



CATSMO

Wallkill, NY

Always Fresh | Never Frozen.

About Catsmo

Located in Wallkill, N.Y. the Catskill Artisan Smokehouse has been operating for over ten years. They buy only the best quality salmon in the world to start with, from the Bay of Fundy or from the best farms of Scotland and Shetland where the waters are very pure. The smokers at Catsmo do not use brine, they hand-salt the salmon sides the old fashioned way (as opposed to dipping them in a water & salt solution). This means a more delicate and even salt distribution throughout the salmon side. Once, cured, they are cold smoked for hours over a mixture of apple, cherry and other delicate fruit woods. When tasting Catsmo Smoked Salmon, the first thing you feel is a silkiness on the tongue and then the rich, buttery taste of delicate salmon comes through with just a lacing of sweet smoke.

Featured Items



SPFISH6D



SPFISH4



SPFISH4A



SPFISH6B

SPFISH1	Cold Sturgeon Smoked	2.25 LB
SPFISH2A	Sliced Gravelox	4.9 LB
SPFISH4	Smoked Scottish Salmon Presliced	3.25 LB
SPFISH4A	Smoked Scottish Salmon Whole Side	4.5 LB
SPFISH5	Smoked Scottish Salmon	4 OZ
SPFISH6	Smoked Norwegian Salmon Presliced	3.5 LB
SPFISH6B	Smoked Trout Filets	1.5 LB
SPFISH6C	Hudson Valley Smoked Salmon Presliced	4.50 LB
SPFISH6D	Pastrami Smoked Salmon	3.5 LB
SPFISH6DDD	Smoked Salmon Pastrami Whole Side	4 LB
SPFISH6E	Gold Label Smoked Salmon Presliced	3.25 LB
SPFISH6E1	Gold Label Smoked Salmon	4.70 LB
SPFISH6EE	Gold Label Smoked Salmon Retail	8 OZ
SPFISH6EEE	Gold Label Smoked Salmon	4 OZ
SPFISH6F	Smoked Salmon Silver Presliced	3.5 LB
SPFISH22	Tequila & Cilantro Smoked Sliced Salmon	4 LB

WANT MORE?

Visit our website for a full availability list and more information about Catsmo!

baldorfood.com/farms/catsmo