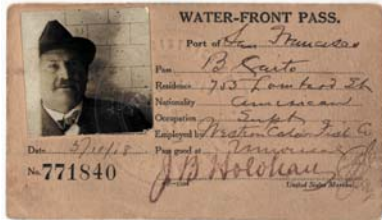


Port Walk #9



What's for Dinner

If you're an early riser and come to the Wharf at 4 a.m., you might be put to work hauling fish. More than a dozen fish-handling and processing companies operate in the pier sheds along the west side of Pier 45. Boats and trucks deliver the catch from up and down the coast to Fisherman's Wharf, one of the largest fish-handling ports on the West Coast.



Fresh Catch

Iced down in bins as soon as they are pulled from the ocean, salmon are unloaded by hand to ensure good quality. High in protein, low in fat – and delicious – salmon are one of the most sought-after fish at the Wharf.



Tonight's Dinner

A fish-processing plant is an extremely busy place. After the fish arrive, workers debone and fillet some fish and pack others whole for quick delivery to Bay Area restaurants and markets. Some of the catch is prepared for shipment to other parts of the country. Fish-processing companies must meet strict health and safety standards, and usually deliver the seafood the same day it's received.



Baptista Caito, Fish Processor

“My grandfather, in this Water-Front Pass, came from Sicily in 1884 and started fishing the next year. His business, B. Caito and Company, was destroyed in the 1906 earthquake, but he started fishing again. For 115 years we've had a family-owned fishing business. Today, we process fish of all kinds here at Pier 45: crab, salmon, swordfish, tuna, groundfish, depending on the season.”

– As told by his grandson, John Caito, Fish Processor