

January 20, 2009

Armstrong
Ontario
Canada

MILES ABOVE THE REST!

Trophy Fishing & Hunting Remote Fly-in Outposts

Northern Outposts

Thank you to all of our guests...



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We always begin our newsletters with a heartfelt thank you! There is nothing more important to us than our guests whether you've fished with us once or several times. Thank you to everyone, we appreciate your business.

As we enter into our 10th year operating Northern Outposts we reflect back with great satisfaction. We have had the pleasure to meet many different people over the last decade and have developed quality relationships with many of our guests.

One of the most fulfilling rewards we experience as outfitters is when we provide people with their dream vacation of a remote fly-in fishing or hunting trip.

The second best is receiving photos, such as the ones in our newsletter, that show us we are sending them home with memories that will last generations.

Thank you for all the great stories and photos. We look forward to providing more memories for generations to come.



LIFETIME MEMORIES



Important

Reminders:

- Pinch Those Barbs and save more Fish!
- Passports are needed in 2009
- Book our Bunky or the Overnight Cabin
- Place Bait, Beverage and Food Package orders.

2008 Was a Spring Opener to Remember or maybe it was a Spring Opener to Forget!

It was one of those Canadian Springs that simply wouldn't arrive. The snow wasn't melting and the sun wasn't shining. The 2008 spring seemed to take forever to finally show.

The late spring made for a long starter to the season. As outfitters it is always a challenge when mother nature

decides to change our plans on us. There is usually more time to prepare our camps and outposts for the fishing season, this year made us wish there were more hours in a day!

We managed well enough and had things running smoothly within a couple weeks of opening, but what the heck

that's the business we are in and we love it. The good always outweighs the bad no matter how many challenges mother nature bestows upon us.

Thank you to all spring groups who were understanding and patient, we appreciate it. Thankfully we didn't need to break out the ice augers!



2008 Fishing Review



...and some of us showed up the adults...



It's like they say...a bad day fishing is better than a good day at work.... But we at Northern Outposts say a bad day fishing...what is that? Yes, we are proud of our quality of fishing and it may show.

Fishing reports were excellent this past summer. Many Trophy fish and daily numbers that would impress the Bob's and Babe's of the fishing world.

Several groups reported the best fishing trip of their lives and some of us even showed up the adults on their fishing trip. Well done!

Northern Outposts is so proud of our younger anglers who have been bit by the fishing bug. In a world of video games, internet and electronic gadgets it impresses us a great deal to see our future anglers venturing out in the great outdoors to land a high score

naturally! Keep up the good work young anglers!

Each year we like to take a moment to remind our guests to pinch your barbs on all hooks. Although not law in Ontario we highly recommend this simple procedure to assist in easy release and help increase survival of our fish. It is all our responsibility to protect our natural resource so the next generation can keep catching bigger fish than us!

2008 Hunting Review



It's like they say...a bad day fishing is better than a good day at work.... But we at Northern Outposts say a bad day fishing...what is that?

Well we aren't here to bend the truth. Here it is straight up: our hunting season was nothing to brag about. We had warm weather and high winds which made hunting a challenge.

Although there were moose calls answered and fresh sign our 2 hunting groups simply

couldn't knock one over.

Both moose hunting groups did have fun regardless of the conditions.

Furthermore, we were later informed that it wasn't a total hunting loss... apparently a few "Blues" were knocked over!



John Crimi with his Moose in 2007. 2nd Moose in 2 years. Guided by Ryan Brady a.k.a. "The Legend"

10 Years and Counting



The "Crimi Group" 2008.

Wow! We can't believe our 10 year anniversary is upon us. The last 10 years have flown by remarkably quick. It's hard to believe we are already facing a decade of Northern Outposts.

Reflecting back we have enjoyed the years and look for-

ward to the future.

Being outfitter's is what we love. There is nothing more we would want to do in life.

Yes, we have our ups and downs (usually while flying) but we always land on our feet.

We are thankful for where we are today and have our guests to thank for keeping us here.

The future is right around the corner and we will strive to keep providing our quality fishing and hunting trips for the next 10 years....hope to see you there!



2008 Weather Report

Oh Canada! Every year we are asked over and over “what is the weather going to be like?”. It is the single most common question and the single most hardest to answer. Canadian weather is the most unpredictable phenomenon of the north. When you think it’s going to be sunny and warm, it snows, and when you think it’s going to be cold we get a heat wave!

The best answer we can come up with is this...

May and June are usually warm but not hot, although it has been know to snow the odd day...and there has been hot days that need sunscreen...

July is usually warmer to hot but we have had cold fronts hover over for a week and require stocking caps and gloves...but usually it is on the warmer side...it can get as

warm as the tropics too for a few days...

August is nice with cool evenings and warm days...we have never had any snow in August...yet...although the stoves have been fired up many times.

September can be interesting it brings warm, hot and cold weather, you just never know!?

Sigh***



The warm and calm weather didn't stop Ken from landing a this Trophy Northern in 2008!

2009 Passport Reminder

All U.S Citizens require a passport to travel to and from the United States as of June 2009.

If you have not applied for a passport, do not worry, the process is easy and quick.

The following web site has all the information you need to apply for a passport.

Simply type in the following search items:

travel.state.gov

The government website is well equipped to answer all questions regarding your ap-

plication process.

If you have any questions regarding Canada's passport requirements the website search is:

www.passportcanada.gc.ca



“All U.S. Citizens require a passport to travel to and from the United States as of June 2009.”

New York Marathon 2008 Running for a good cause.

It was a long 26.2 miles through the streets of New York City but I conquered them all!

Yes, I finished the New York Marathon and lived to tell about it.

This marathon was especially meaningful to me as I raised money for Diabetes research and

awareness. My current total is just under \$6000.00 dollars.

A special thank you to all guests who donated this past summer towards the Canadian Diabetes Association.

I am still raising funds for this cause and if you would like to make a donation they can be

made at: www.diabetes.ca Click “Get Involved” then “Team Diabetes” then “Donate Online” then “Pledge a Participant” then “Kathy Brady” “Thunder Bay”.

Thank you on behalf of the Canadian Diabetes Association.

“Diabetes effects us all.”



New York Marathon Finisher



Walleye Recipes



Baked Walleye Fillets

*It's Supper
Time!!!*

- 2 lb. walleye fillets
- 1/3 c. chopped green onion
- 1/4 lb. mushrooms, sliced (1 cup)
- 1 tsp. salt
- 1/4 tsp. fresh ground white pepper
- 1 tsp. leaf marjoram, crumbled
- 2 Tbsp. dry white wine
- 2 tsp. lemon juice
- 1/4 c. shredded Monterey Jack cheese or mild Cheddar
- 1/4 c. fresh bread crumbs
- 1/2 c. (1 stick) butter or margarine, melted
- 2 Tbsp. chopped fresh parsley



Butter a baking dish, large enough so fish just slightly overlaps. Preheat oven to 400°F. Spread green onions and mushrooms over the bottom of the dish and place fish over top. Season with salt, pepper and marjoram. Sprinkle with wine, lemon juice, cheese and bread crumbs. Drizzle melted butter over the crumbs. Bake for 4 minutes, then loosely place foil over fillets; do not seal the edges. Bake an additional 7 minutes or until fish is done.

Walleye with Beer Batter

- 2 lbs. Walleye fillets
- 3 eggs
- 1/2 can cold beer
- 2 tsp. salt
- 1/2 cup flour
- 1/2 cup cornmeal

Beat eggs until fluffy. Add beer and 1 tsp. salt. In separate bowl, combine flour, cornmeal and remaining salt. Dip fillets into liquid batter then into dry mixture, and back into liquid batter. Fry in butter until light brown and fish flakes with a fork.