

Hot Rods for 2015

Working closely with Peregrine Lodge in previous seasons, we understand the importance of providing top-of-the-line products to be used by all skill levels. Once again, Peregrine's fleet will be outfitted with the well-built Fenwick HMX 10'6" Mooching Rod. This new generation is durable, strong and lightweight with stainless steel frames and titanium oxide inserts that perform when record-sized tyees are fighting on the line. With TAC strategically placed for added comfort, this new HMX series has the reliability to perform in all-weather conditions. Fenwick continues to improve connecting tradition with modern components and lightweight comfortable designs.

- Deryk Kefting, PN&T



FISHLINES WINTER 2015



Equipping our Guests for the Fight of a Lifetime

Throughout the years, Peregrine Lodge has consistently provided the industry's best equipment on the water. Guest writers, Elliot Williams from Islander Reels and Deryk Krefting from Pacific Net and Twine, share their insight on Peregrine Lodge's fishing equipment selection.

"A wise man once said, 'A reel expert can tackle anything, but the right equipment goes a long way'."

A single action reel in the "Knuckle Buster" tradition, Islander is confident in saying that there is no match for the MR2 in the salmon mooching market today. Salmon fishing will stress any tackle to its absolute limit but this reel is designed to incorporate rugged tolerances, making it durable and robust. The MR2 has a free spool function to assist in fully disengaging the drag, which is very useful when paired with one of Peregrine's Scotty downriggers. Known for their longevity & reliability, the robust design & years of refinement has made Islander Mooching reels the finest single action salmon reels in the world.

- Elliot Williams, Islander





PL Corporate News

Peregrine Lodge is pleased to introduce our new Executive Chef, Reto Ballat. Currently using his culinary skills at a premier destination resort in Switzerland, Reto is an avid outdoors man who understands the importance of presenting each guest with inventive and healthy menu options. We look forward to his unique menu changes for the upcoming season.

New for you in 2015

We have been listening to you, and are very thankful to our loyal guests for taking the time with proposed suggestions on the comment cards.

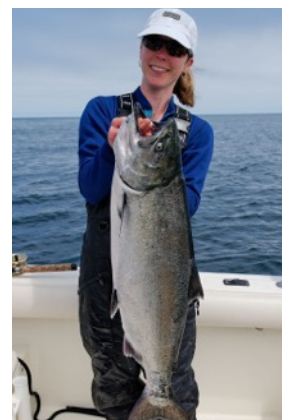
This season, look forward to:

- iPod/ iPhone docking Stations in all guest rooms
- Cozy hot water bottles at evening turn down
- Fish processing upgrade

We will also be stepping it up a notch for our weigh-in celebrations...

The June Fishing Experience in the Haida Gwaii

A common question often asked by our guests booking their Haida Gwaii fishing adventure is “What date provides the best fishing?” The reality is that from the start of our season right up until our very last day, the fishing in Haida Gwaii is phenomenal. With that in consideration, there are advantages to both mid to late season dates as the sheer catch volume of fish is higher. Chinook, Coho and pink salmon are all running at their peak and you will be kept on your toes with consistent action. Some of our hardcore Peregrine Lodge fisherman prefer the June fishery for the opposite reason - they are here to specifically target large hard-fighting Chinook salmon. This leaves our June dates at Peregrine Lodge our best kept secret.



Over the past 5 years, we have recognized an increasing movement of large Chinook salmon, as well as, increasing catch numbers being recorded during the month of June. Because of the cooler water temperature, it is also believed that pound for pound, June Chinooks are some of the strongest fighting fish! For those thinking about booking a company excursion, you might also want to take into account that it becomes harder to get everyone together before their focus shifts to personal holiday time off and family vacations!

We currently have 4 excellent June dates to choose from:

June 17 – 21	5 Day	Wednesday - Sunday
June 21 – 24	4 Day	Sunday - Wednesday
June 24 – 28	5 Day	Wednesday - Sunday
June 28 – 1	4 Day	Sunday - Wednesday



Testimonials

"For the 14th year, Peregrine Lodge continues to excel. This trip, for our clients, is the largest single item in our firm's travel and entertainment budget and they make it worth every penny we spend to come here. It is imperative that our clients thoroughly enjoy every aspect of their Peregrine Lodge experience and my colleagues and I take great comfort in knowing that the management and staff of the lodge will always do their utmost to ensure this trip is a great success and that the future times here will be even better. I'm already working towards returning to Peregrine in 2015."

- Tom H.

"The Lodge and staff continue to surpass all expectations of a remote resort with exceptional service and the most pleasant staff. We recommend Peregrine Lodge to people all over and will continue to do so."

- Mark B.

"Truly not only were my expectations met, they were exceeded. All of the staff were beyond friendly and anticipated the needs before I even knew I wanted something!!! No detail whether small or large was missed. You can feel the positive & warm energy from all of the staff... Thank you!! Can't wait to come back to bring more friends & meet new ones."

- Challa R.

A Message from Jim



Jim with his daughter, Victoria

Last season was my second as Lodge Manager and it was a pleasure to re-welcome, as well as, greet new guests alike. Week after week, the runs were consistent from the beginning to the end of the season. Every guest left with a full box of fish and a smile on their face. Our largest Coho, caught by Riley Doolittle, tipped the scales at 16 pounds on the very last trip- a sign that every date through June to August is ideal at Peregrine Lodge. I'd also like to congratulate Fred Burgess on his 52 lb. Chinook- the biggest of the season!

2014 brought many changes to Peregrine Lodge:

- Two brand new Trophy boats were added to the Peregrine fleet
- A new addition, the Fenwick Mooching Rod became a permanent fixture in the boats
- At night, the helipad transformed into a roaring fire pit
- The Sports Lounge saw the addition of a world-class snooker table, originally hand-crafted in England
- The new and impressive dining room presentation was enjoyed by all

We are excited to be gearing up for the 2015 season. With the rave reviews on the comment cards, we were pleased to hear that we had managed to assemble one of our strongest teams yet. This upcoming season, we are committed to holding the same standards in order to provide the best service on and off the water.

If you haven't booked yet for the 2015 season, I am hoping that you will join us for what will prove to be another exciting year. The bait is there to come and see the spectacular changes that we have in the works... Feel free to call me at 604-250-0702, if you have any questions regarding the upcoming season.

A handwritten signature in black ink, appearing to read "Jim Montgomery".

Jim Montgomery
Lodge Manager, Peregrine Lodge



Fred pictured with his 52 lb. Chinook on the June 29th Trip

On the Dashboard



We would like to extend our sincere appreciation to everyone who contributed on the popular travel forum, TripAdvisor.

We are always eager to hear what you enjoyed most about your experience with Peregrine Lodge. Our guests often tell us how helpful it is to read past guests' experiences and reviews before booking their own visits.

[Share your Experience Here!](#)

Enter to Win!



Post your favourite Peregrine Lodge memory and tag @peregrinelodge on Instagram or Twitter to enter to win a prize from our Gift Shop.



www.peregrinelodge.com

What's Cooking?

OPEN-FACE SMOKED SALMON AND AVOCADO SANDWICHES

From finecooking.com

- 1-1/2 firm-ripe medium avocados, cut into medium dice
- 1 medium scallion, thinly sliced
- 3 Tbs. chopped fresh cilantro
- 4 tsp. fresh lime juice
- 1/2 to 1 tsp. finely chopped jalapeño
- Kosher salt
- 2 Tbs. extra-virgin olive oil
- 1/2 tsp. toasted coriander seeds, coarsely ground
- 1/4 tsp. (scant) finely grated orange zest
- 8 oz. thinly sliced cold-smoked salmon, cut into 1-1/2 -inch-wide strips
- 4 slices sourdough bread (each 6-1/2 inches long and 1/2 inch thick), toasted very crisp
- 1 medium clove garlic, halved



In a medium bowl, gently mix (don't mash) the avocado, scallion, chopped cilantro, lime juice, jalapeño, and 1/4 tsp. salt. In another medium bowl, mix the oil, coriander, and orange zest. Toss the salmon with the oil mixture. Rub the toasts lightly with the cut sides of the garlic clove. Divide the avocado mixture among the toasts. Pile the salmon strips on top. Garnish with the cilantro leaves and serve immediately so the toast stays crisp.

GRILLED HALIBUT WITH MANGO-AVOCADO SALSA

From bonappetit.com

- 1 ripe avocado, peeled and cut into 1/2' dice
- 1 ripe mango, peeled and cut into 1/2' dice
- 1 cup cherry tomatoes, quartered
- 4 large fresh basil leaves, thinly sliced
- 3+ tablespoons of olive oil
- 3 tablespoons fresh lime juice, divided
- Kosher salt and freshly ground black pepper
- 4 6-ounce halibut fillets
- 4 lime wedges



Prepare a grill to medium-high heat. Gently combine the avocado, mango, tomatoes, basil, 1 tablespoon oil, and 1 tablespoon lime juice in a large mixing bowl. Season salsa to taste with salt and pepper and set aside at room temperature, gently tossing occasionally. Place fish fillets in a 13x9x2" glass baking dish. Drizzle remaining 2 tablespoon oil and 2 tablespoon lime juice over. Season fish with salt and pepper. Let marinate at room temperature for 10 minutes, turning fish occasionally. Brush grill rack with oil. Grill fish until just opaque in centre about 5 minutes per side. Spoon mango-avocado salsa over fish. Squeeze a lime wedge over each and serve.