At the Santa Barbara Smokehouse® we purchase what we consider a perfect balance of sustainably farmed, and wild salmon. Above all, we appreciate the history behind the art of smoking salmon, and will continue the traditions carried out centuries before our time.
Cambridge House® products are produced in one of the few smokehouses left in the world that still smokes salmon in a traditional open-fire smokehouse. Unlike most modern day smokers who use woodchips to produce smoke, we burn real aged oak logs. Our emphasis is on tradition and craft, rather than mass production. We follow time-honored techniques and secret family recipes that allow us to acquire a level of quality and taste paralleled by none. By concentrating solely on fresh never frozen smoked salmon, we are able to maintain a high standard of quality and consistency, which would not be possible with frozen salmon.

**Cambridge House®**
Traditionally smoked with an open fire, Cambridge House® is our signature brand of smoked salmon.

**Cambridge House Private Reserve®**
Produced only in limited quantities, we aim for our Cambridge House Private Reserve® Smoked Salmon to be the very finest in the world. The highest quality sustainable fresh Atlantic salmon is hung by rope in our traditional brick smoking kiln that is smoked up to 36 hours and naturally air dried with no electrics whatsoever. Reminiscent of hand slicing, it is sliced ultra-thin and interleaved between each slice with a rope and collar added for presentation. Made with only the highest grade salmon and ingredients, every batch of our Private Reserve represents the very best of Cambridge House®.

**Cambridge House Royal®**
Since 1947, Cambridge House Royal® Smoked Salmon has been our signature product. After selecting the finest quality fresh Atlantic salmon, we hand cure it with pure sea salt and fresh herbs then smoke in small batches using fallen oak logs, apple wood and oak chardonnay barrels from the Santa Ynez Valley, completing this very unique recipe. The salmon is then fully trimmed by hand to remove all dark meat, thinly sliced, and vacuum packed fresh. With its rich buttery texture and robust smoke flavor, this smoked salmon melts in your mouth and is reminiscent of the Scottish Highlands cure. Cambridge House Balmoral Smoked Salmon is also available in an ASC certified variety.

**Cambridge House Balmoral®**
Our Cambridge House Balmoral® Smoked Salmon is created using only the finest quality fresh Atlantic salmon which we cure by hand with pure sea salt and fresh herbs then smoke in small batches using aged oak whisky barrels. The salmon is then fully trimmed by hand to remove all dark meat, thinly sliced, and vacuum packed fresh. With its rich buttery texture and medium sweet smoke flavor, this smoked salmon melts in your mouth and is reminiscent of the Scottish Highlands cure. Cambridge House Balmoral Smoked Salmon is also available in an ASC certified variety.

**Cambridge House Mild®**
Only the finest quality fresh Atlantic salmon is used for our Cambridge House Mild® Smoked Salmon which we hand cure with pure sea salt and then smoke in small batches using local oak from the Santa Ynez Valley. The salmon is then fully trimmed by hand to remove all dark meat, thinly sliced, and vacuum packed fresh. With its delicate, very light smoke flavor, this salmon is the quintessential "London Cure".

**WHY CAMBRIDGE HOUSE®**
Cambridge House® products are produced in one of the few smokehouses left in the world that still smokes salmon in a traditional open-fire smokehouse. Unlike most modern day smokers who use woodchips to produce smoke, we burn real aged oak logs. Our emphasis is on tradition and craft, rather than mass production. We follow time-honored techniques and secret family recipes that allow us to acquire a level of quality and taste paralleled by none. By concentrating solely on fresh never frozen smoked salmon, we are able to maintain a high standard of quality and consistency, which would not be possible with frozen salmon.