

Chapter 1 : How to Preserve a Starfish for a Decoration: 11 Steps

Cut off the head, and rinse the fish in clean, cool water. Surround the cleaned fish with ice, and place in a cooler or ice chest. Drain melted ice from the cooler, and do not store the fish in ice water. Scaling or skinning: Scaling a fish is beneficial because the scales retain an abundance of bacteria.

Cleaning Live Seashells There are various methods that you can use to clean seashells and preserve them, such as the following: It should be deep enough to prevent animals from digging them up and to keep their fishy smell buried with them. Burying them will also allow the insects, larvae, ants, bacteria, and worms to remove all the remaining tissue in the shell and polish the inside of that shell. However, you would have to wait for months for the process to be completed. An alternative would be to put the shell near an ant bed. However, you would have to endure the bad smell despite having only a few shells. This method will also put your little shells at risk of getting damaged when stomped or played around by animals. Just make sure to have your shells covered while the ants do their work, which should only take a few days to a few weeks at most. But before burying or putting them near the ants, wash the shells inside out with a vinegar and water solution. Follow it up with a warm soapy water solution. Then, rinse the shells with fresh water and let them dry. Bleach them, a process that will be explained later. Put the container in the freezer and leave it to freeze solid, usually for 24 hours. Let them thaw if you want to start cleaning them. After defrosting them, let the critter out of the shell. Soak the shells in a vinegar and water solution, wash them with warm soapy water, and rinse them clean. Fill it with water until the shells are covered with at least two inches of water over them. Let the water boil for a few minutes. The larger and the more shells you have, the longer it should boil. A fist-sized shell should be boiled for around five minutes and two of such shells should be boiled for eight. But a big batch of shells should be boiled for 20 to 25 minutes. Do not overdo it to an hour. Remove the shells from the pot with tongs and gloves, then pull the critter out. Make sure it does not come apart to ensure a clean inner shell. Rinse them, then bleach them. Instead, use alcohol, which will be explained later. Before cleaning shells with bleach, make sure that they are tissue-free. Soak the shells in pure bleach. The soaking time varies based on the quantity and type of shells. You can mix all types during the bleaching process. Remove them only when their periostracum is completely gone. This is the flaky leather-like covering found on most live shells. In some shells, the periostracum is thick, which means it is harder and longer for the bleach to eat away. Carefully monitor the shells to spot those without their periostracum and take them out of the solution. During the process, use eye protection, a rubber apron, and rubber gloves. Bleach can cause serious damage if not handled properly. Once the soaking is done, rinse the seashells with fresh water or brush the remaining periostracum away, if there is any. Use a soft wire brush or a toothbrush. You can let the shells shine once more with baby oil. Let the shells dry for a few days. Afterwards, spray them with satin finish polyurethane or clear gloss, although satin gives them a more natural look. The right finish will keep the shells cleaner and prevent them from catching dust so easily. It also stops the shells from accumulating skin oil even if they are frequently handled, hence preserving them. Make sure not to spill it to its surface. You would know which shells are damaged because it will show as a rainbow-like effect on the bottom. If you smell decay, it means there are still critters remaining inside so you have to get it all out. Use a water pick to blast the remains out or let the bugs and ants do their work. Once the critter is removed, do the alcohol rinse again.

Cleaning Dead Seashells If your shells still have coral or calcium in them, brush it off with a handheld wire brush or a small electric drill. You can even create a fun pattern on the shell by leaving some of the deposits out. Use a very fine wet to grit sandpaper to polish the shells. To remove barnacles, soak them in bleach. If there is still some left, use a dental pick, a toothbrush, a water pick, or a grill brush. For rough lips, use a file or a rotary grinder to create a smoother lip on the shell. If you want to make your seashells shine, wipe them with baby oil or mineral oil. You may also spray them with a satin finish or clear gloss. Leave it overnight, although a bigger starfish, such as a Bermuda Star, should be soaked for two nights. After soaking, let it dry by putting it out in the sun or by using paper towels. Make sure to put the legs down to stop them from curling up when they dry. Have fun in cleaning, preserving, and collecting seashells and starfish with these tips.

Chapter 2 : 4 Ways to Clean/Gut a Fish - wikiHow

Clean the fish as soon as possible. Thorough cleaning of the body cavity and chilling of the fish will prevent spoilage. Fish spoilage occurs rapidly at summer temperatures; spoilage is slowed down as freezing temperatures are approached. Put the fish on ice. Ice is the key to fresh tasting fish. Pack cleaned fish in a cooler of one pound of crushed ice for each two pounds of fish.

Our site has been mentioned in: Improper cleaning or storage can result in inedible fish or game. Fish Do not eat fish that appears spoiled. Cooking does not ensure that spoiled fish will be edible. Signs of spoilage are-- Sunken eyes. Gills should be red to pink. Scales should be a pronounced shade of gray, not faded. Slimy, rather than moist or wet body. Sharp or peppery taste. Eating spoiled or rotten fish may cause diarrhea, nausea, cramps, vomiting, itching, paralysis, or a metallic taste in the mouth. These symptoms appear suddenly, one to six hours after eating. Induce vomiting if symptoms appear. Fish spoils quickly after death, especially on a hot day. Prepare fish for eating as soon as possible after catching it. Cut out the gills and large blood vessels that lie near the spine. Gut fish that is more than 10 centimeters long. Scale or skin the fish. You can impale a whole fish on a stick and cook it over an open fire. However, boiling the fish with the skin on is the best way to get the most food value. The fats and oil are under the skin and, by boiling, you can save the juices for broth. You can use any of the methods used to cook plant food to cook fish. Pack fish into a ball of clay and bury it in the coals of a fire until the clay hardens. Break open the clay ball to get to the cooked fish. Fish is done when the meat flakes off. If you plan to keep the fish for later, smoke or fry it. To prepare fish for smoking, cut off the head and remove the backbone. Snakes To skin a snake, first cut off its head and bury it. Then cut the skin down the body 15 to 20 centimeters Figure Peel the skin back, then grasp the skin in one hand and the body in the other and pull apart. On large, bulky snakes it may be necessary to slit the belly skin. Cook snakes in the same manner as small game. Remove the entrails and discard. Cut the snake into small sections and boil or roast it. Birds After killing the bird, remove its feathers by either plucking or skinning. Remember, skinning removes some of the food value. Open up the body cavity and remove its entrails, saving the craw in seed-eating birds , heart, and liver. Cut off the feet. Cook by boiling or roasting over a spit. Before cooking scavenger birds, boil them at least 20 minutes to kill parasites. Skinning and Butchering Game Bleed the animal by cutting its throat. If possible, clean the carcass near a stream. Place the carcass belly up and split the hide from throat to tail, cutting around all sexual organs Figure Remove the musk glands at points A and B to avoid tainting the meat. For smaller mammals, cut the hide around the body and insert two fingers under the hide on both sides of the cut and pull both pieces off Figure When cutting the hide, insert the knife blade under the skin and turn the blade up so that only the hide gets cut. This will also prevent cutting hair and getting it on the meat. Remove the entrails from smaller game by splitting the body open and pulling them out with the fingers. Do not forget the chest cavity. For larger game, cut the gullet away from the diaphragm. Roll the entrails out of the body. Cut around the anus, then reach into the lower abdominal cavity, grasp the lower intestine, and pull to remove. Remove the urine bladder by pinching it off and cutting it below the fingers. If you spill urine on the meat, wash it to avoid tainting the meat. Save the heart and liver. Cut these open and inspect for signs of worms or other parasites. If the liver appears diseased, discard it. However, a diseased liver does not indicate you cannot eat the muscle tissue. Cut along each leg from above the foot to the previously made body cut. Remove the hide by pulling it away from the carcass, cutting the connective tissue where necessary. Cut off the head and feet. Cut larger game into manageable pieces. First, slice the muscle tissue connecting the front legs to the body. There are no bones or joints connecting the front legs to the body on four-legged animals. Cut the hindquarters off where they join the body. You must cut around a large bone at the top of the leg and cut to the ball and socket hip joint. Cut the ligaments around the joint and bend it back to separate it. Remove the large muscles the tenderloin that lie on either side of the spine. Separate the ribs from the backbone. There is less work and less wear on your knife if you break the ribs first, then cut through the breaks. Cook large meat pieces over a spit or boil them. You can stew or boil smaller pieces, particularly those that remain attached to bone after the initial butchering, as soup or broth. You can cook body organs

such as the heart, liver, pancreas, spleen, and kidneys using the same methods as for muscle meat. You can also cook and eat the brain. Cut the tongue out, skin it, boil it until tender, and eat it.

Smoking Meat To smoke meat, prepare an enclosure around a fire. Two ponchos snapped together will work. The fire does not need to be big or hot. The intent is to produce smoke, not heat. Do not use resinous wood in the fire because its smoke will ruin the meat. Use hardwoods to produce good smoke. The wood should be somewhat green. If it is too dry, soak it. Cut the meat into thin slices, no more than 6 centimeters thick, and drape them over a framework. Make sure none of the meat touches another piece. Keep the poncho enclosure around the meat to hold the smoke and keep a close watch on the fire. Do not let the fire get too hot. Meat smoked overnight in this manner will last about 1 week. Two days of continuous smoking will preserve the meat for 2 to 4 weeks. Properly smoked meat will look like a dark, curled, brittle stick and you can eat it without further cooking. You can also use a pit to smoke meat.

Drying Meat To preserve meat by drying, cut it into 6-millimeter strips with the grain. Hang the meat strips on a rack in a sunny location with good air flow. Keep the strips out of the reach of animals and cover them to keep blowflies off. Allow the meat to dry thoroughly before eating. Properly dried meat will have a dry, crisp texture and will not feel cool to the touch.

Other Preservation Methods You can also preserve meats using the freezing or brine and salt methods. **Freezing** In cold climates, you can freeze and keep meat indefinitely. Freezing is not a means of preparing meat. You must still cook it before eating.

Chapter 3 : Cleaning and Preserving Seashells and Starfish | Seashells on Top

Clean your starfish. An optional step before preserving the starfish is to take some time to clean it up for display. While not essential, some collectors like to submerge the starfish in slightly soapy water and dry it thoroughly before soaking in alcohol or drying in salt.

Museum collections are an irreplaceable resource. If possible lay jar on side during fixation. Carefully wrap specimens in damp cloth and seal in plastic. Preserved fish specimens are central to documenting and describing global biodiversity through time. Worldwide, museum and university collections provide irreplaceable resources and have an enduring role in taxonomic, ecological, biogeographical, and evolutionary studies. If correctly preserved and handled specimens can last, more-or-less intact, for centuries. It is therefore important that the correct preservation procedures are followed to ensure the quality and longevity of preserved fish specimens. If not already dead at the time of collection fish should be killed by application of a lethal dose of anesthetizing solution. Anaesthetized fish relax and can be preserved in a fully natural state. Common fish anesthetics include: MS tricaine methane sulphonate a white water-soluble powder that is stable when kept cool and dry. Benzocaine ethyl aminobenzoate a colorless crystalline or white powder that is cheaper than MS but a little less effective. However these chemicals are all relatively expensive and often difficult to obtain in developing countries, and also may have potential harmful human side effects if not carefully used. An excellent, cheap and widely available alternative is clove oil or eugenol. Clove oil is available at most pharmacies worldwide. It is not readily water-soluble and should be mixed with ethanol before addition to water. A useful article on the use of clove oil as cheap and effective eco-friendly alternative is available here. Specimens should be rinsed in water to clean off any mud or sand. Methods for taking tissue vouchers are described here. Prior to long-term preservation specimens will need to be fixed as soon as possible to prevent further breakdown of tissues. For adequate fixation in warm climates it is important to make a strong formalin solution. Adequate initial fixation is critical for long-term preservation. Note that formalin is slightly acidic, and long term storage of fish in unbuffered formalin can result in bone deossification so it is best to add some marble chips, crushed oyster shell, or a few ml of borax to neutralize the formalin stock solution. Rubber gloves should be worn while using formalin or handling formalin fixed specimens. If you get formalin on your skin or in your eyes wash it off with large amounts of water. Always use formalin outdoors or in a well-ventilated area. Fish specimens should be fixed in a natural posture, so try to straighten bodies, close open mouths and arrange fins prior to fixation. Place a watertight lid on the jar and lay it on its side. Where possible fish should float freely to avoid curling or bending. Specimens should be left in this solution for several days. Fishes of cm or smaller will need to be fixed for days, larger specimens should be fixed for days. Before fixing large specimens it is advisable to inject formalin into the body cavity through the vent or to make a lateral incision on the right side of the body cavity to allow the fixative into the body cavity. This is particularly important with large herbivorous fishes, as their guts will rapidly deteriorate. Different species captured at the same site can be fixed and stored together but do not to pack the jar too fully. The labels should be written with a soft pencil not in ink. The field site number provides a link to all of the data that should be recorded by the collector in a field notebook. An example of a field notebook entry is shown above in the lefthand column. Once specimens are fully fixed they should be well hardened and rigid they can be transferred for long-term storage in alcohol, or wrapped for shipment to a museum. If alcohol is not available for long-term storage, specimens can be stored in formalin. If formalin storage is the only option then care should be taken to ensure that the formalin is well buffered and maintained at neutral pH. For shipment of formalin fixed specimens the following procedure is recommended: Specimens should be soaked in water overnight to remove all excess formalin. Strips of cheese cloth, muslin, or loose weave cotton should be dipped in water and excess water squeezed out so that the strips are moist but not dripping wet. Specimens should then be wrapped in the damp material so that each specimen is covered and protected. The material covered specimens should then be place in a plastic bag, along with a clean label noting the field site number. The plastic bag should be tightly sealed and placed within another plastic bag to ensure that the specimens

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remain moist. Once packed the specimens may be boxed and shipped. Fully fixed specimens that remain damp may safely be stored for at least a month, although the sooner they can be unpacked, sorted and preserved in alcohol the better. A useful manual outlining more details on fish collection methods and standards is available [here](#).

Chapter 4 : Fastest Way to Clean & Freeze Catfish | Our Everyday Life

Large fish or large pieces of fish will keep longer than small pieces. Lean fish (panfish and walleye) store better than fatty fish (trout). Freeze the Fish. Freezing is another common way of storing fish. Frozen fish can last from three to 12 months. However, the preparation for using freezing for fish storage is important. A fish can lose its flavor if it comes in contact with air. Here are a few methods for freezing: Clean the fish, then place it a freezer safe ziploc bag.

Search Site If you want fresh fish from catching to the table - chill out! Keeping fish in top condition from the time you catch it till the time it is cooked is relatively easy, and oh, what a difference it makes to the taste. It is part of the fishing culture, with a capital K. Then how come so many of those who rabbit on so vociferously about this right, bring back fish for the table that is often an inedible mush – a pale travesty of the genuine delight available by serving truly fresh fish? The crew sets out in the morning and over the next four or five hours catches a feed of fish. As they are caught, the fish are chucked into the fish bin where they flap and struggle as they slowly drown in the air. As more fish are caught they are thrown on top of the fish already dead and dying in the bin. By the time this bin of fish gets to shore it should not be eaten. By the time our intrepid crew get back to the bach, crib, campsite or home, the fish is a smelly, slimy mess. Cleaning and preparing the fish to cook is a long slow job – the soggy, flabby-fleshed bundles of slime are hard to handle. But eventually fish fillets make their way into the fry pan where foul cooking smells begin to fill every nook and cranny in the immediate vicinity. The whole performance, in a word, disgusting. It is a sad fact is that much of the fish served up by amateur fishermen is passed its used-by-date. By the time it reaches the table it is well on the way to being rotten. Many fishermen would be better advised to go fishing on an exclusively catch-and-release basis, and buy some fish to eat on the way home at the fish shop. Fact is – if we have any right to demand a share in the way our fishery is managed, and that a significant share of that fishery is reserved to ensure that recreational and sport fishers can indeed continue to catch a feed of fish – then it is also true that we must use our share with care. That share must not only be controlled and managed by the obvious measures such as catch limits, etc. Article continues below advertisement If you were buying fish at the fish shop, the rules for checking the condition of the fish are simple. Are the eyes clear and bright? If the eyes are cloudy or dull, the signs are the fish has not been treated right after it was caught. Soft flabby flesh is a sure sign that the fish has not been properly cared for since capture. The flesh is soft it is bruised, or beginning to decompose, or both. Is the fish slimy? Excessive slime is a sure sign the fish has been allowed to overheat and is beginning to decompose. Does the fish stink? Fresh fish in good condition has a clean slight fishy smell, not unpleasant, and not strong. There is no reason why the fish we catch at sea cannot be in prime condition when we start preparing it for the table. The simple facts are that to produce table fish in prime condition to be served is a very simple process of just five easy steps. First step – fill a chilly bin insulated bin with ice, lots of ice. Saltwater ice is best. Keep adding ice regularly. Fourth step – at any break in the action remove the stomach and gills and drop the fish back into the slurry, or move to step five. Article continues below advertisement Following these simple steps has very real advantages. When the time comes to prepare the fish for the table, the job is much easier and much more pleasant. The fish will not be slimy so it is easier and safer to handle. Because the flesh is chilled down, cutting and slicing is much easier and more efficient. Filleting especially is a breeze. Many people, who have trouble filleting fish, have this trouble because the fish they are trying to fillet is so hard to handle because of slime and soft flesh. Making clean sweeping cuts is much easier through flesh that has the consistency of soft balsa wood. The job will be more pleasant because there will be little or no stink of fish. Lack of complaints from family and friends will be a bonus. The cooking fish will smell appetizing, not off-putting. I know many people who do not like eating fish because of bad experiences in the past from the smell of cooking rank fish. Smell is an integral part of taste – bad smell equals bad taste – that is what our brain tells us. But by far and away the biggest bonus will be in the taste. There is little to compare with the taste of fish that has been well cared for since capture, especially fish that we have caught ourselves. For me that is one of the true joys of fishing. Despite the very real problems in our saltwater fisheries, in comparison with most other places in the world our fishery is a

dream fishery. The ability to take to the sea with a realistic anticipation of hooking into a feed of fish is one of the things that make New Zealand unique. Article written by Tony Bishop Bish When fishing one mistake can be enough to kill you Danger on the water can creep up on you, unnoticed, till too late. I was lucky, very lucky. Much more lucky than I deserved to be. I broke too many rules.

Chapter 5 : Preserved Fish Skeleton

Soak overnight in full strength bleach solution. Scrub with stiff brush removing barnacles and outer skin using strong soapy water OR 50% bleach solution. Repeat process if necessary. Rubbing shells with mineral oil will preserve the luster (nacre) and color. You can also use 3 part Baby oil & 1 part lighter fluid.

What the symbols mean: This means this is a good way of cleaning the bones This means it might work, but it might not, or that it might work but it is messy or smelly This means I do not recommend doing this at all. Cleaning bones using biological washing powder Biological washing powder can be bought from supermarkets and is the type of powder used for cleaning clothes in a washing machine. It is very cheap. Some people recommend Biotex but I have never used it. Biological washing powder contains enzymes are tiny, tiny organisms which break down fat and soft tissue. You add the powder to hot or warm water not boiling water, see below and leave bones in for usually a few days. It helps if the water is kept warm in this time. After you finish, rinse the bones really well other wise the enzymes will keep eating the bone. Then dry them using the method below. This method is the one recommended to me by museums. Cleaning bones with hydrogen peroxide Hydrogen peroxide is a chemical which bleaches the bone without damaging it. It can be difficult to get hold of in large quantities. For even a small skull, you might need one or two litres. Chemists sell it in very small bottles, but I buy it from hairdresser supply stores. It is difficult to buy large quantities because you can make bombs from it. The liquid version is much better than the creme version, because the creme version will foam up after a while and overflow. Be very very careful with hydrogen peroxide. Get a responsible grown up to help. Rinse the bones or skull with water to get out any dirt or bugs. Make sure all the bones are underneath with no air bubbles. Then leave for a few days, sometimes a week. You can reuse the peroxide a few times. Peroxide will not dissolve soft tissue or flesh but it can soften the tissue to make it easier to remove. It also sterilises the bone. Cleaning bones with dermestid beetles Dermestid beetles are beetles that eat dead flesh. They are kept in special tanks, and kept warm and constantly fed with dead things. They are tiny, smaller than a fingernail, but they can eat a lot of flesh in a small time leaving the bone nice and clean. Dermestid beetles are excellent at leaving clean bone behind, but the flesh needs to be fresh for the best results. But I also tried it with my bat skeleton and the results were amazing! The beetles are really good at very small animals because they leave just enough flesh for the skeleton still to be connected. Cleaning bones by burial Burying a dead body might seem obvious but it is not as good as leaving the bones above ground. If you need to bury, leave the body above ground for a day or so in warm weather so flies can lay eggs which make maggots which eat the flesh. I buried this fox , my squirrel and a fallow deer head. The difficult part is knowing when to dig up. It would have been better to leave it for a another couple of months. For small animals you can wrap in a muslin bag , which is a thin material. If you bury in the wrong type of soil, like sand or very wet soil, it can actually preserve the body! Leaving bones above ground to clean Dead bodies left on the surface rot down really well. The red deer above is in my collection and is called Dixie. It was shot in April, and three months later it was white bones. Nature is much better at cleaning bones than we are. The problem with leaving bodies in the open is that they can get taken away either by animals or people. Dead animals by the side of the road usually get taken away by the council. Foxes can move dead bodies, even skeletonised ones, over a big distance, and pull them apart. A good way is to leave them in a wire mesh or cage like I tried to do with this otter before the police caught me! I left my roadkill badger Emily wrapped in mesh hidden in a wood. After I did, I simmered the bones in water with biological washing powder. My friend Mrs Powell puts small animals under an upturned flowerpot with tiny gaps that only flies can get in, and that rots the animal but keeps the bones safe from predators and water. Cleaning bones in cold water maceration Rotting soft tissue in water is horrible and smelly. I recommend you do not do it if its near anyone else that can smell it. I have used soaking in cold water for when the body is skeletonised but there are still tendons attached like in the picture above. The water softens the tendons and makes them easier to cut. Cleaning bones in hot water When someone shoots a stag with a gamekeeper there, the gamekeeper will usually offer to mount the skull as a present. To do it quickly usually the next day he will cut off the fur skin and most of the flesh, and simmer not boil it in a big pot until

the flesh falls off. This is generally not the best way for most people. It is messy and smelly, but it is quick. Adding biological washing powder can help too. This is now the method I use the most. I use a slow cooker, and add biological washing powder. I normally leave it overnight on "High" when my mum is away, because the smell of the biological washing powder is not good. I have had one juvenile red deer skull which fell apart into dust after being simmered for a second time. I recommend only going this for about six hours, on medium, and let it cool down slowly afterwards. This makes any fat present thinner, so it can soak inside the actual bone, and it will lock the fat inside the bone when it cools. The fat will come to the surface over time and make your bones look rubbish and horrible. If you have boiled bones already, try using biological washing powder to get rid of the fat.

Chapter 6 : How to keep Fresh Caught Fish Fresh

By the time our intrepid crew get back to the bach, crib, campsite or home, the fish is a smelly, slimy mess. Cleaning and preparing the fish to cook is a long slow job - the soggy, flabby-fleshed bundles of slime are hard to handle.

It can also be dangerous due to the risk of disease transmission when handling animal tissue and brains that may be contaminated. However, if you are not squeamish about handling the carcass of an animal and take a few simple precautions, you can clean and preserve a skeleton yourself, allowing you to choose how to best display your trophy. Remove as much flesh as possible using the skinning knife, taking care not to scrape or damage the bones. The more flesh you can remove now, the less work will be required later. Soak the carcass for six to eight hours in warm water. Straighten the wire coat hanger. Bend one end into a loop. Feed the coat hanger into the brain cavity and use a stirring motion to break apart the brain tissue. Rinse the brain cavity with warm water and repeat the wire stirring to remove as much tissue as possible. Sciencing Video Vault Fill the cooking pot with fresh water and heat it to approximately 90 degrees Fahrenheit. When the water is at the appropriate temperature, add the carcass. Check the carcass every 15 minutes, removing flesh each time using the skinning knife and picks or dental tools until the skeleton is clean. Strain the cooking water using a colander or wire screen to catch any small bones or teeth that may detach from the carcass. Examine the bones for any sign of a white, waxy residue. If you find this residue, degrease the bones using undiluted ammonia or a solution of dishwashing soap and steaming not boiling water. Prepare a solution of hydrogen peroxide and water. Soak the bones in this solution for up to three days to bleach them. Glue the bones together using clear-drying glue. Spray the skeleton with several thin layers of polyurethane spray. Allow each layer to dry according to manufacturer instructions before spraying the next coat. Tip To minimize odors, cook the carcass outdoors if possible. Overcooking the carcass can damage the skeleton and even dissolve some of the bone. In a dry climate, the bones may become brittle or cracked during drying if they have been soaked in water for too long. If ambient humidity is low, boil the carcass for the absolute minimum time necessary to remove all of the flesh and tissue. Warning Always wear protective gloves when handling a carcass, as tissue or raw brains can transmit disease.

Chapter 7 : Preserve Fish In 7 Smart Ways For The Hard Times Ahead

Method: Clean and fillet the fish, slicing it into thin quarter-inch strips. Hang the strips out to dry in the hot sun – knots of breeze is helpful too – with thread or thin wire. Hang the strips out to dry in the hot sun – knots of breeze is helpful too – with thread or thin wire.

If you plan to eat it, one of the most important things is to keep it fresh. Freshwater fish can be placed in the livewell on the boat, or on a stringer to keep it alive until you are able to clean it. If you cannot keep the fish alive, clean it and place it on ice right away. If you are not going to keep the fish, release it quickly to avoid harming it. Saltwater fish should be put on ice right away. Most will not stay fresh kept in a livewell or on a stringer. Insert the knife into the vent of the fish, and cut up along the belly to the head. Remember to keep the knife shallow because placing it too deep will puncture the intestines. Spread the body open and remove all of the entrails. The kidney if your fish has one is located by the backbone, and can be scraped out with a spoon. Cut off the head, and rinse the fish in clean, cool water. Surround the cleaned fish with ice, and place in a cooler or ice chest. Drain melted ice from the cooler, and do not store the fish in ice water. Scaling a fish is beneficial because the scales retain an abundance of bacteria. Scaling most small types of fish and leaving the skin on, locks in moisture and keeps the fish from drying out. To scale the fish, hold it down and scrape upward starting from the tail and going toward the head. It is a good idea to skin larger fish such as catfish and bullhead because it improves the taste and removes the layer of fat under the skin. The fatty layer of the skin is where most of the contaminants are stored. To skin a fish; clamp the head down, cut through the skin behind the pectoral fins, and peel the skin down toward the tail with pliers. To remove the head, backbone and entrails; break the head off and pull it away from the body, taking the insides with it. If you have a larger fish, you will probably choose to fillet it, and get the meat without the bones. Keeping the knife inside the fish; cut through the ribs toward the tail. Do this on both sides. Then cut the ribs away from the fish. Place the skin side down, and cut through the fillet a quarter inch above the tail to the skin. After you wash the fillet in cold water and dry it with a paper towel; you may choose to cook or freeze it. Fish tend to last longer when frozen with the skin on. The smaller the package, the quicker it will freeze and slow the deterioration process. If you choose to freeze a fish make sure it is wrapped tightly in an airtight freezer wrap or bag. Remember to date the package so you will know how long it has been in the freezer. White fish last longer and will stay good in the freezer for several months. Oily fish tend to go bad after a couple of months. After removing it from the freezer the fish should be thawed as quickly as possible by placing it in cold water. You should never place it at room temperature, or in hot water. There are a couple of important tips to follow when cleaning and preserving your catch. However, if you take the necessary precautions you will have a delicious fish dinner. Always remember to keep the fish fresh. Unless you are going to cook it right away; freeze it as soon as possible.

Chapter 8 : Wilderness Survival: Food Procurement - Preparation of Fish and Game for Cooking and Storage

How to save fish jaws from your catch - Duration: Wilderness Medic 14, views. How To: Clean A skull The Easy Way - Step By Step Preserve Bichirs & Other Armoured Fish - Duration.

One of the small treasures discarded by many of these outdoors people is the skull of the hunted or trapped animal. In addition to enjoying the natural wonder of skulls, a skull collection can be a great addition to a classroom in a variety of courses, including art, science and social studies. Cleaning a skull is an easy process and can be no more unpleasant than pulling meat off a cooked soup bone. Here are a few suggestions of how to clean a skull for display or study. The initial step in cleaning a skull is boiling. The hair and hide should be removed. They contain oils that permeate the bone when boiled and the result is a yellow, greasy skull. Rotting skulls are no fun to clean and may cause a revolt in the household. If the skull is malodorous from decay, it will be repugnant during boiling. In this situation, boil it on a camp stove outside, or in the garage, in a castaway pot. Immerse the skull in water and let simmer. A thawed wolf or bear skull requires 2. Smaller skulls, such as marten, fox or lynx, take about 40 to 60 minutes. Skulls from old age animals often require longer. Frozen skulls will take about 15 to 30 minutes longer. The skull is ready to be cleaned when the muscle pulls off easily. Do not boil the skull too long as this can crack the teeth and soften the bone. It is best to remove the meat and brain tissue while they are still quite warm. Once cooled and dry, thorough removal of tissue is more difficult. The muscle, if cooked sufficiently, comes off in hunks. Use a small knife a scalpel works great if you have one to gently scrape away stubborn tissue, but take care not to cut or mar the bone. Nerve and connective tissue can be teased out of holes and crevices with a wire or large tweezers. The tough part is cleaning inside the cranium brain case. This is done through the oval opening at the back of the skull, where the skull attaches to the spine. On a bear or wolf, a small spoon is handy for scooping out the brain. Running a stiff wire or small knife around inside the skull, between the brain tissue and bone, helps loosen it and sometimes it will come out in large pieces. With smaller skulls, a large tweezers for teasing out brain tissue works as well as anything. Repeated rinsing flushes out loose tissue. There are scroll-like, delicate bones in the nasal cavities of mammals. If you want to keep them in the skull, work gently with them. Flushing water through the brain cavity and nasal cavity will work out some of the residual tissue in these bones. Leave big skulls bear, wolf, caribou, bison in this solution for 3 days. The skull has soaked long enough when the remaining tissue can be easily removed. A small, stiff-bristled brush, a small knife scalpel and tweezers are adequate tools for doing the final clean up. Rinse the skull well after you have removed the last, stubborn tissues. Teeth will invariably loosen during boiling and cleaning. Hang on to them and glue them back in place with white glue once the skull is clean and dry. The skull should be completely dry if it is to be stored in a box or plastic bag. In the Alaskan interior the dry climate makes it trickier to preserve a cleaned skull. The teeth in particular become very brittle and cracked. Boiling and soaking should be done at absolute minimum times to reduce excessive cracking of bone in dry climates. Once the skull is clean and dry it can be sealed with varathane to help retard cracking but it may turn yellow from the spray. Spray or paint the skull with 2 light coats and 1 final, thick coat of varathane. Painting the teeth and skull with diluted, white glue before applying varathane helps too. If teeth start to crack, try filling the cracks with super glue to reduce further fracturing. If you decide you want a skull or two, there are a few things to remember before you begin the search for specimens. Some species are protected by state and federal laws, and it is illegal to possess any parts of these animals. Examples are bald eagles, any birds protected by the migratory bird act, and marine mammals. Skulls of most animals taken during established hunting seasons within state and federal regulations are legal to possess. Once the skull is cleaned, the seal can be removed. Skulls, of some species, like some other animal parts, cannot be sold, purchased or bartered. A hunter or trapper can give you a skull but, again, check the sealing requirements for that species. This could be considered wanton waste, which is a misdemeanor. Handle carnivore skulls from the western and northern coasts of Alaska using gloves, preferably disposable ones. There have been several cases of rabies reported from these areas particularly in wolves and foxes. Once the skull has boiled for about 30 minutes the rabies virus will be destroyed. Sources of

Skulls skulls will probably need to be cleaned Hunters and Hunting Associations.

Chapter 9 : How to Preserve a Skeleton | Sciencing

Cleaning and gutting a fish is a messy job, and you won't want to clean scales or skin off your kitchen counter tops, sink, and walls when you are finished. Many marinas and other fishing areas have cleaning stations set up for this purpose.

Fortunately there are several refrigeration-free techniques that not only preserve fish on board but also produce a variety of delicious textures and flavors. As when preserving any food, make sure to always work with sanitized hands, surfaces and equipment. Improper practices can result in food-borne pathogens like Salmonella, E. Careful practices will ensure safe food. So what is preservation all about? The aim of preservation is to protect fish from the putrefying bacteria and enzymes that cause it to rot. This is done by creating an environment in which the bacteria cannot survive e. The methods outlined below each accomplish this in different ways, producing varying shelf lives, textures and flavors. One way to preserve fish is to take it ashore and smoke it on the beach in a smoker. Gut, bleed and wash the fish, then apply salt to the belly cavity and skin. In warm weather do this ASAP so that the salt penetrates, reducing water content before the flesh can spoil. Put the fish in a container and cover with a damp cloth. Brine-salting Brine-salting, the method used for Scandinavian salted herring, keeps fish for up to nine months. This is a great technique for lean fish like salmon, rockfish, mackerel and herring. Cleaning and filleting the fish. Roll fish in salt and layer in the crock, adding salt to the bottom and between each layer. Salt will draw water out of the flesh, creating brine that inhibits certain microorganisms and enzymes. Place a weight on the fish to submerge them in the brine and to prevent spoilage. Small fish 8 pounds or less should cure for two days; larger fish may require up to 10 days. Before cooking, rinse and soak the fish for several hours. Properly dried fish should keep for up to two months. Clean and fillet the fish, slicing it into thin quarter-inch strips. Hang the strips out to dry in the hot sun " knots of breeze is helpful too " with thread or thin wire. After 12 hours, the strips should develop a dried protective coating the insides will dry more slowly over time. Bring the fish in at night to avoid dew. As the fish continues to dry, the lack of water will suspend all microbial activity. Once dried, fish can be used in soups and stews or even crushed as a condiment. Drying fish on hooks on the lifeline. Smoking In cold and humid climates, the sun cannot dry the fish fast enough and putrefaction sets in. Smoking is therefore a great option because it not only preserves the fish for several months through drying and anti-microbial compounds , but it also has a very rich and distinctive taste. Clean and fillet the fish, then soak in brine for three to 10 hours depending on the size of the fish. Build a fire in your smoker and then smother it with green wood. Canning Canning is the preferred method for preserving fish amongst sailors due to its ease and reliability. Canning fish in mason jars. Fill a pint-sized sterilized mason jar with fish, leaving an inch of space at the top. Add one teaspoon of salt and screw on the lid. Place the can upright in the pressure cooker with enough water to cover two-thirds of the can. Cook for one hour and 45 minutes at pounds of pressure. Canned fish works well in a variety of meals, including my personal favourite: With some basic supplies and a bit of time, keeping fish on board can be quite straightforward. The methods above should hold you in good stead, keeping your galley stocked with a variety of long-lasting fish options.