



MANISTEE
The Western Point City

FISH CLEANING
STATION









DUPONT

TYW

NOFLARE

WARNING



Explore the Shores Welcome to the Manistee Fish Cleaning Station!



Where Life Meets Water

A booklet called "Where to Fish" in Manistee County, published in 1939, noted that:

"The beautiful little city of Manistee, famed in the days of the lumber baron, is the western gateway to the vast federal forest project. Situated as the city is on Lake Michigan and Manistee Lake, into which empty the well-known Big and Little Manistee rivers, the city was once the mecca of thousands of ardent anglers in the days of the now extinct grayling."

Just as we honor the past in remembering Manistee's recreational fishery so do we proudly lay claim to the present as one of the most successful ports for recreational angling within the entire Great Lakes. We are blessed by rivers and tributaries that host natural reproduction of salmon and trout and waters that suit a wide variety of fish species ranging from walleye and northern pike to large and smallmouth bass to all forms of panfish and much more.

The following is intended to help you identify the fish that you may harvest from our Port and surrounding waters.

Common Fish Species Found in These Waters



SMALLMOUTH BASS



ROCK BASS



BLACK CRAPPIE



BLUEGILL



PUMPKINSEED SUNFISH



YELLOW PERCH



LARGEMOUTH BASS



WALLEYE



NORTHERN PIKE



STEELHEAD



COHO SALMON



CHINOOK SALMON

Learn about Explore the Shores locations by going to www.exploretoshores.com

Cleaning and Preparing Your Catch



Step 1 - Opening the Fish

Insert your knife just in front of the vent (anus) of the fish. Don't cut into the vent because the intestine may contain matter that affects the taste of the meat. Cut along the centerline of the belly towards the head. Take care to not cut into the internal organs. Keep cutting to where the two gill covers meet.



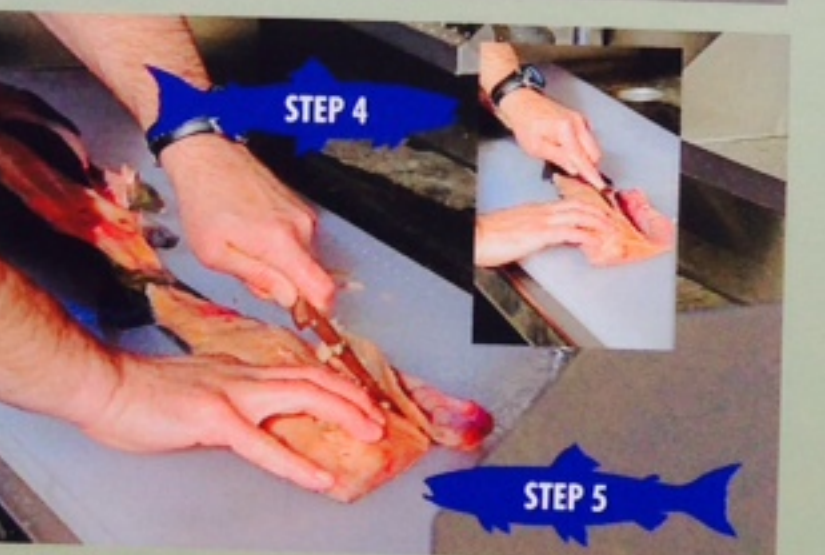
Step 2 - Preparing to Fillet

With your fish on its side, start cutting behind the head on the top of the fish. Cut down until you hit the backbone and extend the cut down the side of the fish behind the pectoral fin. Turn your fish over and make a similar cut in the opposite direction. If you wish, you can steak your catch at this point by cutting downward through the fish backbone in 1 to 2 inch increments. To package your steaks, skip to Step 7.



Step 3 - Fillet

Lay your fish on its side and start the fillet cut at the back of the head of the fish, just above the backbone. Cut along the backbone to the tail. You now have a large fillet. Remove the fillet from the other side in a similar fashion. You should now have two large fillets.



Step 4 - Removing the Rib Bones

Insert the point of your knife into the meat at the first rib's mid-point, just beneath the rib. With a slow, gentle sawing motion, carefully cut towards the bottom of the fillet while keeping the sharp part of the blade angled slightly upwards to avoid getting too deeply into the meat. Your knife should be cutting right along the ribs.



Step 5 - Removing the Belly Meat

It's recommended that you remove the bottommost portion of belly meat on the fish. This meat tends to be oilier, tougher, and more strongly flavored. Because fat can also accumulate chemicals, you will also reduce chemicals in the fillet by removing belly meat.

You now have a large fillet. The only bones remaining are pin bones that were cut off when you cut the fillet from the backbone. You can feel these in the meat and may remove them with needlenose pliers or leave them in the meat. When cooked or smoked, the meat shrinks and the bones become very apparent and are much easier to remove.

Step 6 - Skinning the Fillet

Many anglers skin the fillet. To do this, insert the knife between the meat of the fillet and the skin at the tail of the fillet and run the knife slowly up the fillet between the meat and the skin. Go slowly to preserve the meat and uniformly remove the skin.

Step 7 - Packaging and Storing

There are a number of ways to package and store your fillets. If you will be dining soon, you can simply put your fillet in a zip lock bag, put them on ice in a cooler until you reach a refrigerator.

If you are packaging your fish to freeze and enjoy later, you may wish to:

1. Purchase and use a vacuum sealer to remove as much air as possible before freezing your catch. Salmon and Trout meat have high fat levels and freezer burn will happen if the meat is exposed to the air in a frozen state, creating a pronounced off-taste. Remember to keep your packaged fillets on ice until you reach a refrigerator or freezer.

2. Pack the fillets in a zip lock bag and fill the bag with water to remove air from around the fillet. Be sure to zip the bag tightly so water does not leak from the bag.

3. Push as much air as you can out of the zip lock bag with fillets before closing the bag. It's impossible to remove all air using this method so consuming your fillets as soon as possible is recommended with this option.

Step 8 - Clean Up

All fish waste must be placed in the bucket at your cleaning station and deposited in the cold storage area where it will be picked up by a company that recycles fish wastes into marketable products. Please use plenty of water to wash down your cleaning area to remove odor and make the cleaning space ready for the next angler. At times, this facility experiences very high use. Your patience and proper use of this facility will be greatly appreciated by all anglers that follow you with their catch of salmon and trout.



DNR Fisheries Division

Supporting Angler Success

Michigan's Great Lakes sport fishery has been monitored with a statewide contact creel survey program since 1983. The objective of the program is to obtain a continuous record of sport catch, catch rates, and catch composition for the Great Lakes and other important fisheries. At the Manistee Fish Cleaning Station, you may often see a DNR Fisheries Creel Census Clerk. They are not interested in your fishing license but they are very interested in knowing about your time on the water and what you caught. The important information gathered by creel clerks is the raw data used for analyses that help focus and develop Michigan's fisheries programs. Creel clerks will ask you when you began and ended your fishing trip and what you caught. They may also ask to weigh your catch and collect some scale samples used to determine age and growth. If a fish has certain fin clips, the clerk may ask for the snout of the fish to recover a very small implanted tag used to track migratory patterns and growth. The more information you supply, the more you are able to support the future of our fisheries!

And don't be afraid to ask the clerk about where, when and how fish are being caught based on the survey results. The clerk may be your best source of accurate information that can really boost your angling results.

DNR Fisheries Division can also be contacted by calling the Cadillac Service Center 231-775-9727 or email: DNR-Fisheries@michigan.gov



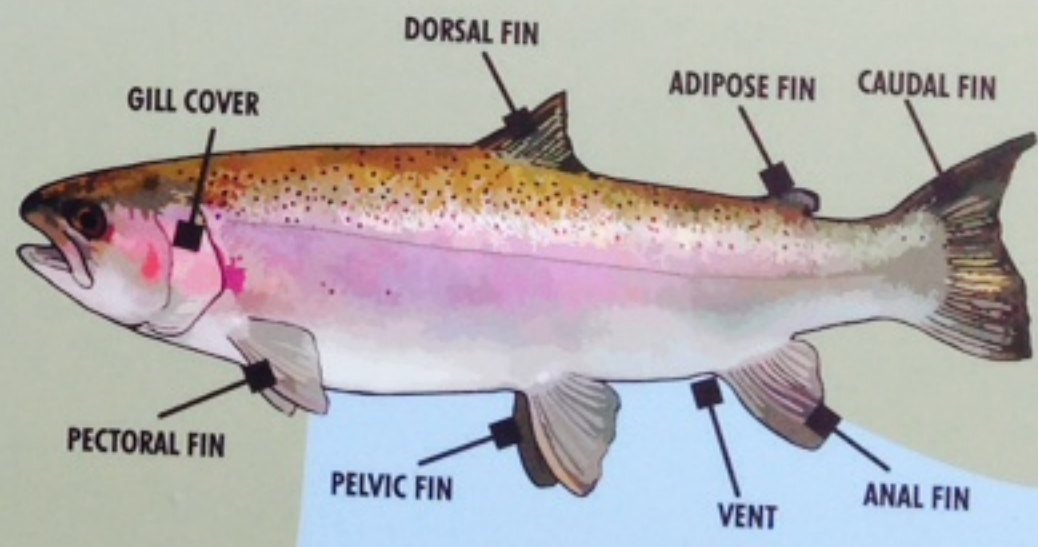
Funded by the Great Lakes Fishery Trust and the City of Manistee, the Manistee Fish Cleaning facility was built in 2013 to provide thousands of anglers with an outstanding place to properly clean their catch to enjoy our recreational fishery to its fullest. The following information is provided as a guide to help you safely and properly clean and prepare your catch for the table.

FILLET KNIVES ARE SHARP! Always use caution when using a fillet knife. Use common sense guidelines whenever you handle a knife:

- **Cut away from yourself**, not towards yourself.
- **Take your time.** Attempting to clean your fish quickly can cause carelessness and injury.
- **Your knife isn't the only thing that is sharp.** Many scratches, cuts, and puncture wounds come from the fish's teeth, bones, or gill rakers. Use caution!

Parts of a Salmon or Trout

It's helpful to know the names of some of the parts of a salmon or trout:



To report an accident or misuse of this facility, please call 911!

Explore the Shores Welcome to the Manistee Fish Cleaning Station!



Where Life Meets Water

A booklet called "Where to Fish" in Manistee County, published in 1939, noted that:

"The beautiful little city of Manistee, famed in the days of the lumber baron, is the western gateway to the vast federal forest project. Situated as the city is on Lake Michigan and Manistee Lake, into which empty the well-known Big and Little Manistee rivers, the city was once the mecca of thousands of ardent anglers in the days of the now extinct grayling."

Just as we honor the past in remembering Manistee's recreational fishery so do we proudly lay claim to the present as one of the most successful ports for recreational angling within the entire Great Lakes. We are blessed by rivers and tributaries that host natural reproduction of salmon and trout and waters that suit a wide variety of fish species ranging from walleye and northern pike to large and smallmouth bass to all forms of panfish and much more.

The following is intended to help you identify the fish that you may harvest from our Port and surrounding waters.

Common Fish Species Found in These Waters



Learn about Explore the Shores locations by going to www.exploreshores.org.

Cleaning and Preparing Your Catch



Step 1 - Opening the Fish

Insert your knife just in front of the vent (anal) of the fish. Don't cut into the vent because the intestine may contain matter that affects the taste of the meat. Cut along the centerline of the belly towards the head. Take care to not cut into the pectoral organs. Keep cutting to where the two gill covers meet.

Step 2 - Preparing to Fillet

With your fish on its side, start cutting behind the head on the top of the fish. Cut down until you hit the backbone and extend the cut down the side of the fish behind the pectoral fin. Turn your fish over and make a similar cut on the opposite side. If you wish, you can steak your catch at this point by cutting downward through the fish backbone in 1 to 2 inch increments. To package your steaks, skip to Step 7.

Step 3 - Fillet

Put your fish on its side and start the fillet cut at the back of the head of the fish, just above the backbone. Cut along the backbone to the tail. You now have a large fillet. Remove the fillet from the other side in a similar fashion. You should now have two large fillets.

Step 4 - Removing the Rib Bones

Insert the point of your knife into the meat at the first ribs mid point, just beneath the rib. With a slow, gentle sawing motion, carefully cut towards the bottom of the fillet while keeping the sharp part of the blade angled slightly upwards to avoid getting too deeply into the meat. Your knife should be cutting right along the ribs.

Step 5 - Removing the Belly Meat

It's recommended that you remove the bottommost portion of belly meat on the fish. This meat tends to be oily, tougher, and more strongly flavored. Because fat can also accumulate chemicals, you will also reduce chemicals in the fillet by removing belly meat. You now have a large fillet. The only bones remaining are gas bones that were cut off when you cut the fillet from the backbone. You can eat these on the meat and may remove them with non-toxic pliers or leave them in the meat. When cooked or smoked, the meat shrinks and the bones become very apparent and are much easier to remove.

Step 6 - Skinning the Fillet

Many anglers skin the fillet. To do this, insert the knife between the meat of the fillet and the skin at the tail of the fillet and run the knife steadily up the fillet between the meat and the skin. Go slowly to separate the meat and carefully remove the skin.

Step 7 - Packaging and Storing

There are a number of ways to package and store your fillets. If you will be doing water, you can simply put your fillet in a zip lock bag, put them on ice in a cooler until you reach a refrigerator.

If you are packaging your fish to freeze and enjoy later, you may wish to:

1. Purchase and use a vacuum sealer to remove as much air as possible before freezing your catch. Salmon and Trout meat have high fat levels and freezer burn will happen if the meat is exposed to the air in a large vac, creating a pronounced off-taste. Remember to keep your zip-locked fillets on ice until you reach a refrigerator or freezer.
2. Pack the fillets in a zip lock bag and fill the bag with water to remove air from around the fillet. Be sure to zip the bag tightly so water does not leak from the bag.
3. Push as much air as you can out of the zip lock back with fillets before closing the bag. It's impossible to remove all air using this method so consuming your fillets as soon as possible is recommended with this option.

Step 8 - Clean Up

All fish waste must be placed in the bucket at your cleaning station and deposited in the cold storage area where it will be picked up by a company that recycles fish wastes into marketable products. Please use plenty of water throughout your cleaning area to remove odor and make the cleaning space ready for the next angler. At times, this facility experiences very high use. Your patience and proper use of this facility will be greatly appreciated by all anglers that follow you with their catch of salmon and trout.



DNR Fisheries Division

Supporting Angler Success

Michigan's Great Lakes sport fishery has been monitored with a statewide contact creel survey program since 1983. The objective of the program is to obtain a continuous record of sport catch, catch rates, and catch composition for the Great Lakes and other important fisheries. At the Manistee Fish Cleaning Station, you may often see a DNR Fisheries Creel Census Clerk. They are not interested in your fishing license but they are very interested in knowing about your time on the water and what you caught. The important information gathered by creel clerks is the raw data used for analyses that help focus and develop Michigan's fisheries programs. Creel clerks will ask you when you began and ended your fishing trip and what you caught. They may also ask to weigh your catch and collect some scale samples used to determine age and growth. If a fish has certain fin clips, the clerk may ask for the snout of the fish to recover a very small implanted tag used to track migratory patterns and growth. The more information you supply the more you are able to support the future of our fisheries!

And don't be afraid to ask the clerk about where, when and how fish are being caught based on the survey results. The clerk may be your best source of accurate information that can really boost your angling results.

DNR Fisheries Division can also be contacted by calling the Cadillac Service Center 231-775-9727 or email: DNR-Fisheries@mi.gov

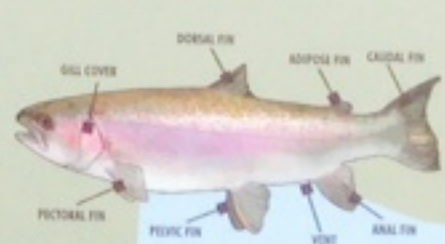
Funded by the Great Lakes Fishery Trust and the City of Manistee, the Manistee Fish Cleaning facility was built in 2013 to provide thousands of anglers with an outstanding place to properly clean their catch to enjoy our recreational fishery to its fullest. The following information is provided as a guide to help you safely and properly clean and prepare your catch for the table.

FILLET KNIVES ARE SHARP! Always use caution when using a fillet knife. Use common sense guidelines whenever you handle a knife.

- **Cut away from yourself.** Not towards yourself.
- **Take your time.** Attempting to clean your fish quickly can cause carelessness and injury.
- **Your knife isn't the only thing that is sharp.** Many scratches, cuts, and puncture wounds come from the fish's teeth, bones, or gill rakers. Use caution!

Parts of a Salmon or Trout

It's helpful to know the names of some of the parts of a salmon or trout.



To report an accident or misuse of this facility, please call 911!



