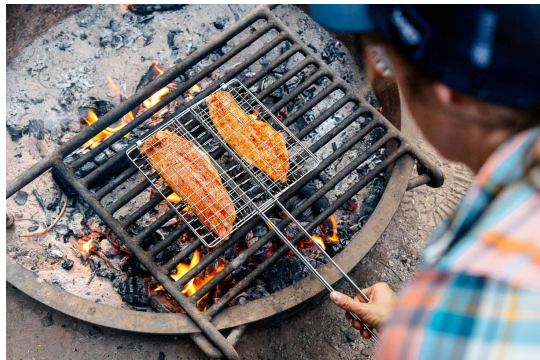


# Fish Cookery and Preparation Class- May 22nd, 2021



**Start Date: 5/22/2021 9:00 AM**

**End Date: 5/22/2021 3:00 PM**

This workshop is designed to provide anglers with some fundamental skills in taking their catch from the stream to the table. In this hands-on course you will learn best practices for handling fish at the time of the catch to ensure its best possible taste. Participants will practice various methods of fish cleaning to include: scaling and pan dressing, skinning, filleting and steaking. On fish are cleaned, participants will prepare several recipes using different cooking methods such as; grilling, frying, baking and making stews. Recipes will be prepared using crappie, catfish, trout, and striped bass.

Due to safety considerations this class is limited to participants 16 years of age and older.