

1: Canned Salmon - Alaska Seafood

*The Silver years of the Alaska canned salmon industry: An album of historical photos (Alaska geographic) [Laurence Freeburn] on www.enganchecubano.com *FREE* shipping on qualifying offers. This is a quarterly publication of The Alaska Geographic Society.*

Make a reservation Alaska Cruises and the Salmon Forest Salmon are an important part of the history, culture, ecology, and economy of Southeast Alaska. Atlantic salmon there is a single species on both sides of the Atlantic Ocean can spawn, and then return to the ocean to recover from the ordeal of breeding, and come back into freshwater to spawn again in subsequent years. Pacific salmon, on the other hand, spawn only once and then they die. It may seem a bit futile, but they withhold nothing from reproduction. They even digest their own body for resources that maximize their one chance at reproduction. There are five species of Pacific salmon each with two common names: The smallest of the salmon, pinks, are the most abundant breeders in coastal Alaska, followed by reds, which spawn in lakes rather than streams. Salmon that return, spawn, and die bring nutrients from the sea. Many carcasses are carried into the forest by predators. Other fish simply die and decompose in the stream to feed fly larvae and other decomposers. In fact, salmon carcasses, via fly larvae, feed the early growth of the next generation of salmon. Marine nutrients make their way into the soil and are taken up by plants for use in their productivity. The largest trees and most productive forests are found along salmon spawning streams, and their chemistry reveals the presence of marine nutrients. The rich material culture and complex societies of Northwest Coast Indians like the Tlingit of Alaska developed, in part, because of the abundance and seasonality of salmon returning to freshwater to spawn. The abundant resource allowed the development of a structured society, with ruling and worker classes. Seasonality gave the people time to invest in their distinctive art. Fishing for salmon has been an important part of the Alaskan economy since the late 1800s. In earlier years, canned salmon dominated the industry. Now, fresh and flash-frozen fish are shipped all around the world, and the "Wild-caught Alaskan Salmon" label attests to the high quality of the product. Salmon farming is not allowed in Alaskan waters, as it produces an inferior fish and causes environmental damage. Alaskans are justifiably proud of the job that is done in managing the salmon fishery to assure the future of this great fish. Make a reservation The provided content link does not have a value. Itineraries Ready To Book?

2: Salmon cannery - Wikipedia

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The following article ran on Pages 1 and 10 of the Friday, Sept. It is reprinted here with permission. All canned goods have a coded number on the bottom that gives the location of where the food came from, when it was canned and who packaged it. If the code on the bottom of canned salmon starts with a number 12, it means it was canned in Sitka. It also means the Sitka Sound Science Center received a one-cent donation for the production of that can of salmon. Silver Bay has just wrapped up the inaugural year of its canning operation. Earlier this week Riggs gave a tour of the canning line to the Sitka Sound Science Center board of directors. It was to celebrate a partnership between the two in which Silver Bay donated one cent for every can that rolled off the line. Canning operations started in the second week of July, with three lines for three different sized cans. The largest cans run through the system at a rate of around per minute, and the other sizes at around cans per minute. To the Sitka Sound Science Center, 60 minutes of canning results in a donation about equal to the hourly rate of some attorneys. The new canning line expands the total Silver Bay Seafoods warehouse footprint to more than 80, square feet, Riggs said. The expansion was headed up by Mike Duckworth, who has 34 years of experience building and maintaining canning lines. One of the first things he had to do was acquire all the pieces, because most of the key elements for canning salmon date back to before his career even started. We had a crew of seasoned, Alaska canning machinists that were working with me in rebuilding and setting up the equipment and getting it ready for installation. A special slime line handles the salmon destined for canning, processing them in the usual manner. The fish are fed into one of the three canning lines where more than a dozen employees help monitor the process. As salmon move along the line, they are packaged in cans that drop down a track from a room in the second story of the warehouse. A machine fills the can while employees check for bones and quality. Between the machine that affixes the lid and the track that kicks out defective cans is a printer that marks each can with a code, all of which start with the number 12. Once sealed, the cans are loaded onto carts and taken to a separate station to cook before being stacked, wrapped and loaded into trucks to send them as far away as Australia. The majority of the fish processed this year, however, came from Southeast Alaska. Advertisements Search Click image to sign up for our monthly newsletter Do you support the local foods movement in Sitka? We are recruiting new board members and volunteers for Click the photo to learn more about us. Please consider donating today to the Sitka Local Foods Network. Click the image below to give. Your support is much appreciated. Please support us through Benevity. Some corporations will match employee donations on this site. Click the logo below for more information. Click the images to learn more.

3: Pink Salmon Species Profile, Alaska Department of Fish and Game

4. *The Silver years of the Alaska canned salmon industry: an album of historical photos: 4.*

Baidarka kayak near APA cannery, Ugashik River , Eskimo women cleaning salmon on beach near the APA cannery on Ugashik River, Haida village abandoned around , when people left to take cannery jobs Loading salmon, circa The APA was formed in when the Alaska salmon industry was in its infancy but already produced more canned salmon than the market could bear. Of the original 31 member canneries across Alaska, 9 were idled that year. With minor changes, the association reincorporated as the Alaska Packers Association in . Other presidents included William Timson and A. On their boats and frequently in company correspondence the word diamond was not used but a diamond was drawn around the cannery initial. The company operated salmon hatcheries near Karluk and Loring and took tax credits for the salmon smolt that were released. To its credit, the APA came to the aid of Alaskans when needed. Bell retorted, "We have not been able to fathom whether the conditions are satisfactory for them or the natives who are dead and buried" and as usual the job is up to the Alaska Packers Association. The company generally prospered through the s as salmon production grew but many Alaska canneries were idled during World War II and never reopened. After the war, salmon runs declined for a variety of reasons including past overfishing, lax management and a general downturn in salmon survival due to a change in long-term climate cycles known as the Pacific decadal oscillation. Many of these properties in Bristol Bay have since been acquired by Trident Seafoods. Although this invoked the romance of the days of sail, reliance on wind rather than steam was a way for the company to economize. The salmon packing industry was a very seasonal business and old sailing ships were relatively cheap and available. APA purchased the following ships in order of build from others who had purchased from James P. By , most of the sailing ships were replaced with steam or diesel powered ships. The vessel was towed from Wrangell, Alaska with the full cannery crew and over 52, cases or 2. Upon reaching the outer coast, a gale blew up. The foot ship broke up on the rocks of Coronation Island and people died, mostly Chinese and Japanese cannery workers. In , the APA still owned fourteen square-rigged sailing vessels in its "Star Fleet" of which only two remain. Gallery of the Star Fleet[edit].

4: Alaska Seafood Company - Canned Products

The Silver Years Of The Alaska Canned Salmon Industry An Album Of Historical Photos Twitpic, dear twitpic community thank you for all the wonderful photos you have.

As a result, it may not look exactly as it did on the original page. The article can be seen in its original form in the page view. The following was written in the Fall of No salmon canneries remain on Ship Creek today. Below the hustle-bustle of downtown Anchorage, at the mouth of Ship Creek, is the only remaining salmon cannery in upper Cook Inlet. At one time there were two canneries in Anchorage and three in the upper Inlet area, but the days of small, owner operated canneries in Alaska are over and only the Whitney-Fidalgo Seafoods, Inc. Anchorage cannery remains in upper Cook Inlet. Starting in Southeast Alaska in and growing to a peak in with a pack of 8. Today the industry still plays an important role in the Alaskan economy, providing summertime employment for people from remote area and market for fisherman to earn the money they need to sustain them throughout the remainder of the year. Many of these peoples live in the bush year-round or are Natives in remote villages and settlements who fish for subsistence. It was a mix of people such as these that I met and worked with during three summers of employment at the Anchorage cannery; , , and Mostly set-net fisherman, they fished the upper Cook Inlet shorelines, intertidal areas and Susitna River delta. Fishing in 25 to 30 foot tidal fluctuations and murky brown water they tended their nets with outboard powered skiffs, delivering their catch to the cannery or to the shallow draft scows and tenders that operate in the inshore areas of upper Cook Inlet. The catch from these fisherman is canned at the Anchorage cannery. First built in , and operated by H. Emard as Emard Packing Company, Inc. Ship Creek, the waterfrontage of the cannery, is not too aptly named since few ships or boats can operate in a channel that fluctuates from 1 to 31 feet in 12 hours or less. Large flat-bottomed vessels are often brought into the mouth of the creek and unloaded next to a concrete ship that is permanently dug into the Terminal Yards fill at the mouth of Ship Creek. Processing herring at the Ship Creek facility in Photo courtesy Dexter Lorance. Fish arrives via rail to the Whitney-Fidalgo cannery in Anchorage in The cannery is a collection of rather jostled and dilapidated old buildings and trailers that show their age and the fact they suffered through the Alaska earthquake of Inside the canning line warehouse, the can shop normally on the second floor of canneries, rests at the same level as the canning line, a result of the floor collapsing beneath it during the earthquake and cannery economics dictating it to be left there as long as it worked. No wonder one can walk along a wall in the warehouse and come upon a window in the wall whose top edge is below the waistline. A small group of people live on the premises, similar to remote area canneries that are complete settlements in themselves, but the majority of workers commute from within the city. The machinist crew, Filipinos and office workers are brought in from the lower 48, and rest of the crew is hired from the local work force. Some of them have been working canneries for many years, such as Minnie who lives in Wasilla and commutes to work, often staying and sleeping in her car when working into the wee hours of the night. Squeezed between Elmendorf AFB, Terminal Yards and downtown Anchorage you can almost hear the cannery breathe a sigh of relief to be connected on a waterway to the open ocean waters. The city is moving in all around. Much of the property the cannery is located upon is on old fill from early day excavation projects in surrounding areas. Jutting into this fill and coming right up to the cannery road, is little estuarine bay of vital importance to the cannery. Along the edges of this small embayment are skids upon which the fish scows are placed in the wintertime to protect them from the freeze up of upper Cook Inlet waters. The scows are placed out in the spring at strategic locations on the east side of Cook Inlet from Boulder Point to Fire Island and on the west side from Tyrone to West Foreland. The fisherman, notified of openings by radio and written notice, net and recover the salmon and deliver their catch to the scows. There they are covered with wetted burlap to keep them cool and protected from the wind, sun and seagulls. The fisherman return to their camps and a tender from the Anchorage cannery comes on a regular schedule to pick up the fish. All five species of Pacific salmon are caught in upper Cook Inlet with reds and pinks making up the majority of the catch. Counts are kept of the number of each species from each bin and a fish ticket is written up for the fisherman registered to that bin.

Back in the cannery office the fisherman will be credited with an amount equal to the number of each species landed, times the average weight of that species that week as determined by a negotiating board or an Alaska Department of Fish and Game sampling crew. The scows are the only logical low cost way to service the fish camps along each side of upper Cook Inlet. Requiring little maintenance, each scow can accommodate the fish from several individual fish camps along that stretch of the shoreline and minimize the time the tender needs to pick up the fish. Other processors compete for the fish in the area, with Kenai being the most popular alternative landing site. Often times having 20, or more fish in its holds, the Totem will bring in two such loads a week. This is when the people in the canneries earn their salt. With no holding facilities for this mass of fresh product, except for a few chilled seawater bins that act as temporary storage silos, these fish must be canned. The machinery has got to operate correctly and the people must work until the job is done. If the cannery superintendent could find robots to man the machines at time like these he would be satisfied. Instead they often bend to the fact that real human people work at the cannery and they often knock off work just after midnight to allow the cannery crew some sleep often averaging less than 6 hours before starting up the cannery again the next morning to can more fish. The times of working past midnight do not usually last more than days at a stretch and thank heaven! You can only like salmon, working and making money just so much. Then there is your body to consider. The cannery becomes a world unto itself. Those of us that lived there would seldom wander even up into downtown Anchorage " less than one mile away. The entire plant and its operations became dependent upon the outside connection of the ALASKA railroad, delivering the tin ends and can bodies and taking away the still cooking pallets of canned salmon. The warehouse of the cannery is so small and lacking in floor space that if the pack was not removed daily by rail cars and new ones spotted at the doors, the pallets would be stacked on the floor and this accumulation could shut down the cannery operations within 24 hours. The effluent from the cannery operations is discharged into Ship Creek. Thousands of pounds of offal " everything on the fish that is not canned or salted " is ground up and mixed with water to form a slurry. There the ever-hungry, opportunistic seagulls find it. In the summer, on low tides one can always tell at a glance whether or not the cannery is operating by the presence or absence of large numbers of seagulls alighting on Ship Creek just below the cannery, floating downstream bobbing and ducking for the salmon offal and screaming, screeching and fighting amongst themselves. The gulls, mostly California gulls, roost upon the mud flats below downtown Anchorage and feed upon the cannery effluent. Streams of gulls capitalize upon this food, forming a steady circle from the mouth of the creek up to the discharge pipe. It is quite a spectacular sight " I have seen feeding congregations of 5, or more seagulls below the cannery. Some of the gulls are huge and will attack unsuspecting humans! I have two documented cases of seagulls attacking people in the Terminal Yards area. My guess is more people have had the experience, but are afraid to reveal it for the sake of ridicule. Who has ever heard of such a thing " dive bombing seagulls, noiselessly heading for your head? Often times they drop a little package as you dissuade them to leave. Alaska is full of animals that will attack, but seagulls " without provocation? As sudden as they start, the salmon runs in upper Cook Inlet start to diminish. The Alaska Department of Fish and Game begins to limit fishing time, catch per unit of effort decreases and the fisherman cease fishing. It is more profitable, or less expensive for them to resume other activities. They close up the fish camp, move back to the city or the bush and wait until next season. Life at the cannery continues with the necessary clean up, machinery maintenance, final shipments of canned salmon and recovery and storage of the scows for the winter. The last week of August is traditionally the time when the scows are towed back to the cannery dock by the tender, moved at high tide by the beach gang in a small runabout to the foot of the skids, and winched up by the old authentic looking steam engine. There they are secured and left for the winter. The tender leaves and goes south for the winter before the freeze up as does the cannery crew. The buildings are boarded up to await the next spring and beginning of another salmon canning season. Kathi Riemer The shores of Mitkof Island were pretty quiet for millennia. Mitkof Island was a great little spot for summer visitors, people interested in catching life sustaining fish, but the island never caught on as a place to set down roots. In that changed. Petersburg, Alaska is a small town on the northern tip of Mitkof Island. All indications lead us to believe that the town of Petersburg was the first permanent settlement ever constructed on the island. There are many fish trap sites filled with artifacts and

middens, some dating back years or more, but there is no evidence of a permanent village site. You might ask why anyone would settle a place that had been discarded as a habitable location for centuries. The answer is fish. People have utilized the fishing resource Mitkof Island provides for millennia. Nobody is quite sure why it was never settled by the Native people in the region, but theories abound. Some think it is because of the weather patterns, others think it may have been a buffer zone between Native groups. For whatever reason, the island that was least inhabitable to Southeast Alaska Native people, seemed to be the ideal location for Norwegian fishermen and their families. Peter Buschmann would have sailed by the island many times while managing his operations to the north and south. He would have had to notice the large icebergs from LeConte Glacier floating in Fredrick Sound and thought it would be a good idea to expand his holdings with a cannery site on Mitkof Island. In the Icy Strait Packing Company was built on the northern shore of Mitkof Island with money from people who had invested in his other operations. Peter Buschmann needed a workforce so he sent word to Norway and friends and relatives showed up to work. He also brought Chinese people to Petersburg to work in the cannery. Later, Native people from Kake joined the workforce. Salmon was plentiful in the area, as was halibut. The ice from LeConte Glacier kept the halibut cold all the way to Seattle. Salmon was canned and salted and sent south too. Pacific American Fisheries cannery in Petersburg, image courtesy Clausen Memorial Museum Norwegian settlers continued to make their home in Petersburg, which became an incorporated city in , two years after the initial articles of incorporation were rejected because women had signed them.

5: Alaska Packers' Association - Wikipedia

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Ketchikan Creek was a prime location for its fishing operations in the area and the APA was not willing to let a newcomer poach its resources. In July, when the silver hordes began to return, the mouth of the creek was flooded by fishermen from both canneries, vying to catch as many fish as possible and prevent their opponents from doing the same. Scuffles broke out and more than a few fishermen ended up in the water, but cooler heads prevailed without any serious violence taking place. Several years later, the U. Circuit Court of Appeals ruled that no one company can claim exclusive rights to the waterways, that no company owns a salmon stream. Both companies would have to share the lucrative stream. The first mayor was Mike Martin, one of the managers at the Fidalgo cannery. Martin had lived in the Ketchikan area since the mid s and had operated an early salmon processing facility in Tongass Narrows, as the Ketchikan area was called, prior to Beach seining at Ketchikan Creek, circa Willis A. The Tongass Packing Co. Berry had brought that cannery to the Narrows from Boca de Quadra, 40 miles south of Ketchikan and 20 miles north of the Canadian border, where it had operated as the Cape Fox Packing Co. Tongass Packing burned down in August of , and no cannery would operate again in Tongass Narrows until , but Berry had also purchased land south of the creek that he later sold to Martin and Fidalgo. It mirrors the early history of Ketchikan itself, as the city grew from primarily a mining industry supply center to a city with more than a dozen canneries and the title of the Salmon Capital of the World by the s. The numerous islands, steep mainland ranges and inches of rainfall a year combine to create hundreds of thousands of streams. Most have a returning salmon run, ranging from a few hundred fish to more than a million. Picking the beach seine in Ketchikan Creek, Willis A. The Coho or Silver Salmon is the mainstay of many of the charter and troll fishermen. The Chum or Dog salmon, the Sockeye or Red salmon and the Humpback or Pink salmon are the backbone of the net fisheries and, as thus, the fish that are most important to the salmon canning industry. After harvesting these fish, the industry always faces its most challenging task, getting the product to market in a form that is still fresh enough to encourage consumption. Geographically, Southeast Alaska is hundreds and thousands of miles away from the consumers who are going to eat the fish. The logistics of the situation are further hampered by the short season, in which millions of salmon come in to spawn in a matter of weeks. In these weeks, enough money has to be made to cover the costs of the facilities, the fishermen, and the shore workers. Since time is of the essence, canneries tend to be built as close as possible to spawning streams. This is crucial because few things spoil faster than a fresh salmon. Fish have to go from net to can in no more than a couple of days or they end up barely fit for fertilizer. Native fishermen had lived off the abundant runs for generations, using a variety of methods from spears and nets to complex beach weirs that used the receding tide to trap the salmon. Each family would catch and process hundreds of pounds of salmon for its winter needs. The Russians, who owned Alaska up until , also tried salmon harvesting and processing around New Archangel modern day Sitka with limited success. Many Russian traders and outposts relied on local Natives to provide them with salmon in the winter. His saltery and trading post operated for several years near Karta Bay on the east side Prince of Wales Island. Another saltery operated at the native village of Klawock on the west coast of Prince of Wales Island. The plant was moved across the bay after a fire in and continued to operate until It built the Loring plant in , which was the height of the first salmon boom. In , there were 37 canneries in Alaska and dozens more in British Columbia and Washington state. But the market became glutted with canned fish products and by , only 15 canneries were left in Alaska. By , they had merged into the Alaska Packers Association which had a near monopoly of 80 percent of the market by the turn of the century. Even with that monopoly, the APA was concerned enough to fight attempts by other canneries, like Fidalgo Island, to "poach" on its territory. As other independent canneries moved into the region, the APA market share dropped, down to 50 percent by But in those days, Loring was still a booming village with canneries, stores and the largest salmon hatchery in the world, before Ketchikan eclipsed it in importance. Loring is now a small community of less than a dozen

homes. In the first decade of its incorporation, Ketchikan went slowly about becoming a city. Hydroelectric power was established, a phone system was put in place, businesses sprang up in what is now the downtown area and that area generally took the shape that you see today. Because the Ketchikan Creek tideflats dominated the topography, much of the new buildings were on pilings or fill. The buildable land was limited and the hillsides steep. It was the development of the canning industry and its need for room for canning buildings, bunkhouses and warehouse space that caused Ketchikan to branch out beyond its original narrow footprint at the mouth of Ketchikan Creek. In fact, one of the most common fishing vessels seen at the Ketchikan docks in the early years was the halibut schooner. Halibut had been a prime target of the Native fishermen as well, primarily because it, unlike salmon, was available year round. The Tlingit and Haida carved hooks and wove cedar fibers, animal intestines and kelp stems into lines to catch the bottom dwelling flatfish. The first commercial halibut harvests began in the region in the late s. In those days, the fish were caught from small dories that then returned the fish to a "mother" ship, usually a sailing sloop or a schooner. There the halibut were packed in crushed ice and then taken to the Seattle area for. By , larger companies, such as the New England Fish Co. New England eventually chose Ketchikan as a cold storage site because of its proximity to the proposed railhead in Prince Rupert. The cold storage was completed and the first halibut were landed in September of And so Ketchikan became the main outfitter for this burgeoning fleet, as well as the growing fleet of local vessels. These foot schooners with their aft cabins and twin stubby masts soon crowded the waterfront. By the early s, more than 6 million pounds were being landed each year. The industry peaked in the late s at nearly 9 million pounds. But by the early s, the industry had crashed, and less than a million pounds were coming in each year. Over the next two decades, the industry continued to contract until the point that a "derby" was instituted in which commercial fishermen were only allowed to fish for halibut for a couple of days each year. In recent years, fishermen have been granted a halibut quota that allows them to fish throughout the year, but now the commercial catch is made primarily by salmon fishermen going after halibut during breaks in the salmon seasons. The independent halibut fleet no longer exists in Alaska, and only the rare old schooner is seen along the waterfront. Other Fisheries Developed Over the years other seafood industries have waxed and waned in the Ketchikan area. Early attempts were made to harvest the plentiful crab and shrimp populations, and those continue to this day, but most of the those harvests have centered around Petersburg to the north. In the s, Seattle merchant Ivar Wendt put a crab processing operation in the Ketchikan Cold Storage Building and it had some success for about five years, until the local crab populations began to drop. Another prominent fishery over the years has involved the herring, the smaller fish that is the major food for the returning salmon. Originally, herring were caught and reduced to oil and fishmeal in the Sitka, but there was a thriving herring harvest for bait in Ketchikan in the early s. This fishery continues, though it is highly dependent on herring populations. A more common fishery for the past couple of decades has been for the herring eggs. This is a highly concentrated fishery which revolves around the spawning of the herring which usually takes a week or less each spring. In recent years, political debates have arisen as the herring have moved their spawning grounds from the traditional Kah Shakes area across the Revilla Channel to islands near the Annette Island Indian Reserve. The number of herring returning to spawn in this fishery has also varied widely, causing the state to limit and occasionally cancel the fishery in recent years. Row, Photograph courtesy Tongass Historical Society The herring are released after they spawn. It is hoped that this will allow the roe fishery to continue while building the herring stocks back up to previous levels. Another commercial fishery of relatively recent years is the commercial dive fishery that involves divers harvesting sea urchins, sea cucumbers and abalone. These fisheries are being closely monitored by the State Department of Fish and Game to see how much can be harvested without damaging the stocks such as happened in other fisheries. Only Four Canneries Operated in Downtown Core But over the years the primary fishing industry has remained the salmon canning industry. The Fidalgo plant, which started the boom, was actually built on what was then considered the southern outskirts of the community, lying well south of the Creek and beyond Inman Hill. Fidalgo, as such, set the tone for out-of-town canneries and was followed by the New England Fish Co. Wolfe Point to the north in The development of the Fidalgo and New England facilities spurred Ketchikan to spread out to the south, across the Creek and down what is now Stedman Street through the area

known in the early years as Indian Town. In , a trail from the Creek to the Fidalgo cannery was replaced by a plank walk and was linked to the downtown over a small bridge. By the time the growing city dredged the mouth of the Creek to form the Thomas Basin boat harbor in the early s, the boardwalk had become a full-fledged thoroughfare, Stedman Street. The area also was populated by Asian families from China, Japan and the Philippines who also came to work in the industry. The development of the boat harbor further lent a "cannery row" flavor to the Stedman Street district; pool halls, prostitutes, boat builders, bars, rooming houses and marine repair shops flourished in the area. The first cannery to locate north of the downtown area was Revilla Fish Products which opened in and closed after one year. It was located just north of the current location of City Float. Rising salmon prices and the widespread use of fish traps made an important year for canneries in the region, with 22 starting up in Southeast Alaska. The new canneries drove growth in the Newtown area as they had in the Stedman district and now marine related business, bars and restaurants moved out of the downtown to take advantage of the new commercial zone along Water Street and Hopkins Alley. Residential areas quickly sprang up on the nearby hillsides. As waterfront space disappeared in Newtown, other canneries pushed city boundaries farther to the north in order to find the room they needed. Sunny Point moved from downtown in the early s out to a huge site near Charcoal Point, three miles from downtown, and became one of the largest, most modern canneries in the world. It operated until the late s and is now the site of the Ketchikan Shipyard. Seaport Salmon also operated for a year, , at the Revilla facility. Independent Salmon Canneries opened in just south of the Revilla site. A high water mark for the local salmon canning industry was when 10 plants operated in the city and four on the outskirts. Nearly thousand cases were packed that year. As the canneries emitted a very pungent odor, local residents still say that was the year the "smell of money" was in the air all day long.

6: Alaska's Historic Canneries | Alaska Historical Society

Alaska Seafood Company is pleased to confirm all of our salmon products are made from wild salmon. Canned salmon is a quick and easy way to create colorful and delicious seafood salads, soups, sandwiches or entrees.

Canned salmon is a quick and easy way to create colorful and delicious seafood salads, soups, sandwiches or entrees. There is no shrink or waste in our canned product. Our standard packing removes the bones for your eating pleasure. The natural liquids remain for your nutrition; we do not add water or other oils. The Omega-3 oils that salmon are known for lay just under the skin. Therefore, we leave the skin on to maximizing the amount of nutritional value per can. They are flavorful and easily mix with other ingredients. Recipes Each product has a distinctive label color. Packed in a 6 oz can. Sockeye also provides one of the highest amounts of Omega-3 fatty acids of any type fish. Also, comes in 6. You will love the full rich flavor. Have fun making up your own recipes. Smoked King We pack this in a 6 oz can. Smoked with alderwood giving this a rich savory flavor. The flesh of Kings is usually a red or pink. Indigenous to Southeast Alaska we are fortunate to have some of the only runs of white meat king salmon. These are highly prized because of their higher Omega-3 oil content and milder flavor than Sockeye. A light, delicate flavor to enjoy with a cracker or your favorite appetizer. Available in a 6 oz can. Wild Silver Silver salmon Coho is one of the most commonly used salmon in most types of food service operations. It is the second largest salmon specie in size. Its firm texture and delicate flavor make it a universal favorite. We pack this in 6 oz cans in a traditional bone-in fashion. Rich in nutrients, not smoked. It is the meatiest and firmest in texture. Its mild flavor goes well with pasta or rice. Packed in 6 oz cans. White color and firm texture. Halibut is an excellent source of high quality protein and minerals. It is low in sodium, fat and calories. Available in 6 oz cans. Smoked and shelf stable you can enjoy year-round. Used as a spread right out of the can or can be mixed with other ingredients to create your own delight.

7: Alaska Cruises and the Salmon Forest

It was Alaska's first salmon cannery. Fred Hamilton is the 96 year old grandson of George Hamilton, the founder of this cannery. This summer, I got to speak with Fred and a host of others from Prince of Wales Island and elsewhere about the beginning of Alaska's commercial salmon industry.

Background[edit] The "father of canning" is the Frenchman Nicolas Appert. In 1795, he began experimenting with ways to preserve foodstuffs, placing food in sealed glass jars and then placing the jars in boiling water. The larger armies of the period required increased and regular supplies of quality food. Appert submitted his invention and won the prize in January 1810. The reason for lack of spoilage was unknown at the time, since it would be another 50 years before Louis Pasteur demonstrated the role of microbes in food spoilage. However, glass containers presented challenges for transportation. Shortly after, the British inventor and merchant Peter Durand patented his own method, this time in a tin can, creating the modern-day process of canning foods. By the 1840s, salmon was being canned in Maine and New Brunswick. They were never important on the US Atlantic Coast, but by the 1850s, the principal canneries had shifted to Alaska. Salmon canneries would eventually spread throughout British Columbia, along the Fraser, Skeena, and Nass Rivers, as well as along much of the coast.

Native Americans[edit] Long before the appearance of Europeans, Native Americans operated a dried salmon industry from the Columbia River, trading salmon to the plains tribes. The nets were woven with spruce root fibers or wild grass, and used sticks made of cedar as floats and stones as weights. The movement of the sticks during seining helped keep the fish together. The technique was to "sweep nets during ebb tide from upstream to down, with the net anchored at the beach upstream. A boat then carried the net out and around salmon migrating upstream. Salmon can label used by Hume Prior to canning, fish were salted to preserve them. Cobb claims that at the start of the 19th century, the Russians marketed salted salmon caught in Alaska in St. Later, some salmon salteries were converted to salmon canneries. Within a few years each of the Hume brothers had their own cannery. By 1850, Robert Hume was operating a number of canneries, bringing in Chinese people willing to work for low wages to do the cannery work, and having local Native American people do the fishing. By 1860, the salmon canneries had become the major industry on the Columbia River, with 1, gillnet boats supplying 39 canneries with 15, tonnes of salmon annually, mainly Chinook. By there were eighty-four seines on the Columbia, and Robert Hume started hauling them with teams of horses. The seines were operated from day break to dawn around islands and along beaches. At Puget Sound salmon were caught by fishing boats using purse seine nets. Purse seine nets are used to encircle a school of salmon and then trap them by drawing "pursing" the bottom of the net together, as you would with a string purse. By the boats used engines for hauling the seine lines. In 1880 it was made illegal to use salmon purse seiners on and around the Columbia. In 1890, horse and manual seines were also outlawed. The number of salmon continued to decline because the canneries intercepted them before they could spawn in the upper river. The decline was accelerated by mining and forestry operations, and the introduction of grazing animals, which resulted in the spawning grounds becoming silted and polluted. Further aggravation resulted from the diversion of water for irrigation. Columbia salmon harvest managers responded to these declines by introducing the hatchery production of fish fry. As a result, production leveled and remained fairly stable for some decades, before going into a further steady decline from Escapement is the proportion of spawning stock which survives fishing pressure during a salmon run. The counting stations were intended to provide harvest managers with data they needed to manage the salmon fisheries, but they missed much of the escapement. Smaller fish passed through the weirs uncounted, the salmon could not be counted during times of flood, and there were hundreds of other salmon streams in the area without counting stations. While at work in the canneries, each of these groups was housed in separate accommodations. The single men generally stayed in racially segregated bunkhouses, while First Nations families lived in small huts or in camps near the canneries. First Nations men valued excellent fishers, as fishing had been a part of their economy since long before settlers reached the coast. Most First Nations families had other means to provide for themselves, so they were not dependent on the monetary income that the canneries provided, at least in the beginning. Chinese[edit] Chinese workers

originally performed many jobs inside the canneries. They would make tins, butcher fish, and pack them. While European workers were generally hired on an individual basis, it was common for Chinese men to be hired through contractors. Individual Chinese labourers were then paid by the contractor who hired them, though the contractor generally kept a large portion of the money. Japanese[edit] Japanese workers were prized for their ability to repair boats, as well as their skills as fishermen. Although they were still segregated from other workers, they would have been paid more, and they were higher on the social scale. The Japanese played an important role in canneries right up until World War II, when many Japanese men were interned for the duration of the war. At this time, many of their fishing vessels were also confiscated, making it difficult for these fishermen to return after the war. Women[edit] As mentioned above, many First nations women came to the canneries with their husbands, fathers, or other male relatives. They were not idle during the canning season, but performed a number of important tasks within the cannery, similar to the tasks performed by the Chinese. They tended not to act as fishers, though some Native women may have accompanied their fathers on their boats, especially at a young age. Although women were paid for the work that they performed, their wages were among the lowest in the cannery. There are reports of Japanese women working on the canning with their babies strapped to their backs, [21] and records suggest that white women sometimes worked as cooks or assistant shopkeepers. With the presence of women and children, canneries would become homes away from home for all of the workers on site. Timeline[edit]

â€” Nicolas Appert works out how to preserve food in sealed jars and wins a 12,franc prize
Peter Durand patents his more robust method of using tin cans, instead of breakable jars
First recorded time salmon is canned, in Aberdeen, Scotland [4]
Salmon first canned at Saint John , New Brunswick [4]
First commercial salmon cannery is established on a barge in the Sacramento River [8]
The cannery is relocated to the Columbia River , where it triggers an important industry [4] [8]
The first cannery in British Columbia opens on the Fraser River
The industry spreads to Alaska, with a cannery on the Prince of Wales Island [4]
Commercial scale operations start in northern Japan [4]
Siberia establishes its salmon canning industry [4]
International production peaks at about thousand tonnes for the year [4]

8: canned salmon – Sitka Local Foods Network

Canned keta salmon and canned red (sockeye) salmon are also provided when available. While nutrition is very similar, the three species can be distinguished by their color and flavor. Super Food: Alaska canned salmon is naturally high in many essential vitamins E, C, D and A, and minerals including zinc, iron, calcium, and selenium.

Additional Information In lieu of an abstract, here is a brief excerpt of the content: The industry is almost entirely dependent on export to the United States and foreign markets. In terms of distance even the "local" markets of the United States are remote. Prosperity or depression in Alaska depends largely upon its fisheries, in which the salmon play the prominent role. The salmon canning business provides ". Exploitation has become more technologically efficient and at the same time more intensive. Biological replacement of the salmon stock has deteriorated. It is somewhat controversial as to whether this decline is due to overfishing, or to a natural decline in the population not yet understood by man. Whatever the cause, the decline is undeniable. From a peak, when about 8,, cases of salmon were produced, the pack of less than 3,, cases was disastrously low. Under financial strain the problem facing the industry is to restore equilibrium between fishing-cannery capacity and the limited supply of salmon. There is evidence to support the overfishing theory. During both world wars the pack of the canneries was greatly expanded to meet wartime demands for protein-rich salmon. On each occasion conservation measures ceased and on each occasion the good years were followed by years of scarcity. Even with more intensive fishing and immense strides in cannery technology this pack has been exceeded only six times in the years since. Between the wars an uneasy balance existed between cannery capacity and the salmon catch. Production levels fluctuated widely from year to year. Each dip in the level led to fishing in new and remote areas, and to a greater concentration in the cheaper species hitherto little worked. Curtailment of the catch under the powers granted to the Secretary of Commerce in , for the purpose of conservation of Alaskan salmon, was roundly criticised by the industry. Up to the outbreak of World War II resourceful attempts by the Fish and Wildlife Service to rehabilitate the salmon runs had not resolved the damage of earlier exploitation. During World War II the industry underwent a rapid expansion. Its plan, approved by the wartime Coordinator of Fisheries , reduced the number of operating canneries, and to some extent the pack, in the interest of economies in the use of manpower, transportation, fishing vessels, and supplies needed to strengthen the war effort. In this scheme only the most efficient and well -located canneries were operated. As a result of wartime exploitation a vicious downward spiral in the salmon industry has become apparent in the postwar period. In the difficulties have come to such a pass that the Pacific Fisherman, the principal professional organ of the industry, comments as follows: Depletion of the Columbia River runs took fishermen northward into Alaskan waters in the eastern Pacific, and in the western Pacific the Japanese fishermen also shifted northward, following the depletion of the more southerly runs. Along with oceanic conditions as a factor in the abundance of salmon should be reckoned the favorable coastal conditions of Alaska. More than 3, islands and an intricate coastline 33, miles in length provide numerous short streams falling directly to the sea. As an anadromous fish the Pacific salmon invariably returns to its natal stream on maturity to spawn but once and then die. The fiord and skerry coastline abounds in short, glacier-fed streams and longer "hinterland " rivers in which aggradation deposits form suitable spawning-beds for salmon. The straits, bays and numerous inlets form excellent feeding grounds 38Yearbook of The AssociationVol. This geographic condition canalizes the runs to render commercial exploitation easy. Nevertheless the runs remain only for a short while within economic striking distance of commercial fishing gear. Most salmon are taken in prime condition near the river mouths just at the time they cease to feed and before they begin their ascent of the spawning streams. The Alaskan salmon fisheries are distributed between three major regions comprising a total of ten districts ranging from the Yukon River southeastward to Portland Canal Table 1; Fig. Each of the districts has distinguishing characteristics in respect of species taken, fishing conditions and cannery operations. Southeastern region, embracing all the coastal waters of the southeastern mainland and the Alexander Archipelago southward from Yakutat Bay to the Portland Canal. Table 1 Alaska Salmon Districts: The Pacific salmon, of which there are five distinct species, is classified within the genus

Oncorhynchus. Sometimes the steelhead trout, genus *Salmo*, is incorrectly classed with the salmon by fishermen. As early as two Russians, Kraschenikov and Steiler, almost simultaneously distinguished the species of the Pacific salmon and gave them scientific names from the Russian vernacular, a In this paper these species are distinguished by their common names in Alaska which, however, are not consistently and universally applied either in the United States or Canada. In order of their commercial importance these species are: King salmon Table 1. Red Salmon " Red salmon vary greatly in size in different districts. The life cycle is four or five years, and the four-year abundance cycle gives rise to quadrennial fluctuations in the pack. This species favors streams with accessible lakes in their courses, and may ascend many hundreds of miles to headwater corrie-lakes. The Red makes its "nest" in the gravels of the streams tributary to the lake. Normally the fingerling will spend some time in the lake before entering the sea. Western Alaska is the main region for the Red salmon fishery. The highly valuable fishery of the Bristol Bay district has canneries and freezerships operating largely, although not exclusively, on the harvest of Reds. The bulk of the run in this district occurs in early July. Central Alaska has minor runs of Reds interspersed with those of the more numerous other species. The Red run in Prince William Sound begins somewhat earlier than the normal mid-June opening of the season. Despite differences in the onset of the run, its duration varies little between districts. Pink Salmon " The Pink Salmon is the smallest of the five species, but ". Its life cycle is invariably two years, with alternate years marked by the largest runs. Abundance in normal years and the uniformity condition accounts for the economic importance of the Pink. The whole of the catch is canned. The Pink spawns not far from the sea, moving upstream only far enough to avoid congestion at the spawning-beds and to be out of reach of tidal influences. The fingerling Pinks move to the sea during their first spring. The effective spawning area is greatly increased, since many short streams which suit the habit of the Pink are not used by other species. The murkier waters of the sediment-bearing streams and estuaries make the Pink peculiar Species of Pacific Salmon alternative names in parenthesis: Few Pinks are caught on the Bering Sea side, however. Chum Salmon " The Chum salmon is third in commercial importance in terms of both volume and value of pack. This species spawns even nearer to tidal water than the Pink. The Chum has a four-year life cycle under normal circumstances. The fingerlings, unlike those of the Red and the Pink, enter the sea as soon as free-swimming. Under this circumstance the mortality of the Chum from its natural enemies is very high and special requirements in escapement are desirable to offset this loss. In most areas the Chum run appear in mid-June although the height of the season does not occur until late August and early September. As with the Pink, however, the primary catch is taken in Southeastern Alaska. In Central and Western Alaska the abundance of the species is somewhat localized, and it is not much sought after. Silver Salmon " The Silver salmon is little valued for cannery purposes. The Silver does not tarry at the mouth of the spawning streams as do other species of salmon. It is also wary of nets. Moreover, the Silver runs in small numbers from July well into November, the time varying somewhat in various districts. These factors, taken together make the Silver rather unprofitable to fish, especially late in the season when it is running alone. Consequently, comparatively few Silvers are packed by the canneries. Fortunately the Silver, together with the Chum and the King salmon, also finds a ready market as fresh, frozen, or smoked fish. For this market the Silver and the King are often taken early by troll-fishing, before the run season, while the salmon are still actively feeding in the open sea. The Silver is taken principally in the streams of Southeastern Alaska, although the Copper River district of Central Alaska has a sizeable run. King Salmon " The King salmon is the largest of the Pacific salmon, reaching 70 to lbs. Despite its size, however, the King ranks lowest in the Alaskan salmon pack. The King has a life cycle of four to six years, occasionally seven. Although the flesh of this species may be a deep salmon red, up to one-third of the catch may have white meat, a phenomenon not yet explained scientifically. This renders the King almost worthless in the canning industry in which color-prestige is so highly and irrationally developed. The Cook Inlet run is invariably composed of red-fleshed Kings. Production and Distribution Economic conditions in the salmon industry arise primarily from natural causes. Several factors operate to render it one of the most ruthless gambles in modern commercial enterprise. First, despite growing biological information of Pacific Coast Geographers⁴¹ there remains a substantial element of unpredictability in the salmon run. The fisheries experts have accomplished much in investigating routes of migration from the ocean

to the natal stream, in actuarial calculations, and in the prediction of the time, duration, and probable numbers of fish in the salmon run. The fresh water history of the various species is fairly well known. Nevertheless, certain gaps in knowledge persist, and in the final analysis luck play the decisive role in the commercial success or failure of the fishery. The runs of salmon may come in abundantly, sparsely, or not at all; they may come earlier, or later than usual; they may be in prime condition or poor in quality. Risk cannot be calculated accurately under such conditions of uncertainty. Today, as throughout the history of salmon canning, the small, single canning company remains the viable denominator in the industry. There are just over 75 canneries operated by some 75 companies in Alaska at the present time. In this way the risk is spread. The quantity of salmon of various species in any particular cannery area. The effectiveness of competitive fishing which distributes the catch between many canneries on a supply-and-demand basis.

9: Canned at Klawock: The Early History of Alaska's Salmon Industry – Anjuli Grantham

adverse Alaska salmon run in carried the canned salmon pack of the Territory below 3,, cases for the first time since , and brought the industry and the Federal authorities face-to-face with a situation demanding.

General Description Pink salmon are the smallest of the Pacific salmon found in North America weighing on average between 3. As with all members of the salmon family, pink salmon are coldwater fish. Young pink salmon are completely silver without any dark vertical bars or spots. In the ocean, adults are bright greenish-blue on top and silvery on its sides. They have very small scales and pink flesh. As adults get closer to returning to fresh water, they develop a lot of large black spots on their back and all over their tail. When pinks approach their spawning streams, males turn brown to black on their back with a bright white belly. Females have a bright white belly but turn an olive green with dusky bars or patches that can be lavender or a dark gold. By the time males enter the stream where they will spawn, they have developed a very large hump, and hooked jaws called a kype.

Life History Pink salmon have the shortest lifespan of all the Pacific salmon found in North America. They mature and complete their entire life cycle in two years. This predictable two-year life cycle has created genetically distinct odd-year and even-year populations of pink salmon. Fish coming in odd years are unrelated to the individuals returning in even years. Odd-year and even-year populations do not interbreed with each other even when they return to the same spawning grounds. Many times individual streams will tend to have one of the populations odd-year or even-year producing more fish. However, in some streams both odd and even years produce about the same number of pink salmon. Occasionally this will shift, and the previously weak year will become the most abundant.

Growth and Reproduction As soon as pink salmon fry emerge from the gravel on the bottom of the river, they swim to the ocean. Once there, they begin feeding plankton, larval fishes, and occasional aquatic insects. After 18 months of feeding and growing in saltwater, they reach maturity and return to the river they were born to spawn between late June and mid-October. Males develop the enormous hump on their back, and an enlarged head with big teeth which they will use in fights with other males. The female picks a suitable nesting place and constructs a nest in the river bed by turning on her side and vigorously flexing her body and tail, digging a shallow hole. As she settles into the hole to deposit her eggs, a male joins her to fertilize them. A female may dig and lay eggs in up to four nests, covering her previous nests as she digs new ones. A group of nests is known as a redd. A female stays and defends her redd until she dies, usually within two weeks. Males leave to try and fertilize other eggs. The eggs incubate over winter and hatch in late winter or early spring. The young salmon fry, or alevin, live under the gravel feeding off the yolk sac attached to their belly and continue to grow until they are large enough to emerge and travel to the ocean.

Feeding Ecology Since young pink salmon migrate immediately to the ocean, they generally do not eat as they leave freshwater. For the few populations that spawn much further up large rivers, young pink salmon may eat aquatic insects as they travel to saltwater. In the ocean, pink salmon feed on plankton, other smaller fish, squid, and the occasional aquatic insect. The tiny marine crustaceans pink salmon eat are what give their flesh its pink color. As with all members of the salmon family, when they return to freshwater to spawn, they stop eating.

Migration Pink salmon generally spawn in small rivers near the coast, and in estuaries near the mouths of rivers. Most pink salmon do not travel farther than 40 miles up a river to spawn. However, in Alaska they have been known to go greater distances in larger river systems, such as the Yukon, Kuskokwim and Nushagak. In Southcentral Alaska, pink salmon have been documented going as far as miles up the Susitna River. On the Mulchatna River, pink salmon have gone as far as miles upstream before spawning. After young pink salmon emerge from the gravel and migrate to saltwater, they gather in schools and remain in estuaries and along the beaches. Eventually, they begin spending more time feeding in the deeper offshore waters, such as the Gulf of Alaska and Aleutian Islands. There are naturally occurring pink salmon populations throughout the coastal waters of the North Pacific Ocean, Arctic Ocean and nearby seas. While pink salmon in North America have been found as far south as north-central California, they do not reproduce in significant numbers below the Puget Sound in Washington State. Most of these efforts have not been successful. An accidental introduction to Lake Superior in survived

and became an established population, spread throughout the Great Lakes, and remains today. This population is the first known population to complete its entire life cycle in fresh water has the only known occurrence of three year old pink salmon. In Alaska, pink salmon are widely distributed along the coast, with only a few in the Copper River delta and none in the upper Copper River drainage. Status, Trends, and Threats Status The global population of pink salmon are not currently in danger. However, local populations have decreased in some areas such as California and Washington. There are no pink salmon populations protected by the Endangered Species Act. Pink salmon populations in Alaska are well-managed and stable. Threats One threat to pink salmon is overfishing. Commercial canning and salting of pink salmon in Alaska began in the s and expanded steadily until about During territorial days, commercial fishermen used fixed and floating fish traps to extensively harvest pink salmon. A push to ban such traps helped propel Alaska to statehood in Runs declined markedly during the s and s; however, intensive efforts were successful in rebuilding those runs, and enhancing them through hatcheries to take pressure off of wild stocks. Now most pink salmon are taken with purse seines and drift or set gillnets. Lesser numbers are taken with troll gear or beach seines. Other threats to pink salmon include habitat loss or degradation, particularly to their spawning grounds as they prefer shallow areas with moderate to fast water current and clean gravel with little silt or mud. Climate change may also reduce the availability of their prey in the ocean. Young salmon migrating to the ocean may eat aquatic insects and zooplankton. Diet in saltwater Plankton, marine shrimp and krill, other smaller fish, squid, and the occasional aquatic insect. Predators Anything larger than them including killer whales, bears, birds, and humans just to name a few. Reproduction A female lays between 1, and 1, eggs during spawning June through late October. Eggs incubate over winter for months and hatch in late winter or early spring. Fry migrate to saltwater as soon as they emerge from the gravel. They feed for 18 months in the ocean, and return to spawn and die at two years of age. Other names Humpback salmon, humpy Did You Know? There are more pink salmon than any other wild Pacific salmon. Pink salmon are the smallest salmon found in North America. Pink salmon occasionally interbreed with chum salmon. Pink salmon were accidentally introduced to Lake Superior in and became an established population which spread throughout the Great Lakes and still remains today. Pink salmon in the Great Lakes are the only population known to complete their entire life cycle in fresh water. Young salmon are not neutrally buoyant. Uses Commercial Fishing Pink salmon continue to be one of the most important of the Pacific salmon for commercial fisherman in Alaska. While pink salmon have less commercial value than other salmon because of their lower oil content, commercially caught pink salmon today are canned, filleted and flash frozen, made into nuggets, and prepared into complete pre-packaged meals sold all over the world. Pink salmon are the most numerous of the salmon species caught in Alaska by commercial fisherman, usually by purse seine. The average annual Alaska harvest between and was Annual statewide commercial harvests have been around million pink salmon since about Sport Fishing Pink salmon also contribute substantially to sport angling. From " sport fishermen in Alaska caught an average of , pink salmon each year, harvesting an annual average of , of these fish. Pinks just returning to spawn will aggressively strike tackle and flies. Pink salmon are also very good to eat when caught in the ocean, or just returning to spawn. Their pale flesh has a mild taste and excellent texture. Subsistence Pink salmon are dried or smoked by subsistence users in Alaska. In some areas of Alaska there are high harvests of pink salmon for subsistence purposes. In other areas, pink salmon are harvested when preferred salmon are not available. Management Pink salmon are managed through a cooperative process involving various international, federal, tribal, and state actions. The council prepares fishery management plans which become federal law and applies to saltwater between 3 and miles from the shores of the western U. Pacific Salmon Commission Pink salmon along the west coast of North America are cooperatively managed by the United States and Canada under a treaty that created a governing body called the Pacific Salmon Commission.

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