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January 2024

TRILOGY

MAGAZINE
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*Cover Photo:
Sen. Stephen Goldfinch
recently caught this
monster Gag off the
coast of SC.*

Read Our January Issue

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Praise for Dads

By Stephen Goldfinch, Jr



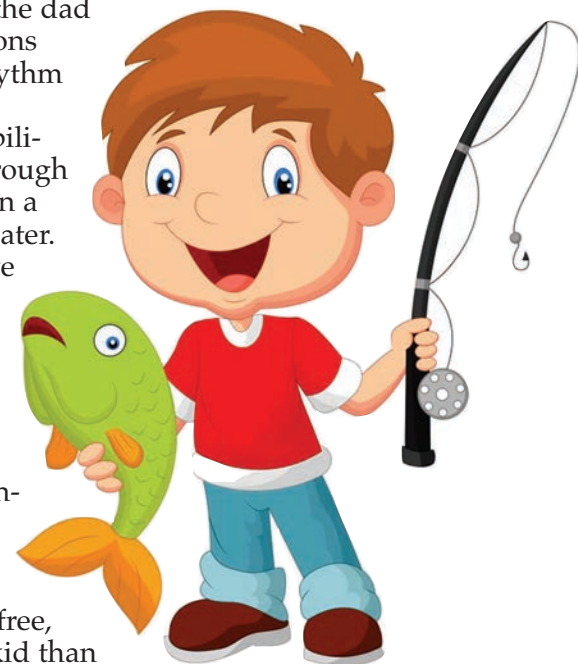
I'd like to begin this by saying that I have the utmost respect for women, and watching the moms in my life do their thing is inspiring. But today's column is a toast to dad's who are active in their kids' lives. Recently I've had the privilege of taking quite a few dads and their kids fishing. Honestly, it's my favorite way to fish. If I never caught another fish but got to watch dads and their kids enjoy catching fish, I would be a happy man. There's something special about a dad taking his kids fishing. Most dads when they get on the boat are consumed with following orders. They have their coolers with the snacks and the drinks...plenty of snacks; they have the sunscreen...lots of sunscreen; they have sunhats and coats and an extra pair of clothes. And of course, all these provisions and instructions come from the boss. You can see the dad diligently trying to follow directions from home but falling into the rhythm of the fishing trip.

The worries, stresses, responsibili-
ties, though still there, begin to feel less important as we glide through
the water. The real world passes us by and it's simpler out here. In a
matter of minutes, the man of *that* world becomes a man of the water.
Watching the transition is fun and obvious to those of us that have
guided or hosted quite a few people. Dad now knows the
answers to all things wild. "Dad, why do fish have slime?" "Dad
why do redfish have spots?" "Dad, why do they make that
funny noise?" Dad knows all. He's living his best life now.

He feels the wind in his hair and feels the freedom and pur-
pose with it, if only for a few minutes. And the kids see it. They
recognize that their dad has renewed confidence and ease. His ten-
sion has melted away and he seems like he's in the moment. This
is a good moment and a bonding moment for dads and their
kids. Dad isn't consumed with managing a problem, or disci-
pline, or work, but only with living in the moment. When dad is free,
kids can be free. You'll rarely see a bigger smile on the face of a kid than
when they are fishing with dad. And if all that doesn't sell you on fishing
being a good idea, it's a great way to give mama a break. If I need to spell it out for you, when mama gets a
day off, she's happy, and when she's happy, everyone's happy.

In conclusion, I raise a glass to all the dads out there taking their kids fishing. But more importantly, your
wife and kids will raise that glass to you as well.

Stephen Goldfinch is a State Senator representing coastal South Carolina.



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From The Publisher: Speakin' Englis

The Easiest Part is Pulling The Trigger

"We can learn so much from tournament fishing"



HAPPY NEW YEAR!!! I want to start by saying thank you to each and everyone that pick up or click on Trilogy Outdoors Magazine each month. We have been through a very tough year in 2023 with some tough decisions, as the cost of printing nearly tripled for our publication. We have built some great relationships with our advertisers and I hope with our readers. Here at Trilogy Outdoors we try our best to bring you the best in content each month and our advertisers are what keeps us going. We thank them for continuing to advertise to our audience and we thank you for supporting these businesses and showing them thanks for keeping us on the racks across this region of the Carolinas. We look forward to some small changes in 2024 but we are going to be informing our audience of everything pertaining to Fins, Fur, and Feathers.

Speaking of relationships, this fall my family and I became emotionally involved with a young 2 1/2 year old buck on the plantation that I hunt. This buck was wounded in early October by a young hunting partner of mine. Her gun had taken a spill while leaning against a golf cart and the scope was knocked hard enough to adjust it about 2 foot low and a little to the left. Unfortunately, they did not think that it had been effected by the drop and she went to sit in the stand early in the rut. She was blessed with an opportunity at a young buck that was a 6 point due to the lack of brow tines. This can be a genetic trait and there have been quite a few large bucks harvested on the plantation over the years that were all 6 point deer that were near identical to this bucks rack. As the young lady took dead aim she pulled the trigger and the deer ran a few feet and stopped allowing her a follow up shot to hopefully finish him off. Upon getting out of the stand and getting some help to track the deer, they were not able to find much blood at all and quickly decided to pull out and give it some time to expire. The next day they went back and found no signs of this bucks demise and no buzzards or signs of coyotes coming to clean up the carcass. This young lady has harvested plenty of big deer and they were sure that something had gone on with her scope. They went to the range and were quickly made aware that the scope had actually been knocked off target and it was in fact very low and to the left. After re-sighting the rifle she sat several more times and never saw that buck reappear. This included on several game cameras that had photographed the buck, which would become Gimpy.

I decided in mid October to start baiting a stand and putting out my game camera. This area had been the spot that she shot this buck and this was the first time with a camera in that location. Within the first 24 hours of having the camera out, I got the first picture of Gimpy. Through pictures only, I could

only see that he was never putting weight on the front left leg and that he did appear to have an injury and apparent swelling in that area. In an attempt to educate my children on deer and what we look for in a "shooter", I started sharing our daily photos of the deer on our corn pile. We quickly became fans of Gimpy and his attempt to survive.

As weeks passed we watched Gimpy lose lots of weight and even had several pics of him face to face with several coyotes. We just knew that at any point we would not see him again after the very aggressive pack of coyotes figured out how to take down this weak specimen. Around Thanksgiving we noticed that Gimpy had really dropped a lot of weight and knew that death was imminent. We had all agreed that we needed to end his suffering and we concentrated on that stand and tried to catch him slipping in during legal shooting hours. In the meantime we also got to observe a great deal of coyote action around this area and knew that there was no way he could survive.

The first two weeks of December were busy for me and my camera had died. I had lost our updates on Gimpy and the other deers that were coming to our buffet and finally got out on December 18th to put





new batteries in and to throw out a couple more bags of corn. Later that night we got a picture of Gimpy and another larger buck on the corn and we celebrated on the way to take the kids to school one morning as the picture came through. He looked like he had put the weight back on and had very little signs of the injury to the front left leg. We made a group decision, once again, to try and let him walk if we had him come out on any of our hunts. He had become like family to us and we were cheering him on. After many more pics over the next 5 days, I finally got an opportunity to go sit on a Friday afternoon. Upon climbing in the stand, I got situated with my gun, binoculars, and other paraphernalia. After arriving late I looked at my Go Outdoors SC app and saw that the major was 4pm to 6pm that day. Well, Gimpy had apparently been looking at the app as well and decided it was time to get a bite to eat. He came out at around 5:15 and it only took a quick glance to recognize his tall rack and his wobble. What we had been seeing in pictures and believing that he was in fact getting better was definitely negated in the first 5 minutes that I laid eyes on him. He was having to put so much effort into walking and when he finally made it to the corn, he looked like the local drunk at your favorite watering hole at closing time. It was all he could do to get a bite and not fall over without the strong base of two front legs. I immediately started questioning the decision to let him walk. I messaged the property owner and my wife. Both had been drug into this drama of Gimpy by me and my belief that he was on the upswing. We made the hard decision to end his suffering with the worst of winter approaching and the thought that he would not make it through the weather or an opportunistic attack by coyotes. I am not ashamed to say that when I pulled the trigger, I had tears in my eyes, knowing the thoughts that my kids would have when they learned that I had shot Gimpy. I have always been the one that prided myself in trigger control. Knowing that the easiest part was to pull the trigger. The hardest thing for most hunters and gatherers is to abstain from striking that firing pen and to wait on the next opportunity. I felt that I did the most ethical thing in ending the suffering of this creature and I have to live with the decision I made to pull that trigger. We are going to have a beautiful European mount made with his skull and I am going to include my name as well as the young lady that first started this journey back in October with her misplaced shot.

I hope that in 2024 you get the chance to choose on "Pulling the trigger, or not"! This pertains to so many things in life and the outdoors. Take that moment to decide if that fish is going to be freezer burned or the centerpiece of a great meal. So many of us waste our harvests from the water or in the woods. Making a decision to pull the trigger on that big purchase or that new job, or that next drink can change everything in a positive or negative way. Take the time and think about the decision and try to do the right thing that will have a positive effect on all involved. I wish you the best of luck with any of your resolutions in 2024 and we hope to see everyone at the Grand Strand Fishing Rodeo on January 20th at Sara J's. Tight Lines, Capt E



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Release Over 20 Concept Catching Anglers

By Jeff Dennis

The concept of Releasing Over 20-inch Fish encourages anglers to set their own creel limits more restrictive than what the law calls for. This science-based management initiative is based on the fact that mature fish release more eggs as they mature, and at 20-inches that increase begins to be exponential. The leadership at Release Over 20 is volunteer-based and they became a 501C3 organization in 2011. As of today, anglers have logged 11,000-entries in the Release Over 20 database, which qualifies them for a monthly prize drawing, while trying to be good stewards of the fishery.

The founder of Release Over 20 is David Fladd, and he is also active with the SCDNR fish tagging program, and sits on the Saltwater Recreational Fishing Advisory Council (SRFAC). "We started out with trout, flounder and sheepshead

as our target species and added redfish to the list in the Fall of 2023," said Fladd. "Most of our Release Over 20 entries up until now have been trout, and our mission is to get fish biology facts out to the anglers. For instance, a 20-inch trout is likely 4-years old and they release 20-million eggs per year, whereas a 15-inch trout only release 9-million eggs per year. Regarding flounder, males don't grow big in size so almost all keeper flounder are female, and we'd like anglers to choose to use 20-inches as an upper slot limit for releasing flounder."

Release Over 20 Events Coordinator Kerry Browning and Treasurer Adam Fahrer went fishing out of Garris Landing in Cape Romaine on December 1, and I was fortunate to witness their release concept in person. "Fundraising is an ongoing project for Release Over 20



Kerry Browning set to release a 24-inch redfish on December 1st
Photo by Jeff Dennis

and we are committed to raising awareness in S.C. and in other states too," said Browning. "We had a Release Over 20 booth at ICAST in Florida last year, and we have a booth this January at the Haddrell's Expo." Both Browning and Fahrer are SCDNR-certified fishing instructors, and Browning operates a YouTube channel called Charleston Inshore Fishing.

The Release Over 20 YouTube channel includes best practices for handling and releasing fish over 20-inches. Keep the fish wet, and don't let

them fall into the boat are two key points. When using a lip grip, be sure to provide support to the body of the fish, and don't let the fish hang from the jaw. Anglers submitting entries need to visit the Internet at www.ReleaseOver20.org to attach a photo, and they hope to reel in enough funds to create a Release Over 20 App for future ease of entry. The Charleston-area hosts annual Cast It Forward events, sponsored by the Post and Courier, encouraging anglers to join in and Release Over 20.



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With deer season upon us, I want to wish everyone the best of luck for the upcoming season!



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WELL, HERE WE ARE, THE DEAD OF WINTER

By Bouncer Smith



We should not call it the dead of winter, but challenging time of year. If you get a break in the weather and can get offshore, you have a really good shot at wahoo and sailfish. You could even score a daytime swordfish.

My captain friends around Murrells Inlet Fishing Center have told me this is a great time to get up real shallow and target redfish. Inshore anglers also have a real good shot at sea trout and black drum.

If you want to do some driving, you can follow me. I will be fishing Indian River for trout and redfish. If we get a couple warm days then we will switch to snook and pompano.

West of Sebastian there are some famous bass grounds. My guide friend, Mike Arnoldy will show me the ways to fish Head Waters or Stick Marsh aboard his bass boat, or his airboat will take out to Three Corners.

Live wild shiners are a no brainer, but casting lures is a lot more rewarding. Another hot freshwater target in the winter is speck fishing. The big lakes like Okeechobee will get most of the draw for speck fishing.

I can't wait to fish in the canals off 27 and Alligator Highway. As water levels fall during the winter season, a wide assortment of fun gamefish will be ready to play.

I'll be fishing a 5 or 6 weight fly rod rigged with a brightly colored clouser minnow or a popper. If I get tired of catching fish that way, or someone on board doesn't fly fish, then the go to bait will be a 3 or 4 inch Rapala. It's common to catch as many as one hundred assorted fish in a day.

Around Miami there's a good chance the shrimp will be running. This inspires some crazy fun dipping shrimp, and or using live shrimp for bait to catch all sizes of tarpon around the bridges and inlets.

Offshore of south Florida sailfish have been hot or cold depending on a strong north current and northeast winds. Catch it right and you might catch double digits sailfish. Catch it calm and sunny and a couple silky sharks might be your only thrill.

But, if the weather is calm and anything, then get out and catch a swordfish. I sure hope we cross paths catching fish somewhere.



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Baked Redfish with Fresh Bruschetta

Chef Richard Florczak

From The Private Chef to the Stars
My travels studying in Hong Kong



When I was in Rome with Mel Gibson while he was filming *The Passion of The Christ*, I experienced Branzino for the first time. It's a Mediterranean sea bass that is quite prevalent and popular throughout Italy, France and Greece. Although I was familiar with the fish, I had never tasted it before. So, when in Rome? I asked some of the locals if they could point me towards a restaurant that served it. Within minutes a crowd of people were trying to help me, all pointing at a cafe up the street (people are so friendly in Italy it reminds me so much of Murrells Inlet.) I had lunch outside at a small table on a cobblestone street. I ordered the Branzino and it was fantastic. It was baked and topped with bruschetta (a sort of Italian salsa) for those who haven't had it. Branzino very much resembles our local red drum and this is the recipe

1-2lbs fresh redfish filets

2 tbsp olive oil

salt and pepper to taste

For the bruschetta:

Two large beefsteak tomatoes, diced

1/2 small yellow onion, diced

1-2 garlic cloves minced

1 small bunch of fresh basil, chopped

salt to taste

In a bowl, lightly toss all the bruschetta ingredients and set aside

Preheat your oven to 350 degrees

Lightly brush your filets with olive oil, sprinkle with salt and pepper, place them on a baking sheet and bake for 10-15 minutes.

Remove the fish to a serving platter and spoon some of the Bruschetta on top

My Fish and Seafood Philosophy

With over forty years of cooking professionally, twenty-five of them for Hollywood's A-list, I am often asked the question, "What is the best way

to cook fish?" That's like asking a local fisherman, "What kind of fishing rod should one buy?" Obviously, the choice of gear would depend on many things. So the question of, "How should one cook fish?" is quite vague. Although, in a recent banter with my fishing mentors on The Southern Anglers Radio Show, I asked them if they could sometimes "dumb it down" for me so I could maybe better understand some of their conversations. Then one of the guests on the show said, "Sure chef, can you do the same when speaking about cooking?" So I'm often culpable of the same thing and will try to make this approach as uncomplicated as possible.

From the time I could eat solid food, I'd always been in love with fish and seafood. My parents were big on it and I remember often having meals of baked cod, broiled scallops, or fried oysters. Sometimes my mother would even prepare crab-stuffed flounder for my lunch. So fish and seafood has always been near and dear to my heart. (Yet another reason I thank the lord above for getting my wife and me to Murrells Inlet.)

So after many years studying the culinary arts and my years of culinary studies around the globe, when it comes to working with fish and seafood I follow the "KISS Principle" ...Keep It Simple Stupid.

Fresh fish and seafood, especially local, I find to be some of the most delectable food on the planet. The delicate flavor of fresh local flounder or the sweet, velvety texture of the speckled trout, not to mention that lovely, briny flavor you taste after shucking that first local oyster, is some of the best I've ever had. So I would never want to mask those flavors with an overbearing sauce. Let the fish/seafood be the main attraction and any accompaniment should accent, not mask the flavor. Leave those heavier sauces, spicy rubs, and marinades for the stronger flavored species. This is just a working concept for home cooks trying to decide how to approach fish/seafood preparation on any given day. It's a different approach when it comes to fish/seafood soups, stews, and more complicated dishes. Hopefully I'll get a chance to touch on those in a future article.

At the end of a semester at the Culinary Institute of America in Napa California, we had a Q&A with the instructor. This chef had decades of experience in the fine art of French cooking and had worked in some of the most exclusive hotels and restaurants in Switzerland, France and around the world. He was a Swiss gentleman and had probably forgotten more than I actually know. I asked him to tell us about the most memorable dish he had ever tasted. Without missing a beat he said it was fresh king crab with drawn butter, a side of french fries and an ice cold mug of beer at a local pub in Seattle. I guess he follows the "KISS principle."

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Brine and Dine

By Dr Bradley Flowers

Deer season has come to an end and hopefully you find yourself with a freezer full of venison. There are a variety of ways to prepare venison and other wild game. How you get from the field to the freezer depends on the person. I'd say the majority of hunters in South Carolina take their deer straight to the local processor and drop it off with their order form checked off of how they want their meat packaged. Most commonly people get the backstraps and tenderloins packaged and then the rest ground into burger or sausage. While those are all very tasty and give a wide array of ways they can be served, many people overlook saving the hindquarter roasts.

I have been doing my own

processing and butchering for the last 3 seasons and I can say that breaking down a hindquarter is one of my favorite parts of the butchering process. The muscle groups come apart at natural seams and the meat can be divided into nice clean pieces. The roasts include the sirloin tip, tri-tip, top round, bottom round, eye of round and rump. These roasts are great in a crockpot but there is something special that is commonly overlooked. Curing and then smoking these roasts is something I've been experimenting with the last few years and have come to enjoy it more than the traditional pot roast.

Smoked ham, pastrami and corned beef are a few of these curing products that are often

overlooked when preparing venison. The secret to curing these meats comes in the brine. Wet curing is the process of preserving meat by using salt or salt and seasonings dissolved in water. Depending on what final product you are trying to produce will determine what ingredients you need to add in your brine. While regular dissolved salt will allow your meat to cure, adding pink curing salt or instacure will speed the process up. Generally the meat needs to brine for 5-10 days depending on your product or the size of the meat you are curing.

After brining, the meat should be soaked in water for an hour or so to draw some of the salt back out of the meat so it won't be too salty. Pat the meat dry and then

add your desired rub before smoking or baking. My two favorite recipes are for a honey glazed ham using the sirloin tip and pastrami using the top round and bottom round. Although any of the hindquarter roasts can be used for any of these methods.

With the upcoming winter months ahead, try out my recipes or discover your own. Cure you some venison, fire up the smoker, and brine and dine your family and friends. God bless and enjoy your harvest.

Honey Glazed Venison Ham



Thaw 1 or 2 sirloin tip roasts
Prepare the brine:
1 gallon water
1.5 cups kosher salt
1 cup brown sugar
2.5 tbsp pink curing salt
2 tbsp whole black peppercorns
2 tbsp mustard seeds
2 tbsp coriander seeds
1 tbsp coriander seeds
1 tbsp juniper berries
3 bay leaves

Dissolve salt and sugar in the water and mix in other

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ingredients. Place roasts in brine and cover with saran wrap. Place in refrigerator for 7 days. After 7 days remove from brine and soak in fresh water for an hour. Pat dry. Cover roast with honey and pack with brown sugar until a thick uniform coat forms. Smoke at 225 until internal temperature reaches 145 degrees. Remove from smoker and add more brown sugar. Finish on roasting rack in oven for 10 min at 450 degrees. Allow to cool. Slice. Enjoy.

Dissolve salt and sugar in the water and mix in other ingredients. Place roasts in brine and cover with saran wrap. Place in refrigerator for 5 days. After 5 days remove from brine and soak in fresh water for an hour. Pat dry. Cover roast with *Hardcore Carnivore Black rub* (or look up your own pastrami rub). Smoke at 225 until internal temperature reaches 150 degrees. Remove from smoker. Allow to cool. Slice. Enjoy.

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Venison Pastrami



Thaw top and bottom round roasts

Prepare the brine:

- 1 gallon water
- 1 cup kosher salt
- 1 cup brown sugar
- 2 tbsp pink curing salt
- 2 broken cinnamon sticks
- 2 tsp mustard seeds
- 2 tsp black peppercorns
- 16 whole cloves
- 4 bay leaves
- 1 tsp ginger powder or 2 tsp fresh grated ginger

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8:15	Captain Chris Edmonds	www.tailsupmb.com	<i>Redfish</i>
8:45	Tide Chaser Enterprises Staff	www.tidechaserenterprises.com	<i>Black Drum</i>
9:15	Break	Coffee and Doughnuts	
9:30	Captain Chris Ossman	www.finecatchfishingcharters.com	<i>Trout</i>
10:00	Outlaw Fishing Charters Staff	www.murrellsinletoutlawfishing.com	<i>Near Shore Reefs</i>
10:30	Break	Water, Soda and Snacks	
10:45	Carolina Hook and Fly Staff	www.carolinahookandfly.com	<i>Inshore Flounder</i>
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Speakers will lecture for 15 minutes then leave 10-15 minutes open for questions. Bring your questions!!

Reservations are made online at <https://www.salttfishing.com/seminar--saltwater.html>

For more information, contact Captain Rayburn Poston at rayburnposton@gmail.com

Schedule is subject to change and if weather cancels our seminar, we will give a refund

Bundle Up For Great Fishing

By Capt. Cefus McRae, Nuts & Bolts of Fishing Series

Wintertime is here and for those of us who can brave the cold, damp, windy days; this can be some of the best fishing of the year. If you are fishing our regional lakes, rivers and reservoirs, the cooler water temperatures mean fish can move from their deep-water summer patterns to the shallow flats and creeks because there's plenty of oxygenated water to keep them happy and an abundance of bait to keep them fed.

If you prefer a more saltier fishing adventure, you can find some of the biggest fish cruising the shallowest water. On a sunny day, the sand and mud flats will warm up quicker. Reds, trout and flounder will be hanging close by to bask in the warmth, and pick up a quick meal... since the crabs, minnows and other tasty tidbits will be hanging in the same area.

Offshore, big fish will be choosing their winter homes down deep where the water temps are more consistent throughout the day. So look for the line-stretchers to be close to ledges and deep wrecks.

For us in the southeast, wintertime typically means a rollercoaster ride of varying weather conditions. One day it feels like a nice fall day...bluebird skies, light winds and warmer temperatures. Then, virtually overnight, a passing front will bring bitter, face-numbing air temperatures and choppy water. These patterns can put the fish on the feed or give them lockjaw. And in some cases, the most miserable day for humans to be outside can be one of the best days for fishing. If the weatherman calls for overcast skies and the prospect of rain or snow, you might want to give some serious thought to hooking up the boat trailer. With a little bit of preparation, you can stay comfortable and reap the rewards of big fish in the winter.

First, dress for the occasion. Layers of clothing are better than one bulky snow suit. Start with poly undergarments, then a layer with cotton or fleece. Finally, top it off with a windproof and waterproof top layer. If the day warms up, you can shed layers as appropriate. Personally, I prefer a two-piece outer layer...suspender-style pants and a long jacket. For me, it's easier than a one-piece suit. Regardless of what you might purchase, be sure the zippers on the side of the legs zip all the way to the waist. Full length zippers provide enough room for your boots to fit through the pant legs as you put them on or take them off.

Quality footwear is super important. If your feet are cold, the rest of your body will be cold. Waterproof boots are a must. I bought a pair of LL Bean



duck boots years ago, and they are awesome. They are lightweight, comfortable, waterproof and warm. Their soles are relatively skid-free, plus they don't leave black marks on the deck. A pair of cozy wool socks keeps my feet dry. And I always bring a spare set of socks, just in case.

To keep my hands warm, I carry two pairs of gloves. A heavy set for when we are moving from place to place. And a set without fingertips while fishing. They keep my hands reasonably warm and dry, plus I can tie knots, cast, and operate my phone and touchscreen electronics. A couple packs of Hot Hands handwarmers in my jacket helps knock the chill off my hands.

Next, think about your face and ears. Besides having a

jacket with a hood, a good knit watch cap or balaclava will keep your ears and neck warm. Buffs certainly help, but most of them are really lightweight. However, if you simply let it bunch up around the base of your neck, it does a great job of keeping the wind from blowing down your jacket.

Even though it's cold outside, don't forget your sunscreen. A bright sunny day at 30 degrees offers just as much exposure to the sun as a 90 degree day. And be sure to stay hydrated. The wind and low humidity can rob you of fluids, so drink plenty of water.

Bring a big thermos with coffee or hot chocolate to help warm you on the inside, and leave the alcohol at home. Consider light sandwiches and snacks versus heavy subs. I'll also add a couple extra throwable cushions for my guests to sit on while fishing or riding to the next spot. They serve as excellent insulation for your backside and provide another level of comfort if the water is a little choppy.

Now that you have a plan to stay safe and warm, take a moment to think about your boat and motor too. Trailer bearings greased? Winch strap in good condition? Tires properly inflated? Batteries fully charged? Added some fuel stabilizer lately? Checked the oil level in your engine? When you crank your outboard, give it an extra minute to warm up and check that the telltale is putting out a good stream of water.

One final thought. Wet decks become slippery decks in cold weather. If it's really cold, be aware that water can freeze on your deck, and you might not see it or notice it until it's too late. Last winter we caught a big redfish



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- Mosses and fungi growing on snags aid in the return of vital nutrients to the soil.
- Decaying logs on the forest floor also act as "nurse logs" for new seedlings.



and held it up for a quick picture. The water that was dripping off the fish immediately froze on the deck. We didn't realize it until we started doing a little ice skating on the bow of the boat.

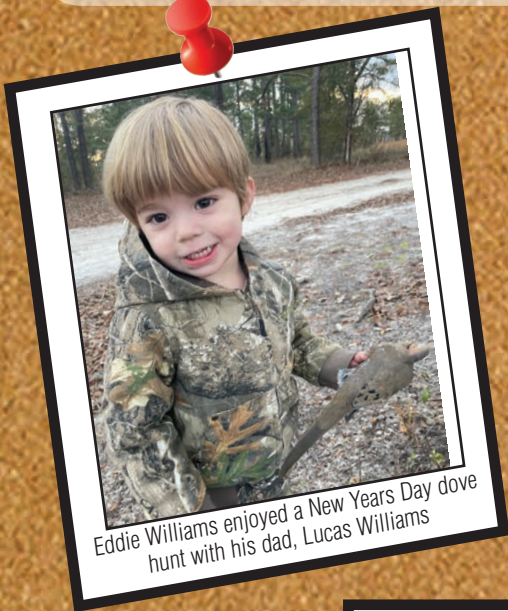
You don't have to let cold weather keep you on the couch. Just plan ahead, bundle up and get out on the water. I'll see you there!
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FISH PHOTO OF THE MONTH

“Mich Ultra is proud sponsor of the photo of the month page. Let your day on the water end with great pictures and stories shared while enjoying the Superior In Light Beers. Southern Crown Partners and Mich Ultra want you to have a safe day on the water and we ask that you designate a sober skipper on each trip so that everyone returns from a wonderful day on the water.”



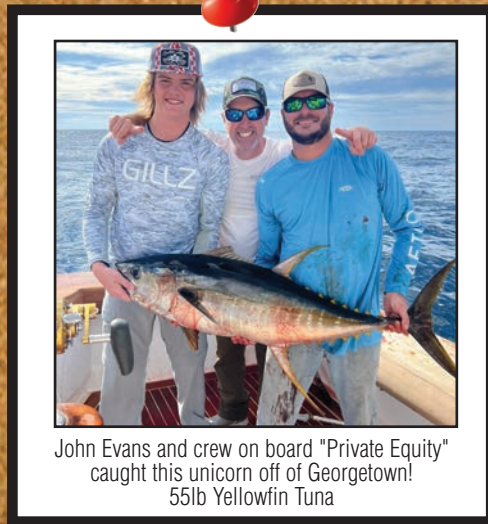
Eddie Williams enjoyed a New Years Day dove hunt with his dad, Lucas Williams



Joshua Graves harvested this awesome woody just north of us in Whiteville, NC



Miss Miller Grace Hawley harvested her first deer with her dad Kyle Hawley! From the looks of that smile there will be more in her future! Congrats!!!



John Evans and crew on board "Private Equity" caught this unicorn off of Georgetown! 55lb Yellowfin Tuna



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Schedule of Events

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(Visit with fishing industry leaders and get introduced to some of the best products in the industry)
- 6pm to 8pm Dinner and Awards
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• Special Guest Speaker: David Fladd,
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- Special Recognition of Sponsors and Winners
- Grand Prize Drawing

Limited number of tickets will be available after January 2nd at \$30 per person. A portion of proceeds will go to CCA's Artificial Reef Program and to area kids fishing events.



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Angling Women

The Blow Up

BeBe Dalton Harrison

*Director of Education,
South Carolina Wildlife Federation
Angling Women/Angler Action*



"Did you see that blow up?" If you have ever fished with topwater lures, you probably know what this is. One of my favorite types of fishing is topwater. It can also be one of the most frustrating. One of the best moments of my fishing time was having my middle son with me on a sunset topwater trip and watching him see a blow up for the first time. As I retrieved the line, a large trout was pushing water behind the lure just before it blew up and devoured it. At that moment, my son and I looked at each other and I have never seen his eyes so wide or him so excited about a fish. That went on to be one of my largest trout and inspired him to work hard to learn how to fish topwater.

Working the lure back and forth "walking the dog" mimics a baitfish scooting away and trying to escape a predator. It takes a bit of practice to get the motion just right. It was described to me recently by a class of women learning to fish with artificial lures as "trying to pat your head and rub your belly at the same time". And I wholeheartedly agree with that statement! I am all about balance and rhythm, but topwater does not always fit that pattern. When I retrieve a topwater lure, I point my rod tip down and to the left, near my left foot. There are two actions that have to occur simultaneously- a twitch back toward my lower left side and retrieving/reeling in the line. In my mind, I wanted every handle crank to be a twitch, but it doesn't work like that. The pattern or rhythm does not fit with the cranks on the reel. I spent a very long time practicing the twitch while retrieving the line steadily. Watching videos and practicing on the water are the best methods for perfecting your topwater

game. Over-correcting or trying to shift your rod tip to “make the dog walk” doesn’t work and it seems so peculiar. My best advice for this is practice. Sunrise and sunset...and practice.

And you will start to see blow ups as you practice. But not every blow up will mean a hook up. Remember I said it could be frustrating? Some fish will “swipe” at the topwater and knock it around but not bite. In this case, I typically have to remind myself to keep walking the dog and don’t stop the retrieve. Remember, the lure is your bait scooting away and that fish wants to chase it. Sometimes it will come back and swipe again, maybe even 3 times before it bites. So if you want to have some fun and see some “blow ups”, grab a top-water lure and start practicing!

BeBe Dalton Harrison

Director of Education,

South Carolina Wildlife Federation

Angling Women/Angler Action



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Duck Hunter's Etiquette

By Daryl Hodge of The Wreckin Crew

Unfortunately, it seems like a hunter's etiquette on public water gets worse every year especially, with lower numbers of waterfowl gracing our presence with the migration or lack of.

We all must realize that we are under a microscope more than ever with this generation and the times we are living in. We as hunters are being looked down upon and especially the waterfowl world, where we seem to be making more noise with our boats and motors than our duck and goose calls.

I've listed some Do's & Don'ts, and in my opinion, will not only help you but it will help the duck hunting in general:

- Get there early but be mindful of the launch times if you're hunting out of state.

- Be organized and don't wait until you get to the landing to get your gear ready. Be respectful to others waiting in line to launch.

- Most everyone is running light bars and or using handhelds like the Q-Beam from back in my day however, respect others by not blinding them.

- Boat Races – Trust me, they are not as cool as they use to be and some states are really cracking down on motor size and boat control. Please wear your "life jackets".

- If someone has beaten you to your hole then go to another location and always have a plan B, C, and D, we don't want an F by setting up too close to another group of hunters. I recommend not setting up any closer than 300 yds and I know that depends on various loca-



tions. If a group does set up on top of you it might be best just to suck it up and hunt as one group and I know that's hard at times depending on the situation.

- Don't shoot someone's swing/downwind ducks and don't "skybust". This will get ugly fast and again, we need to be respectful.

- If someone is good enough to take you to one of their holes, then don't go back without their permission and don't take anyone else. There have been more friendships

lost over this than anything else.

- Be a good steward and pick up all your empty hulls which doesn't allow other hunters to find them as well. Be sure to pick up any trash laying around at the boat ramp even if it's not yours, it shows good character.

- Remember, birds of a feather flock together, so let's make the 2024 season better for everyone. We owe this to our natural resources and the next generation! Good Hunting – Daryl Hodge



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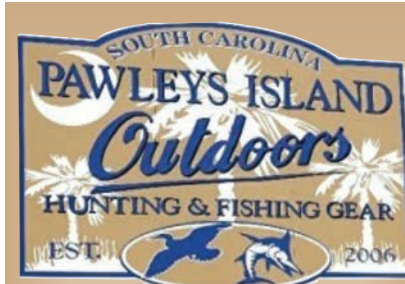
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(Located on the Hillcrest Cemetery grounds beside the Pet Garden.)

TRILOGY OUTDOORS

Murrells Inlet, Oaks Creeck, SC 2023

January 2024 Murrells Inlet Tides

Day	High	Low	High	Low	High	Phase	Sunrise	Sunset	Moonrise	Moonset
Mon 01		6:00 AM EST 0.32 ft	11:47 AM EST 3.88 ft	6:37 PM EST 0.42 ft			7:20 AM EST	5:18 PM EST	10:39 PM EST	11:02 AM EST
Tue 02	12:30 AM EST 3.37 ft	6:45 AM EST 0.46 ft	12:32 PM EST 3.68 ft	7:16 PM EST 0.46 ft			7:20 AM EST	5:19 PM EST	11:34 PM EST	11:26 AM EST
Wed 03	1:19 AM EST 3.42 ft	7:36 AM EST 0.58 ft	1:18 PM EST 3.52 ft	8:00 PM EST 0.48 ft		Last Quarter	7:20 AM EST	5:20 PM EST		11:49 AM EST
Thu 04	2:06 AM EST 3.53 ft	8:33 AM EST 0.65 ft	2:06 PM EST 3.39 ft	8:49 PM EST 0.46 ft			7:20 AM EST	5:21 PM EST	12:30 AM EST	12:14 PM EST
Fri 05	2:53 AM EST 3.69 ft	9:36 AM EST 0.64 ft	2:54 PM EST 3.31 ft	9:42 PM EST 0.40 ft			7:21 AM EST	5:21 PM EST	1:27 AM EST	12:40 PM EST
Sat 06	3:42 AM EST 3.89 ft	10:37 AM EST 0.55 ft	3:46 PM EST 3.30 ft	10:38 PM EST 0.27 ft			7:21 AM EST	5:22 PM EST	2:27 AM EST	1:10 PM EST
Sun 07	4:34 AM EST 4.13 ft	11:34 AM EST 0.39 ft	4:40 PM EST 3.37 ft	11:32 PM EST 0.09 ft			7:21 AM EST	5:23 PM EST	3:30 AM EST	1:46 PM EST
Mon 08	5:26 AM EST 4.41 ft	12:26 PM EST 0.20 ft	5:34 PM EST 3.52 ft				7:21 AM EST	5:24 PM EST	4:37 AM EST	2:29 PM EST
Tue 09		12:23 AM EST -0.11 ft	6:17 AM EST 4.71 ft	1:16 PM EST -0.00 ft	6:27 PM EST 3.71 ft		7:21 AM EST	5:25 PM EST	5:44 AM EST	3:23 PM EST
Wed 10		1:14 AM EST -0.32 ft	7:07 AM EST 4.99 ft	2:05 PM EST -0.19 ft	7:17 PM EST 3.92 ft		7:21 AM EST	5:26 PM EST	6:49 AM EST	4:27 PM EST
Thu 11		2:05 AM EST -0.49 ft	7:55 AM EST 5.21 ft	2:53 PM EST -0.36 ft	8:07 PM EST 4.10 ft	New Moon	7:21 AM EST	5:27 PM EST	7:48 AM EST	5:39 PM EST
Fri 12		2:55 AM EST -0.61 ft	8:43 AM EST 5.31 ft	3:41 PM EST -0.48 ft	8:56 PM EST 4.23 ft		7:20 AM EST	5:27 PM EST	8:38 AM EST	6:54 PM EST
Sat 13		3:47 AM EST -0.65 ft	9:32 AM EST 5.28 ft	4:29 PM EST -0.55 ft	9:49 PM EST 4.29 ft		7:20 AM EST	5:28 PM EST	9:20 AM EST	8:08 PM EST
Sun 14		4:39 AM EST -0.60 ft	10:23 AM EST 5.11 ft	5:17 PM EST -0.56 ft	10:45 PM EST 4.31 ft		7:20 AM EST	5:29 PM EST	9:55 AM EST	9:20 PM EST
Mon 15		5:33 AM EST -0.47 ft	11:18 AM EST 4.84 ft	6:05 PM EST -0.51 ft	11:44 PM EST 4.32 ft		7:20 AM EST	5:30 PM EST	10:27 AM EST	10:29 PM EST
Tue 16		6:29 AM EST -0.27 ft	12:15 PM EST 4.52 ft	6:55 PM EST -0.41 ft			7:20 AM EST	5:31 PM EST	10:56 AM EST	11:37 PM EST
Wed 17	12:46 AM EST 4.35 ft	7:31 AM EST -0.06 ft	1:14 PM EST 4.19 ft	7:49 PM EST -0.28 ft		First Quarter	7:19 AM EST	5:32 PM EST	11:25 AM EST	
Thu 18	1:47 AM EST 4.37 ft	8:41 AM EST 0.13 ft	2:13 PM EST 3.90 ft	8:47 PM EST -0.16 ft			7:19 AM EST	5:33 PM EST	11:55 AM EST	12:43 AM EST
Fri 19	2:46 AM EST 4.37 ft	9:56 AM EST 0.23 ft	3:12 PM EST 3.66 ft	9:50 PM EST -0.08 ft			7:19 AM EST	5:34 PM EST	12:29 PM EST	1:50 AM EST
Sat 20	3:46 AM EST 4.36 ft	11:06 AM EST 0.24 ft	4:11 PM EST 3.52 ft	10:52 PM EST -0.07 ft			7:18 AM EST	5:35 PM EST	1:07 PM EST	2:56 AM EST
Sun 21	4:46 AM EST 4.36 ft	12:07 PM EST 0.20 ft	5:11 PM EST 3.48 ft	11:50 PM EST -0.10 ft			7:18 AM EST	5:36 PM EST	1:51 PM EST	4:02 AM EST
Mon 22	5:44 AM EST 4.38 ft	12:59 PM EST 0.15 ft	6:08 PM EST 3.52 ft				7:18 AM EST	5:37 PM EST	2:41 PM EST	5:04 AM EST
Tue 23		12:42 AM EST -0.15 ft	6:36 AM EST 4.42 ft	1:45 PM EST 0.10 ft	6:59 PM EST 3.61 ft		7:17 AM EST	5:38 PM EST	3:37 PM EST	6:00 AM EST
Wed 24		1:29 AM EST -0.20 ft	7:22 AM EST 4.46 ft	2:27 PM EST 0.06 ft	7:43 PM EST 3.69 ft		7:17 AM EST	5:39 PM EST	4:37 PM EST	6:50 AM EST
Thu 25		2:13 AM EST -0.23 ft	8:03 AM EST 4.47 ft	3:05 PM EST 0.04 ft	8:24 PM EST 3.73 ft	Full Moon	7:16 AM EST	5:40 PM EST	5:37 PM EST	7:32 AM EST
Fri 26		2:55 AM EST -0.22 ft	8:40 AM EST 4.44 ft	3:41 PM EST 0.03 ft	9:03 PM EST 3.73 ft		7:16 AM EST	5:41 PM EST	6:37 PM EST	8:07 AM EST
Sat 27		3:35 AM EST -0.18 ft	9:15 AM EST 4.35 ft	4:15 PM EST 0.04 ft	9:41 PM EST 3.69 ft		7:15 AM EST	5:42 PM EST	7:35 PM EST	8:37 AM EST
Sun 28		4:13 AM EST -0.11 ft	9:50 AM EST 4.21 ft	4:48 PM EST 0.08 ft	10:19 PM EST 3.63 ft		7:15 AM EST	5:43 PM EST	8:31 PM EST	9:04 AM EST
Mon 29		4:52 AM EST -0.00 ft	10:26 AM EST 4.01 ft	5:21 PM EST 0.14 ft	10:58 PM EST 3.58 ft		7:14 AM EST	5:44 PM EST	9:26 PM EST	9:29 AM EST
Tue 30		5:31 AM EST 0.13 ft	11:04 AM EST 3.79 ft	5:53 PM EST 0.20 ft	11:40 PM EST 3.55 ft		7:13 AM EST	5:45 PM EST	10:21 PM EST	9:52 AM EST
Wed 31		6:12 AM EST 0.27 ft	11:44 AM EST 3.56 ft	6:27 PM EST 0.27 ft			7:13 AM EST	5:46 PM EST	11:16 PM EST	10:15 AM EST



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