

All The News That's Fit To Catch

Yesterdays Trophies

Hunter Larson

47.5" Pike!!!!

Bill Calabresa

45.5" Trout!!!!

John Kroner

44" Pike

Skip Jewett

41" Pike



Mission Statement

The mission of Scott Lake Lodge is to provide guests with the most memorable fly-in fishing experience in North America, offering uncompromised customer service and safety.



MEET OUR STAFF

STEVE LINDNER (AKA BIFF PISTON),

GUIDE



Don't call him Steve: he is Biff. He has been at Scott for in his words "18 short years". After working at a lodge on a big lake to the south, Biff heard about this interesting lodge on the 60th parallel. He has found a home as a "lifer" in a guide team full of them.

It would not be an exaggeration to call Biff a professional entertainer. If the fishing is slow, Biff fills in the day with running riffs that double over guests. And his guiding doubles over their rods as well.

His intense summers allow Biff to pursue his other passion—world travel. Winters will find him somewhere in a beach community, usually in South America.

STEVE "SCHOOL ZONE" YANISH,

GUIDE



In 2007, his first season guiding at Scott, the other guides noticed how careful Steve was around the rocky areas of the lake. Someone, probably Biff, said "it looked like he was driving through a school zone". The nickname stuck, but Steve now knows the lake cold and keeps things moving.

Like most Scott guides, Steve's outdoor life began early around his Crescent Lake, Saskatchewan home. As he recalls he was "constantly hunting and fishing". Going into guiding was as natural to him as setting a hook. For six years he did the tough kind of guiding—extremely remote trips for sheep, caribou, grizzly, all the big stuff. Steve now runs a hunting outfitting business in the mountains of British Columbia. When the going gets tough, Steve is just getting started.

ELI MAHONEY,

SOUS CHEF



Eli has gone from one island, Vancouver, to a smaller one, here in the middle of Scott Lake. The kitchen here is a bit smaller than his most recent place of employment, Milestones, a 300-seat food emporium in Victoria, British Columbia where he worked for seven years. He also worked for five years as a cook and then assistant manager at another Victoria restaurant specializing in Greek cuisine.

Eli loves hiking and swimming. While we have the landscape and the water here to continue those pursuits, we have not promised anything about the water temperatures here which range from freezing to just very cold.

JACKIE TOURAND,

HOSPITALITY TEAM MEMBER



Most Scott customers probably have not heard of White Fox, Saskatchewan. It's a town with a few hundred hardy souls about two and a half hours northeast of Saskatoon. It's also the birthplace of Jackie Tourand who grew up totally immersed in the outdoor life. Her family operated an outfitting business there and she jumped right into that work. Jackie may be the only woman in Saskatchewan that can cape a whitetail as fast as bake a pie.

In addition to working as a hunting guide and running her own trap line in winter, Jackie handles a mean hammer and saw, having completed a two-year carpentry apprenticeship in Saskatoon. She heard about Scott Lake Lodge and then watched a video about the lodge. She knew right away that it was the "right place" for her. The management here knows that too.

MEET OUR STAFF



MASON MERZ, OFFICE MANAGER

There are so many pieces to the Office Manager's job that it almost takes an engineer to keep it all together. In fact, that's who we have. Mason has a degree from Sault College in civil engineering. His work for years was estimating costs for road projects. He likes his work on a small island with no roads a lot better.

Since fishing is his #1 hobby, Mason feels very much at home here. He felt the pull of the north and responded to Jason Hamilton's recruiting pitch that his office would be about 30 feet from a wilderness lake. Besides fishing Mason loves hunting, snowboarding, photography and coaching soccer.



RACHAEL BASLER, SOUS CHEF

In her second season at Scott, Rachael knows her way around kitchens. Her culinary training began with a two-year program at Conestoga College in Kitchener, Ontario, her hometown. From there she went to a classy golf resort in Muskoka, Ontario in that province's most storied lake country.

She now lives off-season in Victoria, British Columbia where she has taken a semester at a local art school. Landscape oil painting is her current artistic interest and there is lots of opportunity to find subject matter here. Since she has never lived far from water, she enjoys life on an island where water is never more than a hundred yards away.



MIKE "NUGGETS" DEMYEN, GUIDE

Mike is a guy that can see the forest for the trees. A professional forester, Mike recently retired from Saskatchewan Polytech in Prince Albert. When he wasn't the woods over the past two decades or so he was on the water, chasing big fish. A lifelong angler, Mike joined the Scott Lake Lodge team in 2009. He loves chasing the big pike and lake trout at Scott. His guests appreciate his skills as a world class shore lunch chef.

Recently Mike renovated and opened a hostel, The Chill Inn, in Nicaragua. Like loons and geese, many guides migrate to warmer water when Canadian water is as hard as a hockey puck.



JASON "T-BAG" TERRIS, GUIDE

No one knows for sure how T-Bag got his nickname (drinks too much tea?) but everyone knows for sure that there is only one T-Bag. In his 17th season at Scott, Jason makes every minute in his boat count. He had guided at two other lodges before landing at Scott but knew his first week on the lake that Scott would be his last guiding home.

A Nova Scotia native, Jason felt the pull of the wild North Atlantic coastline and established himself in New Brunswick where he now spends his winters hunting and fishing, working on cars and trucks and planning on the next season on the 60th parallel.

Book At The Lodge For 2018 Season

IF YOU HAVE NOT ALREADY BOOKED FOR THE 2018 SEASON, BE SURE TO SEE JASON IN THE OFFICE.
LOCK IN YOUR GUIDE, CABIN, AND WEEK FOR YOUR NEXT SEASONS TRIP.

DINNER MENU

GINGER SOY GLAZED SALMON

Served with Citrus Basmati Rice and vegetables

BRAISED SHORT RIBS

Served with Red Skinned Mashed Potatoes and vegetables

SMOKED DUCK CASSOULET



Scott Lake Lodge is Online!

We just launched our new website, with all the great content from before with some new added features!

Check us out at: www.scottlakelodge.com

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5			3		7	9		
7			9			4	8	5

Today's Fly Out Schedule

Departure Time	Plane	Lake	Guide	Passengers
8:00 – 5:00	HPE	GARDINER IVANHOE	Steve Red Nuggs	Rachael Bandt, Big Dog Robert Mason, Scott Marshall James MacDougall, Amy Blackstone
8:00–5:00	GQD	DUNVEGAN	T-Bag	Mary & Joe Daugherty
9:30–6:30	GQD	SMALLTREE	J5	Mark & Foster Graf
9:30–6:30	HPE	WHOLDAIA FLETT	Poacher Paulie Curt	David Thome Dave Lynch, John Sanderson Jr. Michael Lynch, Patrick Lynch