



Newsletter April 2026

President's Note



Spring Greetings Fellow Anglers,

Spring comes a little slower down here in Buzzards Bay but we are getting there. Some days the fog just won't let go! Hope that many have gotten out and had success. Please feel free to share your tales at our April 28th meeting. Remember to not let the facts get in the way of a good story!

We will welcome **Ted Patlen** at our upcoming April meeting. Ted is a renowned fly tyer and we are honored to have him. Expect to see some expert tying demonstrations.

Our annual **Chartered Fishing Raffle** is under way and time is running low. See Rafflemaster Rob for Tix. The winner gets to choose between a trip with **Brian Kelley** out of Plymouth or **Ray Stachelek** out of Rhode Island. Both are experienced captains with great local knowledge. The winning ticket will be drawn, as usual, at the May 26th BBQ which will be at Lake Massapoag in Sharon. You do not need to be present to win.

Many are anxiously waiting in anticipation of the May weekend trip to the Deerfield. If interested, see **Doug Carver** in case he has any slots still available.

Please see our posting for the Fresh Water Fly Drive!

I would like to remind you of the **June 6th open house** at the North Attleboro National Fish Hatchery. We will have a booth and be demonstrating fly tying, casting and fishing techniques. The event runs from 10-2pm:

<https://www.fws.gov/fish-hatchery/north-attleboro/visit-us/tours>

Bright Skies and Tight Lines To All,

Steve

ATTENTION: ALL MEMBERS

**NEXT MEETING:
Tuesday April 28, 2026**

**South Foxboro Community Center
382 South St. Foxboro, MA 02035
Time: 6:30pm to 9:00pm**

**REMINDER
CLUB DUES ARE NOW DUE--\$35.00
PLEASE BRING YOUR
Wallet or Checkbook To the Next Meeting!!!**

UPCOMING MEETING EVENTS

- April 28—Ted Patlen
- May 26—Annual Barbecue

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Our April Speaker—Ted Patlen | Global FlyFisher

Ted Patlen, winner of seven fly-tying world championships, has demonstrated at fly-fishing conventions from the slopes of the Canadian Rockies to a 12th century Italian villa; as well as on a dusty parking lot in Roscoe, New York.

**Global
FlyFisher**



The best way to learn more about Ted Patlen is to visit his website as noted below:

<https://globalflyfisher.com/streamers365/ted-patlen>

Guided Charter Trip Raffle with Captain Ray Stachelek or Captain Brian Kelly

Are you still dreaming of catching that fish of a lifetime?

Now is your chance!

You could be the winner of a trip with
Captain Ray Stachelek or Captain Brian Kelly

Tickets for the Guided Trip Raffle are Available. Ask any board member. They are \$20.00 a ticket. Or 2 tickets for \$30.00.

Drawing will be for 1 raffle winner with 1 or 2 guests.

Don't forget to ask your fishing buddies
if they'd like to purchase tickets too!

**THE DRAWING WILL BE HELD AT THE
MAY 2026 BBQ MEETING!!**

The Trip includes 8 hours of fly and/or spin fishing with
Captain Ray Stachelek in Rhode Island
or
Captain Brian Kelly in the Plymouth MA / South Shore region

Freshwater Fly Drive



We all have flies. Flies everywhere. We all have flies. Big ones, small ones and itsy-bitsy ones. Flies we tied way too many of. Flies that look great but we might never use, etc, etc, etc ...

So now there is something that you can do with them

We are re-starting a

“Freshwater Fly Drive”

for some great causes

For Example:

Casting for Recovery & Project Healing Waters

I would like to get at least a dozen or more freshwater flies from each of you
(members/non-members)

With or without fly boxes

Bring them to a meeting or send them to me:

Ed Rosenbloom / 62 Cabral Cir. / Stoughton, MA 02072





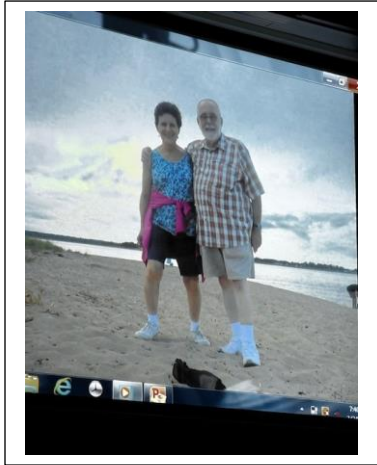
March Meeting & Members SPOTLIGHT --



Was a good day for a road trip Saturday 3/28 as **Dan Shea, Steve Dewar** and **Izzy Bettencourt** made the trip up to Cape Neddick, Maine for the Eldredge Brothers annual expo. Happened upon **Steve Messier** who was there as well. The show was worthy and brought quite a crowd. Crossroads member and Maine resident **Jeff Hatch** was in attendance and invited us to his Scarborough place for a beer and cigar. Life is good!



Capt. Ray Presentation & Memories of Armand Courchaine



COOKING WITH CROSSROADS

Courtesy of Russell Glen

CROSSROADS ANGLERS - Newsletter Submission - Recipes / Fish Caught and Cooked 4-20-26

A new fishing season is upon us! While some are debating discontinuation of the put & take stocking program; we got right to it and hit the water. Peter's Pond, Sandwich, MA to be exact. Stocked (4) times, with the most recent only two days before. We walked behind the powerbait croud, admiring their stringer of rainbows..., and waded in. The flyfishers their were working Goldies and Wooly Buggers in various colors, most weighted.

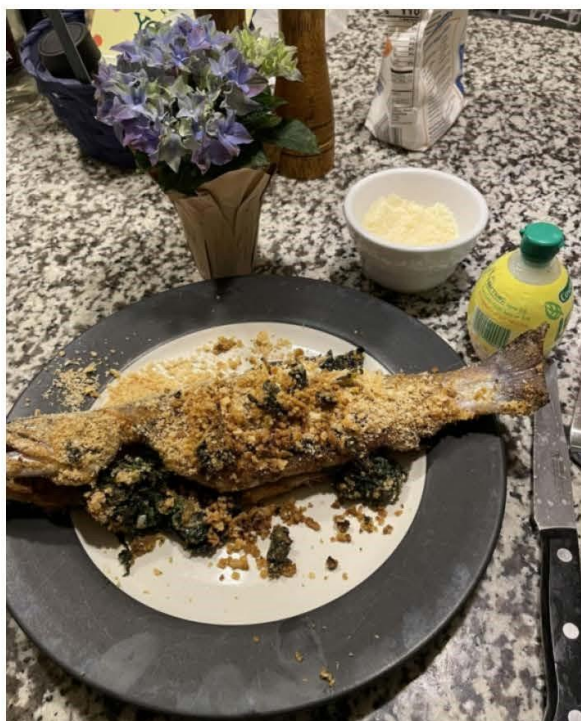
I was casting my newly built 5 wt., and using a sink-tip line and an Olive bead-head Wooly bugger, size 8 or 10. Wading in, we stripped our lines slowly, trying to stay down towards the rocky bottom. Behind us approached a spin fisherman, with a nice 2 lb. Brown Trout he had caught using a small blue/white castmaster. Encouraged, we kept at it. My line went tight and I had a nice Rainbow on, landing him at the beach. Followed by another, this time a nice Brook Trout with beautiful colorations. It seemed the Olive Wooly was the fly to use! Rounding out the afternoon, another Rainbow was landed, this one around 15", a little larger than the previous two. Deciding two was enough for dinner, we watched him swim back into the depths.

SKILLET BROOK TROUT

I brought the Brookie home, and Steve took the Rainbow. To fillet, a simple cut up the belly from the tail; and a crosscut under the jaw; then run your thumb firmly along the inside of the spine, and remove all the innards; then rinse.



Next, I ground up Ritz crackers, and mixed in some flour and seasoning. Using a cast-iron pan, with olive oil on medium heat. I had some garlic spinach leftover, so I sauteed that and put aside. Now the oil was ready for the skin-on breaded fillets to cook a few minutes each side. I placed the spinach inside the fillet, then put the skillet in the oven at 300degF for 5-8 minutes more to bake. Served with lemon. Eat carefully with a fork to remove meat from skin and avoiding tiny bones. A good start to the season!



FISH --- Links

Our Newsletter Connection Page to Subjects and Events of interest from our members featuring “clickable” Links:

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<https://www.fws.gov/fish-hatchery/north-attleboro/visit-us/tours>

Front page from the April 2, 2026 Boston Globe. Problems could be brewing as that Berkshire outfit seems to be well connected politically:

https://edition.pagesuite.com/popovers/dynamic_article_popover.aspx?artguid=aa37205c-6690-467c-af2a-a8263b9c1d09&appcode=BOSUAT&eguid=fc6c28fd-af67-4ea9-9fec-898851e93d17&pnum=2#

Good Lefty Kreh deceiver video:

https://trk.send.midcurrent.com/l/01KNQR6GXWERPS2R4WDW8687W8_5

Get a Senior MASSPARKS Pass—It’s FREE!

www.mass.gov/dcr

2025-2026

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Ed Rosenbloom	Advising Board Member
Rob Dewar	Rafflemaster
Dan Deneault	Newsletter

Please visit our website:
www.crossroadsanglers.com
For contact info on any Club Officer