



Naden Harbour - Haida Gwaii

# FISHLINES FALL 2016



# A Letter from the President

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Real memories, and reel success!

Peregrine Lodge enjoyed their 29th season welcoming planes and helicopters full of anxious and happy anglers. Our guests returned to the dock daily after an adventurous day of fishing to celebrate with trophy sized salmon and halibut.

Largest fish of the year honours went to Alan Schulman for releasing a sixty pound salmon and we congratulate him for besting every angler. We are thrilled that his trip was full of real memories and reel success. Congratulations to Earl Kurtenbach for entering into Peregrine's "Winner Takes All Pool" entered by so many eager fishermen and /or fisherwoman. Earl received a return trip to Peregrine Lodge for the 2017 season and \$7,400.00. We look forward to welcoming him back next season and we hope he can top his 55 pounder that he caught this year.

Congratulations to all the anglers who joined Peregrines' prestigious Tye club this past season; we share in your glory of catching and or releasing these most impressive sized salmon.

The halibut grounds were teeming with an abundance of halibut and for those of you taking time to fish for these incredibly tasty white fish, we are positive that you are going to savour every last bite. We hope you enjoy the recipes that were tucked up in your fish boxes.

The new renovations and projects kept the crew moving diligently during rig up to ensure that everything was in perfect order before the first chopper landed on the helipad. For those of you that were new to us, many projects were completed during the prior nine months to your arrival. The crews worked in rainy conditions and blustering winds that gusted up 100 kilometres per hour. It is no easy task taking on projects of this size in the remote location of Haida Gwaii during the winter months.

Here is a list of what we accomplished prior to your arrival:

- New water treatment plant
- New septic system
- Increased Wi-Fi service and upgraded telephone system
- New staff lodging to match the guests room buildings
- All buildings restored to the natural beauty of their pristine surroundings
- Artisan designed stonework fire pit

Our commitment to our guests' fishing vacation is always at the forefront. Peregrine is dedicated to a "wow" factor. Setting the perfect stage for every single guest that arrives with dreams of netting a trophy sized salmon while enjoying the exceptional surroundings.

Peregrine offers a wonderful and diverse guest experience, essentially by being a boutique lodge in Haida Gwaii allows us to offer you unparalleled service, boasting a 1 to 1 guest to staff ratio. Everything Peregrine Lodge strives to achieve is truly for the betterment of the most pure fishing experience along the great fishing shores of the Pacific Northwest.

The calendar is currently being readied and anyone who wishes to receive it, and is currently not on our mailing list, should contact Lexi at [lexi@peregrinelodge.com](mailto:lexi@peregrinelodge.com). We would love to share this season's magical moments and memories with you.

Thank you from all of us for choosing Peregrine Lodge as your destination fishing resort in 2016. We hope you had a great time and real memories and lasting impressions were realized.

Get ready, get booked, and get packed; 2017 is going to be a year not to be missed. We have much planned for your arrival and stay with us.

Dream big, play hard and live well always.

Georgia

# In Loving Memory: Dub Page



It is with immense sadness that Peregrine Lodge acknowledges the passing of Dub Page. Dub will always be remembered for his kindness and generosity that he bestowed towards all of his friends at Peregrine Lodge. Through all the years of his travel north, he was always up early and ready to go, never wanting to miss the first bite. Many great fishing stories of Dub will be told in years to come, by all the crew who had the glorious opportunity to spend time with him. We will miss you our dear friend.



## Big Fish Honours:

Alan Schulman with the largest Chinook of the season weighing in at a whopping 60lb release

Ron McBride who smashed last years' Coho record with a beautiful 18lb

Don German reeled in a 71 lb Halibut

Earl with his winning 55b release



Caught June 22-26, 2016

## Winner Takes All!

Weighing in at a whopping 55lbs, the winner takes all pool goes to a newcomer to Peregrine Lodge this year. Guided by Sam Howe, Earl Kurtenbach takes home a \$7,400.00 cash prize as well as one free trip back to Peregrine lodge for our 2017 season.

*Peregrine never fails to leave a long-lasting impression. These visitor testimonials show how:*



“Peregrine absolutely met all my expectations, which were very high! Congratulations!”  
Paul S.

“Captain Butcher, outstanding skills, entertaining, and fun to be with!”  
Mark F.

“This is a trip I will always remember. The fishing and resort were great. The staff treat you like family. This is an excellent lodge, thank you!”  
Kevin K.

“Excellent all round experience. Staff were very energetic and dedicated to providing a positive visitor experience.”  
Darren B

“Cody, always pleasant and smiling. Amendable, asked what we wanted to do. He’s hard working and never gave up. Knowledgeable and good fisherman, I highly recommend him”.  
David L.

“The food was unbelievable! Great team that is very customer focused. They were always attentive to our needs”  
Jeff C.

## A Letter from the Lodge Manager

The 2016 season proved to be another incredible year of fishing at Peregrine Lodge. Whether you were returning or joining us for the first time, each and every visitor left with boxes of fish and big smiles.

The dock weigh in station was yet again a big hit! Met with appetizers and a bar stocked with top-shelf liquor, guests were treated to a celebration as soon as the boats docked. It was great to see so many smiling faces, as guests and guides bonded over the exhilarating experience of fishing these waters. The end of day festivities are always a favourite as it is a time to share fish tales and share a drink with friends and family.

Evenings at the lodge were never dull. From poker, billiards, and mini golf tournaments to dice on the patio, there was something for everyone. Even our crew got involved in the fun with some friendly staff vs guest volleyball. Everyone was thrilled with the turn-out as teams were made up of all ages. It is definitely something we will do more of in the future.

I would like to thank everyone for making our 29<sup>th</sup> season one to remember. Our incredible staff once again exceeded guest expectations and went above and beyond to ensure that whether you were fishing for a trophy salmon or relaxing at the fire pit with hot chocolate and s’mores, your needs were not only met, but that you felt at home at Peregrine Lodge.

Each year we strive to improve and to keep you coming back to the Peregrine Family. I can’t wait to see what 2017 has in store for us all.

All the best,  
- Jim Montgomery



**Peregrine Lodge  
offers 4 different  
styles of boats for our  
guests' fishing  
pleasure:**

*17' Montauk*



*23' Edgewater Upgrade*



*24' Trophy Upgrade*



*29' Tiara Upgrade*



## Important note from Fisheries Canada

IMPORTANT: The Department of Fisheries and Oceans Canada (DFO) will issue all Tidal Water Sport Fishing licenses electronically through the National Recreational Licensing System. Tidal Water Sports Fishing licences may be purchased for the upcoming season after April 1<sup>st</sup>. Please note that you do need a Salmon Conservation Stamp to retain your catch. If you have questions or issues pertaining to your licence, you may call the DFO Licensing help desk directly at 1-877-535-7307.

Please visit the DFO website at <https://www-ops2.pac.dfo-mpo.gc.ca/nrls-sndpp/index-eng.cfm> to obtain your licence.



## 2017 Booking Schedule

| 5 Day (Wed-Sun) | 4 Day (Sun-Wed) |
|-----------------|-----------------|
| June 14-18      | June 18-21      |
| June 21-25      | June 25-28      |
| June 28-2       | July 2-5        |
| July 5-9        | July 9-12       |
| July 12-16      | July 16-19      |
| July 19-23      | July 23-26      |
| July 26-30      | July 30-2       |
| August 2-6      | August 6-9      |
| August 9-13     | August 13-16    |
| August 16-20    | August 20-23    |

## On the Dashboard



### [Share your Experience Here!](#)

*"Trip of a Lifetime!"*

★★★★★ Reviewed 19 August 2016

*"Super spot"*

★★★★★ Reviewed 4 August 2016

*"My Favorite Trip By Far"*

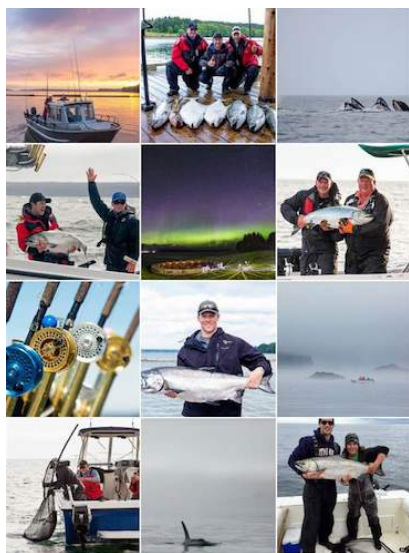
★★★★★ Reviewed 25 August 2016

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Instagram

[#Peregrinelodge](#)



[Click HERE &  
BOOK TODAY](#)

## What's Cooking?

### FRESH SESAME GINGER HAIDA GWAI SALMON

#### Ingredients:

- 1/4 olive oil
- 2 tbs soy sauce
- 2 tbs rice vinegar
- 2 tbs sesame oil
- 2 tbs brown sugar
- 2 cloves garlic, pressed
- 1 tbs fresh ginger, grated
- 1 tbs sesame seeds
- 4 green onions, thinly sliced
- 4 salmon filets

#### For the Honey Ginger Glaze

- 2 tbs honey
- 1 tsp soy sauce
- 1 tsp sesame oil
- 1/2 tsp Sriracha, or more to taste
- 1/2 tsp fish ginger, grated
- 1 tsp sesame seeds

[Recipe found at Damn Deliscious](#)

#### Directions:

1. To make glaze whisk together honey, soy sauce, sesame oil, Sriracha, ginger, and sesame seeds in a small bowl; set aside.
2. In a medium bowl, whisk together olive oil, soy sauce, rice vinegar, sesame oil, brown sugar, garlic, ginger, sesame seeds and green onions.
3. In a gallon size Ziplock bag or large bowl, combine ginger marinade and salmon filets; marinate for at least 30 minutes to overnight, turning the bag occasionally.
4. Preheat oven to 400 degrees F. Lightly coat a 9x13 baking dish with nonstick spray.
5. Place salmon filets along with the marinade onto prepared baking dish and bake until the fish flakes easily with a fork, about 20 minutes.
6. Serve salmon immediately with honey ginger glaze. Enjoy!