

What's happening at RW's vol. 3 Aug. 2023



Silver Salmon season has arrived !!

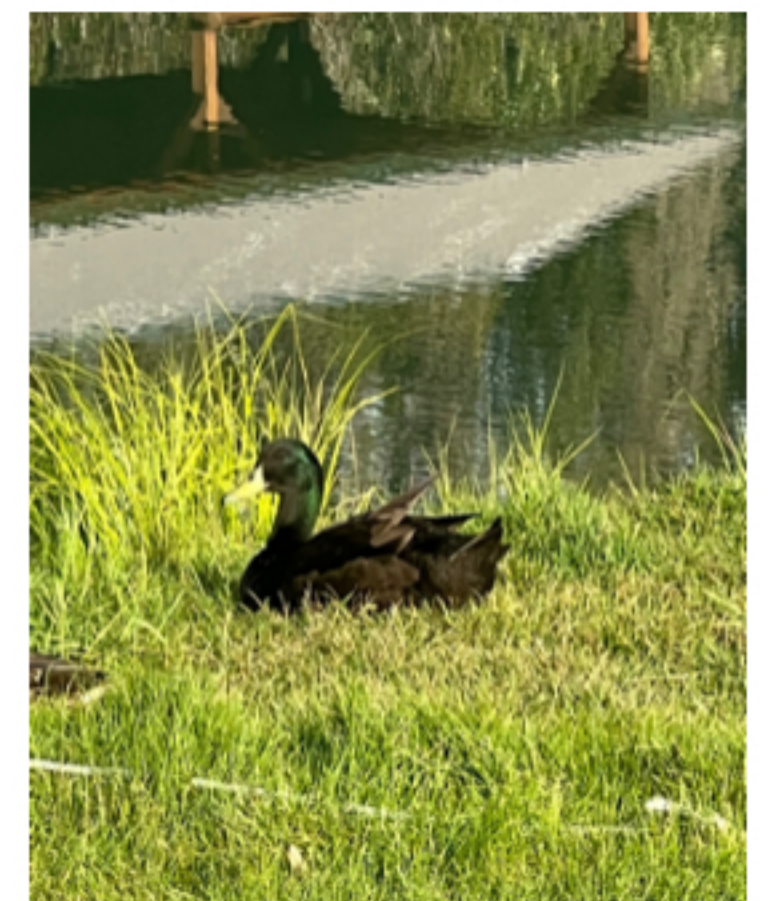
Many anglers from all over the U.S. are coming to enjoy river fishing.

Of course, the real pleasure of fishing for halibut in the ocean is also exceptional !!



Visitors are not only fishermen !! The most common is the Moose. At the beginning of the season, Moose that have just given birth arrive with their children. Yesterday, a full-grown moose showed us her healthy face for the first time in a long time.

Duck is now everyone's favorite pet at RW's resort. The duck, named Charlie, now comes to us when he is called. He will soon be eating out of our hands.



People are catching their limits every day. Sockeye salmon have come up in abundance this year. The silver salmon are beautiful right now. The ban on bait will be lifted soon. When that happens, it will be the happiest season for anglers.

Let's Cook !!



Recipe from Mary's book No. 2: Baked Fresh Salmon with Caper Sauce

What you need: Salmon fillets, butter, paprika, white wine.

Caper Sauce: 1 cup mayonnaise, 1 cup sour cream, 2 T each green onions, parsley and capers chopped, Salt, white pepper, lemon juice.



Cut salmon fillet into individual servings. Place side up on foil-lined pan. Cover with lemon Juice. Dot with butter and dust with paprika. Bake 350F for 20 minutes. Baste with white wine and cook 10 minutes longer. Serve whole salmon with caper sauce down center Garnish with capers, chopper parsley, lemon swirl and parsley sprigs.