

PUBLICATIONS COMING SOON

Statistical Yearbook 2005-2007

Hard copy of the Statistics Yearbook is published every three years. This issue will include final annual catch statistics and numbers of released salmon fry and smolts in the North Pacific Ocean. The yearbook will be published in late spring.

UPCOMING EVENTS



Enforcement Evaluation and Coordination Meeting (EECM) 2011

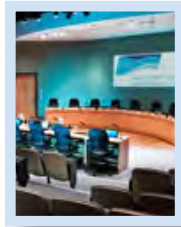
Sheraton Princess Kaiulani Hotel
Honolulu, Hawaii
February 23-24, 2011

Research Planning and Coordinating Meeting (RPCM) 2011

Virtual meeting will be held by email in the spring.

NPAFC 19th Annual Meeting

Vancouver Island Conference Centre
Nanaimo, BC Canada
October 23-28, 2011
* CSRS starts on October 23rd
1st Plenary starts on October 24th



NPAFC International Workshop on Explanations for the High Abundance of Pink and Chum Salmon and Future Trends

Vancouver Island Conference Centre
Nanaimo, BC Canada
October 30-31, 2011
<http://www.npafc.org/new/events/workshops/2011Workshop1stAnnouncement.pdf>

**Abstract submissions due
May 31, 2011.**

KOREAN SALMON RECIPE SALMON TOFU "SANDWICHES"



Recipe submitted by Sukyung Kang and Cheol Ho Lee, Fisheries Resources Management Division, National Fisheries Research and Development Institute, Busan, based on information provided by Yang Yang Gun County. (Tofu is bean curd made from coagulating soy milk and pressing into a block.)

Ingredients:

Salmon fillet (raw)
1 to several blocks of tofu
1 bunch of scallions
Cooking oil or butter

Method:

1. Remove salmon from the skin and slice salmon into pieces approximately 1 cm thick.
2. Slice tofu block into rectangular pieces approximately 1 cm thick.
3. Add a pinch of salt to the salmon and tofu.
4. Heat a frying pan over medium heat with a little oil (or butter). Add the salmon pieces and cook salmon until done. Remove salmon and put it aside on a plate.
5. In the same frying pan over medium heat, add a little oil and cook tofu until the external surface develops a light golden color. Remove tofu from the heat.
6. Briefly boil the scallions in hot water just until soft. Drain the scallions to remove excess water.
7. Place a slice of salmon in between two pieces of tofu in the style of a sandwich and tie the scallion around to keep the "sandwich" sealed.

If desired, serve with favourite condiments to add other flavours, such as (1) soy sauce with vinegar, or (2) Korean red hot pepper sauce with sugar and vinegar.

NPAFC REPRESENTATIVES

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Fisheries and Oceans Canada
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Sport Fishing Institute

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Gary Smith
Smith & Stark

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

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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

Vladimir Fedorenko: vladf@npafc.org
Nancy Davis: ndavis@npafc.org
Wakako Morris: wmorris@npafc.org
Claudia Chan: claudiac@npafc.org
Yuka Ogata: ogata@npafc.org

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The Commission encourages submission of articles and images on NPAFC-related activities for publication in the newsletter.