

John Rinehart

PANFISH MOUNTING MANUAL
COLOR INSTRUCTIONS-Bluegill, Perch, Crappie

3232 McCormick Drive, Janesville, WI 53545

COPYRIGHT 1991

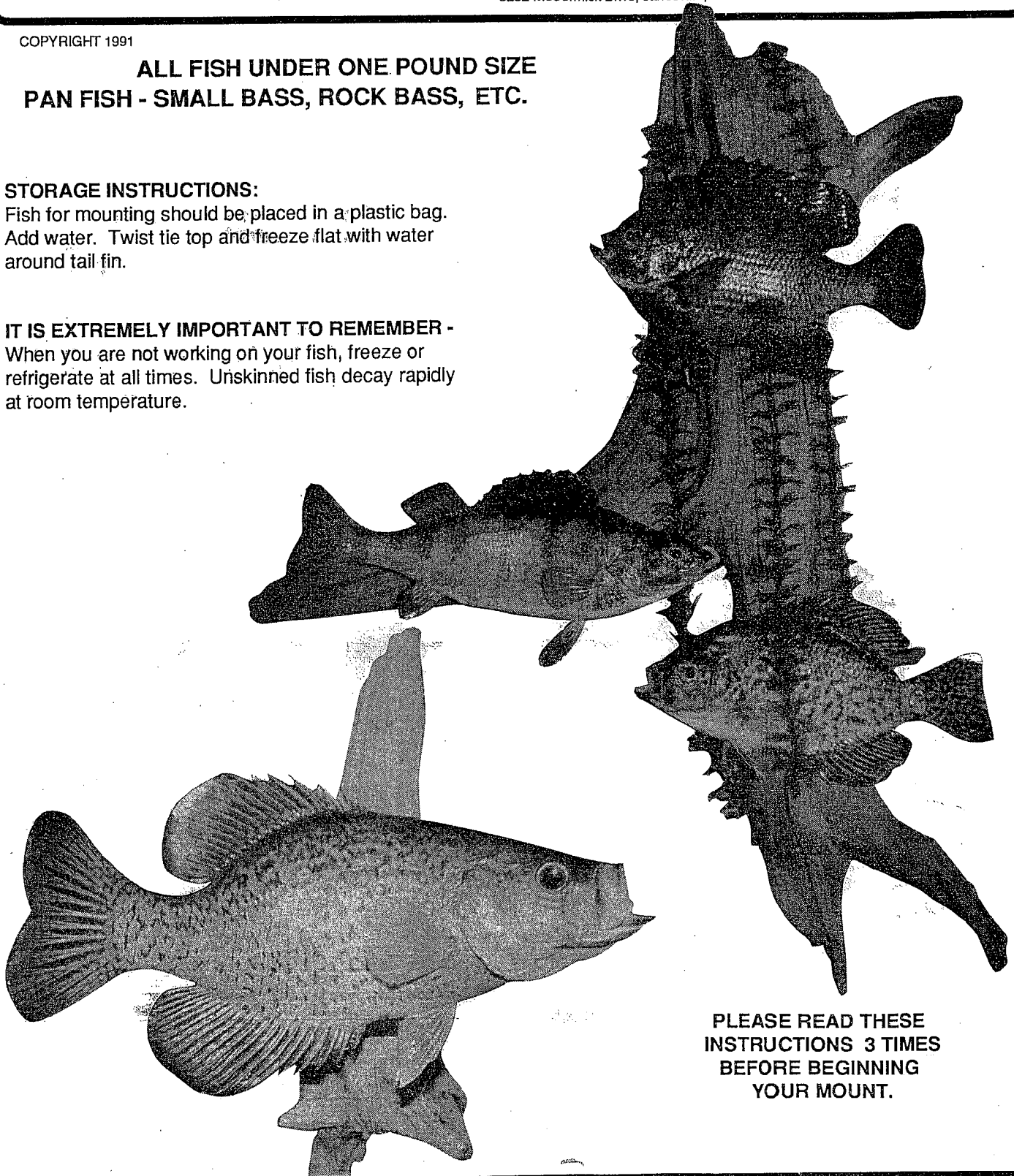
ALL FISH UNDER ONE POUND SIZE
PAN FISH - SMALL BASS, ROCK BASS, ETC.

STORAGE INSTRUCTIONS:

Fish for mounting should be placed in a plastic bag.
Add water. Twist tie top and freeze flat with water
around tail fin.

IT IS EXTREMELY IMPORTANT TO REMEMBER -

When you are not working on your fish, freeze or
refrigerate at all times. Unskinned fish decay rapidly
at room temperature.



PLEASE READ THESE
INSTRUCTIONS 3 TIMES
BEFORE BEGINNING
YOUR MOUNT.

John Rinehart
PANFISH MOUNTING MANUAL
 COLOR INSTRUCTIONS -
 Bluegill, Perch, Crappie

**PLEASE READ THESE INSTRUCTIONS THREE TIMES
 BEFORE BEGINNING YOUR MOUNT.**

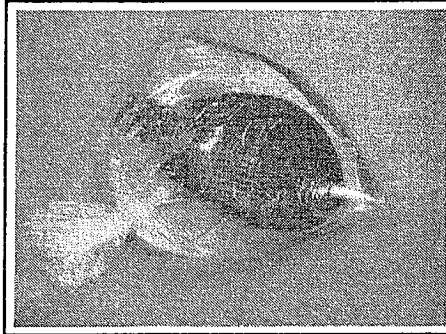
*If eyes are already colored, disregard eye painting instructions.

MATERIALS: Rinehart Fish Fill, Rinehart Bird/Fish Preservative, 10mm eyes, screws, cardboard, dressmaker pins, corrugated cardboard, string, hanger, Elmer's White Glue, 1/4" plywood, Colors-white, black, green, yellow, orange, Gloss Coat. Optional: driftwood, aquatic plants.

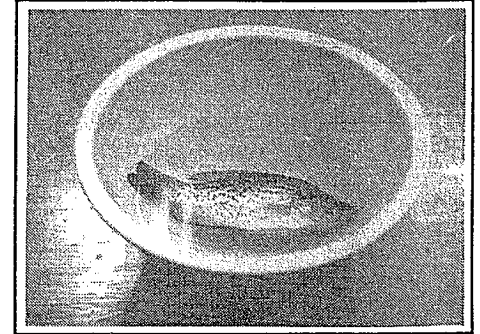
TOOLS & SUPPLIES: Denatured Alcohol (shellac thinner), small sharp knife, small scissors, small plastic bag, artist brush, bowl, spoon, screw driver, hot glue gun and hot glue.



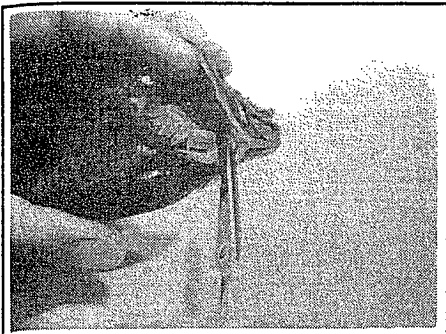
STEP 1: Paint back of eye with yellow*. After dry, give eye second coat. Wash brush in water.



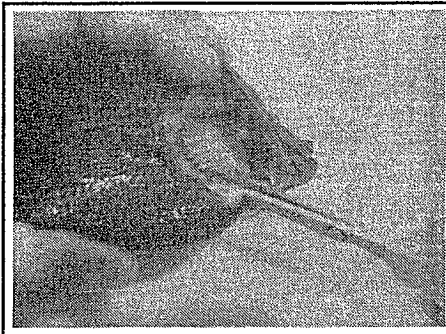
STEP 2: STORAGE: Place fish in plastic bag and fill 1/3 full with water. Twist tie top and freeze flat. **THAWING:** Place frozen fish in cool water; thaw overnight in refrigerator.



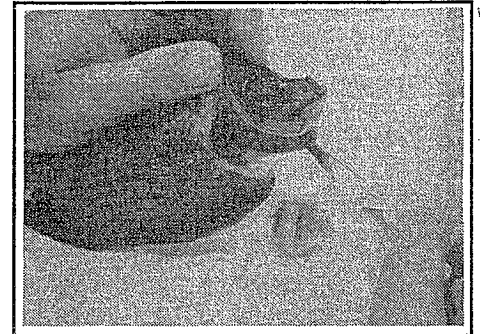
STEP 3: SPECIAL CRAPPIE INSTRUCTIONS- After thawing, submerge crappie in denatured alcohol (shellac thinner). Soak overnight in container, covered with plastic.



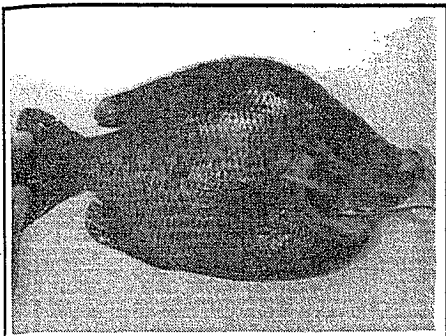
STEP 4: Wash gills, and using small scissors, cut gill from tongue.



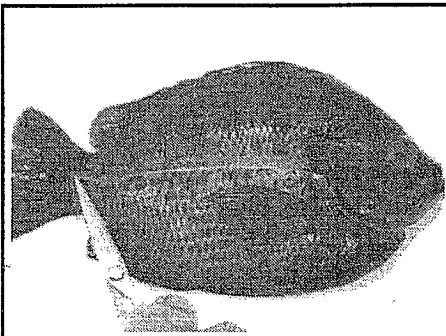
STEP 5: Remove gills by cutting around gills in front of gill girdle bone.



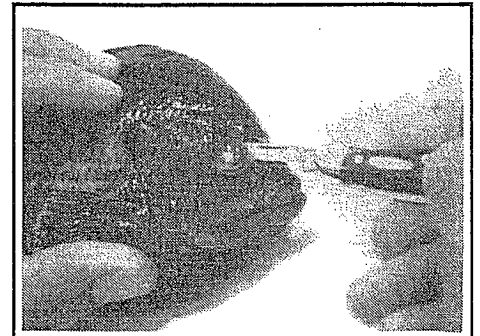
STEP 6: After gills are removed, wash gill area.



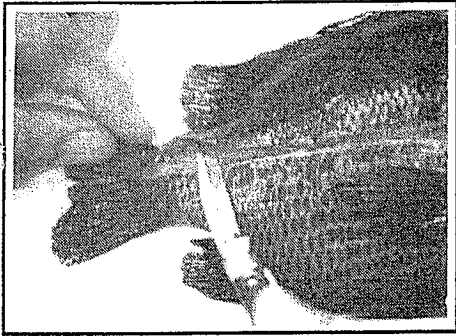
STEP 7: Insert scissors and cut gill girdle bone.



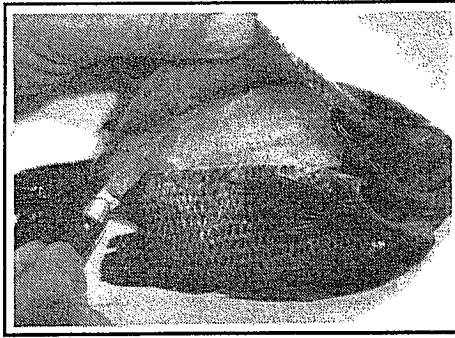
STEP 8: Cut skin and scale all the way to the tail.



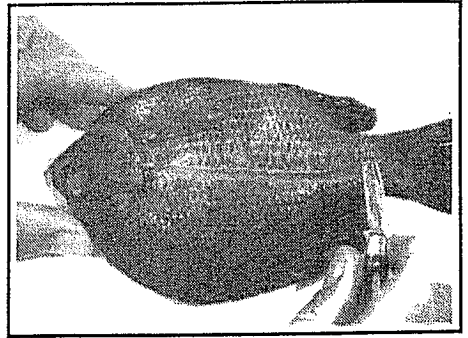
STEP 9: Remove eye by cutting around eye. Insert small knife under eyeball and cut out.



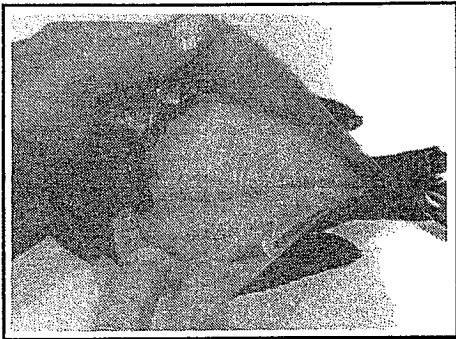
STEP 10: Beginskinning. Carefully separate skin from meat.



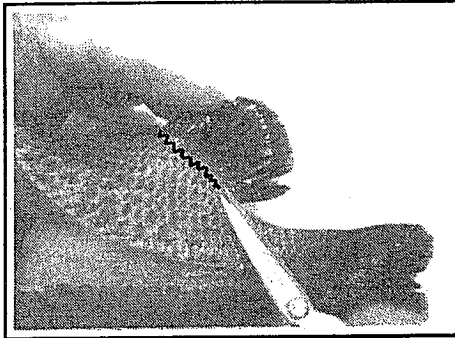
STEP 11: Separate skin from meat until dorsal fin rays stop your progress.



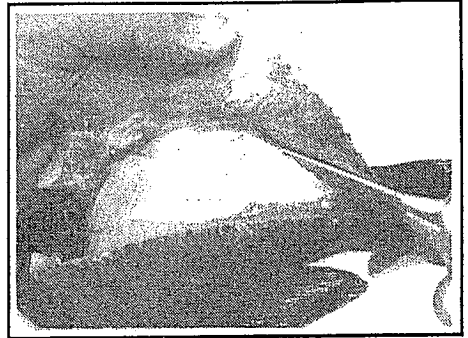
STEP 12: Turn fish upside down and skin bottom half until anal fin rays stop you.



STEP 13: Back skinned to all fin rays-dorsal, tail and anal fin.



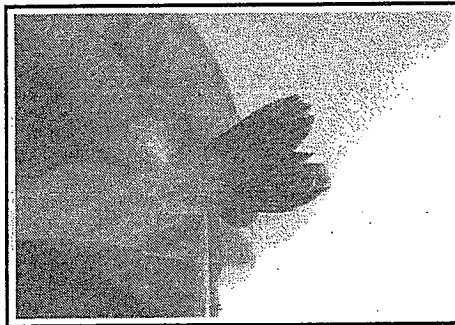
STEP 14: Diagram shows fin ray inside of meat.



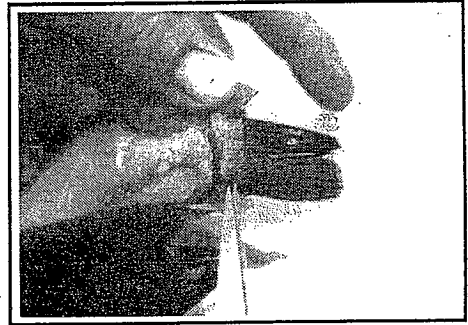
STEP 15: Insert scissors under fin rays and snip rays from meat. Try not to bend skin as scales can pop off.



STEP 16: Rays are separated from meat.



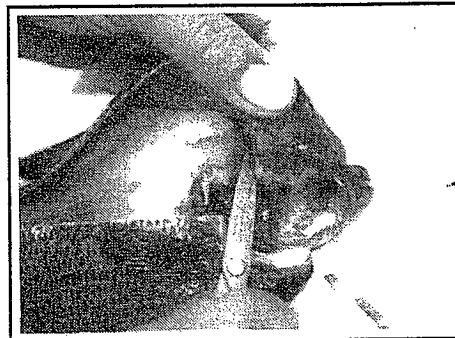
STEP 17: Snip tail rays close to tail fin.



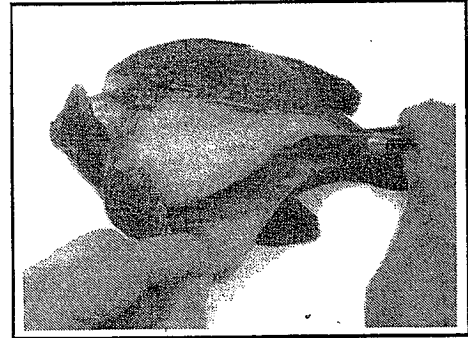
STEP 18: Tail is separated from meat.



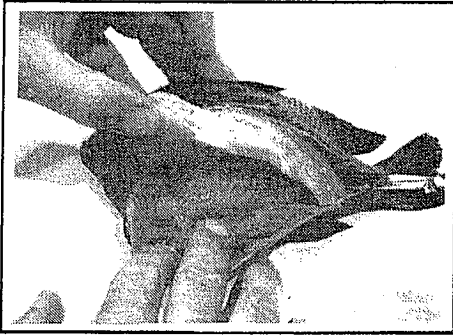
STEP 19: Snip dorsal fin rays. Again try not to bend skin in head area.



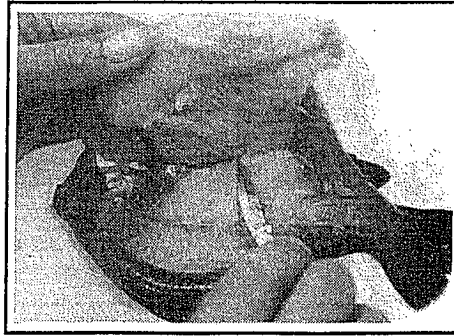
STEP 20: Sever back bone close to the head.



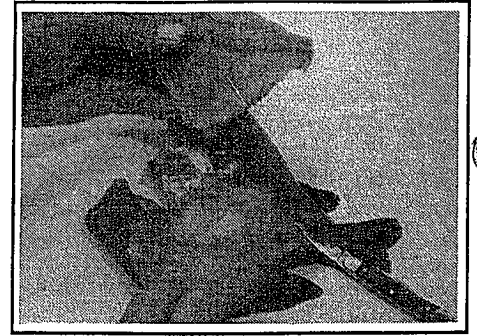
STEP 21: Carefully begin to skin front side. Keep front skin flat.



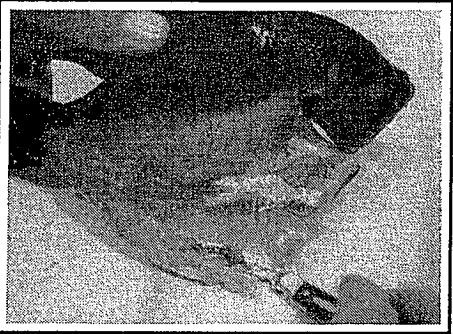
STEP 22: Front two-thirds skinned.



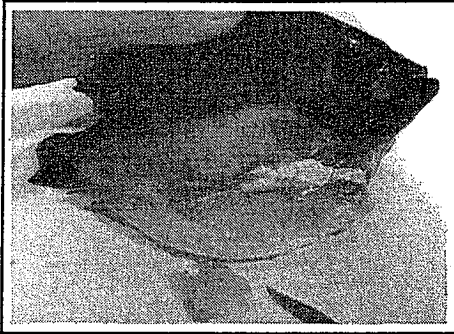
STEP 23: Belly skin holding meat to skin.



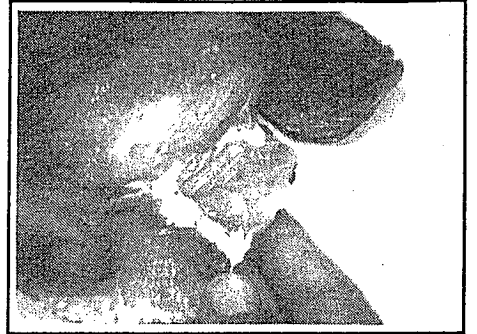
STEP 24: Meat separated from skin. Wash skin to remove body fluids.



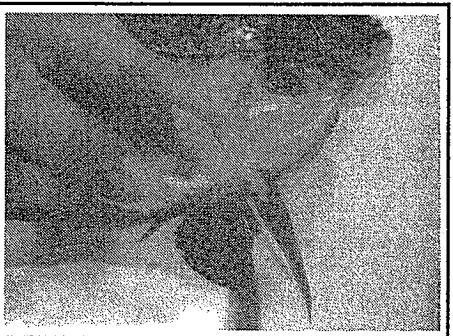
STEP 25: Hold fish on belly with bottom skin flat on table. Start scraping off excess meat until skin shows.



STEP 26: All meat removed from bottom skin.



STEP 27: Place finger under breast in front of pelvic fins. Push breast up until pelvic fin rays are exposed.



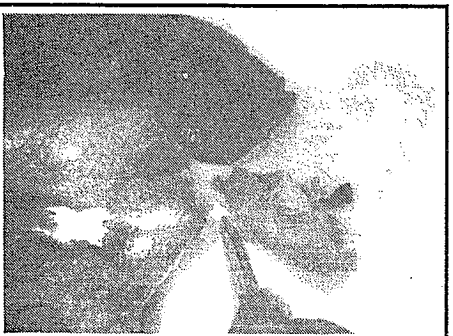
STEP 28: Diagram shows pelvic fin rays.



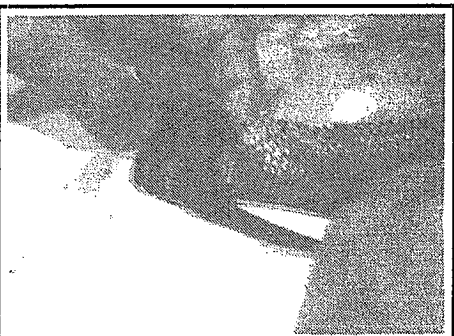
STEP 29: Snip off pelvic fin rays close to skin.



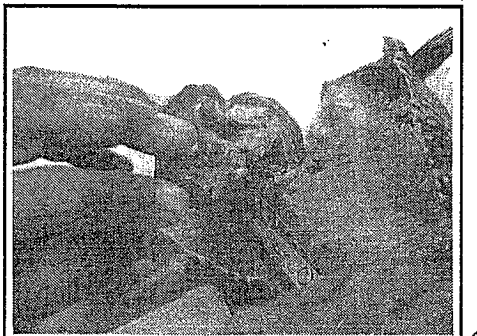
STEP 30: Scrape off all breast meat in front of pelvic fin and between side (pectoral) fin.



STEP 31: Breast meat removed on both sides. Cut off inside gill girdle.



STEP 32: Diagram shows where back and meat must be removed from inside of head.



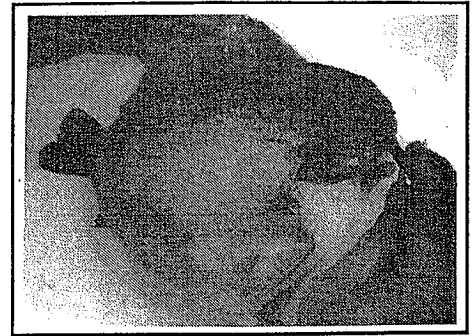
STEP 33: Cut meat on both sides of back bone all the way to the brain.



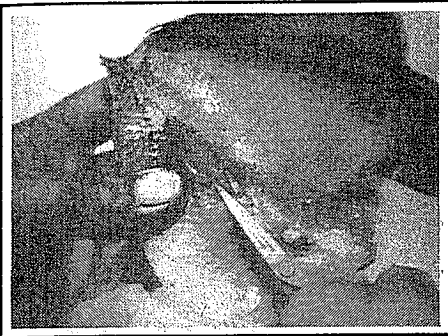
STEP 34: Knife points to brain. Scrape off excess meat in head area.



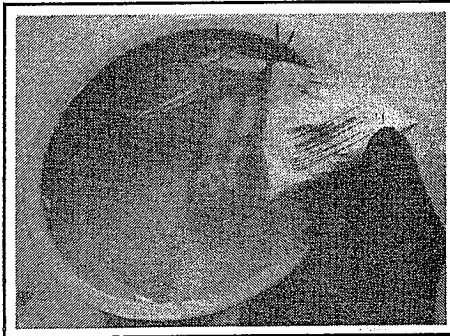
STEP 35: Scrape meat off front side - always keep front skin flat.



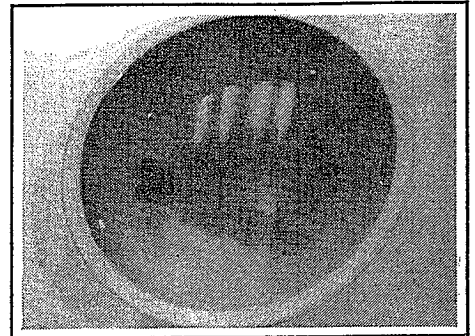
STEP 36: Final check for excess meat.



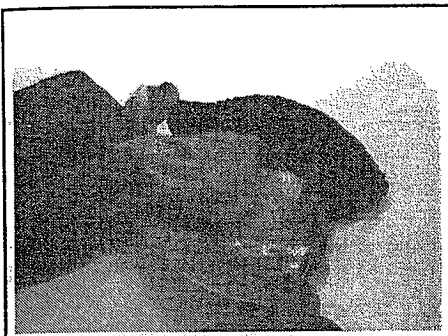
STEP 37: If fin rays are protruding, snip flush to skin. **STOPPING POINT:** Skin can be refrigerated in plastic overnight or for longer storage, freeze in plastic.



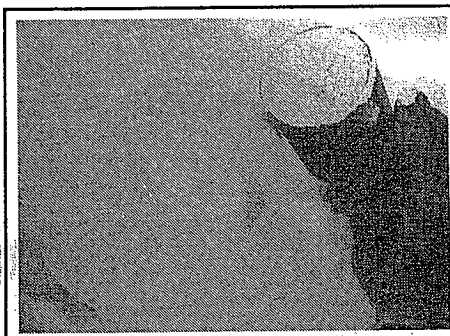
STEP 38: Save out two tablespoons of preservative for later use. Add fish preservative to a half gallon of hand temperature water. Mix until preservative goes into water.



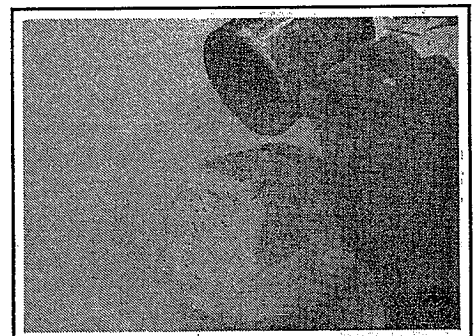
STEP 39: Submerge skin overnight. Be sure no fins or skin stick out of water.



STEP 40: Remove fish skin from preservative and wipe off excess solution.



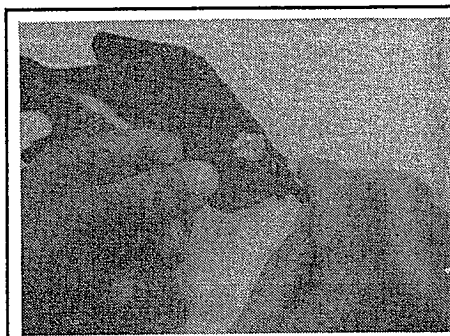
STEP 41: Place two-thirds fish fill into container.



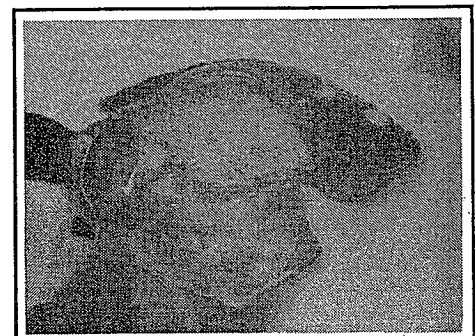
STEP 42: Add 4 oz. of water.



STEP 43: Mix until fish fill can be rolled creating a 6-inch roll. Hold in hand with roll protruding. If fill is too limp, it bends down. Place back in bowl; add dry fish fill; and test again.



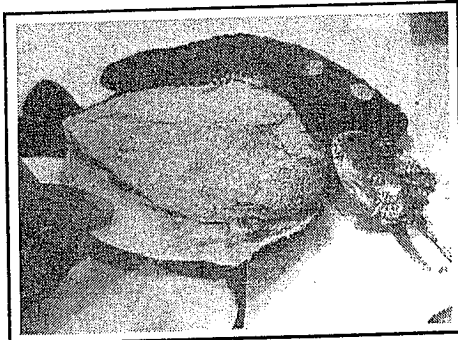
STEP 44: Fill both eye cavities.



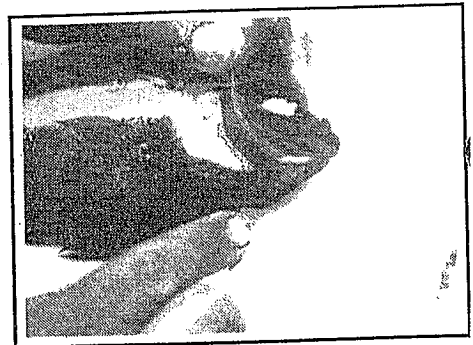
STEP 45: Work fish fill into brain and along back to tail.



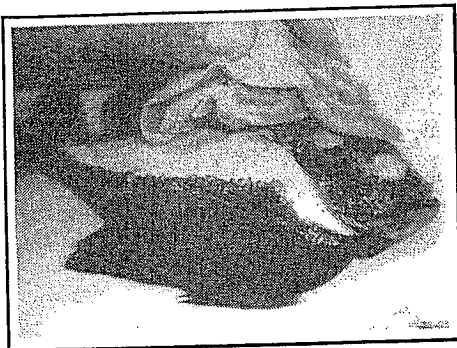
STEP 46: Hold top with fingers. Fish fill top half.



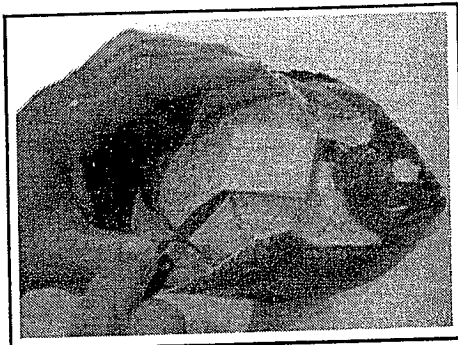
STEP 47: Fish fill bottom half and shape.



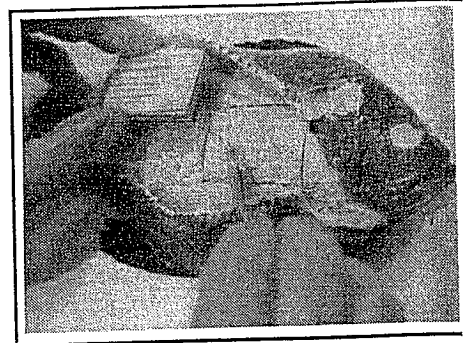
STEP 48: Head and gill area filled.



STEP 49: With a damp cloth, wipe off excess fish fill.



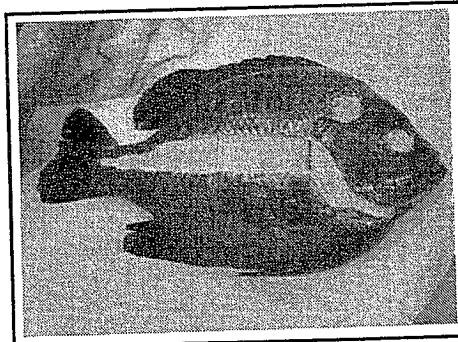
STEP 50: Lay on a 1/4 inch piece of plywood. Outline plywood in fill with a knife.



STEP 51: Cut out fish fill the same size a plywood insert.



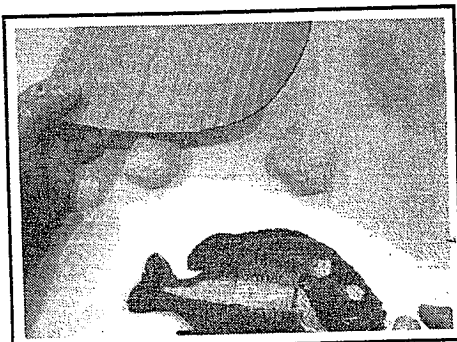
STEP 52: Insert plywood.



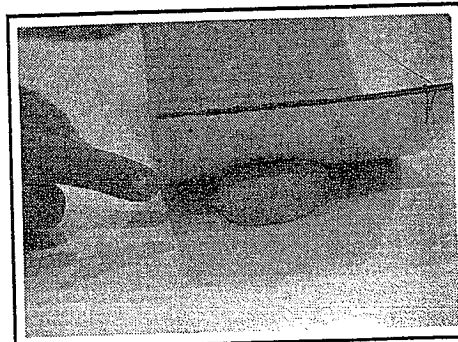
STEP 53: Fish is closed. Wipe off excess fish fill.



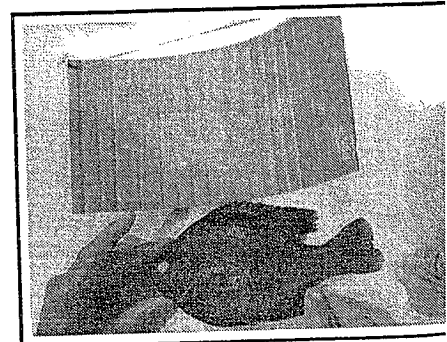
STEP 54: Using corrugated cardboard make a mounting cradle. Bend flutes in curve. Tie ends together. This holds cradle in rounded shape.



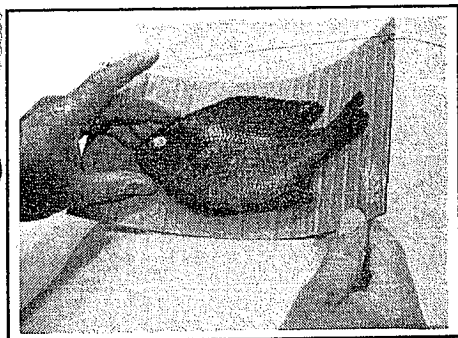
STEP 55: Place two balls of fish fill on table.



STEP 56: Press in mounting cradle. This holds cradle in place while finishing the mount.



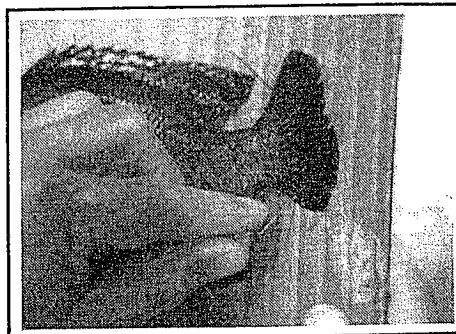
STEP 57: Turn fish over. Round and shape front side.



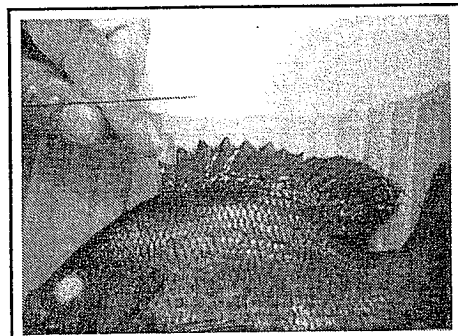
STEP 58: Place fish in mounting cradle. shape head and tail in cradle curve.



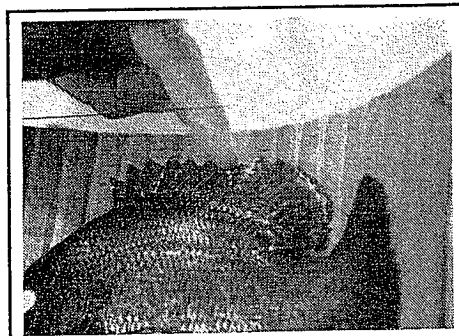
STEP 59: Obtain dress maker pins to hold fins in place.



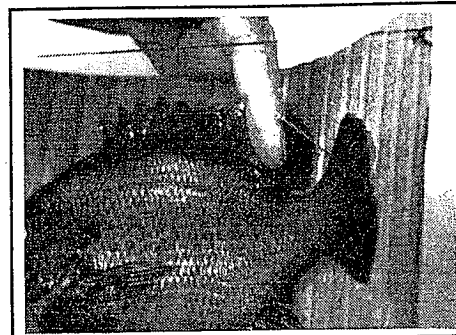
STEP 60: Open tail and pin top and bottom to cradle.



STEP 61: Open dorsal fin and push a pin through fin into cradle. Pin goes through both layers of the cardboard cradle.



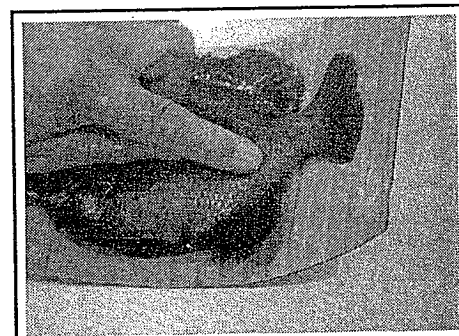
STEP 62: Open and pin 2nd dorsal fins.



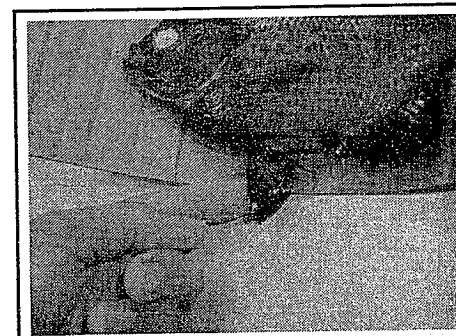
STEP 63: Pin back of 2nd dorsal fin.



STEP 64: Open and pin front of anal fin.



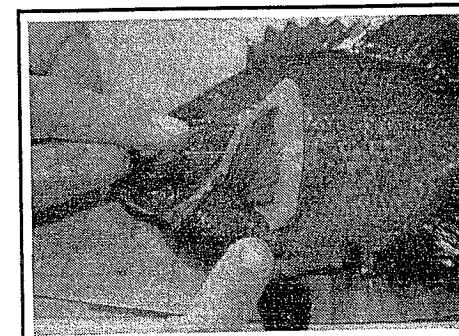
STEP 65: Spread anal fin and pin back into cradle.



STEP 66: Open and pin front of pelvic fin. (one pin only.)



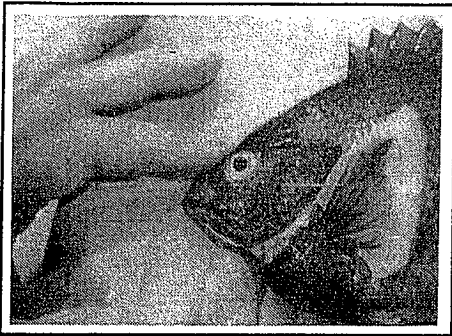
STEP 67: Open and pin top pelvic fin. (one pin only.)



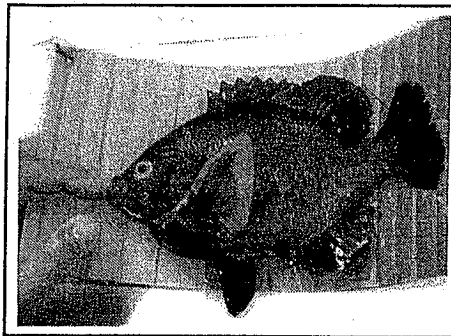
STEP 68: Cut a piece of cardboard a little bigger than pectoral fin. Spread and pin fin open.



STEP 69: Level off eye socket with fish fill. Press eye into fish fill until eye is resting on fill.



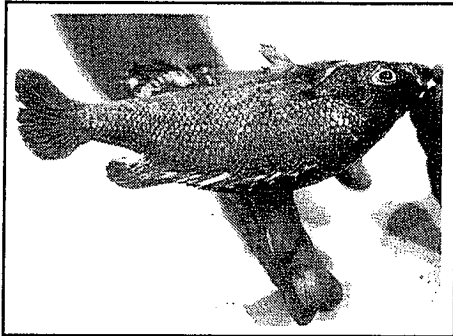
STEP 70: Wet finger and smooth fish fill around eye.



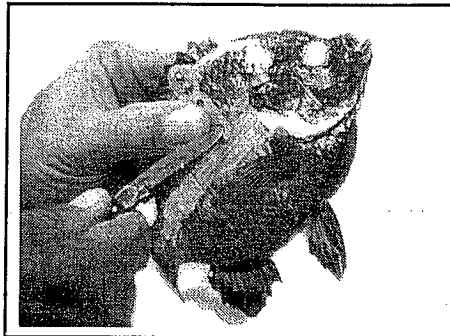
STEP 71: Open mouth. Set aside to dry 3 days in dry weather, 5 days in humid weather. Fan can be used to aid in drying.



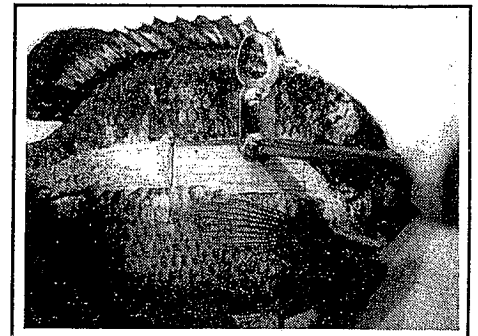
STEP 72: Remove pins and lift off cardboard. White Elmer's Glue is brushed on both sides of fins. Let dry overnight.



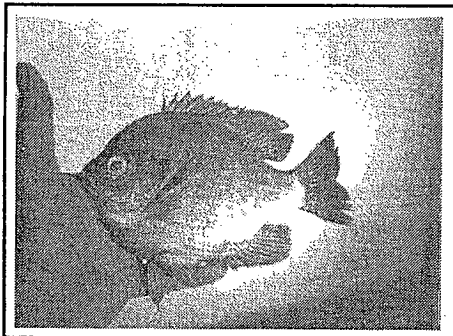
STEP 73: Balance fish on edge of hand. Mark balance point.



STEP 74: Place hanger on balance point and drill two small holes.



STEP 75: Screw hanger to fish. If loose, apply Elmer's Glue around hanger.



STEP 76: Fish is done and ready to color.

TECHNIC FOR HABITAT DISPLAY

Hot glue to a plaque or...

Hot glue to driftwood.

Hot glue plastic aquatic plants to the driftwood.

