The water poured through hollow logs laid in the slave-built dikes along the Wright. In the spring, the water turned the marsh mud to a brown goop that covered the slaves' legs as they scattered rice seed on the muck. Then inch by inch, the floodgates were closed, and the water deepened. By early autumn, it filled the impoundments and held up the rice stems, nodding with their heavy heads of grain.

On a windy September afternoon, Richard Schulze, Sr., looks over those same rice fields. A Savannah eye surgeon, Schulze is seventy-six years old, ruddy and weathered, his blue jeans smudged with soot from a morning spent burning off a dove field. Much has changed here at his Turnbridge Plantation, just across the river from Savannah, Georgia. Masted schooners no longer ply the water. Slaves no longer toil in the muck, building the miles upon miles of dikes that defined coastal South Carolina's culture and economy for two hundred years. But the rice still grows.

Schulze bends down to snap off a stem. He rolls the seed head between his fingers, then splits the outer husk of a single grain with a thumbnail.

"That's it," he says, holding up the rice grain between thumb and forefinger. "That's Carolina Gold." As if those words alone carry a freight of history and heritage, suffering and opulent wealth, avarice and philanthropy, all at once.

Which, as it turns out, they do.

Rice built the tidewater regions of South Carolina, North Carolina, and Georgia. Introduced to the colonies in the late seventeenth century, it provided fantastic wealth to a class of planters whose estate-based holdings still define much of the Lowcountry landscape. By the mid-eighteenth century, rice accounted for more than half of the total export value from the two Carolina colonies, and Lowcountry rice growers clamored for slaves from Africa's Rice Coast. The influx of forced labor swelled the population of plantations from Savannah to Wilmington, North Carolina. And in turn, rice sowed the seeds of a definitive Southern cuisine—rice and beans, rice and greens, rice bread, rice pudding, chicken bog, hoppin' John, and more.

Numerous rice varieties were planted in the South, including both African and Asian strains. By the American Revolution, however, planters had settled on a favored strain for the Southern rice field, a plump, short aromatic grain with a yellow husk. It was called Carolina Gold.

For nearly a century and a half, Lowcountry rice fields glowed in the early autumn sun with Carolina Gold. Hundreds, perhaps thousands, of miles of rice dikes latticed tidal marshes. But growing rice required inhuman effort, and the Civil War marked the end of a Southern economy built on the backs of slaves. Over the next decades, planters abandoned the tenuous fields that perched on the edge of the tides. American rice production moved to Texas, Louisiana, and Arkansas. Field by field, Carolina Gold rice slipped away from the South. The last large Carolina Gold operation in South Carolina was destroyed in a 1911 hurricane. Not long after, Carolina Gold vanished from the Lowcountry landscape. Then Schulze came along.

Stands of Gold

A Hunter's Quest

"Ducks," Schulze says. "I'm going to be honest: Ducks saved Carolina Gold."

Schulze stands on the border of a large rice field, one side hemmed in by a tangle of pinewoods, the other edged with Wright River tidal marsh. Absent duck hunting, he explains, there would be no rice fields left in the Lowcountry. The fields' low hand-dug dikes were easily breached and prone to disintegrate over time as tree roots veined the soils. They had no other use but to impound water, and they would have been abandoned and forgotten except for the ducks. Rice fields drew ducks, and the ducks drew well-heeled hunters from the North.

"After the war, virtually all of the plantations in this part of the country were kept alive by these wealthy sportsmen," Schulze explains. "The rice fields had no alternate use whatsoever, except for sporting purposes. If it weren't for ducks, the plantations would have gone totally to wrack and ruin."

In the mid-1980s, Schulze was working hard to get ducks to his own Turnbridge Plantation. For more than a decade he had poured heart, soul, and sweat into turning the 400-acre farm into a sporting retreat, and Schulze loved nothing more than duck hunting. Located on the headwaters of the Wright River, Turnbridge included a number of historic rice fields, each one bordered by ancient dikes. To attract ducks, Schulze had been growing modern rice when he read a story in the March 1985 issue of the *New Yorker* magazine on the role rice has played in human history. The author mentioned a variety of rice called Carolina Gold, the foundation of the rice culture that defined the Carolinas and Georgia from their founding through the Civil War. Schulze took a closer look at the label on the rice seed he'd been using at Turnbridge. "Carolina Gold was listed as one of the forebears of my modern rice seed," he recalls.

Intrigued, he contacted the Rice Council in Houston, which passed him along to Dr. Charles Bollich at the U.S. Department of Agriculture's Agriculture Research Service in Beaumont, Texas. Bollich uncovered a tiny sampling of ancient Carolina Gold seed that had been deposited in a USDA gene bank collection in Idaho. It took him two years to raise enough seed to ship to Schulze. Then in September 1985, Schulze received two bags of Carolina Gold rice. "There was hardly a handful," he says, "but that was the beginning of this madness."

Going with the Grain

Carolina Gold rice grows tall, chest high to Schulze as he wades through the golden thatch of rice stalks. "Leggy," he says as a stiff breeze whips brown leaves across the field. A nor'easter is brewing off the coast, and the last thing a rice farmer needs when he's counting days to harvest is a high wind. "Modern strains are more compact and easier to grow. That's why water management was—and is—so critical to Carolina Gold. We have to bring the water up as the rice grows, to help support the weight of these tall stems."

The finely tuned flooding schedule for Carolina Gold led to lyrical names for the various inundations that marked the crop's growing cycle. "Sprout flow" was the initial pulse of irrigating water, which covered the seeds to help germinate the crop and kill competing weeds. After the sprout flow was drained off, the rice fields dried out until the stems grew a pair of leaves. Next came the "stretch flow," inundation that was gradually raised as the young rice plants grew taller. After a few weeks, water was again removed until the "harvest flow" or "lay-by flow" was opened into the fields. This final flooding helped the stems support the heavy heads of grain until they ripened and were ready for harvest.

Which describes this field of Carolina Gold, waiting on a combine that's scheduled to arrive in three days. Underfoot, raccoon tracks end in a scattered pileup of crab shell, while a wood stork wings overhead. With Schulze is Floyd Robbins, a wood-carver who lives on the plantation and helps Schulze nurse the historic rice from the ancient diked fields. He wears rubber knee boots and carries a machete. Two weeks ago, Robbins pulled an eight-foot alligator from a flashboard riser with a giant pair of ice tongs. "I'd tried to nudge him out for two days," Robbins says, "before I decided to go in there and get him." As we walk through the fields, flocks of redwinged blackbirds take to wing, and a bald eagle sails overhead. Robbins doesn't have to go far to find inspiration for his art.

"This is a beautiful stand of rice," he says. "As pretty as it gets. The nice thing is, nobody's trying to make any money off this field of rice, so we can take an artist's approach to planting here. We treat it as a labor of love. I think it shows."

One of the most intriguing aspects of the rebirth of Carolina Gold rice is that making money was the furthest thing from Schulze's mind. For the first two growing seasons, Schulze didn't cook so much as a grain of Carolina Gold, or let an ounce leave Turnbridge Plantation. "It was just too precious," he explains. "You don't eat your seed. We were looking to the future."

In fact, Schulze and his wife, Tricia, have avoided any commercial element to raising Carolina Gold. From the start, he says, "we decided that all the rice stuff would be fun, and any money we made we'd give to charity. Suit ourselves and nobody else."

That means you have to have something of a heart of gold to score a bag of Schulze's Carolina Gold rice. Except for what he saves for his own table or to give away to friends, each year's harvest goes to nonprofit organizations—the Savannah Association for the Blind and local churches, mostly—to sell or auction as a fund-raiser. Processed in a restored rice mill Schulze found in a local warehouse, the rice brings about ten dollars a pound.

And recently Schulze has even handed off the reins of Turnbridge Plantation, and its future rice harvests, to his son, Richard Schulze, Jr., who returned to Savannah in 1995 to practice ophthalmology with his father. "There's a certain amount of mystique and elegance and cachet about Carolina Gold rice, for certain," the elder Schulze says. "But it's damn hard work to grow, and at the end of the day all you're doing is scratching your bug bites. Time for someone else to have some of the fun!"

Stands of Gold

Gold Rush

Fortunately, the cachet of Carolina Gold rice is being spread around South Carolina. Turnbridge Plantation may be the site of Carolina Gold's resurrection, but not necessarily its renaissance as a cash crop. Today, a handful of Lowcountry growers produce the heritage grain, and its popularity grows with each new harvest.

It's a trend that tracks a nationwide clamoring for locally grown foods, part of the so-called Slow Food movement that seeks to restore a community's connection to its landscape through a greater appreciation of local products. "Carolina Gold rice is the nexus of the local foods movement," figures Glenn Roberts, owner of Anson Mills and president of the Carolina Gold Rice Foundation, a nonprofit that supports research and promotion of the grain. "In fact, it's a step in front of the movement, because of Carolina Gold's integrity as a truly local food and the basis of the Carolina Rice Kitchen, one of the most authentic foodways in the country." The advocacy group Slow Food USA calls Carolina Gold rice "the grandfather of long-grain rice in the Americas" and has named it to its Ark of Good Taste listing of endangered regional foods.

And a few Southerners will admit that part of their love affair with Carolina Gold rice has as much to do with pride as profit. When farmers in Louisiana and Arkansas began marketing so-called Carolina Gold rice in the mid-1990s, "we kinda got our backs up," says Campbell Coxe. Coxe had been growing an aromatic basmati rice on his Pee Dee River farm and wanted to prove that his native state's native rice could still survive in the market. He planted four acres of Carolina Gold rice in 2004 and has since increased production nearly tenfold. Now he runs a "farm gate to dinner plate" heritage rice operation. "We grow it, harvest it, mill it, bag it, and ship it," Coxe says. "People really seem to like the idea that it never leaves South Carolina until it's shipped to their door."

The rediscovery of Carolina Gold has heirloom rice producers thinking that there may be more to the future of Carolina Gold rice than a growing appreciation of its past. The Carolina Gold Rice Foundation is now working with USDA rice researchers and the Philippines-based International Rice Research Institute on the production of a companion rice variety that will put a modern spin on the ancient grain. By crossbreeding Carolina Gold with modern varieties, researchers hope to boost Carolina Gold's aromatic properties, tune it to respond to modern agricultural practices in the Lowcountry, and reduce the legginess that makes it prone to falling over. The new hybrid is dubbed Charleston Gold.

"The story of Carolina Gold rice continues to unfold," Coxe says. "It's a central player in the saga of one of the deepest foodways traditions in the country. We're just very, very lucky that it's been repatriated to the Lowcountry so that it can re-evolve into a staple of contemporary culture."

For Schulze, seeing Carolina Gold rice come full circle—from cash crop to lost cultural treasure and back again—seems only fitting. "At first, bringing back the rice had nothing to do with making a dollar," he says. "But it's wonderful to see more of these Lowcountry plantations devote a bit of acreage to Carolina Gold rice. After all, the same kind of art goes into this rice that goes into

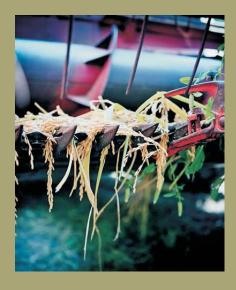
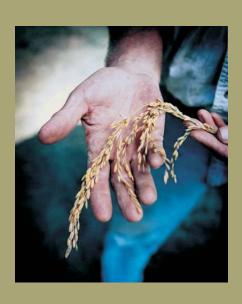




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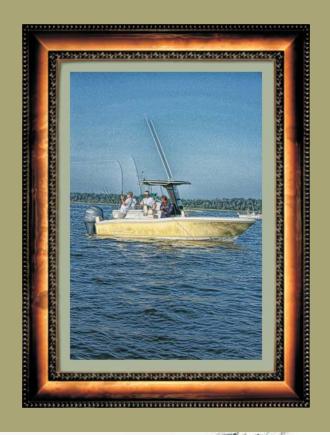
If you're like me, it can be hard to find something for your Dad on Father's Day or his birthday or even Christmas. He seams to have everything and if he see something he wants, he buys it. So, when one of the holidays came about, I was sitting around trying to come up with a special gift and had a group of pictures of us out in the boat fishing with my son. I had seen in the past nautical charts with an artist's paintings on them. Ding! A light went off, I fired up the computer and went to work. I turned our pictures into a file that looked as if and artist sketched 'em up. I found a place that sold me a dvd that had many retired nautical charts that I could use.

The Salt Marsh chart art was born. I found an old nautical chart of Cape Romain on the coast of South Carolina from January 1900 and placed our new images on it, printed it out and framed it and it was a huge hit.



I have expanded my techniques over the months and have many different applications. We have the ability to print on canvas, tiles, coffee mugs and many other surfaces. These make awesome gifts for your loved ones and for those who have everything.

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Cobia time in Historic Beaufort, SC

Nothing Sour about Lemonfish

By Walt Rhodes - April 24, 2007 South Carolina Sortsman

Crossing the Broad River at the Highway 170 bridge outside of Beaufort, it looked like the river was supporting an impromptu boat show.

Nearly every variety of boat known to man bobbed on the river like apples in a tub of water at Junior's Halloween party. At 60 miles per hour, it was difficult to see anyone fighting a fish, but apparently lots of anglers knew this water was filled with cobias.

Cobias, also known as lemonfish, crab-eaters, ling, or Mr. White Lips, begin appearing in South Carolina waters during April, with a peak of action from May through early June. The majority of the fishing takes place off Beaufort County.

"The earliest cobia have been caught down here is April 3," said Capt. Mike Upchurch of Osprey Charters (www.carolina-fishing-charter.com or 843-908-2325), which operates out of Beaufort and Hilton Head. "Last year, the first one was caught about April 19 or 20.

"The fish are generally thick once the water temperature hits 65 degrees and is climbing. May is prime time."

Upchurch said that boats fishing offshore usually spy cobia first.

"The offshore guys see the fish first," he said. "The cobia are starting to migrate north from Florida waters, and many will end up summering off of Virginia. A lot of the time, they see pods of migrating cobia associated with leopard rays, which some people call bat rays. There'll be waves and waves of them offshore during the spring.

"Once we hear from the offshore guys that they have spotted cobia, we know it's time to get ready inshore. A big movement towards the inshore sounds and rivers seems to occur after the first full moon in May."

Cobias enjoy a worldwide distribution. High populations are found in the northern Gulf of Mexico and along the southern Atlantic Coast. The Gulf of Mexico and Atlantic Coast stocks are regarded as separate populations for management purposes despite tagging studies indicating some interchange between the two populations.

Don Hammond, a recently retired marine biologist with the South Carolina Department of Natural Resources, authored a report that demonstrated cobias migrating up the Atlantic Coast are spawning fish.

He reported cobias enter high-salinity inlets and sounds for spawning and larval cobias have been captured inside North Carolina inlets, a situation he said is probably occurring in South Carolina as well. He referenced a pair of cobias spawned unaided at DNR's Waddell Mariculture Facility within 12 hours of capture from Port Royal Sound during May 2001.

While some fish enter inshore waters where Upchurch targets them, offshore bottom fishermen often get a crack at cobias as well.

"Cobias seem to make an inshore-offshore and north-south migration like grouper," Capt. Mark Brown of *Teaser2* (www.charlestonfishing.net or 843-881-9735) in Mount Pleasant. "I wouldn't say someone can go out and specifically target cobia on the bottom offshore, but they shouldn't be stunned when one bites, particularly in the spring when the fish are moving.

"We've caught as many as a dozen in a day. It's sporadic but not surprising."

Brown said he captured cobias in water 60-feet deep and as deep as 180 feet during the winter, a fact noted in Hammond's report.

While offshore anglers bumping the bottom or fishing at an artificial reef might get a surprise from a cobia at any point, the concentrated action for these fish takes place down at the Broad River and Port Royal Sound areas. About 80 to 85 percent of the fishing effort for cobias in South Carolina takes place there.

Cobias find this area of the South Carolina c coast so attractive because it's the only system with virtually no major freshwater input. Tagging research has revealed cobias have a high fidelity to the system. Hammond reported out of 85 fish tagged in Port Royal Sound and later recovered, 78 percent were recovered back there, with some as long as three years later.

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"It's no secret where to fish for cobia in the Broad River," Upchurch said. "All you have to do is look for the boats. It'll be a parking lot."

Upchurch said the four main areas of the river where cobia fishing takes place are just below the Hwy. 170 bridge, the Parris Island Rip, about 8 to 9 miles below the bridge in the middle of the river, the Cobia Hole, which is slightly west of the Parris Island Rip in about 50 feet of water, and The Turtle, found off Daws Island between the rip and bridge.

"When the fish first arrive, there's not a lot of bait around yet," Upchurch said. "Threadfin herring arrive before the menhaden, and we normally jig them up with Sabiki rigs at the same areas where we would be fishing for cobia. We make sure we get a good live well full of them."

The two main techniques for cobias are either anchoring or sight casting.

"When I anchor up for cobia, I fish several baits at different depths," Upchurch said. "I'll put a bait on the bottom, maybe one in the mid depths and definitely one will be on top.

"The bottom setup is a Carolina rig or fish-finder rig outfitted with a No. 12/0 circle hook. The weight may range from 4 to 9 ounces, depending on the current."

Upchurch uses a float for the rig on top. The bait is hooked to a No. 7/0 or 8/0 octopus hook, which is floated below a Cajun Thunder or Blue Water Thunder.

"You can use a Cajun Thunder for this type of fishing but remember to take the swivels off and tie the leader and main line directly to the wire," Upchurch said. "I prefer the Blue Water Thunder because it's made with heavier wire."

Whether he's fishing on the surface or the bottom, Upchurch uses 30-pound braided line for his main line and a 5-to 6-foot length of 50-pound-monofilament line for the leader. He said sometimes, albeit rarely, he might bump up to 80-pound monofilament line for a leader but cautioned against it because the increased drag in the water negatively affects the action of the bait.

"My rods are medium-heavy action," Upchurch said. "You don't want a rod too heavy because you can get a cobia to the boat too quickly, and that's a bad thing.

"I once saw four Marines with a cooler full of beer have quite an experience. After about an hour of pounding beer, they hooked a cobia. This stud Marine immediately winched the cobia to the boat like a hero, and before I could get the words out of my mouth for them not to land it, they put it in the boat.

"The beer went flying and the cobia owned the boat. Those guys were standing on the gunwales to get away from that fish. They finally subdued it with a hammer."

Needless to say, be certain you have sufficiently tired a hooked cobia before gaffing, netting or landing it.

When Upchurch anchors for cobia, he puts out frozen chum. He normally sinks whatever kind of chum he can get that early in the season with a down-rigger ball and positions some out the back of the boat on the surface.

"Old salts will tell you that one hour around the slack tide is when the best bite occurs," Upchurch said. "Around the full and new moon tides, this is probably true because the current is pulling so hard and the baits are probably spinning, making them look unnatural.

"As long as the current isn't pulling too hard, you can expect a bite."

If you can't sit still for cobia, then sight casting is another technique.

"The conditions are going to determine your success when sight casting," Upchurch said. "There doesn't seem to be any rhyme or reason as to why these fish show up where they do.

"We don't see them in 6 feet of water, for example. Generally, they're more out in the main river, but you have to have good conditions to be able to see them and be prepared to cover a lot of water searching for them." www.pbofc.com | May 2009 ~ 10

Cobia time in Historic Beaufort, SC

Nothing Sour about Lemonfish

By Walt Rhodes - April 24, 2007 South Carolina Sortsman

Ideal conditions consist of little wave action or wind and positioning the sun so there's no glare reflected into the anglers' eyes.

"When I'm sight fishing, I go with lighter spinning tackle," Upchurch said. "You want a rod that you can cast accurately. I still use 30-pound braided line and my terminal tackle will be the No. 7/0 or 8/0 octopus hook rigged on a 4-foot leader under a Blue Water Thunder.

"The bait that will produce as near as a 100-percent hookup as possible with this rig is a live eel. It's a harder bait to handle but it's deadly."

Upchurch recommended hooking the eel and suspending it in the live well until you see a surface-strolling cobia. If you give an eel too much slack line in the live well, it'll come out balled around the hook and line, which won't entice a cobia.

"The reason you want an accurate rod is you don't want to plop the bait down on the cobia's head. Don't crowd the fish, just put the bait out there in front where he'll see it.

"The float is not there to make noise. It keeps the eel from swimming to the bottom. The action of the eel fighting the cork is too much for a cobia to ignore. I promise."

Once the bait is out there, open the bale to free spool the line. Upchurch suggested letting the cobia take the bait for about 3 to 4 seconds before setting the hook.

"Cobia can get finicky on the surface," Upchurch said. "While they readily take the eel. you have to be ready with something else just in case.

"Other good baits are artificials, such as stick baits and bucktails. I use a 7-inch Yozuri silver minnow and bucktails with grubs. Good colors seem to be bright baits, like green-and-yellow, chartreuse or yellow-and-red.

"It doesn't hurt to have some blue crabs around as well. Once the menhaden show up a little bit later in the season, keep some of them on hand, too."

Although Upchurch recommended having additional baits ready while sight casting, he urged anglers that are anchored for cobia to stay armed as well.

"Pay attention to what's happening around you," he said. "If you're not alert, you could look down and all of sudden see a 50 pounder hovering right by your boat or near the chum bag. "These are peculiar fish, and they'll show up at any time. So keep something rigged to cast to them when that moment happens, because it will happen."

Upchurch said any day a fisherman lands a cobia is a good day, and catching two or three fish should be considered great. He's had some days where he's caught as many as eight or nine fish during a 4-hour trip. He said last year there lot of small fish were evident, which resulted in multiple-catch trips.

Up the coast, anglers won't find cobias cruising or swimming up the rivers.

Photo courtesy DEVIN CAGE

Cobia anglers believe one hour on either side of the slack tide creates the best conditions because currents don't spin baitfish.

Usually the fish hang out at inlet mouths, where anglers happen to see them incidentally while fishing for other species.

"Cobias are readily found near the buoys around the Charleston jetties," said Andy Pickett, a long-time Charleston angler who, with his two brothers, maintains the Charlestonfishing.com web site.

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"Look in the shadows of the buoys and even under schools of fish, such as spadefish or stingrays," Pickett said. "When searching around structure for cobias, be aware of the tide and wind. It can push you quickly toward the fish and structure, which could be dangerous.

"Leave your motor running. It won't spook the fish, and you may need it to avoid a structure or to keep up with a hooked fish."

Pickett suggested tackle similar to what Upchurch used for sight casting. In addition to live eels, Pickett also mentioned live blue crabs. Research has revealed that crustaceans, such as blue crabs, make up a large part of a cobia's diet

In addition to live bait, Pickett keeps cedar plugs, surgical tube baits and bucktails available. He said anglers could sweeten baits with pieces of shrimp or squid.

Cobia fishing can be frustrating but being well prepared for the fish's fickleness will put the odds in an angler's favor, resulting in one of the fiercest fights and best-tasting fish you'll ever catch.



RecipeOfTheMonth

4 TBS Butter

1/4 Cup all-Purpose Flour

2 Cups Whole Milk

1 Quart Half and Half

2 Ribs of Celery, Peeled and Grated

1 Small Onion, Grated

Bouquet Garni,

2 Sprig of Fresh Italian Parsley and 1 Sprig of Fresh Thyme

1 TBS Worcestershire Sauce 1 tsp Texas Pete Hot Sauce 1/4 tsp Nut Meg 1 TBS Garlic Salt 1/2 Cup Cooking Sherry 1 lb Crab Meat Salt and White Pepper to taste



In a 3 quart heavy bottom pot over medium high heat, melt the butter until it bubbles. *Add the flour and whisk to combine until smooth. Around 4 minutes. Add the milk and the Half and Half and whisk together. Bring to a boil. The liquid will have thickened at this point. While bringing the milk mixture to a boil, peel the celery, this will eliminate most of the stringy piece, and then gate, Also grate the onion. With a little butter, sauté the celery and onion in a small pan until they're translucent. Add to the boiling milk mixture. Tie the parsley and thyme together with butcher's twine and with the back of a knife gently hit the herbs to help release the flavors. Add the Bouquet Garni to the boiling mixture also. Reduce the heat to a simmer and stir every once in a while. Let simmer for 20 minutes.

Add the Worcestershire, Texas Pete, Nut Meg, sherry and garlic salt and stir to combine. Let simmer for an addition 5 minutes. Go through the crab meat and pick out any crab shells that may have slipped through the first picking. Fold the crab into the pot and simmer for another 5 minute. Ladle soup into a bowl and add fresh ground white pepper in the center. Add a fine finishing salt on top of the pepper. Then drizzle a bit more sherry around the salt and pepper. Sprinkle fresh chopped parsley around and garnish with a leaf or two of parsley on top of the salt and pepper.

To have She Crab Soup, add fresh crab roe on top of the salt and pepper center.

*The flour and butter combination is known as a Roux. This is used to thicken soups and sauces. There are white and dark roux's and the dark roux and take up to 90 minutes to create. We are using a white roux. The darker the roux the more it take to thicken.



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SPORTSMAN

Beware the Lionfish

Atlantic Ocean boaters, watch out! Boaters, anglers and divers who venture offshore on the East Coast need to avoid tangling with a beautiful but potentially deadly tropical invader. According to scientists from the National Oceanic and Atmospheric Administration, the highly poisonous lionfish, a native of Indo-Pacific waters, is now found in relatively high numbers along the U.S. Atlantic coast - and seems to be spreading.

The foot-long red,

maroon and white-striped tropical fish, with its long, fan-like pectoral fins that carry venomous spines, can now be found from Florida to North Carolina.

How the lionfish, also called a turkey fish, became established in Atlantic waters is unclear. But its exotic beauty makes it a popular aquarium fish. It's possible they got into the Atlantic when six lionfish reportedly

Beautiful but potentially deadly, the poisonous tropical lionfish appears to be increasing its range along the southeastern U.S. coast.

were released from a home aquarium in Florida during Hurricane Andrew in 1992.

Lionfish can inflict a very painful, potentially life-threatening sting, and NOAA has developed a targeted campaign to educate medical personnel and first responders about how to treat victims. For more information, go to: coastalscience.noaa.gov and click on Invasive Species.

Warning Flags Fly Again

While we barely noticed they were gone, government stations are bringing back the colorful warning flags that flew for a century to warn mariners and coastal residents of impending heavy weather and tropical storms.

Earlier this year, the U.S. Coast Guard reestablished the Coastal Warning Display program at select coastal stations, first instituted over 100 years ago. Many yacht clubs and marinas also participated by flying the four warning flags — small craft advisories, gale warnings, storm warnings, and hurricane warnings. Officially, the Coast Guard discontinued using the flags in 1989.

Aside from the flags' role as an iconic symbol of the risks involved with living on the coast, the Coast Guard figures any warnings can only help raise awareness now that 53% of the U.S. population live in 673 counties on our coastlines. Coastal residents increased by 33 million from 1980 to 2003.

Of course, modern weather warnings are the first choice in preparing for bad weather, including radio, Internet, television and weather monitors.

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Goes Beyond Federal Requirements

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Field of Vision from the Helm	*	4	Canoes and Kayaks	√	
Ventilation Gasoline	*	¥	Ventilation Diesel	*	
Buoyancy/Flotation	*	4	Diesel Fuel Systems	*	
Gasoline Fuel Systems	*	¥	Pontoon Boats	*	
Powering	*	*	Exhaust Systems	*	
Hull Identification (H.I.N.)	¥	✓	Steering Systems	4	
A.C. & D. C. Electrical Systems	11	₩.	Manual Hydraulic Steering Systems	*	
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Carbon Monoxide Detection Systems	¥		Seacocks, Thru-Hulls and Drain Plugs	¥	
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