



Nootka Wilderness Lodge

September, 2010

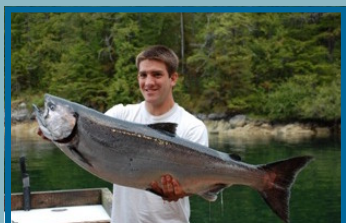
Fishing Extravaganza

Although we are already booking up for 2011 we still have some fantastic peak season dates available for next summer.

- July 13 to 16
- July 19 to 22
- July 25 to 28—max 6
- Aug 3 to 6
- Aug 15 to 18—max 10
- Aug 18 to 21

Limited availability. Call now to reserve.

250-850-1500



Barbequed Teriyaki Halibut Steaks

- Ingredients:
- 2 - "Fresh Off The Boat" Halibut Steaks
 - 3 Tsp. Sesame oil
 - 3 Tsp. grated fresh ginger root
 - 3 Tsp. rice wine vinegar
 - 3 Tbsp. soy sauce or Tamari
 - 2-3 Tbsp. light brown sugar
 - 2 Tsp. Olive Oil

Method: To make the teriyaki marinade; combine sesame oil, grated ginger root, rice wine vinegar, soy sauce, brown sugar and oil together in a small bowl. Note-(placing fish in a plastic Ziploc and pouring marinade into bag works well.) Marinate Halibut Steaks in the teriyaki mixture for approximately 1 hour. Reserve marinade for basting fish if desired. Barbeque the steaks for approximately 4 minutes per side on medium high heat (375- 400 degrees barbeque temperature—a little longer for thicker steaks.) Steaks can also be baked in the oven or pan fried. Enjoy!

The fishing this summer continued to be unbelievable in Nootka Sound right to the very end of our season. Limit catches of Chinook, Coho, and Sockeye salmon surpassed all of our expectations. The incredible size and numbers of Tyees this season was simply amazing, with many cracking the remarkable 40 plus and some into the 50's. The daily Halibut action was awesome as well with average sizes ranging from 30-100 pounds plus!! Not only was the Halibut fishing exceptional, but it was also taking place in 65' of water. One of our boats came back with a double header – a 103 and a 110 pounder!! Numerous records were broken this season - our photo collage speaks for itself.

We had sunshine every day this summer with the exception of only two rainy days. No other fishing hot spot on the coast can offer such fabulous fishing weather – not to mention the most consistent fishing, best guides and staff, beautiful fleet of boats, gourmet food, breathtaking scenery, opportunity to fish calm waters and luxurious accommodations. There is no doubt that Nootka Wilderness Lodge remains the best fishing resort on the coast – bar none!

To all of you who joined us this summer we would like to thank you once again for allowing us to share in the special memories you have made at Nootka Wilderness Lodge.

We have limited availability for next year, so if you have not already reserved your fishing adventure for next summer, please give us a call so we can be sure to hold your dates for the fishing trip of a lifetime.



Dean & Craig—Their first trip to the lodge was a fantastic one.



Scott & Gary's first trip to the lodge & they landed a 38.5 & 36.5 lb Springs!!



Ron Sakamoto's with a 29.5lbs Spring—He will be back next year for his Tyeel! Gary Oseki & Stan Sakamoto with their Tyees—37 & 31 lb. !



The Hoerauf & Jaeger families & friends enjoy yet another awesome family fishing vacation!



Just another great day of fishing for Jeff & friends.



Dick & Janet Anderson with a 41lb Tyeel. Dick & Janet also landed a pair of 32 lb Tyees.



Tim Lane—first visit & he lands a 49 LB Tyeel. Wow! What a catch.

Catch of the week!



Marty & the Alberta boys have a great afternoon Halibut fishing!!!



Abundance of salmon, plenty of giant Tyees and easy Halibut fishing made for a fantastic fishing season.



Nootka Wilderness Lodge

Summer 2010

Encore Wild Salmon

Ingredients:

4(6-8 oz) Salmon fillers

½ cup mayonnaise

½ cup sour cream

Fresh lemon juice

¼ cup fresh dill weed(finely chopped)

Hys seasoning salt(to taste)

Method: Combine mayonnaise and sour cream together in a small bowl. Divide this mixture overtop of each salmon fillet. Spread evenly. Squeeze fresh lemon juice over each fillet. Sprinkle dill and Hys over all. Bake in a 400 degree oven for 10-12 minutes or until fish flakes evenly. This recipe also works well on the barbeque. Put salmon fillets skin side down on the coals and close the lid. Time will vary depending on the thickness of the salmon fillets. Do not overcook! Serves four.

