



Nootka Wilderness Lodge

Volume 1, Issue 6

We are now taking reservations for our 2010 fishing season. Although we are booking up quickly we still have some fantastic peak season dates still available:

- July 7 to 10
- July 13 to 16—max 6
- July 19 to 22
- Aug 12 to 15—max 8
- Aug 15 to 18—max 8
- Aug 21 to 24
- Aug 24 to 27

Limited availability. Call now to reserve. 250-850-1500
www.fishnootka.com

A Luxury Fishing Experience

The fabulous fishing continued into the 2nd half of August, and so did the Tyees! Another 45 Tye pins were handed out in the last weeks of August bringing our total over 160. The Chinook migration continued to be plentiful down the nutrient-rich coast of Nootka Sound, and the Coho just kept getting bigger. Without a doubt we have been blessed with the most consistent salmon fishing seen anywhere on the coast..

With plenty of fish being released this season, guides noticed that many of the Springs were feeder springs(not spawning until next year) which is a great indication that next years fishing will also be excellent fishing.

Our only regret was leaving Nootka Sound when the fishing was still red hot—but there is always next year. So if you haven't booked yet we still have some great dates available. This seasons great fishing news is already being talked about and the calendar is starting to fill up for 2010, so give us a call and let us give you a fishing experience of a lifetime.



Tony Anton & family & friends at the end of a successful day on the water!



Brian - all smiles with a 140 lb. Halibut!



Albert Nassi & friends with an amazing catch!



Mac and friends - the last group of the year—and still the salmon were big, bright and plentiful!



Another giant salmon

Catch of the week!



Andy Strom with his 38 lbs. Tye.



Ed & Jackie have been visiting us for over two decades and they never tire of catching trophy salmon.

Baked Salmon Steaks with Ginger Ratatouille

- 1 Tbsp olive oil
 - 1 small onion, sliced thinly
 - 2 garlic cloves, minced
 - 2 Tbsp finely chopped fresh ginger
 - 1/2 cup each diced eggplant, zucchini and red pepper
 - 1 large tomato, seeded and diced
 - Salt & fresh ground pepper to taste
 - 1 tsp butter
 - 4 salmon steaks, about 1" thick
 - 2 tsp fresh lemon juice
 - 2 Tbsp chopped fresh parsley
- Preheat oven to 350°F (180°C). In a large skillet heat oil over medium-high heat; add onion, garlic and ginger, and cook, stirring, until onions are soft. Add eggplant, zucchini and peppers, lower heat and cook gently for another 7–8 minutes until vegetables are just tender; stir in tomatoes, season with salt and pepper, set aside. Butter a shallow baking dish & place salmon steaks so they are not touching, pour lemon juice over salmon. Spoon reserved ratatouille over & around salmon steaks; cover dish tightly w. foil. Bake for 20 min. or until salmon flakes easily when pressed with a fork. Garnish with parsley.
- Preparation time: 15 minutes
Cooking time: 35 minutes