

Wild-caught Lake Superior LAKE HERRING



Red Cliff Fish Company offers you the Pride of Superior – caught fresh from the pristine waters of Lake Superior’s Apostle Islands, and processed locally by the Red Cliff Band of Lake Superior Chippewa, a people whose reverence for the environment is core to their very identity. Each fish is wild caught following a strict procedure for onboard sanitation and quality control and delivered daily to our modern processing facility on the shores of the big lake. From net to plate, we’ve taken out the middleman to bring you the freshest catch possible.

The Red Cliff Advantage

- Unequaled freshness and quality.
- Exceptionally versatile; can be used fresh, smoked and frozen. Roe also available.
- Same omega-3 content as sockeye salmon.
- Wild caught from self-sustaining Lake Superior fish stocks jointly managed by tribal and state biologists. These aren’t your typical hatchery or pen-raised fish.
- Processed exclusively by Red Cliff Fish Company employees. No middleman. Ever.
- Peak availability in October and November.
- Zero waste facility. Our fish offal is composted for community agriculture.
- A producer-driven, community-supported food system.
- We are a community committed to a sustainable relationship with the big lake, its fish, and our customers.

Package Specifications

Product:	Lake Herring portions, skinless, boneless, premium cuts
Sizes:	4oz, 6oz, 8oz (other sizes per request)
Master:	10.0 lbs. Net Weight
Dimensions:	L 13.5” X W 9.625” x 3.0”

Seasonal Availability

Frozen fillets available year round.

Fresh fillets available Nov 28 – Oct 23, subject to catch of the day limitations.

Red Cliff Fish Company
Owned and Operated by
The Red Cliff Band
of Lake Superior Chippewa

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