

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 is taller
than all the others

4 SILVER *Ring finger might
wear a "silver" ring

5 PINK *This is your
"pink"y 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.