

Northwest Regional Information Office, Portland, Oregon

DEPARTMENT OF THE INTERIOR

P.O. Box 3537, 1002 N.E. Holladay Street, BElmont 4-3361

BUREAU OF COMMERCIAL FISHERIES

June 20, 1962

For Immediate Release

220,000 SALMON FINGERLINGS TO BE RELEASED IN KLICKITAT RIVER IN WASHINGTON

Approximately 220,000 salmon fingerlings will be planted Thursday, June 21, in the upper Klickitat river on the Yakima Indian reservation in Washington in a joint project of state and federal agencies with the Yakima Indian tribe.

Dr. L. Edward Perry, director of the Columbia Fisheries Program office of the Bureau of Commercial Fisheries, Department of the Interior, said 70,000 spring Chinook fingerlings and 150,000 silver salmon fingerlings will be deposited above Castile Falls fish ladder, some 40 miles southwest of Yakima.

"The purpose of the planting is to utilize the extensive natural spawning and rearing areas made available by construction of fishways at the mouth of the river and at Castile falls, both of which were built under the Columbia Fisheries Development program," said Dr. Perry.

"This planting will be of considerable benefit to the sport and commercial fishery along the Columbia river and in the Pacific ocean as well as to the Indian fishery in the Klickitat river," he added.

After being planted, the young fingerlings will swim downstream to the Columbia river and proceed to the Pacific ocean where they will remain for two or three years until they reach maturity. Then, as adult salmon, they will migrate back to the scene of the planting to spawn.

Cooperating with the Bureau of Commercial Fisheries and the Yakima Indian tribe in the planting are the Washington Department of Fisheries, the Bureau of Sport Fisheries and Wildlife, and the Bureau of Indian Affairs.

The 70,000 spring Chinook fingerlings are from the Carson National Fish hatchery on the Wind river, a tributary of the Columbia river just above Bonneville dam.

The silver salmon fingerlings are supplied by the State of Washington's Klickitat hatchery and by the Willard National Fish hatchery.

The national fish hatcheries are operated by the Bureau of Sport Fisheries and Wildlife.

All of the fingerlings from Willard and Wind river hatcheries have been transported to Klickitat hatchery at Glenwood, Wash. At 8 a.m. Thursday they will be loaded into tank trucks and delivered to the planting sites above Castile falls.

UNITED STATES DEPARTMENT of the INTERIOR

FISH AND WILDLIFE SERVICE Bureau of Commercial Fisheries Einmo 521-5600 ext. 4573

For Release May 1, 1967

BUREAU OF COMMERCIAL FISHERIES PUBLISHES FISH COOKERY GUIDE

A complete guide to fish cookery has just been published by the Department of the Interior's Bureau of Commercial Fisheries.

The 54-page color publication, "Let's Cook Fish," contains 30 recipes, a timetable for cooking fish, a buying guide, garnishing tips, preparation ideas and other suggestions for persons wishing to enjoy the bounty of the sea.

"Since fish products are abundant," says acting director of the Bureau,
H. E. Crowther, "publication of 'Let's Cook Fish' will help more consumers
realize the economy and nutritive value of fish as an everyday food."

The following simple-to-prepare recipe is taken from 'Let's Cook Fish":

Charcoal Broiled Fish Portions or Sticks

12 frozen fried fish portions ($2\frac{1}{2}$ to 3 ounces each)

24 frozen fried fish sticks (3/4 to 1½ ounces each)

Tartar sauce

Place frozen fish in a single layer in well-greased, hinged, wire grills. Cook about 4 inches from moderately hot coals for 4 to 5 minutes. Turn. Cook for 4 to 5 minutes longer or until fish are heated through and flake easily when tested with a fork. Serve with a tartar sauce. Makes 6 servings.

The new booklet is available for 60 cents from the Superintendent of Documents, U.S. Government Printing Office, Washington, D. C. 20404.