



# Eagle Pointe Lodge

fishing retreat



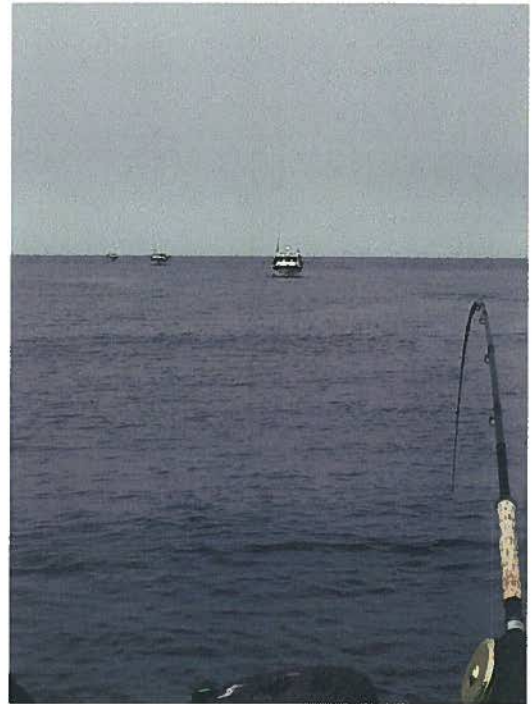
*Breathtaking!*

The fishing season has come and gone for another year at Eagle Pointe Lodge. The Lodge was fully booked which means approximately 400 happy anglers with whom we had the pleasure of hosting.



*What dreams are made of.*

Steady Chinook fishing mixed with outstanding Coho and halibut action created a fantastic recipe that nobody could deny!

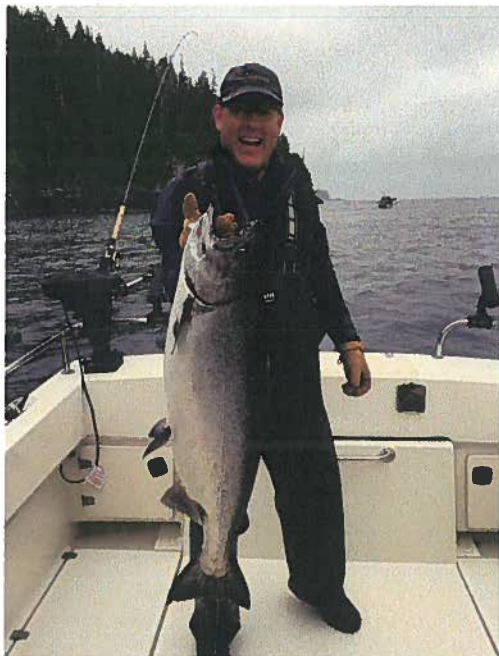


*Everybody lined up and ready for the first bite of the day.*

As a large part of British Columbia battled forest fires and dealt with the smoke that blanketed most of the province, we had our own weather on the North Coast. It was an extremely wet summer for the Prince Rupert area. This may not come as a real surprise if you have spent much time on the North Coast. A little bit of rain is a small price to pay for

some of the best fishing on the British Columbia Coastline.

The lush forests paint breathtaking, green backdrops everywhere you look and remind us daily of how fortunate we are to work or visit this remote piece of heaven we call Eagle Pointe Lodge.

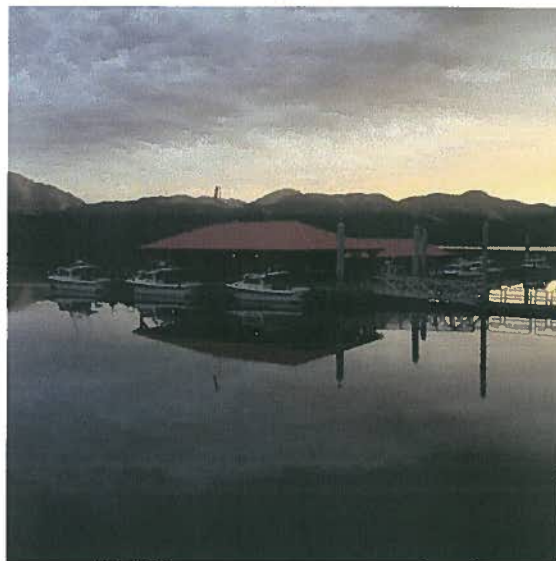


*Getting it done with a chrome 35 lb. tye.*

May 15<sup>th</sup> was the kick-off to the fishing season with most of the action in the local waters near the Lodge.



*A couple of great Chinook that happened to be in the area during the heart of Coho season.*



*Poised and ready for another day of action.*

We are generally targeting the early Nass River fish that like to travel in and around the Lodge on their way back home. These early season Chinook allow us to be one of the first lodges that open on the coast. Generally, these fish range from 18-28 lbs and, with the odd tye mixed in, keeps everyone watching those rod tips for the next bite!



*A happy angler with her 30-lb bruiser.*

Having this resource right at our fingertips is extremely special, and with a short ride to the

fishing grounds, everyone has more time with the bait in the water.



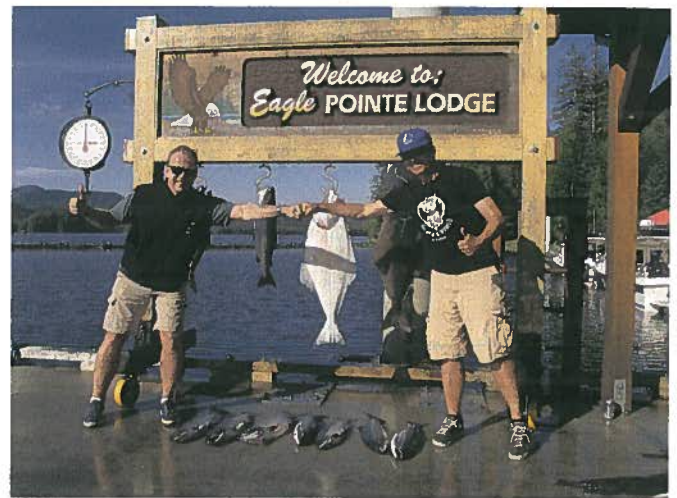
*Good reason to be all smiles this day.*

Halibut fishing is also quite productive in our local waters during the early season. The reef on the outside is a steady producer right from the start of the season. Unfortunately, weather can play a big part in us actually getting out there to fish so, with the protection of the inside waters, dropping a line to the bottom is always a beneficial idea.



*A 50-lb local waters halibut.*

As June embarks, we start exploring Dundas Island and other favorite spots rich with fish heading to the Skeena and other Southern rivers.



*Pounding out the good times.*

The Coho always start to show up in June which is an added bonus to everyone's salmon limits.

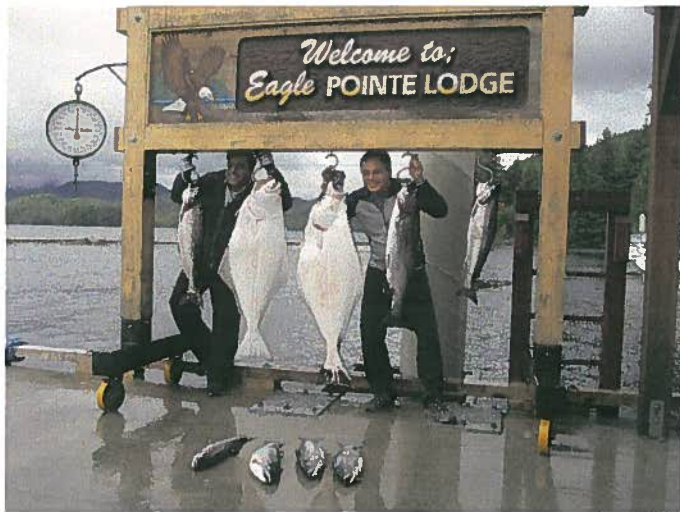
Dundas Island is a legendary place where dreams of the "Big One" have the distinct possibility of coming true. Every year within the fishing community, several jumbo-sized Chinook are caught off Dundas; although more often than not, Dundas is a steady producer of 20-40-lb salmon. These fish make the best table fare and put up an amazing fight which is really what it's all about!



*Plenty of reason to grin.*

As the summer continues, the Coho keep swimming into Dixon Entrance with one thing on their minds...EATING. It was a very good season for them right to the last trip with the average weight between 10-15 lbs.

Chinook fishing continues into late July which, at that point, the bulk of the fish have now entered their respective rivers to start their spawning ritual.



*A fine display of what late July has to offer.*

Halibut fishing was nothing less than amazing this past season. It seems that it has been consistently fantastic the last few years which bodes well for future years.



*Another great haul!*

We believe that catching and releasing all fish over 133 cm (DFO law) is beneficial to the future stocks. All the fish over that size limit are female and have the ability to spawn a large number of eggs. Therefore, it makes complete sense to release them back into the wild.

It was satisfying to see that halibut were everywhere and not just at the reef. Many

guests left the lodge with 40-70-lb halibut from the channels, bays and local waters near the lodge.

We ended the season with 19 tyees and ample halibut within the 133 cm size limit.

<b>Top Salmon of 2017</b>		
1	Patrick Scace	38 lbs
2	Jared Palmer	36.5 lbs
3	Siva Gnanapandithan	35 lbs
4	Phil Murray	34.5 lbs
5	Fred Forester	33 lbs
6	Jean Sebastien Monty	32 lbs
7	Andrea Parnell	31 lbs
8	Katherine Emberly	31 lbs
9	Marvin Cuaresma	30 lbs
10	Sofi Leal-Riddell	30 lbs

<b>Top Halibut of 2017</b>	
Jeff Alpin	72 lbs
Cynthia Wallace	70 lbs
Kiersten Enemark	69 lbs
Mark Little	68 lbs
Mel Benson	65 lbs



*Appetizer tray of salmon goodness.*

We were pleased to continue the renovations and improvements that ensure the best possible experiences for 2017 and future years at Eagle Pointe Lodge.

We extended and completely renovated the kitchen. The new kitchen was a welcome addition for Nikki and her team as they continued producing top notch cuisine for everyone to enjoy.



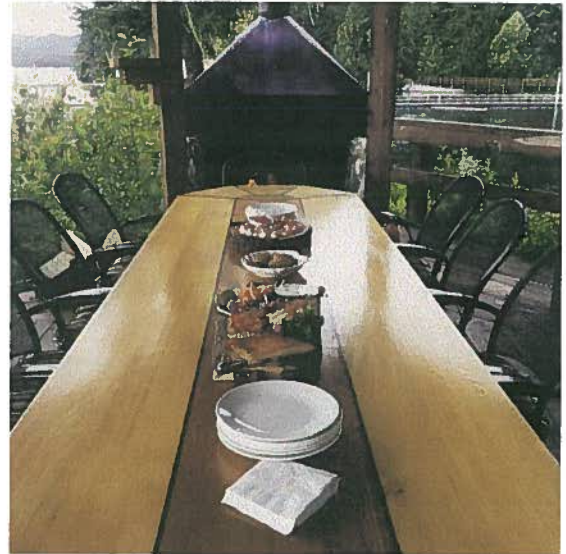
*An exquisite and delectable dining experience with Chef Nikki Andersen*



*Another delicious dinner presentation.*

The boardwalk to the Pointe Cabin was completed in the spring, and it now matches the existing boardwalk around the Lodge.

New windows and sliding doors in the front of the Lodge as well as an extension to the gazebo area rounded out the improvements.



*Appetizers at the gazebo anyone?*

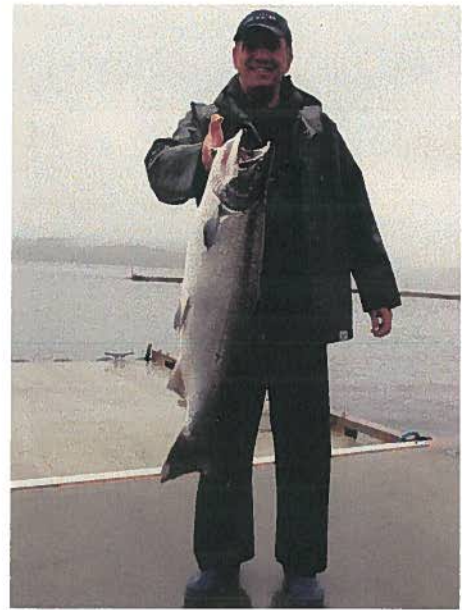
We also applied for and received a fish-processing permit. This permit has given us the ability to portion the fish for our guests. In the past, the fillets had to go home in a full fillet, but now we have the ability to make them into smaller, family-sized pieces. It was a great addition to Eagle Pointe and everyone appreciated it this season.



*Teamwork at its finest.*



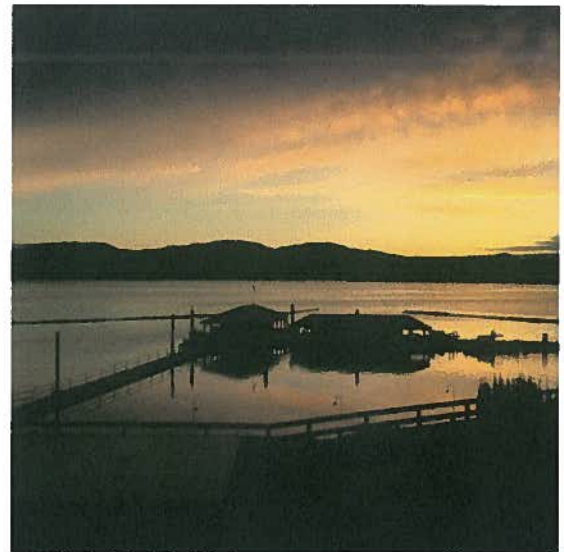
*A nice mix of Chinook, Coho and halibut.*



*All smiles with a fantastic August Coho.*



*Colourful appetizer served up by Chef Nikki Andersen*



*Perfect sunset over a magical place.*

On behalf of the ownership and the staff of Eagle Pointe Lodge, we thank you for your continued support and patronage. We look forward to building and sharing great memories with all of you next season. For booking information, please call Denise Isaman at 1-888-988-8388 (toll free) or look us up on the web @ [www.eaglepointelodge.com](http://www.eaglepointelodge.com)



Tight lines,

**Jonathan Beaty, Manager**