On Saturday, April 4th, 2020 the JCAA will be holding its third annual all you can eat Beefsteak Dinner and Fishing Seminar. The event will be held at the Forked River Tuna Club located at 18 Bay Ave, Forked River, NJ. Doors will open at 5 PM so come in early to look around the club, have a drink, socialize and check out our silent auction prizes. Fishing seminars will be held from 6-7 PM. First up will be Tommy Freda who will give a presentation on inshore tuna fishing. Tommy is the son of renowned Captain Jimmy Freda of Shore Catch Guide Service. Let’s see how many, of his Dad's secrets we can coax out of Tommy. Next up will be Dante Soriente, owner of Magictail Bucktails, who will give a presentation on how to catch tog on jigs. Dante is a really great fishermen who caught a 21 lb. tog on my boat last year. This guy not only make jigs, he catches a lot of big fish on them.

Following the seminars at 7PM, we will have an all-you-can-eat beefsteak dinner that will be served by Nightingale Catering. Salad, French fries, beefsteak and dessert will be served along with soft drinks, coffee and tea. A cash bar will also be available. The silent auction winners will be determined and then the affair will be concluded with a 50/50 drawing. Tickets are just $50 per person and may be ordered online or reserved by contacting Paul Haertel at 973-943-8201 or anglerpmh@aol.com.