



# Nootka Wilderness Lodge

A Luxury Fishing Experience

Issue 3

August 22, 2007

Fantastic peak season dates still available:

- August 30 to September 2
- September 2 to September 5
- September 8 to September 11

Limited availability. Call now to reserve



Jim and Luzma Stewart



Bill Waddell & Mark Oljaca with an impressive catch

Hello and welcome to the third issue of our newsletter. The fishing continues to be very productive for everyone at Nootka



Patrick and Max Lawrence

Wilderness Lodge. Guide Tyler is happy to report that Ferrier Point continues to be a hot spot. Guide Kelly and his guests recently caught a 101 lb halibut off of Ferrier Point!!!

Thanks to good weather, fantastic flat water off-shore fishing has been accessible to many of our guests. Along with many good-sized Chinook (King) salmon, Guide Chris and his guests landed a 15 lb Coho at Beano Creek. The guides are very encouraged to observe lots of pilchard in the area, a promising sign of more big fish on the way!! Let us know if you would like to join us for some fabulous fishing before the season draws to a close. We have a few spots available and would love to include you in on the action!!



Patrick Lawrence with a lunker!



Dave & Irene

Sunset at Nootka Wilderness Lodge



Nassi Group and Friends!

## Catch of the Week



Coleman Corliss and his Dad Greg with Guide David Evans. Way to go Coleman!



# Nootka Wilderness Lodge

As promised, we have included a recipe for you to try with the halibut many of you have brought home. Enjoy!

## Halibut with Cumin-Pepper Curry

Cooking the spice paste briefly before adding liquid deepens the flavor of the sauce. Serve this dish over basmati rice—steamed asparagus and roasted red peppers taste great and look beautiful with this dish.

- 1T chopped ginger
- 1T water
- 1 t ground coriander
- 1t ground cumin
- 1/4 t ground turmeric
- 1/4 t red pepper
- 4 garlic cloves, minced
- 1/2 t ground black pepper
- 1t canola oil
- 1/4 c finely chopped onion
- 1 (14 oz can) chicken broth (I use less)
- 3/4 c coconut milk
- 3 T lemon juice
- 4 (6oz) halibut fillets
- 1/2 t salt
- 4 t parsley

Combine first 7 ingredients in a small bowl. Add 1/4 t pepper.

Heat oil in a large nonstick skillet over medium heat. Add onion; cook 3 minutes, stirring occasionally. Add ginger mixture; cook 1 minute, stirring frequently. Add broth, bring to a boil. Reduce heat, and simmer 5 minutes. Add coconut milk and juice; simmer 2 minutes.

Sprinkle fish with 1/4 t pepper and salt. Add fish to pan; cook 8 minutes or until fish flakes easily (DO NOT OVERCOOK) Garnish with parsley, if desired.

Guide Brian has tried this recipe and will tell you that it's well worth the effort.

## August . . . The adventure continues



Charlie, Bob, and Steve Burnham with a day's catch

We love to share comments from our guests with you and this week Chip & Adam Vandertill have been so kind as to contribute some of their thoughts about their recent trip to NWL.

My son Adam and my best friend and his son met for what we thought was some fishing. Instead we found ourselves at a 5 STAR resort in the middle of the Nootka Wilderness.



Shawn Dobbins & Adam Vandertill with Guide David & Guide Kelly



The Grazianos

The guides are the best in Canada. They love to put you on fish and share their "office" with you in any way possible. The food was better than amazing . . . . Thank you Kim . . . And ALL the staff made you feel like family instead of a guest. To say we had the best time ever is truly an understatement. Thank you to all for such a memorable trip.



Mike & Eben Corliss with a morning's catch

Call us today at

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