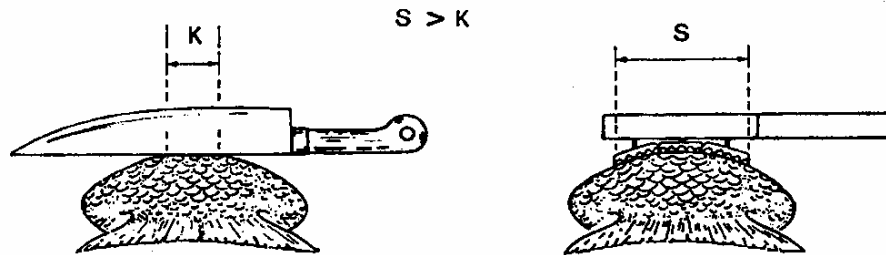


HOW TO USE THE FISH SCALER

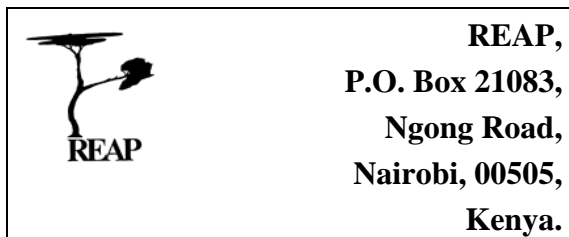
To use the scaler, hold the fish by the tail and move the scaler gently over the fish, moving from the tail to the head. The area covered by the scaler is much larger than that of a knife.



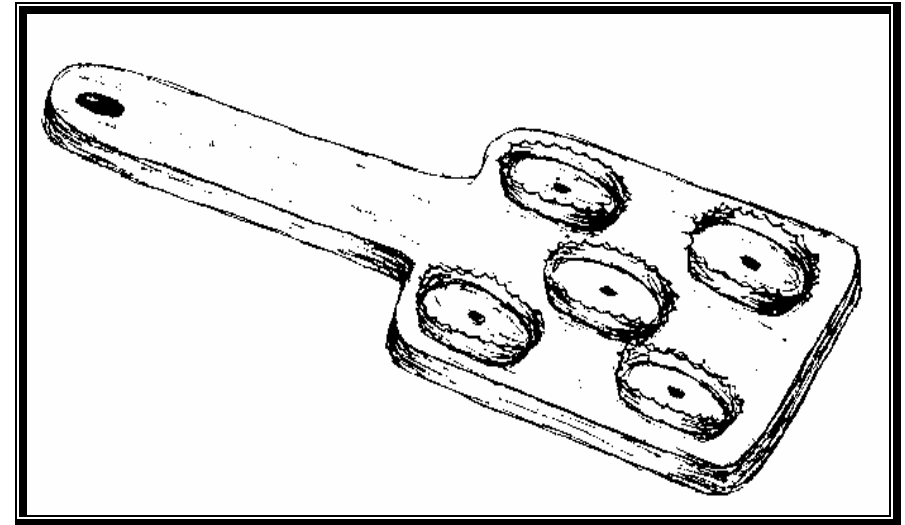
The same technique works for removing small feathers from poultry.

Make sure you wash the scaler thoroughly in soapy water after use to prevent food poisoning.

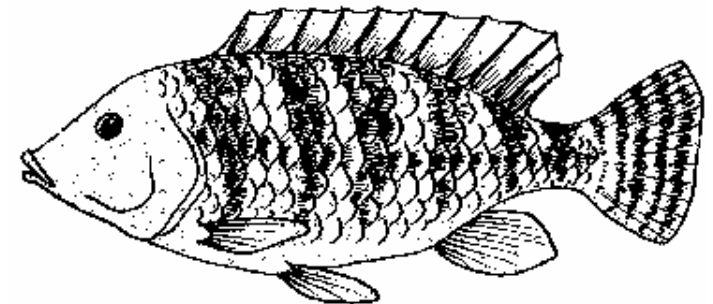
(Design from Fish Tech News vol.11 No.1 1991)



BOTTLE TOP FISH SCALER



In some fish processing operations such as salting and smoking it is convenient to remove the fish scales. A fish scaler made from bottle tops is easy to use and works even better than the back of a knife.



HOW TO MAKE A FISH SCALER

1. The base is made from a clean hardwood base shaped like paddle or bat.
2. Cut the wood to the correct shape, which is a square part with a handle attached. The square part of the paddle should be about seven centimetres wide - large enough to fit about five bottle caps.
3. If **food-grade** plastic resin or **lead-free** paints are available it is better to paint the wood though it is not essential. (However do not use other paint since the paddle will be used on food.)
4. The active part of the scaler is bottle tops from beer or soda bottles. Strip the bottle caps of any paper, plastic, rubber seal, or glue.
5. Nail the bottle caps to the paddle, with the serrated edges facing out. Make sure the bottle caps are loose enough to rotate.

