

Chum Fest 2 10/30/2011

At last Thursday's Chum Fest on the Nanaimo River, I noticed some fish jumping in a riffle close to the end of Raines Rd, and decided to check it out. There were indeed some holding up at the bottom of the riffle while others were making a run for better spawning grounds up river. Although not as plentiful, it turned out to be a good little spot and I had it to myself. Following Basher Bob's lead, I thought that keeping a few may be the plan. The first one caught was a bit dark but it had no worn fins and the flesh was firm. It was a keeper. The second was bright chrome - so bright it didn't even have any parr marks! Ron Schiefke admonished me for that statement saying that they all darken up once on shore. He was only partially right. The marks did eventually become barely discernable. The third one had a bit of color but still quite bright.

Enough of this private game! It was time to become sociable with the other 8 members of the chumming crew and fish the main stream. I spent some time finding the right fly. The first one was a regular hook which was weighted. It snagged too many. Tried a circle hook which was also weighted but not effective. The third one, an unweighted circle hook, was just right and kept me entertained for the rest of the time there.

On the way home, I decided to conduct a culinary experiment. I would, and did, fry up the tails from each of those three fish. The first observation was that the brightest, "chromiest" chum had the darkest meat and the most coloured one had the whitest meat. My wife refused to partake in this experiment and for those who are salmon connoisseurs, please do not read any further - my descriptions will not be believed and will probably make you ill. Just imagine someone actually partaking of chum without the benefit of brine, smoke or any condiment!

Well, actually, all three tasted about the same - no discernable difference! Now to be honest, I have tasted better. To me, chum tail is similar to a thawed out frozen salmon with a slightly distinctive flavour. But, three days later, I am still here to describe it and will probably try it as leftovers. Please send out the coroner if you do not get an email from me within the next three days.

Bernie Heinrichs



Wayne Pealo, with a fish on; Harry McLeod, behind Wayne



A beautiful Fall day on the Nanaimo River



Hi bob

Good to see you on the river--attached a few photos. Andrew and I had a few more good hours on the chum--we dragged ourselves away at 5PM or so despite the fact that a fresh run of fish was coming in the bottom of the run (must have been a low "high" because the water never really got very deep.)

Cheers Ian





Bob Punishing his rod.



