

TOP FISHING SECRETS**TOP FISHING SECRETS.COM****Using the Right Fillet Knife**

How to choose one and how to use one

Timothy Kuserets



The size of this steelhead is deceiving but the twelve inch blade of the fillet knife in the photo reveals how large the trout really is. It seems like an overly silly thing to cover, but injury can easily happen if the size of the fillet knife is not matched to the size of the catch.

Every successful angler must eventually consider what kind of fillet knife to use. It's important to

correctly match the size of the knife to the relative girth of the fish. A blade that is too long could slice open fingers and make for very bad fillet cuts. Knives that are too small risk severely gouging the hand holding the fish in place as fillet cuts are made. The best overall way to make sure that the right knife is ready for use is to get two: one for larger species of fish, and one that is for smaller fish.

Blades that are eight to twelve inches long are great for large salmon, striper bass, rock cod, and sole fish. Blades that are eight inches or smaller are great for trout and bass. To learn every facet of proper filleting processes look inside the book of "Steelhead & Salmon Drift-Fishing Secrets". Color photos illustrate proper techniques for each step of fish fillet cutting procedures making it incredibly easy to learn.