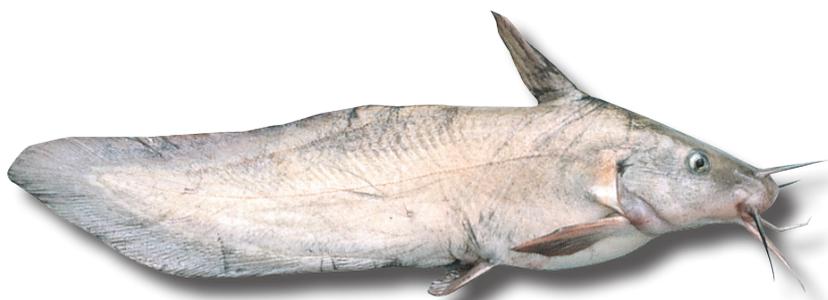


FRESHWATER CATFISH



“Well flavoured, milk white flesh”

This unique looking fish has more slip and slide in it than the Dreamworld roller coaster. The uneducated can be put off this particular catfish due to its protective slime coating and the cat like whiskers, but take the tip, it makes for a bloody good feed when skinned, filleted and cut into bite size pieces.

Although not specifically fished for, the catfish turns up quite regularly when fishing for other species. Word has it that they reach about 1m in length and achieve a maximum weight of

about 6.5kg. They appear in many types of environments, but do tend to prefer a gravel bottom. An intriguing habit of this fish, is the way in which it will build a nest in the rough sand and gravel in which to lay its eggs, with one parent standing guard, “thought to be the male” until the eggs are hatched in about a weeks time. “Oh yeah, us males are a responsible lot ain’t we.” Special care must be taken to avoid the sharp spikes in the pectoral and dorsal fins which

can cause painful wounds, and due to the fact they have no scales and are slippery to the extreme, they are best handled by gripping the bottom lip with a pair of pliers. Catfish definitely show a liking for shrimp and are an excellent fighting fish, tending to fight the battle down low and heading straight for areas of cover i.e. snags on hook up. Use a landing net to retrieve (wash the slime off the net afterwards) and ice down as soon as possible. They are worthwhile keeping at 35cm and over.

Tucka Time!



Coconut Catfish

Ingredients

1 catfish - skinned, cut into bite size pieces
Milk
1/4 cup shredded coconut
Oil for deep frying

Plain flour
2 eggs
3 stubbies of beer
1 cup of breadcrumbs

Method

Open 1 stubby of beer and take a good swig. Soak fish pieces in milk for 1 hour. While fish is soaking, knock off the rest of the stubby and open another one. Take another good swig (by this time you’ll notice the body cleansing effect it’s having on you) and beat the eggs into egg wash. Mix the bread crumbs and coconut together. Have another hit on the stubby, “partake of a quick leek, make sure you wash your hands”. Drain excess milk off fish pieces, dust with flour, coat with egg wash and cover with bread crumbs, coconut mix. Finish off the rest of the stubby and place crumbed fish pieces in hot oil. Deep fry for a minute or two and drain excess oil off fish. Open third stubby and have with fish pieces.