



ROTORUA ANGLERS ASSOCIATION

April 2026

A concern was recently raised regarding the results of the inter-club competition. This prompted a thorough review of how the final outcome was calculated. Upon investigation, we confirmed that all data collected during the event—including fish measurements and weights—was recorded accurately, and that prizes awarded to individual contestants were correct. However, an error was identified in the spreadsheet formula used to calculate the average total weight of fish per club (total weight divided by the number of fish). This formula error resulted in the incorrect club being awarded the trophy at the prize-giving.

The formula has now been corrected, and the findings have been communicated to those who raised the concern. Based on the corrected calculations, the rightful recipient of the trophy is the Rotorua Citizens Club. We acknowledge this mistake and confirm that it was unintentional. Steps will be taken to review and improve our processes to ensure greater accuracy in future results and to uphold the integrity of the competition.

Weighaster.

April 3 Good Friday. Club closed.

April 6 Fly tying 7pm at the club rooms

April 10 Club night.

April 17 Club night

April 18-20 Salties weekend at Maketu

April 24 Club night Pot luck dinner.

PATRON. Larry Ware

021645544

ACTING PRESIDENT: Gavin Corbett 0212263978

SECRETARY: Dave Hutchison

0273146853

TREASURER: Ian Fear

0274742772

NEWS LETTER: Gavin Corbett

0212263978

EDITORIAL: Send To. corbettgavin@gmail.com

FACEBOOK.: www.facebook/rotoruaanglers

WEB PAGE: www.rotoruaanglers.org.nz

OUT THERE DOING IT



Brendon has a firm grip on his fishing rod



Simon demonstrates a more delicate grip



A winning smile for a winning fish . Best condition factor



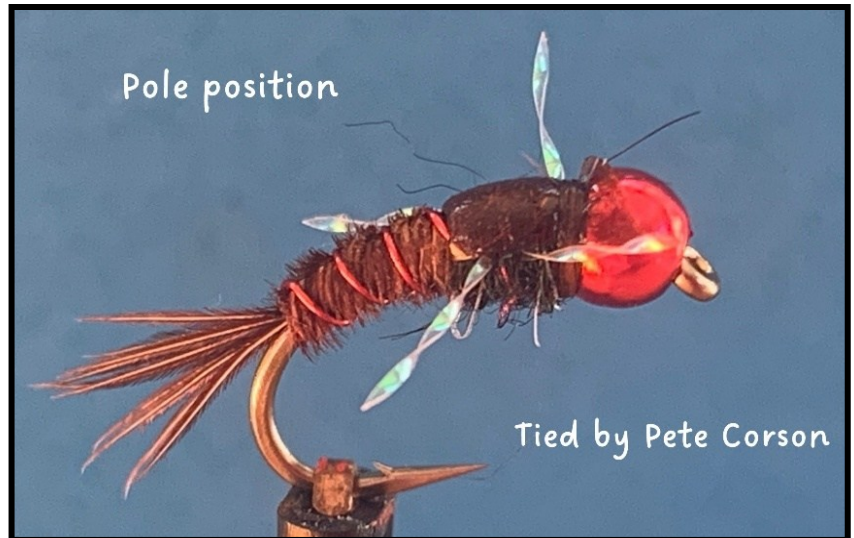
Heading out in search of a competition winner

THE FLY TYER'S DESK

The Pole position, a fly tied by Category 3 flies in Taupō, is a beaded nymph that can be fished in many river mouths, rivers and backcountry streams, from Awahou to Flaxy Lakes. It's a good pattern to learn as the techniques can be applied for lots of beaded nymphs. Let's get started.

1. On a size 10 or 12 grub hook, put on a 3.2-3.5mm red bead. Then fix the hook in the vice. Add lead wire if desired to add weight.
2. Using a brown thread, create a thread base. Next, tie in a tail of 8-12 pheasant tail fibres to extend 6-8mm past the bend of the hook to form the tail.
3. Tie in a piece of fine or medium red wire from the front to the back.
4. Take another 8-12 pheasant tail fibres, snipping the fine ends and the fuzzy ends. Then tie in the tip ends, again from the front to back of the head hook.
5. Wind the thread back to behind the bead. Wind the pheasant tail fibres along the shank of the hook and tie off behind the bead.
6. Then counter wrap the red wire over the pheasant tail body and tie off behind the bead.
7. From behind the bead, tie in a piece of 1.5cm brown stretch scud material back to about 1/3 the way back along the body.
8. Wax your thread. Then form a thin noodle with a dark, speckled dubbing.
9. Form the thorax by winding around the dubbing noodle.
10. Place a 2cm piece of crystal flash on either side of the thorax and bind in to form the legs.
11. Add a very small amount of dubbing over the leg thread wraps and back behind the bead.
12. Fold over the scud material and bind it down behind the bead. Cut the scud so that it is partly over the bead.
13. Whip finish behind the bead. Add a touch of fly-tying varnish or UV resin and you're done.
14. Once you've tied a few, try one in black with a black bead or use peacock herl for the thorax. The variations are dependent only on your imagination.

Tight lines!



EASY AS SMOKED TROUT

Both hot and cold smoked trout provide unique culinary experiences with distinct flavours, textures, and uses. Anglers are familiar with the robust taste and flaky structure of hot smoked trout, but if you are seeking a more elegant presentation, the delicate texture and flavour of cold smoked trout is worth the extra effort. Regardless of the chosen technique, it is imperative that only good quality fish are introduced to the smoker.

Cold Smoked Trout

Cold smoked trout is prepared at low temperatures, typically around 80°F (27°C). Wood chips or sawdust is burnt to provide the smoke required, but the heat produced during this process is **never** introduced to the fish fillets. Hence the term, cold smoking. The trout is first cured in a salt and sugar brine and then smoked for six to twelve hours dependant on the size of the fillets and the degree of smoke flavour sought. This gentle process preserves the trout's raw-like appearance while infusing it with a delicate smokiness. The result is a silky, texture that melts in your mouth, with a subtle smoky flavour that complements the natural richness of the trout. Cold smoked trout is best served thinly sliced, allowing its delicate flavour to shine on crackers, rye bread, or blinis with cream cheese, dill, and lemon. It makes an excellent, but simple appetizer when arranged on a board with Brie, cream cheese crackers capers, horseradish, and pickled cucumber.



Note the delicate texture of cold smoked trout

Hot Smoked Trout

By contrast, hot smoked trout is smoked at much higher temperatures, 225-275°F (105-135°C), cooking the fish while simultaneously smoking it. This process is much quicker. A single fish can be hot smoked in less than an hour, resulting in a fully cooked trout with firm flesh and an intensely smoky flavour. It is easily flaked and the smoky notes penetrate deeply, leaving a lingering, satisfying taste. The flavour is bold, with a more pronounced smokiness and less saltiness than the cold smoked process. The robust yet flaky texture of hot smoked trout offers many more serving options than cold smoked trout.

It can be the basis of a quiche, flaked with cream cheese and sweet chilli sauce as a dip, a filling for sandwiches or wraps, a key component of a chowder, or as a replacement for any dish featuring smoked salmon.

Chef's hint. A decorative swirl of balsamic glaze adds the "wow" factor. Both visual appeal and taste are enhanced.



Note the robust texture of hot smoked trout

PUT THESE EVENTS IN YOUR DIARY

Salties Update

The next Salties fish will be the weekend of 18th – 20nd April. The location will again be Maketu where there is a choice of fishing areas – the gap, the open beach fishing and the estuary mouth. Plus shell fish from the Pukehina or Maketu estuaries

HQ will again be the Bledisloe Holiday Camp, Little Waihi, Maketu where there is the normal range of Motor Camp accommodation options.

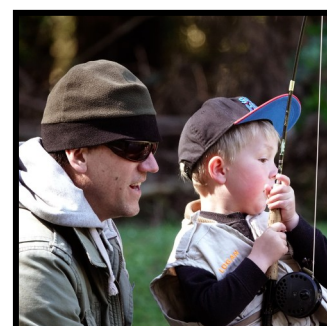
Be great if we can see more anglers to this weekend.

Graeme

Kids Fish Out

Sunday 26th of April.

Please make the effort to help out . The kids fish out is an important link with the community, with Eastern Fish and Game ,and is a valuable source of fund raising for your club. We need a minimum of twenty eight volunteers to fulfill all the tasks and responsibilities of the day..



Rotorua Services Trout Tournament

The Rotorua services trout tournament was held the same week as our own Interclub tournament It is a well established and very popular tournament with both past and present members of the Rotorua Anglers Association fronting up with the substantial entry fee ,in the hope of winning one of the very good prizes on offer.. The same lakes fished in our own tournament were targeted and some exceptional conditioned trout weighed in. The interesting fact is that the *average* weight of fish caught was

almost identical to the average weight that our much smaller competition recorded. Nearly four times the number of anglers fishing,,our times the number of fish weighed in, but the average weight remained pretty much the same.

Garry Law was the overall winner for the Tournament with a 4.93 kg rainbow caught on Lake Okataina.

Second place went to Pat Swift who weighed in a 4.36kg rainbow, caught on Lake Okataina

Overall, 351 trout were weighed in with a combined weight of 747.75 kg.

The average weight was 2.04 kg.



Roger weighed in this 3.5kg rainbow. A good fish on any day but 4.93kg was the weight to beat.



In a very relaxed and informal manner, Todd McClay, Member of Parliament for Rotorua, addressed a gathering of the Rotorua Anglers Association. Todd, a long-time member of the Rotorua Anglers Association, had been invited to speak on a bill soon to be introduced before parliament. The *Regulatory Impact Statement* will make significant changes to the role of Fish and Game at both a national and local level Todd went through the proposed changes ,explaining the likely changes and benefits which would impact on the current operation of Eastern Fish and Game

Expanded voting eligibility: Voting rights will be extended to more licence holders, including partners on family licences, to ensure greater representation in decision-making.

Three-year eligibility rule: All adult licence holders from the past three years—not just current whole-season holders—will be eligible to vote.

Increased eligibility to stand: The criteria for standing for election to regional councils will be expanded, allowing a wider range of people to run for council.

Centralised administration & license fee collection: Licence fee collection will move to a national system to reduce double handling, while the New Zealand Council takes on more administrative tasks.

Reduced regional council size: The maximum number of councillors on each regional Fish & Game Council is proposed to be reduced from 12 to eight, a change in line with earlier reviews.

Ministerial powers: The Minister for Hunting and Fishing would gain the power to intervene in "exceptional circumstances," including removing councillors and appointing up to two additional members to regional councils.

Professional standards: Councillors will be required to comply with specific, modern professional and governance standards.

National advocacy policy: A national policy on advocacy will be introduced, restricting court proceedings to align with this central strategy.

"User pays, user says" principle: The fundamental democratic structure where licence holders fund and elect their representatives remains intact.

Local decision making: Regional councils will retain authority over local species and habitat management, including setting bag limits and seasons and issuing of anglers and game notices).

13TH ANNUAL INTERCLUB TOURNAMENT 2026



Gwen was the official weigh master. Ian entered the data.



Richard crunching the numbers



Thirty three anglers from four clubs entered the tournament.



Upper Left. Team Taupo.

Upper Right .The winning team
The Citizens Club

Centre Team Tauranga

Below: Team Rotorua



Official Results 2026 Interclub Tournament

SATURDAY PRIZE GIVING

Heaviest fish caught from a boat	Roger Bowden, Club Rotorua	3.40kg
Heaviest fish caught land-based	Neil Hawes Club, Rotorua	2.35kg
Heaviest fish caught by a junior	Lucas Corson Club Rotorua	2.46kg
Closest to average weight	Lesly Hosking Club Taupo	1.57kg
Best condition factor	Gary Rooks Club Tauranga	54.38 C/F

SUNDAY PRIZE GIVING

Heaviest fish caught from a boat	Johnathan Mason, Citizen club	3.54kg
Heaviest fish caught land-based	Ian Robbie Club Tauranga	1.10kg
Heaviest fish caught by a junior	Lucas Corson, Club Rotorua	1.57kg
Closest to average weight	Ron Cole Club Rotorua	2.225kg
Best condition factor	Christine Pitt Club Taupo	59.82c/f

OVERALL PRIZE WINNERS

Heaviest fish caught from a boat	Jonathan Mason, Citizen's Club	3.54kg
Best Land fish caught land based	Ian Robbie, Club Tauranga	1.10kg
Heaviest fish caught by a junior	Lucas Corson, Club Rotorua	2.465kg
Best condition factor rainbow	Ron Cole, Club Rotorua	68.38c/f
Best Condition Factor brown	John Gray, Club Tauranga	2.600kg

Interclub Team Trophy Winner: Rotorua Citizen's Club



Left. Gwen presents the trophy to the winning team

Right. Citizens club team takes a break after a hard days fishing

