

Outdoor Journal Radio

The Outdoor Journal Radio Show

The Outdoor Journal Radio Show is live every Saturday morning 8:05AM EST. If you're in southern Ontario (Canada), tune your radio to the FAN590 AM or visit www.fan590.com and listen live online.

Angelo Viola has hosted the FAN 590's "Outdoor Journal Radio Show" since 1996. Traveling around the world to produce popular television programs such as "The Fish'n Canada Show" and "The Outdoor Journal", Ang and fellow explorers Pete Bowman and Mike Miller are no strangers to outdoor life. They use their experience and a unique sense of humor to cover the environmental issues and events that are important to the Canadian Outdoorsman.

The Outdoor Journal Crew

Angelo Viola

Pete Bowman

Mike Miller

Mark Bonokoski

Gord Pyzer

Sean Kelly

Jack Summers

Ben Woo

[click on the images above to view individual profiles and blogs](#)

Show Notes

Big Fish – these anglers know what they're doing!

{lightbox album=|p1| title=|Check out this monster 48 inch Northern Pike caught by Tyler near Graham, Ontario!
|}images/stories/radio/fish_hold1.JPG{/lightbox}

{lightbox album=|p1| title=|
Look at this 4lb 3 ½oz smallie caught in Paudash, Ontario!|}images/stories/radio/fish_hold2.JPG{/lightbox}

{lightbox album=|p1| title=|A beautiful catch by Jim in Paudash, Ontario!|}images/stories/radio/fish_hold3.JPG{/lightbox}

{lightbox album=|p1| title=|Hi Guys, I watched the DVD... wow, what a great job you guys did. I had a smile on my face the entire time. I watched it with a group of clients who just spent the day on the water with me. We limited out on Sockeye salmon in one hour, landed 2 big Chinook one being 27 lbs, then went sturgeon fishing and landed 4 over 6 ft and had one on for an hour until it straitened the hook.

They said that watching the show was like watching their day on video which is a testament to how great the show is.

Vic|}images/stories/radio/vic_carrao_salmon.jpg{/lightbox}

click images to enlarge

Letters from the Listeners

Outdoor Journal Radio

Mr. Viola,

I request that you remove the infantile shot at soccer in the opening to your radio program. Soccer is my livelihood and passion and I'm sure you wouldn't appreciate it if someone took...

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[Click Here to download or listen to previous Outdoor Journal episodes or signup for our weekly podcast. We're opening the vault and uploading new and old shows on a weekly basis, so check back often.](#)

On this week's show

Air Date:

September 4, 2010

Show Topic:

How many parents have kids under the age of 16 that regularly partake in hunting, fishing, camping or all of the above? There are no licence requirements for that age group so counting them is next to impossible. Head over to the Home Page and let us know what your kid participates in (lower right side). In the past we have commented on angling and hunting having a declining number of participants every year and the blame being put on the lack of youth being recruited. Also, the vote on Bill C301 and the Liberals talking tough!!! AND Is Fantino set to move into politics?

Summary:

Idiots in the Outdoors has O.P.P staff Sgt Brad Schlorff running a blitz.

Going Wild with Black Angus Fine Meats & Game has Dijon Grilled Georgian Bay Whitefish.

Ben Woo of Castrol gives us the EDGE for tying the knot!

Coleman takes us camping in Algonquin and John Winters says sometimes less is better!

We ask the expert Jack Summers of Radioworld; who's kidding who?

Raceway Chrysler— home of the RAM says drive a truck and ride in luxury?

Get Green with Royal Ashburn, and supersize it for a toonie?

Fish talk with the Doc has Gord saying it's time to get fat.

Links:

Black Angus Fine Meats & Game

Castrol

Algonquin Park

Radioworld

Raceway Chrysler

The Royal Ashburn Golf Club

Gord Pyzer on OutdoorCanada.ca

If you have any questions or if you want to try your hand at answering some trivia, call us during the show or post a comment here.

Phone: 1-416-870-0590 (Toronto, Ontario)

Toll Free: 1-888-666-0590

cellular: *590

email: mail@outdoorjournalradio.com

On last week's show

Air Date:

August 28, 2010

Show Topic:

Part two of Outdoor Justice!! Vandals, poachers and aggressive a'holes in the outdoors. Calling the authorities is an option; but most times the response comes too late. Is there a method for dealing with this crowd or is vigilantism the most likely option?
Also something is starting to stink in the Liberal Long Gun registry file.

Summary:

Idiots in the Outdoors has O.P.P staff Sgt Brad Schlorff under the gun.

Going Wild with Black Angus Fine Meats & Game has Bison Short Ribs in the oven.

Ben Woo of Castrol gives us the EDGE for hooking more fish!

Coleman takes us camping in Algonquin and John Winters says cuff'm and stuff'm!

We ask the expert Jack Summers of Radioworld; how to find treasure?!

Raceway Chrysler— home of the RAM says trucks ride in luxury?

Get Green with Royal Ashburn, how did the Wetlands event wrap up?

Fish talk with the Doc has Gord getting primed for fall fishing and setting the hook.

Links:

Black Angus Fine Meats & Game

Castrol

Algonquin Park

Radioworld

Raceway Chrysler

The Royal Ashburn Golf Club

Gord Pyzer on OutdoorCanada.ca

COLEMAN'S Let's Go CAMPING in Algonquin

Join us each week as we talk Algonquin Park with Superintendent John Winters and staff.

This Week: The Coming Season

The fall is the best time of the year for camping. The air is crisp, the bugs are generally gone, the parks are less crowded and the best campsites with great waterfront views are more available for park visitors. The chance to sketch, paint, and photograph is excellent. The land and air is cooler than the water—this means misty mornings with sun breaking over the lakes. It is mystical— and the loons are active just prior to making their winter journey south.

Tent Camping Tips & Advice from Coleman Canada

"Ask the Experts" with Jack Summers of Radioworld

Jack Summers of Radioworld will be here every week answering your questions about everything electronic. Radioworld is the largest radio store of its kind in Canada, specializing in Amateur, Shortwave, Marine, Avionics, CB, FRS/GMRS radios, GPS, Communications Scanners and a complete assortment of related accessories. Have a question? click the "Ask an Expert" button below and the Radioworld staff will help you out.

The "Stay in Touch" Rental Program, A small price to pay for “peace of mind”

[Read the Press Release](#)

Castrol's Change your Oil Change your Life with Ben Woo

Each week Ben Woo of Castrol will be presenting "Myths and Facts" a series dedicated to clearing up the mysteries in fishing and motor oil.

Keeping It Green with the Royal Ashburn Golf Club

Opening in 1962, The Royal Ashburn Golf Club quickly garnered recognition as being one of the best golf courses in the GTA. 45 years later, Continual refinements to both the clubhouse and the golf courses has made The Royal Ashburn one of the best facilities in Canada.

"You're Gonna Need a Truck" with Patrick Taylor of Raceway Chrysler — Home of the RAM!

Each week Patrick Taylor of Raceway Chrysler will provide vehicle tips, information and strategies for the outdoorsmen.

Fish Talk with the "Doc" Gord Pyzer

Each week Gord Pyzer will join the show from a fantastic Ontario fishing location live via Global Star Satellite phone. Twenty-eight time national award winning writer and multiple National Magazine Gold and Silver Medal Winner, Gord Pyzer is widely regarded as Canada's most scientific angler.

Going Wild with Black Angus Fine Meats & Game

Sean Kelly of Black Angus Fine Meats & Game will be visiting every week with an exotic recipe featuring wild game. Listen carefully and you could win a package of this weeks specialty meat. This week we talk about Dijon Grilled Georgian Bay Whitefish.

Dijon Grilled Georgian Bay Whitefish

Ingredients— Serves 4

- • 2–8 oz. Whitefish fillets, thawed, skin removed
- • 3 tbsp. extra virgin olive oil
- • 4 tbsp. dijon mustard
- • 1/2 cup bread crumbs
- • Salt and pepper to taste

Directions

- Oil grill and preheat to medium hot.
- Coat each fillet with a thick layer of mustard on both sides.
- Place bread crumbs on a plate with salt and pepper (mixed well).

- Dip each fillet in the crumb mixture to coat both sides.

- Turn grill to high and add fillets— cook approx. 5 minutes on the first side, then flip and cook until done on the other side.

- Serve over a bed of wild rice.

Yes, it really is this easy. Enjoy.

For more recipies visit:

Black Angus Fine Meats & Game

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207484 HWY 26, THORNBURY, N0H 2P0, ON.

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www.blackangusmeat.com

Internet Radio

The Outdoor Journal Radio Hour can be heard live on the Internet! Go to the FAN590's website 8AM EST every Saturday and tune in to the show.