



Naden Harbour - Haida Gwaii

# FISHLINES EARLY SPRING 2018

## Celebrating 30 Legendary Years of Fishing Adventure at Peregrine Lodge



Pictured above: Master guide Brian Whaley 1994

As impressive as it sounds, Peregrine Lodge was one of the first to open its doors to the public in Haida Gwaii. For over 30 years anglers from across the globe have visited each season to experience the adventure of a lifetime. Join us this summer for surprises and celebrations. Spots are filling fast. If you have not yet booked, be sure to [request a quote](#) today!

# Join our Single Fisherman Club

## Our Totem Poles

Our first totem pole – “**The Bear**” was purchased from the Pacific Salmon Foundation Gala auction. “**The Eagle**” and “**Raven**” totem poles were consigned to local Haida artist Clarence Mills. The totem poles were carved in the bay of the Husby Forest Products office building located in Delta B.C.

Haida words for our totem poles:

**Bear** - Táan

**Eagle** - Ts’áak

**Raven** - Yaahl



At Peregrine Lodge we are dedicated to making your fishing vacation the trip of a lifetime. We are an all-inclusive, boutique lodge that enjoys taking care of all the smaller details for you. Now we are taking our customer service another step further to make it even easier for you to come as a single fisher. We have many guests who come to us on solo adventures year after year and have met life long friends through being paired with other solo anglers. We would like to extend the invitation to anyone interested in the Singles Club. You can sign up by clicking [here](#)

Let us know a little bit about yourself in the comments and leave the details up to us. We do our very best to pair you with another angler of the same skill and level of expertise who we feel you will enjoy getting to know.

### Perks:

- You will be privy to exclusive offers when the need arises to fill just one spot on a nearly sold out trip
- We will find the perfect fishing partner for you
- If you decide to upgrade your boat, you will have the opportunity to share the cost with your fishing partner
- The opportunity to meet a life long fishing buddy
- You could fish with someone new every year!
- Our experienced guides know the waters and will ensure you and your new fishing friend get the very most out of your adventure together

# Catch and Release is One of Nature's Greatest Opportunities

Peregrine Lodge has always been a proud promoter of environmental conservation practices. By releasing smaller fish you ensure that they become bigger fish to catch in the future. By releasing bigger fish you ensure that they can spawn and produce more salmon for future generations. We encourage each of our guests to take home only the amount of fish that they expect to consume and to carefully practice proper catch and release techniques.

Your guide for the day is an expert in safely releasing salmon and halibut. The Department of Fisheries and Oceans Canada requires that barbless hooks are to be used while fishing the pristine waters. These hooks are easy to remove and cause minimal damage to the fish. Once you have landed your catch, your guide will provide you with the opportunity to get a photo with it before releasing it back in to the ocean if that is what you choose to do. Each of our boats are equipped with a chart and measuring tape to determine the weight of your fish. We measure to exactness here at Peregrine using this calculation for the release:  $\text{Girth} \times 2 \times \text{Length} / 800$ .

There is no better experience than reeling in your dream trophy salmon or halibut, capturing it all on camera, and then safely releasing the fish back into the ocean to spawn.

Catch & release is a personal choice. We respect your decision to take home your catch. Peregrine Lodge provides the opportunity to take part in environmental conservation practices while enjoying the fishing trip of a life time!

DFO regulations allow a total of eight salmon to be retained during a 3 or 5 day fishing licence; four chinook (king) and four coho (silver). Two halibut no larger than 133cm may also be taken home. For more information about retention limits in British Columbia, please visit the Department of Fisheries and Oceans [website](http://www.peregrinelodge.com).

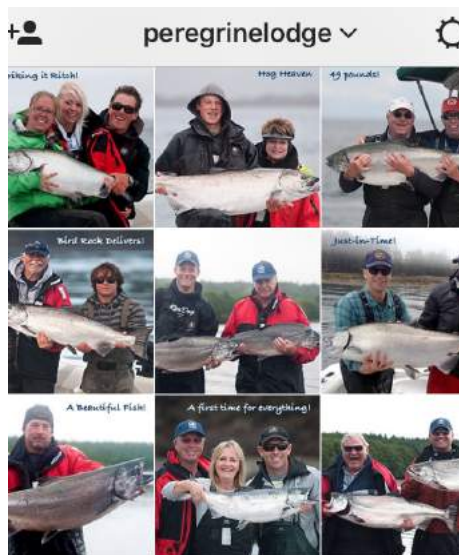


## On the Dash Board

Share your Experience Here!



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[FACEBOOK- PEREGRINE LODGE FISHING ADVENTURES](#)



**Click HERE &  
BOOK TODAY**

[www.peregrinelodge.com](http://www.peregrinelodge.com)

## What's Cooking?

### ROASTED SALMON NICOISE PLATTER

#### Ingredients

- 4 lemons, zested and juiced
- 1/4 cup olive oil
- 1/4 cup dijon mustard
- 4 garlic cloves, minced
- kosher salt & freshly ground pepper
- 6 pounds skin-on fresh salmon fillets
- 3 pounds yukon gold potatoes
- 1 1/2 pounds haricots verts, stems removed
- 3 pounds ripe tomatoes, cut into wedges
- 12 hard-cooked eggs, peeled and cut in half
- 1 bunch arugula or watercress
- 1/2 pound large olives, pitted
- 1 can anchovies, optional

#### Vinaigrette

- 1/4 cup champagne vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

#### Directions

- 1) Preheat the oven to 500 degrees F.
- 2) For the marinade, whisk together the lemon juice, lemon zest, olive oil, mustard, garlic, 1 1/2 tablespoons salt and 1/2 tablespoon pepper in a small bowl and set aside.
- 3) Place the salmon on a sheet pan that has been covered in aluminum foil, and drizzle the marinade over the salmon. Allow the salmon to sit for 15 minutes.
- 4) Meanwhile, place the potatoes and 2 tablespoons salt in a large pot of water. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, until the potatoes are barely tender when pierced with a knife. Drain the potatoes in a colander, then place the colander with the potatoes over the empty pot off the heat and cover with a clean, dry kitchen towel. Leave the potatoes to steam for 15 to 20 minutes, until tender but firm. When the potatoes are cool enough to handle, slice them in thick slices and set aside.
- 5) Place the salmon in the oven and cook for 12 to 15 minutes, or until it is almost cooked through. Remove to a plate and allow it to rest for 15 minutes. Remove the skin and break into large pieces.
- 6) Blanch the haricots verts in a large pot of boiling salted water for 1 1/2 minutes only. Drain immediately and immerse in a bowl of ice water. Drain again and set aside.
- 7) For the vinaigrette, combine the vinegar, mustard, salt, and pepper. Slowly whisk in the olive oil to make an emulsion. Set aside.
- 8) Arrange the salmon, potatoes, haricots verts, tomatoes, eggs, watercress, olives and anchovies, if used, on a large flat platter. Drizzle some vinaigrette over the fish and vegetables and serve the rest in a pitcher on the side.

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

Original Recipe found at [www.foodnetwork.com](http://www.foodnetwork.com)

# 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