

## Arctic char fishing in remote and sumptuous surroundings in South Greenland

*... come for an unique fishing adventure and enjoy our gourmet food...*



sheep and ices



at the ends of the earth



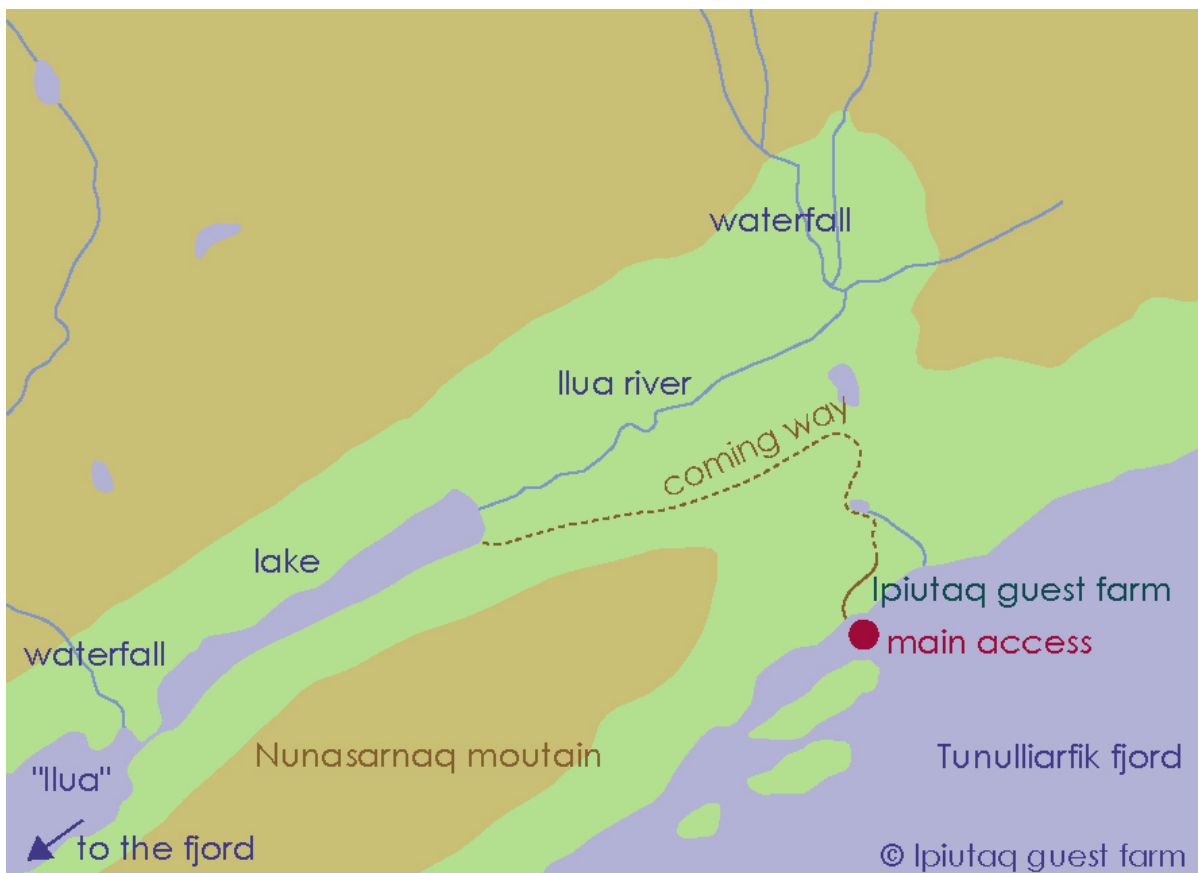
summer at Ipiutaq



view on the neighbour fiord

Situated along the waterway "route" from South Greenland's airport in Narsarsuaq to the main towns of Narsaq and Qaqortoq, **Ipiutaq guest farm**'s surroundings offer a large **diversity of landscapes**, from snow-covered mountain peaks and clear streams with waterfalls to rocky beaches and green pastures.

### Ilua river: one of the best places for Arctic char fishing in Greenland



The **clear flowing river Ilua** is located in the neighbour valley behind the farm. It is **one of the best places for Arctic char fishing in Greenland**.

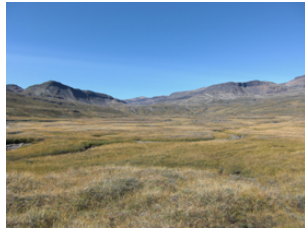
## An “all-round” place for fishing: from the fjord to crystal clear waterfalls

The river meanders through a green and lush valley, in amazing surroundings with high mountains and beautiful views over the lake and the fjord.

The main river is around 3 km and offers an interesting diversity of sections, such as rapid flowing water, deep clear pools or waterfalls and rocky places. From Ipiutaq guest farm, the hike to reach the main part of the river takes around 45 minutes to one hour.



from the farm to the river



the valley



the river...



...Ilua

The river flows into a 2,5 km long lake connected to the fjord through a 200 m stretch of river where a lot of fish are swimming up to the lake at high-tides. This stretch of the river flows into the “ilua” – which means “inside” in Greenlandic – the protected part of the fjord, and then to the open fjord.



from the river to the lake



at the end of the lake



clear pool...



...and waterfall

In the lake, the best fishing place is at the mouth of the river, where water flows and fish often rest before swimming upstream.

Up north, it is possible to fish in the main river until the foot of a beautiful and impressive large waterfall where water flows over a huge rocky staircase...



## Season, techniques and licence



in the clear water  
photo: Han Van Vierssen



Arctic char just caught  
photo: Han Van Vierssen



Arctic char waiting for soup



on the warm outside

### Season

The Arctic char (Eqaluk in Greenlandic, Omble Arctique ou Omble Chevalier in French and Ørred in Danish) swim up the rivers in July and August. They swim upriver at high tides and there is therefore a constant migration of char, which means excellent conditions for fishing.

The Arctic char is typically fished at the mouths of rivers or at the boundary between rivers and lakes. As a rule, char are found where the concentration of food is greatest, the water is deep enough to cover their dorsal fins and where the water is relatively still. At the end of the period, the best fishing spots will be upriver.

The season for fishing in Ilua is July and August and the best period is from 15<sup>th</sup> of July to 15<sup>th</sup> of August.

### Technique and average size

It is possible to fish with both spin and fly in all sections of the river. Regardless of whether you choose spinner or fly, the Greenland Arctic char are well known for putting up a good fight.

The Arctic char's average in Ilua is around 45 cm up to 60 cm for around 3 lb up to 6 lb.

### Fishing licence

In Greenland, non-residents are required to buy a personal fishing licence, which gives the owner the right to fish with a fishing rod, jig or similar handheld tool in accordance with rules that apply to sports fishing in Greenland.

Validation durations and prices: A (24 hours, 75 DKK), B (one week, 200 DKK), C (one month, 500 DKK). If you buy your licence yourself from outside Greenland or Denmark, an international payment fees of 50 DKK has to be added.

Fishing licence can both be bought in Greenland (at the local post office in Narsarsuaq) and from your home country prior to your trip, by downloading this document: <http://www.greenland.com/en/media/377898/fishing%20license%20greenland.pdf> .

We can also include it in your vacation package.

## Other fish in the fjord

Just down our house, you can also catch some Greenland cod or Atlantic cod in the fjord. Agathe will be happy to cook them for her "Greenlandic bouillabaisse" or simply oven-steam them with wild herbs and seaweeds.



Greenlandic bouillabaisse



cooking with fish



Artic char for oven



dinner after a fishing day

## Warm and personal welcome

We like to welcome our guests in our house. You will be invited to share our life if you wish and we can speak several languages – greenlandic, french, english, danish, spanish – to tell you stories about Greenland and Ipiutaq guest farm...

## Cosy guestroom and cottage guesthouse, gourmet food and unforgettable views

You can choose to stay in the guestroom in our home with gourmet dinner and breakfast, or you can also decide to rent a bed in our cottage guesthouse (from 2 to 6 persons).

Our guestroom has a beautiful view on the fjord and mountain peaks. You will feel at home with simple but nice decoration, twin beds with pleasant quilts, a small table, chairs to relax, a cupboard and bath towels.



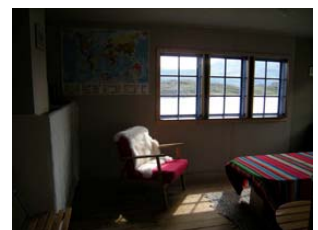
guestroom at home



view from the room



view from the kitchen



living room

Our cottage guesthouse will be just renovated this summer (opening on 14<sup>th</sup> of July 2012), and fully equipped: room with 4 beds (bed-linen and bath towels), living room with sofa-bed, kitchen with dining place, dishwasher and washing machine, bathroom with 2 showers, toilets.

## Services and meals with booking

If you do not wish to cook each day, and if you would like to enjoy our French-Greenlandic special cuisine, you can book for **a gourmet dinner** in our home, a **picnic lunch** for your hiking-

fishing days, and for a **“take away potful”** with fish or meat... you will just have to heat it up and add yourself the side dish.

### Grocery shopping with booking

Ipiutaq is a very isolated place, from where you cannot go shopping. A **list of food products** is available, so you can **“go shopping” in advance** and order supplying with booking of your stay.

### **An original gourmet cuisine from traditional products to a french “savoir-faire”**



whale skin



fish soup



spicy scones



angelica



prawns



wild sorrel soup



wild dried herbs

The place, opened in 2007, is known for its **original French-Greenlandic gourmet cuisine** based on local products. After a wonderful fishing day in the valley, you can **enjoy a nice dinner in our house**. Your starter could be whale skin - called mattak in Greenlandic - served with our angelica-garlic-rosemary pickles, your main course could be a reindeer French “daube”, a stew cooked with Greenlandic plants and spices and you could end your meal with Agathe’s apple-angelica cake.

### **Other activities at Ipiutaq guest farm**

At Ipiutaq guest farm, you can experience **Greenland's wilderness and agriculture**, enjoy **home cooked meals** and sample **new food**, enjoy **outdoor activities**, such as, hiking, picking berries or working in the farm, or just relax and take in the scenery in **sumptuous and unusual surroundings**.



harvest time at Ipiutaq



delivery of a tractor



picking berries



sample new food

*“Ipiutaq’s rare combination of excellent gastronomy, comfort and wild greenlandic nature is absolutely unique, highly addictive and completely unforgettable...”*

in “The arctic settlers”, Greenland Today n.1, november 2007