Cleaning of Shells

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Shells brought back from Boat

1. Bags of shells are placed in a freezer in Andrews Lab 125 until ready to clean.

Cleaning of Clams

- 1. Each shell needs to be cleaned by hand in a water and 10% bleach solution. Make sure to remove any tissue and/or fouling from the internal and external parts of the shells. Use shucking knife and/or plastic bristle brush (plastic in order to not scratch each shell) for cleaning.
- 2. Shells and their corresponding labels are placed in Nestier Trays and set to dry overnight in the lab (Figure 1).

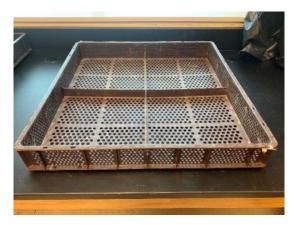


Figure 1: Nestier Tray used to dry cleaned shells.

3. Shells are placed in bags with their labels and are ready to be measured, aged and/or archived. Labels are also written on outside of bag for easier identification.

Cleaning of Scallop Shells

- 1. Scallops are placed in large bin with water and 1 capful of bleach and left over night. The waterproof label can be placed on top of the closed bin or can be left in the solution overnight with the shells in order to keep them identified.
 - a. Each bin contains the contents of 1 bag (shells from 1 station).
- 2. The next day the bottom (ventral) shell portions are disposed and the top (dorsal) shell portions are cleaned.



- 3. Scallops are cleaned by hand with a brush (plastic bristles in order to not scratch each shell). All fouling is removed including worms, barnacles, algae, etc.
- 4. Scallops and their corresponding labels are placed in Nestier Trays and set to dry overnight in the lab.



5. Scallops are placed in bags with their labels and are ready to be aged or archived. Labels with tow numbers, date, etc. are also written on outside of bag for easier identification.