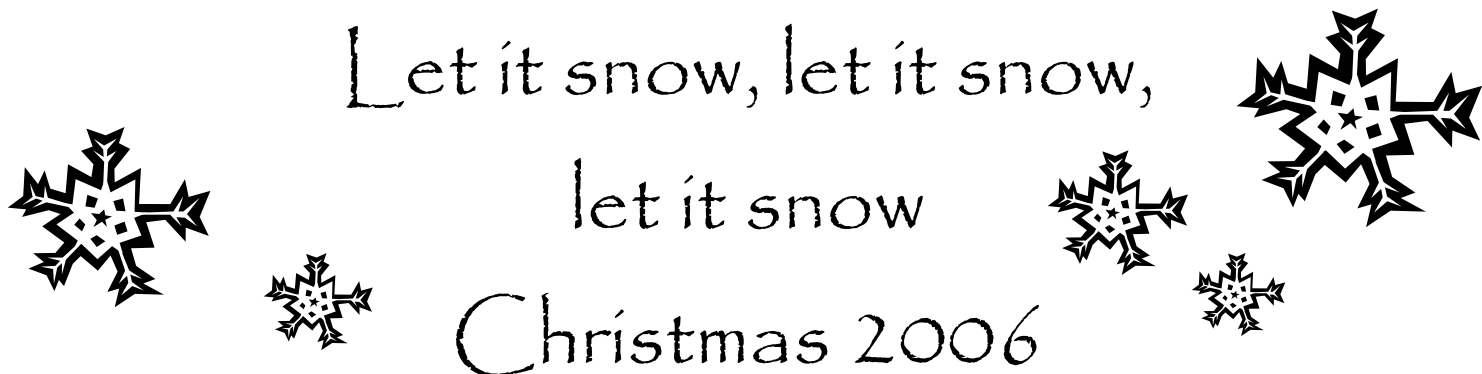


Let it snow, let it snow,
let it snow
Christmas 2006



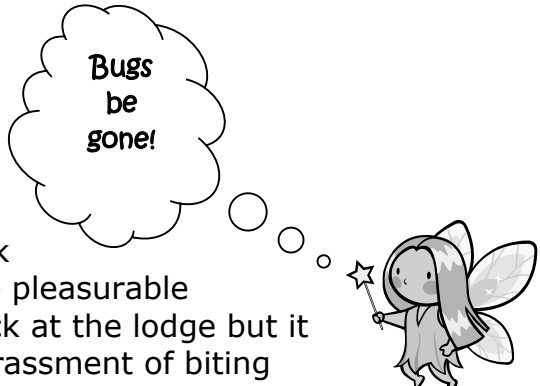
Even though we are well into the electronic era we still think it is special to receive a letter in the mail. So we continue the tradition of sending you our Christmas letter – the old fashioned way. Of course you can download it from our website as well at www.petersonspointlake.com/new.html. We hope that your spirits are high, you are healthy and in the company of friends and family.

Spring came early this year; it was record breaking and that goes for last winter's weather conditions as well. In our 27 years in the north, we have never had such an early spring or milder winter as that of 2006! The ice retreated from the shores of Point Lake almost 3 weeks early (around June 16).

The good weather conditions prevailed throughout the entire season; some of our guests, Gerald Tone and his group didn't need much more than their T-shirts for the length of their stay. Guests caught numerous fish each day ranging from 3 – 40lbs. Jim Nelson caught & released the largest lake trout of the season, leaving the 2006 record at 43lbs! Congratulations Jim.

Although having good weather is a blessing, the warmer temperatures experienced during mid-August slowed the caribou migration and kept them further north as was the case during our first hunt. However, conditions changed and the migration came through our area, some weeks in great numbers! We had 100% for the first caribou and 85% success rate for the second this year which was quite impressive considering the average harvest for two caribou amongst all of the caribou outfitters was 50%. To compensate for the warmer temperatures experience during the first hunt we decided to start our hunts a few days later. Beginning in 2007 our hunting season will begin on August 20th, three days later than 2006.

The caribou were in great shape, the racks were big and the overall condition of the caribou was very healthy. No doubt is this directly related to the fact that there were no insects this year. That's not exactly the case, more specifically, the bugs were horrendous at the beginning of the season, to the point where you didn't want to go out without a head net, however around July 20th the bugs were gone - no black flies or mosquitoes to speak of. Not only does it make more pleasurable conditions for us to hunt, hike the tundra, lounge on the deck at the lodge but it gives the caribou more time to eat and relax without the harassment of biting insects. The end result, healthier caribou!



Bugs
be
gone!

Green Thumbs! George Oswald and Jim Peterson planted 90 pine seedlings around the lodge this summer. This project was one of Margaret's ideas; she is always experimenting trying to grow plants in various locations. Margaret tackles gardening like she tackles cooking – with reckless abandon! We could all learn from her love of adventure! Margaret originally wanted all of our guests to 'adopt a tree' whereby each guest would plant their own seedling and would come back to nurture it but the trees needed to be planted right away so George and Jim gracefully took on the task. George is planning on returning next year to check on his trees and do a little fishing with his sons! Thanks for your help George!



20th Year Guiding! Many of you had the opportunity of having Paul Jones as your guide over the years. This year we celebrated his 20th anniversary at Point Lake. We are fortunate to have so many long-term guides who enjoy sharing their knowledge and experience with our guests each year. As always our entire staff worked hard to make sure that our guests had an enjoyable stay at the lodge. We were very happy to have a number of friends return to fish and hunt with us this year and grateful to make the acquaintance of new friends from as close as Edmonton, AB to El Paso, TX. We look forward to seeing you again in the future.

Exciting Announcements

- *Peterson's Point Lake Lodge will be featured on the History Channel in 2007!* Video camera man, Nick Clausen, and fish expert, Richard Sternberg, came to shoot some footage of monster lake trout for Doug Hajicek of Whitewolf Entertainment. They used a special underwater camera to catch spectacular shots of trophy for their retake of our 1992 documentary on the Point Lake Monster. The new film will be aired on the History Channel – Where Legends Meets Science Program. The air date is not currently available but we will keep you abreast of when it will be on – keep watch for it!
- *Out of the Bugs!* Next year you can awe over the landscape and enjoy the surrounding beauty of the barrens from the comfort of your cabin. Each of our guest cabins will be getting a facelift with the addition of a screened in porch.
- *We're Heading South.* Come see us at one of the following sportshows

2007 Sportshow Schedule

Chicago, IL January 11-14, 2007 booth #603
Pheasant Run Mega Centre

Sacramento, CA January 18-21, 2007 booth #2432C
California Exposition & State Fair (Cal Expo).

Denver, CO January 25-28, 2007 booth #813C
Colorado Convention Center

Minneapolis, MN March 27- April 1, 2007 booth #741
Minneapolis Convention Center

Margaret's Christmas Recipe

Margaret usually shares one of her recipes every year, Lemony cranberry-coconut squares is her pick for Christmas 2006. Enjoy!

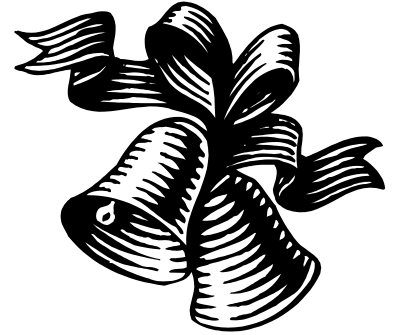
Lemony Cranberry-coconut Squares

Base

- 2 cups All-purpose flour
- ½ cup Granulated sugar
- ¼ tsp. Salt
- ½ Cup Unsalted butter (at room temperature)

Filling

- 2 tbsp. All-purpose flour
- 1 tsp. Baking powder
- ¼ tsp. Salt
- 3 Eggs
- 2 cups Granulated sugar
- 1/3 cup Freshly squeezed lemon juice
- 2 cups Frozen or fresh cranberries
- 2 cups Shredded Sweet Coconut



Preheat oven to 350°F.

Base

1. Grease a 9" x 13" rectangular baking pan or coat with cooking spray. Stir flour with sugar and salt. Stir in butter until crumbly. Evenly press mixture into bottom of prepared pan. Bake until lightly golden, about 20 minutes.

Filling

1. Stir flour with baking powder and salt in a small bowl. In a large mixing bowl, whisk eggs with sugar and lemon juice. Whisk in flour mixture until blended. Stir in cranberries and coconut. Pour mixture over hot baked crust.
2. Reduce heat to 325°. Bake approximately 45 minutes or until middle is firm and edges are a deep golden color. Store in a sealed container tightly and refrigerate for up to 3 days or freeze for up to 1 month.

If you are interested in reading more about our 2006 season & current news check out our What's New Page on our website <http://www.petersonspointlake.com/news.html>. Be sure to download our 2006/2007 Newsletter, it is filled with highlights from the year, interesting facts, information on wildlife and more!

From our home to yours, wishing you

Love, Peace & Happiness

Jim, Margaret, Chad, & Amanda Peterson & Staff