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# 2007 RECAP

## WHY ARE WE HERE?

Why are we here? This is a universal and age old question that we ask ourselves generation after generation as we navigate the world in our personal search for our place in it. It's also a question that we ask ourselves after 3 months in the bush at North Knife Lake Lodge. Three months of clean air, clear water and only the sounds of the waves and the loons to distract you from your thoughts or your conversations. Well, you know what they say about too much of a good thing...have you heard the term "bushed"? By the end of the season, we're all engaging in a little "good-natured torture" just to entertain ourselves and keep from going right over the edge..... And then, just to show how bushed we really are...we stay an extra week for some family R & R so that we can regroup, recoup and thoroughly enjoy the surroundings at North Knife Lake.

Presumably, "why are we here?" is a question you may ask yourself while you're with us (but in a good way, right?) and especially when you are making that decision to come and see us again next year. We assume what brings you back is exactly what we love about it...the air, the water, the quiet, the exclusivity, the FISHING, the food, the beauty and the people. This year, we had a lot of new customers that have been previously going to some of the really big lodges...the destinations with 50 or so guests at a time, where you get lost in the numbers and where you have to fly out to catch consistent big fish. Our new customers were instantly intrigued and refreshed with our small and exclusive location, attention to detail and the fact that we have a one of a kind fishery right on our



main lake. But of course, like our own personal place in the world; each of us has our own personal reason for choosing North Knife Lake Lodge.

We always love to hear from you; that's why we contact you after you're home from your trip to find out what you liked, what you didn't, what we can improve on and.... why you were here. And to help us keep in touch all year we have just launched our North Knife Lake Lodge blog at [www.webberslodgesfishingblog.com](http://www.webberslodgesfishingblog.com) so that you can tell us what you think we need to know and also stay up to date with new developments at Webber's Lodges.

We would like to thank all of you who joined us in 2007 and for allowing us to enjoy another successful season at North Knife Lake.

Until next year, stay healthy, happy and wise...get outside!  
From all of us at Webber's Lodges.



# IT TAKES TWO!

## The Couples Fishing Trip of a Lifetime

By George and Nina Williams

We could easily run out of gushing adjectives trying to describe our trip to North Knife Lake Lodge this summer - incredible fishing, fabulous food, exceptional customer service and accommodations, an awesome guide and wonderful company - all at once - in a pristine wilderness setting.

It was the most enjoyable, stress-free vacation we have ever taken. And to think we almost didn't make the trip together. Up until the very last day Nina was balking. "I am not a fisherman," she said. "I never did claim to know what I was doing with a fishing rod. Why don't you take one of your friends? Why do you want me to go?" After 23 years of marriage, I thought a back-to-nature style vacation (and a chance to catch some trophy northern pike and arctic grayling) would do us some good - give us a chance to reconnect.



We flew to Thompson from Winnipeg on Sunday, stayed at the Days Inn overnight and flew out the next morning in a well-appointed Beaver floatplane piloted by Lodge co-owner Nelson Morberg. The flight was perfect. No turbulence, a great view of the wilderness below and a very smooth landing on North Knife Lake. We were immediately welcomed by Webber's Lodges staff, who carried our gear up to the main lodge. Once in the lodge, we were greeted by award-winning cookbook author Helen Webber, Chef Dave Schellenberg and more polite staff members. We were also treated to a feast of waffles, bacon, homemade bread and jam and numerous other accompaniments I can't remember - except for the fact that it was all was delicious. We were then shown our accommodations, a beautiful condo just up the hill from the main lodge that included a double-bed, a wood-burning fireplace, a loft with more beds



and a large bathroom (with a hot shower!).

Our day began with our guide Ryan Suffron already waiting for us with the boat, rods, tackle and everything else we needed. All we had to do was show up. We headed to our first fishing spot and on my fourth cast I caught a trophy northern pike - a 43-inch Master Angler that probably weighed in around 25 pounds! I'd already caught my fish of a lifetime and I'd only been on the lake 10 minutes! Nina also caught a good-sized pike in her first few casts and then we got another surprise. While she was reeling her pike in, I hooked another one - but when I went to take it off the hook our guide said not to. "You guys don't have to do anything," said Ryan. "I'll take care of everything. Just sit back and relax." Our guide really made the trip for my wife. "If I'd been alone in the boat with my husband all week I don't think we would have made it," she told lodge co-owner Toni Morberg one evening. "The encouragement, instruction and conversation our guide provided was both invaluable and enjoyable."

We caught numerous big fish that day and also were treated to the sight of a moose and her baby swimming across the lake to an island. During the trip we saw more than one eagle and her babies, loons, arctic terns and whiskey jacks. There were also wolves in the vicinity based on evidence shown to us by one of the guides. We didn't see the wolves but we were certain they saw us! They were just too smart.

Back to the Lodge after our first day of fishing we had soothing hot showers in our condo, changed our clothes and headed down to the main lodge for 6 p.m. cocktail hour. Cocktail hour is a special time of day at North Knife Lake



Lodge, when all the guests get together for specially-created drinks and appetizers and a chance to tell their big fish and adventure stories from the day. Dinnertime at the lodge was always a wonderful experience. The chefs prepared fresh breads, salads and delicious entrees every day, many of them from the Webber's Lodges series of award-winning cookbooks. There was also a different delectable dessert at every meal. All the dishes made from scratch using natural ingredients and the preparation was always superb. After dinner we had a choice of spending time conversing in the main lodge with the other guests, watching a movie or playing a game of shuffleboard or pool in the upstairs section of the lodge, or enjoying some time in the wood-fired hot tub. Usually after an hour or so we would be ready for bed. A day on the lake catching big fish while surrounded by "real" fresh air and nature tired us out!

On day 2, 3 and 4 of our trip we continued to catch a number of good-size pike and visited numerous lake trout holes packed with lunkers. It was a real thrill to catch our first-ever lake trout. They fight totally different from pike, preferring to dive deep and strong and in one case - charge the boat! We managed to land two more monster Pike, one at 40 inches and another at 42 inches, with Nina probably losing the biggest fish when she hooked into a huge lake trout that charged towards the boat after numerous deep dives in attempt to unhook itself. The trout won that battle, but Nina won most, landing numerous big fish.

Our shore lunches were always a mouth-watering creation freshly prepared by our guide, like sweet





and sour pike, fish tacos, beer-battered trout and pike and more – but it all tasted just a little bit better each day.

We were really hoping to try fly fishing for arctic grayling on our trip and our wish came true on Day 5. Neither of us had ever fly-fished, nor had we ever caught, or even seen a live arctic grayling. Our guide arranged a fly-out

to a secret river location 100 miles southwest of Churchill. A top fly fishing competitor, Ryan had given us all fly fishing lessons the evening before (I was by far the worst student) and we were ready for action.

A quick and smooth 18-minute float plane flight landed us in one of the most beautiful places on earth. We donned hip waders and walked through the bush for five minutes before arriving at our selected spot - on a river no one had fished this year! We didn't know quite what to expect - casting tiny flies on 4-pound test line into a pool of ravenous wild fish. We quickly



had our guide running back and forth through hip-deep water unhooking one grayling after another! Within a few hours we had caught over 30 arctic grayling including five Master Anglers – one that matched the largest caught in Manitoba the previous year, 20 ½

inches. Luckily our guide was up to the challenge. We certainly tired him out!

Between Nina and I we caught too many fish to count, including seven Master Angler northern pike and arctic grayling. We met some wonderful and remarkable people and experienced some of the world's best fishing in a pristine untouched wilderness and we created some very special memories that will last a lifetime.

There just couldn't have been a better way of celebrating our 23<sup>rd</sup> anniversary.

It truly was – the fishing trip of a lifetime.

# THE VUKELIC FAMILY EXPERIENCE

*“There is certainly something in angling that tends to produce a serenity of the mind”*

*Washington Irving*

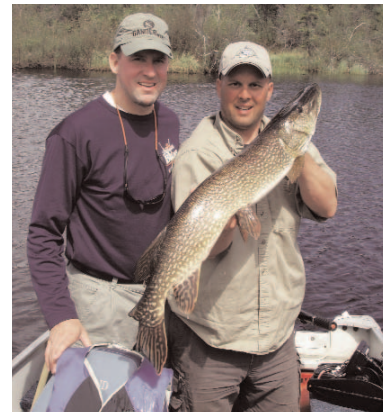
Washington Irving must have fished the waters of North Knife Lake Lodge given his description of fishing as a “serenity of the mind.” This “serenity of the mind” is the experience my family has been afforded through the combined efforts of the Webber Family and their whole staff.

The Vukelics have been enjoying the serenity of North Lake for five years now. It is the highlight of our year as all five brothers; three grand sons and their grandfather enjoy the camaraderie as well as the hospitality of another fine family, the Webbers.

While the fishing is the highlight of our excursion, it is everything else that makes our yearly trek so worthwhile and memorable. The relaxing aftermath of a day's worth of fishing in the lodge with a roaring fire, cocktails, snacks and the recounting of the action on the water capture the essence of this serenity. The quiet nature of the wilderness in anticipation of catching that elusive Master, the bald eagles circling above, moose cooling off in the water, and a caribou calf satisfying it's thirst at the water's edge. These are just a few of the serene moments we all enjoyed while on the water.

As a Family, we have been very fortunate to share these and many more memorable experiences. We treasure our time away from the business of life in general and the day to day operation of our own family business. The three pillars of our business back in Buffalo and Saratoga Springs, New York are Team, Trust, and Tradition. Webber's Lodges certainly, in our minds embodies these attributes. The team you have assembled really understands what it takes to be successful. Your customers are made to feel like family which builds the trust you need to carry on that tradition of excellence.

Thank you all for another year of your unmatched hospitality. We all look forward to many more “serene” moments with you in the North Country!



# WEBBER'S FAVORITE FISH RECIPES



## Soused Trout

### Rye, Garlic and Soy Marinade:

- ¾ cup soya sauce
- 1-1/4 cups vegetable oil
- garlic clove, crushed
- ¼ cup rye whisky
- 2 tbsp. sugar (optional)
- large lake trout fillets, skin on



- (1) Combine all of the marinade ingredients in a shallow non-aluminum container.
- (2) Lay cleaned fish in marinade. Sprinkle with pepper. Marinate for 4-6 hours, turning once.
- (3) Preheat the barbecue to high.
- (4) Lay the fillets, skin-side down, directly on the hot grill.
- (5) Close the lid and barbeque for 7 minutes. There will be lots of smoke, and the skin will burn, but the fish will be moist and delicious. Serve as a meal or as an appetizer.

Serves 6-8



## Baked Fish Fillets With Lemon Mustard Sauce

- ¼ cup bread crumbs
- 1-2 lbs fish fillets
- paprika

### Lemon Mustard Sauce

- 2 tsp. lemon juice
- ½ cup melted butter
- 1 tsp. prepared mustard
- 1 tsp. salt
- ½ tsp. pepper

Our disclaimer:

While these recipes will taste great, you can't duplicate our fresh fish prepared right on the lake.

- (1) Sprinkle bread crumbs in the bottom of a 9" square baking dish. Lay fish fillets on bread crumbs in a single layer.
- (2) Mix together the sauce ingredients. Pour over the fish. Sprinkle with paprika.
- (3) Bake, uncovered, at 450 degrees, for 10-15 minutes. When fish flakes easily, it is done.

Serves 4



## Crispy Fish With Lemon Caper Sauce

fish fillets, pike, walleye or other firm fish

- 2 tbsp. dry white vermouth
- 1 bay leaf
- 6 tbsp olive oil
- ½ cup flour
- ½ tsp. salt
- ½ tsp. Dymond Lake seasoning or pepper
- eggs, lightly beaten
- 11/2 cups dry breadcrumbs
- oil for frying

### Lemon Caper Sauce

- 6 tbsp. butter or margarine
- 1 garlic clove, crushed
- 2 tsp. chopped fresh parsley or ½ tsp dried
- 1 tsp. chopped fresh oregano or 1/3 tsp. dried
- 2 tbsp. chopped capers

- 2 tbsp. lemon juice
- Lemon and parsley for garnish

- (1) Place the skinless, boneless fillets in a large, shallow nonmetal dish.
- (2) Combine the vermouth, bay leaf and oil in a saucepan and heat gently. Allow to cool completely and then pour over fillets. Allow them to marinate for 1 hour, turning occasionally.
- (3) Mix the flour with salt and either Dymond Lake seasoning or pepper. Remove the fish from the marinade and dredge with the flour
- (4) Dip the fillets into the beaten egg then coat with bread crumbs.
- (5) Heat ¼" of oil in a large frying pan. Add fillets and cook over medium heat until golden, about 3 minutes per side. Remove and drain on a wire rack; keep warm in a 150 degree oven.
- (6) To make sauce: In a pan add butter and garlic; cook until lightly browned. Add herbs, capers and lemon juice.
- (7) Arrange fillets on a serving tray and immediately pour the sauce over. Garnish with lemon and parsley.

Serves 4

Check out these recipes and many more in the Blueberries and Polar Bears cookbook series at [www.blueberriesandpolarbears.com](http://www.blueberriesandpolarbears.com)

# NORTH KNIFE LAKE 2008



June 2008							July 2008							August 2008						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7			1	2	3	4	5						1	2
8	9	10	11	12	13	14	6	7	8	9	10	11	12	3	4	5	6	7	8	9
15	16	17	18	19	20	21	13	14	15	16	17	18	19	10	11	12	13	14	15	16
22	23	24	25	26	27	28	20	21	22	23	24	25	26	17	18	19	20	21	22	23
29	30						27	28	29	30	31			24	25	26	27	28	29	30
														31						

The Sport Show circuit has been an important part of our business for many years and 2008 is no exception! Come and see Ryan, Nelson, Toni, Doug and Helen at any of the following shows:

## 2008 Sport Shows

Chicago All Canada Show – Chicago, IL	January 10-13
SCI Show – Reno, NV	January 23-26
FNAWS – Salt Lake City, UT	February 6-9
International Sportsman's Exposition – Phoenix, AZ	March 7-9
Toronto Sportsman's Show – Toronto, ON	March 12-16
Minneapolis Northwest Show – Minneapolis, MN	April 2-6
SCI Lake Superior – Hinckley, MN	April 11-12

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