How to Catch Seawater Fish?

by Martin Walker

Article published on January 13th 2012 | Food

Fishing in the sea is a good sport, and it can provide tasty food on the dinner table. There are people who take long vacations to enjoy fishing. Those who have actually fished in the sea can only understand the thrill the effort gives. Nothing can match the thrill of the moment when fish teases the bait at the end of the line attached to the rod and the moment the fish bites the bait. It takes long experience to master the knack of getting a fish to bite the bait. Seawater Fish are strong and it sometimes can take hours to pull in the catch. After the catch was brought in it needs to be cleaned and if one wishes to make Fish Fillet it takes another kind of skill.

To catch a Seawater Fish one needs a good quality strong rod about 8.5ft to 9ft long. Reels that have protection from salt water are preferable. Those made from stainless steel, titanium or fiber or resin is the best options. Lines are available for a variety of fishing techniques, like floating line for flat or shallow areas, middle-ground line for underwater fishing and the clear, sink tip lines. Coming to leaders one would need a longer leader for a shy fish, a thick leader for one that is toothy and also flies. After the catch to create a Fillet Fish serving some more equipment like filleting knives and other few are needed. While catching a fish and cleaning it are easy enough exercises, filleting a fish needs special skill.

The first art to be mastered while planning for serious fishing is casting. Never throw the line too far out or too short. One may learn it on his own or by a professional. When the fish bites to spin the rod, pull the line slowly towards you. Meanwhile keep the tip of the rod low to avoid snapping it in half. Gloves to protect the hands must be used. Both artificial and live bait may be used to catch Seawater Fish. Knowing what the fish normally eat will result in more catches. Care should be taken to ensure that the hook is not larger than the bait. When the fish is cleaned arrange the equipment needed for Fish Fillet before starting on it. One would need a cutting board, a sharp knife with thin flexible blade and a broad flat blade for removing the hard skin. There are several ways to do this.

Place the cleaned Seawater Fish flat on the cutting board. Start by cutting from the tail towards the neck, in line with the backbone. If the catch is large, one may cut through the ribcage or slice out the flesh over the ribs. To do this, move the knife diagonally across just behind the pectoral fin. The fillet should separate from the fish. Then place the fillet flat on the board to skin down. Cut out rib bones left on the fillet. One would need a very sharp and broad bladed flat knife and very gentle hand and fingers. The fillet should be free from bones. There are a variety of ways to cook a Fish Fillet in a good recipe.

Article Source:
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Article Keywords:
Seawater Fish, Fish Fillet

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