

# Instructional Fishing Videos

These are excellent and relatively short instruction videos for beginners and those looking to brush up on their skills and know-how. These are organized by skill type and include the video duration in parenthesis (min:seconds).

## How to Cast:

### **Closed Bail “Spincast” Pushbutton Reel:**

[How to Cast a Spincast Reel \(0:53\)](#): Closeup view with audio instruction

[How to Cast a Spincast Reel \(1:29\)](#): Wider view with captioned instruction.

### **Open Bail “Spinning” Reel:**

[How to Cast a Spinning Reel \(1:17\)](#): Closeup view with audio instruction

**Note:** The bonus tip at the end will help reduce line twisting and tangles.

[How to Cast with an Open Face Reel \(1:27\)](#): Wider view with captioned instruction.

## Knot Tying:

[Basic Clinch Knot \(2:06\)](#): The most common fishing knot.

[How to Tie and Improved Clinch Knot \(1:35\)](#): This variation adds a little strength

[Surgeons Loop Knot \(2:58\)](#): A relatively easy knot that is good tying on lures.

**Note:** This loop knot is also ideal for tying on the orange practice casting lures with the backyard bass target set.

## Fishing Rigs (setups): Bait Fishing

[Bobber Floating Rig \(2:22\)](#): Experiment with line length between the hook and bobber. Number and size of split shot weights will depend on the size of the bobber. You want to adjust the weight so the bobber barely floats. This makes it easier to see a fish strike and harder for a fish to detect the bobber (less resistance).

[Bottom Fishing Sliding Weight Rig \(1:35\)](#): This also includes baiting the hook with artificial bait.

**Note:** Be sure to use floating bait and experiment with your leader length (1.5-4 ft)

[How to Put a Worm on a Hook \(3:54\)](#): Focuses on panfish but also applies to trout.

## **Bait Fishing Techniques:**

**[Bobber fishing: Setting the hook \(1:29\)](#)**: Reeling in excess/slack line to the bobber while waiting is very important.

**[How to fish a bottom rig, detect a bite and set the hook \(5:19\)](#)**: There are several other options for **floating** bait besides the putty, which can be messy. Any tackle shop should have multiple options, including scented marshmallows.

## **Lure Fishing:**

**[How to Fish Soft-“bait” Jigs \(1:53\)](#)**: Rhythmically moving the rod tip up and down (roughly 10”) as well adds some good action to the lure. Experiment with different retrieves and lure colors.

**[How to fish with spinner Lures \(2:19\)](#)**: Different sized spinner blades require a different retrieve pace to keep them spinning. Rounder blades can typically be retrieved slower than longer blades. Test your retrieve in shallow water to test out the minimum speed required.

**[How to Fish with Spoon Lures \(9:06\)](#)**: Includes retrieve types for different spoon types.

**Note:** Also covers overall strategies (covering water) and trout behavior.

## **Handling Fish:**

**[Safely Releasing your Fish \(1:57\)](#)**: Keep the fish in the water, wet hands before handling.

**[Keeping a fish \(3:19\)](#)**: Banking, ethically killing, removing hook, bleeding out, and storage.

## **Cleaning and Cooking:**

**[Gutting a fish \(2:17\)](#)**: This works for panfish (sunfish, bluegill, perch, small bass, etc) as well

**[Scaling a fish \(0:30\)](#)**: This is not necessary for trout. You will want to remove scales on panfish as they are larger and sharp.

**[Baking whole fish \(2:36\)](#)**: This method works for just about any fish. It also saves you time and effort as the cooked flesh pulls easily off the bone and skin. Less meat is lost as well.

**Easy Alternative Seasoning:** Dousing (1/4 - 1/3 cup) the pre-cooked fish in Italian dressing can be used as simple all-in-one seasoning. Add while on the cooking foil and trap excess dressing in when you wrap it up. Allowing the gutted fish to marinate (soak) in the dressing for 30 min - 2 hrs will also increase the seasoning absorption.

**Alternatives to Baking:** Tin foil can be wrapped around your fish (like a burrito) and placed on a grill or in the coals of a fire. The meat is cooked when it easily flakes apart.