

## UPCOMING EVENTS

### NPAFC 17<sup>th</sup> Annual Meeting

Toki Messe Niigata Convention Center  
Niigata, Japan: November 2-6, 2009



Toki Messe, Niigata

## PUBLICATION



**NPAFC Annual Report 2008** include results of the Commission's major activities such as Annual Meeting, symposium, workshop and other NPAFC events is now available on CD-ROM and online.

**NPAFC Bulletin No. 5**, the proceedings of the NPAFC International Symposium on "The Bering-Aleutian Salmon International Surveys (BASIS): Climate Change, Production Trends and Carrying Capacity of Pacific Salmon in the Bering Sea and Adjacent Waters" held in Seattle, WA, U.S.A., November 23-25, 2008, is scheduled for print by December 2009.

## RECIPE FROM OUR PEOPLE

### UNITED STATES

*John and I like to spend our summers in Seattle, Washington, fishing for salmon in Puget Sound. Salmon fishing is not always good, but when it is we sometimes catch more fish than we can eat fresh. We fillet and freeze those fish for later use. In winter and spring it's fun to smoke some of these fish to share with friends and neighbors. We use a commercially available electric food smoker (Bradley Smoker) to make a "hot" (cooked) smoked salmon.*



*John and Katherine Myers  
Seattle, WA, U.S.A.*

### Hot Smoked Salmon

1. Trim and rinse fillets in cold water (*do not remove the skin*)
2. Cut fillets into chunks or strips
3. Make a brine and cure fish overnight: (*Mix all ingredients well; then, submerge fish in the brine, and refrigerate overnight (12 -24 hrs)*)

4 liters of water;	4 bay leaves;
1½ cups of pickling salt;	½ tablespoon of cloves;
1½ cup brown sugar;	1 stick cinnamon;
1 cup unsulfured dark molasses;	1 teaspoon whole allspice
4. Remove fish from brine and rinse well
5. Place pieces skin side down on greased racks (about 1 hr)
6. Use alder or fruit wood chips
7. Smoke for 2 hours at a low temperature 40-60°C (100-120°F) (blot off excess moisture)
8. Smoke at a higher temperature for the next several hours 70°C (140°F)
9. If you can control the temperature on your fish smoker finish at 80°C (175°F) for 1 hour or in your oven

Visit [www.npafc.org/new/recipes](http://www.npafc.org/new/recipes) for details.



## NPAFC REPRESENTATIVES

### CANADA

**Guy Beaupré**  
Fisheries and Oceans Canada  
**Gerry Kristianson**  
Sport Fishing Institute

### JAPAN

**Yutaka Aoki**  
Ministry of Foreign Affairs  
**Koji Imamura**  
National Federation of Medium Trawlers  
**Daishiro Nagahata**  
Fisheries Agency of Japan

### REPUBLIC OF KOREA

**Sukyoung Kang**  
National Fisheries Research and Development Institute  
**Suam Kim**  
Pukyong National University  
**Ki Baik Seong**  
National Fisheries Research and Development Institute

### RUSSIA

**Mikhail Glubokovsky**  
Federal Agency of Fisheries  
**Sergey Maksimov**  
Federal Agency of Fisheries  
**Sergey Podolyan**  
Federal Agency of Fisheries

### UNITED STATES

**James Balsiger**  
NOAA/NMFS  
**Roland Maw**  
United Cook Inlet Drift Association  
**Gary Smith**  
Smith & Stark

Visit the NPAFC website: <http://www.npafc.org> for more information on events, publications, scientific documents, and salmon catch statistics.

## PUBLISHED BY

NPAFC Secretariat  
Suite 502, 889 West Pender Street  
Vancouver, B.C., V6C 3B2 CANADA  
Tel: 604-775-5550  
Fax: 604-775-5577  
Website: <http://www.npafc.org>  
E-mail: [secretariat@npafc.org](mailto:secretariat@npafc.org)  
Vladimir Fedorenko: [vladf@npafc.org](mailto:vladf@npafc.org)  
Shigehiko Urawa: [urawa@npafc.org](mailto:urawa@npafc.org)  
Wakako Morris: [wmorris@npafc.org](mailto:wmorris@npafc.org)  
Denise McGrann-Pavlovic: [denisem@npafc.org](mailto:denisem@npafc.org)

ISSN 1028-0227  
Issued in August 2009  
© The North Pacific Anadromous Fish Commission

The Commission invites you to submit articles and photos or slides on NPAFC related activities for publication in the newsletter.

 Printed on recycled paper in Canada.