

Entire Oregon coast reopened to mussel harvesting

The Oregon Department of Agriculture and the Oregon Department of Fish and Wildlife announce the reopening of recreational and commercial mussel harvesting from

the south jetty of the Columbia River to the north jetty of Yaquina Bay at Newport.

Shellfish samples taken from the area indicate levels of the paralytic shellfish toxin (PST)

have dropped below the alert level. The area was originally closed to mussel harvesting Oct. 13. As a result, all mussel harvesting is now open along the entire Oregon coast.

Meanwhile, razor clamming remains open only from Columbia River to Cascade Head, north of Lincoln City.

The harvesting of razor clams remains closed from

Cascade Head south to the California border due to elevated levels of domoic acid.

The recreational harvest of bay clams remains open along the entire Oregon coast.

For more information, call ODA's shellfish safety hotline at 800-448-2474 or visit www.oregon.gov/ODA/programs/FoodSafety/Shellfish/Pages/ShellfishClosures.aspx.

ODFW EXPANDS CRAB HARVESTING CLOSURE TO TAHKANITCH CREEK

The Oregon Department of Agriculture and the Oregon Department of Fish and Wildlife announce the immediate closure of recreational and commercial crabbing from Tahkenitch Creek, north of

Winchester Bay and Reedsport, to Cape Foulweather, north of Newport.

The closure is due to elevated levels of domoic acid.

This includes crab harvested in bays and estuaries, and on

beaches, docks, piers and jetties.

The announcement extends the previous closure from the north jetty of Coos Bay to the California border.

Crab harvesting from the

north jetty of Coos Bay to Tahkenitch Creek remains open as does harvesting north of Cape Foulweather to the Columbia River.

The recreational crabbing season in the ocean closed

coast-wide Oct. 15.

Despite the closure, crab and shellfish products sold in retail markets and restaurants remain safe for consumers.

For more information, call ODA's shellfish safety informa-

tion hotline at 800-448-2474 or visit www.oregon.gov/ODA/programs/FoodSafety/Shellfish/Pages/ShellfishClosures.aspx.

Little from 1B

little different in my high school. Physical Education classes were mixed grades nine through 12. The junior and senior football players took it upon themselves to initiate freshman football players after gym class.

They did so by hold them down and smearing their private parts with atomic balm. (similar to Icy-Hot). As far as I knew, none of us were aware this would happen until it did.

Also, none of us told our fel-

low frosh players it was happening out of a repeat treatment warning. When approached by a couple of seniors in the hall later that same day, they asked me, "How do you feel Little?"

I replied "With my fingers just like you."

I was given another round the next day and when asked how I felt that day, I replied "It is pretty warm today."

My mother did not raise no fool.

No one was hurt. No one told anyone. We were now members of the football family.

However, even though no

one was "hurt," the act itself could have gone wrong. The news carries stories of team members getting out of hand in their hazing. Smart coaches address this early and often in an effort to keep it from happening.

If you want to know if the younger players are becoming true members of your team, just watch them and their efforts in practices and games.

As the head baseball coach in 1978, I watched as the freshmen baseball players loaded and unloaded the team practice gear. We practiced at the old

Hans Petersen field back then. There were no storage sheds, so the gear had to be brought to and from the high school.

Early in the season, after the teams were divided, I found myself loading all the gear after practice. The JV squad had finished and all underclassmen were gone. The varsity players rushed to their cars to get to the gym and shower to go home.

I slowly and methodically loaded all the gear into my pick-up. When I arrived at the gym, the players were milling about the parking lot. The doors were locked and they asked,

"What took you so long, coach?"

"No help," I replied.

I can tell you now, I never carried gear to and from the gym again.

Some very simple traditions exist to honor the senior members of a team. They get first choice in where they sit on the bus. You can have them order at away-game meals.

My daughter told me she had to wear jersey number 40 her

freshman year on varsity basketball. It was extra large and she was extra small her frosh year; so her mom sewed it to fit her.

These are simple ways to recognize the senior members of a team without subjecting young players with harassing behaviors.

Next week I will address "The Longest Season."

Fishing from 1B

the Willamette Valley.

The warmwater fish available in the south coast area include: Largemouth bass, smallmouth bass, bullheads, black crappie, bluegill, pumpkinseed, yellow perch, green sunfish, warmouth and channel catfish.

North and South Tenmile Lake provide some of the finest warmwater fishing on the Oregon coast. Located on the east side of Hwy 101 mid-way between Reedsport and Coos Bay, the combined lakes offer nearly 2,000 acres of water and miles of shoreline to fish for largemouth bass, bluegill, crappie and brown bullhead catfish.

Much of the property around Tenmile is privately-owned and the lakes are best fished by boat, but a fishing dock at Tenmile Lake County Park in the small community of Lakeside is wheelchair accessible and a great spot for kids.

There also is a campground and boat launch at the County Park. Spinreel Campground (US Forest Service) on the west side of Hwy 101 offers camping for those wanting an extended stay.

Several area resorts and marinas also provide camping spaces, lodging and boat rentals.

The shoreline of North and South Tenmile is varied as a number of streams flow from the coastal foothills and into the lakes creating several large arms and many smaller bays and inlets dotted with pilings, docks and boat houses. Both lakes are shallow with an average depth of about 15 feet and abundant aquatic weeds, willows and bank vegetation that provide excellent cover and productive habitat for warmwater fish.

Fish generally range from 1 to 4-pounds, but a 6-pound bass is not uncommon. Bass fishing is best during periods of warmer water from spring

through early fall.

When spring water temperatures reach about 60 degrees F, the bass move into shallower water to spawn. During the spawn, lures and jigs that imitate prey such as small fish and crayfish, and soft plastic worms work well.

Spinnerbaits, buzzbaits and other surface lures are also effective. Anglers should target areas around willows, docks, logs or vegetation that provide a combination of cover and patches of open water. Good locations include the Black's Creek arm and railroad trestle crossing on North Lake, and the Coleman and Templeton arms of South Lake.

• Crappie

Anglers catch crappie in both lakes with good fishing in the spring and throughout the summer. Best fishing is in the calm water along the shoreline, in the many small coves and inlets. Crappie anglers should target shaded areas with wood structure including submerged

brush and trees, downed logs and docks.

The fish are often found in schools at depths of 10-15 feet. A good set-up is light spinning tackle with 4-pound test line and a light-colored 1/32 ounce jig. Have an assortment of garland-style and curly tail jigs in a variety of bright, neutral and dark colors and sizes.

Use a tapered panfish bobber and change the depth of the jig until you find fish. Allow the jig to sink then retrieve slowly.

Fishing is best early and late in the day, but a mid-day breeze can also trigger a bite.

• Yellow perch

For yellow perch, you can fish the same areas of the lakes and use a similar set-up as for crappie, but try baiting the jig with a piece of worm. A size-8 hook baited with worm and rigged 1-2 feet above a sinker fished on the bottom will also work. Perch will most often be found in deeper water than crappie.

The ADOBE

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Currant Orange Cranberry Chutney
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