

FISHING AROUND GLASGOW



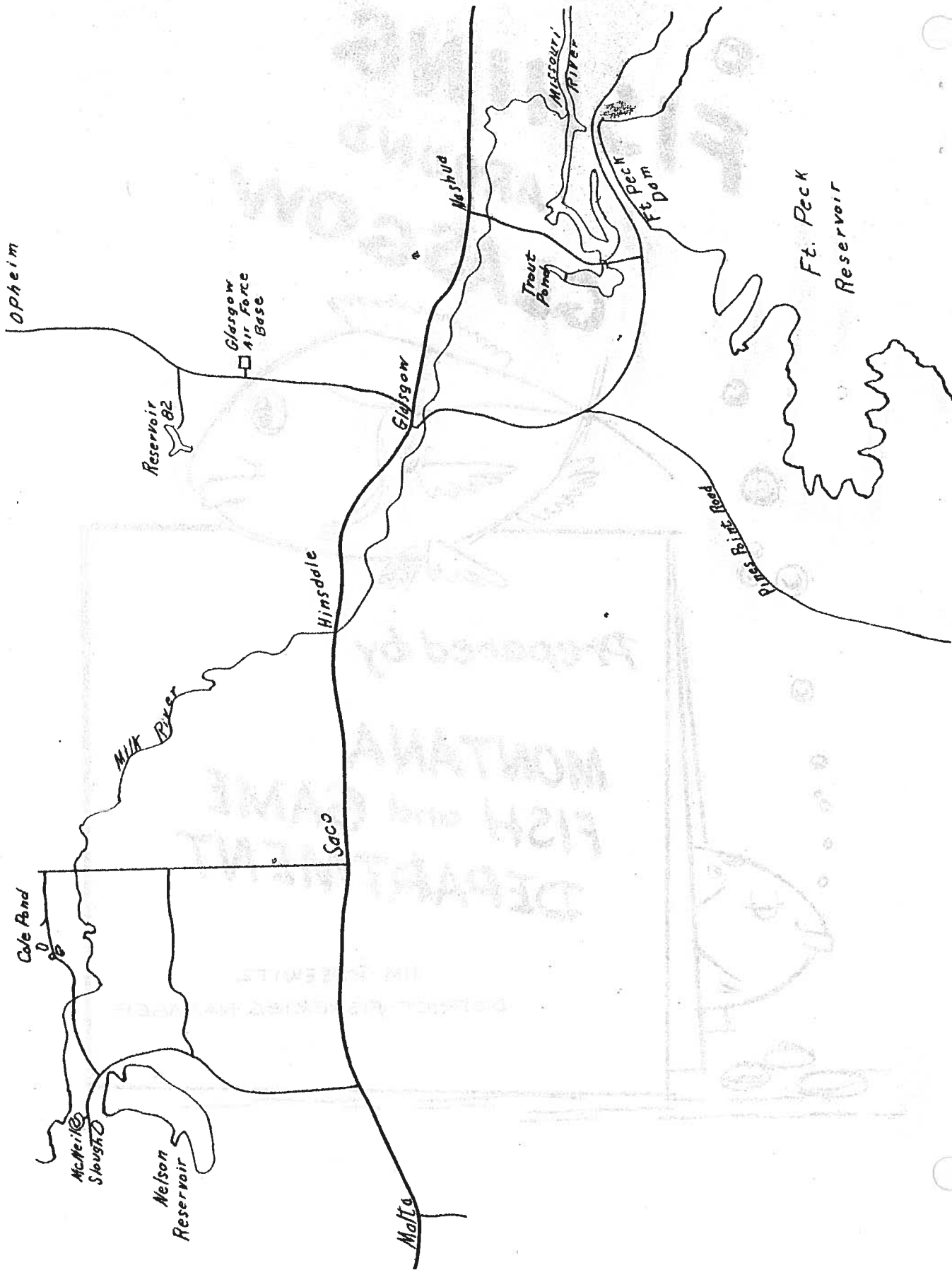
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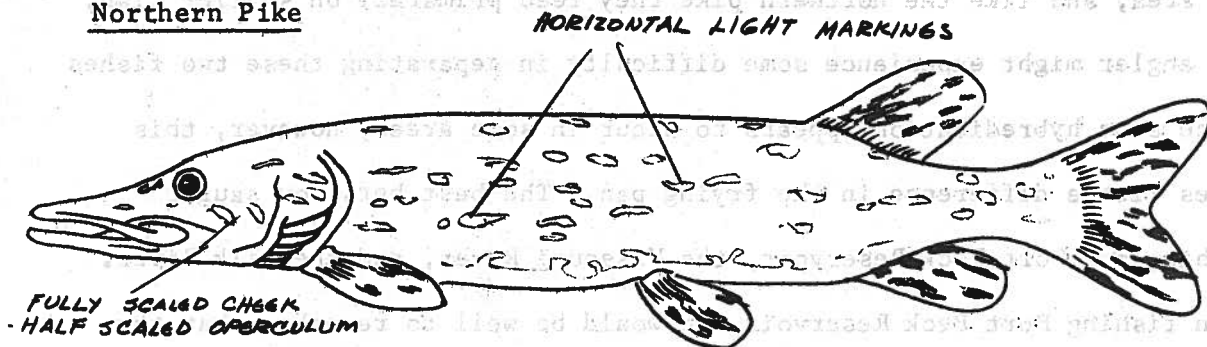
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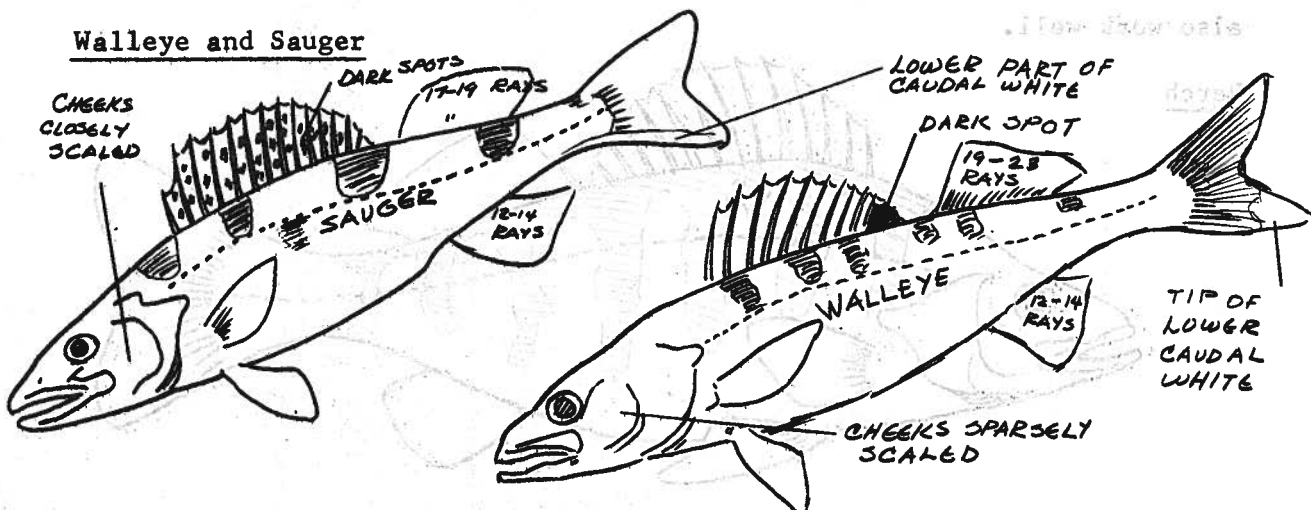
Northeast Montana is seldom thought of as an angler's paradise, but if one takes a close look he will see that if it is not one of the best angling areas in Montana it is certainly the most interesting. For the purpose of this bulletin let's take a brief look at some of the fish available to the angler within a 50 mile radius of Glasgow.

Northern Pike



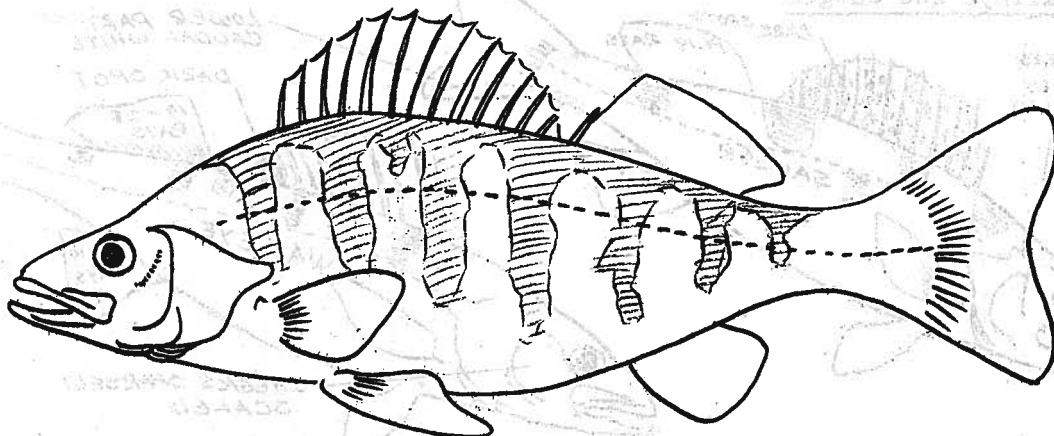
The northern pike is the "wolf" of the aquatic forest, feeding on any and all smaller fishes and other animals. This voracious fish is found in the rivers, large reservoirs and some sloughs of the area with Nelson Reservoir, Fort Peck Reservoir, McNeil slough, and the Missouri River below Fort Peck being good bets for northerns. He is the only member of the "Pike family" found in this area, and specimens up to and exceeding 20 pounds have been taken. Northerns, being such voracious feeders are taken on live bait, and a wide variety of artificial lures.

Walleye and Sauger



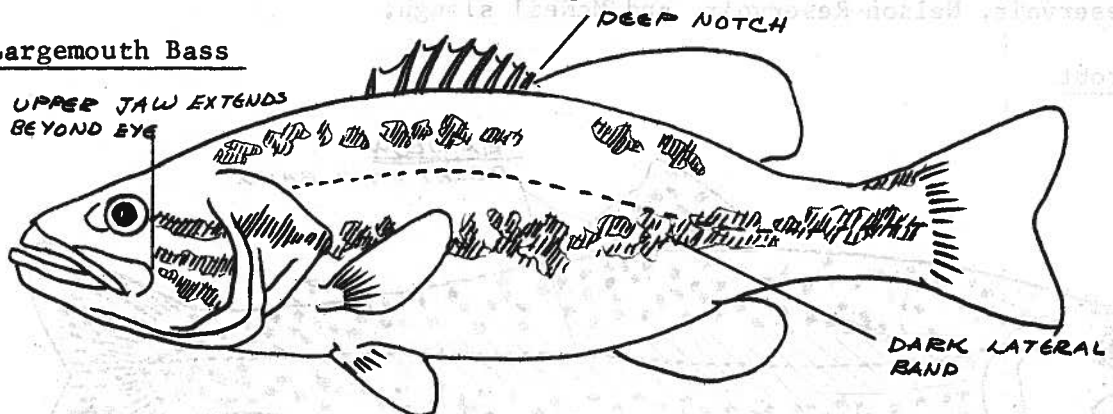
The walleye and its cousin the sauger or sand pike are the giants of the entire perch family. And like the other members of this family they are noted for their fine eating qualities. These fish, especially the sauger, are quite abundant in the rivers and larger reservoirs of the area, and like the northern pike they feed primarily on smaller fish. The angler might experience some difficulty in separating these two fishes since some hybridization appears to occur in some areas, however, this makes little difference in the frying pan. The best bets for sauger fishing are Fort Peck Reservoir, the Missouri River, and the Milk River. When fishing Fort Peck Reservoir, it would be well to remember that the sauger prefer depths of between 10 and 20 feet and the greatest share of them will be taken between these depths. Early spring and late autumn are the best times to fish for sauger in rivers, and during these seasons they are often concentrated at the mouths of tributaries and at obstructions such as dams and irrigation diversions. For walleyes, Nelson Reservoir is a proven spot where some excellent winter fishing opportunities are provided. Most walleye and sauger are taken by bait fishermen using minnows, however, spoons fished on or near the bottom also work well.

Perch



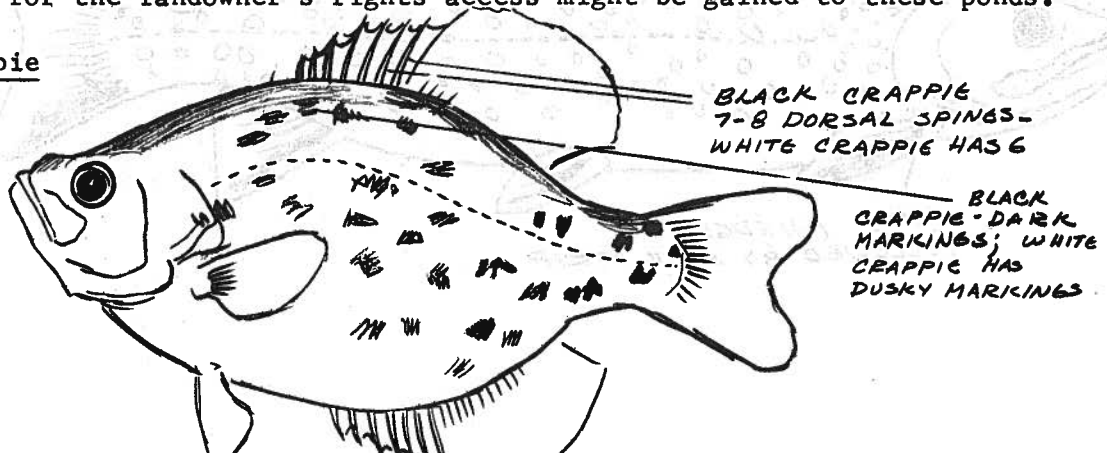
This fish is the commonest and most popular of the panfish because of its ready catchability and its good eating qualities. The perch is found in all of the larger and some small reservoirs in the area. In some of the more fertile reservoirs perch up to a pound in weight can be taken. Nelson and Fort Peck reservoirs are the best bets for perch fishing. These fish are eager eaters and are taken readily both summer and winter, striking a wide variety of baits and flies. Perch are schooling fish and it is best to keep moving until a school is located.

Largemouth Bass



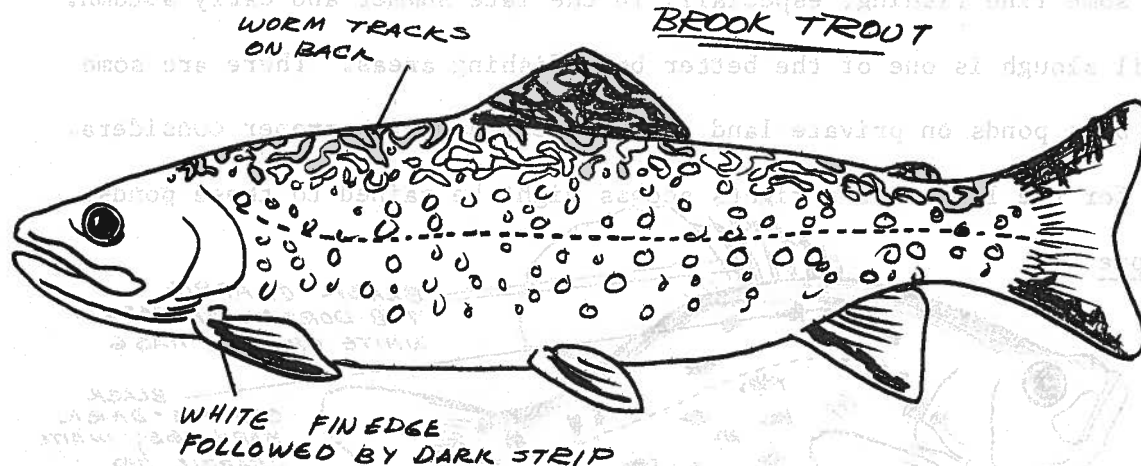
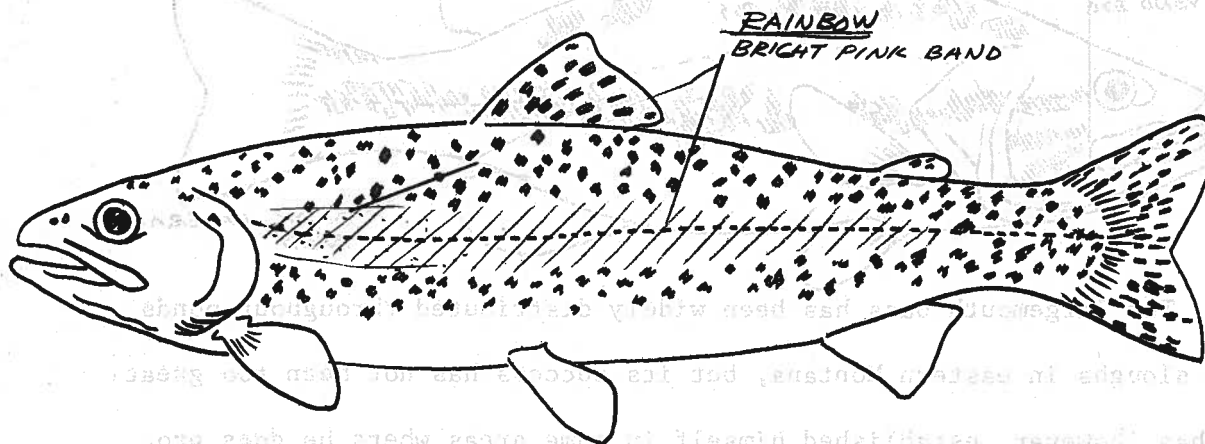
The largemouth bass has been widely distributed throughout ponds and sloughs in eastern Montana, but its success has not been too great. He has, however, established himself in some areas where he does provide some fine fishing, especially in the late summer and early autumn. McNeil slough is one of the better bass fishing areas. There are some good bass ponds on private land in the area, and with proper consideration for the landowner's rights access might be gained to these ponds.

Crappie



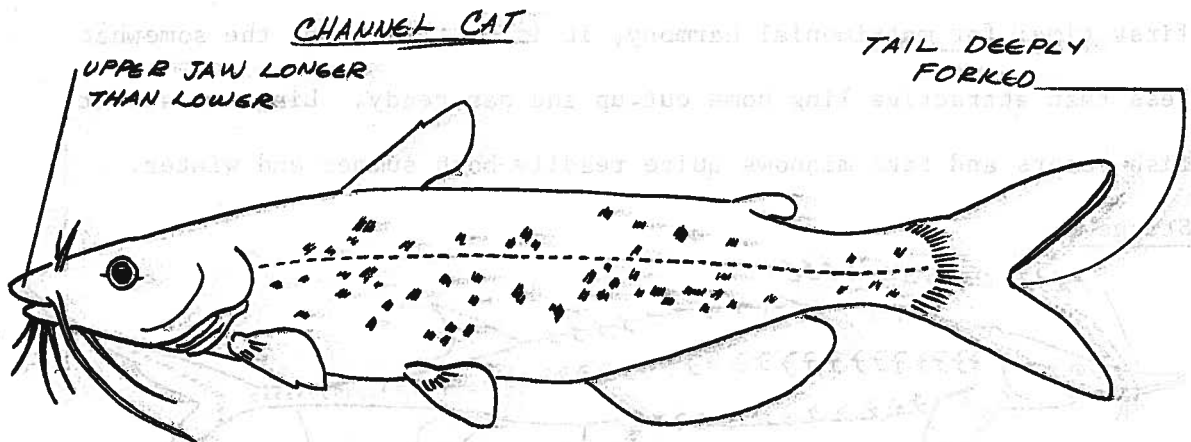
Both the black and the white crappie occur in the Glasgow area, however, the black crappie is the most commonly encountered. Although this fish is not too abundant, he has shown some desirable traits as a farm pond fish in that he will tolerate low oxygen concentrations in the winter, and will be used more in farm ponds in the future. Where he is presently found he is considered a desirable food and sport fish by most anglers. At the present time he is known to occur in Fort Peck Reservoir, Nelson Reservoir, and McNeil slough.

Trout



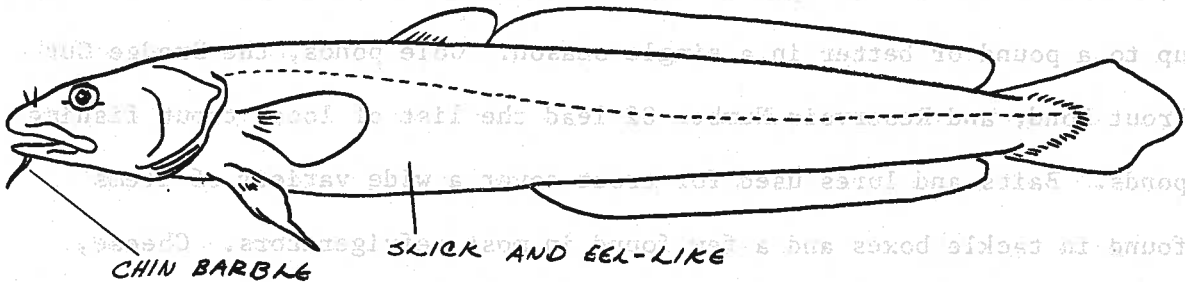
Although the Glasgow area might not qualify as the best trout fishing area in the state, there are some excellent opportunities for good trout fishing. Trout, usually rainbows--although some brook trout can be found, have exhibited some outstanding growth in many eastern ponds and small reservoirs. The only thing most of these bodies of water lack are spawning facilities, so most trout populations are maintained by substituting economical "fingerling" plants for the natural reproduction. The usually fertile waters of these ponds does the rest, raising trout from two inches up to a pound or better in a single season. Cole ponds, the Dredge Cut Trout Pond, and Reservoir Number 82 lead the list of local trout fishing ponds. Baits and lures used for trout cover a wide variety of items found in tackle boxes and a few found in most refrigerators. Cheese, corn, and marshmallows, while seldom encountered in trout food habit studies, have proved quite successful as trout bait. Salmon eggs and worms are also good proven baits. Small flatfish, spinners, dark nymphs, and wooly worms lead the list of successful artificial lures.

Catfish



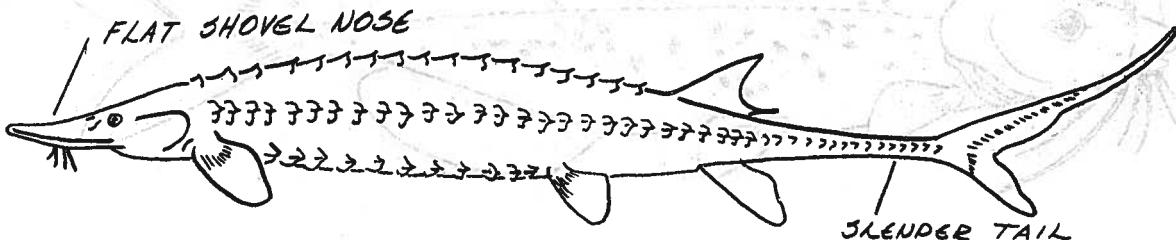
Although most Montana anglers are inclined to look down their nose at the catfish, he is an excellent food fish and is eagerly sought after in most parts of the country. The catfish is quite abundant in all the rivers of this area and is relatively underharvested. To encourage an increased harvest on this fish, set line fishing is allowed in most waters where he is found. Lines baited with minnows or cut bait can be counted on to produce cats.

Ling



Like the catfish, the ling is another underharvested fish that abounds in Fort Peck Reservoir and the rivers of this area, and as most experienced anglers will testify, has eating qualities second to none. A note of caution to anglers who may be inclined to try ling for the first time: for matrimonial harmony, it is best to bring the somewhat less than attractive ling home cut-up and pan-ready. Ling are strict fish eaters and take minnows quite readily both summer and winter.

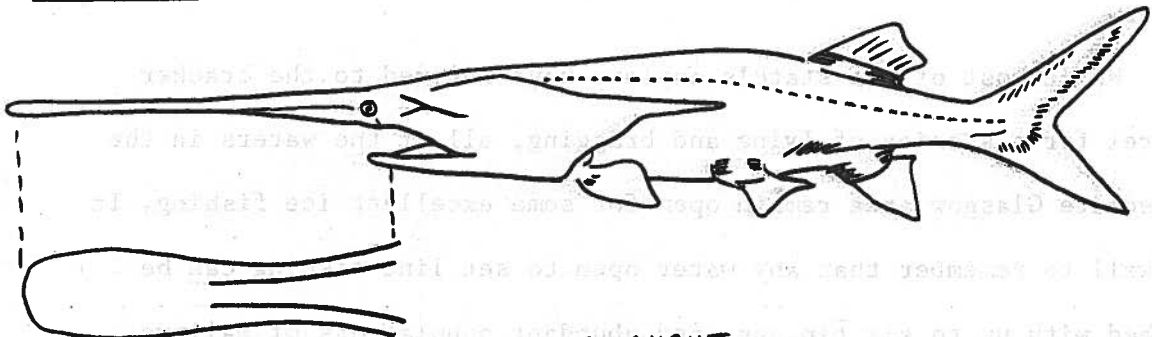
Sturgeon



Two species of sturgeon occur in the Glasgow area, the relatively common shovelnose sturgeon and the seldom encountered pallid sturgeon.

The shovelnose sturgeon is quite abundant but seldom attains any great size, usually under three pounds. The pallid sturgeon, on the other hand, may attain a size of 40 pounds or more. Both are native to the big rivers of the area and are most commonly taken on set lines. The sturgeon swims along the bottom of the river and with his vacuum-like mouth sucks up anything edible. Set lines, baited with gobs of worms, have been quite successful in the taking of sturgeon.

Paddlefish



Undoubtedly the most interesting fish to occur in this area is the ancient paddlefish. This fish is not only found in the waters of the area, but also has been found in fossil beds of the Fort Peck area that date back to the Cretaceous period. This fish, considered by some to be a fine food fish, has attained lengths in excess of six feet. The paddlefish is pursued in the dredge cuts and Fort Peck Reservoir with bow and arrow as his feeding habits are such that he would rarely, if ever, take a baited hook. For some really different sport, the angler might travel out of the area a short distance and participate in some wild paddlefish snagging at Intake, Montana in the spring. Here, the

"paddlers" collect behind an irrigation diversion across the Yellowstone River and are readily taken with snagging equipment.

GENERAL INFORMATION

Eastern Montana anglers are allowed to pursue their sport under some of the most liberal regulations found anywhere in the country. Most of the waters remain open to fishing the entire year, bag limits are generous, set line fishing is allowed in many of the waters, and the paddlefish can be taken with bow and arrow as well as by snagging. The current season's regulations can be obtained from any license dealer, and it is best to review them for information on any specific body of water.

While most of the state's anglers have retired to the cracker barrel for a session of lying and bragging, all of the waters in the immediate Glasgow area remain open for some excellent ice fishing. It is well to remember that any water open to set line fishing can be fished with up to six tip-ups, and abundant populations of walleye, sauger, perch, and ling can provide some fast winter fishing when pursued in this manner.



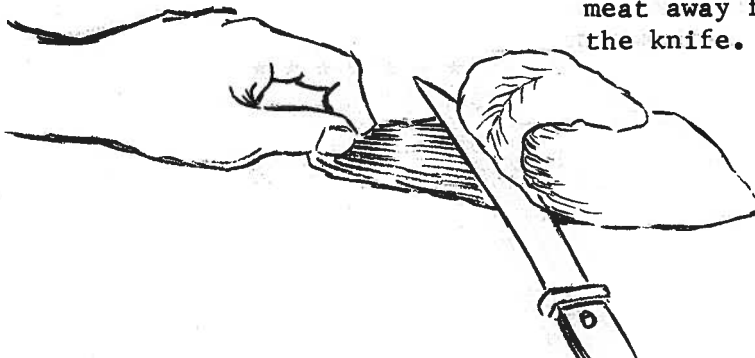
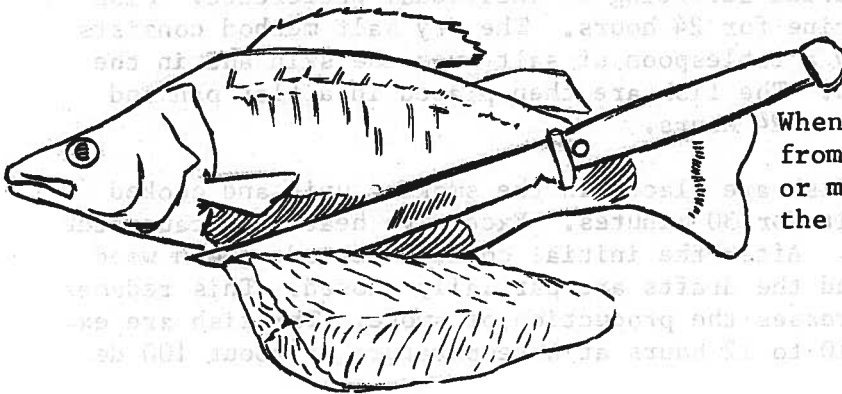
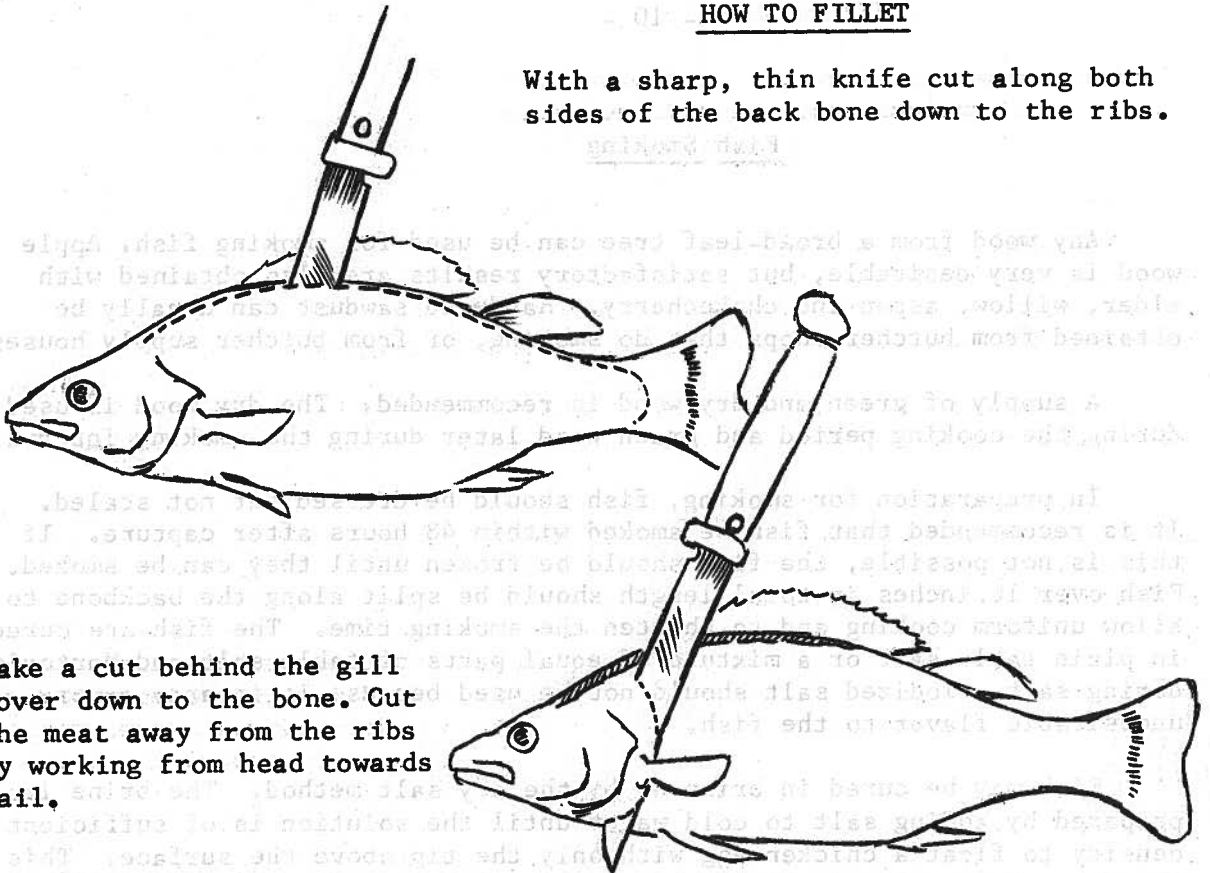
HOW TO FILLET

With a sharp, thin knife cut along both sides of the back bone down to the ribs.

Make a cut behind the gill cover down to the bone. Cut the meat away from the ribs by working from head towards tail.

When the fillet is cut away from the fish, the skin may or may not be separated from the fish along the abdomen.

With the fillet lying flat, skin side down, peel the meat away from the skin with the knife.



Fish Smoking

Any wood from a broad-leaf tree can be used for smoking fish. Apple wood is very desirable, but satisfactory results are also obtained with alder, willow, aspen and chokecherry. Hardwood sawdust can usually be obtained from butcher shops that do smoking, or from butcher supply houses.

A supply of green and dry wood is recommended. The dry wood is used during the cooking period and green wood later during the smoking interval.

In preparation for smoking, fish should be dressed but not scaled. It is recommended that fish be smoked within 48 hours after capture. If this is not possible, the fish should be frozen until they can be smoked. Fish over 16 inches in total length should be split along the backbone to allow uniform cooking and to shorten the smoking time. The fish are cured in plain table salt or a mixture of equal parts of table salt and Morton's curing salt. Iodized salt should not be used because it imparts a very undesirable flavor to the fish.

Fish may be cured in brine or by the dry salt method. The brine is prepared by adding salt to cold water until the solution is of sufficient density to float a chicken egg with only the tip above the surface. This requires about one and one-third cups of salt per gallon of water. The amount of salt can be varied according to individual preference. Fish should be kept in the brine for 24 hours. The dry salt method consists of rubbing approximately a tablespoon of salt over the skin and in the body cavity of each fish. The fish are then placed in a flat pan and allowed to stand for about 24 hours.

After curing, the fish are placed in the smoking unit and cooked at 180 degrees Fahrenheit for 30 minutes. Excessive heat will cause the fish to become very dry. After the initial cooking period, green wood is placed on the fire and the drafts are partially closed. This reduces the temperature and increases the production of smoke. The fish are exposed to the smoke for 10 to 12 hours at a temperature of about 100 degrees Fahrenheit.

If smoked fish are to be kept longer than two weeks, they should be cooled, wrapped and refrigerated. When these fish are thawed, the smokey flavor can be accentuated by heating for a few minutes in an oven.

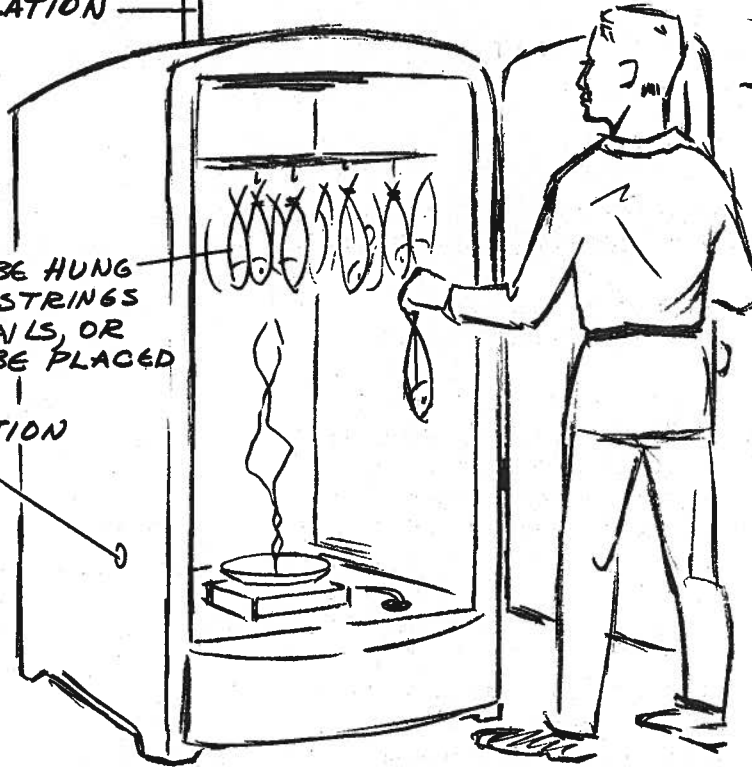
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REFRIGERATOR OR ICE BOX SMOKER

VENTILATION

FISH MAY BE HUNG
BY TYING STRINGS
ON THE TAILS, OR
THEY MAY BE PLACED
ON RACKS

VENTILATION



PAN FULL OF SAWDUST,
SHAVINGS, OR CHIPS - HEATED
BY A HOT PLATE

WARNING!

REMOVE LATCH
FROM DOOR SO CHILDREN
CAN NOT GET TRAPPED
INSIDE - PROP DOOR SHUT
SMOKERS MUST HAVE SOME
VENTILATION TO PREVENT
TOXINS FORMING

BARREL SMOKER

RODS TO SUPPORT SCREENS

FIRE BOX

FIRE DOOR

