

Naden Harbour - Haida Gwaii

FISHLINES SPRING 2019



Get Excited, Get Hooked on Peregrine Lodge

June is almost here, and we could not be more excited!

June is the official kickoff to the fishing season at Peregrine Lodge and it is an amazing time to visit. This time of year is when the coho run starts, halibut are plentiful, and our first over-40-pound chinook of the season is caught.

Here is how Michael H described his June visit to Peregrine on TripAdvisor:

"Excellent trip from start to finish. Everyone that works at this lodge is there to please you. The food was fantastic and the service was excellent. The fishing was awesome. There was four in our group and we all caught our limit. Would go back in a heartbeat!"

Please contact Tyler toll-free at 1-800-663-0992 or by email at tyler@peregrinelodge.com to learn about our last-minute June Specials.

Don't Forget Your Fishing License!



The season is fast approaching and it is time to purchase your 2019/2020 licenses and conservation stamps.

As of March 25, 2019, all Peregrine guests are encouraged to purchase their license and have it printed and ready well before your trip departure. You will need a Tidal Waters Sport Fishing License and a Salmon Conservation Stamp to retain your catch. Our fishing grounds are in Management Area 1.

Fishing licence and salmon conservation stamps can be purchased online at <u>Fisheries and Oceans Canada</u>.

A word to the wise – the website can sometimes experience delays during peak times (daily from 12:00 PM to 3:00 PM Fridays, Saturdays, and Sundays). The recommended best time to fill out your fishing licence is during the evening Monday through Friday. If

you would prefer to purchase your license offline, you can find your closest Independent Access Provider (IAP) <u>here</u>.

Don't forget that children under 16 still require a free license and \$6.00 conservation stamp to fish tidal waters and retain their catch. A parent can obtain a free tidal fishing license for a child under 16 on the DFO website.

Double check your licence to ensure you have selected the correct dates that you will be on the water fishing. If you have questions regarding what dates your licence should cover, please call us toll free at 1-800-663-0992.

License Changes

As the registration for the 2019/2020 season opens, there have been some changes to the conditions of the license itself.

Many of you have already reached out to inquire about these changes, so here is a quick breakdown of what you need to know.

The changes primarily affect rockfish, halibut, crab, and clam. Our guests will be pleased to know that there are currently no changes to the regulations for salmon.

The halibut regulation has now changed to a choice model of either two under 90cm or one over 90cm up to 126cm. One halibut maximum may be retained per day.

You are required to have a printed copy of your license to record catches for Chinook Salmon, Halibut, and Lingcod in specified areas.

If you would like to know more about fishing licenses, Fishing and Oceans Canada has a very helpful <u>FAQ section</u>. You can also visit their website to stay up to date on all fishing regulations and restrictions.

Still have questions? Don't worry— we will go over everything with you when you arrive to make sure you are up to speed.

Already Booked Your Trip?

Enhance your fishing vacation by pre-booking a massage or having a bottle of bubbly ordered for your special celebrations.

We are dedicated to making your stay with us as wonderful as possible from the moment you arrive. To arrange any special requests prior to your arrival day, please email tshaan@peregrinelodge.com.

Massage Appointment - By pre-booking early, you will be sure to receive an appointment time that best suits your needs.

Champagne or Fruit Tray - Start your trip off in style with a chilled bottle of Veuve and a refreshing snack ready in your room upon arrival.

Guide Request - Pre-request a guide for up to 2 days.

Specialty Alcohol - If you would like to prepurchase a specialty bottle not traditionally stocked, we will do our best to ensure it is here upon your arrival.



Special Occasion Birthday/Anniversary Cake - Celebrate your special occasion with a fresh baked cake and your closest friends.

Room Upgrades - If you prefer single room accommodation, now is the best time to check for availability

Boat Upgrade - If you haven't done so already, call the office to check for availability.

Gift Shop Items - Gift cards and apparel are available to have ready for the arrival of your guests

Salt-Crust Salmon

If you are looking for the perfect Good Friday meal to wow your guests, this delicious salt-crusted salmon recipe is bursting with flavour that pairs well with a crisp white wine.

This recipe serves 8 and takes just under 2 hours

INGREDIENTS

- 1 x 2 kg Whole Haida Gwaii caught salmon, gutted, gills removed, scales left on.
- 4 Lemons
- 1 Bulb of fennel
- 1/2 A bunch of fresh-flat leaf parsley
- 1/2 A bunch of fresh marjoram
- 1 Bunch of fresh chives
- 4 kg Rock salt
- 2 Large free-range eggs

BASIL YOGURT



METHOD:

- 1. Preheat the oven to 180°C/350°F/gas 4.
- 2. Wash the salmon well both inside and out, then pat dry with kitchen paper.
- Finely slice 1 lemon and the fennel into rounds and stuff into the salmon cavity with the parsley, marjoram and chives.
- 4. Combine the rock salt, eggs and 250ml of water in a large bowl, then evenly spread one-third of the mixture over a large baking tray (35cm x 45cm).
- 5. Make a slight hollow in the middle to hold the salmon

1/2 A bunch of fresh basil

1 teaspoon English mustard

500 g Greek yogurt

Extra virgin olive oil

CHILLI SALSA

3 Fresh red chillies

1 Bunch of fresh mint

Honey

Cider vinegar

- snugly, lay the salmon diagonally in the tray, then spoon over the remaining salt mixture, heaping it around and on to the salmon to create an even 2cm-thick layer all over the fish. Bake for 35 minutes.
- 6. To test if the salmon is ready, push a skewer through the salt into the thickest part of the fish if it comes out warm after 5 seconds, it's done. Remove from the oven and set aside in the crust for just 1 hour.
- 7. Meanwhile, make the basil yogurt. Pick the basil leaves into a blender and add the mustard, the juice of 1 lemon and half the yogurt. Blitz until smooth, then fold back through the rest of the yogurt with 4 tablespoons of oil, and season to perfection with sea salt and black pepper.
- 8. To make the salsa, deseed the chillies and very finely chop with the mint leaves and a drizzle of honey. Scrape into a bowl, add 2 tablespoons of oil and 2 teaspoons of vinegar, and season to perfection.
- 9. Lightly crack the salt casing and pull it away from the salmon, brushing any excess from the top. Gently loosen and carefully transfer the fish to a large platter.
- 10. Pull the skin away, then use a regular eating knife to scrape away any darker fish, leaving you with beautifully cooked pink salmon, which you can rustically remove in flakes and lobes.
- 11. Serve with the basil yogurt, salsa and lemon wedges for squeezing over.

Visit our website

Our Fleet



17' Boston Whaler Montauk Boat (included in package)

- •GPS and fish finder
- VHF two-way radio
- · 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
- VHF two-way radio
- Mercruiser inboard/outboard 4 stroke engine package
- · Seats 2-3 guests
- Fenwick HMX mooching rods and Islander Reels
- Auxiliary Mercury 4 stroke outboard



24' Trophy Upgrade

- · On board bathroom facility
- Rod holders
- 2 electric downriggers
- · GPS and fish finder
- VHF two-way radio
- Seats 2-3 guests
- Cover from the elements
- Fenwick HMX mooching rods and Islander Reels
- Auxiliary Mercury 4 stroke outboard





25' Denali Pursuit

- 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



26' Denali Pursuit

- On board bathroom facility
- Rod holders
- 2 electric downriggers
- GPS and fish finder
- VHF two-way radio
- Seats 2-3 guests
- Cover from the elements
- Quality graphite 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
- Seats up to 6 guests
- Cover from the elements
- Dining table
- Fenwick HMX mooching rods and Islander Reels
- Front cabin
- Refrigerator

Last Minute Club



Join the Club!

We have a limited number of all-inclusive trips available at amazing prices due to last-minute rescheduling. Join our last-minute club to get updates and take advantage on last-minute availability and discounts.

Click Here to Join!

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