



Klukwan Salmon Camp

July 26–31, 2021

Learn how to prepare/process:

- At xeeshi—traditional dryfish strips
- Naayadi—half-dried salmon on the skin
- brine smoked salmon,
- pressure processing fresh pack & smoked salmon.

This camp is open only to Klukwan Residents/Tribal Members due to Covid Restrictions. Contact Lani Hotch at 907-767-5581 if you want to participate. All ages welcome, but children under 12 must be accompanied by a responsible adult. Space limited so call early to get your name on the list