



Alaska Fisheries Development Foundation, Inc.

FOR IMMEDIATE RELEASE
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Silver Bow Salmon Ham Takes First Prize in Salmon Contest - Seafood Group Showcases Best and Brightest New Products

Anchorage, Alaska - Commissioner of Commerce, Paul Fuhs, former Governor Jay Hammond and a panel of professional food lovers dug their forks into the future of Alaska salmon products in Anchorage, Monday, and found the industry's latest developments pretty tasty.

"These companies are on the cutting edge of where Alaska's salmon industry needs to go," commented Fuhs. "Without some hard work to get Americans to eat new salmon products, we will continue to see our markets replaced by farmed salmon."

The eighteen products spread over four banquet tables in the atrium of the Anchorage Museum of History and Art, and ranged from salmon burgers, to smoked salmon spread, from salmon sausage to peppered jerky. Ten communities in Alaska and three from Washington State were represented in the contest.

"There are some really good tasting products here," said judge and cookbook author Kirsten Dixon, with a touch of surprise in her voice. "I've always been partial to chowder," said Hammond, sipping from a bowl of Crystal Falls Salmon Chowder. "This stuff could really sell."

The three favorites of the "Symphony of Salmon" contest were Silver Bow Salmon Ham, produced by Health Seas, Inc. of Juneau; the Bell Pepper Flavored Salmon Wedge, entered by Trident Seafoods; and Crystal Falls Salmon Chowder, produced by Prince William Sound Seafoods. The three will share a booth at the International Boston Seafood Show next month, where 20,000 buyers will have the chance to sample the new salmon products.

Fuhs, Hammond, and Dixon were joined in the judging by Fuller Cowell, publisher of the Anchorage Daily News; Van Hale, owner of the Marx Brothers Restaurant; Simon and Seafort Restaurant's manager, Chris Anderson; Greg Favretto, owner of FAVCO seafood distributors.

"We organized this contest to give a boost to the independent efforts that salmon processors are making to create new salmon products," said Paula Cullenberg, contest organizer. Expanding the products beyond fresh and frozen fish and traditional skin-on, bones-in canned salmon has tremendous potential."

Cullenberg, a project manager for Alaska Fisheries Development Foundation, coordinated the contest, which was also sponsored by the Alaska Seafood Marketing Institute and by the Alaska Department of Commerce and Economic Development.