

WILD HARRISON PREMIUM SOCKEYE SALMON

The Harrison sockeye are different from other sockeye. Where most sockeye feed and grow in lakes for a year or two before moving out to the ocean, the Harrison sockeye go to sea shortly after they emerge from the gravel where they hatched. Their migratory behavior is also different from that of the other Fraser River sockeye runs – the Harrison sockeye return to the lake and then move back into the river where other sockeye return to and stay in the lake. Harvested by First Nations – an essential part of First Nations traditions, the name is derived from "Sau-kai" which means chief – using a species-specific (i.e. no bycatch mortality) beach seine, this is the only commercial source of Harrison sockeye.



WILD BABINE RIVER SOCKEYE SALMON

The largest natural lake system in British Columbia, the Babine-Nilkitkwa also supports the largest single sockeye salmon population in Canada and accounts for as much as 95 per cent of the Skeena River sockeye production. These fish are caught by the Lake Babine Nation in weirs – traps placed in the Babine River that enable only the desired species to be targeted. Harvested early in the migration cycle, these Babine River sockeye are distinguished by a deep crimson-colored flesh and a unique balance of oil and mild taste.



WILD HAIDA GWAI COHO SALMON

During its three-year lifecycle, the Northern coho stays much closer to shore than the other salmon species. The largest of the coho family, the Northern coho feed on herring, pilchards, squid, and crustaceans that provide for a firm, fine-textured and full-flavored vibrant red-orange flesh that chefs covet for grilling and broiling.

WILD HARRISON KETA SALMON

The Harrison keta salmon are harvested by beach seine on one of the Fraser River's most significant salmon producing tributaries. The Sts'ailes and Scowlitz First Nations harvest these fish in late October and early November in a community-based fishery that dates back hundreds of years and yet is still considered a model of selectivity because of its terminal location and capacity for live release of unintended bycatch like chinook salmon and steelhead. Of the four distinct runs of keta in the Harrison system, our salmon are represented by the second and third runs which are characterized by larger fish with green-colored backs, white sides with often a distinctive pink "paw" mark, and ivory flesh that is described as having an incredibly clean taste.

