Gales of November

The Gales of November are legendary. Indeed, they are so legendary that Gordon Lightfoot was compelled to write the famous song “Edmund Fitzgerald” about the ship which sank near Whitefish Bay. A Lake Superior storm can be frightening to someone on the water and spectacular to our guests on the shore or cozied up to a warm fireplace safe and sound. The following story is from an issue of the North Shore Fisherman in the fall of 1900.

Andrew Tofte’s Hard Experience

Swept Far Into Lake Superior By Terrible Gale,
Hardy North Shore Fisherman Survived Terrible Exposure

Thirty-six hours in an open boat on Lake Superior, during a heavy October gale, hatless, coatless and foodless, was the terrible experience of Andrew Tofte in the fall of 1900. Andrew Tofte, a hardy and experienced fisherman, lived at Tofte, a North Shore settlement, about 26 miles this side of Grand Marais.

Monday morning, October 15, 1900, Tofte took his rowboat and went out to lift his nets. The morning was not very cold, therefore he left his coat ashore and went in his shirt sleeves. While he was working, one of the sudden autumnal squalls came up from the northwest, one of those squalls which has given Lake Superior such a treacherous reputation in the fall of the year. Before the fisherman saw his danger and could pull for the shore the waves were breaking dangerously. He pulled with all his might, but could make no headway against the storm. His small boat was slowly swept out to sea, despite his strenuous efforts.

Friends and neighbors ashore saw the fisherman’s peril. They had not boats able to combat the terrible sea, therefore made their way by boat along the shelter of the shore to a point several miles distant where the tug Dowling, in charge of Capt. Taylor, was awaiting a scow load of cedar posts. The tug was turned to the rescue with the tug Dowling. After going a few miles, however, it was plainly seen that the storm was too powerful. The boat was slowly swept out to sea, despite his strenuous efforts.

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Quiet Time on Bluefin Bay

This is a great time of year on the North Coast of Lake Superior, from November 1st until almost Christmas Holidays.

This is a time when the locals:
- Hike up to Oberg Mountain for a picnic.
- Enjoy the cascading falls of the Temperance River.
- Go for an afternoon canoe on Sawbill Lake.
- Cruise over to the Lutsen Mountain Ski Area to see Charlie Skinner’s new project - this year it’s a new chalet.
- Drive to the Grand Marais Harbor to watch the last boats hauled in.
- Catch the sales at all the stores and gift shops.
- Wait for the Big Storms and tell stories about Storms past.
- Watch the Big Storms and take note of all the important information such as wave height. This way we can embellish in future years.
- Speculate about how snowy and cold the winter might be, based upon the berries on the mountain ash trees, the thickness of Moose hair or the fatness of the red squirrels.
- Cut firewood based on the above speculations.
- Cozy up to a warm crackling fire made with some of that wood they just cut.
- Pop popcorn
- Rejoice in the fact that they live in one of the most beautiful places in the world.

Guests at Bluefin Bay do much the same as the local folks except they:
- Enjoy a relaxing massage at the new Superior Waters Wellness Center at Bluefin Bay.
- Take a relaxing whirlpool in their bath overlooking Lake Superior.
- Don’t have to cut the firewood before they build the romantic fire.
- Watch the Gales of November while sitting in front of that warm crackling fire.
- Enjoy a refreshing dip in the indoor and outdoor pools.
- Take hikes on the Superior Hiking Trail over looking Lake Superior.
- One at least once each day at the Coho Café or at the Bluefin Grille.
- Walk along the shore picking rocks.
- Wish they didn’t have to leave.

Bluefin Guests also rejoice in the fact that they get to spend some time in one of the most beautiful places in the world.

What Our Guests Say

“First official “girl stay” at the bay. What a wonderful place. We feel very blessed to have the hospitality of this grand place….We plan to make this an annual event.”

—Toni, Lori, Roxie, Peg, Pat & Carole

“Having been in the travel business for over 25 years, I’ve had a chance to stay in a lot of properties - Bluefin ranks very high on my lists of favorites. I will definitely return here and recommend it highly to any of my travel clients.”

—Ed

“It is hard to improve on something that is already so great, but every time we go to Bluefin, it’s even better. We will definitely be back. And next time we will call earlier for our reservations so we can stay all of our days at Bluefin Bay.”

—Holly

Gift Certificates & Gift Cards

For any occasion, a Bluefin Bay Gift Certificate is a great idea.
- We have had sons and daughters give Mom and Dad a romantic Anniversary Getaway at Bluefin.
- We have had parents give their kids a birthday or college graduation dinner.
- We have had a business owner give to his best employee a romantic getaway for him and his wife.
- Whatever the occasion, a Gift Certificate from Bluefin, Bayside Gift Shop, the Bluefin Grille or the Coho Café will fill the bill and be appreciated for years to come.

To order yours, contact the Front Desk at 1-800-BLUEFIN

“Best Resort”

Minnesota Bride Magazine

At the Awards Ceremony of the Minnesota Bride Magazine, Rob Buntz, Founder and Co-owner of Bluefin Bay, accepted this award given by the readers. As Rob said to Publisher Craig Bednar, “On behalf of our staff at Bluefin Bay, I am grateful and honored to accept this award. It is a great recognition for our incredible, dedicated staff who, every day, work to make our guests’ experience the best it can be – sending them home refreshed and renewed. Whether it is at the Front Desk checking in a guest, providing a relaxing massage at our Superior Waters Wellness Center or preparing a great meal at the Bluefin Grille, they give it their all. I thank you all for this award.”

The Fishwrapper

Photo by Darren Peck

Bluefin Bay
Tofte, Minnesota
55615

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On America’s North Coast

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On America’s North Coast
Calendar of Events

NOVEMBER 2005

GALES OF NOVEMBER SPECIAL
1  All Saint's Day
4 & 5  Wine & Food Lover's Weekend at Bluefin
11  Remembrance Day (Canada)
19  Veteran's Day
24  Thanksgiving
25  Lutten Mts is scheduled to open

DECEMBER 2005

GALES OF DECEMBER SPECIAL
1  Winter Activities Start at Bluefin Bay
10-11 & 14  The Lion, The Witch and The Wardrobe (Grand Marais Playhouse)
15-18  Last day of Autumn Quiet Time at Bluefin Bay
20  Christmas Day
26  Boxing Day (Canada)
31  New Year's Eve

JANUARY 2006

JANUARY 3 for 2 SPECIAL
1  New Year's Day
17  Martin Luther King Jr. Day
29  John Beargrease Sled Dog Marathon begins

FEBRUARY 2006

FEBRUARY 4 for 3 SPECIAL
2  Ground Hog Day
14  Valentine's Day - Happy Birthday Dennis
21  President's Day

MARCH 2006

MARCH WEEKENDS at MIDWEEK RATES
17  St. Patrick's Day
20  Spring Equinox
26  Spring Fever Special and Spring Quiet Time start at Bluefin Bay.

FISHFRIES ON BLUEFIN BAY during November 1920

The Harbor View Cafe -- Comes to Bluefin Bay

Come help us welcome Chef Paul Hinderlie of the world renown Harbor View Cafe, Pepin, Wisconsin and now co-Creator of Holden Village in northern Washington, as he creates some of his famous fare as our Guest Chef for the Autumn Wine Lovers Weekend at Bluefin Bay -- NOVEMBER 4&5, 2005

Paul will be ably assisted by Bluefin Chef Barret Stavseth and his staff and complemented by Wine Master Bill Paustis of the Paustis Wine Company, purveyors of fine wine and spirits for three generations. Bill has expertly matched some beautiful wines with Paul's delicious food. With three courses on Friday evening and five on Saturday, the Bluefin Grille will continue to be the center of culinary delight on America's North Coast.

Call 800-BLUEFIN to make your reservation now

FISHERMEN ON BLUEFIN BAY November 1920

Jason Davis "On The Road" at Bluefin Bay

Five time Emmy Award Winner, Jason Davis, brought his crew to Bluefin Bay just a few weeks ago, in search of the interesting, the unusual and the best of Lake Superior. Although we can not reveal the content of this upcoming program, we can tell you that it will be worth your time to watch when it aired this winter on Channel 5. We can also tell you that it was a lot of fun working with Jason.

Winner of the prestigious Edward R. Murrow Award, Jason Davis is a down to earth guy. "I hope 5 EYEWITNESS NEWS viewers will benefit from my work by getting to know their friends and neighbors who become the subjects of our stories," says Jason Davis, host/executive producer of "5 EYEWITNESS NEWS On The Road with Jason Davis." "We provide news that is not disaster-related. We show another side of our region, with positive stories about interesting people." With over 33 years experience in broadcast journalism, Jason Davis has helped establish 5 EYEWITNESS NEWS' reputation for excellence. Jason was born in London, England, and spent his early years traveling "On The Water" as a British merchant seaman. He settled in Australia in 1964, where he began his career in television news four years later. Jason joined 5 EYEWITNESS NEWS in 1976, and he has been informing and captivating viewers ever since. In October 2000, Jason was inducted into the NATAS Silver Circle for twenty-four years of contributing news reports, feature stories and documentaries to Twin Cities' television. The Silver Circle is the highest honor awarded by the National Television Academy. It celebrates a lifetime of excellence in the broadcast industry, honoring individual contributions both to the television community and to the community at large. Ask Jason about his work and he says, "What I like most about this business is the ability to communicate with thousands, perhaps millions of people, with the creative freedom to interpret happenings or events in a way that is informative and entertaining. A frequent visitor to Bluefin Bay, we look forward to Jason's next visit to and the program when it airs this Winter. He has promised to give us the date and we will pass it along to our readers in the Holiday edition of the Fishwrapper.

Editors Note: This story has been reprinted, in part, with permission of KSTP

Gales Special

IT'S BACK!! Stay 3 nights at Bluefin Bay and pay for just 2
October 23 - December 22, 2005
Except Holiday Periods
AND
That's in addition to our already low
QUIET TIME RATES

Call today to book at 1-800-BLUEFIN
Or go online at www.bluefinbay.com

Venison Medallions

with Maple & Juniper Berry Glaze

Chef Barret Stavseth of the Bluefin Grille, recently participated in the Signature Chef fundraiser event for the March of Dimes at the Radisson Plaza Hotel in Minneapolis. He created a succulent dish of Venison Medallions on Morel Mushroom Risotto with a Maple and Juniper Berry Glaze. The Bluefin Grille donated the food and Chef Barret, the only outstate Minnesota Chef at this invitational event held for the benefit of children, Amber Peterson, Rob and Jan Buntz donated their time. (Recipes are shown to the right)

Gales Prep - You will need 6-8 oz for an entree or 2-4 oz for a first course.
1. Clean all silver skin from tenderloin. Add
2. Rub meat with salt & pepper, then olive oil.
3. Heat a non stick pan or griddle to 400. 4. Sear meat no more than 1 minute on each side.
5. Once cooked, hold warm, be sure to let the meat rest at least 5 minutes

Maple & Juniper Berry Glaze Ingredients (16oz)
2 Tbsp clarified butter
2 Large shallots - rough chop
2 garlic cloves - minced
1/2 tsp kosher salt
3/4 tsp white pepper
1/4 cup Carrots Cream maple syrup
1/4 cup maple sugar
2 Tbsp tomato paste
2 cups red wine
5 juniper berries
1/2 cup veal stock - reduced by 1/2 - keep warm
2 Tbsp corn starch
1/4 cup cold water
1/4 Tbsp unsalted butter at room temp.

Preparation
Break up juniper berries, coffee grinder works well. Place berries in wine for 24 hours. Strain berries out of wine with cheese cloth or a coffee filter. In a wide bottomed pan, heat clarified butter, add shallot, garlic & salt. Sauté for 5 min max. Add potatoes, white syrup, maple sugar, tomato paste. Then add strained wine.
Reduce by half. Once reduced strain twice through sieve or cheesecloth. Add reduced stock, bring to a boil and turn down heat, allow to simmer. Taste to be sure seasonings are correct. Mix corn starch with cold water, then turn heat back up on sauce - allow to come back to a boil. Whisk in cornstarch slurry. Boil again.

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