

Fresh Sheet



The Fresh Sheet is a **FREE SERVICE** for anyone selling, buying, packaging, brokering, distributing, shipping and/or processing, wild seafood for the direct market. Send your information in **TODAY**, and reach **18,000*** potential customers every month!

* Based upon the recent reader survey

LOOKING TO BUY PRODUCT

WASHINGTON

Ocean Fisheries - Alaska Weathervane Scallops University Place, WA

Contact: Mona Stone 253-582-2580
or email: mstonecrab@aol.com

Looking to purchase all wild products, prefer flash frozen and vacuum packed or glazed fillets.

MINNESOTA

Northern Lights Foods 15400 Oriole Ct., Burnsville, MN 55306

Contact: Bill Dumler, 612-269-6766
or email: nlfoods@gmail.com

We are looking to buy product for a retail location in Minneapolis, Minnesota.
Species: Coho, King, Sockeye and Halibut (could consider Chum and Black Cod)

Forms: Frozen H/G and/or fillets (PBO or PBI)

OREGON

OM Seafood Co, Inc., www.omseafood.com

Contact: Sam Ho
3514 SE 76th Ave, Portland, Oregon 97206
Tel: 503-788-1984, Fax: 503-771-210,
Cell: 503-703-0817; email: sam@omseafood.com

We are a nationwide supplier of live seafood and specialize in wholesale. We are currently looking to purchase all varieties of live seafood and shellfish including live Dungeness & King crabs, Lobsters, Manila, Razor & Geoduck clams, Oysters, Spot prawns, Cabezon, Lingcod, Rockfish, Crawfish, Blue crabs, etc. We are able to drive and pick them up as well.

LOOKING TO SELL PRODUCT

ALASKA

Captain's, Glacier Fresh Salmon, www.glacierfreshsalmon.com Yakutat, AK

Contact: 907-784-3976
or email: seawolf68@hughes.net

Species caught aboard the *F/V Wolverine*, a Power Troll boat fishing in Yakutat Bay, located on Northern Southeast panhandle (outer coast). Harvested species include troll-caught king Salmon and Silver Salmon that are caught one at time "Hook and Line" and shipped fresh daily. From ocean to market in 36 hours or less, bled and iced until afternoon shipment to any airport in the U.S. Sold as dressed-out whole fish "Super Fish Direct." Kings are available in Oct - April and July, silvers available July - September. Additional products available include set-net caught reds, king and Coho during summer runs. "Seafood From the Source."

Family Pride Fisheries, Kodiak AK

Contact: D.J Vinberg, 907-486-4661
or email: fpriide@alaska.com

Species caught by the Family Pride, a 38-foot Kodiak-area limit seiner, include sockeye, coho, keta, pinks and kings.

We sell in whole round form or further processed into fillets. Brochures are available.

Gulkana Seafoods-Direct, Cordova, AK

Contact: Bill Webber, 877-253-5176 Toll Free,
907-424-5176 Office,
907-253-2628 Cellular,
907-424-5106 Boat Stall in Harbor;
or email: sales@GulkanaSeafoodsDirect.com

Species caught with the *F/V Gulkana*, a 31' gillnet bowpicker typically fishing on the Copper River Delta. Species available are: Sockeye - from mid May to end of July. King - from mid May to mid June. Coho - beginning early in August until the end of September. All product is gillnet caught in the Copper River and Bering River districts. The vessel is set up for onboard processing

and efficient handling of product flow over the deck. An immersion bleeding method is used onboard and all catch is processed pre-rigor just after it is caught. The dressed product is then chilled and stored in a separate dressed product hold on ice and round fish are stored in another RSW hold. PAS-H&G product is handled by human hands only (5) times in the entire operation, the fifth time being the customer when opening their order.

Product is available fresh in season in the months previously outlined above. A small inventory of frozen vacuum packed PAS-sockeye and coho fillets is maintained, and next year, the product line should become more diverse.

J&R Fisheries-F/V Kruzof, www.JRFisheries.com

P.O. Box 3302, Seward, AK 99664
Contact: Rhonda Hubbard, 907-224-5584
or email: kruzof@ak.net

J&R Fisheries, is sales arm for the *F/V Kruzof*, which produces halibut, H&G Frozen at Sea Sablefish, Pacific Cod, plus by-catches of Rockfish and LingCod for primary markets. Products also available in VP portions ready for secondary or end user markets. Other "Alaskan" products selectively sourced for sale are Shrimp, Scallops, Crab, and Salmon. E-mail today to request an updated price list. We value customers knowing the origin and true content of their food.

Lofoten Fish Company, www.eatalaskasalmon.com Petersburg, AK 99833,

Contact: 907-772-2680, Cell: 360-201-7287
or email: cwalleesz@hotmail.com

For the last 7 years George Meintel and Cynthia Wallez, husband and wife, have been marketing their premium king, sockeye and coho salmon to individuals, restaurants and small grocery stores. Their salmon is gillnetted in Southeast Alaska from their boat, *F/V Lofoten*. To achieve a premium product, they bleed their salmon immediately, clean them and place them in slush ice before taking them to nearby Petersburg for further processing and shipping. George and Cynthia are capable of offering a variety of fresh and frozen product forms such as headed and gutted, filleted, portioned and smoked. They ship their high quality salmon almost anywhere from Petersburg via Alaska Air Cargo and UPS. Fresh salmon is available from early May to October, and frozen salmon is available throughout the year.

LOOKING TO SELL PRODUCT, continued

F/V Trinity Fish

Adak, Sitka, AK / Bellingham, Shoreline, WA / Vancouver, Seattle

Contact: 360-600-0479

F/V Trinity troller, SE Alaska to Western Alaska

Ocean Bright: King & Silver Salmon, Pacific Halibut - FAS >1 hour fresh!
Softly-handled, headed & gutted! Subject to minimum quantities.

We provide consistently high quality product: fisherman to kitchen direct!

OREGON

Island Wild Seafoods, www.IslandWildSeafoods.com

385 NW 1st Ave. #3, Toledo, OR 97391

Contact: Karen Edwards, tel: 541-961-0922,

fax: 541-336-2579

or email: Karen@IslandWildSeafoods.com

F/V Rachel - Longline, Hawaii.

Non-gassed (Co), ahi, swordfish, hebi, pomfret, mako shark, marlin, ono, opah. Longline processed and frozen at sea. FEDEX two-day air anywhere in continental USA. Weekly delivery in Oregon area. All fish processed and vacuum-packed and frozen on-board vessel and shipped to facility in Toledo, OR.

WASHINGTON

Boat Seafoods, Inc., www.Boatseafoods.com

Doug and Barb Fricke

PO Box 2402, Westport, WA 98595

Contact: 360-580-1012 or

email: dfricke@techline.com

Species caught with the F/V Howard H, a 46' troller fishing West Coast tuna and salmon. Have available fresh, troll-caught King salmon from May through July and albacore tuna from July through September. Specialize in selling directly to the public or deliver wholesale into the Seattle market. Also, normally take orders and contact buyers when salmon or albacore is on the vessel and available for pickup or delivery. Howard H is homeported in Westport, WA. Boat Seafoods now has custom canned albacore tuna available year around and can be ordered from Barb Fricke or from our web site.

Excel Seafoods, Seattle, WA

Contact: David Harsila, 206-546-8350

or email: excel@seanet.com

Species caught with the gillnetter, Excel. Products available are fresh salmon, when in season, in addition to frozen fillet, portions and smoked. Currently specializing in keta salmon.

Finest Kind Seafoods, www.finestkindseafoods.com

Vashon Island, WA, Captain Charley Gordon

Contact: 206-419-3593, 1-888-472-SOCKEYE (7625)

email: captcharley@comcast.net

Fax: 206-463-7625

Species harvested with the F/V Equinox, a 32-foot Bristol Bay, Alaska, combination vessel. Fish available are gillnet-caught Sockeye and King salmon that are bled and immediately chilled in RSW holds. Products available are: Fresh-frozen, pin-bone out, skin-on, individually vacuum-packed Sockeye as whole fillets or 6 to 8 oz. portions with company label; 'Nova' style or 'Northwest' style smoked King or Sockeye salmon under the brand label "KANAKANAK" in vacuum-packed 4 oz., 8 oz., and custom whole sides; or Ultra-Fancy, hand-packed, skinless/boneless sockeye fillets in shelf-stable 6 oz. "pop-top" cans, both Original style ("Bristol Bay Wild Red") and a gourmet cold-smoked style ("Bering Sea Gold") packed in Chardonnay wine, olive oil and roasted garlic. Other products include Alaska Arctic Cod Loins, Bering Sea Scallops (10/20 count), and "Extra-Fancy" Pacific Albacore (6 oz EZO can). All products are available year round in grocery stores and food co-ops throughout the greater Pacific NW and at select restaurants and seafood shops across the U.S.

F/V Biorka LLC - Westport, WA

Contact: Tony Kahmann, 206-300-4841 or

360-268-7564 or email: drdrillyou@aol.com

520 Ocean Ave. W, Westport, WA 98595 - Mail B2351

F/V Biorka LLC - Troller from Westport, WA to Neah Bay, WA. King and Silver

salmon - troll caught and halibut in-season. Looking to sell King and Silver salmon and halibut to restaurants, retailers, brokers, distributors. Will truck fish to Seattle, Tacoma, Olympia, etc. We bring fish fresh-iced within 2-3 days of catching.

High Rock Fisheries, Rich & Feryll Blanc

F/V Feryll Ann, RSW set net skiff

Mt. Vernon, WA/ Alitak Bay Kodiak, AK

Contact: wildsalmon.tales@comcast.net

Sockeye harvested by set gillnet- no net marks on the body behind the collar. Each fish is hand harvested, high graded, bled and put into. RSW immediately. H&G by Ocean Beauty Seafoods, Kodiak, AK. Fish are stored at Marine View Cold Storage, Burlington, WA.

Matt's Fresh Fish, mattsfreshfish.blogspot.com

Contact: Matt Marinkovich, 360-472-0392

or email: thinkfish@rockisland.com

Gillnetters *Satisfaction* and *Lady Ruth*, fishing with care in the San Juan Islands, Bellingham and Samish Bay, and Puget Sound.

Available Fresh (dates approximate):

Fraiser River Sockeye: July 25-Sept 1

Samish Bay Kings: August 16-Sept 10

Bellingham Bay Coho: Sept 1-25

Puget Sound Keta: Oct 10-Nov 20

All products also available as frozen VP fillets, after their fresh-availability date. Will work with you on custom orders of frozen product in any form. I sell only the fish I catch myself — satisfaction guaranteed. Every quality measure is used in harvesting and processing these fish, which are dressed and iced on board. Fresh fish are usually available within hours after they're caught. Fish for frozen products are taken to the plant the same day or the following morning.

Merino Seafoods, I.N.C., www.merinoseafoods.com

P.O. Box 1286, Westport, WA 98595

Contact: Bob Moore 360-268-5009

or email: merinoseafoods@comcast.net

Custom Processing : Crab, Tuna, Salmon, Bottom Fish * Fillet, Vacuum Packing, Freeze * Custom Canning HACCP Certified and FDA Approved facility

Ocean Fisheries - Alaska Weathervane Scallops

University Place, WA

Contact: Mona Stone 253-582-2580

or email: mstonecrab@aol.com

Species caught with the F/V Retriever, fishing in the Bering Sea, and the F/V Ocean Hunter.

Seafood products available include king and tanner crab, harvested with pots, and Alaska Weathervane scallops, harvested with dredges.

Two Fishers Gourmet Seafood, www.twofishersgourmetseafood.com

Contact: Gene Fisher

2857 S. 152nd Street, SeaTac, WA 98188

Tel: 206-242-0716, Fax: 206-243-3172,

or email: twofisherseafood@q.com

F/V Two Fishers / Newport, OR

Tuna, Salmon, Halibut, Ling Cod

We take credit cards on Internet sale and orders for fresh tuna from June to October at: Call wife at 206-799-1082 and she can relay fresh tuna order by satellite phone to the boat !

Species caught with F/V Two Fishers, a 42' troller freezer boat fishing West Coast Albacore Tuna. One day old Fresh, & frozen troll-caught albacore tuna delivered in Newport, Oregon July through October. Focus on late fall (Oct) canned tuna for maximum fat content and Omega 3, via credit cards at www.twofishersgourmetseafood.com. Specializing in ultra fresh, one day old albacore (can e-mail order: twofishers@q.com) flash chilled to 32 degrees and delivered at end of 7 day freezer trips (limit 500 # per trip). See our fishing movie, [www.youtube.com](http://www.youtube.com/watch?v=oNpmn2HWg1E). (<http://www.youtube.com/watch?v=oNpmn2HWg1E>).

LOOKING TO BUY/SELL/BROKER/DISTRIBUTE PRODUCT

A1Seafood.com, www.a1seafood.com

Contact: phone/fax - 503-321-5100 Ext 1
(we do business from San Diego, CA to Anchorage, AK)
Or email: Mike at sales@a1seafood.com

We are currently looking to expand our existing network of seafood suppliers. We currently have opportunities for suppliers of black cod 5-7 H&G, black cod heads, HMB dungeness crab, geo ducks, skate wings, shrimp/prawns, grenadier H&G, sea urchin and cucumber and smoked products.

If your product is top of the line and your pricing competitive we'd like to talk with you today.

Waldron Smokehouse Seafood and Deli, www.seabolts.com

31640 SR 20, Ste 3, Oak Harbor, WA 98277

Contact: Vinton and Charisse Waldron

Phone 360-675-6485, fax 360-929-8639, email: seabolts@whidbey.net

BB *F/V Believer*, PS Crab Boat *Uffda*. BB Sockeye, PS Dungeness, smoked sockeye portions fresh or non-perishable. Fresh or frozen salmon, halibut, cod and albacore. We can buy or sell product. 30 years in business, family-owned. We also do mail order. Restaurant and fresh fish display. Custom smoking and custom butchering of salmon.

FarmBoat Floating Market; www.Farmboat.org

Local Farm Goods Delivered By Sea

Contact: Capt. David Petrich;

Or email: dave@farmboat.org / 206-355-0133

FarmBoat Floating Market is seeking fisherman with boats in the Seattle area who may want to participate in a weekly floating market at South Lake Union Park each Wednesday from 11 AM to 3 PM (May through October). Sell from your boat – deepwater day moorage is available at the park. 300 to 400 people visit our market each week to buy local produce at the dock. We would like to have fresh caught and frozen seafood available. See our web site at <http://www.farmboat.org> or call 206-355-0133 for more info.