

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. The top (dorsal) shell valves are placed in a 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 top (dorsal) shell valves are cleaned (Figure 2).



Figure 2: Cleaned scallop shell.

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. and conchiolin blisters are broken open and cleaned out.
4. Scrub resilia ligament using toothbrush or similar brush to remove ligament tissue from the inner surface of the resilia (Figure 3). Be careful not to abrade the delicate surface of the resilia beneath the ligament. Larger pieces of ligament can be removed with a fingernail to shorten the time needed to scrub the remaining ligament off of the resilia.

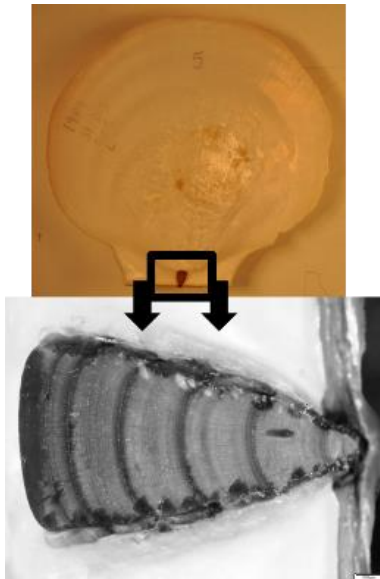


Figure 3: Location of resilia ligament removal.

5. Scallops and their corresponding labels are placed in Nestier Trays and set to dry overnight in the lab (Figure 4).



Figure 4: Scallops drying on Nestier Tray.

6. After drying, the scallops are labeled with the StationID and a shell identification number for that station using a permanent marker on the interior surface of the shell.
7. Scallops are placed in bags with their labels and are ready to be aged or archived. Labels with StationID, date, etc. are also written on the outside of the bag for easier identification.
8. The number of scallops cleaned and placed back into bags is recorded on the Shell Tracking Sheet (See Scallop Cleaning, Ageing, and Archiving Protocol, Manual 2020-1, July 2020). The number of shells discarded during this process and the reason for discard should be recorded in the comments section.