



**Alaska Sausage Company, Inc.**  
 2914 Arctic Blvd.  
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 Permit No. 628  
 Anchorage, AK



**2008**  
 From the Land of the Fishing Bears



# SmokeMaster NEWS

Alaska • Spring/Summer • 2008

## 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. - 5 p.m.

Our retail store hours are:  
 Mon. - Fri. 9:30 a.m. - 6 p.m.  
 Sat. 9:00 a.m. - 5 p.m.  
 Mid-June - Late September

## Drop-off Points

For customer convenience throughout the summer, fish pickups are scheduled three times each week on the Kenai Peninsula (see below) and daily at the airport and air taxi services in Anchorage.

### 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](http://www.kenaicache.com)

### KENAI / SOLDOTNA DROP-OFF

**Ken's Alaskan Tackle**, 44792 Sterling Hwy., Soldotna. (907)262-6870. In Soldotna, just past the Kenai river bridge. Ken offers fishing charters and sells tackle, fishing gear, licenses, ice, etc. [www.kensalaskantackle.com](http://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.



**Coupon — 10% off**  
 For smoking only  
 (Not to be used in combination with any other special promotions or offers.)  
 Expiration date — April 30, 2009

## 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

(Includes smoking AND vacuum packing)

Lachs (Lox) .....	\$5.95/lb.
+ Slicing .....	\$2.50/lb.
Kipperd .....	\$4.95/lb.
Strips .....	\$6.45/lb.

Based on incoming weight. Lemon pepper or cajun seasoning can be added for \$.40/lb. on the incoming weight.

## Vacuum Packaging

Fresh fish (filleting, trimming, vacuum packing).....	\$2.55/lb.
Fresh Fish (As is).....	\$1.70/lb.

## Cutting Steaks & Roasts

We will cut your fish into steaks and roasts, package them in 1 or 2 lb. packages and freeze them for \$2.55/lb. There is a \$35 minimum charge.

## Beautiful Anchorage

Embraced by six mountain ranges and warmed by a maritime climate, Anchorage is alive year round with adventure, recreation, seasonal festivities, sporting events and more. Anchorage has been known by a number of different names, from the City of Lights, to the City of Flowers, or even the Crossroads of the World. Recognized as a four-time All-America City, Anchorage is surrounded by spectacular wilderness with adventures just steps from the hotel. During the summer the days seem endless. Dazzling displays of flowers adorn homes and storefronts, salmon sculptures appear along city blocks, while record kings and silvers are caught right downtown at Ship Creek.



Photo courtesy of Robert Olsen.

Almost all visitors to Alaska, whether hunter, angler, or tourist, find themselves in Anchorage for at least a day or two. Anchorage represents nearly half of the state's population, and offers all the amenities of any modern city. Should you find yourself in Anchorage with some extra time on your hands (perhaps while your fish is being smoked at Alaska Sausage & Seafood), you'll find more than enough to keep you busy. Here are just a few ideas.

## DINING OUT

Anchorage's broad cultural diversity makes for a wide array of dining opportunities. Whether you're looking for steak or seafood, sushi or Thai food, fine dining or an Alaskan breakfast with a side of reindeer sausage, Anchorage has it all. Check the yellow pages for restaurant listings, or stop by our shop and we'd be happy to give you a recommendation.

## GET A TASTE OF HISTORY

Although relatively young compared to many European and American cities, Anchorage boasts a unique and interesting history. Pictures and artifacts from the Good Friday Earthquake of 1964 (the largest earthquake ever recorded in North America) are displayed at the Anchorage Museum on 7th Avenue. Alaska's rich native cultural background is also

well documented there with native artifacts, photographs, and art.

## STRETCH YOUR LEGS

Consider a self-guided walking tour around downtown Anchorage, or a stroll on one of many paved bike trails that wind through the city. For the more adventurous, hiking is available in the nearby Chugach National Forest. The climb up Flattop Mountain, one of Anchorage's most popular hikes, begins just 20 minutes from downtown

Anchorage and ends with a spectacular view of Anchorage, the Cook Inlet and possibly even Mt. McKinley on a clear day.

## FUN FACTS ABOUT ANCHORAGE

**Size** – The Borough of Anchorage stretches from Portage Glacier to Eklutna, encompassing 1,955 square miles, an area about the size of the state of Delaware.

**Location** – Anchorage sits at the base of the Chugach Mountains along the coast of the Cook Inlet in Southcentral Alaska. Alaska is actually the northern, western and easternmost point in the United States, since the Aleutian Chain extends into the eastern hemisphere.

**Mountains** – You can see the Chugach, Kenai, Talkeetna, Tordrillo, Aleutian and Alaska mountain ranges from Anchorage. Mount McKinley, 130 miles (208 km) north of downtown Anchorage can be seen on clear days from many parks and other vantage points. This 20,300-foot peak is the tallest in North America.

**Glaciers** – There are approximately 100,000 glaciers in Alaska, 60 of which are within 50 miles of Anchorage. Portage Glacier, just 45 miles (72 km) south of downtown, is one of the most widely visited attractions in all of Alaska.

**Aviation** – Alaska has about one registered pilot for every 58 residents, six times more pilots per capita and 14 times more airplanes per capita than the rest of the United States.

Adapted from [www.anchorage.net](http://www.anchorage.net).

All products are guaranteed to meet your satisfaction!

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## Caring for your Catch

The most exciting part of a day of salmon or halibut fishing is when you have hooked a fish. The thrill of casting your lure into a striking salmon or dropping

your line into a school of large halibut is what keeps us coming back for more. A firm hookset and the fight is on. Now that you have landed your fish, comes the all important question. How will you care for it so that you and your friends can enjoy its wonderful flavor?

According to the Alaska Seafood Marketing Institute, the spoilers of seafood quality – bacteria, enzymes, dehydration, oxidation, contamination and physical damage – will strike whenever they are given an opportunity.

To ensure that the fish you keep taste their best, take some time to plan before your trip. Chilling fish is critical as spoilage begins as soon as the fish dies. All fish spoil rapidly if they aren't chilled right away. Ice is the best choice for cooling fish. Cold water is the next best choice, followed by covering the fish with a wet cloth. Note the temperature of the water in which you are fishing. Keeping fish in warm water isn't a good idea. If you plan to be out all day make sure you have some ice. Following are a few tips to chill your fish correctly:

- Use lots of ice. One pound of ice for each two pounds of fish is a good rule of thumb. Use more if you have a long trip home.



Plant manager Cameron Vivian

- “Blue ice” types of products are less effective at lowering storage temperatures to 32 degrees.
- Blood and bacteria drain from fish into melted ice, so avoid letting fish lie in meltwater especially if they have been filleted. Drain meltwater from coolers or other containers as necessary.

- Fish kept in crushed ice at 32 degrees will last twice as long as fish kept at 42 degrees.

Bleeding fish live can often help remove unwanted bacteria from its system. Clean fish as soon as possible after catching them. Bacteria live on the skin and in the viscera so try to avoid gouges or wounds in the flesh. Gut the fish with a smooth belly cut and leave no blood or viscera in the body cavity. It is generally best to allow salmon to

go through rigor mortis prior to attempting to fillet to avoid contraction and toughening. If you do fillet, it is advisable to do so in the cleanest environment possible. Do not immerse cleaned fillets in a prolonged freshwater soak which dilutes and reduces meat flavors and texture.

Following these suggestions will help you keep your hard-earned catch in best condition possible.



## FISH FACTS

### King Salmon – Chinook

- **Attributes:** size and strength
- **Features:** high oil content, firm texture and succulent flesh
- **Length & weight:** generally 36 inches, up to 58 inches; 20 pounds up to 129 pounds
- **Coloration:** blue green on the back and top of head with silvery sides and white bellies, black spots on the dorsal fin, back and black at the gums. Males are distinguished by their ridge back and hooked nose or upper jaw
- **Location:** abundant from southeastern panhandle of Alaska to the Yukon River

### Sockeye Salmon – Reds

- **Attributes:** not aggressive, but fight and jump when hooked
- **Features:** deep red flesh color, distinctive flavor, firm texture, color retention
- **Length & weight:** 4-8 pounds, some reach 15 pounds
- **Coloration:** metallic green/blue on top of head and back, silver on sides, white/silver on belly; large spots are absent; males develop back hump
- **Location:** ranges south to California and northern Japan and north to Alaska, Canadian Arctic and Siberia

### Coho Salmon – Silvers

- **Attributes:** aggressive and acrobatic
- **Features:** orange-red flesh, firm texture, delicate flavor, relatively high fat content and excellent color retention
- **Length & weight:** 24 to 30 inches long; from 6-18 pounds, up to 33 pounds
- **Coloration:** mostly silver, black spots and white gum line; males develop a prominent hooked snout with large teeth
- **Location:** found in coastal waters of Alaska from Southeast to Point Hope on the Chukchi Sea and in the Yukon River to the Alaska-Yukon border

For information on run times and locations, licenses and regulations, go to Alaska Department of Fish and Game website (Sportfish Division) [http://www.sf.adfg.state.ak.us/statewide/html/sf\\_home.htm](http://www.sf.adfg.state.ak.us/statewide/html/sf_home.htm)

## 20+ Years at Alaska Sausage & Seafood



Pictured From Left to Right: Alfredo Remuto, Eddie Yutuc, Rolando Edades, Sue Barnett, Herbert Eckmann, Frank Jones.

Many thanks for 20+ years of service that makes the Alaska Sausage difference. Your dedication has helped us achieve our goal of years and years of quality and outstanding service.

### Alaska Sausage & Seafood Kipperd Salmon Spread

- 1 pkg. cream cheese (8 oz.)
- 1/4 c. butter
- 1/4 fresh lemon, squeezed
- 1/2 t. white pepper
- 1/4 t. cayenne pepper
- 1/2 t. salt
- 1/4 lb. smoked salmon, flaked
- Shredded parmesan cheese (optional)

Blend butter, cream cheese and lemon juice until smooth. Then add spices and finally the salmon. For variety, garnish with shredded parmesan cheese or add chopped green onions. Serve with sliced baguettes or crackers.

### Helpful Alaska Outdoorsmen Websites

**Alaska Department of Fish & Game:**  
[www.sf.adfg.state.ak.us/](http://www.sf.adfg.state.ak.us/)

**Fishing Regulations:**  
[www.sf.adfg.state.ak.us/regs/dept\\_regs.php](http://www.sf.adfg.state.ak.us/regs/dept_regs.php)

**Emergency Orders:**  
[www.sf.adfg.state.ak.us/statewide/eonr/index.cfm](http://www.sf.adfg.state.ak.us/statewide/eonr/index.cfm)

**River Levels:**  
<http://aprfc.arh.noaa.gov/>

**Informational Brochures:**  
[www.sf.adfg.state.ak.us/region2/pubs.cfm](http://www.sf.adfg.state.ak.us/region2/pubs.cfm)

**Safety in Bear Country:**  
[www.sf.adfg.state.ak.us/statewide/regulations/bears.cfm](http://www.sf.adfg.state.ak.us/statewide/regulations/bears.cfm)