

Use your fingers to remember the
**PACIFIC NORTHWEST
SALMON SPECIES**



City of Bothell™

1 CHUM Thumb rhymes with "chum"

2 SOCKEYE Use pointer finger to poke your "eye"

3 KING Middle finger stands taller than the others

4 SILVER Ring finger might wear a "silver" ring

5 PINK This is your "pinkie" finger



1: CHUM SALMON

AKA KETA SALMON / DOG SALMON / SILVERBRITE SALMON

A smaller fish, about 8 lbs., with pale to medium-colored flesh and a lower fat content than other salmon.

2: SOCKEYE SALMON

AKA RED SALMON

Has bright red-orange flesh and rich flavor. Sockeye turn from bright silver to deep red when moving upstream to spawn.

3: CHINOOK SALMON

AKA KING SALMON

Considered to be best-tasting salmon because of high fat content. Its rich flesh ranges from white to deep red.

4: COHO SALMON

AKA SILVER SALMON

Has very silver skin, bright red flesh, and a similar flavor to Chinook but with a more delicate texture.

5: PINK SALMON

AKA HUMPIES

Most common Pacific Northwest salmon. Light colored and light flavored flesh with low fat content. Called humpies because of the distinctive hump on their back when spawning.

LEARN HOW TO PROTECT SALMON

WWW.BOTHELLWA.GOV/SALMON

Learn how you can create healthier habitat for salmon by protecting water quality in our local streams and Puget Sound.