



QUÉBEC CARIBOU COUNTRY

In line with the Hunting and Fishing 2008 campaign, outfitters who belong to the QOF (Québec Outfitters Federation) have agreed to participate in the implementation of a quality approach aimed at raising Québec's profile as a choice destination for northern caribou hunting.



Outfitters who join the "Branding Club" signal their adherence to a set of professional ethics. The approach consists of a series of medium-term objectives.



- Immediate observation of the "fair chase" principle, which turns on the notion of regulatory compliance;
- Elimination of promotional campaigns that proffer "guaranteed hunting" or any offer that ensures or promises that the client will bag an animal;
- Use of real and official success rates in all advertising;
- Participation in a deposit insurance program;
- Basic safety (first aid) training offered to all guides and the use of reliable communication devices to ensure their own safety and that of their clients;
- Joining the other partners in funding the caribou research program.



To find out more about the initiative or to plan your next caribou hunting trip: www.quebeccariboucountry.com.

For information on Québec's caribou herds: www.fondationdelafaune.qc.ca/caribou-fund.

Look for this logo on the enclosed geographical map to book your next caribou hunting trip.



Nunavik



WHITE-TAILED DEER

Québec's greatest success story

Québec's white-tailed deer population has grown by leaps and bounds over the past 20 years, to where today every hunter has the opportunity to harvest a trophy animal. With an effective wildlife management strategy in place and a string of favourable winters, the annual deer harvest and herd numbers have expanded exponentially in the past two decades.



The turning point for Québec white-tailed deer was the Ice Storm of 1998, following which the herd rebounded with a vengeance. The storm had a positive effect on the deer, with improved winter survival rates from that point on—from a little over 10,000 animals some 20 years ago to over 60,000 deer now being harvested each fall. Île d'Anticosti reigns supreme as the king of deer, with the highest density of white-tails in all of North America.

From the Eastern Townships to the Outaouais and to world renowned Île d'Anticosti, the white-tailed deer has become Québec's Cinderella story. Outfitters today provide superior lodging on well-managed territories and, since the 1980s, deer hunting opportunities in La Belle Province have continued to expand—welcome news for residents and non-residents alike.



Jeff Morrison
The Ottawa SUN



From the
BOREAL FOREST
to the great barrens

Travelling up to 6,000 km (3,700 mi.) across Labrador, Nunavik and James Bay, the great woodland caribou herds of Northern Québec have long nourished our imagination (see the weekly migration map at www.mrnf.gouv.qc.ca/english/wildlife/maps-caribou). The impressive Québec caribou herds of the Aux Feuilles and George rivers number one million head.

Inuit traditional knowledge of the animal is based on centuries of hunting on caribou grounds. Their teachings reveal that caribou population variations have been recorded since man was first present in the Arctic. Management of the species is now based on satellite telemetry tracking of 60 individuals as well as physical condition and habitat quality analyses.

Migratory caribou had almost disappeared at the beginning of the 20th century and remained rare until the 1960s when the Rivière George herd started to increase. Although caribou numbers can fluctuate, population levels remain considerable in Québec. The observed caribou population cycles seem closely related to habitat quality and are thought to be a natural density regulation process.

Nowadays, Northern Québec outfitters host between 2,000 and 4,000 non-resident hunters on high-quality caribou hunting grounds each year. The total annual harvest of 20,000 caribou has been sustainable and the abundant population allows for a quota of two caribou per hunter. The hunting season extends from August 1 to April 15.



Stéphane Rivard
Wildlife Technician





THE BLACK BEAR IN QUÉBEC

20 years of incredible success!

The virgin forests that blanket Québec provide a high-quality habitat for the black bear and are home to over 70,000 individuals. Each year the harvest approaches 3,500 captures. Hunters who use the services of our outfitters are more successful. In 2006, the 3,981 non-resident hunters harvested 1,911 black bears, an impressive success rate of 48%. The hunt takes place in the spring and each hunter can harvest one bear per year.

WHITE-TAILED DEER

setting new records!

A population of 270,000 deer occupies the forests in southern Québec, and their density reaches its height in the Montérégie and the Eastern Townships while the hunt on Île d'Anticosti is of exceptional quality, with densities that can reach about 50 deer per square mile. In 2008, hunters will be able to use crossbows during hunting periods for bows and arrows in all hunting areas in Québec for white-tailed deer, moose and black bear.



Michel Huot
Game Biologist





IT'S TIME TO COOK WITH FISH AND GAME!

A chef since 1956, Jean-Paul Grappe spent 28 years behind kitchen doors, concocting culinary delights. Throughout his long, fruitful career, he helped plan numerous gourmet dinners and receptions for heads of State abroad, featuring products from Québec in his creations. He has contributed to several television and radio shows, and has been a columnist for various magazines in Québec. Mr. Grappe is also the author of numerous cookbooks, including: *Poissons, mollusques et crustacés*, *Gibiers à poil et à plume*, *Basilic, thym, coriandre et autres herbes*, *Petits fruits*, *Les poissons*, *Cuisine traditionnelle du Québec* and *Champignons*.

As a member of various professional guilds and associations, over the years, Jean-Paul Grappe has received countless prizes, distinctions and honorary titles, earning him international renown.

From 1985 to 2005, he taught cooking techniques at the Institut de tourisme et d'hôtellerie du Québec (ITHQ).

Having retired from the ITHQ in January 2006, he continues his work in the restaurant business, leaving his mark through gourmet meals, and appearances at festivals and on television and radio shows.



Jean-Paul Grappe



© Jean-Paul Grappe

Nunavik
ARCTIC CHAR
 savarin cake with smoked
 Arctic char sauce

- 500 g (about 1 lb.) Arctic char meat**
- 4 eggs**
- 250 ml (1 cup) 35% cream**
- Salt and pepper**
- 170 g (1 cup) butter**
- 50 g (about 3 1/2 tbsp.) diced Arctic char**
- 80 g (3 1/2 tbsp.) diced mushrooms**
- 12 chive stalks**
- 125 ml (1/2 cup) unsalted fish stock**
- 100 g (about 3 1/2 oz.) smoked Arctic char**

- Blend the char meat in a blender. Add the eggs and 150 ml (2/3 cup) of cream. Season and then add 60 g (1/3 cup) of softened butter. Stir well until the mousse becomes very light. Grease the mini savarin moulds using 20 g (2 tbsp.) of butter and fill them with the mousse. Place the moulds on a pan and cook over a double-boiler at 180°C (350°F).
- Sweat the small pieces of Arctic char and mushrooms in 40 g (3 1/2 tbsp.) of butter. Add salt and pepper. At the last minute, add the chives and 100 ml (3 1/2 oz.) of cream. Garnish the centre of the savarins with this concoction.
- Reduce the unsalted fish broth. Purée the smoked Arctic char and mix in 50 g (4 1/2 tbsp.) of butter. Add the purée to the reduction then add pepper. Nap the outside of the savarins with this sauce and serve.

Preparation time: 5 min.
Cooking time: 15 min.
Serves: 6
Cost: \$\$\$



© Jean-Paul Grappe

Milkweed-stuffed
WALLEYE
 braised with cloudberry juice

- 2 x 900 g to 1.2 kg (2 to 2 3/4 lbs.) walleyes**
- Salt and pepper**
- 200 g (7 oz.) flounder fillets**
- 1 egg**
- 100 ml (3 1/2 oz.) 35% cream (very cold)**
- 160 g (about 5 oz.) milkweed buds**
- 120 g (3/4 cup) butter**
- 200 ml (7 oz.) cloudberry juice**
- 150 ml (approx. 2/3 cup) white wine**
- 100 g (3/4 cup) diced carrots**
- 100 g (3/4 cup) diced celery**

- Scale the walleyes completely, cut off the fins and remove the bones through the stomach (see pictures and technique). Add salt and pepper and set aside.
- Using a food processor, emulsify the flounder fillets, adding salt and pepper then the egg and the cream. Pour into a strainer and set aside in the refrigerator for approximately 30 minutes. After 30 minutes, gently blend in the milkweed buds and stuff the walleyes.
- Using 60 g (1/3 cup) of butter, grease a baking pan and place the walleyes on the pan. Pour the cloudberry juice, white wine, diced carrots and celery over the walleyes and cover with aluminum foil. Cook at 180°C (350°F) for 30 to 40 minutes.
- Pour the juice that is left in the bottom of the pan into a casserole dish and reduce slowly.
- While hot, remove the skin of the walleyes and spread out the pieces of fish equally on the plates. Add the remaining butter to the sauce. Nap the fish with the sauce.

Side dish: Boiled white rice

NOTE: If the fish has been properly scaled, you can leave the skin on.

Preparation time: 1 h
Cooking time: 1 h
Serves: 4
Cost: \$\$\$

bonjourquebec.com

4 x 150 g (5 oz.) ribeye steaks
25 g (2 tbsp.) butter
25 ml (1 1/2 tbsp.) cooking oil
Salt and pepper

SAUCE

500 g (2 cups) mirepoix of parsley root, thyme and bay leaves, oil and furred game trimmings
100 ml (3 1/2 oz.) wine vinegar
500 ml (2 cups) game stock
50 ml (3 tbsp.) cranberry jelly
50 g (2 oz.) dried cranberries
1 knob of butter
Salt and pepper

- Add the butter and oil to a hot pan. Sear both sides of the ribeye steaks. Cook to desired doneness and add salt and pepper. Set aside, keeping them warm.

CRANBERRY PEPPER SAUCE

- In the same pan used to sear the steaks, add the oil, the mixture of parsley root, thyme and bay leaves and the game trimmings. Brown the sauce well. Deglaze with wine vinegar. Reduce until almost completely evaporated. Add the game broth and continue to reduce until the consistency is creamy. Drain with a cheesecloth.
- Add the cranberry jelly and dried cranberries. Cook over low heat, adding a knob of butter. Season to taste.
- Nap the steaks with the sauce and serve with a celery and parsnip purée.

Serves: 4

Time required: 30 minutes

Difficulty: FAIRLY EASY

Cost: \$\$\$



© Pierre Higgins

Tuktoyatuk
CARIBOU ribeye steak
 with cranberry pepper sauce

1 or 2 loin fillets (caribou, deer or moose) (175 g [6 oz.] per person)
70 ml (about 1/3 cup) vegetable oil
60 ml (1/4 cup) Armagnac
150 ml (about 2/3 cup) white wine
150 g (about 3/4 cup) unsalted butter

2 wild carrots	2 L (8 cups) water
1 wild parsnip	1 L (4 cups) milk
2 cattail roots	75 ml (1/3 cup) 35% cream
800 g (1 3/4 lb.) chestnuts	Salt and pepper

- Season the fillets with salt and pepper. Heat the vegetable oil in a pan and sear the fillets. Continue to cook in the oven at 230°C (450°F) until they reach a core temperature of 54°C (130°F), depending on the thickness. Keep the meat warm, setting it aside on a grill for 15 minutes. Boil the carrots, parsnip and cattail roots. Drain and set aside the juice left in the bottom of the pan.
- Extract the fat and deglaze with the Armagnac and white wine. Reduce until almost completely evaporated. Pour in the wild vegetable juice and add butter.
- Pour the sauce on the plate and top with the fillets and serve accompanied by the chestnut purée.

VEGETABLE JUICE

- Pick these seasonal root vegetables, around May or June, and wash thoroughly.
- Using a juicer, extract the carrot, parsnip and cattail root juices.
- Mix well and store in the freezer for use during hunting season.
- Try replacing the wild carrot and parsnip with garden vegetables and the cattail root with Jerusalem artichoke.

Serves: 4

Time required: 10 to 20 minutes

Difficulty: DIFFICULT

Cost: \$\$\$



© Jean-Paul Grappe

Sautéed
LOIN FILLET
 with chestnut purée
 and wild vegetable juice



Québec, a distance-friendly NEIGHBOUR

In addition to an extensive road system linking its expressways and highways to those of the U.S. and other parts of Canada, Québec is easily reached by air, rail and bus. Airlines also connect daily to most Far North centres, where arrangements can readily be made to whisk you off to the heart of the action!

Distances

	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	1,365	847	1,620	1,005	1,280	795
Detroit	925	573	1,180	732	813	505
Harrisburg, PA	821	510	1,070	665	725	450
New York	605	378	870	540	716	445
Philadelphia	760	465	1,010	620	725	450
Pittsburgh	980	610	1,225	760	885	550
Toronto	525	325	775	480	454	282
Washington	965	600	1,210	752	922	573

WE GET AROUND!

IT'S A DATE!

Place	Event	Date
Essex Junction, Vermont	Yankee Sportsman's Classic	January 18 - 20
Reno, Nevada	SCI Annual Hunters' Convention	January 23 - 26
Syracuse, New York	Northeastern Sport Show	January 25 - 27
Las Vegas, Nevada	SHOTSHOW	February 2 - 5
Harrisburg, Pennsylvania	Eastern Sports & Outdoor Show	February 2 - 10
Worcester, Massachusetts	Eastern Fishing & Outdoor Exposition	February 7 - 10
Monroeville, Pennsylvania	Allegheny Sport, Travel & Outdoor Show	February 13 - 17
W. Springfield, Massachusetts	The Springfield Sportsmen's Show	February 21 - 24
Hamburg, New York	Buffalo Sport & Travel Expo	March 6 - 9
Toronto, Ontario	Toronto Sportsmen's Show	March 12 - 16
Halifax, Nova Scotia	Atlantic Outdoor Sports and R.V. Show	March 13 - 16
Albany, New York	The Northeast Outdoors Show	March 14 - 16
Augusta, Maine	State of Maine Sportsman's Show	March 28 - 30

Our brochure is also available at nine other All-Canada shows; for more information: allcanadashow.com

QUÉBEC ON SPECIALIZED NETWORKS






Channel	Program
New England Sports Network (NESN)	Northeast Journal
Outdoor Channel, Wild TV	The Choice
Sportsman Channel, Global, Men TV	Adventures North
Outdoor Channel, Wild TV	Archer's Choice

Nunavik

SPOTLIGHT ON SOME OF THE BEST OUTFITTERS

The Ministère du Tourisme du Québec is proud to offer you a selection of outfitting operations for your next hunting or fishing excursion in La Belle Province. Have a great trip!

Air Melançon inc.	www.quebecfishingtrips.com	
Air Tamarac	www.tamarac.ca	
Arctic Adventures	www.articadventures.ca	
Auberge Wedge Hills inc.	www.wedge-hills.com	
Aventure Caribou Adventure	www.caribouadventure.com	
Berthelot Lake Lodge inc.	www.lac-berthelot.com	
Cargair Outfitter Ltd	www.cargairoutfitter.com	
Caribou Expedition	www.caribouexpedition.com	
Club Chambeaux inc.	www.clubchambeaux.com	
Club Trout Lake	www.clubtroutlake.com	 
Domaine du Lac Bryson / Bryson Lake Lodge	www.lacbryson.com	 
Fairmont Kenauk au Château Montebello	www.fairmont.com/kenauk	
Holt Lake Outfitters inc.	www.lacholt.com	
Jack Hume Adventures inc.	www.jackhumeadventures.com	
Joncas Adventure inc.	www.joncasadventure.com	
La Réserve Beauchêne	www.beauchene.com	
Le Club Explo-Sylva inc.	www.explosylva.com	
Le Domaine Shannon inc.	www.domaineshannon.com	 
Leafs River Lodge inc.	www.leafriverlodge.com	
Mabec Outfitter	www.mabecoutfitters.com	
Mirage Outfitter	www.mirageoutfitter.com	 
O'Sullivan Lake Lodge	www.osullivanlake.ca	
Outfitter Malbaie inc.	www.malbaieriveroutfitters.com	 
Pavillon Wapus inc.	www.wapuslodge.com	 
Poirier Fish and Game Territory inc.	www.poirieroutfitters.com	
Pourvoirie Aventure Tunilik inc.	www.aventuretunilik.com	
Pourvoirie Camachigama	www.camachigama.com	
Pourvoirie Cerf-Sau d'Anticosti inc.	www.cerf-sau.com	
Pourvoirie du Club Châteauguay (Aventures Norpaq)	www.norpaq.com	
Pourvoirie du Lac Geneviève	www.anticostiplg.com	
Pourvoirie du Lac Marie enr.	www.fpq.com/en/outfitters.profile.asp?15-859	
Pourvoirie Landriault	www.landriaultoutfitters.com	
Pourvoirie Swampy inc.	www.bigstag.com	
Rapid Lake Lodge inc.	www.rapidlake.com	
Safari Anticosti inc.	www.safarianticosti.com	
Safari Caribou du Nouveau-Québec inc.	www.safaricaribou.com	
Safari Nordik	www.safarinordik.com	
Sepaq Anticosti	www.sepaq.com/anticosti	
Stramond Lake Lodge	www.stramondlake.com	
Twin River Lodge	www.twinriverlodge.com	
Wetet nagami.com Outfitter	www.wetetnagami.com	

Fishing	
Fly fishing	
White-tailed deer	
Caribou	
Bear	

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.mrnf.gouv.qc.ca/english or call 1 866 248-6936 or 418 627-8600.

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 call 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 such fish 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 trans-

portation 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

As of January 23, 2007, a new American law, the Western Hemisphere Travel Initiative (WHTI), requires anyone, including U.S. citizens, entering or re-entering the United States by air to have a passport or a NEX US card when used at a NEX US kiosk at designated airports. By June 1, 2009 or earlier, anyone, including U.S. citizens, entering or re-entering the United States by land or sea will need to have a passport or other appropriate, secure document. At this point, only requirements for travel by air to the United States have changed. Americans can continue to use documents such as their birth certificates and government-issued photo identification (e.g. driver's license) to cross the Canada-U.S. border by land or sea until the WHTI is fully implemented. For more information, look under Useful Tips on our Web site: bonjourquebec.com.

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.

TOURIST INFORMATION

For more information or reservations:

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

bonjourquebec.com

info@bonjourquebec.com

In Québec, hunting and fishing is allowed on public land with the appropriate permits. 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. The enclosed map features the locations of nearly 50 such outfitters. Their packages generally include transportation, accommodations, meals, equipment and guide services.

For more information on the outfitters:

From Canada or the United States

1 800 567-9009

quebecoutfitters.com

Québec Outfitters Federation Inc.

5237, boul. Hamel, bureau 270

Québec (Québec) G2E 2H2

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

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

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

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