

How will fishing be post-Ernesto?

Anyone's guess. Sometimes a storm will drive the fish inshore, sometimes it will drive them away. Let's see how everyone did before the storm...

It looks like a few large striped bass are still around to complement the many small fish. Kay Moulton of Surfland weighed in her only keeper of the week: a 22-pound bass caught on a Needlefish lure near Crane's Beach. Kay also reported bluefish along the jetty and the sandbar.

Rene Vigneault of Bridge Bait and Tackle in Salisbury said: "people still fishing." Rene spoke of "lots of (smaller) bluefish" in the river, at the mouth of the river, off Joppa Flats, and at Sandy Point. Rene suggested that the top-water plugs were working well with the bluefish. As it related to the striper fishing, Rene weighed in a 20-pound, 40-inch bass caught using chunk mackerel "inside the Toothpick."

Kevin Anderson of Tim's Bait and Tackle in Salisbury said that fishing had "quieted down." He spoke of "a couple bluefish" and "a few flounder." According to Kevin, fishing was "not as it was."

George Charos of Captain's Parties bemoaned the weekend blowout. George said that offshore fishing during the prior week was "ok" with some cod, some pollock, more cusk than usual, and quite a few haddock. George said that his pool fish were 20-21 pounds. On the subject of bluefishing, George said that he did not know what to expect after the storm, but that the half-day trips for bluefish before the storm were decent. The marathon trip originally scheduled for Labor Day Weekend has been rescheduled for September 17th. Please call 1-800-427-1333 for reservations.

The report for August 31st, from Captain Rick LaPierre of the Yellow Bird: "Excellent day on the water, the weather was perfect and we caught a ton of fish. The catch was 95% large pollock with some haddock." Please call 1-888-234-3531 for Yellow Bird reservations.

I tried my tried and true pollock recipe yesterday. It's very easy and quite good: Sprinkle pollock fillets with salt and pepper. Add a pad of butter on each fillet. Cover each fillet with grated cheddar cheese and sprinkle with breadcrumbs. Bake at 350 degrees for 25-30 minutes. Delicious!

As always, I thank Kay and Martha Moulton, Rene Vigneault, Tim Roland-Anderson, and the local sport-fishing captains for their forecasts and news. If you have your own stories, please call me, John Altson, at 978-499-9972 with your news, recipes, and stories. Better yet; send them by e-mail to jaltson@comcast.net. I'd love to hear from you. This column is available, along with other good fishing reports, on www.surfcaster.com.

Have a great weekend!