



Nootka Wilderness Lodge

Volume 1, Issue 2

July 31, 2009

Fantastic peak season dates still available:

- August 9 to 12—max 4
- August 18 to 21
- August 21 to 24

Limited availability. Call now to reserve. If you don't see the dates that will work for you, give us a call and we will do our best to accommodate you at a different time.

250-850-1500

www.fishnootka.com

Halibut Ceviche

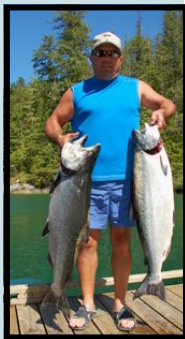
Fresh, delicious, and beautiful.....

Halibut and Marinade:

- 1 pound halibut fillet, diced into ½ inch pieces
- 1 larch red onion, diced small
- 1 lime, juiced
- 2 T rice vinegar
- 1 yellow bell pepper, stem & seeds removed & diced

Dressing:

- 1 lime, zested & juiced
- 1 T rice vinegar
- 4 T extra-virgin olive oil
- 1 T minced, fresh garlic chives
- 1 T minced, fresh cilantro
- 1 T minced, fresh mint leaves
- 1 t chili flakes
- 1 pint daikon radish sprouts



Just when we thought the fishing couldn't get any better - it did! Hugh Porter and friends limited out on big springs including 18 Tyees — averaging 1 Tye per person. The largest tipping the scales at 42 pounds. There is no doubt we will surpass the incredible record of Tyees that we set last year—over 140 Tyees. We have been experiencing a summer like none in recent memory.



Howard with his incredible 44 lb Tye



U.S. Olympic Gold Medalist Bryan Clay with one of many big fish he caught



The Porter Group with another 40 lb. Tye!



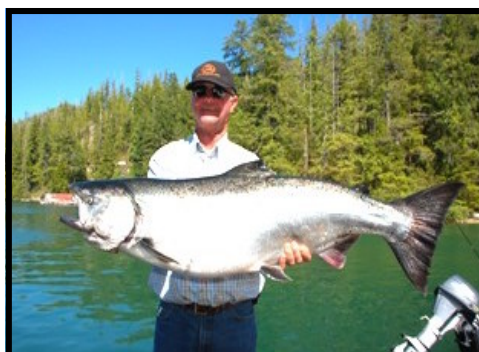
A fine day at Nootka Wilderness Lodge

We welcome you to join us for an experience of a lifetime. Big fish, great food, sunshine and friends!



Hans and his son Matt enjoying a father-son fishing adventure

Catch of the week!



Ted with his huge Tye -

"this is the best trip I have been on in my life!"



Don Sache & friends with one incredible catch!! Wow!!

Directions:

In a non reactive bowl, stir halibut with onion, lime juice & vinegar to coat. Cover & refrigerate for 4 to 6 hours.

Discard halibut marinade & in a clean bowl combine halibut & bell pepper.

For dressing combine lime juice & rice vinegar & while whisking, add olive oil in a slow stream. Add lime zest, chives, cilantro, mint & chili flakes. Fold in halibut & bell pepper mixture & season, to taste, with salt & pepper. Spoon into martini glasses & top with radish sprouts.