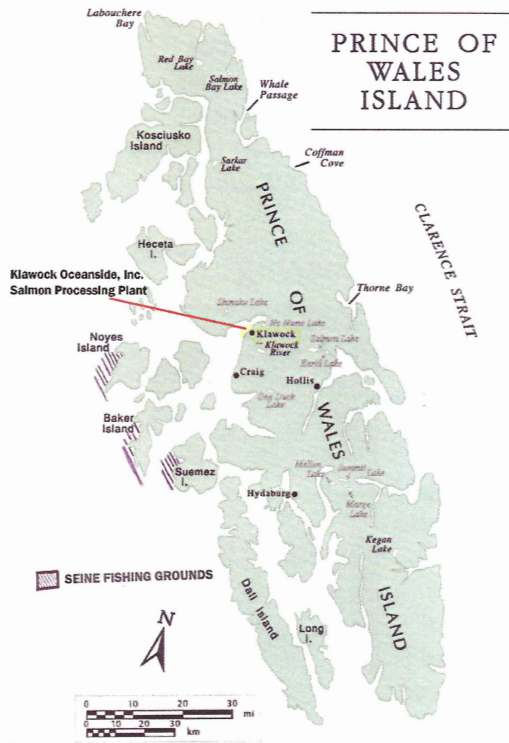


Klawock Oceanside, Inc. Fleet Fishing Grounds



The map above shows Prince of Wales and our seine fleet fishing grounds, in purple. As mentioned earlier, our location allows seine caught fish to be at our dock within two to three hours of initial catch. Our troll fleet fishes as far north as Heceta Island to the southern tip of Dall Island.



Klawock Oceanside, Inc. Directory

Seattle:

Office: 360-697-2836
Fax: 360-779-8064
Cell: 360-908-5361
E-mail: klawock.ko@comcast.net
Address: 751 NE Sommerseth St
Poulsbo WA 98370

Klawock: (June 1st - September 1st)

Office: 907-755-2146
Fax: 907-755-2147
Cell: 907-254-3333
E-mail: klawock.ko@aptalaska.net
Address: PO Box 284
280 Bayview Blvd.
Klawock AK 99925

Klawock Oceanside, Inc is incorporated in the State of Alaska and is registered with the following programs:

USDC: WKLAW4
MSC: SF-C-1068
CFN: 3004548578

Klawock Oceanside, Inc.

Company Information



Klawock Oceanside, Inc.



Klawock Oceanside, Inc. is a small frozen salmon processor with location, location, location! We are located on the west side of Prince of Wales Island (see map), 80 miles west of Ketchikan in the middle of prime salmon trolling country and the best seining area in Alaska.

The land we operate on is known as the first cannery in Alaska. Our location is only 2-3 hours away from the fishing



Klawock Oceanside, Inc. salmon processing plant and troll tender, Otter.

grounds - which gives us a great advantage point for fresh fish.

SE Seine Fishing

One of the reasons we are able to provide such a high quality of seine caught fish is the care our fishermen take from the initial catch. All of our seiners are R.S.W., or Refrigerated Salt Water, experienced in handling quality and have outside salmon to work with.



F/V Muzon arrives at our dock to be pumped off after a late July opening.



We do not use tenders for our seine caught fish. All salmon are brought to us in the catcher boats and are pumped only once for minimal handling.



We pump our seine caught fish only once for best quality.

Ninety-five percent of the salmon are delivered the same day they are caught. No fish over 48 hours are accepted. Salmon percentages by species caught are:

1. Pink
2. Chum
3. Sockeye
4. Silver
5. King



Seine fish are pumped, sorted by species and held in slush totes directly from the catcher boats.

SE Troll Fishing

Our troll fishery has the same advantage as our seine fishery - location, location, location! From the map you can see that we are very close to the center of the fishing grounds. Our troll tender travels north to Sea Otter Sound and as far south as Cordova Bay.



F/V Jolene Ann loads troll fish into the bucket for grading.



Our graders sort troll fish, looking for marks or scale loss to separate those from our #1 quality fish.

Our troll caught fish are graded by species and quality and, like our seine fish are then

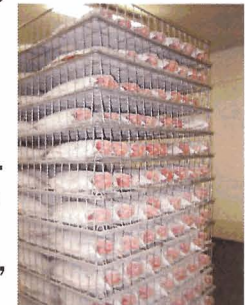
stored in slush totes until processing.

Salmon Processing

After the fish have been sorted and weighed they are brought into the fish house for processing. All salmon are headed and hand dressed. They are then loaded into blast freezers, size graded and packed for shipping.



Workers carefully clean troll fish as they travel up the process line.



A rack of troll silvers waits to be put into the glaze tank.



Salmon are packed into 1,000 lb. totes and shipped by the van load.

Our shipper, Alaska Marine Lines provides weekly barges to Seattle from Klawock.

