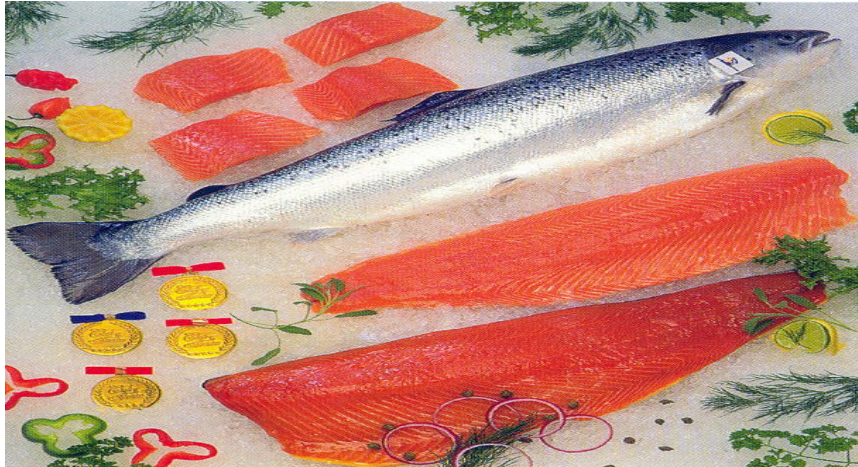


INDIAN RIDGE PROVISIONS

Proudly presents... JAIL ISLAND FARM RAISED SALMON



Jail Island Salmon Farm is located near St. George in the southwest corner of New Brunswick in Canada's Maritimes. They have been raising salmon in the cold waters of the Bay of Fundy since 1981. That makes them one of the oldest and most experienced producers of farm raised salmon in North America.

What distinguishes Jail Island Farm Raised Atlantic Salmon?

Jail Island Salmon provides customers with a quality assurance program with stringent monitoring. Beginning with genetically controlled productions of the smolts and continuing through the feeding, harvesting, packing and shipping process insuring the finest, freshest Atlantic Salmon available.

What Can You Expect From Jail Island Farm Raised Salmon?

Fed only the highest quality fish oils and fish meals

No growth boosters or antibiotics used to promote growth; ensures a safe and healthy product

Even distribution of marbling, consistent from fish to fish

Harvested in small lots to minimize pre-harvest stress, then into an ice slurry in less than a minute

Maximum time in processing is 15 minutes - the farm is located adjacent to processing facility

Fish is harvested to order - product in distributors' hands in 24-48 hours

How Jail Island Got Its Name

In the late 19th century, Jail Island, because of the deep-water cove in which it is located, witnessed much seagoing activity. Often, passing ships would anchor nearby and the sailors aboard would make their way ashore for much festivity and merrymaking. Those of the crew who overindulged were often forced to spend the night on Jail Island until they regained their sobriety. And hence, Jail Island got its name.

Jail Island Salmon is also available smoked.

