



Naden Harbour - Haida Gwaii

FISHLINES WINTER 2018

Join the Excitement !



Get Hooked !

In honor of our 30th anniversary celebrations, we would like to invite all of our past guests to share their memories. Send in your best 'fish tale' and photo for the chance to be featured in our next newsletter. Whether you have been a guest for 29 years or 1 year, we want to hear your favorite Peregrine Lodge adventure and share the excitement with our valued customers. Please email info@peregrinelodge.com to share your tale.

Fishing The Hotspots

By Georgia Husby (President)

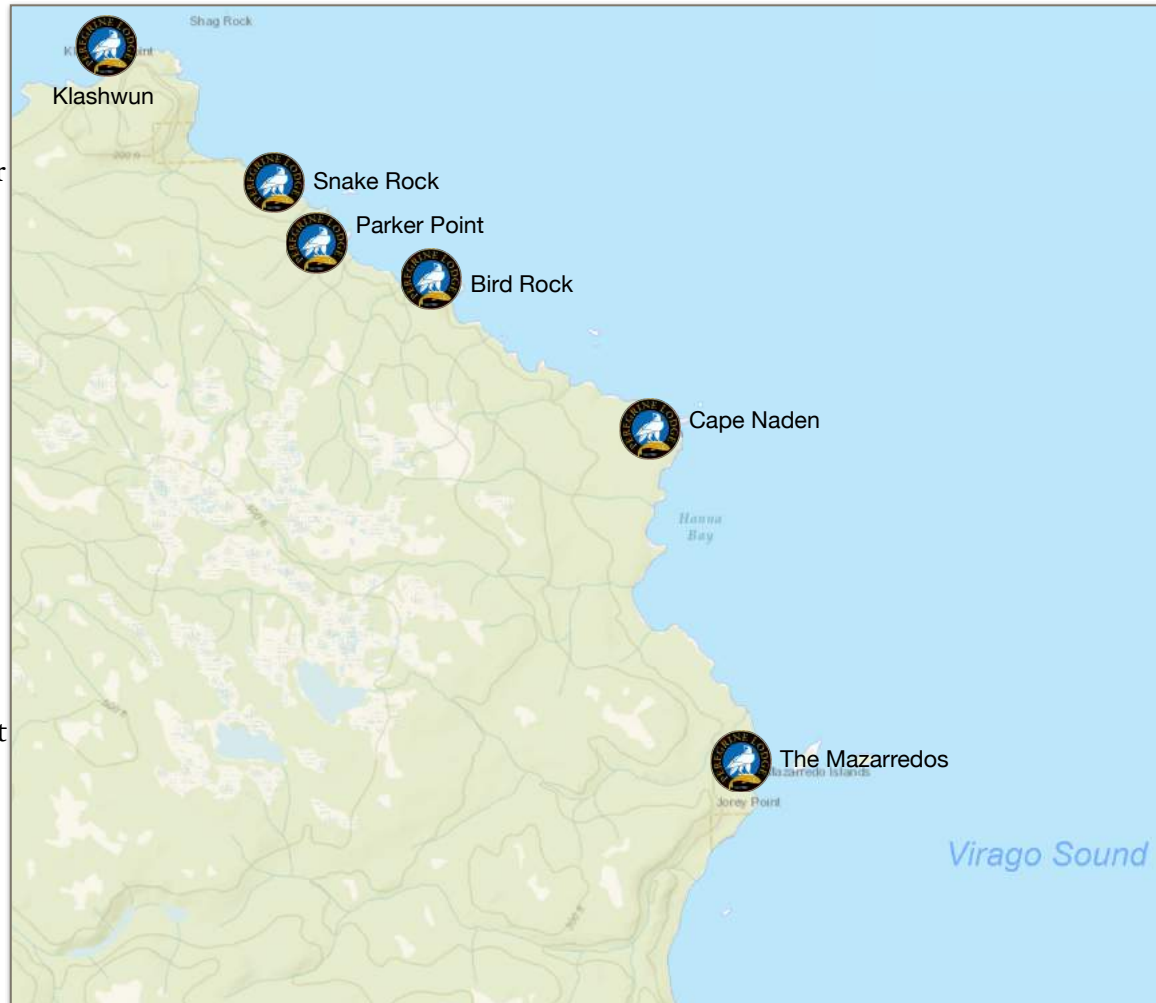
Klashwun

I lost my over seventy, possibly over eighty pound salmon at Klash, (honestly) what a heartbreaker. What a monster! But that's what keeps me coming back spending hours waiting for my "Walter" to return here. This is a "stick and stay, make it pay" location; you might only get one bite, but chances are it is going to be a good one. When the fishing gets hot here, it gets super hot. I spent one day with Butcher at Klash and we caught so many triple headers and tyees both of us had achy arms that evening and my hat was heavy with pins. The down rigger has been my charm here. When the current and tides get moving it is a good time to leave to your next location. Always have a weighted rod out the back...because if there is gonna to be a monster here, chances are pretty good that it's gonna be off the back.



Snake Rock

Snake rock is my favourite fishing spot hands down. I caught both my first salmon over 50 pounds and my first salmon over 60 pounds here. Snake has proven to be the most consistent fishing spot for producing trophy size and record-setting salmon on the coastal waters of B.C. It is where I usually drop my line for the first bite. Tucking in close to the kelp line and working the point and the wall are extremely effective. Dave, my late husband, landed a fabulous high fifties with 4 pulls on a four oz weight within seconds of dropping his line here. The salmon can see up to the shallower wounded herring from any depth so don't get all your rods under the salmon. The down rigger is super manageable at this location and I have been fortunate enough to have been with the so many incredible guides that pick the best depths for hooking into a tye. If you are fishing out a bit further from the point...go deep! But don't forget to return to the wall and the point when the current sets up.





Continued...

Parker Point

Who doesn't love Parker? The structure, the scenery and the fabulous fishing. Parker allows you to do those bigger circles, catching salmon on both the inside and outside passes. Both ends of Parker have the perfect structure for holding salmon. This is the perfect location to work hard at and wait for the salmon to come to you with current and tide changes. I enjoyed my first quadruple bite at Parker and we were successful in landing all four. Parker is an incredible location for catching fish, (lots of them). Opi bay can not be missed when working for an epic tye. Chances are you are going to hook into a salmon off the turn.

Bird Rock

Incredible structure, lots of birds and too many tyees to count were caught by our guests from this locale. The lodge's largest record salmon was caught here....need I say more? But if you were to ask me about depths here, I can only say all the depths, because every depth here will get you into fish. I guess that's why the birds hang out here as the needlefish and herring are plentiful being pushed in by the current and tides. The back bay has been incredibly successful for hooking into those over 50's as well.

Naden

I always like to stop at Naden on the way home if the tide isn't pushing too hard with rougher water. I have fished this area successfully at many depths. My weighted rod is extremely shallow. I have successfully landed many trophy sized fish here, the secret is "be patient". Naden is one of the less crowded areas, because anglers might not have the patience to wait for the salmon to be pushed in with the current or tide. Timing is everything in life, and this holds true for Naden.

Mazzerados

Excellent for staying alee of any rough weather seas. Fifty pounders have been caught in this area after a directional change of wind and current. This is a locale for those of you that want to drop a line on the way home and are trying to get that last minute miracle trophy salmon. The waters are shallow here so work those rods at higher depths. Of course if you want to catch a halibut go deeper. This is also a pretty good spot for picking up coho when they are running.

 **Peregrine Lodge** @peregrinelodge · 8m
Mondays are best spent fishing. Visit Peregrine Lodge in Las Vegas at the Safari Club International Tradeshow this week, Jan 31-Feb 3 or call to book today. 1-800-663-0992 #wishiniwasfishin

[TWITTER @PEREGRINELODGE](#)

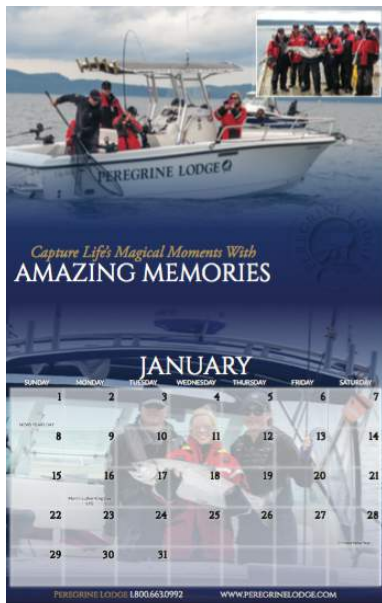


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peregrinelodge We are so excited about Butcher joining us again for the upcoming fishing season! Book now 1-800-663-0992 #wishiniwasfishin #celebrating30legendaryyears

[INSTAGRAM @PEREGRINELODGE](#)



2018 CALENDARS HAVE BEEN MAILED. PLEASE CONTACT LEXI IF YOU HAVE NOT RECEIVED YOURS

[Click HERE & BOOK TODAY](#)

www.peregrinelodge.com

SALMON WITH CUCUMBER-YOGURT SAUCE AND CARROT SALAD

INGREDIENTS

Cucumber-Yogurt Sauce

- ½ cup plain Greek yogurt
- 1 small garlic clove, grated
- 1 tablespoon finely grated lemon zest
- 1 tablespoon fresh lemon juice
- 1 cucumber, peeled, thinly sliced
- Fine sea salt, freshly ground black pepper

Combine yogurt, garlic, lemon zest, and lemon juice in a medium bowl. Fold in cucumber and season with fine sea salt and pepper.

Carrot Salad

- ½ teaspoon cumin seeds
- ¼ teaspoon ground turmeric
- 1 large carrot, shredded
- 1½ tablespoons chopped cilantro
- 1 tablespoon olive oil
- 1 tablespoon fresh lemon juice, plus more
- Fine sea salt, freshly ground black pepper

Toast cumin seeds in a small dry skillet over medium heat, about 1 minute. Add turmeric for the last 15–20 seconds and toast until fragrant. Combine toasted spices, carrot, cilantro, oil, and 1 Tbsp. lemon juice in a medium bowl. Toss and season with fine sea salt, pepper, and lemon juice.

Salmon and Assembly

- 1½ pounds salmon, preferably wild-caught sockeye or king, skin on, cut into 5 fillets
- Fine sea salt, freshly ground black pepper
- 1 tablespoon neutral oil, such as canola or grapeseed, plus more for drizzling
- Flaky sea salt

Season salmon with fine sea salt and pepper. Heat 1 Tbsp. neutral oil in a large ovenproof skillet over medium-high. Cook salmon, skin side down, undisturbed, until salmon skin is crisped and browned, 3–4 minutes. Gently turn fillets and cook until salmon is just opaque at the center, 1–2 minutes for medium rare.

Divide fillets among plates, skin side up, and serve with cucumber-yogurt sauce and carrot salad. Drizzle with neutral oil and sprinkle with flaky sea

Original Recipe Found at www.bonappetit.com

[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