



Naden Harbour - Haida Gwaii

FISHLINES FALL 2015



A Letter from the President



2015 will long be remembered for the incredible runs of salmon, the addition of the new dock weigh-in program, stunning weather and so many smiling faces. From the time Peregrine Lodge opened we were full to the brim on every trip- an incredibly successful year for both the company and especially the amazing angling encountered by our guests. June fishing was second to none for the hefty numbers of salmon and some boats were bragging that they were catching forty plus fish a day! Our resident massage therapist was kept extremely busy relieving a few achy arms after a busy day of superb fishing.

We had such an overwhelming abundance of sea life in our waters this season. Beginning with the salmon, halibut, and needlefish, eagles soared around the stunning backdrop of humpbacks breaching and bubble feeding within a few feet of the boats. The fishing grounds looked like a page torn from National Geographic magazine!

Throughout the season and trip after trip, guests were returning at the end of the day with overflowing fish tubs. The copious amounts of salmon and halibut being caught were not only a testament to our anglers skill-set but also the larger runs of salmon and halibut that were running right past our front door. Naden was the hot spot for the entire season and I have never witnessed this voluminous amount of tyees being extracted in my 27 years of fishing from this particular locale.

The “Winner Takes All Pool” was a huge hit and an addition to our daily pool. So many of our guests were eager to have the opportunity to win a trip to Peregrine Lodge. The excitement each trip was revving up and you could feel the competition building throughout the season. I would like to congratulate Jon Toigo for his superb angling skills and for taking it all.

We had a mere thirty days prior to opening to have the new dock facility ready and I must commend everyone involved in this project for making sure that this new addition was met with success. With plenty of enthusiasm by all the employees we were able to complete the hundreds of smaller details that make the weigh-in celebrations perfect to reap the rewards after a hardy day of fishing.

It was definitely a year of projects for Peregrine, including the new fish pack building and facility, the new dock weigh-in building and program, combined with the purchase of new furniture and the addition of more games in the sports lounge. The lodge was also refreshed in both of the main buildings with new carpet. Our guest services department also stepped it up a notch with our guests being incredibly thankful for the steamy hot cloths on boat arrival and the cashmere hot water bottles to tuck up with at night. We even filmed [a new promotional video](#) that we are excited to release on November 2nd, 2015.

We are already extremely busy with sales, projects and a few impressive renovations under tow at the lodge for the 2016 season, and this includes a few more surprises. I am always eager to welcome all of you, both guests and employees, back for another spectacular season of fishing and adventure to a place we all call home.

Tight lines and bent rods always,

Georgia Husby
Owner & President



“...arrive as our guests, leave as family.”

Winner Takes All!

This season we added a new bonus pool to honour the grand catches caught at Peregrine Lodge. Guests had the opportunity to pay \$25.00 on the first night of their trip to be entered in a pool competing for the largest salmon released of the 2015 Season. The winner would receive the cash prize, as well as, an all-inclusive trip to Peregrine Lodge for the 2016 Season.

Peregrine Lodge is proud to announce the winner:



Congratulations to

JON TOIGO

2015 WINNER TAKES ALL POOL

Guided by Dan McAuley, John released a **58 lb. Chinook** on the July 26-29 trip. The cash prize was valued at a whopping **\$9,000.00!!**

Top 10 Catches of the 2015 Season

Chinook Released

1. Jon Toigo 58
2. Brian Selwood 54
3. Kim Green 54
4. Dominic Toigo 53
5. Chad Joe 53
6. Timur Tugco 52
7. Bill VanGalen 48
8. Georgia Husby 47
9. Kathleen Zoldos 47
10. Glenn Fox 45

Coho

1. Georgia Husby 16
2. Alana Husby 15
3. Sultan Thiara 13
4. Scott Seckinger 13
5. Joe Pusch 13
6. Berkley Stobo 13
7. Kyle Morreau 13
8. Stuart McFadden 13
9. Mark Garagan 13
10. James Clark 13

Chinook Retained

1. Cam Connor 57
2. Jeff McBee 55
3. Colby Fulton 47
4. Katy Poff 47
5. Bill Bonnah 46
6. Timothy Flint 46
7. Marilyn Hahn 45
8. Lorne Rode 43
9. Francis Martin 43
10. Glen Wahl 43

Halibut

1. Joseph Heemskerk 130 lb RELEASE
2. Brian Bertoia 110lb RELEASE
3. Roslyn Ritchie 105 RELEASE
4. Stan Johnson 105 RELEASE
5. Gary Mackay 92 RELEASE
6. Rick Welch 76
7. Jeff Mattes 74
8. Dale Saip 73
9. Peter Kirner 72
10. Erin Cohon 70

2016 Booking Schedule

5 Day (Wed-Sun)

June 15-19

June 22-26

June 29-3

July 6-10

July 13-17

July 20-24

July 27-31

August 3-7

August 10-14

August 17-21

4 Day (Sun-Wed)

June 19-22

June 26-29

July 3-6

July 10-13

July 17-20

July 24-27

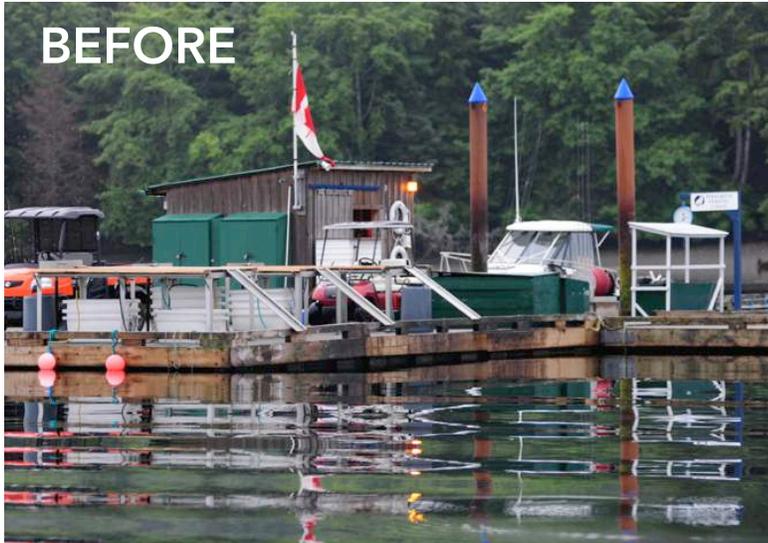
July 31-3

August 7-10

August 14-17

August 21-24

Out with the Old in with the New



Peregrine Lodge embarked on a renovation and expansion of the dock facilities this past summer. Our new, spacious installment includes a comfortable seating area to enjoy the weigh-in celebration.

The fun doesn't stop once you step off the boat. Unwind after a superb day of fishing with a margarita in hand, while watching the catch data flash up on the flat screen. The excitement will build as the numbers roll in and music, cheering and laughter travel across the harbour. Our weigh-in dock is newly designed to encompass the spirit of celebrating your successes of the day.

Named the "Upside Down Bar," the building features a specially designed and hand-crafted wooden tye rowboat suspended in the rafters. A vintage piece, this boat was built to replicate a classic rowboat used by the Tye Club of British Columbia.

A substantial change from last year, the difference can be seen in the following before and after images:



PHOTO SUBMISSION

We want your photos! With our 30th Year Anniversary approaching in 2017, we are collecting your favourite Peregrine Lodge memories. Please submit your photos to jessica@peregrinelodge.com

Please Include:

- Year the photo was taken
- Name of the guests
- Weight of the fish



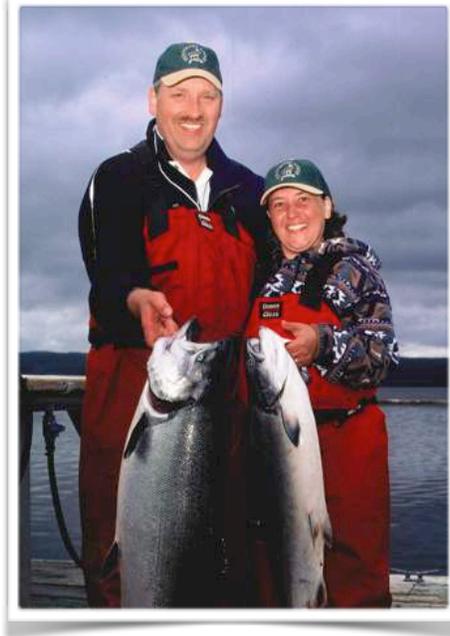
WIN AN ISLANDER REEL



Book before October 31st and be entered in a draw to win an MR2 Islander Reel.

Call to speak with Bruce at 1-800-663-0992 or e-mail him at bruce@peregrinelodge.com

A Letter from the Lodge Manager



Jim has been a part of the Peregrine Lodge family for many years. This is a photograph of Jim and his wife, Nicole, at the lodge in 2002.

Now that the year is over and our fleet of boats and docks are stowed, it is time to reflect on the amazing 2015 fishing season. We can all appreciate what an outstanding fishing year it was with multitudes of big fish from the very beginning straight through until the very last day. One trip alone caught 4 over 50 pounders! It was the perfect year to advance. We introduced a new weigh in program combining the use of a digital weigh scale which is connected via a computer to a big screen television. This was then connected to our new and impressive fish pack building. Tracking your fish is extremely important to us and you will see even more changes and additions to our weigh-in program for the 2016 fishing season.

This season we saw that the addition of a 29-foot Tiara to our growing fleet. Named the “Crown Jewel,” she lived up to her name. It didn't take Steve Schwartz long to christen this vessel with a 55-pound King salmon caught by Jeff McBee.

One of the highlights for our guests and myself this year will surely be remembered. It was a sunny afternoon just shortly after the weigh-in celebrations; when a family of transient orcas arrived at our dock and many of our guides and guests witnessed these amazing mammals take at least 3 seals within minutes. The transient orca is different than the resident orca which in most cases because they hunt for seals instead of salmon.

I personally take the time to read all the comment cards that are filled out by our guests at each trip's end. The raves and reviews echoed time and time again about the exceptional service that our staff and crew bestowed on our guests. I am very proud of our employees and their relentless efforts in ensuring that the guests are pampered from the moment the sun rises to the time they retire each evening. It is wonderful to be a part of a boutique lodge that provides a guest to staff ratio of 1:1. This enables us to indulge our guests with impeccable service. The “kudos” belong to my crew and I can not thank them enough for making my job easier because your smile and friendship is my reward.

Thank you to all of you for joining me in another unbelievable and exciting fishing season at Peregrine Lodge.

Jim Montgomery
Lodge Manager

Peregrine Lodge offers 4 different styles of boats for our guests' fishing pleasure:

29' Tiara



24' Trophy



23' Edgewater



17' Montauk



On the Dashboard



We truly value your opinion and appreciate our guests taking the time to review our experience on and off the water.

[Share your Experience Here!](#)

There is a Place...



Peregrine Teaser 2015

Throughout the season, Peregrine Lodge has been working to produce a promotional video capturing the essence of Peregrine Lodge featuring under water go-pro technology, as well as, drones. Check out the teaser [HERE](#). The full video will be launched on November 2nd, 2015.

[Click HERE &
BOOK TODAY](#)

What's Cooking?

CEDAR PLANK SALMON WITH GRILLED HERBED CORN

[Recipe found at Perseus Winery](#)



1) CEDAR PLANK SALMON

Ingredients:

- 1 cedar plank
- 1 salmon filet
- 1 cup boiling water
- 3 cups cold water
- ½ cup salt
- 1 cup sugar
- 1 lemon, sliced
- ½ cup fresh dill

Directions:

1. Soak the cedar plank in water for a minimum of 2 hours.
2. To make the brine, pour the hot water in a bowl and add the salt and sugar. Stir to dissolve.
3. Pour the water, sugar and salt mixture into a large baking pan and add the remaining water. Add the salmon filet, ensuring that it is fully submerged. Cover and let the filet sit in the brine for 1-2 hours in the refrigerator.
4. Remove the filet from the brine and pat dry with paper towel. Allow the salmon to sit at room temperature for 30-40 minutes before cooking.
5. Remove the plank from the water and place the plank on the barbecue on low to medium heat until the plank starts to smoulder, approximately 15 minutes. Keep a spray bottle filled with water nearby in case the plank catches on fire! Note: the plank needs to remain smouldering, so adjust heat accordingly.
6. Once the plank starts smoking, turn the heat down to low and place the salmon, skin side down. Place slices of lemon along the length of the filet, close the cover and cook for 10-15 minutes until cooked.
7. Serve with the fresh dill and extra lemon.

2) GRILLED HERBED CORN

Ingredients:

- 4 cobs of corn, husks removed
- 1/3 cup butter, softened
- 1/3 cup chopped fresh herbs (such as parsley or basil)
- 1 clove garlic, crushed

Directions:

1. Boil the corn in a large pot of boiling water for 10 minutes; remove from the water and cool.
2. Combine the butter, herbs and garlic in a small bowl.
3. Rub the corn cobs with half of the butter mixture and place on the grill for 3-5 minutes, until the corn shows grill marks.
4. Remove from the heat and serve with the remaining herbed butter.