



Alaska Sausage Company, Inc.
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 Anchorage, AK 99503
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<http://www.alaskasausage.com>

PRSR STD
 U.S. Postage
 PAID
 Permit No. 628
 Anchorage, AK



All products are guaranteed to meet your satisfaction!

Coupon — 10% off
 smoking only - not for vacuum packing
(Not to be used in combination with any other special promotions or offers.)
 Expiration date - April 30, 2007

Seasonal Hours

You can bring your fish for processing to our Anchorage location on Arctic Blvd.

Mon. thru Fri.
 8 a.m. – 6 p.m.
 Sat. 9:00 a.m. – 3 p.m.
 Call for additional hours.

Our retail store hours are:
 Mon. – Fri. 9:30 a.m. – 6 p.m.
 Sat. 9:30 a.m. – 3 p.m.

Drop-off Points

For customer convenience throughout the summer, fish pickups are scheduled twice a week on the Kenai Peninsula (see below) and daily at Lake Hood air taxi services.

RUSSIAN RIVER DROP-OFF

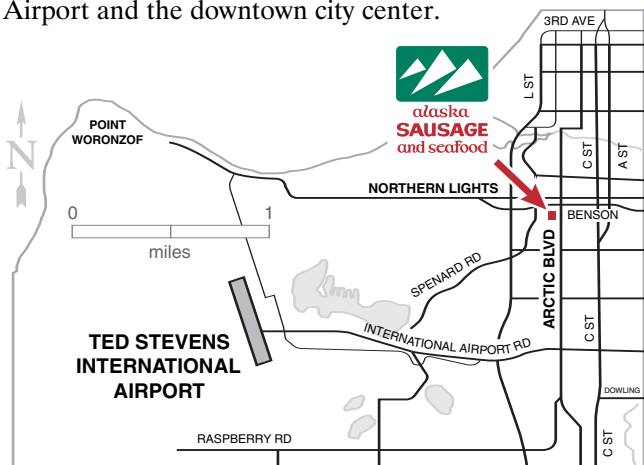
Kenai Cache, Cooper Landing, Mile 52 Sterling Highway (907) 595-1401: Snacks, licenses, tackle, lures and fishing gear and fish guiding on upper Kenai River www.kenaicache.com

KENAI / SOLDOTNA

Ken's Alaskan Tackle, 44792 Sterling Hwy., Soldotna. (907)262-6870. In Soldotna, just past the Kenai river bridge. Ken sells tackle, fishing gear, licenses, ice, etc., plus fishing charters. www.kensalaskantackle.com

We're easy to find!

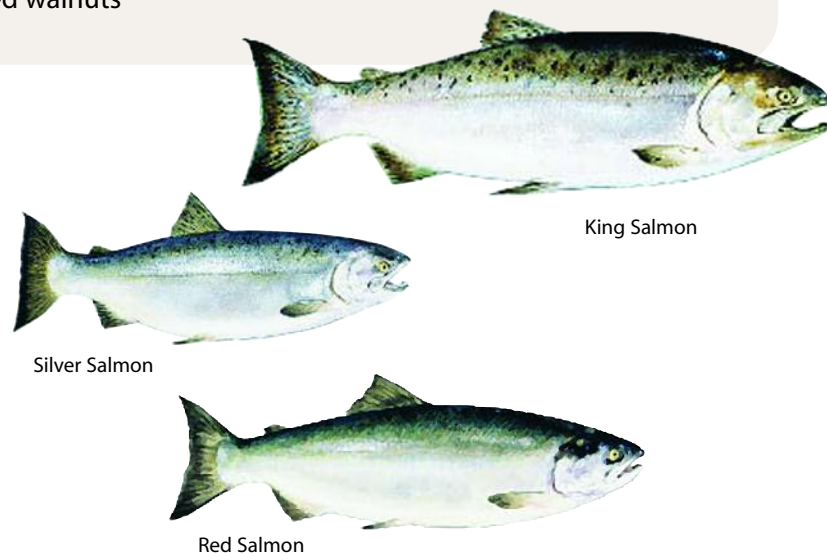
Alaska Sausage and Seafood is conveniently located between Ted Stevens International Airport and the downtown city center.



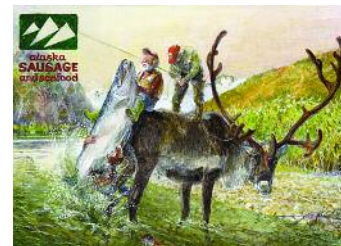
Smoked Salmon Log

- 2 c. kippered salmon, flaked
- 1 (8 oz.) package cream cheese, softened
- 2-3 green onions, chopped
- Dash of Worcestershire sauce
- 2 T. lemon juice
- Chopped walnuts

Flake salmon over cream cheese. Add the other ingredients except the walnuts. Mix, but do not over stir. Place the chopped nuts on waxed paper. Take half of the salmon mixture and form a cylinder – roll in the nuts. Repeat for other half. Serve with crackers.



Salmon graphics reprinted by permission from Alaska Seafood Marketing Institute.



2006

From the Land of the Fishing Bears



alaska SAUSAGE and seafood

SmokeMaster NEWS

Alaska • Spring/Summer • 2006

The Great One

Few things can compare to Alaska in size and beauty, but the sheer magnificence of Mt. McKinley comes in a close second. As the tallest peak in North America at 20,320 feet, it is perhaps the most impressive mountain in the whole world. Unlike Everest that rests in the Himalayas and has many other peaks of great heights surrounding it, McKinley rises alone with only nearby Mounts Foraker and Hunter even close to it in height. The sheer mass of the mountain even creates its own weather system, and subsequently is often shrouded in clouds. But when those clouds break, the view is in a simple word... breathtaking.

The absolute beauty of the mountain is paralleled only by the six million acres of Denali National Park and Preserve of unspoiled wilderness that surrounds it. It is also the largest protected ecosystem in the world. Over 400,000 people make the trek to visit McKinley and the park annually, and it is easy to see why. From the beauty of the low-lying tundra to the massive height of McKinley that dominates the landscape, the flora and fauna abound. Visitors enjoy hiking, camping, rafting, backcountry travel, fishing, wildlife viewing and flight seeing.

Mount McKinley is also known as Denali, or "The Great One," which is what Native Alaskans originally named the great mountain. It was named Mount McKinley in 1897 by a gold prospector, William Dickey, after William McKinley, a nominee for president and later the 25th President. However, the official name is still under debate. Many prefer Denali as homage to the original inhabitants of the

land, though proponents from President McKinley's home state of Ohio still push for his name to grace the mountain. In 1980, the name of the park was changed from Mount McKinley National Park to Denali National Park and Preserve. Also, the State of Alaska Board of Geographic Names has changed the mountain's name back to Denali and negotiations continue today to have it officially changed everywhere else.



Ever since man first laid eyes on it, there has been the desire to climb Denali. Many expeditions were mounted and failed before a ragtag team of gold miners from Fairbanks made a bet at a local tavern that they could climb McKinley. On April 3, 1910 the "Sourdough Expedition" made a remarkable 18-hour push to the north summit carrying a 12-foot spruce tree pole, which they planted among the summit rocks. Three years later in 1913, a team of four led by a local guide Harry Karstens finally conquered the






south and highest peak. Since then thousands have made the summit. Over the past few years, of an average 1,000 climbers that attempt to summit, 500 make it, and 3 die trying.

Whether its to conquer the mountain or just take in the splendor that is Alaska, Denali National Park and Preserve is a must see when visiting our great state of Alaska. And it is there that maybe you can guess what our logo represents.... give up? The three triangles on the field of green represent the three tallest peaks in the Alaska Range: Mount McKinley, Mount Foraker, and Mount Hunter.

ALASKA SALMON

The Proper Care and Smoking of Salmon

Fish quality will vary by species, area it is caught, the fishermen's skill and most importantly the care with which it is handled. If you wish to keep the fresh-caught flavor, have a plan on how to take care of your fish. Bleed, clean and keep your catch cold to ensure freshness. Having a sufficient amount of ice to get your fish home is essential. Take care to drain off melted ice, when possible, so that your fish does not soak in water. Allowing your fish to get warm at any point prior to processing starts the irreversible effects of biological break down and loss of quality. Your care and our guarantee of quality processing will ensure a taste sensation that you will be proud to share with your family and friends.

Alaska Wild Salmon	Kipperd Salmon (Hot Smoked)	Smoked Salmon Lachs (Cold Smoked)	Smoked Salmon Strips (Traditional Drying)
<p>KING SALMON – Chinook </p> <p>King Salmon, which are usually caught during late spring or early summer, are the largest, strongest and generally most prized species of the salmon. Typical meat color is deep orange to red and contains the highest oil content of the salmon species, giving it a succulent flavor. Kings are recommended for all our smoking processes, but one should be aware of the effect the high oil content will make on the end product.</p>	Highly Recommended High oil content produces a rich, succulent final product.	Recommended Those with discriminating tastes prize the King Lachs rich flavor.	Recommended The rich flavor and high oil content generates an extremely rich, and very moist strip.
<p>RED SALMON - Sockeye </p> <p>Red Salmon are abundant in mid-summer and are one of the most popular of the salmon species. Their distinctive deep red flesh and high oil content give a rich smooth flavor and excellent presentation. Reds are highly recommended for all our smoking processes.</p>	Highly Recommended Produces a moist, flaky texture that captures the richness of our seasoned brine and hardwood smoke.	Highly Recommended Firm, consistent texture, excellent color and delicate flavor produces an absolutely superior product.	Highly Recommended The smoky flavors are enhanced by the well-balanced oil content and color giving a semi-firm texture and richness that is highly favored.
<p>SILVER SALMON - Coho </p> <p>Silver Salmon are abundant in the late summer and early fall seasons. Their aggressive and acrobatic fights make them highly sought after for sport fishing. Silver Salmon flesh color is generally orange-red with medium oil content and mild flavor. Silvers are also highly recommended for all our smoking processes.</p>	Highly Recommended Flesh is tender and flaky and has excellent flavor.	Recommended Texture is semi-firm and excellent when blended with our special seasonings and finished with a cool hardwood smoke.	Highly Recommended Excellent quality strips with good oil content and rich smoky flavors.
<p>CHUM SALMON - Keta </p> <p>Chum Salmon runs are generally mid to late summer. Chum Salmon are slightly larger than red salmon. Flesh color is orange-pink with moderate oil content and gives it delicate flavor. Chums are recommended for smoking and are especially best when ocean-caught.</p>	Recommended Moist, flaky flesh makes an excellent product – especially when ocean caught.	Recommended Typically more pale in appearance and softer in texture. Lower oil content makes it less desirable for lachs than that of other salmon.	Highly Recommended Makes excellent strips. The lower oil content aids in absorbing flavors and allows it to dry more than other salmon.
<p>PINK SALMON - Humpback </p> <p>Pink Salmon are usually caught mid to late summer. Pinks are the smallest of the species, have light pink flesh, low oil content and very mild flavor. We do not recommend them for smoking but can be quite enjoyable using traditional cooking methods when fresh caught.</p>	Not Recommended	Not Recommended	Not Recommended

Employee Spotlight

Our staff's commitment to excellence is what has enabled Alaska Sausage and Seafood to deliver the finest products and best service for more than 42 years. Our employees are an important part of our success. Here are more examples of dedication to service and excellence that make your Alaska Sausage Experience an enjoyable one.

When Martin walked through our doors last July to join the Alaska Sausage "family," it was like he was coming home. And that makes sense, since he IS family, the son of owner Herbert Eckmann, and Alaska Sausage's new Quality Control Manager.

Martin first worked at Alaska Sausage at age 15, after school and during the summers. He has done everything from filleting fish and making sausage to doing deliveries and helping customers. After high school he spent a year training in a Metzgerei (Old World German Butcher Shop) in Stuttgart, Germany. There he developed his German speaking skills and learned a bit about Old School sausage making. Martin went on to seek a degree in secondary education from the University of Idaho with concentrations in Math, German



and Computer Science, picking up some meat science credits along the way and working at the University of Idaho meat lab. He eventually got a master's degree in educational administration.

Thought of returning to Alaska and working with his dad stayed just below the surface and jumped to the forefront during a visit to Anchorage for a high school reunion. The next year the thought became reality and Martin and his wife Robin packed their belongings, loaded up their three children and the family dog, and struck out for Alaska.

Martin notes that a lot has changed at Alaska Sausage Company since he worked here last: "I remember doing the freight checks without a forklift. We had to break down whole pallets of meat in 80 to 100 lb. cases and haul them off one by one.

When asked how it feels to be back on board, Martin says, "It's great to be working with everyone here. There is something very fulfilling about coming back home and helping continue my father's legacy. I am truly proud of the business that he created and I look forward to carrying on the tradition of quality and service that Alaska Sausage is known for." Well, we're glad you are here too, Martin, and look forward to the years to come!

Martin and Herbert Eckmann

Custom Fish Smoking



Lachs Smoking (Lox)

Lachs is salmon marinated in a special blend of seasoning and finished with a cool hardwood smoke that delicately cures to satisfy discriminating tastes.

Many people enjoy this popular fish with cream cheese, bagels and capers. This process takes 3 – 5 days, 10 lb. minimum.

Kipperd Smoking

Kipperd salmon is cured in a specially seasoned brine, then heat and hardwood smoked. This process fully cooks the fish, making it tender and flaky and produces a succulent, mild taste. This process takes 3 – 5 days, 10 lb. minimum.

Smoked Salmon Strips

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. This process takes about 10 days, 10 lb. minimum.

Processing Prices

Lachs \$4.75/lb.
+ Slicing \$1.50/lb.
Kipperd \$3.95/lb.
Strips \$4.95/lb.
Based on incoming weight. Lemon pepper or cajun seasoning can be added for \$.50/lb. on finished weight.

Vacuum Packaging

1 lb. pkg. (avg.) \$.75/lb.
2 lb. pkg. (avg.) \$.65/lb.
Based on finished weight of smoked fish.
Vacuum packaging fresh fish \$2.25/lb.

Cutting Steaks & Roasts

We will cut your fish into steaks and roasts, package them in 2 lb. packages and freeze them for only \$2.25/lb. There is a minimum \$35 charge.