

# Niagara River region fishing shines, once again

**BY CAPT. FRANK CAMPBELL**

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In the past few months, the Niagara River region has played host to two different nationally broadcast fishing shows – Mark Davis from “BigWater Adventures” and Misty Wells from “Let’s Take it Outside.” Both were in town to sample what Niagara County sportfishing is all about.

Davis arrived in town on Labor Day and was greeted by fabulous Niagara Bar action for both king salmon and brown trout while trolling just outside the red can area where the famed drop off is. The ensuing days brought more great weather and fishing action to go along with it. Smallmouth bass and walleye were both cooperative participants eager to show up for the camera.

When the dust settled, Davis and I had fought and brought to net six different species that were going to keep the editor very busy choosing what fish battles made the cut. Davis is a frequent visitor to our waterways, but this is the first time he has ever filmed his show here. As a matter of fact, he chose Niagara County to film in freshwater for the first time after more than 16 seasons of saltwater episodes. You can catch “BigWater Adventures” with Mark Davis on the Outdoor Channel and World Fishing Network. The episode filmed here in September will air in the first quarter of 2024.

Misty Wells’ TV show, “Let’s Take it Outside,” was another great opportunity to showcase all the fishing opportunities we have to offer here in Niagara



Mark Davis of “BigWater Adventures” and Misty Wells of “Let’s Take It Outside” visited the Niagara River region this fall and experienced first-hand the area’s spectacular sportfishing. (Submitted photos)

County. The visit was scheduled for the last week of October to coincide with other fall opportunities here in the region, such as apple picking, fall foliage and Niagara Gorge hikes. Once again, the weather and fishing shined. I’m not sure if Misty believed me, but I did refer to the area as the “Miami of the North,” as temperatures soared to near-record warmth throughout her visit.

She did, however, believe that the area is home to some of the best freshwater fishing in the world, as she reeled in five different, first time species while filming from the Devil’s Hole area of the gorge out to the green can area of the Niagara Bar. In that five-species mix were brown trout, lake trout, steelhead, smallmouth bass and walleye.

The episode of “Let’s Take it Outside” that we produced will air on the Discovery Channel in the first quarter of 2024 with additional showings on Fox Sports later in the year. I can’t wait to see the finished product for both shows. You have to love it when a plan comes together.

I was able to take a step back the other day and look around at what we are truly blessed with here in Niagara County, in terms of public access and outdoors opportunities. The Niagara Gorge was at its most beautiful with the colors of the leaves just popping in the sunlight when I was watching several anglers enjoying a quiet rest from casting spoons. It took me back to the days of hiking down into the gorge to pursue salmon and trout in the fall. There were, and still are, a

lot of opportunities to develop a love of fishing in the area thanks to a significant amount of public shoreline access. From the Upper Niagara River to Olcott pier, we are very lucky to be able to have numerous access points.

If it’s been a while or you have not been fishing yet, take a few hours and go make a few casts. On Nov. 11, New York will have a “Free Fishing Day.” This means no license is required for that day. It is still necessary to follow all rules and regulations for whatever body of water you are on. For this and all the other opportunities we are afforded here in this great country, please thank a veteran.

I hope to see you enjoying the local outdoors. Every week, I produce a fishing report (“Niagara County Fishing Hotline”).

You can access it online at [www.niagarafallsusa.com](http://www.niagarafallsusa.com), or by simply calling 716-282-8992, ext. 4, to hear what’s up in the world of fishing. It is updated every Wednesday. And don’t forget to watch the “Outdoor Beat” on Spectrum Cable’s Channel 1303. You can also watch it Lockport Cable TV at [www.lctv.net](http://www.lctv.net).

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