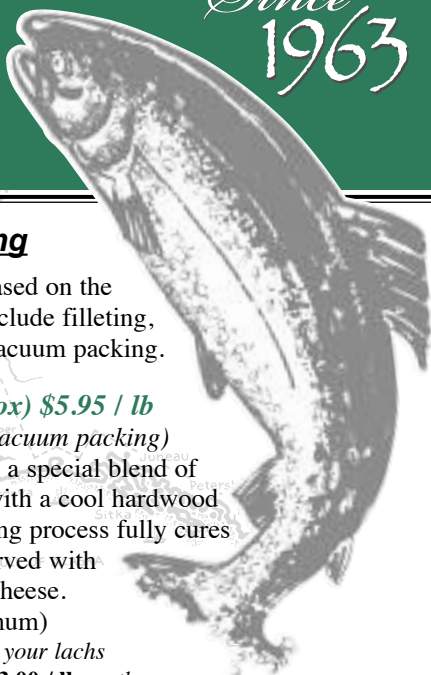




alaska  
**SAUSAGE**  
and seafood

Since  
1963



## **Fish Smoking**

Smoking prices are based on the incoming weight and include filleting, curing, smoking and vacuum packing.

### **Lachs Smoking (lox) \$5.95 / lb**

*(Price includes vacuum packing)*

Lachs is marinated in a special blend of seasoning and finished with a cool hardwood smoke. This cold smoking process fully cures the fish and is often served with bagels and cream cheese.

*(10 lb. minimum)*

*Add slicing (10 lb. min.) to your lachs*

*order for an additional \$3.00 / lb on the incoming weight.* Map of Alaska

### **Kippered Smoking \$4.95 / lb**

*(Price includes vacuum packing)*

Kippered is cured in a specially seasoned brine, then hardwood smoked. This hot smoking process fully cooks the fish, making it moist, tender and flaky. (10 lb. minimum)

*Add Lemon Pepper or Cajun Seasoning to your kippered order for an additional \$.40 / lb on the incoming weight.*

### **Smoked Salmon Strips \$6.45 / lb**

*(Price includes vacuum packing)*

This time-honored method of curing, smoking and drying salmon produces an energy-rich, traditional Alaskan trail food that can be enjoyed as a snack anytime. (10 lb. minimum)

## **Vacuum Packing**

### **Cutting Steaks, Filleting & Vacuum Packing Fresh Fish**

Price below is for cutting/filleting, vacuum packing and freezing, and is charged on the incoming weight approx. 1 or 2 lb. package – \*\$2.85 / lb.

*\*There is a \$35 minimum charge for this service.*

*All of the above prices are subject to change without notice.*

**A Note About Fish Weight:** Fish filleting and smoking are both weight losing processes.

Expect a 10-60% weight loss from the incoming weight of the fish depending on the quality. Certain river fish cannot be made into lachs or smoked strips. We will recommend proper processing for these fish.

All vacuum packed, smoked or fresh fish should be kept frozen until serving.

**Alaska Sausage Company, Inc.**

1(907)562-3636 or 1(800)798-3636

FAX 1(907)562-7343 or E-mail: aks@ak.net

Website: [www.alaskasausage.com](http://www.alaskasausage.com)

# Shipping/Processing Information

Lodge: \_\_\_\_\_ Date: \_\_\_\_\_

Name \_\_\_\_\_

Address: \_\_\_\_\_

Cell Phone: \_\_\_\_\_

Home Phone: \_\_\_\_\_

Work Phone: \_\_\_\_\_

Credit Card No: \_\_\_\_\_ Exp: \_\_\_\_\_

Visa

Mastercard

**Please place this completed card in a Ziploc bag and place the Ziploc bag in the Blue fish bag with your fish.**

Please check appropriate boxes

Please Ship (USA Only)

Will Pick Up

Pick Up Date \_\_\_\_\_

## 1) Select Processing Needs:

I want **all** of my fish smoked

**(10 lb. min. for each smoking process please)**

**Do not** smoke my fish – I want all of it vacuum packed  
(\$35 min. charge)

## 2) Select Smoking Styles:

Kipperd (Hot Smoked) (10 lb. Min.) \_\_\_\_\_ lb.

Lachs (Cold Smoked) (10 lb. Min.) \_\_\_\_\_ lb.

Strips (10 lb. Min.) \_\_\_\_\_ lb.

## 3) Select Vacuum Pack Size:

### Smoked Fish:

1 lb.  \_\_\_\_\_

2 lb.  \_\_\_\_\_

Whole fillet  \_\_\_\_\_

As is  \_\_\_\_\_

### Fresh (Not Smoked):

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Other (Please explain) \_\_\_\_\_

## 4) Indicate Any Special Instructions:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Alaska Sausage Company, Inc.

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USA 99503

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2010