

## NEW CLASSICS IN

# Smoked Salmon

*Best of the Best in 20 Years of Tasting*  
*"unanimous...no comparison"*  
Marian Burros, The New York Times

*"Classic Highland Smoked Salmon from Durham's*  
*Tracklements beat five others from some of the*  
*country's best purveyors...an exquisite*  
*balance of smoke and salt...a silkiness*  
*that melts in your mouth."*  
The New York Times, November 2001

Our original "New Classics" Smoked Salmon Specialties are produced by hand in small batches, to provide only the very finest in cured and smoked salmon. Every week, farmed Atlantic salmon is selected and flown direct to us from the same Bay of Fundy salmon farm we've used for the past 13 years. Cured, smoked, and packed in hand-trimmed, center cut pieces, for superior keeping qualities with no additives. Easily sliced at home for freshest flavor and fine texture.



## OUR ORIGINAL HIGHLAND SMOKED SALMON

Inspired by a stay in the Northwest Highlands and Islands of Scotland, a genuine hand-rubbed dry cure of salt with a bit of brown sugar, lightly smoked over our own blend of select hardwoods. Mellow fresh flavor with moist, firm yet buttery texture.



## PECAN WOOD SMOKED (SAME CLASSIC STYLE)

Our Highland cured Atlantic salmon, smoked with aromatic, sweetly mellow pecan wood. Or Double-Smoked for a firmer, finer texture, complex flavor, and a smokier finish.



## THAI SMOKED SALMON

The first of our innovative dry rub infusion-cured smoked salmons (we now offer additional herb or spice cured varieties as well). The best seller year-in and year-out after our classic Scottish Highland, our Thai Smoked Salmon is cured with ginger, coriander, lemon grass and pepper, and dusted with hand-ground, freshly toasted Sichuan peppercorn. More aromatic than spicy. Best Holiday Foods by Mail, The New York Times, 1995 and 1997.



## SEA SALT CURED SMOKED SALMON

We use only pure sea salt in a two-stage hand-rubbed dry cure, with either Maldon crystal sea salt or a more minerally harvested "gray" salt, sel de Guérande. Smoked over oak and genuine peat in March, this becomes our "Donegal" Irish-style smoked salmon (with a dash of Irish pot-still whiskey to make the point).



## NORTHCOUNTRY GRAVLAX CURED SALMON

We do a traditional Scandinavian style, marinated with allspice, white pepper, crushed juniper berries, and bunches of fresh dill. Very lightly smoked over hardwoods for a firmer texture and melding flavors.



## "KIPPERED" SALMON

Brine-cured with cider, herbs and spices, then given a hearty "hot-smoke" over alder and applewood. Flaky texture, robustly smoky flavor. A quick snack, or pleasing appetizer. Available with BBQ seasoning dry rub or rum-maple glaze.



## MISO/MIRIN/TAMARI SALMON

This marinade-cured Salmon is warm-smoked to a dense, moist flaky texture and a rich, sweet-salty taste—"plain," or peppered. Makes an impressive and crowd-pleasing buffet presentation. Terrific on crackers, with arugula or baby spinach salads, or with pasta.



## SEASONAL, OCCASIONAL CATCH-AS-CATCH-CAN

Cod, Haddock, Trout, Bluefish, Amberjack  
Call for availability/Custom order