



Naden Harbour - Haida Gwaii

FISHLINES

EARLY SPRING 2015



Guide, Butch Sakiyama, weighs in on his Top 10 Reasons to Fish in June

10. Competition is fierce among the guides to catch the first tyee of the season for Peregrine Lodge.
9. At the start of the fishing season, the salmon are aggressive to hit the shoreline of Haida Gwaii, which is part of their migratory paths.
8. Vacation Time- It's a perfect time to head off for some well-deserved rest and relaxation before discovering that the summer slipped away.
7. Weather has been fabulous the last few years in June.
6. Travel from home is less congested and travel fare can be less expensive in June.
5. Catch your fresh salmon early for hosting summer BBQs.
4. Statistics are proving that the trends towards large salmon retention are heavily increasing in the month of June.
3. Primarily targeting king salmon as the Coho and pink have not begin to run in heavy numbers.
2. Experience an aggressively fighting salmon due to the water temperature being cooler.
1. Competitive rates.



SUIT UP



Peregrine Lodge is focused on providing and updating to top-of-the-line all weather gear each year to ensure the comfort and safety of our guests on the water. This upcoming season, the Mustang Catalyst Flotation Coat will be a new addition to the dry room. Field-tested by Coast Guard training crews and Mustang PRO-staff, this personal flotation device is lined with an AirSoft™ foam liner, which is impenetrable by wind or water making it virtually waterproof. A trusted supplier, Mustang ensures thermal protection and maximum flotation. The M-Tech Comfort System provides an unparalleled range of motion and mobility- a positive feature when battling that behemoth salmon.



Fly Fishing in the Haida Gwaii



At Peregrine Lodge, guests have the unique opportunity to not only experience the best salt water salmon fishing in the Pacific Northwest, but we also offer access to some excellent and very productive fresh water fishing that very few fishermen have the chance to experience.

Within minutes from the lodge, Peregrine can provide professionally guided excursions to Naden River and Eden Lake. The nearby estuaries provide the chance to immerse yourself within the peaceful and tranquil dense old growth rainforest. Using a dry line combined with a 6-weight fly rod at low slack which occurs approximately an hour after tide change, can be an incredible time to fish the estuary flats of the Naden River. Cutthroat trout, Searun Dollies, Pinks and Coho are some of the species that are indigenous to the Haida Gwaii.

Limit out in the morning salmon fishing and take an afternoon off to fly fish and diversify your wilderness experience with us at Peregrine Lodge.



Featured Hotels

Coming in from out of town? This season, Peregrine Lodge is partnering with two luxury hotel operators in order to ensure our guests experience the comforts of home before and after embarking on a fishing adventure of a lifetime. Our favourite feature that both of these establishments offer is complimentary handling and storage of your prize catch at their on-site fish freezer.

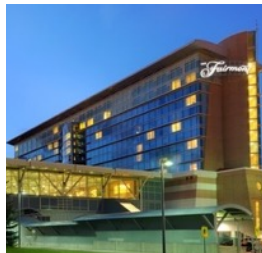
Feel free to contact our toll free number 1-800-663-0992 and Lexi would be happy to assist in making a reservation.



Fairmont Vancouver Airport

Let the Fairmont Vancouver Airport Hotel provide the perfect start, and end, to your fishing getaway. Conveniently located inside YVR, Peregrine Lodge guests receive preferred rates, as well as:

- Complimentary handling and storage of your prize catch in our on-site, walk-in fish freezer
- Complimentary shuttle service to Landmark Aviation
- Luxurious soundproofed rooms offering great views along with incredible dining options
- Access to modern health club facilities, a tranquil day spa, airline check-in kiosk and complimentary high-speed Internet when enrolled in Fairmont President's Club.
- Convenient Canada Line access connecting you to downtown Vancouver in 25 minutes and Richmond in 18 minutes.



OUR PICK FOR EXPERIENCING VANCOUVER

Rosewood Hotel Georgia

New to this season, Peregrine Lodge is offering an exclusive rate with the Rosewood Hotel Georgia, which is an option for guests who would like to experience the beauty of downtown Vancouver during the summertime.

Rosewood Hotel Georgia combines the grandeur of the Roaring 20's with contemporary design in the heart of Vancouver. The Forbes 5-Star hotel has been meticulously restored to its place as one of the most prominent hotels worldwide. These spacious rooms feature views of the soothing inner court water feature or stunning cityscapes overlooking Howe Street to the east.

Offering luxurious furnishings, the latest technology and a signature fine dining experience, the Rosewood Hotel Georgia offers an unmatched combination of legacy and luxury.



On the Dashboard



93% of customers are influenced by online reviews. This season, Peregrine Lodge is working to establish ourselves on the popular travel forum, Trip Advisor. 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!](#)

Vintage Peregrine



Throwback to July 7, 2002, when this lucky group managed to land 6 tyees in one morning! Another stellar fishing day at Peregrine Lodge!

Planning is well underway and reservations are filling up fast for the 2015 Season!

DON'T MISS OUT

[BOOK TODAY](#)

What's Cooking?

PAN SEARED HONEY GLAZED SALMON WITH BROWNEB BUTTER LIME SAUCE

- 4 (6 oz) salmon fillets
- 8 tsp flour
- 2 tbsp honey
- zest of 1-2 limes
- 2 tbsp extra virgin olive

1. Prepare the browned butter lime sauce. (see below)
2. Remove the skin from the salmon fillets.
3. Heat your cast iron pan over a medium heat until hot. Drizzle the pan with the 1 tbsp of olive oil and swirl to coat evenly.
4. Sprinkle a little flour on one side of the salmon and use your fingers to evenly coat it. Place the salmon flour-side down in the hot oiled pan and coat the top with another sprinkle of flour. Drizzle the top with about $\frac{3}{4}$ tbsp of honey.
5. Cook for about 3-5 minutes and flip over. Drizzle a bit more honey on the first side and cook for another 3-5 minutes. Flip one more time for about a minute and then plate the salmon.
6. Serve immediately with browned butter lime sauce drizzled over top and sprinkled with lime zest.



SAUCE

- 6 tbsp salted butter, cubed
 - 3 tbsp fresh lime juice
 - 1 clove garlic, minced
 - $\frac{1}{2}$ tsp salt
 - $\frac{1}{2}$ tsp freshly ground black pepper
1. Melt butter in a small and preferably light coloured saucepan over medium heat.
 2. Once the butter begins to brown, immediately remove the butter from the heat and place in a small bowl.
 3. Stir in the lime juice, garlic, salt and pepper.
 4. Set aside and gently stir or whisk before drizzling on the salmon.