

THE SOUNDER

SPRING 2011 NEWSLETTER

CLAYOQUOT WILDERNESS RESORT

VOLUME 11

FEATURES

VIDEOS!

Please contact us if you'd like us to send you our new DVD.

You can also watch it on our website at wildretreat.com



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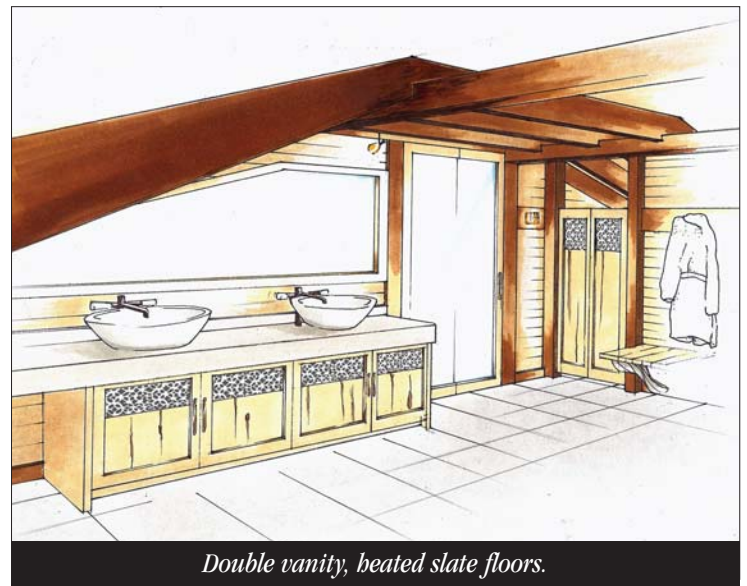
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When nature calls, Clayoquot Wilderness Resort is listening

Partnering with H2O Innovation, we are unveiling a new sustainable wastewater treatment system and ensuite washrooms that will continue to protect wildlife and the UNESCO World Biosphere, Clayoquot Sound.

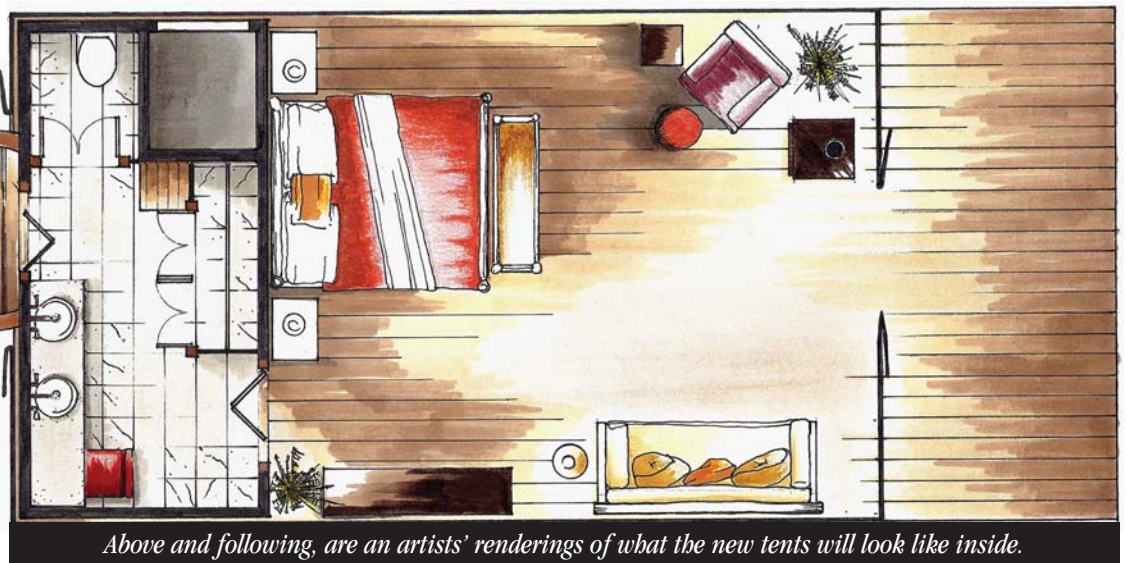
When choosing a vacation destination, washroom facilities are often not at the top of the list unless going somewhere where “flushing” can have a bigger impact. For 2011, guests arriving at British Columbia's Clayoquot Wilderness Resort, set in the heart of a UNESCO protected biosphere reserve, will find septic solutions to keep the planet a little greener and cleaner, without sacrificing the luxury of having a private ensuite bathroom.

Located in a remote area off the west coast of Vancouver Island,



Double vanity, heated slate floors.

Clayoquot Wilderness Resort is forging “glamping” or glamorous camping sustainable practices in solid waste management. Already famous for its experiences, this year the resort responded to its guests' requests to go



Above and following, are an artists' renderings of what the new tents will look like inside.

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beyond the existing composting toilets and a walk to a private shower house—originally installed to minimize the impact to the pristine rainforest and estuary that surround the resort.

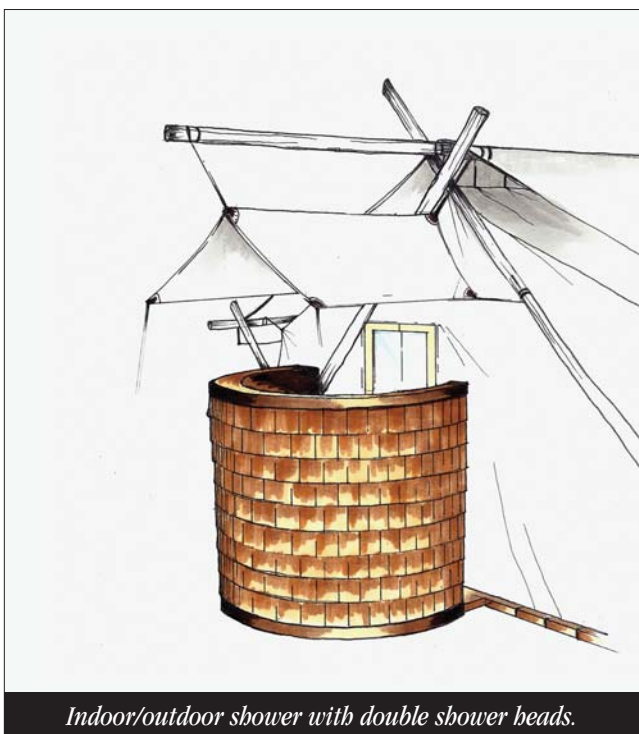
“Thanks to advances in waste water technology we can now provide within our tents full ensuite bathrooms, including in-floor heating, flush toilets and gorgeous indoor/outdoor showers with double shower heads,” says John Caton, managing director of the resort.

The resort’s new zero impact system will run all plumbing above ground and under the boardwalks into an environmentally friendly waste treatment plant, so it doesn’t disturb the natural flora and fauna. Provided by H2O Innovation, a Canadian company, the state-of-the-art Wastewater Treatment Plant utilizes innovative technology within a custom-built water treatment system that will process all waste water and sewage. This new plant will treat and reclaim water that can then be used in other areas of Resort operation such as irrigating the Resort’s pastures.

With 10 years of experience developing water treatment solutions, H2O Innovation is establishing itself as a key player in sustainable development and clean technologies in North America and abroad. Ideal in eco-sensitive regions, the system takes up



Lots of closet space.



Indoor/outdoor shower with double shower heads.

very little space, requires no full time operator and, ecologically, does not require chemical products in its treatment solution. It is a passive, compact and low energy consumption system that can tolerate operational interruptions and flow rate change – essential for the daily and seasonal operation of the resort.

Traditionally, tourists produce more solid waste than private households. With the average toilet ranging between 16 and 23L a flush, it doesn’t take long for a resort to seriously impact local water supply. In niche coastal wilderness destinations with rivers entering the ocean, like Vancouver Island’s coastline, the effects of human solid waste can disturb delicate ecosystems, cause serious health hazards and deplete natural resources.

“Ecotemples around the world have to wrestle with the dilemma of environmentally sensitive loos that

don’t turn off prospective guests,” says Hitesh Mehta, author of Authentic Ecotemples, and one of the world’s leading authorities, practitioners and researchers on ecotourism physical planning and both the landscape and architectural aspects of ecotemples. “Tackling this issue head on, as Clayoquot Wilderness Resort is doing, will set a great example for other environmentally friendly lodges to follow.” Mehta points to Cree Village Ecotemple (Ontario), Chumbe Ecotemple (Tanzania), Guludo Beach Lodge (Mozambique), and Concordia Eco-tents (US Virgin Islands) as other eco-loo examples, where using the washroom “guilt free” is part of a more enjoyable experience of a responsible wilderness vacation.

The new Clayoquot Wilderness Resort’s ensuite bathrooms are being built within 12 of the available 20 tents that are tucked within the rainforest. These same tents will be expanded to include king size beds, another first for the resort. To learn more about Clayoquot Wilderness Resort’s expanded tents, waste water treatment system and other sustainable practices people may visit www.wildretreat.com and follow the resort on facebook. Or call the Resort toll-free at 1-888-333-5405. □

—DOUBLE THE ADVENTURE—

3

Clayoquot Wilderness Resort and Churchill Wild are teaming up to provide the most spectacular Canadian Adventure ever offered.
We call it the *Black & White Adventure*.



Imagine viewing Black Bears & Black Whales and White Bears & White Whales in the same spectacular summer trip.

For the first time ever offered on the planet, this *Black & White* adventure is a photographer's dream.

A wildlife viewing experience not to be missed.

CLAYOQUOT WILDERNESS RESORT

A spectacular Luxury Tent camp and Adventure Resort, located in the Clayoquot Sound World Biosphere on the west coast of Vancouver Island. A temperate rainforest on the Canadian Pacific, teeming with wildlife. View up close and personal Black Bears, Orca, Grey and Humpback Whales and much more.

1.888.333.5405 • (250) 726.8235

Clayoquot Sound, Tofino, British Columbia

www.wildretreat.com

CHURCHILL WILD

Recognized world-wide as an elite must-do experience, Churchill Wild provides on-the-ground and in-the-bay access to Polar Bears, Beluga Whales, Aurora Borealis and more. Canada's only fly-in polar bear eco-lodges set the scene for wilderness adventurers to safely encounter the great ice bear while enjoying the comforts of Remote Arctic Luxury.

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P.O. Box 79 Kleefeld, Manitoba

www.churchillwild.com



—DOUBLE THE ADVENTURE—

Clayoquot Wilderness Resort and Nimmo Bay Heli-Ventures are also teaming up, to provide the adventure of a lifetime.
We call it the *HorsePower Safari*.



Clayoquot Wilderness Resort and Nimmo Bay Heli-Adventures, two spectacular British Columbia resorts. One incredible West Coast memory. *HorsePower Safari* packages are available for groups of 6, 12 or 18 people in 6 night all inclusive packages. 3 nights at Clayoquot Wilderness Resort, and 3 nights at Nimmo Bay Resort, with private air transfer in between.

CLAYOQUOT WILDERNESS RESORT

Activities include horseback riding adventures, ocean or fresh-water fishing, whale & bear watching, Wild Side First Nations Interpretive trail trek, river and ocean kayaking, hiking, sailing, skeet shooting, rock climbing, swimming and mountain biking. Massage and spa treatments with some included in each package.

1.888.333.5405 • (250) 726.8235
Clayoquot Sound, Tofino, British Columbia
www.wildretreat.com

NIMMO BAY RESORT

A luxurious helicopter fly-fishing and adventure destination nestled at the foot of Mount Stevens along the Great Bear Rainforest coastline in British Columbia. We specialize in world class hospitality. Our tailor made helicopter adventures including heli-fishing, rafting, whalewatching, beach-combing, First Nation cultural activities, kayaking and glacier dining on top of the world, will exceed your highest expectations.

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Box 696, 1978 Broughton Blvd., Port McNeill, BC V0N 2R0 Canada
www.HorsePowerSafaris.com



—DOUBLE THE ADVENTURE—

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Clayoquot Wilderness Resort and Sonora Resort
are teaming up to provide another
not-to-be-missed adventure.
We call it the *West Coast Wilderness Package*.



Clayoquot Wilderness Resort is pleased to partner with beautiful Sonora Resort on an incredible 5 night *West Coast Wilderness Package* for two that includes private helicopter transportation from Vancouver to Sonora Resort in the Discovery Islands.

2 nights at Sonora, followed by 3 nights at Clayoquot and return seaplane transfer from Clayoquot back to Vancouver.

CLAYOQUOT WILDERNESS RESORT

3 nights at Clayoquot Wilderness Resort in a new Luxury Ensuite Tent, all meals and beverages and guided activities including horseback riding adventures, ocean or fresh-water fishing, whale & bear watching, Wild Side First Nations Interpretive trail trek, river and ocean kayaking, hiking, sailing, skeet shooting, rock climbing, swimming and mountain biking. 1 Massage treatment also included in each package.

1.888.333.5405 • (250) 726.8235

Clayoquot Sound, Tofino, British Columbia

www.wildretreat.com

SONORA RESORT

A Relais & Châteaux property and voted #1 for luxury in Canada by Trip Advisor 2011 Travelers Choice awards, this all inclusive package for two includes 2 nights in a Deluxe Gold Room, all meals and beverages and your choice of 2 guided activities. Highlights are Grizzly Tour, Guided Fishing, Kayaking, Spa Package and Eco Touring with Cooking Lessons.*

Toll Free in North America 1.888.576.6672

Direct: 604.233.0460 • ssmith@sonoraresort.com

www.sonoraresort.com

*Transportation from Sonora to Clayoquot is not included.
*Grizzly Bear Tours available Sept 1st - Oct 15th.



Local Flavours

Chef Ryan Orr
EXECUTIVE CHEF



Meet Our New Executive Chef

When Chef Ryan Orr applied to the resort 7 years ago to work under the Resort's long time Executive Chef, Tim May, he had no idea what the future held for him. As a young chef, Ryan loved the life of travel and the adventure that his chosen career was allowing him. Born and raised on Vancouver Island, Ryan

was looking forward to coming home and saw Clayoquot Wilderness Resort as not only another adventure, but a remarkable place to hone his skills.

Once at Clayoquot, Ryan realized what an opportunity he had walked into. Under the close eye of Chef Tim May, Ryan embraced Vancouver Island's wealth of local ingredients, and Chef May's approach of "Modern Natural Cuisine". Over the next 7 years, Ryan started to fine tune the focus for his food, and find it's own identity.

Now Clayoquot Wilderness Resort's Executive Chef, Ryan says the influence of "Modern Natural Cuisine" can still be found in his food along with his own unique approach.

The simple idea of treating beautiful local ingredients with respect and not over complicating things will let the flavors shine. Vancouver Island has become a "mecca" for organic produce, free run poultry, cheeses and local game meats. Chef continues to explore and source the island for new products that he can showcase in his kitchen. He also continues to learn and experiment with techniques, old and new, to best display the bounty of Canada's west coast.

Chef Orr believes that he has an obligation in his kitchen to respect the craft and hard work of local suppliers and farmers. As examples, to Chef Orr respect means not smothering a beautiful wild, line caught salmon with a rich, heavy sauce, but instead adorning it with a light aromatic salsa, or citrus reduction. Organic field greens are dressed lightly so that each herb and variety of green can be tasted.

It is with this respect of natural local ingredients and letting their unique qualities shine through that Executive Chef Ryan Orr treats the culinary senses of our international guests here at Clayoquot. □

Tereza Roux
SOMMELIER



Something Special

While most of the country is knee-deep in snow and cold, we on southern Vancouver Island are seeing cherry blossoms and paper whites appear in our backyard. The signs of spring remind me that it is time to wake up my tastebuds (they too were hibernating) and search out new and exciting libations for our 2011 season.

Wine is my passion, and yet I was drawn to Sea Cider by way of invitation to a Winter Wassail. After seeing the rustic barn, the apple orchards with the backdrop of sea & sky and having a sample of "sunshine in a glass" I decided to invite Chef Ryan to accompany me to this family-owned Certified Organic Cidery to taste this wonderful elixir.

Upon arrival, we were greeted by the sight of several styles of cider, including three fortified "stickies". The Wild English and Kings & Spies was a tie for both of us, with thoughts of our guests quaffing a glass on the deck after kayaking or enjoying with halibut & chips. The RumRunner is my favourite for our Scotch aficionados as it is aged in rum-soaked bourbon barrels – perfect to enjoy by our roaring fireplace. As for the fortified ciders, I am excited to create signature cocktails for our guests with the Pommeau and Pomona. Reminiscent of Calvados, this is a drink to be enjoyed with many of our delicious desserts.

I hope I have whet your appetite, and I look forward to toasting your vacation with a glass this year. □

Cheers,
Tereza

Chef Tim May's New Adventure

Be sure to visit Chef Tim May at the *Red Can Gourmet* in Tofino and sample some of his mouthwatering “to-go” entrees!



Red Can Gourmet is the name of Executive Chef Tim May's new venture. The red can refers to the red buoy off of Dead Man's Island in the harbour of Tofino. Late one night Tim and the Cowboy were on their way to

After 13 years Executive Chef Tim May has handed over the tongs to Executive Chef Ryan Orr. The two of them have worked together for 7 years. Chef Orr has proven from the beginning that he is equal to the task of wowing the many guests that walk through the cookhouse doors. Chef May will be behind the scenes consulting for the resort to ensure a flawless transition for the up and coming season.

town to play some hockey in Port Alberni. The night was dark and miserable, there were no stars in the sky and no moonlight to guide them. Tim and John were discussing that the red can should be near when all of a sudden there was thud, they had hit the red can with the bow of the boat!

Red Can Gourmet is creating a presence in the town of Tofino that will offer gourmet entrees to-go and artisan pizza. Fresh stocks and sauces along with homemade pasta will be available for the grab and go customer. Along with the to-go concept Chef May will be offering off site catering services that will cater to the traveler staying in many of the vacation destinations around the area.

Guests of the resort will be able to experience Chef May's food in town after a day of surfing or maybe a group will book the salmon BBQ on the beach while walking the Wild Side trail on Flores Island. Who knows maybe Chef May will be at the resort one weekend as a Guest Chef along with Executive Chef Ryan Orr. ☐

Contact: food@redcangourmet.com or (250)726-5166 & twitter

Bedwell River Salmon Enhancement—Update



To bring you all up to date, in 2008 we started a hatchery project on the Bedwell River in hopes to increase the Chinook salmon population. Every October since, Doug Palfry from the Tofino Fish Hatchery, has collected male and female Chinook salmon species. On October 5 2010, Doug collected 4 females and 6 males from the Bedwell River and, in turn, produced 15,000 live eggs. Doug raises the eggs at the Tofino Fish Hatchery along with species from various watersheds in Clayoquot Sound and surrounding areas. For the first few months after the eggs are fertilized, they are carefully monitored in an incubator where they grow into fry sacks. During the last week of December, the baby Chinook were moved from the incubator, weighing only .6 grams, into a tank. They will be fed daily by an auto feeder until they weigh approximately 7 grams. In June, Doug will release the baby Chinook salmon into the Bedwell River. We are extremely grateful for Doug's efforts to increase the salmon population; moreover, we would also like to take this opportunity to thank all of our past and future guests as you have all contributed to this cause with your 3% environmental-sustainability fee. Thanks! ☐

For past information, photos and updates on this project you can visit our blog at www.cwrblog.com.

YOUR STORIES!

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Let's F#&% Cancer...

Frequent and loyal Resort Guest and Clayoquot friend, Yael Cohen is the founder, president, and Chief Cancer Fucker of Fuck Cancer, a non-profit organization dedicated to conveying the critical importance of early detection.

Yael founded Fuck Cancer in 2009 after her mother was diagnosed with breast cancer. Determined to have strength for her mom, Yael decided to fight the C word with the F word by creating a charitable organization that does things very differently.

In just 8 short months, Yael has attracted a host of a-list celebrities that are lined up to participate in the movement and use their influence to help garner support from the public. She has also caught the eye of several leading fashion designers who are gearing up to design limited edition T-shirts for Fuck Cancer, adding a fashionable presence to the classic T-shirt lineup that they have for sale thus far.

In the technological arena, Fuck Cancer has already made an impressive showing. Their site won the FWA (Favorite Website Award) and was featured on the www.thefwa.com on April 30th, 2010. Building from this internet success there is now an innovative online game in the works that will engage and



entertain supporters while simultaneously educating them on the importance of early detection.

Entering into the charity space, Yael was surprised to learn how competitive the industry is. Organizations competed instead of working together towards a common goal. Deciding that this needed to change, Yael structured her organization to be partnership friendly. Cancer Shmancer, Fran Drescher's like-minded foundation, was attracted to Fuck Cancer because of its bold approach and the common goal of increasing awareness around early detection for all cancers. They

share Yael's view that the public is now ready for a new, fearless approach to cancer, and together they will save lives through early detection.

Fuck Cancer's message has also begun to get the attention of some very influential groups; Yael has been invited to and attended Summit Series in Washington DC, the Next Generation Leadership discussions at the White House, and the Clinton Global Initiative, and has found each experience to be incredibly rewarding. For such a young organization, it is inspiring that Fuck Cancer is earning the respect and admiration of those who truly have the power to effect change. □

You can get involved and read more on their website and follow them on Facebook at www.facebook.com/letsfcancer
www.letsfcancer.com

"Booking In" to the Resort

With the beautiful new Ensuite Bathroom Tents for 2011 and several large families already confirmed for next Season, we are expecting it to be a banner year.

Interestingly, 50th Birthday parties seem to be the "theme" this year. Maybe you know someone who would like to celebrate a Special Occasion with us at Clayoquot?

For the best selection of dates, we suggest that you contact us soon. It's never too early to start planning your Clayoquot Adventure! □



Clayoquot Wilderness Resort is adding a 3% fee to all bookings for our own Environmental Legacy Program. These programs are ongoing and repair damaged wildlife habitats such as Salmon spawning and rearing channels.
