



# FISHLINES LATE SPRING 2017

## Enhance Your Fishing Vacation



Anticipating your needs and providing exceptional customer service is our first priority. We hope to make your vacation with us even more memorable, whether it's pre booking a massage or delivery of champagne on ice for that someone special. We are dedicated to ensuring your stay with us is perfect from the moment you arrive. Special requests prior to your arrival can easily be handled by emailing to [tshaan@peregrinelodge.com](mailto:tshaan@peregrinelodge.com).

**Massage appointment** - This will allow you to have the appointment time that works best for you by pre-booking early  
**Champagne/wine or fruit tray** - Always makes an exciting beginning when these items are delivered to your room prior to your arrival

**Guide request** - Pre request a guide for 2 days

**Boat upgrade** - If you haven't done so already, be sure to call the office for availability

**Special occasion birthday/ anniversary cake** - Celebrate your special occasion with excitement

**Room upgrades** - If you prefer single room accommodation, now is the time to check on availability

**Gift shop items** - Gift cards and apparel are available to have ready for the arrival of your guests

**Specialty alcohol** - If you would like to pre-purchase a specialty bottle that we do not traditionally stock, we will do our utmost to have it on hand for your arrival

**Sign up for our scotch tasting event early**

**Don't miss out on the action- Extremely limited space available on these prime June Dates;**

June 14 - 18	5 Day	Wednesday - Sunday
June 18 - 21	4 Day	Sunday - Wednesday
June 21 - 25	5 Day	Wednesday - Sunday
June 25 - 28	4 Day	Sunday - Wednesday



# *What's The Buzz at Peregrine Lodge*

## INTRODUCING THE NEWEST ADDITION TO OUR FLEET THE DENALI PURSUIT 2665



Peregrine Lodge is pleased to present the Pursuit, our newest addition to the Peregrine Fleet. This 26.5- foot Denali Pursuit is an ideal fishing vessel. Complete with bathroom facilities and cover from the elements, it is sure to be a new favourite.

Featuring cabin amenities, ample seating for up to three guests. Measuring 9' 3" across, guests can easily navigate around the spacious deck. The pursuit is fully equipped with customized, state of the art electronics, and features depth sounder and fish finder radar. All of our boats are outfitted with Scotty downriggers, Fenwick rods and Islander reels.

Priced at \$495.00 per day, this vessel can comfortably hold up to three guests

### *Guide Chatter*

Johnny 5/0 says the spring fishing has been off the charts. This is a good indication of the salmon runs we hope to see for 2017

Khoi has confirmed that he will be returning this season and looks forward to hooking into lots of salmon and very large halibut for his guests.

Butcher is recovering well from his surgery. We continue to wish him well as he recovers.

James returns to us this year after being away for a lengthy period. James was managing and guiding at another Haida Gwaii resort. We are very excited about his arrival and glad he is returning to a place we all call home.

We welcome the following professional guides to the Peregrine Team;  
Randy, Matthew, Hans, Dave, Neil, Andrew, Darian





## Fancy a Scotch?

The adventure doesn't stop at the dock! Taking care of every last detail, Peregrine strives to add luxury to your wilderness fishing excursion. This event will gather guests to share their knowledge and appreciation for a good dram of scotch. Complete with a range of distilleries, ages, and blends, our collection will feature;

- Oban Distiller Edition
- Oban 14 Year Old
- Craigellachie- 23 year old
- Maccallan- Rare Cask
- Balvenie- 21 Year Old
- Glenmorangies- 18 year old
- Cragganmore- 25 Year Old
- Glenfarcles- 25 year old
- Macallan 1987 Celebration of the Cask

*"Too much of anything is bad. Too much of good whisky is barely enough"*

- Mark Twain



*Congratulations! You've caught some stunning fish during your fishing adventure of a lifetime to be enjoyed throughout the off-season. Now what?*

At Peregrine Lodge, you have two main options:

- 1) **In-House Processing-** Our in-house fish processing facility professionally fillets, quarters, vacuum packages and freezes your catch, allowing you to travel home fish-in-hand.
- 2) **Send to St. Jean's-** St. Jean's Cannery and Smokehouse provides our guests with the opportunity to custom process their catch with a variety of options and recipes, where it will then be directly shipped to your place of residence.

A trusted partner of Peregrine Lodge, St. Jean's Cannery & Smokehouse is our company of choice to turn your prized catch into delectable, gourmet seafood. Located in Nanaimo on Vancouver Island, with stores and depots up and down the west coast, St. Jean's Cannery & Smokehouse is the largest cannery that serves the sport fishing industry in BC and has been smoking and canning seafood since the 1960s.

### Here's how it works:

Your fish are packaged securely and shipped to St. Jean's, with concise record keeping that ensures you receive your own fish back. You then choose how you want your salmon or halibut to be processed, including:

- **Smoked:** options include classic hot smoked (BBQ style), cold-smoked (lox style; whole or pre-sliced), and candied (sweet honey-glazed). Smoked with natural hardwood smoke, vacuum-packed, and frozen for shipping.
- **Canned:** regular canning or smoked & canned; bones and skin in, or removed. Cooked only once during canning so the fish retains all of its nutritional value and flavour, with only a pinch of sea salt added. These cans have a shelf life of five years.
- **Fillets or steaks:** cut and portioned perfectly, vacuum-packed, and frozen for shipping. Perfect for your barbecue!

Finally, your completed order is shipped to the address to your choice, whether in Canada, the United States, or anywhere around the world.



Be sure to instruct your guide daily on whether you will be sending your catch of the day to St. Jean's for processing or having your catch vacuum packed by us. Each fish will be tagged accordingly to either option. We strongly urge you to take a Coho and a smaller Chinook home with you for those summer BBQs, shipping the balance of your salmon and halibut to St. Jean's to be custom processed.

## On the Dash Board

STAY INFORMED, FOLLOW US  
ON FACEBOOK, TWITTER,  
AND INSTAGRAM 



 Peregrine Lodge Fishing Adventures  
May 5 at 3:08pm

The 2017 fishing season is drawing near! Fishing licences are available online for purchase from the Department of Fisheries and Oceans. Please click link to obtain yours and don't forget to purchase a Salmon Conservation stamp to retain your catch. We look forward to seeing you all soon!  
<https://www-ops2.pac.dfo-mpo.gc.ca/nrls-sndpp/index-eng.cfm>



Don't miss out on the action  
**Call for last minute specials**  
**1-800-663-0992**

## What's Cooking?

Get the Grill Ready for this Delicious Barbecued Teriyaki Haida Gwaii Salmon

### For Marinade Combine;

- 1 cup soy sauce
- 1-inch knob of fresh ginger root, grated
- 4-5 gloves of garlic, crushed
- 2-4 Tbsp brown sugar

Original Recipe found [here](#)

### Directions;

- 1) Marinade 1 1/2 to 3 pound Haida Gwaii caught salmon fillets, skin-on for 20 minutes to 1 hour
- 2) Lightly oil the fillets and the grill to prevent the salmon from sticking.
- 3) Place on pre-heated grill, skinless side down and sear with the lid closed for 5 minutes
- 4) Flip fillets on to skin side after 5 minutes, lower heat and continue cooking as desired. (A suggested total of 10 minutes per inch of thickness measured at the centre of the fillet)
- 5) Pair with your favourite barbecue side and serve hot Enjoy!



## Don't Forget to Try our Feature Cocktail

*Angler's Redemption*

- 1.5 oz Hendricks gin
- 0.5 oz Giffard Elderflower Syrup
- Soda
- Sliced Cucumber
- Mint to garnish

Fill tall highball glass with ice. Pour Hendricks gin over ice. Add a slice of cucumber and 3 mint leaves. Add Giffard Elderflower, fill with more ice and top up with soda.

Stir and garnish with mint and lime.



# 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 Reels
- 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