

THE SOUNDER

WINTER 2003



CLAYOQUOT WILDERNESS RESORTS & SPA NEWSLETTER

VOLUME 4

FEATURES

High Fashion Goes Wild



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Outpost Going to the Dogs



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Restoring the Bedwell Basin

Clayoquot Wilderness Resorts' owner, The Genovese Family Trust recently embarked on a five-year plan to restore 6.4 kilometres of critical spawning habitats in the Bedwell River Basin. A private sector initiative conceived and led by resorts GM John Caton, that is being welcomed and applauded by Provincial and Federal agencies and First Nations leaders, and is as far as we know, the only one of its kind in British Columbia.

At first glance, a pedestrian eye couldn't see that the beautiful, tranquil Bedwell River is in need of any measure of rescue. Those responsible would argue that it is at all, for left to its own it may recover somewhat. But even a small improvement would take centuries.



With improved off-channel spawning habitats, Bedwell Bears like this one will have more salmon than ever to feast on.

What we do know for sure is that logging and mining activity that occurred there since the late 19th century, severely impacted critical salmon spawning habitats in the valley, just north of the Wilderness Outpost,

destroying much of the off-channel spawning and rearing habitat for salmon and trout. Fallout from these activities ultimately impacted the upslope, riparian (diverse bank and shoreline area) and stream ecosystems and

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Raptor's Rhapsody

You wouldn't be wrong if that call of the wild you hear at the Wilderness Outpost at Bedwell River next season is particularly poignant. If all goes according to plan, those calls will come from one of many raptors staged there in Transition Flight Pens built by the resorts for OWL – the Orphaned Wildlife Rehabilitation Society, headquartered in Delta, British Columbia.

OWL is an internationally known society for birds of prey (raptors), a non-profit charitable organization and education facility with a mandate to provide care and rehabilitation to injured and orphaned wildlife, with priority given to protected species.

Growing in direct proportion to



O.W.L. released this rehabilitated bald eagle into the wilds of Quait Bay this summer.

the negative impact urban encroachment has on endangered raptors, is the importance of OWL's Return To The Wild program.

Prior to entering into this landmark joint-venture with Clayoquot Wilderness Resorts & Spa, OWL had no resources to build or operate much

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Longhouse Loves a Party

The cedar longhouse hosted some incredible parties this season. It's nine-foot wide copper-hooded fireplace, a 60 by 15 foot window on the

bay and incredible acoustics made for some pretty fabulous summer concerts. One family flew 50 people from Chicago to Quait Bay for a wilderness

wedding of a lifetime. Corporate takeovers were all the rage in the spring and fall, when blue-chip companies like Land Rover, E-Trade and

Lam Research put our facilitators to the test. Apparently we passed, as Lam Research presented us their first ever "Superior Service Award"

Lam Research team takes a time-out to scavenger hunt in the rainforest.

Play time for big kids and "big cheeses".



Mrs. Shalan Hazelwood, nee Duchossois kicks up her heels with Cowboy John at her August 31 wedding reception in the Longhouse.

Cast of Characters

With each volume of the Sounder, we shed light on the private side of a chon-staffer. In this issue, we introduce *two* personalities. The men at the helm of two favourite pastimes – the undertaking of adventure, and the consumption of

wine. The adventure guy, Dickson Coatsworth, just finished his third full season with us. The wine guy, Ron Gibson, just completed lap one of what we hope will be a long run.



Dickson Coatsworth

Dickson was a man-about-town disk jockey before he came to Clayoquot Sound in 2000. If you hail from Guelph, Ontario, you might have heard him making waves on Magic 106.1 FM radio. For a taste of Dickson's silky smooth talking ways, simply call the resorts 250.726.8235 number off-hours and be crooned to. Dickson spends plenty of time in the office, spelling John, Adele and

Courtney, fielding questions and solving problems. But to most guests, Dickson's the guy that comes around mid-meal in the evening, clipboard in-hand, to weigh all manner of wilderness possibilities. And, before you know it, you're signed up for a morning with "Cosy" the whale whisperer (sorry John, you've been residing at the Outpost all summer), who will pull out all stops to find "Two Dot Star" or another of a handful of resident 35-ton greys. Or maybe a morning on the chuck with "Chuck" is more to your liking. Whatever the case, come morning, Dickson will be there on the deck, along with your gear – smiling, waiting, smiling, smiling. Did I say smiling? Dickson does a lot of that, and he means it. He's found his Shangri-La here in Quait Bay. Far, far away from the static of the biz and the city.

Footnote: *I couldn't get him to give up his age (a dozen years either side of 30) or anything much else for that matter. He'd just smile and sashay his way around the questions. I have a feeling Dickson is sitting on some pretty good material.*



Ron Gibson

New to the resorts this year is our wine guy, Ron Gibson. Unlike most staffers, Ron didn't travel far to get here. A mere four-hour drive north from Victoria was all it took to land one of the country's most knowledgeable gourmands of the grape. Ron's story is an interesting one. To put it mildly, he's morphed a bit

since he landed here for an interview that sunny day in the spring. It's only fair to point out that he ran in different circles before gearing down to Tofino time. Ron was a wine consultant to Vancouver Island's top-shelf restaurants and boutique purveyors, so it didn't seem odd to him to arrive at Quait Bay all spiffed up in suit and tie with brogues a'polished. And there, at the top of the ramp was Dickson, smiling – no smirking. And so began Ron's journey from slicker to sailor – one that has taught him to drive a boat, load hay, wear "jeans", like to wear jeans, sleep in a tent (albeit a luxurious one), weather a storm, and share a beach with a bear. Old habits die hard though; if you're up early enough, you can still find Ron in the laundry room – *ironing* his denim shirt.

Footnote: *Unlike most creative souls, Ron can access and function at optimum speed, using the other side of his brain as well. Lucky for us and for guests, he's a tech whiz. And, on those days when the high-speed satellite internet throws a shoe, Ron's worth his weight in icewine.*

High Fashion Goes *Wild*

In February of this year, we received a call from retail giant Neiman Marcus's Creative Director, Margo Weathers. She was determined to shoot the much-anticipated fall 2003 *Book*, or catalogue in a remote wilderness location, among really big, ancient

trees. Margo read about the Outpost in *Robb Report* magazine and was inspired to investigate. One truth behind the illusion of fashion on demand is that fall is spring and spring is fall, so of course they wanted to shoot their September book early in April.

Fair enough, but the Outpost wasn't set-up in April. The untamed wilderness would just have to do – and so it did. After a week long high-fashion, high-speed adventure that was more fun than any of us denims imagined – it isn't everyday that cover models visit the

resorts – we closed the book on the *Book*. Recently, Margo sent us some great behind the scenes shots of our time together and reported that a few of the 18 Clayoquot pages were among the top 20 most popular of the season. Such is the power of the rainforest.



Behind the scenes: Fashion's tour-de-force takes on the forces of nature.



Inspired pages from the Neiman Marcus September 2003 Book

SPA NEWS

The Healing Grounds Spa just finished its first full season of operation - and what a season. The most popular treatments were dictated by the activity schedule. Fatigue from long hikes on the Wild Side Trail, erased by deep Swedish or hot stone massage. Food and wine fatigue, cured by long drawn out spa manicures and spa pedicures (a.k.a. hand and foot facials). We needed the season to tell us where to go from here, and now we know. The 2004 season will see the addition of a yoga/massage platform situated on-shore, on the far side of the waterfall-fed pool.

Another will sit under canopy of the rainforest, just up the hill. Two, cabana-style structures, sheltered from the elements and stray breezes, but open to 360° views of the bay and surrounding fern gardens. During high season, and at the request of guests, morning yoga classes will be offered on the platform by the bay. Also in 2004, we will be introducing a program of trainer-led multi-sport circuits designed to provide so-inclined guests (moderate and advanced skill levels) unique, super natural opportunities for personal training and improvement.



Hot Stone's a hot item on spa menu

Raptor's Rhapsody *continued from page 1*

needed flight pens in wilderness areas where specific species should be returned after rehabilitation. Prior to return, rehab raptors must spend at least two supervised weeks in flight pens, being acclimatized to the sights and the sounds of their new surroundings. On-site cameras and other monitoring equipment will keep OWL staff in Delta apprised of raptor progress, and in touch with resort staff at all times.

Already, one such raptor, a female bald eagle, long-recovered from a lung infection, was released into the Clayoquot Sound Biosphere, from our Quait Bay property. That release took place late September, 2003, the very day that inspired GM John Caton and resorts' owner, the Genovese Family Trust, to support OWL Executive Director, Bev Day, through this very important environmental initiative.



Restoration will keep summer-dry chanel like this one habitable all year.



Field of Dreams

About two-miles up-valley from the Outpost, at the head of the alder-canopied dirt road, a chartreuse 'fuzz' appears on the horizon. It's hay --- baby hay. Millions of hayseeds scattered over 25-acres this past September 1st declare in no small way, a major victory in the battle to restore the Bedwell Basin. Not three years ago, the 75-acres of scrub that sat at the edge of the old-growth forest was little more than a reminder of logging-gone wrong. To some, it was a jumble of stumps and decaying wood, but to GM John Caton, it had the makings of a dream come true. The beginning of an end to the unsavory 100-mile truck-barge-truck tradition of delivering hay to 20 horses stabled in the shadow of the mountains behind the Outpost. Come spring, the upper valley will be a vast blanket of green, and shortly thereafter, the first Bedwell harvest will come in. Granted there have been rumblings from Chef May that he may borrow an acre or two for his long-awaited organic garden, but, with another 30-acres of scrub to be cleared over the winter, we're certain John won't mind.



Making way for baby hay.



Restoring the Bedwell Basin *continued from page 1*

affected not only the productivity of the river, but the ecology and wildlife of the entire watershed.

Guests of the Outpost see plenty of salmon running and plenty of black bear along for the ride, what they don't see however, is the inability of sections of the Bedwell River to nursery the spawn. Gone are the off-channel, riffle and waddy debris habitats that provide critical spawning and rearing shelter --- all lost as a result of channel widening.

Fish populations in the Bedwell Basin have declined drastically over the past 20 years, so that today, Chinook are at critically low levels. A sad statistic given that the Bedwell River estuary was once a favoured fall fishing camp site of local First Nations, and elsewhere in the sound today, Coho and Chinook run in record numbers.

Phase one of the project will address the restoration (led by a team of biologists) of 1.6 kilometres of spawning habitats, which would support 700-800 spawning pairs of Coho, and 11,000-12,000 Coho fry. That might not sound like much, but it's a start. A start to a 24-hour a day, seven day a week commitment to monitor, record, amend, and restore, at great expense, one tiny wounded corner of the rainforest.

Mike Wright, BSB, an independent biologist contracted by the resorts to oversee the restoration project, who through his work with forest companies, governments and title-holders throughout British Columbia, has seen these problems from all angles as well as from both sides of the fence. Mike doesn't wax poetic about much, but he is keen to sing the praises of the resorts, saying "for somebody in the

private sector to step up to the plate in this way is remarkable. It is what impressed me the most about an enhancement project that will go a long way toward restoring the Bedwell River Watershed to a more productive state."

From our work with him we've learned that today, repairs to similarly damaged fish habitats are typically funded by the provincial government's Forest Investment Accounts (percentage of stumpage fees paid by forest companies). Unfortunately for us and other resorts committed to environmental responsibility, there is no retroactive application of that funding process. When considered in context though, the resorts' restoration project is a small price to pay for the chance to work and play in the best intact example of a temperate rainforest left on earth.

Our Private Island



Behind the scenes filming "Your Private Island"

How serendipitous that we end the year as we started it – with a high-energy film crew on location at the resorts. But, unlike our spring fashion foray, these high-heat, late summer pictures were *moving*. Not nearly as fast as we all were – up valley, down

river, across the miles, over the ocean; whatever it took to capture those magic moments for some 14 million Fine Living Network viewer households – but fast. We can't say much about our exciting 30-minute on-location segment of "Your Private

Island", as it hasn't been aired yet, but we can tell you to tune-in, cause it's going to be great.

**Premieres December 28th
Fine Living Network**

(check local listings or visit
fineliving.com for air times)

Direct TV chanel 232

High Flying Entertainment

Delta Airlines will be airing our
"Your Private Island" segment
in-flight, in 2004. Watch for it!



"Wake us when it's time for
our close-up"



FISH TAIL

**If it's cutthroat trout
you're after, best get a
head-start up to the
lakes.**

**Otherwise, make room
for Ebony, the grand old
lady of Quait Bay.
She loves going fishing,
especially the part where
she gets to chase the
trout around the bottom
of the boat.**

**But don't worry you
(probably) won't tip
over.**

We likely couldn't find any science to support our theory, but we know it to be true. The corporate groups that worked and played at the Outpost this season can attest, that there is something about the dance of soft, white light that filters down through the great ivory canvas tents at the Outpost that fuels creative thinking, that speeds synapse. Combine this visual stimulation with the ambient, auditory pleasures of the breeze directing the play of the leaves, and the sensory mix is intoxicating. How lucky are we to convene a full-on a/v in a meeting tent, or sit in a library tent,

White Light Inspires Creative Thinking



Thinking Outside the Box Comes Naturally at Unique Outpost Venue

accompanied only by our thoughts and the whistle-whip of the windmill, checking email via high-speed satellite? Lucky ... and enlightened.

If your group is interested in convening a small or medium-size corporate retreat, custom-designed to foster team-building, brain-storming, or simple decompression en-masse, please contact our Corporate Sales Director. We now have corporate and group service representatives in New York, California, California and Vancouver, and it would be our pleasure to receive your inquiry. Call Sue Bosdet directly at 403.949.4902.

Local Flavour



Pear and Parsnip Soup

with truffle oil and oregano

One of Chef May's most requested recipes

Because you won't have Chef's house-made vegetable broth as a base, results may vary. An excellent soup none-the-less. Chef recommends organic ingredients.

3 lbs parsnips, peeled & diced	1 bunch oregano
2 medium onions, diced	olive oil
3 stalks celery, diced	truffle oil
3 pears, diced	sea salt
3 cloves garlic, minced	black peppercorns, crushed
2 litre vegetable broth	warmed soup plates

Cut parsnips, onions and celery into thumbnail size pieces. Pre-heat the stockpot, adding enough olive oil to cover bottom. Once hot, add the prepared vegeta-

bles, garlic, oregano and sauté until transparent. Deglaze stockpot with vegetable broth and bring to boil. Simmer until soft. Puree soup until smooth

then pass through a medium strainer. Return to heat and season to taste. Garnish with truffle oil and fresh oregano. Serves four.

Entrée Canada & Resort Chef Collaborate on Gourmet Getaway



Chef May at Katherine King-Adams' floating garden

Following a long-simmering but very successful association with Entrée Canada - one of North America's top-drawer purveyors of luxury travel packages—the resorts joined forces with a handful of other four-star properties and experiences to build Entrée's *Adventures for the Gourmet* excursion to Vancouver, Whistler, and Vancouver Island.

It is hard to be precise about just what constitutes the *Clayoquot Wilderness Resorts & Spa* leg of the west coast excursion, but suffice it to say that it is deliciously diverse.

"The tastes of our Entrée Canada culinary adventures linger" says CWRS Executive Chef Timothy May, "In more ways than one. Guests leave us with a definite understanding of the relationships that help define the resorts food and beverage programs. And as self-pro-

claimed 'foodies', they passionately crave the 'insight' (mechanics and magic of sourcing, preparation and presentation) and care as much about it as what is set down in front of them."

What is perhaps most impressive about the *Adventures for the Gourmet* partnership is that it affords Entrée Canada clients a kind of instant cache and back of the house access generally reserved for long-time friends of the Chefs. And to foodies, that's a bit like lacing up with the Great One.

For detailed information regarding Entrée Canada's unique *Adventures for the Gourmet* package, visit our website at wildretreat.com.



ENTRÉE CANADA

Grape News

Wine guy Ron Gibson announced recently that he's planning on hosting over 400 wine labels at Quait Bay next season, over 50% of which will be from the Pacific Northwest. And of those 200

labels, about 150 will be from BC wineries. These stats will put the resorts into the enostratosphere, placing our wine program firmly alongside the top five or six in the province.

We haven't yet found a way to cellar that many bottles at the Outpost, but we are sending Ron over for a time in May, to get their Five-Course BC Wine Pairing Dinners up and running.





Family Album

New guide dogs Sassy and Buddy with Chad and John Caton. Baby Joey missed picture day. Veteran Bandit isn't impressed.

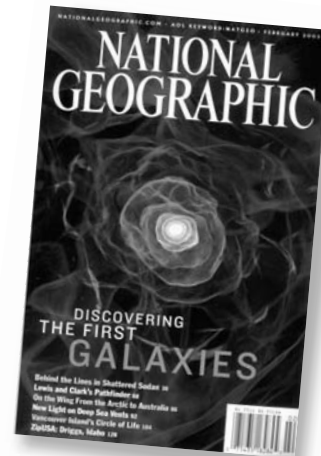
Red-tailed hawk, Hannab II, hatched May, 2003 lives in a flightpen at the Outpost. Soon she'll be posing with guests.



Upside Down Rainforest

In February of this year, in a brilliant piece entitled "Pacific Suite", *National Geographic* magazine enlightened and informed millions about the 900,000-acre Clayoquot Sound Biosphere. Exploring the delicate balance of what readers come to know as the "upside-down rainforest", the beautifully photo-illustrated, hyper-researched documentary explores the decade-long transition from one natural resource-based economy - commercial logging and fishing - to another, more sustainable natural resource-based economy of eco-tourism. Even those of us who spent this decade leading the charge, learned so much from the read. We salute *National Geographic*

for spreading the word about this and other super natural environments. If you aren't a subscriber, you should be. At the very least, visit your local library for a back-issue.



KIDZ KORN ER

The Beautiful Butterfly

re-told from the original by RG



Once upon a time in a tranquil river valley meadow, there lived a butterfly. To all her friends—the field mice caterpillars, bumblebees and ladybugs—she was known simply as "Beautiful" because of her magnificent colourful wings and sparkling antenna. But Beautiful was very sad because she wanted to be known to one and all for more than just her beauty.

One hot and dry September afternoon, thunder clouds

rolled in over the meadow and Beautiful and her friends witnessed a magnificent summer storm. Thunder clouds clapped and great bolts of lightning reached down from the sky. One bolt touched down at the edge of the meadow and, because the grass was so tall and so dry, set off a brushfire. Beautiful and all of her friends were very much afraid. The fire was spreading quickly, and Beautiful knew that if someone didn't find a way to stop it

soon, the beautiful river valley meadow and every creature living in it would be lost.

Beautiful thought hard about what to do, then decided to fly as fast as she could to the neighbouring rainforest and enlist the help of her feathered friends. So, accompanied by the eagles, the herons and the hawks, Beautiful flew off in search of a raincloud.

Soon, they found a big fat grey cloud just about to open up over the mountain peaks. They leaned up against the cloud and flapped their wings harder than they ever had before—

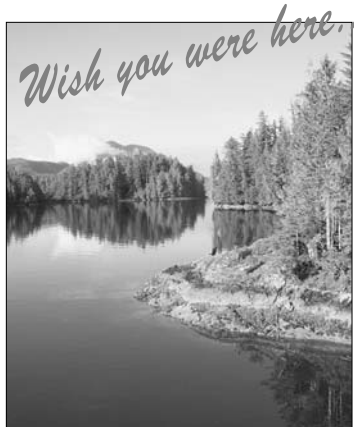
pushing the big fat raincloud overtop of the burning meadow.

And just in time. For seconds later, the great cloud burst, sending millions and millions of rain drops down to the ground below. The fire went out and the tranquil river valley meadow and every one of the field mice, caterpillars, bumblebees and ladybugs who lived there, was saved.

And from that day forward, Beautiful became known to her friends for more than just her colourful wings and sparkling antenna. Because 'beautiful' really best described the brave heart and creative mind of one very special butterfly. —The end



25 Reasons to Visit Again



Again this year, at the behest of our guests, we offer past guests of the resorts an opportunity to save 25-35% on a return visit to one or both properties. If you book your holiday before January 15, 2004, we will guarantee our lowest season rates, regardless of the time of your visit. Further, we invite you to share this offer with members of your family who may not have visited us before. Better yet, bring the family back *with* you for an ultra-luxe reunion in the wilderness.

Dreaming of a Wild Christmas?

It's no secret that experiences make the best gifts. Wouldn't she love a weekend away with the girls? Wouldn't he love to catch the one that got away? Or maybe you take the lead on some alone time together... how romantic is that? Book a gift holiday now and we'll wrap it all up with a special gift from us. Perfect for stuffing in a stocking or sending in the post.

Wild Goes to Whistler

Introducing
Longwood
AT WHISTLER



Built of massive timbers and furnished with Canadian antiques, Longwood sits at the top of one of Whistler's most established resort-home neighborhoods. Available to select few, the Longwood private residence boasts a private chef, car and driver, caretaker, and housekeeping services. In every sense—the quintessential resort home away from home. Bring your service standards with you and expect nothing but the best from the very best that North America's #1 ski resort destination has to offer.



Longwood at Whistler is an affiliate of Clayoquot Wilderness Resorts & Spa. Now accepting inquiry regarding winter and spring bookings. Please call 1.877.725.2090, 250.725.2090 or visit whistlerluxuryrentals.com

COVER STORY



OK, so here we are on the back cover, but the coverage was up front. We wish to thank the many editor, photo-journalist and freelance friends we've made over the years. This was a particularly productive year for us, and people from all corners of the planet read about resort goings-on in some of the finest travel and consumer publications in the world. We're grateful too to the Canadian Tourism Commission, Tourism British Columbia, Tourism Vancouver Island and Tourism Victoria, for keeping treasures like BC and the Pacific Rim front and centre in the eyes of the world.