



Who We Are: Kwee-Jack Fish Company

After the summer sockeye salmon fishing season, Montana is our home!



Owners Joe and Angela Echo-Hawk and their family live in Laurel, Montana.

Where We Fish

We harvest **wild sockeye salmon** from the frigid waters of Alaska's Bristol Bay. The remote location where we fish has very little in the way of modern amenities. Our fishing grounds are located at the mouth of the Kvichak River (pronounced Kwee-Jack). Since our boats are not setup to live-aboard, we stay in cabins at a place called Graveyard Point, which is a 45 minute boat ride from the closest small town of Naknek. Graveyard Point is the site of Libby's Koggiung cannery that burned down long ago, and now fishermen like us use this place as home base during the summer fishing season. Just over 100 fishermen make their way to Graveyard Point every year from other regions of Alaska and the Lower 48. We come on-shore to our cabins to rest and eat when we are not fishing. These cabins have generators for limited electricity supply, and rain barrels for limited water supply. Many things we take for granted in other parts of the U.S. are non-existent or difficult to come by in this region of Alaska, like hot showers, flushing toilets, and access to communications and medical facilities.

How We Fish

Our fishing boats are small in order to navigate waters that are often shallow. Tides can quickly bring 20 to 25 feet of water level change in a matter of hours, reducing a vast body of water to mud flats lined with narrow channels and trickles of water. Our boats are simply large skiffs set-up with efficient outboard motors and hydraulic rollers for our set-net method of fishing.

Our lives revolve around the tide schedule, beginning with the rising water. Given our remote location, the small size of our fishing boats and the constraints of time, we enlist large tender vessels with refrigerated fish-holds to transport our catch to the professional processor nearby.

As the water retreats for low-tide, we head to shore to eat and get a few hours of rest before meeting the rising tide to start the process all over again.



Our salmon and halibut

We bring back our summer salmon harvest, in addition to our fisherman-friendly sourced **wild Alaskan halibut**, so that our customers across the state of Montana, and even across the country, can partake in the deliciousness of seasonal Alaskan seafood!

