



Naden Harbour - Haida Gwaii

FISHLINES EARLY SPRING 2017

52 LB CHINOOK CAUGHT JUNE 25, 2016



All about June Fishing

At Peregrine Lodge, we open our season in mid June; prime dates when the salmon run is strong and halibut are plentiful. The excitement of a new season kick-off is in the air and the competition among guides is fierce to be the first to catch a tye (over 30 lbs,) over 40, and over 50 and 60 pound chinooks.

In June, the salmon run has already begun and they rest for shelter and food among our shoreline as they swim south to their estuaries to spawn. During this time, salmon are aggressive, hungry, and abundant. Our statistics, based on the last few seasons, show a heavy increase in larger salmon being retained for the month of June.

With a spike in temperature at the lodge over the last couple years, June is becoming the warmest and driest time to fish. Last year saw a 40 day no rain spell to start the season, so if it's warm weather you're after, June is the perfect time for your fishing adventure. In addition, taking home your catch in June leaves the entire summer to enjoy salmon and halibut on the barbecue in the sun.

Travel to Vancouver can be less expensive in June as school is not typically dismissed until the end of the month, which means less families travelling and more savings for you. Undoubtedly, June is also the perfect month for a corporate adventure.

[June 14-18](#)

[June 18-21](#)

[June 21-25](#)

[June 25-28](#)

[June 28-02](#)

What's The Buzz at Peregrine Lodge

Guide Chatter

Butcher Sakiyama- Regrettably Butcher will not be joining us this season as he undergoes major surgery. Currently he is working with Jimmy prepping fishing gear for the upcoming season. We are going to miss him.

Randy Zink will be joining us this season. We extend our enthusiasm for his arrival. He has vast amounts of guiding experience and his knowledge of the local waters is extensive. Randy comes from a lodge very near our location - Requests for his guiding expertise are already happening.

Sam Howe will not be with us this year as he recently graduated from Helicopter training and has taken a position north of Yellowknife. Well done Sam!

Whaley (Brian) is looking forward to the new fishing rods that we have purchased. Brian advised us to seek out a fishing rod with a heftier shaft - Especially for playing those Hogs that we know he is legendary for hooking into.

Mike Orlowski- Is already chomping at the bit to get up to the lodge and light into all those Tyees.

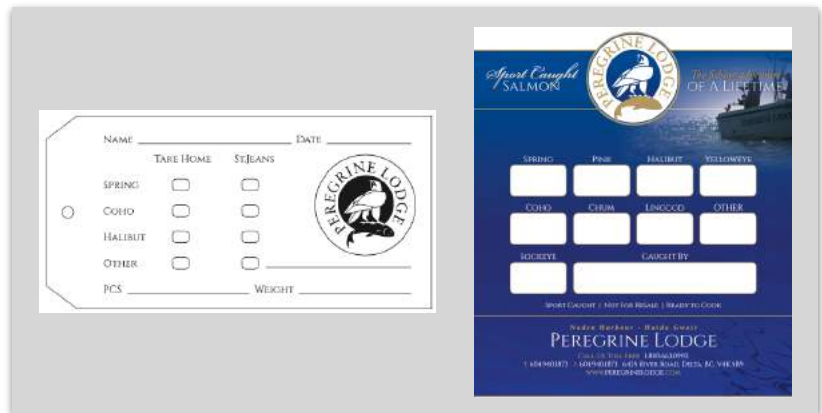
Max Skaaravik won a free trip to Peregrine. We engage and reward our employees by being active with social media during their employment with us. Congratulations Max!

Lodge Additions

A great reason to rise extra early and work out - We have added new equipment to our gym.



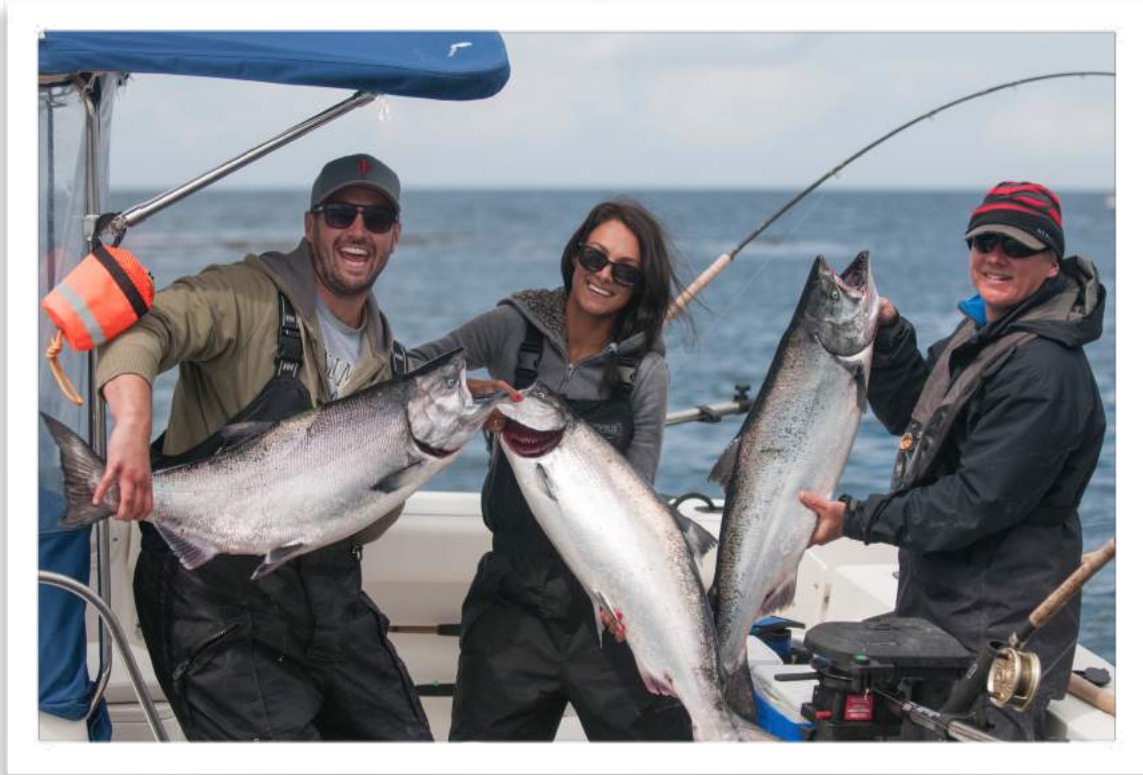
For those of you that like to experience finer scotches - Sign up early for our Scotch tasting events during your stay with us.



New fish processing system and packaging (pictured)

New way to win a trip

Peregrine Photo contest - Leave us your 2 best photos before you depart and you will be entered into our *"Capture the Fish, Capture the Moment"* contest. The most outstanding photo of the 2017 season will win a free fishing adventure back to Peregrine Lodge for the opening trip of 2018.



Twitter Buzz



Peregrine Lodge @peregrinelodge

We're excited to announce that Lexi Koop will return this year as assistant lodge manager. #wishinlwashin



BEFORE YOU DEPART

Purchase Your 2017 Fishing License

As you are aware, Peregrine guests will be responsible for purchasing their saltwater fishing licenses and conservation stamp prior to their trip. They are available online now for the 2017 season. Please note that you **will** require a Salmon Conservation Stamp to retain your catch.



Salmon Conservation Stamp

If you have questions or issues pertaining to your licence, you may call the DFO Licencing help desk directly at 1-877-535-7307. Or you may call Peregrine Lodge directly at 1-800-663-0992.

Purchase online [here](#)

Time to book your hotel

Coming in from out of town? Peregrine Lodge is pleased to offer exclusive rates for our fishing guests with the following hotel partners; Each hotel offers freezer storage for your catch as well as transportation to and from YVR.

Fairmont Vancouver Airport

Vancouver Airport: Starting at \$239

River Rock Casino Resort

Richmond: Starting at \$159

Pacific Gateway Hotel

Richmond: Starting at \$159

The Pacific Gateway and Fairmont Hotels are located near the airport and offer complimentary shuttle service to/from Landmark Aviation and main Terminals.

The River Rock Hotel & Casino is located a short distance away at 8811 River Road in Richmond.

Feel free to contact our toll free number 1-800-663-0992 and TShaan would be happy to assist in making a reservation for you at one of these exclusive hotels with Peregrine's preferred guest rate.



The Fairmont Vancouver Airport (1-877-442-3474). Is conveniently located in the Main terminal at the YVR Airport.



The River Rock Casino Resort (1-866-748-3718) is conveniently located at 8811 River Road in Richmond.



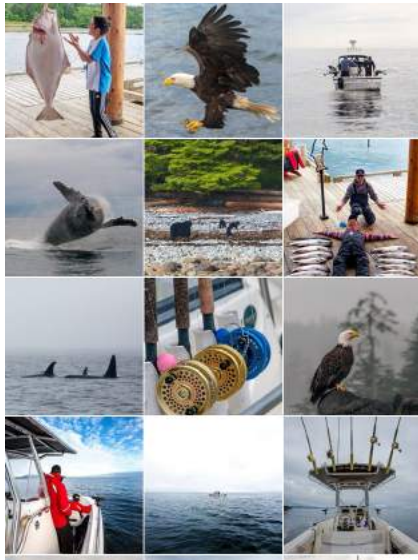
Pacific Gateway Hotel Vancouver Airport (1-866-382-3474) is the nearest hotel to the airport at the foot of the Arthur Laing Bridge.

On the Dash Board

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Find us on Facebook

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

www.facebook.com/pererinelodgefishing



Don't miss out on the action

[Click HERE & BOOK TODAY](#)

We're celebrating spring with this

GRILLED SMOKED SALMON PANINI WITH RED ONION

Ingredients

- 1 tablespoon Champagne vinegar
- 3 tablespoons fresh lemon juice, divided
- 3 teaspoons Dijon mustard, divided
- 1 teaspoon minced garlic
- 3 tablespoons extra-virgin olive oil
- Salt
- Freshly ground black pepper
- 1 small red onion, halved and sliced paper-thin
- 6 ounces cream cheese, softened
- 4 ounces soft goat cheese
- 1/4 cup thinly sliced green onions
- 1 tablespoon chopped capers
- 1 teaspoon grated lemon rind
- 1/4 teaspoon freshly ground black pepper
- 1 loaf ciabatta, about 7 x 14 inches
- 8 ounces St. Jeans hot-smoked Haida Gwaii salmon, flaked
- 3 cups loosely packed baby spinach
- Extra-virgin olive oil

Original Recipe found [here](#)

How to Assemble

- 1) Whisk together vinegar, 2 tablespoons lemon juice, 2 teaspoons mustard, and garlic in a bowl. Slowly drizzle in 3 tablespoons olive oil, whisking constantly, until mixture is slightly thickened. Add salt and pepper to taste. Add red onion, tossing to coat. Let stand 30 minutes (can be made ahead and refrigerated).
- 2) Combine cream cheese and next 4 ingredients. Stir in 1/4 teaspoon pepper, remaining 1 tablespoon lemon juice, and remaining 1 teaspoon mustard. Slice ciabatta horizontally into top and bottom halves. Spread cream cheese mixture evenly on both pieces of bread. Arrange your St. Jeans smoked salmon in an even layer over cheese on bottom half of bread; press salmon firmly into cheese. Top with spinach and marinated red onion. Place top half of bread on sandwich can be prepared in advance up to this point if kept tightly wrapped and refrigerated 4 to 6 hours).
- 3) Cut into 4 individual sandwiches. Heat panini maker or grill to medium-high heat. Brush both sides of each sandwich with olive oil. Grill about 5 minutes, or until crisp and browned.

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