Hey, try that pitch again (Photo by Hogg)

You can tell spring training has just begun. Jamie Tuck of 107 Markham Road, Richmond Hill, hasn't quite got his eye on the ball yet. This was familiar scene at Crosby Park Saturday - despite the cold wind - as local ball youngsters made the early-season plunge.

### Dynes officially out for 1975 season

(continued from page 21) Offer the world

"After we won the world, the whole thing started,' continued Cripps.

"Everyone was after our players, offering the world. Now it's continuing with every team in the OFL. Everyone wants to win the World's again. It's ridiculous."

Cripps feels the Canadian Amateur Softball Association should step in and stop "this whole mess. "The only way I can see to

send a representative to the world's and stop this non-

. . contest

The Big Fish contest,

conducted annually for the

past 15 years by the Ontario

Federation of Anglers and

Hunters, is now open and will run until November 16.

The cash awards total \$3,200 and range from \$100 for the

biggest fish in each of the

eight eligible species to \$10

In addition, all fish that

meet the minimum weight requirements for the

species, qualify for a special

operation with Molson's

Brewery (Ontario) Limited who have provided anglers to date with over \$45,000 in

Game fish eligible for

entry in the contest are

Rainbow Trout, Speckled

(Brook) Trout, Lake Trout

(Pickerel), Northern Pike,

Largemouth Bass, Smallmouth Bass and

Entry forms are available

at convenient locations

throughout the province and

can also be obtained by

Splake, Walleye

The contest is run in co-

for the 15th prize.

anglers certificate.

cash awards.

Maskinonge.

Ontario.

Big Fish

some sanity into the present them to us." situation.'

Cripps also had a few pungent remarks to say again as Cripps agreed that about the OASA and other "I've had some good times matters and then turned his in ball winning my share of guns on the Town of Rich- championships over the past mond Hill. Facilities poor

us. The lights were bad, porarily umemployed.

sense is to handpick a team there were no facilities. And from each of the provinces. the one year we needed two That would be a true nights to play to get in the Canadian team and put OFL they wouldn't give

Good 19 years

It was mellowing time 19 years.

"We've had some faithful "That's another reason we ball fans and I'm sorry we couldn't get in the OFL," he won't be giving them ball said. "They would never do this year. But don't say I'm anything to the town park for retired. Just say I'm tem-

# (continued from page 21)

Yet some more food and dance:

Minor soccer dance

The Richmond Hill Minor Soccer Association will stage a season's "kick-off" dance and buffet at the Richmond Hill Legion on Friday, May 9. Admission is \$10 a couple. There will be more food, prizes, plus the George Cowie orchestra.

Softball note Finally: Mary Williams informs me last year's Richmond Hill Legion Intermediates will also be this year's Richmond Hill Legion Intermediates. The sponsor has decided to return. Good.

One minor problem right now: Mary needs players of intermediate calibre from Richmond Hilland area.

If you're interested turn up tonight (Wednesday) for the opening practice at McKillops' School (behind the Richmond Heights Centre) and also on Sunday at the same place at 1 pm. Tonight's practice goes at 7

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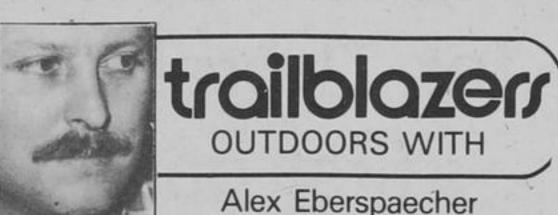
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furniture purchased by you and your wife through the years? . Are you handy? . . . Well, add extra charm to your home by undertaking a program of buying furniture. There are numerous companies which sell them and you don't have to be an expert in cabinet-making to put them together. There are usually easyto-follow instructions which include glue and screws . . . The completed article can be finished in any one of many ways, that is, with assorted tones of stain, all easy to apply . . . This is a good way for one to acquire extra pieces of furniture for the home and besides, it is interesting to do, as well as easy. Get in the "do-ityourself" kick! . . .

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# Smelt fish are a-comin'



Smelts are running

The annual smelt run is on! The beaches around Toronto, at Lake Simcoe and Georgian Bay are lined with hundreds of cars. The aroma of wood fires is everywhere and some excited shouts indicate a good night-run of those small silvery fish.

Smelt begin their spawning run in mid April normally. This year, because of the cold spell, the run is about two weeks late. Their preferred water temperature is approximately 10 degrees C. (50 degrees F.). Last year the peak of the run at the Toronto Waterfront was on May 1st and lasted about 10 to 12 days.

Bushels of fish Smelts move into the shore during the evening hours searching for a suitable spawning site. The mouth of any river is a real hot-spot during those two weeks, and fishing with nets can be a real test of friendships, success being measured by the bushel rather than by numbers. In Ontario, anglers can use a six foot by six foot square net to haul out the fish, but many find that a large round landing net with fine mesh is better. Two years ago I found myself without any nets at all, so I rigged up a very crude coneshaped net of fine chicken wire. This took my year's supply of smelt in less than an hour.

Fishing holes The Toronto Waterfront, along the shore by Exhibition Park and Ontario Place is a favourite spot, as is the mouth of the Humber River and the Hearn Generating Station. The latter one is always a few days ahead because of the warmer waters. The beaches at the bottom of the Port Union and Liverpool Roads in the east end of the city usually offer some tremendous smelt fishing.

Lake Simcoe has a healthy smelt population and during the peak of the run a good site sees a long line of hopeful anglers. As mentioned before, Georgian Bay, and Parry Sound in particular, is excellent. Up there, I am sure the whole town turns out for a night's fishing. There's one thing that's certain, even those people who have never been able to catch a fish on a line, can be successful with smelts! Preparing smelt

The table preparation of smelt is just about the easiest of any of the food fishes. Just take the fish in one hand, snip the head off behind the gills with a pair of scissors, slit the belly and clean the fish out in a pail of water. Assuming that you got a bushel of them, at least, you will probably want to

# Coho salmon are stocked

For the seventh year in a created by this exciting new row coho salmon are being stocked in the Credit River at Toronto.

receive 100,000 salmon according to District Maple biologist Allan Wainio of the Ministry of Natural Resources.

a marked reduction from the 400,000 of last spring. Considering the social problems stocked.

fishery this decrease is understandable." A further 30,000 will be.

This spring the Credit will planted in the Humber River and 50,000 in the Don River. Beginning in 1976,

however, the coho salmon will be gradually phased out of the Credit River to be Wainio added that "this is replaced by rainbow trout. Next spring equal number of each fish species will be

freeze most of them. This is where many of us spoil a good dinner. Wrapping a fish in paper to freeze them will only dry them out and change the taste.

I put my fish in a clean milk carton or a plastic, airtight bag, fill the container to the top with water, and freeze the whole thing to a compact block.

This way there is no chance of freezer-burn, the taste will not change, and you can still use them years later, as long as the power hasn't gone off for any length of time and melted your block of ice.

Cooking it

In cooking fish, smelts, bass, or any other fillets, we use a mixture of pancake mix and beer. The batter needs to be quite thick and you must add salt of course. Dunk the smelts into it and panfry or deep-fry. If you like more salt, rub some into the belly cavity before dipping them into the batter. The fat should be hot and frying time is only as long as it takes to turn the coating a golden brown. Place them on a paper towel to soak up any excess fat. Once your friends or family taste the first one, you won't be able to get one for yourself unless you eat them as you take them from

Fancy recipes

A friend of mine, Frances MacIlquham, has a few fancy recipes in her new book Fish Cookery in North America (Winchester Press), and if 'Beer Fried Smelt' is not to your liking, try some of her 'Smelt in White Wine' or 'Smelt in Sour Cream'. FISH COOKERY OF NORTH AMERICA is a must on any anglers bookshelf. In my estimation, it is the most complete fish cookbook in Canada, covering both salt and fresh water fishes.

Enough said about cooking; if you don't get your gear ready and get out there soon, you won't have any fish to cook. Don't forget to take along a flashlight. Tonight's the perfect night to beef up the family budget, (or should I say 'fish it up'?). It would be a good idea to take along a few extra baskets. If there is a good run, it is easy to fill them, and remember, there's always a few neighbours who would 'love a good feed of smelts'.



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