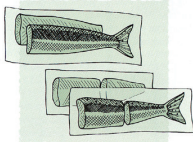


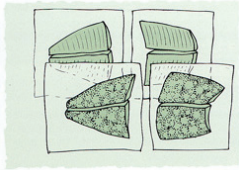


OPTION #1 TAKE YOUR CATCH HOME, VACUUM-PACKED AND FROZEN

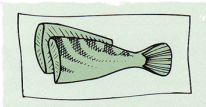
We proudly offer our guests the option of having their fish vacuum-packed and flash frozen at the lodge at no extra charge. We cut and portion guests' fish in accordance with Department of Fisheries and Oceans packaging regulations as outlined below.



- Salmon fillets can be portioned and vacuum packed as whole sides or 1/2 sides (ie. each salmon may be cut into no more than four pieces).



- Halibut can be portioned and vacuum packed as full fillets or up to 16 fillets per halibut, skin-on, depending upon the size of the halibut.
- Halibut under 30 pounds cut into four pieces.
- Halibut 30 to 75 pounds cut into eight pieces.
- Halibut over 75 pounds cut into 16 pieces.



- Other bottom fish (lingcod and rockfish) will be filleted and vacuum packed in whole sides (two fillets per fish).

- All fish portions will be tagged with guests' number and flash frozen.
- Fish will be packed in transport boxes with gel packs and sealed.
- Boxed fish will arrive with guests in Vancouver at South Terminal Airport.

OPTION #2 HAVE YOUR CATCH CUSTOM-PROCESSED AND SHIPPED TO YOU

If half a large salmon fillet is too big for your liking, and you'd like portion sizes (ie. one pound fillets), steaks, smoked, candied and/or canned products made from the fish you caught, you can have your fish custom processed and shipped to you in about 6 weeks time. Seapak QCI is available for all custom processing except canning; St. Jean's Custom Cannery is available for all custom processing including canning. Options and prices for custom processing and shipping are:

PROCESS

Candied salmon, vacuum packed in 1# pkgs.
 Hot smoked (bbq), vacuum packed in 1# pkgs.
 Cold smoked (lox), vacuum packed in 1# pkgs.
 Sliced, cold smoked (lox) vacuum packed
 Portioned and vacuum packed in 1# filets or steaks
 Styrofoam coolers with cardboard outers
 Canning regular, 6.5 oz can

Seapak

\$3.60/lb.
 \$2.65/lb.
 \$2.65/lb.
 \$4.05/lb.
 \$1.65/lb.
 \$22.00/box
 \$1.85/can

St. Jeans

\$3.40-\$3.55/lb.
 \$2.65-\$3.30/lb.
 \$2.65/lb.
 \$1.75/lb.
 included

Skinless, boneless canning regular, 6.5 oz can	\$2.10/can
Canning hot-smoked then canned, 6.5 oz. can	\$2.50/can
Skinless, boneless hot-smoked then canned, 6.5 oz.	\$2.75/can

OTHER INFORMATION

- Processed fish will take at least 4 to 6 weeks to arrive at your home.
- Shipping costs are extra; approximate FedEx sample rates for frozen product below.
- Canned product is shipped parcel post at standard Canada postal rates.

Fedex rate:	Victoria	Calgary	Toronto	USA
40 pound box	\$90–\$115	\$90–\$115	\$130–\$160	\$160–\$175
75 pound box	\$150–\$160	\$165–\$185	\$200–\$220	\$250

HOW MUCH FISH WILL YOU GET?

Fish being sent to the processors on your behalf will be cleaned at the lodge, packed on ice and shipped to the plant for you. Processors weigh your fish when they get it and determine the ‘incoming weight’. After fish are cleaned, the loss of heads and bones equates to these approximate ‘incoming weights’:

- 30 pound salmon (round weight), cleaned = 22 pounds incoming weight (73% recovery)
- 30 pound halibut (round weight), cleaned = 15 pounds incoming weight (49% recovery)

When the plant processes your fish, it will lose additional moisture weight, but you will be billed on the incoming weight of the fish flesh, when it arrived at the plant.

Process	Round	Incoming	Yield	Product	Price
1# salmon filets	30 lbs.	22 lbs.	75%	16.5 lbs.	x 22 lbs.
Candied salmon	30 lbs.	22 lbs.	40%	8.8 lbs.	x 22 lbs.
1 inch salmon steaks	30 lbs.	22 lbs.	90%	19.8 lbs.	x 22 lbs.
Hot bbq smoke	30 lbs.	22 lbs.	50%	11.0 lbs.	x 22 lbs.
Lox cold smoke	30 lbs.	22 lbs.	60%	13.2 lbs.	x 22 lbs.
Halibut/cod 1# filets	30 lbs.	15 lbs.	80%	12.0 lbs.	x 15 lbs.
Regular canned:	14 lbs.	10 lbs.	70%	17 cans	x \$1.85/can
Smoked/canned:	14 lbs.	10 lbs.	60%	14 cans	x \$2.50/can

Please note: All prices are in Canadian dollars and will be subject to additional 5% gst tax on processing and coolers and 7% pst tax on coolers only. Fedex rates are for example only and are subject to change.

OPTION #3 TAKE YOUR CATCH HOME FRESH

- Salmon is dressed (head off and gutted) and bagged. Can be filleted if requested, guests take it with them, fresh, not frozen.
- Bottom fish (halibut, lingcod, rockfish) are also filleted and bagged.
- Fish are packed in waxed, cardboard boxes with frozen gel packs.
- Boxed fish arrives with guests in Vancouver at South Terminal Airport.



THE
WEST COAST
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