



NOOTKA WILDERNESS LODGE



APRIL 2011

Available prime dates

- July 13 to 16
- July 19 to 22—max 2 to 4
- Aug 9 to 12—max 6
- Aug 21 to 24

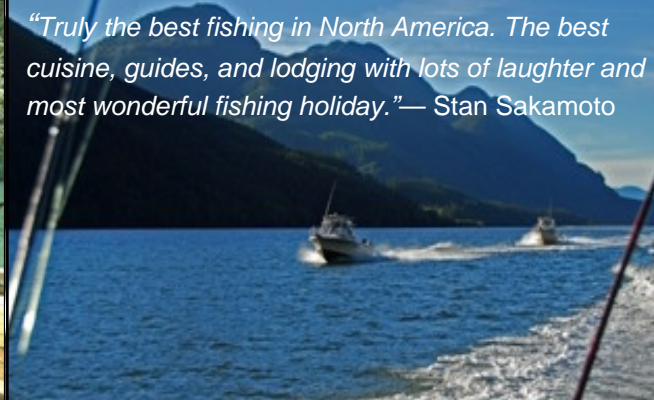
Call now to reserve.

250-850-1500

www.fishnootka.com



~ A Luxury Fishing Experience ~



"Truly the best fishing in North America. The best cuisine, guides, and lodging with lots of laughter and most wonderful fishing holiday."— Stan Sakamoto

If you have already booked with us this summer—*Welcome aboard!* It should be another fish-filled and memorable season. If you have not made plans for your summer get-away, it is not too late. We still have a few spots available in prime time for you to get in on the fantastic fishing Nootka Wilderness Lodge offers.



"Two limits of fish and a blister on my reeling finger, what more could you ask for in a fishing trip."- Shawn & Bill



Why Choose Nootka Wilderness Lodge?

- World-class salmon fishing - the most consistent on the entire coast
- Bonus fishery of Halibut, Red Snapper, Ling Cod
- Quality & comfort in 25-28 ft GradyWhite boats with full washrooms on board
- Professional, dedicated, personable fishing guides who are absolutely the best on the coast
- Just hours from Vancouver or Seattle puts you in the heart of Nootka Sound
- Breathtaking scenery and wildlife
- World-class gourmet cuisine will blow you away!
- Comfortable, spacious accommodation
- Attentive, friendly staff will greet you in Campbell River, taking care of your every need until departure
- Our fishing packages are all inclusive—including flights from Campbell River to NWL, fully-guided fishing, accommodation, gourmet meals & all snacks (there are *no* vending machines) complimentary beverages with meals, license, all terminal tackle, foul weather gear if needed and complimentary airport shuttle.

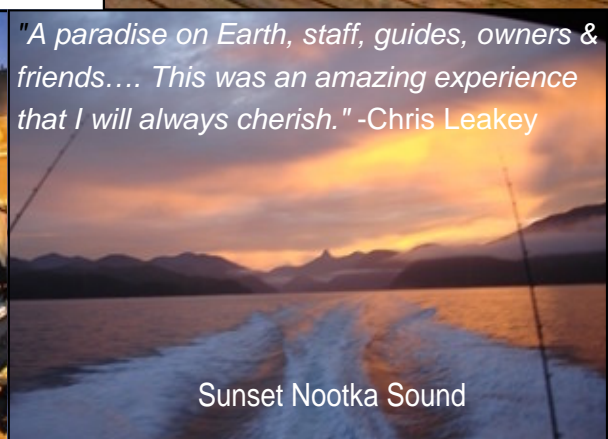
Ask us about exclusive use for family or corporate groups.



"A paradise on Earth, staff, guides, owners & friends.... This was an amazing experience that I will always cherish." -Chris Leakey



NWL at night.



Sunset Nootka Sound

West Coast Garlic Salmon Steaks

- 4 large salmon steaks
- 3 TBS butter melted
- 3 TBS peanut oil
- 2 TBS fresh lemon juice
- 2 TBS fresh minced garlic
- 1 TSP fresh tarragon minced
- 1/4 TSP grated lemon peel
- 1/8 TSP red pepper flakes
- 1 TSP salt
- 2 TSP freshly ground black pepper
- lemon wedges

Combine butter, oil, lemon juice, tarragon, lemon peel and pepper flakes to make a marinade. Place salmon under broiler and brush with half the marinade. Broil under pre-heated broiler 2 inches from heat for 4 minutes. Turn and brush with remaining marinade then broil until fish flakes about 4 more minutes.

Season with salt & pepper. Serve immediately with lemon

