

# Fishing

Level 2

# Caleb Holcomb


Fishing Club

**A** **Different**

**Spin**

**My Casting Record**

Cast	target 10'	target 15'	target 25'	target 35'
1.	0	0	0	0
2.	0	1	0	1
3.	1	0	1	0
4.	0	0	0	0
5.	0	0	0	0
6.	1	0	1	1
7.	1	0	0	0
8.	0	0	0	0
9.	0	1	0	1
10.	1	0	1	0



# Lucie Tinervia Fishing Club



## Easy Baked Salmon



### Ingredients:

- 2 pound side of salmon — boneless (skin on or off, depending upon your preference), wild caught if possible
- 5 sprigs fresh rosemary — or fresh herbs of your choice; do not use dried herbs
- 2 small lemons — divided, plus extra for serving as desired
- 2 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt (4 teaspoon ground black pepper)
- 4 cloves garlic — peeled and roughly chopped
- Additional chopped fresh herbs — such as basil, thyme, parsley, dill, or green onion (optional)

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Photo: Christine and Lisa at the Elkhart County Fair

### Instructions:

1. Remove the salmon from the refrigerator and let stand at room temperature for 30 minutes while you prepare the other ingredients. Heat oven to 375 degrees F. Line a large baking dish or roasting basket with a large piece of aluminum foil.
2. Lightly coat the foil with baking spray, then arrange 2 sprigs of the rosemary down the middle. Cut one of the lemons into thin slices and arrange half the slices down the middle with the rosemary. Place the salmon on top.
3. Drizzle the salmon with the olive oil and sprinkle with the salt and pepper. Rub to coat, then scatter the garlic cloves over the top. Lay the remaining rosemary and lemon slices on top of the salmon. Juice the second lemon, then pour the juice over the top.



### Instructions cont'd:

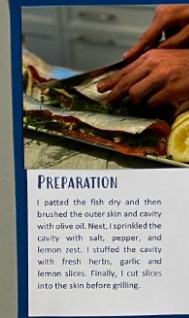
4. Fold the sides of the aluminum foil up and over the top of the salmon until it is completely enclosed. Leave a little room inside the foil for air to circulate.
5. Bake the salmon for 15-20 minutes, until the salmon is almost completely cooked through at the thickest part.
6. Remove the salmon from the oven and carefully open the foil so that the top of the fish is completely uncovered (be careful of hot steam). Change the oven setting to broil, then return the fish to the oven and broil for 3 minutes, until the top of the salmon and the pork are slightly golden and the fish is cooked through.
7. To serve, cut the salmon into portions. Sprinkle with additional fresh herbs or top with an extra squeeze of lemon as desired.



LUCIE TINERVIA  
8<sup>TH</sup> GRADE  
ELKHART COUNTY

# Michael Wesco Foundations 4-Life

## FINE KETTLE OF FISH



Michael Wesco  
Age: 13 – Grade 8  
Fishing – Level: 2  
4-H Fishing Club  
Elkhart County