

President's Message

Dear SC AFS Members,

I hope this message finds you well and enjoying a productive season! As we move through the hot South Carolina summer, it's a great time to recognize and thank our Chapter members for your hard work and dedication to your research, conservation, and community outreach efforts. We know many of you are out collecting valuable data, tagging fish, monitoring habitats, and contributing to the important science that drives our mission forward. Whether you're wading in streams, casting nets, setting traps, or analyzing samples, your efforts are making a difference—and we appreciate all you do.

I encourage you all to share your summer field stories, photos, or project updates—we'd love to highlight your work and keep our SC AFS community connected and inspired. This work would also make for a talk or poster at next year's Chapter meeting. Your ExCom is already hard at work planning the meeting where we are excited to return to the beautiful SC Coast in Beaufort February 18-20, 2026. Wishing you a safe, successful, and sunny season out in the field!

Good Fishing,
Amy Dukes
SC AFS Chapter President

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Amy catching and releasing a sailfish!

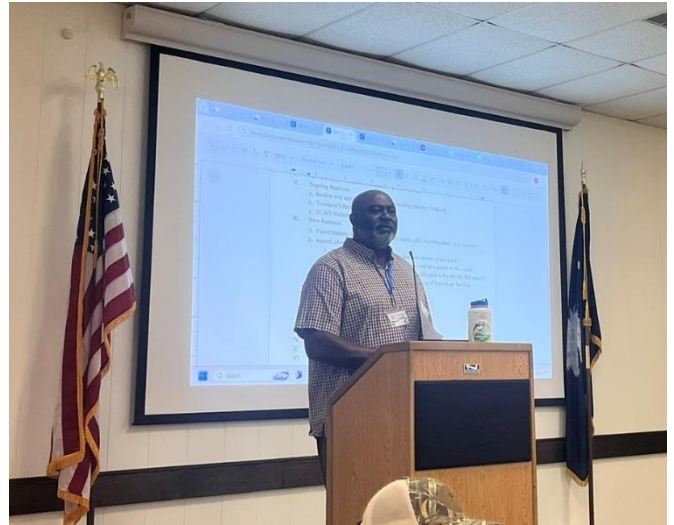
2025 SCAFS

Annual Meeting Report

The annual meeting of SCAFS was held February 26-28, 2025, at Hickory Knob State Park. We want to extend a big thank you to everyone who helped organize and run the meeting. Before we started talks, attendees got to spend some time outdoors axe throwing, building fires, tying knots, and fishing as part of our outdoor education adventure. Attendees then got to see six wonderful posters and interact with their presenters.

Thursday and Friday we got to hear 18 full talks and three lightning talks that covered topics covering waters from the mountains to the sea and all areas in between.

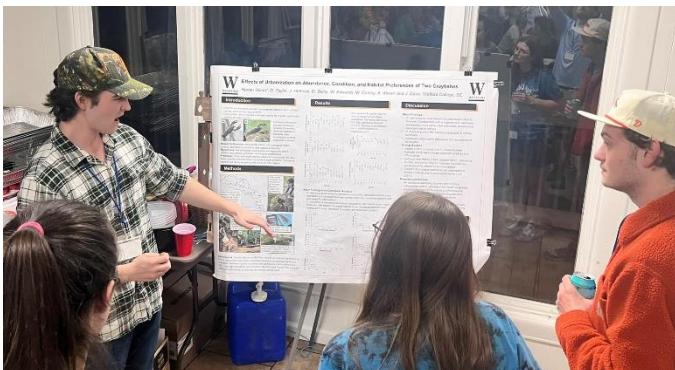
During our business meeting AFS Past President Dr. Cecil Jennings shared a message from current AFS President Miguel Garcia who wants to make AFS a bigger tent and to involve people from broader aquatic fields instead of just fisheries focused professions.



A social and dinner was held Thursday evening, with a low country BBQ and oyster roast provided by Dixieland Delights. Student presentation awards were announced at the social. The SCFWA Award for the Best Student Paper was awarded to Lesley Twiner for her presentation titled “Utilizing Realtime Water Level Monitoring to Improve Understanding of Aquatic Organism Passage in Road-Stream Crossings.” The SCAFS Award for Best Poster was awarded to Jessie Kriner for his poster titled “Evaluating Alternative Management Strategies for the Black Crappie (*Pomoxis nigromaculatus*) Fishery in Lake Murray, South Carolina.” Thanks to all the volunteers who served as judges for the annual awards.

The 2025 Conservationist of the Year is Dr. Troy Farmer of Clemson University who was also recognized at the social. Congratulations Dr. Farmer!

The social also included our annual Fish Bowl Fun Prize Drawing to raise funds for student and sub-unit travel awards.



Congratulations to all our award winners!



Brandon Reding
SCAFS Jack Bayless Award



Dr. Troy Farmer
SCAFS Conservationist of the Year



Lesley Twiner
SCAFS Best Student Paper Award



Margaret Finch
SCAFS Service Award



Jessie Kriner
SCAFS Best Poster Award

Clemson Fisheries Society Subunit Report 2024-2025

Subunit President: Sawyer Osborne
(sawyero@g.clemson.edu)

The goal of the Clemson Fisheries Society (CFS) during the 24-25 school year was professional development. The officers wanted to provide meetings and workshops to bolster members' resumes to prepare students for future classes and the job market. We hosted several guest speakers including Kieth Whalen of the US Fish and Wildlife, Bill Post of the South Carolina Department of Natural Resources (SCDNR) Diadromous Fish Team, and the South Carolina Stream Team to talk about their careers paths and skills they felt were needed to their responsibilities. Additionally, the CFS president led two workshops introducing students to the statistical program R which has become a widespread demand of graduate school applications and has become more popular among state agencies for its flexibility and power in analyzing data.

While professional development in hosted meetings was important, we also participated in volunteer opportunities provided by the SCDNR including the annual sampling at the Chattooga River. Students and officers were excited to network with professionals and get practical experience electrofishing and handling live fish. Future goals of CFS are to participate in more of these volunteer events and to maintain a key relationship with a landowner in Easley who has allowed us in the past to manage his private pond as a demonstration to students so long as hurricanes do not interfere, as one did this year, which prevented us from visiting him.

Next, community was also important to the Clemson Officers. We wanted students to meet other like-minded students in similar fields. Therefore, we coordinated a cookout in joint with the Natural Resources Graduate Student Association to promote this networking and sense of community. As most of us know,



Electrofishing of the Chattooga River; joint Clemson Fisheries Subunit and Natural Resource Graduate Student Association end of the year cookout; students listening to Kieth Whalen of the US Fish and Wildlife talk about his work and career

natural resources is a small field, and even minor connections can go a long way to increase a sense of belonging, community, and friendship.

In terms of leadership, Sawyer Osborne is the newly elected president for the 25-26 school year. We are still looking to fill treasurer and secretary positions. If you see or know of any ambitious Clemson undergraduate or graduate students looking to bolster their resume with leadership experience, please feel free to contact Sawyer (sawyero@g.clemson.edu) or myself (jtdaley@g.clemson.edu). We are looking forward to another great year of fish and students!

Recipe of the Year:

Grilled Curry Fish with Coconut Rice and Mango Salsa

Ingredients (Serves 2–4)

For the Fish:

- 2–4 **skin-on fish fillets**
- 2 tbsp **unsalted butter**, softened
- 1 tsp **curry powder**
- 1 tsp **lemon zest**
- 1 tbsp **lemon juice**
- Salt and freshly ground black pepper
- 1 tbsp **neutral oil** (for grilling)

For the Coconut Rice:

- 1 cup **jasmine rice**, rinsed
- 1 cup **full-fat coconut milk** (shake can well)
- $\frac{3}{4}$ cup **water**
- $\frac{1}{2}$ tsp **salt**

For the Mango Salsa:

- 1 ripe **mango**, diced
- 1 small **red bell pepper**, finely diced
- 1 small **red onion** or 2 scallions, finely diced
- Juice of 1 **lime**
- 1 tbsp **fresh cilantro**, chopped (optional)
- 1 small red chili (optional, for heat), minced
- Salt to taste



Coconut Rice:

1. In a saucepan, combine **rinsed jasmine rice**, **coconut milk**, **water**, and **salt**.
2. Bring to a gentle boil, then reduce to **low heat**, cover, and simmer for about **15 minutes**, or until the liquid is absorbed.
3. Turn off the heat and let it sit covered for 5–10 minutes.
4. Fluff gently with a fork before serving.

Mango Salsa:

1. Mix together **mango**, **red bell pepper**, **onion**, **lime juice**, **cilantro**, and **chili** (if using).
2. Season with **salt**, and let sit for at least 10 minutes to meld the flavors.

Curry Butter:

1. In a small bowl, mix **softened butter** with **curry powder**, **lemon zest**, **lemon juice**, **salt**, and **pepper** until smooth.

Fish:

1. **Preheat grill** to medium-high. Oil the grates well to prevent sticking.
2. **Pat fish fillets dry** with paper towels. Season both sides with **salt and pepper**.
3. Spread a **thin layer of curry butter** on the flesh side of each fillet.
4. Place fish **skin-side down** on the grill. Let it cook undisturbed for **3–5 minutes** until the skin is crisp and releases easily.
5. Flip and grill the flesh side for **2–3 minutes**, brushing with more curry butter as it finishes.
6. Fish is done when it's opaque and flakes easily with a fork.

Serving:

- Spoon a bed of **warm coconut rice** onto each plate.
- Lay a fillet of **grilled curry butter fish** on top or to the side.
- Add a generous scoop of **mango salsa** over or alongside the fish.
- Optional: Garnish with lime wedges or fresh herbs.
 - Seasonal vegetable makes a great side dish

SAVE THE DATE

**SOUTH CAROLINA
AMERICAN FISHERIES SOCIETY
2026 ANNUAL MEETING
BEAUFORT, SC FEB 18th-20th**

CALENDAR OF EVENTS

**2025 AFS Annual Meeting
August 10th - August 14th, 2025
San Antonio, Texas**

**2026 SDAFS Annual Meeting
March 5th – March 8th, 2026
New Orleans, Louisiana**



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