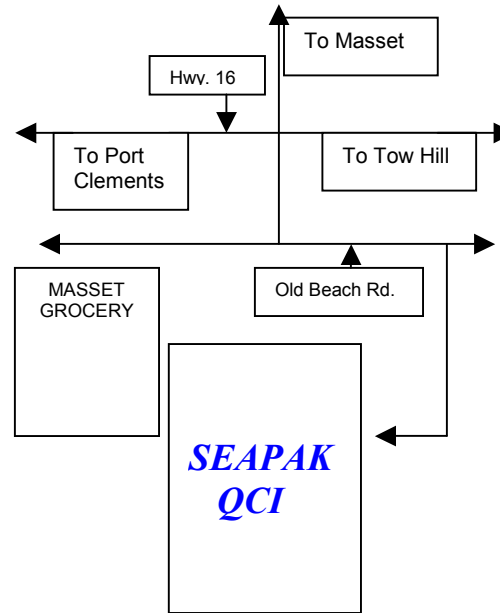


## Fascinating Fish Fact

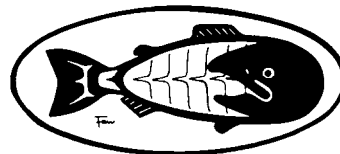
For maximum results, fish should be chilled and then frozen as soon as possible. **Freezing fish locks in the degree of freshness present at the time of freezing.**

By using *SEAPAK QCI* you are choosing the highest quality processing available. Due to our convenient location right here on the Queen Charlotte Islands, we are able to deal with your fish much sooner than any other processor, resulting in a fresher product for you.



### *SEAPAK Q.C.I.*

*You catch the fish, and  
we'll capture the freshness,  
right here on the  
Queen Charlotte Islands*



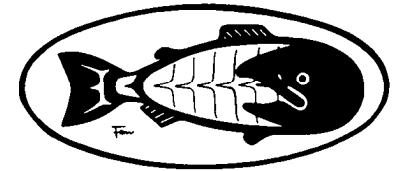
2008

# *SEAPAK*

## *Q.C.I.*

FEDERALLY REGISTERED  
SEAFOOD PROCESSING PLANT

*Custom Processing,  
Packing & Sales  
of WILD Seafood*



1620 Old Beach Road  
P.O. Box 723  
Masset, B.C. V0T 1M0  
Ph: 250-626-3848  
Fax: 250-626-3847  
e-mail: [seapak@mhtv.ca](mailto:seapak@mhtv.ca)

## Let us look after your catch



When we receive your fish, it is weighed, washed, cut to your instructions, smoked &/or blast-frozen & vacuum packed.

Steaks - vertical cut, bone in, skin around, ideal for barbecuing, frying and broiling

Portion size fillets - horizontal boneless cut usually a 1-lb. piece, ideal also for barbecuing or baking.

Whole – the whole fish (dressed) or whole fillets, great for your own home canning or smoking, or for that BIG Bar-b-que.

Lox/Cold Smoked – has a lighter smoke & delicate salmon flavor, almost buttery in texture when sliced paper-thin. Use on bagels with cream cheese, as an elegant appetizer & fancy pizza topping.

Hot Smoked – a delicious flavor of smoke & salmon with a firm, flaky texture, great in pastas, salads, pate & mousse.

Seapak Strips – “candied” salmon, sweet, chewy & salty all at the same time. An excellent hors d’oeuvre, finger food of the gods!

## Packaging and Shipping



When you can't or don't want to carry your catch home with you, we can ship it via Federal Express. Having many years of experience in the shipping industry, FedEx promises fast, efficient service - even to the U.S. With a daytime shipping address (i.e. someone can be there to receive the package) and a social security number (for US customs clearing only) your fish should arrive safely and on time. For remote areas in Canada, we ship to the nearest airport via Air Canada Cargo.

Your frozen seafood is packed in Aqua-Pak styro coolers with cardboard outers, ensuring you receive your order in the best possible condition.

Estimated delivery: 1-2 weeks if no smoking, 4-8 weeks if you have smoking. Tell us the weight and destination and we'll give you a shipping quote. Here are some estimates:

Weight	Vancouver	Calgary	Toronto	US
30 lbs	\$ 85	\$100	\$120	\$140
50 lbs	\$100	\$135	\$170	\$190
70 lbs	\$125	\$170	\$220	\$250



## Fish Processing Fees:

**Based on incoming weight:**

**Freezing:** (includes vac.packing)  
 Cut and pack.....\$1.60/lb  
 Cold Smoke.....\$2.50/lb  
 Hot Smoke.....\$2.70/lb  
 Candy Smoke.....\$3.50/lb  
 Whole (no vac-pack).....\$1.00/lb  
 Custom pack (no cutting)...\$1.25/lb  
**Coolers** (includes cardboard)  
 Large, medium & small –  
With processing.....\$25.00  
Without processing:  
 Large.....\$30.00  
 Medium.....\$28.00  
 Small.....\$25.00  
 Mini.....\$10.00  
 Fish Box.....\$ 6.00

ALL PRICES SUBJECT TO CHANGE

## **“WILD” Seafood Sales**

Subject to availability, we have both fresh & frozen salmon, smoked salmon, halibut, razor clams, cod, crab, shrimp & prawns. We buy only WILD seafood here at Seapak. In most cases we buy directly from the boat, which allows us to offer a premium product at a reasonable price. Call and check what's available.

**250-626-3848**

e-mail: [seapak@mhtv.ca](mailto:seapak@mhtv.ca)