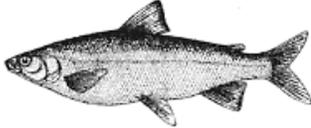


# LAKE SUPERIOR FISH Caught & Marketed

## BY THE INDIAN FISHERY

### WHITEFISH (*Coregonus clupeaformis*)



This snow white, non-oily fish was named udekumaig and is a favorite at community fish boils, restaurants and tribal fish markets, fresh or smoked.

### LAKE TROUT (*Salvelinus namaycush namaycush*)



Lake trout, or lean trout, have been the subject of extensive assessment and stocking projects since the 1960's. Devastation of the lake trout populations from sea lamprey made both lamprey control programs and stocking necessary. Today, wild, reproducing populations of lake trout have returned to spawning reefs which were unused for years. To insure the long term availability of the valuable lake trout, Bad River, Red Cliff, and Keweenaw Bay tribal commercial fishermen have established harvest quotas for specific Lake Superior Management Units with these quotas changing from year to year.

### SISCOWET (*Salvelinus namaycush siscowet*)



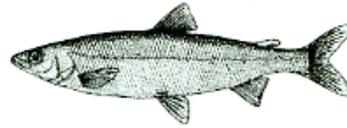
Siscowet is a popular species of lake trout from Lake Superior. Along with lean lake trout, it has been known for its rich, distinct taste. It has also been discovered that the oil from both siscowet and lake trout help prevent coronary diseases, providing still another reason to enjoy a treat, fresh or smoked, from Lake Superior at either restaurants or from tribal fish markets.

### LAKE HERRING (*Coregonus artedii*)



Lake herring are small, slender-bodied relatives of the lake whitefish. In the last 100 years, unbelievably large populations of herring made them the largest commercial catch of any Great Lakes fish. For a time, herring stocks in Lake Superior gradually succumbed to pollution, over-fishing and competition with smelt for food. Natural reproduction in recent years has helped to revitalize the herring commercial fishery. Herring are sold as fillets, pickled or smoked. Also, their roe (eggs) are marketed.

### BLOATER CHUB (*Coregonus hoyi*)



Historically, bloaters were disdained as the smallest and least attractive of Lake Superior's five deepwater chubs. As the sea lamprey ravaged the top predators in the lake, bloaters grew in size and numbers. U.S. fishermen have now turned to the slow-growing bloaters to bolster their catches. Taken at 200 to 350 foot depths, these oily, soft-fleshed fish are usually marketed as a smoked product.

### MENOMINEE WHITEFISH (*Prosopium cylindraceum*)



Round whitefish are common to all of the Great Lakes except Lake Erie. Those patrolling the coastal waters of Lake Superior and northern regions of Lakes Michigan and Huron are known locally as "menominees" and are the preferred fish for smoking. This relative of the whitefish is harvested from the clean coastal waters of Lake Superior by tribal commercial fishermen and is available seasonally.

### WALLEYE (*Stizostedion vitreum*)



The walleye derives its name from the milky shade of its eyes, which resemble those of blinded or "walleyed" domestic animals. Walleyes live about seven years, though can survive in Lake Superior up to 25 years. Walleye is noted for its delicious, white, flaky meat. Ojibwe tribal fishermen harvest walleye commercially on a small, seasonal basis.

### SALMON (*Oncorhynchus sp.*)



Salmon were first introduced into Michigan waters of Lake Superior in 1966 to bolster the Great Lakes Sport Fishery. Salmon spawn in many Lake Superior tributaries and have developed some self-sustaining populations.