

SO, YOU CAUGHT A FISH?!



And honor
me while
you're at it.

HONOR THE FISH
BY WASTING NOTHING!

COLLECT MATERIALS:

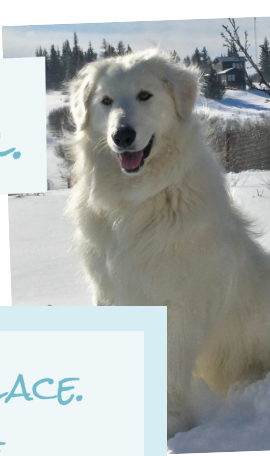
- CLEAVER
- STERILE CANNING JARS
- PRESSURE CANNER



LET YOUR JARS COOL.



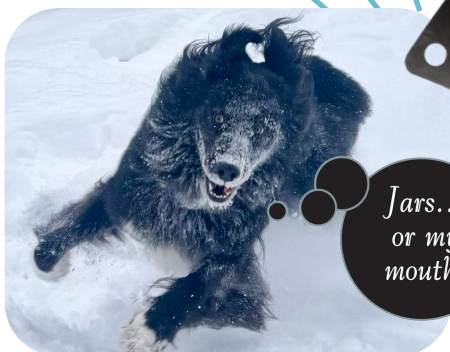
- KEEP IN A COOL DARK PLACE.
- CRACK OPEN AND SERVE
YOUR BUDDIES.
- THAT'S IT. DON'T OVER THINK IT.



Yes.
What's a dog
got to do to get
some service
around here?

7

CLEAVE INTO PIECES THAT FIT IN YOUR JARS



Jars...
or my
mouth.

TIME TO CAN! FILL YOUR JARS EVENLY. DON'T OVER PACK



Pardon me,
but don't we use
the fine silver for
dining?

5

TASTY-MONIALS

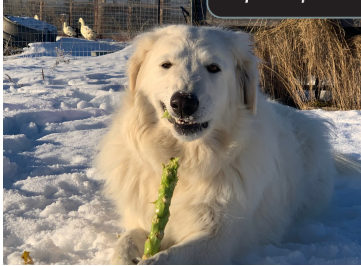
Taika,
Homer

Personally, I prefer the sockeye salmon prepared as instructed. However much you think you'll need for the winter, make 8x's that.



Mavis,
Anchor Point

Delicious with a side of brussel stalk. Very sophisticated recipe, you'll be the talk of the potluck.



Julep,
Homer



Don't try to enjoy this when cats are around, they'll try to steal it from you - it's so good!

This zine was produced by some crafty volunteers from Homer Drawdown, to address food waste on the Kenai Peninsula. We hope you find ways to use the whole fish.

June 2026
Homer, Alaska

"No Scrap Wasted"
Learning Series

FISH CARCASSES

...for Canines



FROM THE SEAS TO YOUR DOGGIES

PRESSURE CAN YOUR JARS (DON'T BE AFRAID TO ASK FOR HELP)



Detailed instructions for Canning Fish in Cans -->

Research for processing times was done by Kristy Long, former Extension Foods Specialist, Chuck Crapo, Seafood Quality Specialist for the Fisheries Industrial Technology Center, University of Alaska Fairbanks, and Bret Luick, Extension Food and Nutrition Specialist, in 2005.



- Don't Worry -

The pressure canning process will cook the fish and soften the bones. The finished product can be chomped straight out of the jar without hesitation.



NOW WHAT?



I'll take
that.

