

Bluefin Bay  
Tofte, Minnesota  
55615

FOR RESERVATIONS AND INFORMATION PHONE 1-800-BLUEFIN (1-800-258-3346)

Volume XXIII  
Published Occasionally

No.2, Autumn 2005

PRSRT STD  
U.S. Postage  
PAID  
Permit #4190  
Minneapolis, MN

On America’s  
North Coast

# The Fishwrapper



Photo by Darren Peck

## Gales of November

The Gales of November are legendary. Indeed, they are so legendary that Gordon Lightfoot was compelled to write the famous song "Edmund Fitzgerald" about the ship which sank near Whitefish Bay. A Lake Superior storm can be frightening to someone on the water and spectacular to our Guests on the shore or cozied up to a warm fireplace safe and sound. The following story is from an issue of the North Shore Fisherman in the fall of 1900.

### Andrew Tofte's Hard Experience

Swept Far Into Lake Superior By Terrible Gale,  
Hardy North Shore Fisherman Survived Terrible Exposure

Thirty-six hours in an open boat on Lake Superior, during a heavy October gale, hatless, coatless and foodless, was the terrible experience of Andrew Tofte in the fall of 1900. Andrew Tofte, a hardy and experienced fisherman, lived at Tofte, a North Shore settlement, about 26 miles this side of Grand Marais.

Monday morning, October 15, 1900, Tofte took his rowboat and went out to lift his nets. The morning was not very cold, therefore he left his coat ashore and went in his shirt sleeves. While he was working, one of the sudden autumnal squalls came up from the northwest, one of those squalls which has given Lake Superior such a treacherous reputation in the fall of the year.

Before the fisherman saw his danger and could pull for the shore the waves were breaking dangerously. He pulled with all his might, but could make no headway against the storm. His small boat was slowly swept out to sea, despite his strenuous efforts.

Friends and neighbors ashore saw the fisherman's peril. They had not boats able to combat the terrible sea, therefore made their way by boat along the shelter of the shore to a point several miles distant where the tug Dowling, in charge of Capt. Taylor, was awaiting a scow load of cedar posts.

When informed that Andrew Tofte had been blown out to sea in an open boat, Capt. Taylor at once started to the rescue with the tug Dowling. After going a few miles, however, it was plainly seen that the velocity of the wind and the terrible sea made it extremely unsafe to try further. The tug was turned about and two hours were required to return a distance that was covered in half an hour on the way out. Some of Tofte's friends were angry at the master of the tug for turning, but he felt (continued on back)

## “Best Resort”

### Minnesota Bride Magazine

At the Awards Ceremony of the Minnesota Bride Magazine, Rob Buntz, Founder and Co-owner of Bluefin Bay, accepted this award given by the readers. As Rob said to Publisher Craig Bednar, "On behalf of our staff at Bluefin Bay, I am grateful and honored to accept this award. It is a great recognition for our incredible, dedicated staff who, every day, work to make our Guests' experience the best it can be - sending them home refreshed and renewed. Whether it is at the Front Desk checking in a Guest, providing a relaxing massage at our SuperiorWaters Wellness Center or preparing a great meal at the Bluefin Grille, they give it their all. I thank you all for this award."

## Gift Certificates & Gift Cards

For any occasion, a Bluefin Bay Gift Certificate is a great idea.

- We have had sons and daughters give Mom and Dad a romantic Anniversary Getaway at Bluefin.
- We have had parents give their kids a birthday or college graduation dinner.
- We have had a business owner give to his best employee a romantic getaway for him and his wife.
- Whatever the occasion, a Gift Certificate from Bluefin, Bayside Gift Shop, the Bluefin Grille or the Coho Cafe will fill the bill and be appreciated for years to come.

To order yours,  
contact the Front Desk at 1-800-BLUEFIN

## Quiet Time on Bluefin Bay

This is a great time of year on the North Coast of Lake Superior, from November 1st until almost Christmas Holidays.

This is a time when the locals:

- Hike up to Oberg Mountain for a picnic.
- Enjoy the cascading falls of the Temperance River.
- Go for an afternoon canoe on Sawbill Lake.
- Cruise over to the Lutsen Mountain Ski Area to see Charlie Skinner's new project - this year it's a new chalet.
- Drive to the Grand Marais Harbor to watch the last boats hauled in.
- Catch the sales at all the stores and gift shops.
- Wait for the Big Storms and tell stories about Storms past.
- Watch the Big Storms and take note of all the important information such as wave height. This way we can embellish in future years.
- Speculate about how snowy and cold the winter might be, based upon the berries on the mountain ash trees, the thickness of Moose hair or the fatness of the red squirrels.
- Cut firewood based on the above speculations
- Cozy up to a warm crackling fire made with some of that wood they just cut. Pop popcorn
- Rejoice in the fact that they live in one of the most beautiful places in the world.

Guests at Bluefin Bay do much the same as the local folks except they:

- Enjoy a relaxing massage at the new Superior Waters Wellness Center at Bluefin Bay.
- Take a relaxing whirlpool in their bath overlooking Lake Superior.
- Don't have to cut the firewood before they build the romantic fire.
- Watch the Gales of November while sitting in front of that warm crackling fire.
- Enjoy a refreshing dip in the indoor and outdoor pools.
- Take hikes on the Superior Hiking Trail with map in hand.
- Dine at least once each day at the Coho Café or at the Bluefin Grille.
- Walk along the shore picking rocks.
- Wish they didn't have to leave.

Bluefin Guests also rejoice in the fact that they get to spend some time in one of the most beautiful places in the world.

## What Our Guests Say

"First official "girl stay" at the bay. What a wonderful place. We feel very blessed to have the hospitality of this grand place.... We plan to make this an annual event."

—Toni, Lori, Roxie, Peg, Pat & Carole

"Having been in the travel business for over 25 years, I've had a chance to stay in a lot of properties - Bluefin ranks very high on my lists of favorites. I will definitely return here and recommend it highly to any of my travel clients."  
—Ed

"It is hard to improve on something that is already so great, but every time we go to Bluefin, it's even better. We will definitely be back. And next time we will call earlier for our reservations so we can stay all of our days at Bluefin Bay." —Holly



# Calendar of Events

NOVEMBER 2005

- GALES OF NOVEMBER SPECIAL
- 1

All Saint's Day
- 4 & 5

Wine & Food Lover's Weekend at Bluefin
- 11

Remembrance Day (Canada)
- 11

Veterans' Day
- 24

Thanksgiving
- 24

Lutsen Mts is scheduled to open

DECEMBER 2005

- GALES OF DECEMBER SPECIAL
- 1

Winter Activities Start at Bluefin Bay
- 8-11 & 15-18

The Lion, The Witch and The Wardrobe (Grand Marais Playhouse)
- 21

Winter Solstice
- 22

Last day of Autumn Quiet Time at Bluefin
- 25

Christmas Day
- 26

Boxing Day (Canada)
- 31

New Year's Eve

JANUARY 2006

- JANUARY 3 for 2 SPECIAL
- 1

New Year's Day
- 17

Martin Luther King Jr. Day
- 29

John Beargrease Sled Dog Marathon begins

FEBRUARY 2006

- FEBRUARY 4 for 3 SPECIAL
- 2

Ground Hog Day
- 14

Valentine's Day - Happy Birthday Dennis
- 21

President's Day

MARCH 2006

- MARCH WEEKENDS at MIDWEEK RATES
- 17

St. Patrick's Day
- 20

Spring Equinox
- 26

Spring Fever Special and Spring Quiet Time start at Bluefin Bay.



## Jason Davis“On The Road” at Bluefin Bay

Five time Emmy Award Winner, Jason Davis, brought his crew to Bluefin Bay just a few weeks ago, in search of the interesting, the unusual and the best of Lake Superior. Although we can not reveal the content of this upcoming program, we can tell you that it will be worth your time to watch when it is aired this winter on Channel 5. We can also tell you that it was a lot of fun working with Jason.

Winner of the prestigious Edward R. Murrow Award, Jason Davis is a down to earth guy. "I hope 5 EYEWITNESS NEWS viewers will benefit from my work by getting to know their friends and neighbors who become the subjects of our stories," says Jason Davis, host/executive producer of "5 EYEWITNESS NEWS On The Road with Jason Davis". "We provide news that is not disaster-related. We show another side of our region, with positive stories about interesting people." With over 33 years experience in broadcast journalism, Jason Davis has helped establish 5 EYEWITNESS NEWS' reputation for excellence. Jason was born in London, England, and spent his early years traveling "On The Water" as a British merchant seaman. He settled in Australia in 1964, where he began his career in television news four years later. Jason joined 5 EYEWITNESS NEWS in 1976, and he has been informing and captivating viewers ever since. In October 2000, Jason was inducted into the NATAS Silver Circle for twenty-four years of contributing news reports, feature stories and documentaries to Twin Cities' television. The Silver Circle is the highest honor awarded by the National Television Academy. It celebrates a lifetime of excellence in the broadcast industry, honoring individual contributions both to the television community and to the community at large. Ask Jason about his work and he says, "What I like most about this business is the ability to communicate with thousands, perhaps millions



FISHERMEN ON BLUEFIN BAY circa November 1920

## The Harbor View Cafe -- Comes to Bluefin Bay

Come help us welcome Chef Paul Hinderlie of the world renown Harbor View Café, Pepin, Wisconsin and now Co-Director of Holden Village in northern Washington, as he creates some of his famous fare as our Guest Chef for the Autumn Wine Lovers weekend at Bluefin Bay -- NOVEMBER 4&5, 2005

Paul will be ably assisted by Bluefin Chef Barret Stavseth and his staff and complimented

by Wine Master Bill Paustis of the Paustis Wine Company, purveyors of fine wine and spirits for three generations. Bill has expertly matched some beautiful wines with Paul's delicious food. With three courses on Friday evening and five on Saturday, the Bluefin Grille will continue to be the center of culinary delight on America's North Coast  
Call 800-BLUEFIN to make your reservation now

**Andrew Tofte (continued)** that he would have unduly jeopardized his tug and entire crew had he not turned back when he did.

In the meantime Andrew Tofte was battling bravely for life, unseen by friends on shore. After the gale had gained control of his frail craft, he soon was out of sight of those on shore. The wind fairly tore the tops from the terrible waves and sent water flying in sheets through the air. In a very short time the unfortunate fisherman's clothes were drenched and he was chilled to the bone. The best he could do was to keep his craft afloat, as his strength was utterly inadequate to make any progress against the wind and waves with his oars. At times the boat was half filled with water which Tofte frantically baled out with a pail he happened to have aboard. He was occupied every moment of his time.

When the friends ashore observed the fury of the gale and saw how the tug was compelled to give up the rescue, they gave up their sturdy neighbor as lost.

All day Monday, Monday night and Tuesday morning did Andrew Tofte battle with the angry waters of Lake Superior. His only company were the whitecaps and the whistling gale. When the derelict got into the path of the big freighters between Duluth and the Soo, hope bounded in the heart of the unfortunate man. Monday night one big boat passed within 1,000 feet of the fisherman on her way to Duluth, but passed by without seeing him. His loud cries apparently were unheard, being swallowed up by the roaring storm.

A change in the wind to the westward sent the castaway further to the eastward. Tuesday, October 16, the wind fell and the sea wound down to a considerable degree. Tofte was then about 30 miles from home but found that he could make progress against the sea with the oars. Almost famished, wet and benumbed with cold and exposure, the hardy fisherman pluckily fought all that day for his life. Slowly and laboriously he gained on the cruel sea. When he finally reached shore and stepped from the boat he almost fell to earth through weakness and stiffness due to his terrible exposure and long struggle for existence. He even had lost his hat during the storm.

Friends and neighbors had utterly given the man up for lost. They never dreamed that he could survive the terrible storm in a small boat. Their surprise at his return was surpassed only by their rejoicing.

of people, with the creative freedom to interpret happenings or events in a way that is informative and entertaining." A frequent visitor to Bluefin Bay, we look forward to Jason's next visit and to the program when it airs this Winter. He has promised to give us the date and we will pass it along to our readers in the Holiday edition of the Fishwrapper.

*Editors Note: This story has been reprinted, in part, with permission of KSTP*

## Gales Special

IT'S BACK!! Stay 3 nights at Bluefin Bay and pay for just 2  
October 23 - December 22, 2005  
Except Holiday Periods  
AND  
That's in addition to our already low  
QUIET TIME RATES

Call today to book at 1-800-BLUEFIN  
Or go online at [www.bluefinbay.com](http://www.bluefinbay.com)

## Venison Medallions with Maple & Juniper Berry Glace

Chef Barret Stavseth of the Bluefin Grille, recently participated in the Signature Chef fundraising event for the March of Dimes at the Radisson Plaza Hotel in Minneapolis. He created a succulent dish of Venison Medallions on Morel Mushroom Risotto with a Maple and Juniper Berry Glace. The Bluefin Grille donated the food and Chef Barret, the only outstate Minnesota Chef at this invitational event held for the benefit of children, Amber Peterson, Rob and Jan Buntz donated their time. (Recipes are shown to the right)

Venison Prep - You will need 6-8 oz for an entrée or 2-4 oz for a first course.

1. Clean all silver skin from tenderloin
2. Rub meat with salt & pepper, then olive oil.
3. Heat a non stick pan or griddle to 400.
4. Sear no more than 1 minute on each side.
5. Once cooked, hold warm, be sure to let the meat rest at least 5 minutes

Maple & Juniper Berry Glace Ingredients(16oz)

1. 2 Tbsp clarified butter
2. 2 Large shallots - rough chop
3. 2 garlic cloves - minced
4. 1/2 tsp kosher salt
5. 1/8 tsp white pepper
6. 1/4 cup Caribou Cream maple syrup
7. 1/4 cup maple sugar
8. 2 Tbsp tomato paste
9. 2 cups red wine
10. 5 juniper berries
11. 2 cups veal stock - reduced by 1/2 - keep warm.
12. 2 Tbsp corn starch
13. 1/4 cup cold water
14. 2 Tbsp unsalted butter at room temp.

Preparation

Break up juniper berries, coffee grinder works well. Place berries in wine for 24 hours. Strain berries out of wine with cheese cloth or a coffee filter. In a wide bottomed pan, heat clarified butter, add shallot, garlic & salt. Sauté for 5 min max. Add pepper, maple syrup, maple sugar, tomato paste - Then add strained wine. Reduce by half. Once reduced strain twice through sieve or cheesed cloth. Add reduced stock, bring to a boil and turn down heat, allow to simmer. Taste to be sure seasonings are correct. Mix corn starch with cold water, then turn heat back up on sauce - allow to come back to a boil. Whisk in cornstarch slurry. Boil again. Check consistency - needs to lightly coat the back of a spoon. Turn off heat and when it's time to serve, whisk in butter.