



Naden Harbour - Haida Gwaii

FISHLINES

EARLY SPRING 2016



Top 10 Reasons To Visit Peregrine Fishing Lodge



1. Unrivaled Location - World-class salmon and halibut fishing grounds teeming with fish runs that migrate through our backyard.

2. 5 Star Experience & Beyond - From amazing fishing to exceptional service & custom fishing equipment. Experience adventure the moment you arrive.

3. Top Of The Line Fleet - 24 foot Trophy , 23 foot Edgewater, 29 foot Tiara, 17 foot Boston Whaler Montauk. Choose the boat that is just right for you.

4. Greater Chance For Trophy Sized Tyees - 1 in 5 chance to land an over 30 pound salmon.

5. Expert Professional Guides - Our guiding pool boasts decades of experience and have expertise levels of instruction to assist you in successfully landing your catch. They know where to fish and when, and will share their knowledge of why.

6. Exceptional Service and Hospitality - Our crew exceeds our guests expectations by anticipating all your needs ahead of time.

7. All Inclusive - Enjoy your fishing vacation without having to worry about extra costs.

8. Dining Experience - Our chefs create gourmet meals to satiate even the most discerning palate.

9. Boutique Lodge - Maximum 40 guests per trip allowing a guest to staff ratio of 1:1. We create fishing vacations with only you in mind.

10. Friendly Waters - With far less predators than other lodges, your probability is increased for retaining your catch.



CORPORATE NEWS

Congratulations Bruce McFadden!



*A short story shared with us by Bruce McFadden, Sales Manager
- celebrating 25 amazing years with Peregrine Lodge.*

Peregrine Fishing Lodge began in 1988, I joined the company in 1991, this year marks my 25th year. As anyone who has worked for a company for almost a few decades, they can attest to witnessing the milestones as a company flourishes. I have loved the diversity of the industry and the nuances of running a successful fishing lodge. The hospitality and service business can create daunting tasks any day of the week, but when a lodge is placed in a remote corner of the world you are faced with even more challenges and logistics to ensure a successful trip for all guests.

We have changed dramatically over the years. When I first started with Peregrine we were hosting 12 guests at a time, the accommodations were Quonset huts that were remnants of a logging operation that Dave Husby had purchased. The facilities were not as sophisticated as they are today, but we always provided a friendly, all-inclusive and exceptional service operation. Grumman-Goose aircraft and small floatplanes arrived at the dock weather permitting. Nowadays, Heli-Jet makes the travel impeccably fast.

The fishing grounds were unchartered for us, and basically guides were given bait and a metal Eagle craft boat and a couple of fishing rods with limited communications. It was as exciting then as it is today to play these incredible salmon as they migrate through our backyard. The philosophy of the anglers has changed over the years. Back then, the limits were extremely generous- everyone was keeping everything they could, the bigger the better. Today our anglers understand genetics and possess a very respectful attitude towards the larger salmon. Myself, along with management, continue some of the traditions from back then such as "Largest Fish of the Day Awards", and we do this through our optional catch and release program. We want guests to take home their limits and play as many fish as they can.

I will always revel in this incredible industry, as I have enjoyed meeting so many of you over the years and have forged lasting relationships with most of you. I am incredibly fortunate to have found a position with a company that allows me to spend time at the lodge, because everyone is in such terrific moods and everyone appreciates how wonderful it is to fish in the waters of the Haida Gwaii.

" It's not just a sport it's an obsession "

Peregrine Webinar



Each newsletter we feature a [webinar video](#) from one of our crew members. Their insights will help you with your fishing options, techniques and provide general information about our lodge. Check out what our guide, Sam Howe, has to say about his experience guiding in the Haida Gwaii.

[Watch it here](#)

FEATURE HOTEL *RiverRock* CASINO RESORT

River Rock Casino Resort's Sport Fishing Essentials service provides you with everything you need before and after your BC Sport Fishing Adventure.

PREFERRED GUEST RATES:

City Room ~ \$149.00

One Bedroom Resort Suite ~ \$169.00

Two Bedroom Resort Suite ~ \$219.00

Includes:

Free wireless internet and self-parking

Complimentary Shuttle Service to/from River Rock and Landmark Aviation.

Complimentary fish handling and storage in our dedicated freezer.

For hotel reservations, please contact Lexi Koop, Peregrine Customer Care, at [1-800-663-0992](tel:1-800-663-0992)

CORPORATE NEWS

Markus Wespi, Executive Chef

We are excited to announce the arrival of our new Executive Chef, Markus Wespi to Peregrine Lodge.

Fresh from Azuridge, an Estate Hotel in the foothills of Alberta, Swiss-born Markus has accumulated multiple awards, accolades, and gold and silver medals while representing Canada in competitions around the world.

Markus is highly accomplished in all culinary fields. A perfectionist with 15+ years as an Executive Chef in various International resorts and five-star restaurants, he has an inventive and genuine passion for food, cookery, and presentation.

Chef Marcus embraces the philosophy of Peregrine Lodge with simply prepared dishes, crafted to evoke full flavours through the use of the highest quality seasonal ingredients, coastal seafood, and sound cooking techniques to create unique and tasteful compositions.

Chef Markus' first efforts will include a few menu changes. All of us at Peregrine Lodge cannot wait for opening day, as we are honoured to be able to share his culinary talents and passion for "cheffing" it up with you all.



Evan Elman, Sous Chef



Evan has 12+ years of culinary experience in North America., including unique Vancouver favourites, The Flying Pig and Wildtale. Wildtale specializes in Northwest seafood, and Evan has many exciting dishes to share with us.

Evan joins us directly from the award-winning team at Hawksworth restaurant in Vancouver where he has enjoyed creating inspiring and innovative fine dining dishes.

It will be a year not to be missed for the dining experience at Peregrine Lodge and we are excited that Chef Marcus will be teamed with Sous Chef Evan.

Follow
[@peregrinelodge](https://www.instagram.com/peregrinelodge)

on  [Instagram](https://www.instagram.com/peregrinelodge)

This season, the guides of Peregrine Lodge will be taking over our Instagram account posting their experiences out on the water.

Help us take our adventure online using,
[#peregrineguidetakeover](https://www.instagram.com/peregrinelodge)



Limited space is still
available for the 2016
Fishing Season!
**Click [HERE](#) &
BOOK TODAY**

www.peregrinelodge.com

WHAT'S COOKING?



Chef Markus' Signature Salmon

Ingredients

- 1 cup brown sugar
- 2 cup salt
- 1 tbsp. ground ginger
- 1/2 tsp. allspice
- 1/4 cup crushed white peppercorn
- 1 cedar plank

1. Mix 1 cup brown sugar, 2 cups salt, 1 tbsp. ground ginger, 1/2 tsp. allspice, and 1/4 cup of crushed white peppercorns into a bowl.
2. Spread the mixture gently on one side of salmon, skin down (approx. a side of 4-5 lb)
3. Let it sit in refrigerator for approx. 2 hrs.
4. Gently wash curing off, lay salmon on a plank of cedar, and bake at 350 degrees for 10 minutes per inch of thickness, or until firm.

Serve with a cold sour cream/cucumber/dill dip and your favourite vegetables.

Serves 4



1-800-663-0992

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