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**Fun Fishing and Farm Ponds** **Bill Adelman**  
 By Carol Martens



*Collin Peirce on his 21st birthday with Tom and 8lb Moby (he has down syndrome)*

What does a city girl know about fun fishing and farm ponds? You might be surprised. Country folks just walk behind their house or to the neighbors to fish a pond. To get to a river, stream or bigger pond, they can take a horse and get there and back in a short time. Okay, I know they have trucks and can get to a nearby lake but it takes a little more effort for us city dwellers to engage in such activities. In my territory we have wheels on everything. In my Ford 150 on an 8 lane freeway I can be at a lake in less than an hour, okay, two hours with traffic. City kids have bicycles and skateboards and can zip a few miles and get to their fishing spots. I remember in the old days when my boys jumped on their two wheelers and rode to a nearby private lake, jumped the fence and fished. When I tried to do it, jumping the fence wasn't a good thing.

Out west we have aqueducts. We have lots of them if you can get to one and fishing is allowed. In years past, our  
**Cont. on pg. 2**

Just shortly after dirt was invented, my Dad took me out to the corner of my grandparent's farm for my first experience with a gun, his .22 bolt action Remington. At age 11, this was a life changing event. A very successful life changing event in that I humanely killed two Del Monte string bean cans and one Log Cabin syrup container. At this point in my career it was not important to consume our harvest, rather just savor and enjoy it. I did however, have to retrieve my kills and return them to a place of rest on the ranch. Don't recall if we buried them or just tossed them on the refuse pile for later disposal.

Fast forward, to 1959, where I was growing impatient with the growth in and around Los Angeles, my place of birth. Having asked for a transfer to a less populous area, the offer was either Woodland or San Mateo. As I had never been further north than Bakersfield, who knew? A California map solved the problem. Woodland looked more boondockie, so that was it. There were about 14 employees in the store and all of the guys hunted and/or fished. My first hookup was with a fisherman and our first outing was tossing a Rebel for stripers near Elkhorn. My catch, a king salmon, gave me pause, as it didn't have the stripes on the side that the stripers in his pictures had. Fortunately, Ron knew the difference and the season was open.

Next, while talking to the husband of one of my fellow workers, the topic of deer hunting came up. He knew a guy who was a hunter and could take us out for a day trip. OK I thought. Why not,  
**Cont. on Pg. 3**

**Getaway: A Wine Lover's Weekend Along California's Central Coast**

by Thomas C. Wilmer

The San Luis Obispo wine region has a Mediterranean climate similar to regions of France that produce storied wines. (SLO Wine Country) The heart of the California Central Coast is a mere four hours south of San Francisco, with stunning seaside villages like Cambria, Morro Bay, and Avila Beach. But it also is home to a remarkable cool-climate wine country that, to date, has flown largely under the radar.

For wine aficionados and casual tasters alike, it's a discovery worth making. A leisurely road trip down Highway 1 through Big Sur Country is a soothing way to set the mood and decompress before entering the realm of the Middle Kingdom, where freeways, traffic jams and maddening crowds are nonexistent.

The northern gateway is Hearst Castle, reposing in storybook fashion on a Santa Lucia mountaintop a mile above calving sea lions, cavorting otters and



## Carol Martens (from pg. 1)

family would sit on the bank of an aqueduct and fish for hours because there are huge catfish and stripers lurking about and we caught us some. It would be important for you to know that most aqueducts have slippery, mossy sides that I found out about the hard way. One nice afternoon while we were fishing my hat flew into the water. I stepped just an inch into the water to get it and quickly slid all the way in. Did I mention there is usually a fast current as well? My family burst into laughter until they realized mom was in a panic and quickly heading down stream and reached out with a net to save me!

A safer place might be the many piers and docks you find on lakes and the ocean. Piers can be a blast! It's really how my boys and I got hooked on fishing. It's usually free and something a family can do in addition to shore fishing. And those who would rather sunbathe will probably be able to do so nearby.

I call all of the above fun fishing and I've done a lot of it. But now I want to take you somewhere else. May of this year I had the privilege to attend the Outdoor Writers of California Conference in Placer County, Calif. We actually stayed in Auburn, the home of the famous Reese family that includes Skeet and older twin brothers, Jimmy and John. It's no wonder Skeet and Jimmy became pro anglers being surrounded by more than twenty of some of the finest bass lakes and reservoirs. Bassmaster just announced the Top Ten Best Bass Lakes for 2016 and three of them are a short drive from Placer County. Clearlake was rated #3, Sacramento Delta #5 and Berryessa #7. Some of the others you may recognize are the American River, Lake Tahoe, Folsom, Pardee, Oroville, Comanche, New Melones and Don Pedro.

Within that circle are many smaller lakes and a new lake called New Bullards Bar Reservoir that has been in the news lately. December 2015 Paul Bailey caught a new record 11.4 lb.

spotted bass. In February a 10.8 lb. spot was caught and released by biologist Adam Koons. According to web sites, there have been multiple spots over 7lbs. caught this past year. Bullards Bar is definitely on my bucket list! Most of the lakes I mentioned are well known for having all three species of bass which allows for good fishing all year round. Denis Peirce (another writer) and I had the good fortune of going on a guided bass trip with well-known Don Paganelli from Sacramento. We spent a few hours in the afternoon on Folsom Lake and caught some nice bass. He took out some of my associates that morning and caught bigger ones. That's what we get for sleeping in. Don conducts guide trips on Folsom, Berryessa and the Delta for low and reasonable rates. His website is [www.Guidebass.net](http://www.Guidebass.net) for more information. Don let me know that if we take your own boats to any of these lakes and reservoirs that Quagga mussels are not a threat because of the higher elevation and that's great news. You still need to research the lakes you want to visit for their hours, fees, accommodations and restrictions before you go. Farm pond with geese

Speaking of accommodations, I highly recommend the Auburn Holiday Inn near the corner of HWY 80 and the 49. My friend and Editor Jeannie Kormorech and I extended our stay after the conference for a total of 5 nights. We were impressed with the rooms, conference facility, restaurants and staff. Every morning hotel guests can have a healthy breakfast with made to order omelets and great coffee for just \$5. Plus, just a short walk next door and you'll be at the infamous In-N-Out Burger. How can you miss?

Now for the highlight of our trip to Placer County that Skeet may not even know about. Hidden off hwy 49 less than 30 minutes from Auburn is a private pond and farm house on a 5 acre site. Denis Peirce found out I had a passion for farm ponds while we were on Folsom and made arrangements for us to meet Tom and Andrea Moreno.

They have owned this property for over 20 years. Jeannie and I fished for over 5 hours on this unique 2.5 acre pond surrounded by cut grass for easy access. It also has a covered dock extending over the water that serves as a kitchen/dining area that can also be fished from

This pond was created and is well-managed by Tom in every way. He planned way ahead to have a large variety of healthy fish and took steps early on to make sure this happened. He pumps his own well water to the deepest part of the pond by using his windmill and has an aerator that provides the needed oxygen and prevents stagnation. Tom supplements the food chain to maximize his fish numbers and size with an automatic feeder. He also introduced mosquito fish as a prime forage for the fish and to control pesky mosquitos!

Tom took the time to explain the many things that make his pond successful including the importance of duck poop and proper runoff. Who knew? In addition to a few ducks there is a family of Canada geese who have made this pond their year round home. When it comes to catchable fish, there is an 8 lb. Largemouth named Moby who was recently caught by Collin on his 21st birthday. Collin is the son of Denis Peirce and fishing this pond brings him pure joy. I heard the biggest catfish weighs about 40 lbs. and Jeannie caught a 2 lb. smallmouth right next to the dock! The largest trout so far is about 3 lbs. I saw for myself the abundant blue gill around the dock that will bite your hook just for fun. If you want to build a pond, I suggest you visit and copy this one. There is still another surprise!

On this spacious property their just happens to be a two bedroom farm house with all the amenities of home. The whole inside is pine and outside a covered porch around the whole house. It's totally furnished so all you need is some clothes and your fishing tackle. I'm serious. You have a huge and secure area to park multiple cars and a boat.

Cont. on pg. 3

## Bill Adelman (from pg1)

as I was very successful with my Dad's .22. How hard could it be? Point and shoot as I saw it. Point and shoot what? Hmm. My friend had but one rifle, so I needed one. See how quickly I caught on back in the day. My night job at the local Mobil service station answered that question. The other employee there had a friend who had a guy that knew someone. That someone showed up, after dark, with a Remington 7.62 bolt action sniper rifle with peep sights and a paper bag with some shells in it. The price was right, so I bought it. Not in today's world.

Back to the hunt. We were to meet the experienced and know it all hunter in Sacramento at Oh-Dark-Thirty. He never showed up. We later discovered he decided to just not go. Thus, well after first light, our decision was to give it a try, two guys who had never deer hunted. Keep in mind that we were driving a Fiat 100, one seater. As we ventured up Highway 20 near Grass Valley, without a clue as to where or how to hunt, we spotted a woman hanging some wash outside of a side by side trailer. Cautiously we drove in, waving and trying to look friendly. We spoke to her through the car window. After determining our plight, she called her husband out. He listened and told us to go back the way we came to the first right turn, and hunt anywhere up that road. Finally something positive occurred.

At least it appeared positive until we came to the Bear River. At a dangerous, ripping flow of 12 inches, it might have well been the Sac. Remember, a Fiat 100, one seater. We'll hunt here. Pulling off to the side of the dirt road was step one in our plan. Step two was to get out and load up. It occurred to me that crossing the creek in my low cut Converse tennies could be a problem, a problem I soon had to solve. As I gazed through the many pines, across the creek, a deer appeared, a buck at that. Without thinking, I pointed and shot. The deer wobbled for about 10 yards and dropped in it's own shadow. Now what? We knew we had to gut it,

so I asked my partner if I could borrow his knife. Knife? Neither of us had a knife. Let's go back to the nice guy and his clothes hanging wife and see if we can borrow a knife, assuming we could get the deer in the car.

Which we did, after removing the seat, laying the deer in its place and sitting on the deer. The husband must have seen us approaching as he exited the trailer asking if we couldn't find the road. His utter amazement and surprise at our success was overcome only by his complete disbelief of our story. He told us to drag the buck out back and then showed us how to field dress it. That was easy, now let's go home. Our deer still wore the hide, so what to do next became a concern. My barber was a hunter, so we called him and he showed up, with a knife, and assisted in that chore, in my garage. Final stop was the butcher shop. From that point forward, I was a deer hunter, one who not only owned a Buck folding knife, but a pair of lace up black paratrooper boots as well.



## Carol Martens

The house overlooks the pond that belongs only to you while you're there. Yes, I said while you're there, because it's rented out year round. You won't believe the rates per night so I'm not telling. All I know is I'm heading back as soon as possible and taking a well deserving friend or family member with me. Check out [www.basskickincabin.com](http://www.basskickincabin.com). Tom and Andrea selectively share this jewel at low rates to make enough income to pay for the maintenance but they also love to see people enjoy themselves and come back as friends. In closing, as a writer and lover of the outdoors and fishing, I hope to share people and places like these with you in the spirit of adventure. [www.carolmartens.com](http://www.carolmartens.com).

## Dear colleagues and friends of the media

### Dan McKernan

You may have noticed (or not) that it's been a little time since I've sent a press release or a pitch about Big Bear. About four months ago, I opted to branch out on my own to begin a marketing and public relations firm devoted to on-the-mountain businesses and other tourism-related activities.

The last few months I've dedicated the majority of my time to launch the first edition of Big Bear Guide, a user-friendly guidebook to Big Bear Valley. My next project is to develop my website [BigBearGuide.com](http://BigBearGuide.com).

I'm off to a good start, and want to inform you that I will continue to provide public relations and publicity services for my clients. In fact, I will send a press release today for Action Flyboarding, a new water attraction in Catalina Island, and another for Big Bear Lake Oktoberfest in the next couple of weeks.

I'm still well connected in Big Bear and have a stronger-than-ever passion for my hometown. I will keep my ear to the ground for anything and everything related to the mountain resort; whether it's a story idea, press trip request, or a hard-news crisis situation. I've worked alongside many of you for the past 12 years, and I look forward to continuing our relationship.

Please feel free to reach out anytime for news about Big Bear or if you just want to catch up. I can be reached at 951-283-9442, or by email at [DanMcKernanPR@gmail.com](mailto:DanMcKernanPR@gmail.com) or [Dan@bigbearguide.com](mailto:Dan@bigbearguide.com). My Twitter handle is <https://twitter.com/BigBearNow> and coming soon <https://twitter.com/bigbearguide>. Thank you, I appreciate it.

Sincerely,

Dan McKernan

Director of Public Relations & Publicity  
951-283-9442 |

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## Tom Wilmer (from pg. 1)

migrating whales that scoot along the San Simeon Coastline.

San Luis Obispo wine country vineyards often butt up against the morro peaks. (SLO Wine Country)

Castle by the Sea

Hearst Castle, operated today by the California State Parks, was the one time mega-estate of newspaper tycoon William Randolph Hearst. Plan to spend a half day touring the castle and walking on San Simeon State Beach, directly across Highway One from the Hearst Castle entrance.

Then turn your attention to the Hearst Ranch Winery a few yards down the lane from the park entrance, owned by Steve Hearst (William's grandson) and his partner, Jim Saunders. The tasting room is situated in the creaky wood-floor circa-1850s Sebastian General Store that, in its infancy, catered to whalers.

In its current incarnation, you'll find a superb selection of Hearst wines utilizing Central Coast's finest grapes, from chardonnay to tempranillo, locally crafted olive oils and an array of items to nosh on, including killer burgers. Ten miles south the artsy community of Cambria, akin to a mini-Carmel, features an array of fine-art galleries and a diversity of dining options from casual to classy. Not to be missed is Moonstone Beach with rambling bluff-top boardwalks and an array of architecturally enticing seafront inns and motels.

The entire coastal realm is defined and delineated by the Santa Lucia Mountain range that blocks the sometimes scorching summertime heat in the interior valleys, and moderates winter-



time coastal temperatures.

On the seafront side of this range you will find San Luis Obispo Wine Country. It is California's coolest wine-growing region, situated south of San Luis Obispo, where the vineyards are just 5 miles from the ocean on average.

Wine tasting in San Luis Obispo's Wine Country is an increasingly popular part of the Central Coast's tourism industry. (SLO Wine Country)

Cool-Climate Grapes

Here in the adjoining Edna and Arroyo Grande valleys, some of the world's finest chardonnay and pinot noir vines are nurtured. Aromatic whites and Rhone varieties also thrive in SLO Wine Country. The cool-climate grapes grown here are so coveted that in addition to berries processed locally, untold truckloads head north at harvest time to the Santa Cruz Mountains and Napa/Sonoma vintners.

Back in 1880, a visionary pioneer planted a few acres of zinfandel in the upper Arroyo Grande Valley. Even though the vines were abandoned for decades, they were rediscovered and revived by winemaker Bill Greenough in the mid-1970s.

Today those 135-year-old vines produce incredibly flavorful and zesty wine that is made by Greenough's son, Tom, and poured at Greenough's Saucelito Canyon Winery tasting room, located in Edna Valley a couple miles south of San Luis Obispo.

Odds are excellent that when you stop in for a tasting at one of the wineries, you will likely meet and visit with the owners, or their sons and daughters. Many of the families have been in the business for decades.



The 125-acre Wolff Vineyards in Edna Valley have been producing teroldego, pinot noir, riesling and chardonnay grapes for 35 years. Elke and Jean-Pierre Wolff bought the property in 1999, so stop by the tasting room, and you're bound to meet them



or their two sons.

Coastal fog rolls into the Edna Valley a few miles south of San Luis Obispo. The vineyards here are, on average, roughly 5 miles from

the ocean. (Thomas C. Wilmer / For The Press Democrat)

Head down Edna Valley on Highway 227 from Saucelito and Wolff and you'll spot Old Edna Townsite on your right.

A century ago, Edna was a crossroads gathering spot for local farmers and ranchers. Today the corrugated-metal clad Old Edna Mercantile is the home of Sextant Winery's tasting room.

Old Edna Town's best-kept secret is out back, where you'll find two 100-year-old farmhouses that have been lovingly restored as farmstay vacation rentals. There's even an authentic Gypsy wagon available in conjunction with a "Suite Edna Guest House" stay.

Another farmhouse is hunkered on a hillside just south of San Luis Obispo off Highway 101, where 83-year-old Herb Filipponi grew up milking cows with his father.

When the dairy industry withered on the Central Coast in the 1960s, Herb ran cattle until his daughters, Dana and Julie, talked him into opening Filipponi Ranch Cellars winery, with a tasting room in Herb's renovated farmhouse.

A stop in at their winery just might include some engaging tales of the pioneer Swiss-Italian (cont on pg 6) **4**

Registration is open now for Morro Bay - it will be October 3-5!

**YES - that is a Monday, Tuesday, with departure on Wednesday.**

## **TUESDAY MORNING ACTIVITIES**

Whale Watching with Sub Sea Tours (Max 22) 9 am - 12:30 pm:

Kayak and Oyster Farm Tour (Maximum 16 participants) 9 am - 1:30 pm:

Black Hill Hike/ National Estuary Tour (Minimum/Maximum: 5/12 participants) 9 am - Noon

Birding Tour with Museum of Natural History (Maximum 15 participants) 10 am - Noon:

Explore the Highway 1 Discovery Route (Maximum participants 10) 9 am - Noon:

Scuba Diving in the Bay (Maximum 4 participants - must have current scuba certification) 6:30 am - Noon:

Stand Up Paddle Board Yoga (Maximum 6 participants) 9 - 11 am :

## **TUESDAY AFTERNOON ACTIVITIES**

Hike Montana de Oro with Central Coast Outdoors (Maximum 10 Participants) 2 - 5 pm:

Stand Up Paddleboarding with The Paddleboard Company (Maximum 6 Participants) 2 - 4 pm:

Fish Tales, Seafood Seminar and Sampling (Maximum 30 Participants) 2 - 4 pm:

Through the Lens: A Photo Walking Tour 1 - 4 pm:

Voluntourism (No Limit) 1 - 4 pm:

## **FULL-DAY ACTIVITIES**

Sportfishing with Virg's Landing - (Maximum participants 20) 7 am-2 pm:

### **PRE-CONFERENCE SPECIALS**

Salt Marsh to Mud Flats, Sunday, Oct. 2, 2016 at 1 pm:

### **POST-CONFERENCE SPECIALS**

Margarita Adventures Zipline Canopy Tours, Wednesday, Oct. 5, 2016 at 10:30 a.m:

Discover Magnificent Morro Rock, Wednesday, Oct. 5, 2016 at 1 pm :

## **Costa's New Hinano and Copra Sunglasses Draw Inspiration**

from Beauty, Resourcefulness of South Pacific Islanders

Daytona Beach, Fla. – April 12, 2016 – Pristine. Tropical. Remote. These are just a few words used to describe the white sand, clear water shores of the un-touristed French Polynesia atolls in the South Pacific. Costa's new sunglass styles, Hinano and Copra, are inspired by the beauty of the islands, and the resourcefulness of the islanders to live sustainably.

The name Hinano comes from the male flower of the pandanus tree that decorates French Polynesia. Costa's Hinano sunglass style features a small fit, with cushioned high-grip temple tips, a low-wrap head curve and hypoallergenic rubberized soft nose pads, to help keep the frames comfortably in place all day. The optical spring hinge allows for a "forget-they're-on" fit.

Hinano is available in frame colors including: blackout, shiny black, and matte coconut fade, as well as Costa's own tri-fusion color technology, available in shiny navy + red + gray and driftwood + white + khaki. The tri-fusion technology shows the beauty of colors molded together into one sunglass style.

The Tuamotu islanders of the Anaa atoll know how to live resourcefully, making use of the plentiful coconut trees. Copra – dried, chopped coconut – is pressed for valuable oil, and the broad palm leaves of the coconut trees provide cover from the fierce South Pacific sun.

Costa's new Copra style offers a durable, full coverage fit, also providing shade protection from the sun's harmful rays. Its sturdy integral hinge technology and soft nose pads create a stylish yet comfortable fit. It's available in colors such as matte coconut fade, retro tortoise with black temples, shiny black + amber, and in tri-fusion options such as matte gray + cream + salmon and shiny retro tortoise + cream + salmon.

Both of Costa's Hinano and Copra sunglasses are comprised of a nearly indestructible bio-based resin material sourced from the castor plant, a sustainable, hardy perennial. The bio-based resin produces increased durability, overall sunglasses weight reduction, and the ability for the frame to hold shape from extreme heat to bitter cold temperatures, crucial for anglers out battling the elements.

Incorporating a bio-based resin frame construction reduces Costa's manufacturing process emissions, and cuts the company's overall carbon footprint significantly.

These styles can be customized in its full array of patented color enhancing polarized 580™ lenses. The brand's 580 lens technology selectively filters out harsh yellow and harmful high-energy ultraviolet blue light. Filtering yellow light enhances reds, blues and greens, and produces better contrast and definition while reducing glare and eye fatigue. Absorbing high-energy blue light cuts haze, producing greater visual clarity and sharpness.

Costa's 580™ lenses, the clearest lenses on the planet, are available in either glass or impact resistant polycarbonate. Lens color options include: gray, copper, blue mirror, green mirror, and silver mirror. Hinano and Copra are also available in customized Rx sun lenses.

Hinano with 580 lens technology starts in retail at \$169, while Copra starts at \$149. Both styles are available now at [www.costadelmar.com](http://www.costadelmar.com), and at authorized Costa retail partners.



**Wilmer cont. from 4**

family homesteaded on the Central Coast 100 years ago.

The Old Edna Mercantile along Highway 227 is the home of Sextant Winery's tasting room. (Thomas C. Wilmer / The Press Democrat)

A Central Coast wine-centric exploration would not be complete without at least a half day earmarked for exploring Avila Beach, Pismo, Shell Beach and Old Town Arroyo Grande.

A short hop south of Arroyo Grande off Highway 101, Laetitia Vineyard and Winery produces exceptional classic French-style méthode champenoise bottle fermented sparkling wine from its estate chardonnay, pinot noir and pinot blanc grapes.

Ask for David Hickey, Laetitia's effervescent sparkling winemaker, who will wax poetically about crafting some of California's finest "Champagne."

Thomas C. Wilmer is the host of NPR digital media travel show "Journeys of Discovery with Tom Wilmer."



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**Editorial: It's Morro Bay again!!**

**Meade Fischer**

Most of you will remember when The Inn at Morro Bay hosted us. I remember it well, although the exact year always escapes me, what with my problem with anything to do with chronological order. I do recall the details of the conference, and I had a wonderful time. Obviously I'm looking forward to doing it again October 3-5. Also note that the post conference zip lining is also on tap this year.

On page 5 you'll find the list of activities, and the details on each can be found on the OWAC website. Registration is open now, so sign up.

Also, you'll see that Bill, Tom, Carol and Dan contributed this month. Next month perhaps you'll send in something.

I'm still thinking about the good times we had at Placer, and now I find out that my conference-related piece will be coming out next month. I'll send that to our hosts with a note thanking them again for their hospitality.

Now that I think about chronology, I'm hoping that someone has kept a detailed record of these conferences. I would have to think long and hard to remember them all, probably in the order of how much fun I had, not the year.

I believe we have some good candidates for Californian of the Year, and I hope each of you take the time to vote.

Owac exists to serve our members, and our members derive many benefits. That said, I hope more of you can take a few minutes each month to step up and take on some small job, and if you find pleasure in that, perhaps one day you'll run for the board.

Ah, it looks like I've managed to fill the blank column left for me, so I'll sign off until I see you all in Oct.



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