

Typical Fish Availability Calendar

Feb	Mar	Apr	May	Jun	Jul	Aug	Sep
			SPRING CHINOOK	SUMMER CHINOOK			FALL CHINOOK
				SUMMER STEELHEAD			FALL STEELHEAD
STURGEON				SOCKEYE			COHO

This calendar is based on average estimates of when the fishing seasons are open and is not meant as a firm opening or closing date guide. Variable conditions, run timing, and other factors weigh in on actual fish sales dates. Before traveling to the river to purchase a fish from an Indian fisher, check current fish sales information online or call toll-free (888) 289-1855.

Choosing the Freshest Fish

- The fish's eyes should be clear and bulge a little.
- Flesh should be firm, shiny, and spring back when pressed. Dull flesh may mean the fish is old.
- Fresh whole fish should have bright red gills.
- The fish should smell fresh and mild, with no strong "fishy" ammonia smell.

Fish Color

Skin color can naturally darken a bit when fish enter the river, which is not a flaw. Flesh color and texture are more important. Flesh color varies by type of fish and time of year. Don't be afraid to ask to see the meat color to make sure you are getting what you expect.

- **Bright Spring, Summer and Fall Chinook:** look for a deep red-orange to dark pink flesh. An excellent option for barbequeing. Spring and early summer chinook have very high healthy oil content.
- **Sockeye:** naturally small with very deep red flesh and high oil content; many think are the best tasting fish.
- **Coho:** pink to pale pink flesh with a milder flavor than the bright chinook. Good value/price.
- **Steelhead:** pale pink flesh, mild flavor. Good value/price.
- **Tule fall chinook:** naturally pale pink to nearly white flesh and a lower oil content, these fish are great smoked, dried, and as salmon burgers, but there is nothing wrong with grilling them either.

For more information

www.critfc.org/harvest/

@ColumbiaSalmon

www.facebook.com/critfc

Experience the Tradition



Columbia River Inter-Tribal
Fish Commission
1 (888) 289-1855
www.critfc.org/harvest



Columbia River Indian Salmon Harvest

For thousands of years, Indians have harvested salmon from the Columbia River for spiritual, physical and commercial sustenance. The salmon were routinely sold to and traded with neighboring tribes, settlers and explorers. Celilo Falls, a former premiere fishing site and epicenter of a vast salmon-based trade network, has been referred to as the "original Wall Street of North America."



The fishers' legendary finesse and techniques were witnessed and reported by Lewis and Clark and other early explorers and settlers. Fishers constructed platforms along the shore harvest returning salmon with long-handled dip nets.



In 1855, the Nez Perce, Umatilla, Yakama and Warm Springs tribes signed treaties with the United States

government to reserve, forever, their right to fish at all of their usual and accustomed places. The rich custom of tribal fishing continues to be essential to the sovereignty, culture and economy of these tribes and to the entire Pacific Northwest.





Experience the Tradition

People along the Columbia River have the unique opportunity to take part in an ancient tradition—being a part of the historical Indian Salmon Harvest. Indian fishers can be seen fishing from small boats or from scaffolds with long-handled dip nets in the same way their ancestors have since time immemorial.

In most years, the public can purchase fresh premium **chinook** and **steelhead** from mid-June through early October directly from tribal fishers. In some years, sales of **spring chinook** begin in May. In June and July, fresh **sockeye** are available. In the fall, **fall chinook**, **coho**, and **tule chinook** can be found. Small quantities of shad, walleye and other non-native fish may be available as well. The sale of fresh sturgeon occurs at only limited times throughout the year. The fish is fresh, reasonably priced and can be purchased already cleaned.

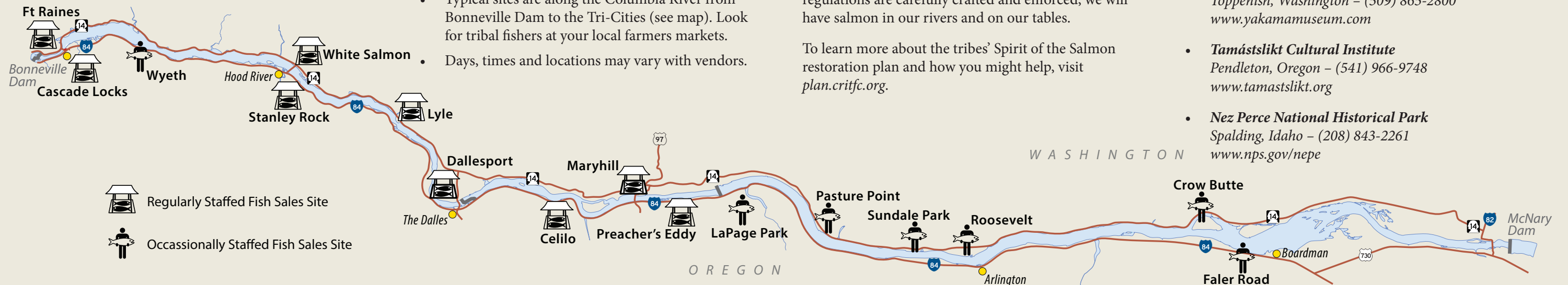
Direct-to-public sales help Indian fishers support their families and make it possible for them to continue this traditional livelihood. We invite you and your family to be a part of this time-honored Northwest tradition.

Helpful Tips

- Fresh fish sales almost always include chinook and may include other species as available. Current sales status is available at www.critfc.org/harvest/
- Each fisher is independent; prices are set by fishers.
- Most sales are cash only.
- Please ask for a receipt.
- Bring coolers and ice to keep your fish fresh.

Sales Schedule

- Mid-June through early October. Fishing can begin as early as late spring and continue into late fall, but exact fishing schedules can vary. Visit www.critfc.org/harvest, follow @ColumbiaSalmon on Twitter, or call 1-888-289-1855 for current information.
- Fresh fish sales can occur any day of the week.
- Best availability is 10 a.m. to dusk (dependent upon supply and weather)
- Typical sites are along the Columbia River from Bonneville Dam to the Tri-Cities (see map). Look for tribal fishers at your local farmers markets.
- Days, times and locations may vary with vendors.



Conservation Efforts

The four Columbia River treaty tribes carry on their tradition of stewardship for the salmon and the river. The tribes have become leaders and experts at salmon and ecosystem restoration efforts to restore salmon in the streams and rivers throughout the Columbia River Basin. We are among the region's strongest advocates for changes in Columbia River hydrosystem operations.

Whether you buy Columbia River Indian-Caught Salmon directly from a fisher, from the grocery store or order it in a restaurant, you are saying yes to salmon produced and harvested locally from the Columbia River Basin. It is also an environmentally sound choice, as our salmon are sustainably harvested. A certain number of each run are allocated for harvest, while the rest are allowed to return to spawning areas.

Columbia River fisheries are carefully managed in a co-management process between the tribes, the states, and the federal government to ensure all fisheries affecting Columbia River stocks are managed on a sustainable basis providing access to harvestable groups of fish while ensuring enough of weaker runs pass through fisheries to assist with overall salmon restoration efforts. Regulations, such as limits on fishing days, location and gear are based upon past fish harvests, migration data and current fish counts. The catch is also monitored and sampled for biological information. As long as fishing regulations are carefully crafted and enforced, we will have salmon in our rivers and on our tables.

To learn more about the tribes' Spirit of the Salmon restoration plan and how you might help, visit plan.critfc.org.



Tribal Heritage

Welcome to a part of the majestic Columbia River. For thousands of years, the river and streams of the Columbia Basin have provided sustenance, linking the people and the salmon in an annual cycle of spiritual and physical renewal. The culture and traditions of the Columbia River salmon people endure today.

We invite you to discover our shared heritage and lasting connection between the river, the fish and the people by visiting the following museums and websites:

- **The Museum at Warm Springs**
Warm Springs, Oregon – (541) 553-3331
www.museumatwarmsprings.org
- **Yakama Nation Cultural Heritage Museum**
Toppenish, Washington – (509) 865-2800
www.yakamamuseum.com
- **Tamástslíkt Cultural Institute**
Pendleton, Oregon – (541) 966-9748
www.tamastslíkt.org
- **Nez Perce National Historical Park**
Spalding, Idaho – (208) 843-2261
www.nps.gov/nepe