

Meat & Fish Processing Bench

Like most, I struggle for room inside my garage, so I look for any method to save space. One such tool I have been successfully using over the past couple of years is the ironing board filleting bench. It folds down to a narrow lean to against the wall, and adjusts to a good height to process the gatherings shot or caught fishing.



Simply get hold of an old ironing board (\$5 at the local 2nd hand shop), remove the cloth material, cut to shape a section of 7mm non treated ply (do not use treated ply as the chemicals may enter your meat), and bolt the ply to you board. I usually slap a couple of coats of varnish on so the blood and guts wash off easier.

The ironing board system won't handle butchering a deer or pig, but it's great for filleting those fish or breasting those ducks. Simple, cheap and most importantly space saving!!