



Québec



Wilderness Unlimited
Hunting and Fishing Packages 2006



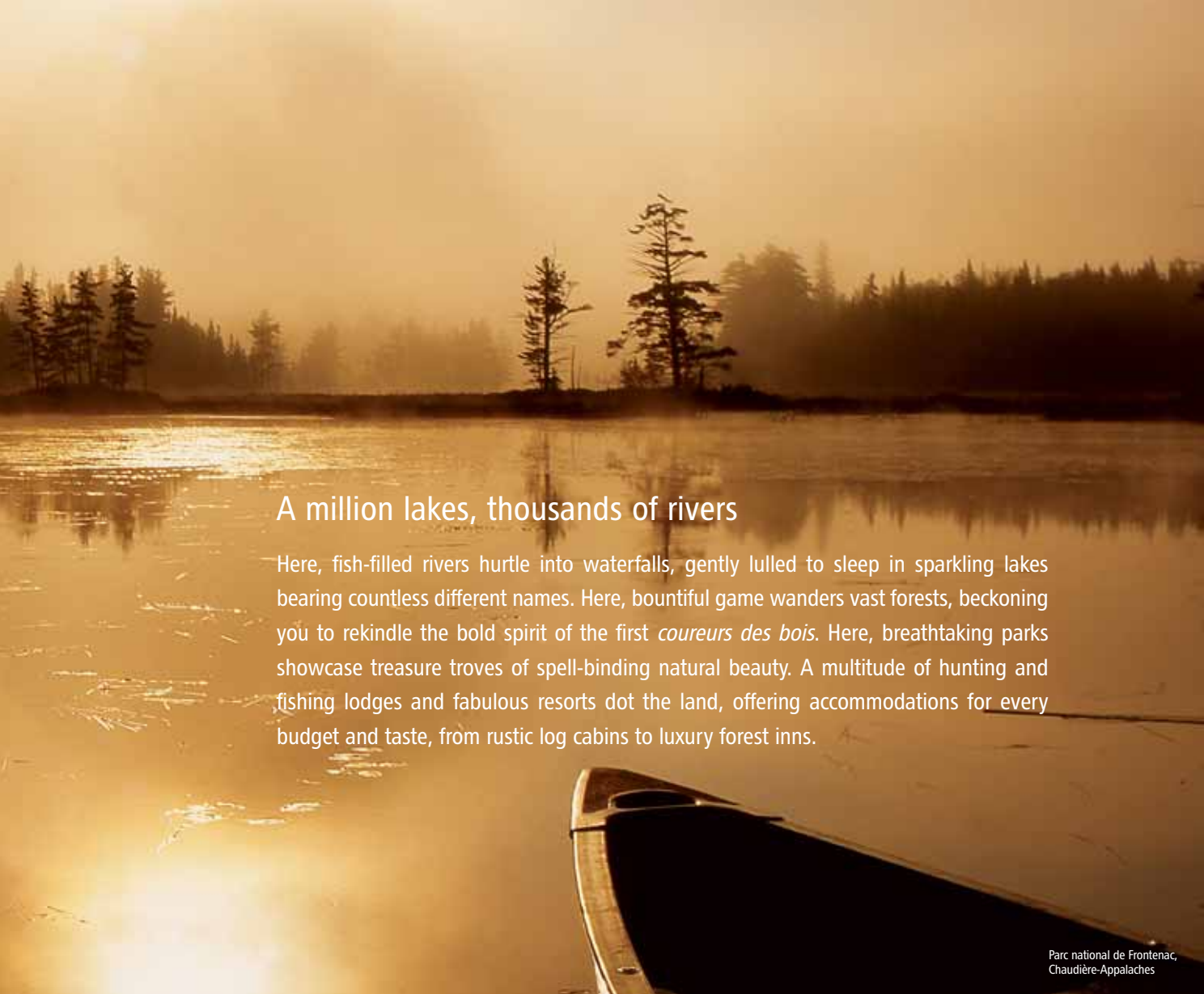
Québec: Beyond Expectations!

Stretching more than 1,600,000 km² (640,000 square miles) over northeastern North America, Québec invites you to feast on its playful energy and the breathtaking diversity of its wide-open spaces. Room to roam as far as the eye can see, rugged landscapes that change with each passing month. Rich in natural wonders, Québec is truly spectacular, fulfilling your wildest dreams of intense adventure—all closer than you think!

Imagine the stillness of a sunrise on a mist-shrouded lake. Picture the magic of a moose and its calf drinking at the water's edge while a flock of Canada geese take flight overhead, trout darting to the surface to gorge on insects, and the irresistibly haunting call of the loon, Québec's regal monarch of the waters. Here, hearts soar!

Common loon





A million lakes, thousands of rivers

Here, fish-filled rivers hurtle into waterfalls, gently lulled to sleep in sparkling lakes bearing countless different names. Here, bountiful game wanders vast forests, beckoning you to rekindle the bold spirit of the first *coureurs des bois*. Here, breathtaking parks showcase treasure troves of spell-binding natural beauty. A multitude of hunting and fishing lodges and fabulous resorts dot the land, offering accommodations for every budget and taste, from rustic log cabins to luxury forest inns.

Parc national de Frontenac,
Chaudière-Appalaches



Speckled trout

A tale worth telling

In this immense land awash in blue and brimming with walleye, pike, trout, salmon and other salmonids, fish stories are never tall tales. Whether angling or fly-fishing, smiles broaden while a quick catch is promptly transformed, right on the shore, into a gourmet meal fit for a king. From exhilarating to mouthwatering in the blink of an eye! Hunters also eagerly return year after year, heeding Québec's call of the wild with its incredibly abundant and diverse game, from white-tailed deer, caribou, moose and bear to waterfowl and small game.

Guided by the North Star

After a day of excitement and thrills, settle into your cabin and bask in the hours of relaxation stretching ahead of you. A two-hour flight from Montréal whisks you further north for an even more dramatic change of scenery. Here, at the foot of a cliff or a bend in the river, part of Québec's one million head caribou herd tramples the tundra underfoot.



Whitetail deer



Walleye



A breathtaking hunt!

Dreaming of an island all to yourself? Lying on its own in the heart of the Gulf of St. Lawrence, Anticosti boasts more than 100,000 white-tailed deer roaming in total freedom. Elsewhere, crank up the voltage in the spring or fall with the adrenaline-pumping rush of taking on a black bear!

Looking for something?

Québec: Beyond Expectations!	2 - 4
Discover Your Real Nature	6
Fishing	7 - 11
Hunting	12 - 17
Tourisme Québec and Québec Outfitters Federation: We Get Around!	18
Hunting and Fishing Packages 2006	19 - 94

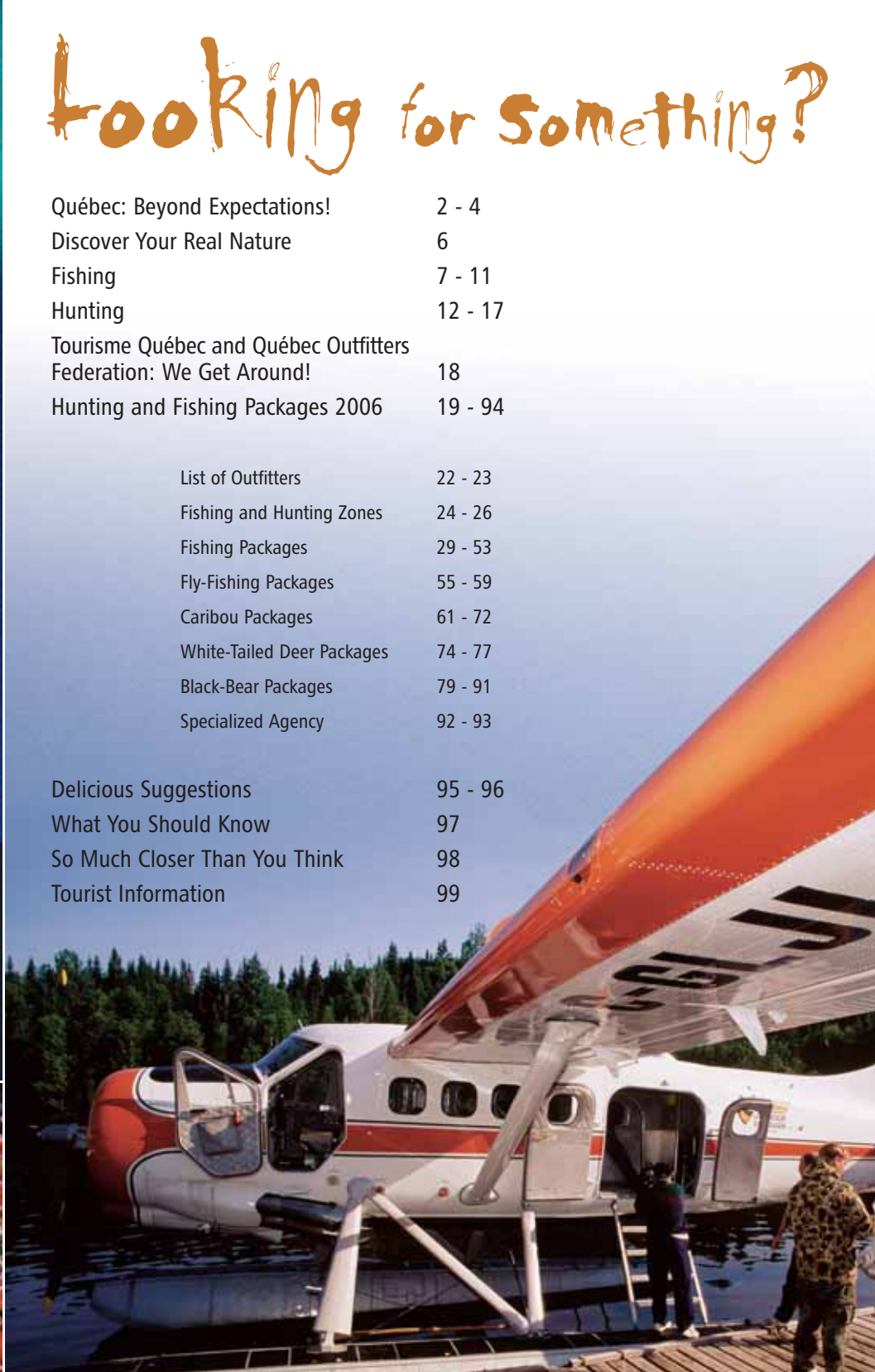
List of Outfitters	22 - 23
Fishing and Hunting Zones	24 - 26
Fishing Packages	29 - 53
Fly-Fishing Packages	55 - 59
Caribou Packages	61 - 72
White-Tailed Deer Packages	74 - 77
Black-Bear Packages	79 - 91
Specialized Agency	92 - 93

Delicious Suggestions	95 - 96
What You Should Know	97
So Much Closer Than You Think	98
Tourist Information	99

Northern lights, Baie-James



Tundra, Nunavik





Québec City area



Ruffed grouse

Discover Your Real Nature

In Québec, natural wonders galore serve up a feast for the senses. Treat yourself to a magical outdoor adventure for the entire family, under the stars or in a luxury inn, lure the fish, give chase to big game, gaze in awe at the northern lights, snap your own photo-safari, or take business to new heights in an inspirational setting—Québec *is* wilderness unlimited!

Sport Fishing in Québec

Parc national du
Mont-Tremblant,
Laurentides

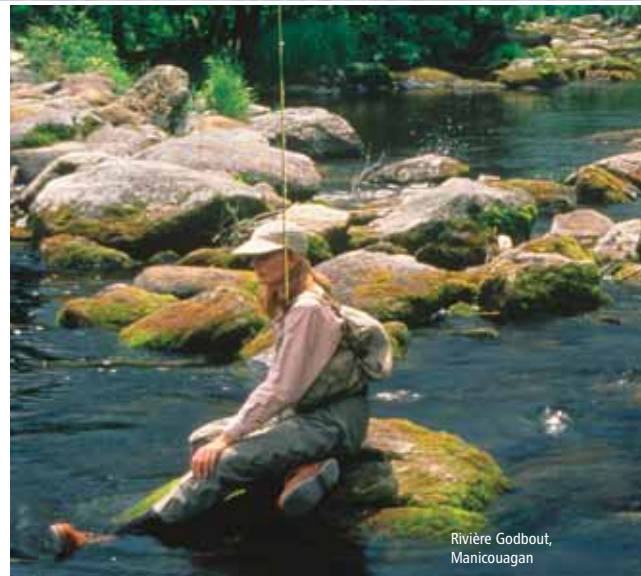
With a million lakes and countless rivers, Québec offers a sport-fishing experience proportionate to its immense landmass: endless and wild!

From north to south and east to west, fish populations are distinctive and relatively unique. The main species include brook trout, lake trout, walleye, northern pike and landlocked salmon. There are also several migratory species such as the Atlantic salmon and arctic char. Underfished in comparison with the others, the northern pike is a good fighter, and can easily weigh 12 kg (25 lb)!

Why fish in Québec? Quite simply to experience fishing in vast wilderness areas where indigenous fish populations abound.

For an idea of the catches fishing enthusiasts can expect to bring home, the table below indicates the maximum weights biologists have encountered. ■

Species	Population Status	Daily Quota	Record Catch (lb)
Bass	Good	6	5
Arctic Char	Good	5	12
Northern Pike	Excellent	10	40
Walleye	Good to Excellent	8	12
Lake Trout	Good	2	40
Brook Trout	Excellent	20	11



Rivière Godbout,
Manicouagan



Serge Tremblay
Chief Fisheries Biologist

Fishing in Québec: Pure Joy and Excitement!



Steve Pennaz

Executive Director
North American Fishing Club

I have to admit, even after years of fishing Québec, I still have trouble sleeping in those days leading up to the trip. Did I pack that extra line? Am I bringing enough jigs/flyes/spoons/spinners? Is the five-weight heavy enough, or should I bring the eight? Wonder if the salmon/speckled trout/walleyes/pike are biting?

And yes, I have been known to sneak out of bed in the middle of the night to sharpen hooks. Quietly of course—my wife is a light sleeper!

I can close my eyes at any time in any place and be back in Québec. In a very real sense, Québec is part of me. For avid anglers, places like Sept-Îles, Schefferville, the Gaspé Peninsula, Matagami, Anticosti, Kuujuaq, and Caniapiscau are more than just points on a map. They're access to some of the continent's best fishing.

In the south, walleye and northern pike dominate. As one heads east and north, it's the salmon and char that thrive. The amount of water available is simply astounding. Québec has more than 500,000 lakes and countless rivers, and while I've been trying to fish them all over the past 20 years, I'm hopelessly and happily way behind schedule.



Sept-Îles, Duplessis

I suggest you fish the land where the water is bluer than blue. You'll find the fish grow large and strong here. And that's why I keep going back to Québec. ■



“The amount of water available is simply astounding.”

Québec: What a Catch!

"Québec met all my expectations and more."

While many fly anglers gravitate towards the Western Rockies for cool-running streams and crisp mountain air, the province of Québec leaves nothing to be desired.

Petite rivière
Cascapédia, Gaspésie

I made my first sojourn to *La Belle Province* in September 2005 with great expectations. As our floatplane soared over the peaks, drifted down the valley and lighted on a Laurentian mountain river, my eyes widen with anticipation. I spent four days fishing these clear, clean waters and caught countless brook trout. Wide and wild, their brilliant colours sparkled in the sun against the sapphire mountain sky.

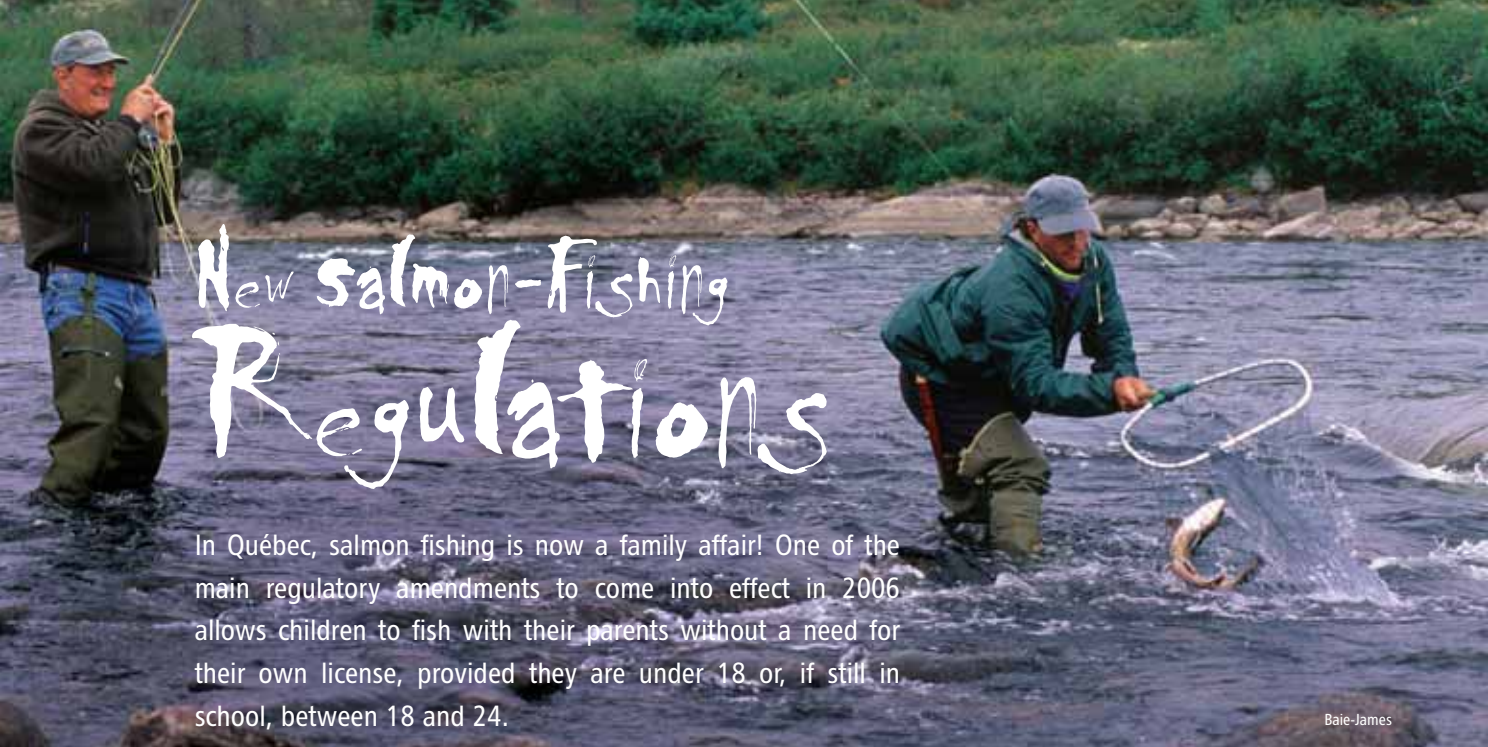
Funny, I detected the same sparkle in the eyes of the cheerful Québeckers I met during my stay. Québec met all my expectations and more. I've made new friends and discovered a new frontier. ■



Scott Earl Smith
Fly Fish America



Excellent water and
great fish



New salmon-fishing Regulations

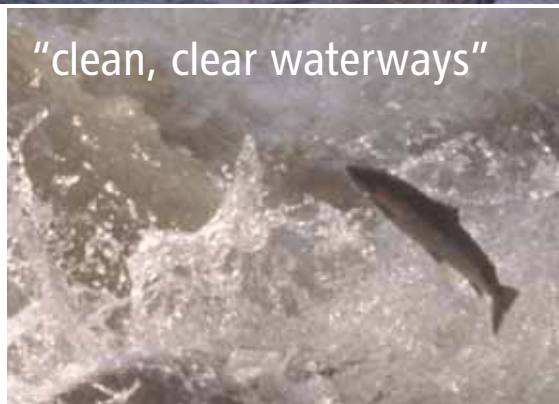
In Québec, salmon fishing is now a family affair! One of the main regulatory amendments to come into effect in 2006 allows children to fish with their parents without a need for their own license, provided they are under 18 or, if still in school, between 18 and 24.

Baie-James

In 2006, access to controlled harvesting zones will be tightened up. Individuals selected by random draw or telephone reservation and anyone accompanying them will have to register and fish on the same days.

Québec salmon thrive in the province's clean, clear waterways, and to preserve that habitat, measures have been enacted to protect these streams and their banks. Swimming is also restricted. These and other good-management initiatives ensure an impressive catch indeed!

Like its ocean cousin, a real fighter!
A sport-fishing license will let you match wits with the landlocked salmon, a fresh-water fish. Although smaller than its ocean counterpart, it's just as spirited, and can be found mainly in the Lac Saint-Jean area and in many lakes and streams north of the St. Lawrence River. ■



Enjoy the fishing!

Species	Population Status	Daily Quota	Record Catch (lb)
Atlantic Salmon	Generally good	Up to 3	47
Landlocked Salmon	Under study in Lac Saint-Jean	Up to 6	22.8



Paul Potvin
Regulatory Analyst

Québec: The Destination for Atlantic Salmon

"salmon runs
are increasing"

Want to discover the excitement of wild Atlantic salmon? Then head to Québec!

Rivière Cascapédia,
Gaspésie

If you're like me, and big fish are what you crave, Québec should definitely be your destination. In some Québec rivers, 30- to 40-lb Atlantics are common. Hook a salmon that size and you make a lifetime memory for sure, even if the fish gets away!

Québec's Atlantic salmon news gets better. Many of the salmon guides and outfitters I've talked to agree that salmon runs are increasing. And the more big fish there are in a river, the more likely you'll hook one.

There are 112 Atlantic salmon rivers in Québec, ranging from easily wadable streams to torrential rivers. One of them holds the Atlantic salmon of your fishing dreams! ■

"30- to 40-lb Atlantics
are common."



Harry Vanderweide
Northeast Journal
New England Sports Network

Hunting the World's Biggest Caribou Herds

Northern Québec is the home of two of the world's largest migratory caribou herds: The Rivière-George herd, with 385,000 head, and the Leaf River herd, numbering 628,000 head. Every year, these herds crisscross an area vaster than the states of Texas, Louisiana and Arkansas combined.



Stéphane Rivard
Wildlife Technician

www.fapaq.gouv.qc.ca/en/faune/caribou

One of the basic tools used to monitor the herds is satellite telemetry; about forty caribou from different migratory herds are outfitted with satellite collars. The research indicates, among other things, that Québec caribou can travel up to 6,000 kilometers (3,700 miles) per year (for more information on this subject, consult the migration maps published weekly on our Web site).

With Québec's plentiful caribou, hunters have every chance of success. Fall hunting provides a number of opportunities to bag a trophy. Not only that, but from August 1 to October 31, fishing and black-bear hunting are also on offer in Zone 23 North (see page 26 for the map zone).

Let yourself be dazzled by the beauty of Québec's north as you track that most majestic animal, the caribou. ■



Nunavik

Species Status	2005 Quota	2004 Harvest	Licenses Sold in 2004
Excellent	2	22,060	15,182



The North: At its Best in Québec!



"high on my list of all-time great and memorable experiences."

As a professional hunter, speaker and world traveler, I've been fortunate enough to visit every corner of this great planet in search of wild game. Some places are forever burned into my memory. Hunting caribou in Québec rates high on my list of all-time great and memorable experiences.

I started hunting in Québec in the '80s. The terrain, which stretches for miles, is ideal for walking, no matter how old your legs are! Simply put, Québec is a fantastic place for families to hunt and fish together. I highly recommend that anyone interested in getting started with an affordable and relaxing big-game hunt look into Québec.

The wide variety of excellent outfitters in Québec makes for a lot of choices. They'll provide equipment, excellent guides, and dedicated chefs able to satisfy any appetite. Most camps are fully equipped with electric power, showers, heat, etc. Whoever you choose, it's hard to go wrong with a hunting trip to Québec! ■



Bob Foulkrod

Bass Pro Shops
and Gore-Tex TV Shows
Mossy Oak Magazine

Black Bears: A Population on the Rise



Gilles Lamontagne
Big-Game Biologist

Québec has adopted a new black-bear management plan for 2006-2013 that has a certain impact on hunting conditions for non-residents.

It is estimated that Québec's black bear population is on the rise, and that the total number of black bears now exceeds 70,000. Annual harvest is about 5,000, of which 3,500 - 4,000 are taken by hunters, for an overall success rate of 30%. In 2004, 4,301 non-residents alone harvested 2,021 bears, for an impressive success rate of 47%.

A spring hunting season prevails in all zones. A fall season will be reintroduced in Zones 4, 6, 9, 27 and 28 (bow season only) and 26 (bow and firearm season) in central Québec (see page 24 for the map zone).

Finally, we would remind you that, if you enjoy bear meat, it is important to use proper cooking methods in order to eliminate health hazards, however negligible. ■



Species Status	2005 Quota	2004 Harvest	Licenses Sold in 2004
Excellent	1	3,792	12,841





Hunting the Black Ghost of Québec's Forest



Like autumn leaves blowing in a breeze, Québec black bears seemingly appear out of nowhere for hunters waiting on stand. Before the "moment of truth" arrives, however, there are usually plenty of false sightings to heighten the senses.

The advantages of screened blinds

With many outfitters offering the option of screened blinds to lessen the nuisance of those pesky black flies, hunters are advised to take full advantage of these enclosures. While excess movement and noise are always to be avoided, the concealment provided by the blinds does allow for thorough glassing of the bait area with binoculars.

Getting ready

Comparing the size of the bait container with the height of nearby trees, bushes or stumps makes it much easier to estimate the size of a bear emerging from cover. Being aware of the area near the bait will also lessen sightings that occur when shadows appear or darken because of changing light conditions.



Doyle Dietz
Outdoors Editor
Republican & Herald,
Pottsville, PA

The real thing

By staying alert and paying attention to the bait, hunters will eliminate second-guessing when a black bear does appear. From the lumbering waddle to the swaying head, there's no mistaking the real thing! ■

Québec: A Real Deer Paradise!



Michel Huot
Game Biologist

As deer are currently abundant throughout the province, hunters have every reason to expect a very high success rate, whatever zone they choose. From September to October, hunters may use a bow, irrespective of the animal's sex or age. In November, firearms may be used to harvest male antlered deer. Muzzleloader enthusiasts can bag antlerless deer in December through the end of the season, and crossbows may be used in some zones during certain periods.



Species Status	2004 Harvest	Licenses Sold in 2004
Outstanding	One per hunter, except on Anticosti Island, where the limit is four.	167,389

Île d'Anticosti, Duplessis

After a few harsh winters, the deer population has once again reached high densities on Anticosti Island. Hunters who travel to the island can expect outstanding success in an exceptional environment.

Québec is experiencing a truly golden age for deer, with 2004 boasting the highest yields since the 1950s, when data first began to be collected. ■





Anticosti: A Treasure Island for Deer Hunters!

For decades, Anticosti Island has been known as one of the premier destinations in North America for white-tailed deer. Its healthy herd of 100,000-plus animals translates into more than 30 whitetails per square mile, one of the prime reasons visiting hunters have averaged 1.8 deer per trip over the past 25 years.

For those who like to walk, glass and stalk, Anticosti is a still-hunting paradise. Slowly working your way through the forests, searching for the flicker of a tail, the twitch of an ear or a patch of brown out of place amid the deep-green firs is one of the most challenging and rewarding ways to match wits with wary whitetails. You never know when you'll cross paths with a deer—perhaps even the buck of your dreams—as you slip through the meadows, swamps and wooded expanses of this incredibly beautiful and rugged island.

While the hunting is excellent, so are the outfitters and guides who call the island home. The accommodations are among the best anywhere, and the delectable meals may leave you wondering whether to stay at the lodge or head out to the field!

If you're looking for a deer hunt that's truly an all-round experience, then Anticosti Island is the place for you—it's a whitetail wonderland that guarantees a lifetime of memories. ■



Mark Demko
Buck Master Web Site

Tourisme Québec and Québec Outfitters Federation: We get Around!

Northern lights,
Baie-James

It's a Date!

Place	Event	Date
Reno, Nevada	Safari Club International 's 34th Annual Hunters' Convention	January 18 - 21
Somerset, New Jersey	The Fly Fishing Show	January 27 - 29
Syracuse, New York	Northeastern Sport Show	January 27 - 29
Harrisburg, Pennsylvania	Eastern Sports & Outdoor Show	February 4 - 12
Las Vegas, Nevada	2006 Shot Show	February 9 - 12
Worcester, Massachusetts	Eastern Fishing & Outdoor Exposition	February 9 - 12
Monroeville, Pennsylvania	Allegheny Sport, Travel & Outdoor Show	February 15 - 19
W. Springfield, Massachusetts	The Springfield Sportsmen's Show	February 23 - 26
Novi, Michigan	Outdoorama	February 22 - 26
Erie, Pennsylvania	Erie Sport & Travel Expo	March 3 - 5
Toronto, Ontario	Toronto Sportsmen's Show	March 15 - 19
Albany, New York	The Northeast Great Outdoor Show	March 17 - 19
Augusta, Maine	State of Maine Sportsman's Show	March 31, April 1 - 2

Québec on the Small Screen

Channels	Programs	Dates
Outdoor Channel, Global and Men TV	Adventures North	December 26, 2005 to June 25, 2006
New England Sport Network	Northeast Journal	January 1 to June 30, 2006
Outdoor Channel	Québec Adventures	December 30, 2005 to March 24, 2006
Outdoor Channel 2 HD	Bonjour Québec	January 1 to March 31, 2006

Delicious Suggestions



Manoir Brulé Trout Pie

1	unbaked pie pastry
15 ml (1 Tbsp)	flour
15 ml (1 Tbsp)	butter
250 ml (1 cup)	milk
1	pinch nutmeg
450 g (1 lb)	trout fillets
100 g (1/2 cup)	onions
100 g (1 cup)	mushrooms
30 ml (2 Tbsp)	butter
150 g (5 oz)	mixture of grated Cheddar, Swiss and Mozzarella cheeses

Preparation

Preheat oven to 200°C (400°F). Line a 23 cm (9 in) pie plate with pastry. Cook for 10 minutes until semi-baked. Set aside. Lower oven temperature to 180°C (350°F).

Preparation of Béchamel

In a saucepan, melt butter, add flour, and whisk well to obtain a white roux. Whisking constantly, add milk and nutmeg, until mixture boils. Reduce heat, simmer and season with salt and pepper.

Procedure

Finely slice onions and mushrooms. In a frying pan, sweat onions and mushrooms in butter. Set aside. Cook trout fillets until almost done. Cool. Place trout, onions and mushrooms in pie crust. Season with salt and pepper. Pour in béchamel and cover with cheese mixture. Return pie to oven and bake on the lowest rack for 25 minutes or until crust is golden.

Presentation

Cut the pie in pieces and serve.



Shore Lunch

FRENCH FRIES

700 g (1 1/2 lb)	potatoes
450 g (1 lb)	vegetable oil or lard

FISH

75 g (1/2 cup)	flour or bread crumbs
3	walleye or other fish, depending on catch
1	lemon

Serves 3

Make a fire with dry wood to get a bed of hot coals; keep wood handy to feed the fire.

Preparation

Peel potatoes and cut them. Pat dry. In a large skillet, heat oil or lard and partially fry potatoes. Set aside, keep warm.

Procedure

Fillet the fish. In a bag, mix flour or bread crumbs, salt and pepper to taste. Add fillets and coat completely while shaking. Place fillets and partially-fried potatoes into hot oil. Do not overcook fish; it should remain flaky, but not dry.

Presentation

Serve immediately with lemon wedges.



Caribou, Pork and Pheasant Pot-au-Feu

8	young carrots
8	young turnips
2	stalks celery
1	small Savoy cabbage
8	young potatoes
8	small leeks
2	corn-cobs
250 g (1/2 lb)	green beans
3 L (12 cups)	beef stock
10	peppercorns
15 ml (1 Tbsp)	coarse salt
1	bouquet garni (bay leaf, thyme, parsley)
1	onion, studded with two whole cloves
450 g (1 lb)	salted boar flank or lean salt pork
700 g (1 1/2 lb)	caribou or moose or black bear, cut into large cubes
4	pheasant suprêmes (breasts)
120 ml (1/2 cup)	white wine vinegar
60 ml (1/4 cup)	coarse salt

Serves 8

Preparation

Peel carrots and turnips, keeping a bit of the stem. Cut celery into 10 cm (4 in) pieces, and cabbage into 8 sections. Wash potatoes, remove roots from leeks and wash, peel corn-cobs and cut into 6 cm (2 in) sections, tie green beans into small bundles. Set aside.

Procedure

In a large stockpot, combine beef stock, peppercorns, coarse salt to taste, bouquet garni and onion. Bring to a boil, simmer for 10 minutes. Add salted boar or salt pork, cook for 15 minutes. Add caribou cubes and continue simmering for 30 minutes. Add pheasant breasts and simmer for another 30 minutes. Add carrots, turnips, celery, cabbage and cook for 15 minutes. Add potatoes, leeks and corn and cook for 15 minutes. Add green beans and continue cooking for another 15 minutes. Remove from heat.

Final Preparation and Presentation

Place meat and vegetables on a large, warm serving platter. Serve with cooking juices, vinegar and coarse salt.

Black bear or moose meat can also be used instead of caribou.

All these recipes have been developed by chefs of Québec outfitters. They are published in *Gastronomy and the Forest*, a cookbook which has won several Canadian and international awards.

Gastronomy and the Forest, Éditions Gesti-Faune, 2005.

© Gesti-Faune Inc., Christiane Gauthier, Jean-François Lacroix and Paul-E. Lambert.

Québec

Providing emotions since 1534

Québec keeps time to four unique experiences, shaped by four breathtaking seasons and four distinct rhythms, moving across land, water and sky: *Intensely Urban*, *Sublimely Resortful*, *Passionately St. Lawrence*, *Exuberantly Wild*.

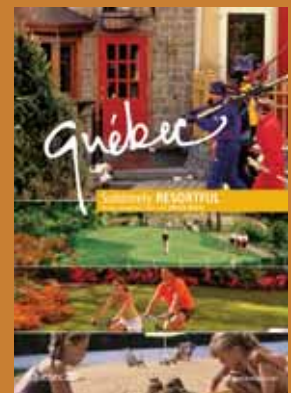
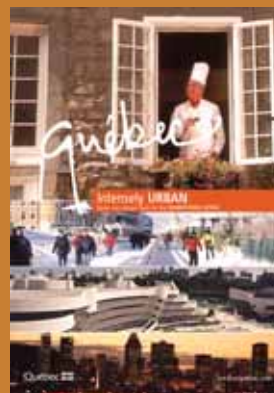
Choose, discover, explore, savor . . . Québec!

To order your brochure, or for information and reservations:

bonjourquebec.com

1 877 BONJOUR

(1 877 266-5687)



Québec



Caniapiscou, Nunavik

WHAT YOU SHOULD KNOW

HUNTING AND FISHING PERMITS AND QUOTAS

In Québec, hunting and fishing quotas are established on a species-by-species basis, and governed by wildlife management plans. Hunters and anglers must purchase fishing and hunting licenses. Non-residents wishing to fish or hunt north of the 52nd parallel or east of the St. Augustin River (Zone 19 south), as well as those hunting black bear and woodcock south of the 52nd parallel (except in wildlife sanctuaries and controlled harvesting zones (ZECs)), must use the services of an outfitter.

Non-residents do not have to produce a hunter's certificate to purchase a hunting license. Although they may use a gun, rifle, crossbow or bow to hunt game, they must use the gear authorized for each species and zone. They must also comply with new Canadian gun legislation.

For information on fishing and hunting rules and restrictions in Québec, visit www.fapaq.gouv.qc.ca/en/regulations or call (418) 521-3830.

GUN LEGISLATION

Non-residents entering Canada with firearms and without a Canadian firearms license must complete a Non-Resident Firearm Declaration and pay a fee at the point of entry. The Canadian Firearm Centre now offers pre-processing of declarations, which helps save time at the border. And don't forget to declare all your firearms!

Please visit the CFC Web site for forms and

information at www.cfc-cafc.gc.ca, or 1 800 731-4000 (Canada and U.S.A. only).

SAFETY REGULATIONS

All hunters and anyone accompanying a hunter must wear a fluorescent-orange vest that covers the back, shoulders and chest, and is visible from any angle at all times. A life jacket must be provided for each person using any kind of boat. In addition, all boats must be equipped with a bailer, a sound signaling device, and a pair of oars.

TRANSPORT AND EXPORT OF FISH AND GAME

Individuals who have in their possession, other than in their place of permanent residence, fish caught while sport fishing, must keep them in a condition making it possible to determine the species (enough skin left in place for identification), length (where length limits apply), and number. Non-residents may leave Québec with a quantity of fish equal to the possession limit for each species.

Any hunter who has killed a deer, moose, caribou or black bear must immediately detach the appropriate transportation tag from his or her license and affix it to the animal. The tag must remain attached throughout the registration process and until the animal has been dressed and stored. Where a moose has been bagged by a hunting party, the hunter who killed the animal must ensure that the transportation tag of any other hunter participating in the hunt is also affixed to the animal on the same day it is killed.

Anyone wishing to export black-bear trophies, or any part of these animals, must obtain a CITES (Convention on International Trade in Endangered Species of Wild Fauna

and Flora) export permit. Residents of the United States may export a black-bear trophy consisting of the hide, hide with paws and claws attached, skull, or meat (excluding all organs) from Canada to the U.S. only on the condition that the animal is in a fresh, salted or frozen state, the result of their own hunting activity, and transported as personal accompanied baggage (not shipped).

For a CITES export permit, visit www.cites.ec.gc.ca.

IMMIGRATION AND CUSTOMS FORMALITIES

Visitors from any country except the United States must carry a valid passport. American citizens need only proof of citizenship such as a birth certificate and an identity card that includes a photo.

D.W.I.

As well, those admissible to Canada must not have a criminal record; this includes any convictions for driving while intoxicated. A waiver of exclusion may be obtained from a Canadian consulate in the United States, but several weeks are required. There is a processing fee for the waiver.

If you have questions about your eligibility to enter Canada, contact your nearest Canadian Embassy or Consulate or visit www.dfait-maeci.gc.ca/can-am.



SO MUCH CLOSER THAN YOU THINK

	Montréal		Québec City		Gatineau/ Ottawa	
	km	mi.	km	mi.	km	mi.
Boston	510	315	645	400	670	410
Buffalo	635	395	895	555	547	340
Chicago	1365	847	1620	1005	1280	795
Detroit	925	573	1180	732	813	505
Harrisburg PA	821	510	1070	665	725	450
New York	605	378	870	540	716	445
Philadelphia	760	465	1010	620	725	450
Pittsburgh	980	610	1225	760	885	550
Toronto	525	325	775	480	454	282
Washington	965	600	1210	752	922	573



Laurentides



Lac à l'Eau Claire, Nunavik

TOURIST INFORMATION

FOR INFORMATION

bonjourquebec.com

FROM CANADA OR THE UNITED STATES

1 877 BONJOUR (1 877 266-5687) operator 805

Ministère du Tourisme du Québec

C.P. 979

Montréal (Québec) H3C 2W3

CANADA

info@bonjourquebec.com

FOR MORE INFORMATION OR RESERVATIONS

In Québec, hunting and fishing is allowed on public land. National parks, wildlife refuges, and controlled harvesting zones (ZECs) are all accessible under certain conditions. However, non-residents are advised to use the services of an outfitter.

Founded in 1948 and recognized by the government of Québec, the Québec Outfitters Federation is an association of some 400 establishments. Its solid reputation is based on its code of ethics and the quality of service provided by its members. Packages generally include transportation, accommodations, meals, equipment, and guide services.

For more information, consult the section entitled "Hunting and Fishing Packages", which contains the most recent details on outfitters.

Québec Outfitters Federation Inc.

5237, boul. Hamel, bureau 270

Québec (Québec) G2E 2H2

FROM CANADA OR THE UNITED STATES

1 800 567-9009

www.qof.ca

For further details on salmon fishing, contact the Québec Outfitters Federation and the Québec Salmon Rivers Management Federation, which offers a wealth of information on salmon rivers to suit a variety of tastes and a broad range of budgets.

Québec Salmon Rivers Management Federation

FROM CANADA OR THE UNITED STATES

1 877 734-2525

www.saumonquebec.com

At least 17.5% of the fibers used in manufacturing this paper comes from responsibly managed forests, and has been certified by an independent council.

Published by the Direction de la promotion touristique of the Ministère du Tourisme.

The Ministère du Tourisme, in cooperation with the Québec Outfitters Federation and Canada Economic Development, is pleased to present a selection of Québec's many outfitters.

For their contribution to this brochure, the Ministère du Tourisme would like to thank journalists Steve Pennaz, Scott Earl Smith, Harry Vanderweide, Bob Foulrod, Doyle Dietz and Mark Demko, as well as our colleagues from the Ministère des Ressources naturelles et de la Faune.

Product Manager: Grégory Cloutier
Product Manager Assistant: Maurice Letendre
Research and Writing: Michel Rivet and Christine Plamondon
Coordination: Nathalie Bérubé
Adaptation: Monica Callon
Design: Triamedia
Printing: Transcontinental
Photos: © Ministère du Tourisme du Québec
Cover: (1) J.-F. Bergeron, (2) L. Gagnon, (3) R. Edgar, (4) M.-A. Delisle

Inside pages, in order of appearance:
© Ministère du Tourisme du Québec
C. Bouchard, J. Fiset, R. Edgar, H. Wittenborn, L. Gagnon,
C. Dunnigan, J.-G. Lavoie, J.-G. Lavoie, S. Gagnon, J.-P. Huard,
J.-F. Bergeron, P. Laramée, P. Laramée, C. Ritchie,
P. Laramée, L. Gagnon, H. Wittenborn, P. Laramée, P. Laramée,
J. Schell, L. Gagnon, H. Wittenborn, H. Wittenborn,
H. Wittenborn, L. Gagnon, L. Gagnon, H. Wittenborn,
L. Turgeon, M. Julien, L. Gagnon, J. Schell, S. Majeau,
H. Wittenborn, L. Gagnon, L. Turgeon, J.-F. Bergeron

Except for page 4 bottom/center © Photo Sport-Action Vidéo inc. and for pages 19-20 © Pierre-E. Lambert,
www.gastronomyintheforest.com

Back cover: © Ministère du Tourisme du Québec/Linda Turgeon

© Ministère du Tourisme du Québec
Legal deposit: Bibliothèque nationale du Québec, 2005
ISBN: 2-550-45898-2

All information in this guide was current at the time of publication. Tourisme Québec cannot be held responsible for any errors or omissions. The brochure can also be consulted online at www.bonjourquebec.com.

Québec



Printed in Québec (Canada)



PROVIDING EMOTIONS SINCE 1534

1 877 BONJOUR
(1 877 266-5687) operator 805
bonjourquebec.com

Québec 