



FISHLINES

MID SPRING 2015



Introducing the CROWN JEWEL of Peregrine Lodge



Peregrine Lodge is pleased to present the “Crown Jewel,” the newest addition to our growing fleet. A 29- foot Tiara Coronet, this attractive sport yacht is ideal for larger groups and families to enjoy each other’s company on the water. Featuring cabin amenities and washroom facilities, guests can comfortably lounge in-between bites under the spacious covered cockpit, while enjoying the new stereo system. Fully equipped with up to date electronics, this smooth ride also features radar and autopilot. A stable fishing platform, this yacht is ideal for fighting a trophy salmon as guests can easily maneuver around the back deck. Stay warm and dry by zipping down the drop curtain and turning on the heaters while travelling to or from the fishing grounds.



Priced at \$750.00 per day, this vessel can comfortably hold up to 4 guests. Please call your salesman for an upgrade or the office at [1-800-663-0992](tel:1-800-663-0992).

Boat Upgrade Options

24- Foot Trophy



23- Foot Edgewater



The Effective Usage of Herring

Moving in giant schools along the coastal shore lines of Haida Gwaii, Pacific herring have a specific place in the food chain in the abundant and diverse marine eco system. As salmon migrate towards their natal streams, they move alongside the shoreline gorging themselves on the massive schools of herring.

It is no secret amongst some of the best guides and lodges that the most important factor in landing a trophy Chinook is utilizing the right bait. This is why Peregrine Lodge provides our guests with an unlimited supply of the best herring. A favoured method of catching a trophy Chinook is using a "cut plug". The cut plug is achieved by using a serrated bait knife to cleanly cut off the head at an angle and remove the insides. By changing the angle of the cut and hook set up, you can achieve a slower or faster rotation on your bait in order to mimic an injured herring, attracting a strike from the targeted species. Our professional guides at Peregrine Lodge will assist in performing this technique, ensuring the best opportunity to land that once in a life time catch.



Q & A with Peregrine's Professional Guide Bob McAuley



Q: Why did you choose to be a professional guide as a career?

A: As a retired fire captain, I typically part-time guide during the fishing season. I guide because of my love for fishing and meeting new people. It's exciting interacting with people who have never caught a fish before. I think it's an honour to help someone cross something off their bucket list, like catching a trophy salmon in the Haida Gwaii.

Q: How many years have you been a guide?

A: I began professionally guiding in the Queen Charlottes in 1992. During that time, there was a demand for fishing guides and my two firefighting buddies started a company that contracted out fishing guides for various lodges along the coast. They knew that fishing was one of my passions and approached me to give it a try. I seemed to get along with the guests and had requests to come back. The rest is history.

Q: Why do you enjoy fishing the entry of Naden Harbor?

A: Good structure, lots of fish running by! As you know, weather changes in a heartbeat up in the Haida Gwaii; so, I like that I can tuck into calmer waters to make my guests more comfortable if need be.

Q: Do you have any tips to share with our anglers?

A: Keep your tip up. Let the fish run when he wants to run. It is not about hauling the fish in, but tiring him out.

Q: We often hear of great fish stories, do you have a

A: memorable one to share with us?

I once guided a gentleman with terminal cancer. We ended up landing a monster 40-pounder off of Snake Rock. It was such a wonderful, touching experience and I remember his wife hugged me and thanked me for fulfilling his last wish.

Peregrine Lodge's Suggestion



Be sure to instruct your guide daily on whether you will be sending your catch of the day to St. Jean's for processing or having your catch vacuum packed by us. Each fish will be tagged accordingly to either option. We strongly urge you to take a Coho and a smaller Chinook home with you for those summer BBQs, shipping the balance of your salmon and halibut to St. Jean's to be custom processed.



Please visit
www.stjeans.com for more
information about smoking
and canning options.

Organizing you Catch



Congratulations! You've caught some stunning fish during your fishing adventure of a lifetime to be enjoyed throughout the off-season. Now what?

At Peregrine Lodge, you have two main options:

- 1) **In-House Processing-** Our in-house fish processing facility professionally fillets, quarters, vacuum packages and freezes your catch, allowing you to travel home fish-in-hand.
- 2) **Send to St. Jean's-** St. Jean's Cannery and Smokehouse provides our guests with the opportunity to custom process their catch with a variety of options and recipes, where it will then be directly shipped to your place of residence.

A trusted partner of Peregrine Lodge, St. Jean's Cannery & Smokehouse is our company of choice to turn your prized catch into delectable, gourmet seafood. Located in Nanaimo on Vancouver Island, with stores and depots up and down the west coast, St. Jean's Cannery & Smokehouse is the largest cannery that serves the sport fishing industry in BC and has been smoking and canning seafood since the 1960s.

Here's how it works:

Your fish are packaged securely and shipped to St. Jean's, with concise record keeping that ensures you receive your own fish back. You then choose how you want your salmon or halibut to be processed, including:

- **Smoked:** options include classic hot smoked (BBQ style), cold-smoked (lox style; whole or pre-sliced), and candied (sweet honey-glazed). Smoked with natural hardwood smoke, vacuum-packed, and frozen for shipping.
- **Canned:** regular canning or smoked & canned; bones and skin in, or removed. Cooked only once during canning so the fish retains all of its nutritional value and flavour, with only a pinch of sea salt added. These cans have a shelf life of five years.
- **Fillets or steaks:** cut and portioned perfectly, vacuum-packed, and frozen for shipping. Perfect for your barbecue!

Finally, your completed order is shipped to the address to your choice, whether in Canada, the United States, or anywhere around the world.



Featured Chef



Peregrine Lodge is proud to feature our returning chef and taco connoisseur, Matthew Formagin. Spending various vacations and stints in Cabo San Lucas, Matthew immersed himself in the culture and completely fell in love with the bold flavours and spices of Mexican cuisine.

Matthew has received rave reviews from B.C.'s most renowned food writer, Mia Stainsby in the Vancouver Sun. He was even approached to be featured by the Food Network show, "You Gotta Eat Here."

Inspired by the beauty of the Haida Gwaii, Matthew compares the quality of the fish he once used in Mexico to the fresh BC Coastal fish that he is supplied with at Peregrine Lodge.

We hope you enjoy Matthew's signature recipes- **The A La Vida Famous Fish Taco**. "I am confident any home cook can quickly put together this recipe and wow friends. OLE!"

What's Cooking?

The A La Vida Famous Fish Taco with Tomatillo and Roasted Jalapeño Salsa and Creamy-Smokey Coleslaw

Ingredients (Recipe will yield 8 tacos)

- One pound of fresh Halibut
- One large cooking onion
- One white skinned onion
- Handful of Tomatillos
- One bunch of cilantro
- Two fresh jalapeños
- One Avocado
- 2 cloves of garlic
- One head of cabbage
- Three limes
- Panko bread crumbs
- Fresh white corn tortillas, six-inch size
- 2 tsp. White vinegar
- ½ cup Sour Cream
- ½ cup Mayo
- 1 tsp. honey
- 1½ tsp. Cumin
- 1/2 tsp. Chili Powder
- ¼ tsp. Oregano
- 1 tsp. Smoked Paprika
- Sea-Salt and Pepper

STEP 1: Tomatillo/Jalapeño Salsa

- 1) Preheat oven to 425 degrees
- 2) Peel skins off of tomatillos, rinse, toss lightly in bowl with olive oil and salt.
- 3) Do the same with one of the jalapeños, and half of the cooking onion.
- 4) Roast all the ingredients on baking tray for 10 minutes. Please note that the jalapeño will be done at halfway point. Be sure to cook onion cut side down.
- 5) As these items roast, in your blender add one fresh jalapeño (stem off, but with seeds), the other half of the cut onion, garlic, honey, one cup of clean and stemmed cilantro, cumin, oregano, and ½ tsp. salt and pepper. Add the juice of two limes and a tsp. of white vinegar. Add roasted tomatillos and onion to the blender, and buzz, with one cup of ice cold water. Start with a cup, and then emulsify another cup until salsa blends. Adjust accordingly with salt and more lime if needed. Let cool on the counter.

STEP 2: Creamy-Smokey Coleslaw

- 1) Simply mix together one 1/2 cup sour cream, ½ cup mayo, one tsp. white vinegar, one tsp. smoked paprika, one teaspoon cumin, 1/4 teaspoon oregano, and 1/2 teaspoon chili powder. Finish with a touch of sea-salt
- 2) Shred cabbage as fine as possible and toss with the dressing.
- 3) Finely dice one white skinned onion and combine with a nice big handful of cleaned, stemmed, and chopped cilantro. Leave separate.



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!](#)

Find us on Facebook

During the fishing season, enjoy daily posts and fish reports straight from Naden Harbour!

www.facebook.com/peregrinelodgefishing



The fishing season is fast upon us and we are definitely keeping secrets, but what we can say is that there are many exciting changes and new additions. Expect spectacular fishing and exceptional service. This is the year not to be missed at Peregrine Lodge.

[Click HERE & BOOK TODAY](#)

STEP 3: Combine

- 1) Heat two large frying pans- one for fish, one for tortillas.
- 2) Cut halibut into two-ounce pieces in similar length to tortilla
- 3) Spread panko bread crumbs onto a plate, mix in a teaspoon of sea-salt. Press halibut into panko and fry in grape seed/canola oil for two minutes each side.
- 4) Meanwhile, heat two tortillas together like they are one, on medium heat, one minute each side.
- 5) When the fish and tortillas are done, move fast and be organized with all your ingredients in front of you. Slice up an avocado.
- 6) When constructing your taco, first add onions and cilantro combination, then a piece of fish, then tomatillo salsa, then avocado, and then coleslaw. Top with a squeeze of lime.



Guess the Fish Weight!

Win a gift certificate to our Gift Shop by being the first to guess the correct weight [HERE](#)

