

**HAWAII**

Continued from Page B1

I brought the light bait rod and heavy moray rod, but he suggested we start out whipping. Though I'd brought a rod well-suited for whipping to Hawaii and used it frequently, I'd left it in the car this one time, figuring I could use a medium-light setup if I needed to. If I caught another small lizardfish, I would hardly be undergunned.

**Whipping**

Aquamarine waters mesmerized me. The geologically fresh shoreline was reminiscent of a snowmelt river's work in a just-forming canyon. I mounted a rocky ledge, checked my footing and drank in the beauty and contrast of the coastline at my feet. With the surf rushing in and out of the rocks, varying topography and submerged rock piles, I read the water. I cast out, instantly missing my other rod. As I jerked the Rapala back towards me, I figured that if there were predatory fish here, they'd be in this pocket.

I hadn't cast five times when a predatory fish absolutely crushed my lure and went on a blistering run. The bass rod nearly doubled as 20-pound braid flew off the reel. The waves were crashing hard, and as the fish zipped in and out of the shoreline breaks, I had to move to keep it from diving under rocks and slicing the line. I kicked off my flip flops behind me and went bare-foot, moving where I needed to handle the raw



Macyn Nagao/Contributed Photo

Not only is Macyn a great fisherman, he takes decent photos, too. This bluefin trevally I caught whipping was probably the highlight of my trip to Kona.

power of what had to be a 20-pound fish.

It was pulling almost to the breaking point, but I refused to let my gear fail. Twice the fish spooled me, and as I thumbed the knot on my spool, I was able to pull enough line back onto the reel that it wasn't a problem. Gingerly, I tightened my drag and wound the fish in closer, closer. We didn't have a gaff or a net or beachhead, and the fish was both five feet below me and too heavy to just lift up.

Out of options, I

climbed down the rocky staircase when the tide went out and then brought the fish in with the rising water. I used the fish's tenacity and the momentum of the wave to make it swim into a crack in two rocks where Macyn and I landed it and carried it up the shoreline.

It wasn't 20 pounds. It wasn't 50 pounds. It wasn't quite five, but it fought unlike any five-pound fish I've ever caught. Even New Zealand's kahawai — the strongest fight per-pound I'd yet experienced —

paled in comparison. And virtually every fish paled in comparison to the vivid cerulean fins that give the bluefin trevally, omilu, its name.

Macyn intended to make sashimi out of it, so we found a pool above the tideline and placed it there to stay fresh while we continued fishing. Whipping yielded a bluespotted cornetfish, an absolutely wild looking beast, but then the bite died.

We switched back to bait and caught and released our fill of small

fish before calling it a night.

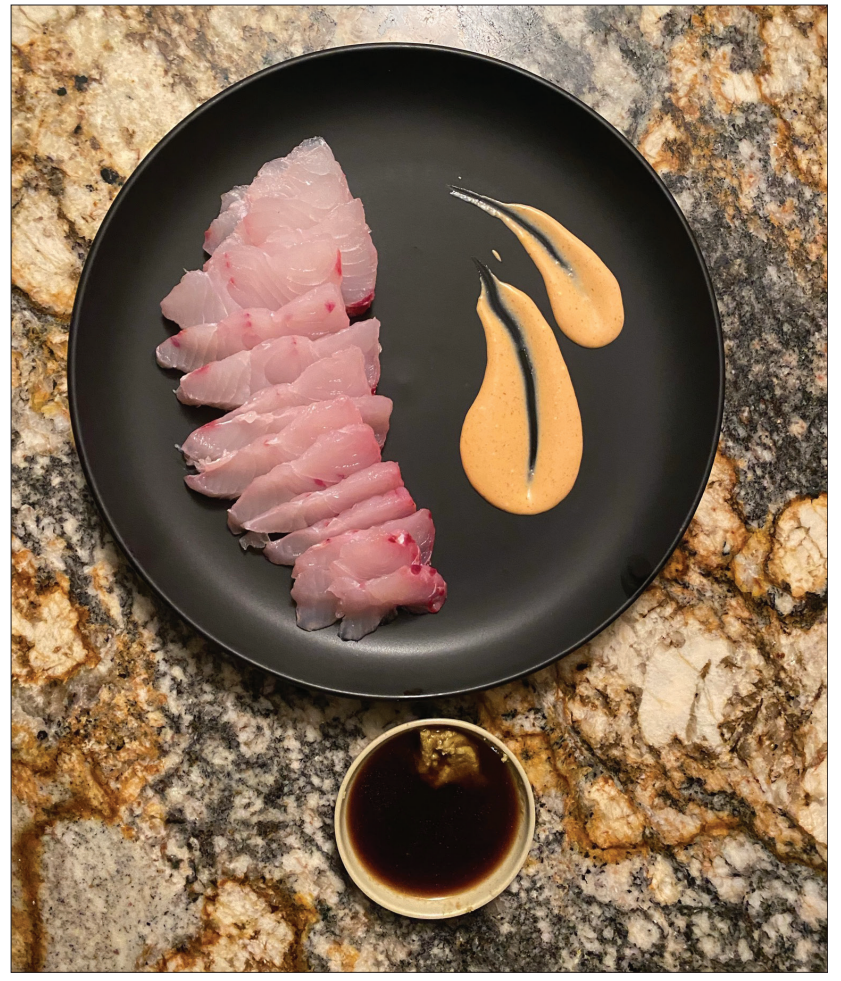
**Fresh fish**

Ideally, for sushi or sashimi, you want to brush a fresh fish with salt to draw out the moisture and sit it in a cooler or refrigerator for a few days to let the muscle fibers relax. Sadly, it was my last night, and I wanted a reward after all that whipping before flying home. Macyn obliged.

Though the omilu was still a little tough, it tasted delicious. We paired

it with some chips and fresh ceviche made from Hawaiian chub, a small mostly vegetarian fish popular with locals to complete an incredible meal we'd endured one whipping after another to experience.

Sign up for every single CaughtOvgard column at [www.patreon.com/CaughtOvgard](http://www.patreon.com/CaughtOvgard). Read more for free at [caughtovgard.com](http://caughtovgard.com); Follow on Instagram and Fishbrain @lukeovgard; Contact [lukeovgard@gmail.com](mailto:lukeovgard@gmail.com). Thank you for your continued support of local journalism.



Luke Ovgard/Contributed Photo

Hawaii is home to one of the most sustainable fisheries in the world because anglers eat almost anything edible they catch instead of overfishing one or two popular species. This bluefin trevally was phenomenal even though jacks in other parts of the world are not popular table fish.



Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties

**CLASSIFIEDS**

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line:

[www.lagrandeobserver.com](http://www.lagrandeobserver.com)  
[www.bakercityherald.com](http://www.bakercityherald.com)

Email:

[Classifieds@lagrandeobserver.com](mailto:Classifieds@lagrandeobserver.com)  
[Classifieds@bakercityherald.com](mailto:Classifieds@bakercityherald.com)

**DEADLINES:**  
**LINE ADS:**  
Tuesday: 8:30am Monday  
Thursday: 8:30 am Wednesday  
Saturday: 8:30 am Friday  
**DISPLAY ADS:**  
2 Days Prior to Publication Date

SATURDAY, JANUARY 1, 2022

**CROSSWORD PUZZLER**

**ACROSS**

- 1 Web addr.
- 4 Meat jelly
- 9 Pen's content
- 12 Kiwi's extinct cousin
- 13 "Where's —?"
- 14 Lillie or Arthur
- 15 Exception
- 17 Windy
- 19 Yes, to Angus
- 20 Evergreen scent
- 21 Psyched up
- 24 Disciplinarian
- 28 Style of the Parthenon
- 30 Persuade
- 31 Alcott girl
- 32 Defective firework
- 33 Burst forth
- 35 Prizm maker
- 36 Such as (abbr.)
- 37 Unruly kid

- 38 Build
- 40 Avers
- 43 Hill builders
- 44 Abode
- 45 Fail to keep up
- 47 West Indies republic
- 49 Not worthy of
- 53 Under the weather
- 54 Uttered loudly
- 56 Rawls or Gehrig
- 57 Pipe bend
- 58 Trooper, to a CBer
- 59 Hat-room fixture

**DOWN**

- 1 Ms. Thurman
- 2 Ely of "Tarzan"
- 3 Southeast Asian
- 4 Absent
- 5 Hawthorne's town

**Answer to Previous Puzzle**

I	R	K		A	M	B	O		B	E	L	T
R	E	L		P	O	U	T		O	L	E	O
I	N	E	X	P	E	R	T		S	K	I	M
S	T	E	A	L		L	O	S				
			C	E	E			R	A	S	P	S
P	O	R	T		V	A	T	S		I	O	U
O	R	E	O		E	R	E		S	T	O	P
D	A	D		E	R	I	E		C	U	R	T
S	L	O	B	S			S	A	O			
			I	S	A	K		A	N	I	S	E
W	O	O	S		M	I	C	H	E	L	I	N
E	C	H	O		A	L	O	E		E	L	I
E	T	O		H	O	O	D		S	O	D	

1-1-22 © 2022 UFS, Dist. by Andrews McMeel for UFS

1	2	3		4	5	6	7	8		9	10	11	
12				13						14			
15			16					17	18				
			19					20					
21	22	23			24	25					26	27	
28				29		30					31		
32				33	34						35		
36				37				38	39				
40		41						42		43			
				44				45	46				
47	48							49			50	51	52
53					54	55					56		
57					58						59		

- 6 Operate a ferry
- 7 Psyche part
- 8 Think
- 9 "A Doll's House" playwright
- 10 Safety or mosquito —
- 11 Boastful knight
- 16 Biblical trio
- 18 PC operating system
- 20 Stage telephone
- 21 Used a calculator
- 22 Chisel
- 23 Law (abbr.)
- 25 Sharp, as hearing
- 26 VCR button
- 27 Hits the horn
- 29 Pottery
- 34 Unusual
- 35 Ike's rank
- 37 Absorb
- 39 Current style
- 41 Nip in the air
- 42 Built for speed
- 46 Raggedy doll
- 47 Get a move on
- 48 Winner's take
- 49 College maj.
- 50 High mountain
- 51 Sock part
- 52 Clasp
- 55 Real estate abbr.

110 Announcements

110 Announcements

**To Place a Classified Ad**

Please email your contact information and the content to be included in the ad to:

[classifieds@bakercityherald.com](mailto:classifieds@bakercityherald.com)

If you are unable to email please call:  
**(541) 523-3673**

**Deadlines for Classified Ads**  
**4:00 PM two days prior to publication**

Tuesday Publication.....Friday by 4 PM  
Thursday Publication.....Tuesday by 4 PM  
Saturday Publication.....Thursday by 4 PM

GET QUICK CASH WITH THE CLASSIFIEDS!

Sell your unwanted car, property and household items more quickly and affordably with the classifieds. Just call us today to place your ad and get ready to start counting your cash. The Observer 541-963-3161. The Baker City Herald 541-523-3673

*Don't get left behind.*

Catch up on your reading and get in touch with the world. With The Observer or Baker City Herald, you can find out what's happening around the area, the state, the nation and the world. And you can find out why it's happening.

Special student and gift subscriptions are available. Contact The Observer 541-963-3161 or Baker City Herald 541-523-3673 circulation office for more information.



THE OBSERVER  
Baker City Herald

Call for more information 541-523-3673 or 541-963-3161