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CATCH YOUR OWN CRAB AT HASTINGS HOUSE

Head off for an adventure on the water. Kurt Irwin, our crab fisherman, will give an onboard hands-on workshop on crab lore - how to tell male from female, which ones to cook, how to pick them up safely, and back at the dock, how to clean the crab. After returning to shore, guests take their catch of Dungeness crab back to Hastings House for dinner the following night, along with a recipe book packed full of crab dishes, and a handy tool for measuring crab size. Next day, Executive Chef Marcel Kauer, will demonstrate the best way to cook and dress the crustacean, before he creates a culinary masterpiece of a crab-themed dinner to celebrate the catch.

The two-night Crab Catch package runs from May 1 to September 30, from \$579 CAD per person (based on double occupancy) and includes two nights' accommodation, Full breakfast each day, afternoon treats, the crab excursion (including the crab catch) and a four-course Chef's dinner of crab specialties. Each couple will receive a recipe book and measuring tool to take home.

To make sure there's a crab trap ready for your visit, call Hastings House at (800) 661-9255 or visit www.hastingshouse.com.

About Hastings House

A member of Small Luxury Hotels, Hastings House is located in Ganges Harbour on Salt Spring Island, British Columbia. Accolades include the "Best Canadian Resort" vote from *Zagat* and a Grand Award from *Andrew Harper's Hideaway*. Built between 1900 and 1940 as a working farm on 22 lush acres of gardens, meadowland and forest, the property reflects the charm and elegance of an English country manor, making it an ideal choice for romantic getaways and weddings.