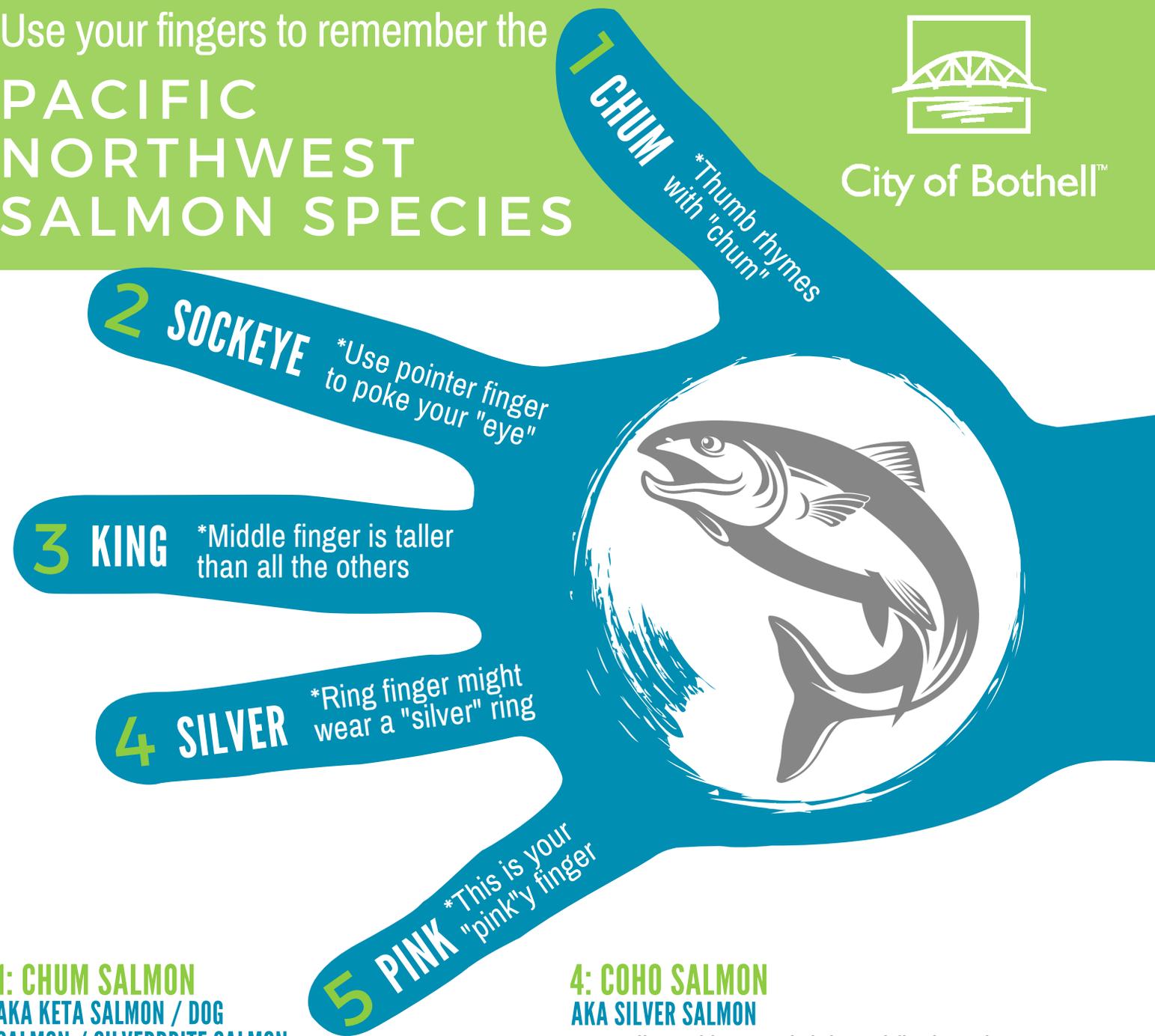


Use your fingers to remember the PACIFIC NORTHWEST SALMON SPECIES



City of Bothell™



1: CHUM SALMON AKA KETA SALMON / DOG SALMON / SILVERBRITE SALMON

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

2: SOCKEYE SALMON AKA RED SALMON

Bright red-orange flesh and rich flavor. Turn from bright silver to deep red when moving upstream to spawn.

3: CHINOOK SALMON AKA KING SALMON

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

4: COHO SALMON AKA SILVER SALMON

Very silver skin. Has 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 and low fat content. Also called humpies because of distinctive hump on their back when they spawn.

LEARN HOW TO PROTECT SALMON BOTHELLWA.GOV/SALMON

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