



Joy, Peace and Happiness

Christmas Wishes 2004

A Christmas letter from Jim, Margaret, Chad and Amanda...

This is our 25th Christmas in Yellowknife we can say that our family is dedicated to life in Canada's Arctic. Thank you for making our 20th Anniversary in the outfitting business possible! After all of our experiences we have even more passion for sharing our adventures in the north with you. We look forward to greeting you again with one of our trips in the near future.

There were too many highlights this year to mention so we plan to produce a newsletter covering some of the seasons' events and post it on our website. In the mean time we would like to make note of some of our special guests, particularly, George Kimmel came back for his 13th trip! Ray Kimmel, George's father, who both hunted and fished with us celebrated his 91st birthday this year and is now staying closer to home. George fished with avid anglers Jim France and Jim Nelson who came for their 6th season. *The question is: "who is going to catch the biggest fish next year?"*

My brother, Bob Peterson, spent three weeks with us at the lodge this summer. Bob taught me how to fish when I was young, since then my dream was to become a lodge guide, owner/operator. It has been 45 years since I last fished with my brother and I can't tell you how great it was to share Point Lake with him.

For the last four years, Al Unger has hunted with us and we look forward to having him return next year with his brother and son. Al is known for his love of fly-fishing and after he bagged his caribou he spent his time reeling in lake trout on his fly rod with his guide John Lee. We were very pleased to have Gary Rueb, Bob Everson, Mark O'Sell, and Bill Wilkie, hunt with us again. It was also great to have met our new guests, many of whom have been planning their trip with us since 2002. Next year we look forward to having Fred Baldwin, Jim Beilke, Bill Infanger, Doug Walrath, Dan MacLean & Casey & Gerry Beyersbergen's return!

Congratulations Jim France, winner of our "Fishing for Diamonds" special promotion this summer. Jim France told his wife that he was going to have the .32 pt Canadian Polar Bear Diamond set into a Five of Diamonds lure, but we are positive it went into pendent for his wife.

Another one of our guides, Dave Abernethy, received his national hunting guide certification this year. In the Northwest Territories, Point Lake guides are leading the way in receiving their certification. Presently we have 80% of our guides certified, and hope the others receive their certification in 2005.



Brad Fenton a freelance outdoor writer from Edmonton came up fishing with this August. Brad is an expert angler and avid fly fisherman; educated as a biologist he provided insight into the different types of insects and food consumed by Point Lake fish as well as noting the habitat of other fish species in Point Lake. Brad discovered that Inconnu and Burbot as well as Northern Pike are in Point Lake and are often the food source for lake trophy lake trout whereas "shakers" feed mainly from flies, which produces the orange colour flesh. Brad is writing an article and the publication date is yet to be announced. We hope to have Brad come back to Peterson's!

This year, the weather returned to more 'normal conditions' then we have had over the last couple of years. In 2002 & 2003 we were hunting in t-shirts, this year we had typically cooler temperatures. During the latter part of our hunting season snow flurries, high winds and freezing temperatures were common. This made for good hunting and minimized the mosquitoes & black fly population.

For the second consecutive year we have seen Muskox around Point Lake. Egan Wuth while guiding Kris Johnson and Bill Wilkie, this August, saw a herd of 20 Muskox including cows, calves and bulls. In 2003, we saw a small herd of 9 adult Muskox directly across from the lodge. This is very exciting for us we hope they continue to migrate through our area; they are magnificent animals and wonderful addition to show our guests.

Yellowknife is still booming with much building and exploration. It is amazing how many changes have occurred since we first moved to Yellowknife. We had an exploration company stay at our lodge for 7 days in July prior to our fishing season. It was so much fun having them stay with us; we learnt about Point Lake geology as well as what is involved in sampling. Although we wish them luck finding diamonds and gold, we hope that it is not in our back yard.

We are going to the following sports shows and hope to see you there.

- Chicago, IL: Pheasant Run: January 13-16, 2005;
- Denver, CO: January 27-30, 2005
- Minneapolis, MN: March 29-April 3, 2005.

If any of you have any free time and want to work the booth with us, we would be happy to have you join us. We feel that there is no one better to tell what it is like out at Point Lake then our guests. Please let us know if you are interested.

Best wishes for a happy winter season and we hope you can join us in the north next summer for a great adventure.

Merry Christmas,

Jim, Margaret, Chad, Amanda & Staff



If you are interested in reading a good book over the holidays, Margaret recommends:

Barrenland Beauties: Showy plants of the Canadian Arctic. Barrenland Beauties is the ultimate pocket field guide for the spectacular flora of the Canadian Arctic. Designed for both visitors and northern residents, it describes more than 100 arctic plants. The book includes over 200 colour photos, plus a key to shape and colour and a glossary. Inuktitut names for many plants have been added to this edition \$29.95 CDN

Or

Thunder on the Tundra: Inuit Qaujimagatuqangit of the Bathurst Caribou
This remarkable book is an unprecedented account of Inuit knowledge of the Bathurst Caribou herd. The facts and stories were collected in interview of 37 Inuit elders and hunters over five years. A must read! Soft Cover, 208 pages, Colour, B & W images and line drawings. \$39.95 CDN

PHOTO'S/SURVEY: We have been fortunate to have photos shared with us by several guests: Jim France, George Kimmel, Mark & Linda Potvin, Kris Johnson, Roger Burnham, Jim Bergland and Tammy Troupe. A special thank you to our 2004 hunters who responded to our survey this year. We appreciate your contributions & feedback!

OUTFITTERS PIE

2-3 lbs	Caribou Backstrap
1 Cup	Flour
1 Tbsp.	Garlic Salt
1 Tbsp.	Oregano
1 Tsp.	Pepper (Other spices if desired e.g.; Montreal steak spice, but watch salt content)
1 Large	Chopped Onion
2 Cups	Mushrooms (sliced)
8	Potatoes
1 Pkg.	Puff Pastry
2 Cans	Creamed Corn
1	Egg
	Grated Cheddar Cheese

Cut backstrap into bite size pieces. Put flour and spices into a large Ziploc bag. One handful at a time, place into bag and shake until all the pieces of meat are coated with the flour mixture. In small batches, fry the backstrap in a small amount of oil until well browned. When all the meat is done, put into a saucepot. Add enough water to cover about $\frac{3}{4}$ of the meat. Bring to a boil then turn down to simmer. Add onions and mushrooms. Let simmer about 20 minutes, stirring occasionally not to let the bottom stick. Pour backstrap mixture into a large rectangular baking pan. Boil Potatoes and make mashed potatoes. Add desired seasonings. Add corn over top of backstrap mixture. Layer cheese over top of corn. Cover with mashed Potatoes. Roll out puff pastry and cover the pan, making sure the edges are tucked in downsides of the pan. Make a few slashes in the puff pastry. Brush with slightly beaten egg. Bake at 350°F for about 1 hour, or until puff pastry is golden brown. Joanne Edwards (PPLL Cook)

