



FISHLINES

EARLY WINTER 2016



World Famous Fishing

We asked Cody what makes fishing in Haida Gwaii so special, and here is what he had to say;

“There are a few main reasons why the waters around Peregrine Lodge host the best salmon fishing in the world. The geographical placement of Peregrine is the absolute start to a migratory salmon’s feeding journey back to their natal and home streams. Before these salmon spawn, they must finally gorge in their last year of life before returning to the streams they were born in. As they migrate north to south, Graham Island is one of the first stops they make to feed on the abundance of food sources like herring and needlefish. One thing to note about Peregrine is the consistent number of larger chinook salmon that are caught every year. A good majority of the world’s largest chinook stem from the genetics of British Columbia’s north and central coast rivers. These rivers, such as the Skeena, Kalum, Chuckwalla, Whonnock, and Killbella all genetically host the world’s largest chinook. With Peregrine’s northeast placement, these fish must pass by the waters nearest to Peregrine Lodge en route to their native rivers. Another thing to add is the incredible structure of land and rock along the edge of the water. Big kelp beds and deep rock shelves provide safe cover and feeding opportunities for large and hungry salmon.”

A “Snap-Chat” with Expert Guide Cody Sojka



Q: What is your favourite memory from the 2016 season?

A: “I would most certainly have to say that catching and successfully releasing a 49lb chinook with my guest Darrin was one of the most memorable events from this past season. Not only was this Darrin’s largest chinook to date, but its sheer power and the adversity that we faced during the fight made it one of the most difficult to land in my fishing career.”

Q: What is your best experience at Peregrine Lodge?

A: “This is a tough one to answer as I have had some of the most memorable times of my life at Peregrine Lodge. I would have to say that even though the salmon fishing hosts the best fishery in the world for large chinook, the people I have met and the friendships I have made have been the most memorable and most important thing to me.”

Q: Being an expert fly fisherman yourself, could you tell us a bit about what Peregrine has to offer?

A: “It is without a doubt that there are fantastic fly fishing opportunities for both salmon and cutthroat trout at Peregrine. On certain days, chinook and coho salmon can be caught on a cast and stripped fly, and in the estuaries and rivers around Peregrine, some of the world’s largest and most abundant sea-run cutthroat can be caught with flies. I have spent a lot of my personal time fishing for cutthroat trout throughout British Columbia, and I have never encountered cutthroat fishing as good as it is in the waters surrounding Peregrine Lodge.”

Q: Do you mooch or use a downrigger and why?

A: “I would have to say that I prefer to mooch, but each method has its time and place, and it is up to the guest how they would prefer to fish. Mooching allows the lines and bait to get tighter to the kelp, allows a seemingly more realistic presentation to the fish, and allows the driver of the boat to vary the speed easily to give a different speed and roll to the bait.”

Q: What words of wisdom can you share with our readers about salmon fishing in Haida Gwaii?

A: “My only words of wisdom would simply be to try it for yourself. I have been fortunate enough to fish across British Columbia and would say without hesitation that you can experience more in one trip to Peregrine Lodge than some could ever possibly imagine anywhere else. Not only is the salmon fishing the absolute best in the world, I could not count how many times we have been playing salmon while having a humpback whale swim beside our boat, all while a bald eagle is calling in the tree tops above.”

New for 2017 at Peregrine Lodge!

Introducing New Fish bags

Wild Salmon
Ingredients: Pacific Salmon, Sea Salt.



The fishing adventure OF A LIFETIME

Caught By

Weight Date

Peregrine Lodge, Queen Charlotte Islands
6425 River Road, Delta
BC Canada V4K 5B9
Tel: 1-800-663-0992 (US & CANADA)
www.peregrinelodge.com

Packed by St. Jean's Cannery & Smokehouse
info@stjeans.com www.stjeans.com

Sport Caught SALMON



The fishing adventure OF A LIFETIME

SPRING	PINK	HALIBUT	YELLOWEYE
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
COHO	CHUM	LINGCOD	OTHER
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So much more than before

Our new line of packaging is complete! All of your catch will be all dressed up when you arrive home from your fishing vacation with us.

Peregrine provides the labels for your canned salmon to St. Jean's Cannery and anyone who had their fish processed this past season knows how great the new design is.

Starting in June all your vacuum pack fish bags will be printed featuring (9) species and date caught. No more second guessing if it is a Coho or a Chinook when you are getting it out from your freezer.

Salmon caught by you, the perfect gift for any celebration.

SMOKED
Wild Salmon
Ingredients: Pacific Salmon, Salt, Sugar, Natural Hardwood Smoke.



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GREAT FISH TALES FROM 2016

Our guests share some of their favourite memories from the 2016 season at Peregrine

"This summer, I had the pleasure of bringing both my son and my father fishing with me at Peregrine Lodge on two different occasions. My son and I fished in early July with my favorite guide Jake Henderson. It was my sons first trip to the lodge and Jake took great care in teaching him how to do a great hook set and play a salmon like a pro. The second trip in late July with my father was just as successful as we both have a passion for fishing. During this trip, I caught myself a 35 pound Chinook and joined the renowned Tyee Club. I will continue to return to Peregrine Lodge to spend quality time with my family members."

Jeff R.



"Of the notable accomplishments in my 67 years, fighting and netting a 60-pound Chinook on July 31, 2016 at Peregrine Lodge was probably the most thrilling experience ever. I am not sure who was more excited, me or Jorgen, who guided me every step of the way. At the end, we were both crying tears of joy. We released this magnificent fish after measuring and recording the catch. This was a memory I will carry with me for the rest of my life. It turned out we had won largest fish of the year honors, but being a relative novice (this was my second visit to Peregrine Lodge) I hadn't even bothered to enter the annual "Winner Takes All Pool" - which cost me the \$7400 prize. But, I have already booked my return for next summer and can't wait to get back on those beautiful waters again."

Alan S.



"I returned to Peregrine Lodge this summer as a single fisherman. A little unsure of going alone, I was pleasantly surprised by how welcome both the staff and fellow guests made me feel. The lodge introduced me to another single fisherman who I bonded with almost immediately and we still keep in touch with each other today. Both myself and my new fishing buddy Doug had been to Peregrine previously and were already well versed in fishing the waters of Haida Gwaii. We were paired with professional guide Jorgen who had guided my 54 pound chinook the previous year. Jorgen allowed us to do as much or as little as we wanted, from setting our own hooks and running the down riggers to releasing the larger salmon ourselves. It was an incredible trip and I am so glad that I decided to go alone. I will fish with Doug again next year and to anyone who doesn't already have a fisher friend, I highly recommend finding one at Peregrine Lodge."

Brian S.



"I spent a week in total at Peregrine Lodge in July 2016 - WOW! From start to finish this holiday package far exceeded my expectations and can only be described as FANTASTIC!! The fishing was great, we travelled from New Zealand to catch salmon and a halibut - my first ever salmon was a king/ chinook of 36 lbs!! The fishing I thought was outstanding and big bonuses were the wildlife we saw; humpback and orca whales right in amongst the boats fishing. I was very happy with the Edgewater boat and would recommend anyone consider that option, very comfortable and perfect for the job with a small washroom on board. I just simply cannot find fault with anything at Peregrine Lodge or the team who worked tirelessly here and wouldn't hesitate to recommend it to anyone wanting to be spoilt and pampered in a truly beautiful environment and part of the world. "

Judy B.



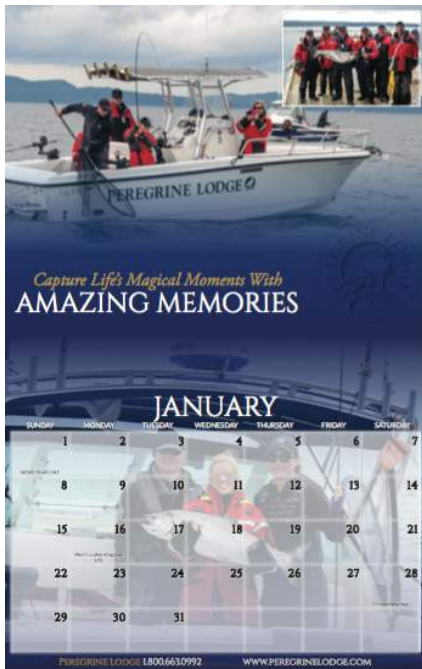
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SUPER SIMPLE PUMPERNICKEL BITES



Original Recipe found at goodhousekeeping.com

Ingredients

- 1 tbs freshly chopped chives
- 60 g cream cheese
- 2 slices pumpernickel bread
- 1 medium, cubed, cooked beetroot
- 1 package fresh Haida Gwaii Smoked Salmon

Method

- 1) Mix 1 tbsp freshly chopped chives and some seasoning into 60g cream cheese. Spread mixture onto pumpernickel bread and cut evenly into 9 equal pieces
- 2) Top each piece with either a few cubes of beetroot or fresh Haida Gwaii Smoked Salmon. Garnish with more chives and serve



PEREGRINE ROYALE

For this simple, festive cocktail recipe, all you need is 1 ounce of cranberry juice, 1 lime wedge, champagne or sparkling wine (we suggest Peregrine's favourite, Veuve) and cranberries for garnish.

To mix:

Add directly to a chilled champagne flute, cranberry juice and a squeeze of lime. Top off the glass with champagne and garnish with 3 or 4 fresh cranberries.

[1-800-663-0992](tel:1-800-663-0992)

Choose The Boat That's Right For You



17' Boston Whaler Montauk Boat (included in package)

- GPS and fish finder
- Seats 2 guests
- Rod holders
- 2 electric downriggers
- 50 HP 4 stroke outboard



24' Edgewater Upgrade

- 360 degree walk around capability
- On board bathroom facility
- Rod holders
- 2 electric downriggers
- GPS and fish finder
- Mercruiser inboard/outboard 4 stroke engine package
- May seat up to 4 guests
- Fenwick HMX mooching rods and Islander
- Auxiliary Mercury 4 stroke outboard



24' Trophy Upgrade

- On board bathroom facility
- Rod holders
- 2 electric downriggers
- GPS and fish finder
- May seat up to 3 guests
- Cover from the elements
- Fenwick HMX mooching rods and Islander Reels
- Auxiliary Mercury 4 stroke outboard



29' Tiara Luxury Upgrade

- On board bathroom facility
- Rod holders
- 2 electric downriggers
- GPS and fish finder
- Outboard Mercury engine
- May seat up to 6 guests
- Cover from the elements
- Dining table
- Fenwick HMX mooching rods and Islander Reels
- Front cabin
- Refrigerator
- Twin inboard engines
- Auxiliary Mercury 4 stroke outboard