

Fishing
from 1B

warm water fish species tends to be slower during the winter months. There are numerous lakes in the Florence area that can provide good opportunity and have both boat and bank access.

SIUSLAW RIVER: *Chinook, steelhead*

The fall Chinook fishery is very slow and basically over for the season. Any remaining fish are in spawning condition.

Look for small numbers of fish to be in the lower river above the head of tide this early in the season. Casting lures or bobber fishing can be productive during low clear flows.

ALSEA RIVER: *Chinook, steelhead*

The fall Chinook fishery is very slow. Most remaining fish

are actively spawning. A small number of new fish may enter the basin over the next couple weeks.

Winter steelhead season has arrived. The best chances to hook a chrome steelhead at this time would be in the lower section below Five Rivers. Tossing spinners, or floating bait or a jig are good options during low clear flows.

SALMON RIVER: *Chinook, steelhead*

The fall Chinook fishery is very slow. Most remaining fish are actively spawning or already spawned out.

Winter steelhead season tends to kick in this time of year. A small number of fish are likely in the system now and look for the numbers to steadily increase over the coming month. Casting lures, bouncing the bottom or drifting jigs or bait under a bobber

are good techniques to consid-er.

SILETZ RIVER: *Chinook, steelhead*

The fall Chinook fishery is slow. A small number of new fish may be found in the lower river but most remaining fish are actively spawning or spawned out.

The wild coho fishery is now closed for the season.

Winter steelhead season is just getting underway.

This time of year typically sees the first few fish entering the river. Best chances early on during lower flows will come from below the town of Siletz. Side drifting, bouncing bottom or bobber fishing can be productive.

WILSON RIVER: *Steelhead, Chinook*

The river is still high. When the river drops, fall Chinook and winter steelhead will be

available. Fishing should be fair to good. Anglers are reminded that the river above Jordan Creek is closed to all salmon fishing.

YAQUINA RIVER: *Chinook, steelhead*

Anglers are having very little success for fall Chinook in the upper section of tide water.

Most fish are now on the spawning grounds. The winter steelhead run is now underway. The Big Elk tends to start seeing fish this time of year in small numbers. Look for the next good rain event to get the fishery going.

The wild coho fishery is now closed for the year.

COOS COUNTY LAKES AND PONDS: *Trout*

Lakes in Coos County are open all year for trout fishing. Trout will not be stocked until the spring. Some trophy trout were stocked in both Bradley

and Butterfield lakes in October. Anglers have been catching some of the large trophy trout on small flies or slowly trolling spinners.

COOS RIVER BASIN: *Dungeness crab, steelhead, bay clams*

Steelhead have been caught in the past few days on the West Fork and East Fork Millicoma rivers along with the South Fork Coos River. Drifting eggs or fishing a jig under a bobber are effective ways to catch steelhead.

Anglers fishing the South Fork Coos River above Dellwood will need a permit from Weyerhaeuser, which they can pick up at the Dellwood office.

Recreational harvest of crab re-opened from the Columbia River to the California border. It is still recommended you discard the crab viscera (guts/butter) before cooking. Crabbing will be slow in Coos Bay due to the amount of freshwater in the bay from the recent rain.

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**FRESH CRAB FINALLY!**

**CRACKED CRAB with herbed avocado sauce**

INGREDIENTS:

2 ripe avocados, pitted and peeled

1/2 cup olive oil

1/4 cup white wine vinegar

1/2 teaspoon salt, plus more to taste

1/2 cup finely chopped fresh chives (about 2 bunches)

2 tablespoons finely chopped fresh tarragon leaves

2 Dungeness crabs, cooked, cleaned, and cracked

PREPARATION:

1. Whirl avocados, olive oil, vinegar, 1/2 tsp. salt, and 1/2 cup water in a blender until smooth. Stir in chives and tarragon. Cover and let sit 30 minutes at room temperature to let flavors blend.

2. Season sauce with salt to taste and serve with crab.

Recipe source: Sunset Magazine, December 2006

**THE KRAB KETTLE**

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**Warm up with wild rice soup**

Soup is an ideal meal on cold winter days. One of the best things about soup is its versatility. Soup makes a great entrée, and it also can serve as a warming appetizer or a delicious side dish. Soup also knows no bounds with regard to ingredients, making it a meal that can be enjoyed several times per week without boring the taste buds. Those who need to warm up this winter may want to try the following recipe for “Minnesota Wild Rice Soup” courtesy of The Culinary Institute of America’s “Book of Soups” (Lebhar-Friedman).

- MINNESOTA WILD RICE SOUP**

Makes 8 servings

  - 2    tablespoons unsalted butter
  - 3    carrots, finely diced
  - 2    leeks, white and light green parts, finely diced
  - 2    celery stalks, finely diced
  - 1/4   cup all-purpose flour
  - 2    quarts Chicken Broth (see below)
  - 3/4   cup wild rice
  - 1/2   teaspoon salt, or to taste
  - 3/4   cup heavy cream, hot
  - 3    tablespoons dry sherry
  - 1/4   cup minced chives
  - 3    tablespoons chopped parsley

Heat the butter in a soup pot over medium heat. Add the carrots, leeks and celery. Cook until softened, about 5 minutes.

Reduce the heat to low, add the flour, and stir well. Cook gently, about 3 minutes, stirring constantly.

Add the broth gradually, whisking well with each addition to eliminate flour lumps. Bring to a simmer.

Add the wild rice and salt. Continue to simmer until the rice is tender but still somewhat chewy, about 45 minutes.

Stir in the heated cream and sherry. Season with salt. Serve in heated bowls, garnished with chives and parsley.

- CHICKEN BROTH**

Makes about 2 quarts

  - 4    pounds stewing hen or chicken parts or meaty bones, such as backs and necks
  - 3    quarts cold water
  - 1    large onion, diced
  - 1    carrot, diced (about 1/3 cup)
  - 1    celery stalk, diced (about 1/2 cup)
  - 5    to 6 whole black peppercorns
  - 3    to 4 parsley stems
  - 1    bay leaf
  - 1    sprig fresh thyme
  - 1 1/2   teaspoons salt, or to taste

Place the chicken and water in a large pot (the water should cover the chicken by at least 2 inches; add more if necessary). Bring the water slowly to a boil over medium heat.

As the water comes to a boil, skim any foam that rises to the surface. Adjust the heat once a boil is reached so that a slow, lazy simmer is established. Cover partially, and simmer 2 hours, skimming as often as necessary.

Add the remaining ingredients. Continue to simmer, skimming



the surface as necessary, until the broth is fully flavored, about 1 hour.

If using hen or chicken parts, remove them and cool slightly. Dice or shred the meat, and reserve to garnish the broth or save for another use. Discard the skin and bones.

Strain the broth through a fine sieve or cheesecloth-lined colander into a large metal container. Discard the solids.

If you are using the broth right away, skim off any fat on the surface. If you are not using the broth right away, cool it quickly by transferring it to a metal container (if it’s not in one already) and placing the container in a sink filled with ice-cold water. Stir the broth as it cools, and then transfer it to storage containers. Store in the refrigerator, up to 5 days, or in the freezer, up to 3 months. Label and date the containers clearly before putting them into the freezer.

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