

The Fishwrapper



BLUEFIN BAY PRODUCTS

CUB FOODS, LUNDS, BYERLY'S, KOWALSKI'S & Bluefin Bay Products

All the scrumptious Bluefin Bay products are now available at all of the 70 Cub Food Stores in the Twin Cities and Upper Midwest.

SALAD DRESSINGS: Raspberry Vinaigrette, Apricot Vinaigrette, Sweet French Onion Vinaigrette, Vidalia Onion Vinaigrette, Maple Dijon Vinaigrette

SCONE MIXES: Cranberry Maple Pecan Scone Mix, Wildberry Scone Mix, Pumpkin Maple Scone Mix

PANCAKE MIXES: Cinnamon Wild Rice Pancake Mix & Multigrain Wild Rice Pancake Mix

SEASONINGS & RUBS: Wild Mushroom, Zesty Lemon Ginger, Roasted Red Bell Pepper, Peppercorn Grille & Savory Herb and Garlic

BREADINGS: Original Herb Crust and Breeding & Almond Parmesan Herb Crust and Breeding

All of the Bluefin Bay products are still available at all Lunds, Byerly's and Kowalski's as well as Cub Foods. You can find and enjoy lots of recipes available at

www.northcoastfarms.com and our Chicken and Pasta recipe is printed on the back below.

As our way of celebrating and saying thanks, we offer you the coupon below for 50 cents off any purchase of any of our products at all Lunds, Byerly's, Kowalski's and Cub Food Stores. The Coupon can only be redeemed, in person, at Bluefin Bay, so just bring your coupon along with proof of purchase (Bar Code from the product label) and your original receipt with the purchase circled (all stapled together) to the Front Desk at Bluefin where our staff will exchange all, for your 50 cents.



COUPON



REDEEMABLE ONLY at BLUEFIN BAY on Lake Superior (Front Desk) for 50 cents Off

Bluefin Bay food products purchased at Cub Foods, Lunds, Byerly's, or Kowalski's stores from NOW through June 30, 2006 and redeemable in person, at Bluefin Bay Front Desk from NOW until 12/31/2006 when accompanied by the Bar Code from the product label and the original register receipt with the Bluefin product purchased circled.

ONLY ORIGINAL FISHWRAPPER COUPONS ACCEPTED-NO COPIES

Spring Fever Special

NOW - June 15, 2006
Except Holiday Periods

Whether you are getting in some early season biking, touring our fabulous waterfalls or losing yourself in a quiet getaway, Spring is a great time to be at Bluefin Bay.

Spring Fever Special Includes:

Stay with us Three Nights and receive one of those nights FREE!

FOOD & WINE LOVER'S WEEKEND

Chef Barret Stavseth and the Staff of the Bluefin Grille, Invite You To Join Us For Our Annual Spring Wine & Food Lover's Weekend - May 5th & 6th, 2006

Guest Chef Kirk Bratrud, Founder of Bayport's American Cookery & partner and Executive Chef of the Boathouse Restaurant on Barker's Island, Wisconsin will be able assisted by the Grille kitchen staff in preparing the memorable meals for which Wine Lovers' Weekends are famous. Guest Wine Expert, John Ampe of Johnson Bros Wine and Spirits has selected some great wines to enhance your experience.

Call 1-800-BLUEFIN
to make your reservations now.



ED DOUGLASS Bluefin Grille Sous Chef

After growing up in Cottage Grove and graduating from the Park Grove Christian Academy, Sous Chef Ed Douglass joined the Army and served as a MP during Gulf War I. After his hitch, he embarked on what was to be only the beginning of his north woods adventures when he attended Vermilion Community College in Ely. Ed studied Environmental Technology and Parks & Recreation at Vermilion, but found his true passion in cooking.

What began as a job as a dishwasher at Bon Appetite Catering in Bloomington, evolved step by step, to (Continued On Back)

Calendar of Events

APRIL 2006

SPRING FEVER SPECIAL

- 1 April Fool's Day
- 1 Spring Carnival (Lutsen Mts)
- 6, 1981 Bluefin Vision Began
- 16 Mt Melt Down at Lutsen Mts - Free Skiing
- 16 Easter

MAY 2006

SPRING FEVER SPECIAL

- 5&6 Food & Wine Lover's Weekend at Bluefin Bay
- 14 Mother's Day
- 14 Seniors' Weeks start at Bluefin Bay
- 29 Memorial Day

JUNE 2006

- 1-15 Spring Fever Special and Seniors' Weeks at Bluefin Bay
- 2-4 9th Annual Spring Boreal Birding Festival - North House Folk School
- 16-18 Wooden Boat Show & Summer Solstice Festival - Grand Marais
- 17 Grandma's Marathon (Duluth)
- 18 Father's Day
- 21 Summer Solstice
- 22-25 & 30 Go Back for Murder - Mystery - Grand Marais Playhouse

JULY 2006

- 1 Canada Day
- 1-3 Go Back for Murder - Mystery - Grand Marais Playhouse
- 4 Independence Day (Tofte Parade, Tofte Trek, Fireworks over Lake Superior)
- 22 West End Garden Club Flower Show
- 27-30 The Spitfire Grill - Grand Marais Playhouse
- 28-30 North Shore Dragon Boat Festival

AUGUST 2006

- 2-6 Grand Marais Fisherman's Picnic (Food, crazy days, fun, fireworks, street dances and parade)
- 3-5 The Spitfire Grill - Grand Marais Playhouse
- 11-13 Rendezvous Days - Grand Portage
- 24-27 & 31 Lend Me A Tenor - Grand Marais Playhouse
- 27-31 Seniors' Weeks at Bluefin Bay

SEPTEMBER 2006

- 1-3 Bayou Boogie Festival - Grand Portage
- 1-3 Lend Me A Tenor - Grand Marais Playhouse
- 4-7 Seniors' Weeks at Bluefin Bay
- 4 Labor Day
- 20 Fall Equinox

Grilled Chicken & Pasta Salad

Ingredients:

- 4oz. boneless skinless chicken breast (grilled and diced into 1/4" pieces)
- 1 10 oz. bottle Bluefin Bay Vidalia Onion Dressing
- 4-5 cherry tomatoes halved
- 1/2 red onion sliced thin
- 8oz spinach tortellini (boiled & drained)
- 2oz. toasted, Slivered Almonds
- 2oz. fresh grated Parmesan Cheese

Directions:

- Dice grilled chicken pieces into 1/4" cubes.
 - Combine chicken with remaining ingredients and Bluefin Bay Vidalia Onion Dressing.
 - Mix together in a covered bowl and marinate refrigerated overnight
- Makes two 8oz. portions of marinated salad.

CALENDAR CONTEST

The 12th Annual Calendar Contest is now under way for our 2007 Calendar. We invite each of you to enter. The "Rules" are printed on our web site at www.bluefinbay.com as well as on the back of each calendar. Anyone is eligible. Entries must be received for the 2007 Calendar no later than May 1, 2006.

12 photos will be selected for awards. There will be 11 Gift Certificates awarded for \$200 worth of Dining and/or Lodging at Bluefin Bay AND 1 Grand Prize awarded for \$1000 worth of Dining and/or Lodging. Winners will be notified by December 1, 2006.

Thanks For Participating
In Our Calendar Contest!



BLUEFIN WINS MPCA AWARD

Each year, the Minnesota Pollution Control Agency (MPCA) recognizes operators of MPCA permitted wastewater treatment facilities which have a 100% compliance record for the entire year. That means that every test, for every parameter, made each and every day throughout the year is in 100% compliance with not even one deviation from the standard. Once again, the Bluefin Bay Wastewater Treatment Facility is the

winner of that award.

Shown above is Mike Scoles of the Bluefin Bay maintenance staff, who is the chief operator of the Facility, with the award and his pet goldfish who lives at the Facility in the potable effluent water. Mike accepted the award on behalf of Bluefin Bay and his goldfish, at a ceremony sponsored by the MPCA at the Thunderbird Hotel in Bloomington, MN.

F.Y.I.

JASON DAVIS "On The Road"

If you missed the Jason Davis "On The Road" segment at Bluefin Bay OR are outside of the Channel 5, KSTP viewing area, just go to www.bluefinbay.com Click on News & Special Events and then Click on Watch Clip On-line.

ON-LINE RESERVATIONS

On-line reservations are now available at www.bluefinbay.com Just click on our "On-line Reservations" link on the top of any page and take it from there. You will find floor plans, accommodations descriptions and photos to help make your choices. If you have any questions, just call us at 1-800-BLUEFIN

BIKES

The Bluefin fleet is now more than 50 mountain bikes which are all complimentary to Bluefin Guests. You can experience the many designated bike trails surrounding Bluefin and in the Superior National Forest, bushwack on your own down old logging roads or through the woods OR enjoy a more leisurely ride along the newly completed sections of the Gitchi Gami Bike Trail which runs right through Bluefin Bay.

TOFTE CHARTERS

Fishing Charters on the Big Lake are back again this year with Captain Darren Peck at the helm. Darren does a great job, so make your reservations early. Just call 1-866-663-9932 now for information and reservations. (www.toftecharters.com)

AVANTI SAILING CHARTERS

The beautiful and majestic 42 foot sailing vessel, Avanti, is again available for charters. Just phone 1-800-258-3346 for information and reservations.

NORTH SHORE COMMERCIAL FISHING MUSEUM

Be sure to visit the Museum on your next visit to Bluefin Bay. Bluefin Guests can tour the Museum free of charge - just pick up tickets at the Front Desk. New this year is the original Bell and United States Flag from the Steam Ship America.

MASSAGE

Massage at the new Superior Waters Wellness Center has become popular in the short time since opening, so be sure to make your massage appointment with the Front Desk when you make your lodging reservation.

Seniors' Weeks

May 14 – June 15, 2006

August 27 – September 7, 2006

Except Holiday Periods

Seniors' Weeks Special Includes:
25% off Lodging Sunday–Thursday
Discounted Greens Fees
at Superior National
Valid for those ages 62 and older
2 night minimum

Ed Douglass (continued from front)

become a position as Sous Chef over a seven year period of apprenticeship. Ed then spent one year as the Kitchen Manager of Koury's Restaurant before his love of the outdoors and the call of the North drew him to Bluefin Bay where he accepted his current position as Sous Chef in November of 2004. Ed's philosophy of cooking: KEEP IT SIMPLE. Allow the flavors of the food to emerge in a natural way.

For your dining pleasure, one of Ed's recipes is below.

Green Peppercorn Crusted Ribeye with Guinness Cream

- 1 ribeye (8oz or larger works best)
- 2 Tablespoon green peppercorn, dried & crushed
- Salt to taste

SAUCE

- 1 can Guinness Beer
- 1/2 cup rich beef stock
- 1 Tablespoon sugar
- 1/2 cup heavy cream
- Salt & pepper to taste

Coat both sides of steak well with crushed peppercorn. In a very hot sauté pan, sear each side of steak, then place in a 400 degree oven and finish to desired temp. While steak is cooking, mix beer, beef stock, and sugar. In a hot sauté pan, add 1/2 cup beer mix and reduce by half. Then add 1/2 cup heavy cream and reduce again by half. Season with salt and pepper to taste and serve over finished steak.