



FISH PROCESSING

We are a government licensed seafood processor. This allows us to offer custom filleting for your fish. Your fishing guide will assist you in determining what will work best for you and will help you tag your fish appropriately to reflect this.

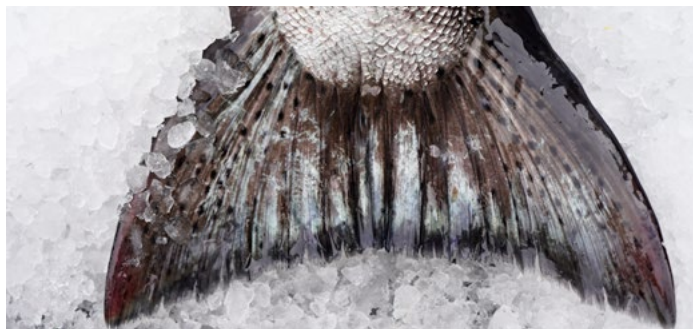
Most guests prefer we fillet and vacuum seal their salmon into manageable pieces. You can also choose to leave your fish whole & send your fish to St. Jean's Cannery & Smokehouse for specialized processing.

KPL can help you fill out the necessary paperwork and facilitate the transport of your fish to St. Jean's should you wish to use this service.

When returning to the lodge after a day of fishing, please ensure that you tag your fish appropriately and our crew have acknowledged your instructions before leaving the dock. The lodge crew will be ready to assist you with any processing questions during your trip.

For your air travel back to Vancouver, your catch will be cleaned, filleted to your instructions, vacuum packaged, frozen and boxed. When you return to YVR's South Terminal after your trip, you can retrieve your fish in the area adjacent to the terminal.

Generally, no additional steps are required to transport your catch home safely provided you are returning home the same day or overnighting with one of our hotel partners that have freezers onsite. St. Jean's Cannery & Smokehouse does offer a home delivery service that you can arrange for prior to departing the lodge. To learn more about this service, please email us: support@kingpacificlodge.com, or speak to your fishing guide while on site at KPL.



Optional surcharge available for canning and smoking with Fedex delivery to your home