



# In the Spirit of Gratitude Christmas 2009

*We begin this Christmas letter with two recipes to warm your hearts and nourish your bodies. We hope these dishes maybe something you can prepare and enjoy with family and friends over the holiday season.*

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## **BAKED LAKE TROUT STUFFED WITH GARDEN VEGETABLES**

8-10 Lbs whole lake trout, cleaned, head removed.  
Rub the inside of the fish with a little salt and pepper.

### **GARDEN VEGETABLE STUFFING**

1 cup Finely chopped onion  
¼ cup Butter or margarine  
2 cups Dry bread cubes  
1 cup Shredded carrots  
2 cups Fresh mushrooms (washed, trimmed & sliced)  
½ cup Parsley  
1 ½ tsp. Lemon juice  
Egg  
1 Clove garlic (minced)  
1 tsp. Salt  
¼ tsp. Marjoram  
¼ tsp. Lemon pepper  
Preheat oven to 350°F

1. In a large saucepan cook onion in butter until tender, stir often.
2. Lightly mix remaining ingredients until cooked.
3. Stuff trout. Bake approximately 45 minutes or until fish flakes easily with a fork.

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## **CARIBOU ROAST WITH PEPPERCORNS AND MUSTARD**

4 lb. Caribou roast, any cut  
¼ cup Dry mustard

### **MARINADE**

¼ cup Soya sauce  
2 tbsps. Blueberry vinegar or other fruit vinegar  
½ cup Olive oil  
2 tsp. Tarragon  
½ cup Crushed peppercorns

Marinade Time: 2 hours

1. Combine the soy sauce, vinegar, oil, tarragon and half the peppercorns to make the marinade. Coat the roast with marinade, place in a glass dish and allow to marinate for at least 2 hours, turning every 20 minutes.

Preheat oven to 450°F

2. Just before roasting, add the mustard and remaining peppercorns to the marinade to form a paste (add up to 1 tbsp more mustard if necessary). Using your hands, coat the roast as thoroughly as possible. Roast for 15 minutes.
3. Reduce heat to 325°F and continue roasting for 45 minutes to 1 hour. The roasting time will depend on the thickness of the roast. (A roast about 2 ½ inches thick will require no more than 45 minutes if it is to be rare.)
4. Let the roast stand for 10 minutes before carving to allow the juices to flow back into the meat.



## CORE VALUES

Harvesting sustainable amounts of fish and game is a tradition that Jim, boss man and founder of Peterson's Point Lake Lodge (The 'J' Group Ltd.) taught us. Jim integrated these values with his commitment to providing high quality service, combined they are the core components of our business philosophy. And it goes without saying that Jim's deep respect of the land and water is something that was so essential it became an inherent value to our family and staff. So for us, to share times fishing, hunting, cooking and enjoying the natural beauty of the tundra with you is so much more than just an every day job. We are honoured to show you the best of what we have to offer in this incredible part of the world.

## FISHING

This year things were a bit slower, spring thaw was later than the norm and the economic downturn resulted in a quieter fishing season for our business. After researching weather conditions on a daily basis, we threw caution to the wind and flew to the lodge on July 11th where we found ice 400 meters off the shoreline just in front of the lodge. These conditions presented us plenty of time to open up and do maintenance and renovations for the season prior to the arrival of our first fishing guests. The late thaw also meant that the water did not warm up as much this year and guests who brought up their fly rods appeared delighted with the quantity of fish caught and released; those guests who were awaiting the real big lunkers were patient to catch and release a fish a larger than last years' biggest catch of the year.

## NEW PACKAGES: PHOTOGRAPHY & CUISINE

After the fishing season we had a trial run of a cuisine/naturalist program which included two days in Yellowknife and four days at the lodge. Weather conditions were ideal and instructors/participants savoured northern entrees & appetizers and enjoyed learning about the tundra and seeing the beginning of the caribou migration. New this year was our Arctic Photography Workshop, lead by Dr. Robert Berdan, a professional nature photographer. During this program we saw the Northern Lights, a variety of wildlife as well as the beauty of the tundra in autumn colours. For the time being, you can find out information on these new programs on our website: [www.petersonspointlake.com](http://www.petersonspointlake.com) and select photography or cuisine from drop-down menu under the other packages link. In the near future, these packages will also be found online at: [www.mybackyardtours.com](http://www.mybackyardtours.com).

## HUNTING

Our hunting season was a great success. Each one of our hunting guests filled all of their tags with the exception of one gentleman who preferred to go fishing rather than harvest his second caribou. We anticipate that if our hunting guests have their racks professionally scored many of will make the Pope & Young and Boone & Crocket record books; antler growth appeared exceptional. The overall physical condition of the caribou was great, the animals had a good proportion of fat and had healthy coats. We saw large herds numbering in the thousands or hundreds throughout the fall and there were a high number of cows and calves reported which is indicative of a strong and healthy herd.

Unfortunately, in November this year we received some disturbing news that could negatively affect our business. The Department of Environment of Natural Resources (ENR) Government of the Northwest Territories (GNWT) conducted a photo census of the one of the caribou herds (the Bathurst herd); results indicated that the population has declined since the last photo census. As a result, ENR submitted a proposal to wildlife decision makers with recommendations outlining possible herd recovery options which include: eliminating all tags for the outfitting industry for possibly two or three years, eliminating all commercial meat tags and eliminating tags for all resident hunters. Requests and recommendations that other user groups limit their cow and bull harvest are also put forward in this proposal.

This means, should this proposal be accepted, we would be unable to offer hunts until 2012/2013. This news is indeed troublesome for many reasons, particularly because the GNWT promised that we would have the same allotment of caribou tags for 2010 as we did for this year and it goes without saying that we have a vested interested in the health of caribou, caribou is our livelihood. We are a contributing member of the Northwest Territories community and have a deep interest in sustaining caribou populations for generations. In 2007, on the pretense that there may be issues with herd populations, we accepted a significant tag reduction to assist with the health of the caribou. We have contributed to the monitoring of herds and worked with biologists. Our philosophy is about responsible hunting and offering an entire experience in a unique part of the world. All caribou meat and organs not taken by guests are donated to the lodge, some of which are distributed to residents and community service organizations. We do not believe that we or the caribou sport hunting industry in general are one of the primary contributors to the possible decline of the caribou. We believe that the GNWT needs a comprehensive plan to manage all caribou herds not a plan that just manages one or two herds.

It is our understanding that the wildlife decision makers are accepting submissions from all industry stakeholders and will be holding public forums and public consultations before making a final decision. We will be submitting our own proposal and attending public forums. We anticipate that we may have some solid information mid-January 2010. In light of this, we have not included our 2010 sportshow circuit schedule as this will dependent on the aforementioned. There is much more to the topic at hand then warrants in a Christmas letter, we just wanted to inform you of what is happening in our lives.

We wish you all the best in 2010. Please keep in touch, we enjoy hearing from you. With warm and high regards,

The Peterson Family,

*Margaret*  
*Chad*  
*Amanda*

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