

## Smoking Fish Stakes

**Artifact Type:** Smoking Fish Stakes

**Material:** Ceder Wood

**Description:** These sticks were 12" up to 20" in length and up to a 1/4" in diameter and used to smoke and cook salmon. They were placed through the salmon to hold the meat together while being smoked, whether they were hung up or laid on racks. They would also cook the salmon fireside; typically using a strong, straight branch split at one end and fit the salmon on to the split end. To hold the fish on so it would cook evenly, they'd thread the fish with additional sticks woven over and under the salmon. The fish was then leaned toward the fire and slow roasted.



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