

# Salmon Tagging Rewards were Drawn!

**A**t the NPAFC 17th Annual Meeting a drawing was held for rewards to fishermen who had returned high seas salmon tags. To facilitate international cooperative research on the stock-specific distribution of salmon in the ocean, funding of C\$1,000 in prize money was provided by the Commission to promote the return of high-seas salmon tags. The drawing was held at the Second Plenary by the Working Group on Salmon Tagging. Jin-ya Fukuzawa, the four year old son of a staff member of the Japan Sea National Fisheries Research Institute, Fisheries Agency of Japan, charmed everyone at the Plenary as he pulled the winning numbers out of a box to select the prize winners. First Prize, C\$500, went to T. Okajima (Japan) of Taiki Fishermen's Association, winner of the 2<sup>nd</sup> Prize (C\$300) was V. Kireyev of Russia, and 3<sup>rd</sup> Prize winner (C\$200) was M. Buys of the United States.



*Taiki Fishermen's Association (Japan),  
First Prize winner,  
praying for good catches.*



*V. Kireyev of Russia  
2<sup>nd</sup> Prize winner.*

## RECIPE FROM OUR PEOPLE

**CANADA** *A really easy recipe for a summers day!*

### Home Smoked Salmon

#### Ingredients:

- 1 cup packed brown sugar;
- 1 cup white sugar
- 4 tbsp course salt
- 3 cups of hot water (to dissolve sugar and salt)
- 2 x 4 oz pink salmon fillets with skin (1 averaged size salmon)
- BBQ or one burner camp stove
- 1-2 cups of Hickory or Alderwood chips
- 1/2 cup water to wet the chips
- Wok with lid
- Tinfoil
- Steamer stand (bamboo or metal)

\*\*This can be done inside the house if you have a well ventilated stove.

#### Cooking Directions:

Add salmon, skin side up, to brine, pressing to submerge. Cover and refrigerate overnight. This step is important!! It needs to sit overnight in the fridge.

Remove salmon from brine; discard brine. Rinse salmon under cold water briefly to remove salt.

Place salmon, skin side down, on rack (I use a cooling rack for usually used for cookies). Let stand until top is dry to touch (do not pat dry), this takes about 1 hour. This step is important!!

Prepare your wok smoker: Lay three layers of tin foil in bottom of the wok. You must do this to avoid charring the bottom of your well seasoned wok. Add two handfuls of wood chips into the wok and turn onto high. Add 1/2 cup of water. Position your bamboo steamer over top of the chips. Cover with a lid or tin foil and let smoke for about 20-30 minutes until salmon is firm to the touch and edges are a little brown and caramelized. Try not to peek until the 20 minute mark, all of your good smoke will escape.

Enjoy with a squeeze of lemon. No crackers or cream cheese needed!!

*Heather McDermott  
Daughter of Dick Beamish*