[Daily Fish Touch] Fish No.19

Original Syn is also origami daily 2019-07-18

Touch fish everyday works except special statement

It was **Syn** himself.

A square is not cut or cut

Real shot jumping is normal

Consultation after tutoring

Hello friends, synops, Xiaobian, and I will show you the fish. The prototype of the fish I touch today is a cartoon image, and the original picture is no longer available.

"

There are many types of salted fish, either big fish or small fish. In the past, salted fish in China was a food eaten by poor people. (Lin Zixiang's song "Needs you every minute"-"Salted fish and cabbage are also delicious" is a vivid reflection of poor life.) However, some expensive salted fish are not cheap now.

Salted fish is a main cause of nasopharyngeal cancer as a preserved food.

Cantonese (Cantonese) also means dead

In Guangxi (in vernacular), some people say that salted fish are shoes worn by them.

people suitble

It can be eaten by the general population, and should not be eaten by patients with hypertension and workers under high temperature conditions.

Note

A small amount of food is not a big problem, if you eat it for a long time, you are susceptible to nasopharyngeal cancer.

Tips for pickled fish

Soak fish fillets, fish fillets or fillets in milk, sprinkle with a little dry flour, or fry or fry.

After coating the fish belly with refined salt to remove the fishy smell, wash and dry it, add a small amount of cooking wine, and then add 3 to 5 slices of ginger and green onions, upside down a few times to make the fish taste evenly. In hours, the fish tastes more delicious when cooked.

Types of salted fish

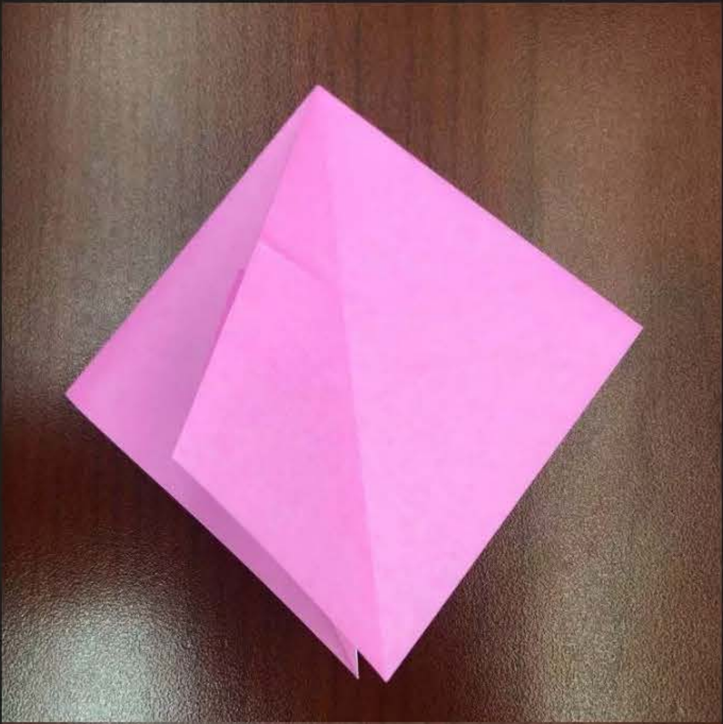
There are two kinds of processed salted fish: "meixiang" and "solid meat". When making Meixiang salted fish, fresh fish must be fermented for one or two days. After its nutritional content is changed, it is salted for seven or eight days. After drying, it produces a peculiar flavor. The flesh is soft and salty with fragrance; Salted fish does not need to be fermented, and is directly marinated and dried with fresh fish. Its meat is firm, sliced, and salty and fresh.

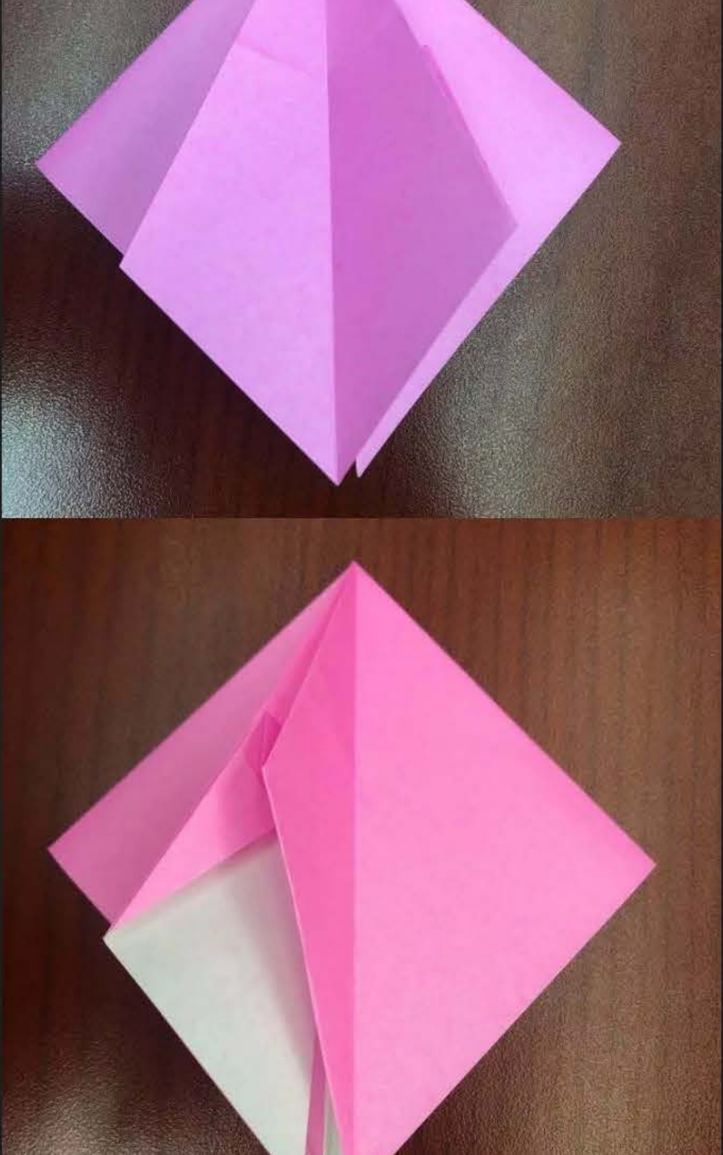
The fresh fish used for drying are mainly red fish, mackerel, subsea chicken, yellow flower tube, white fish, red shirt fish, belt fish, silver fish and so on.

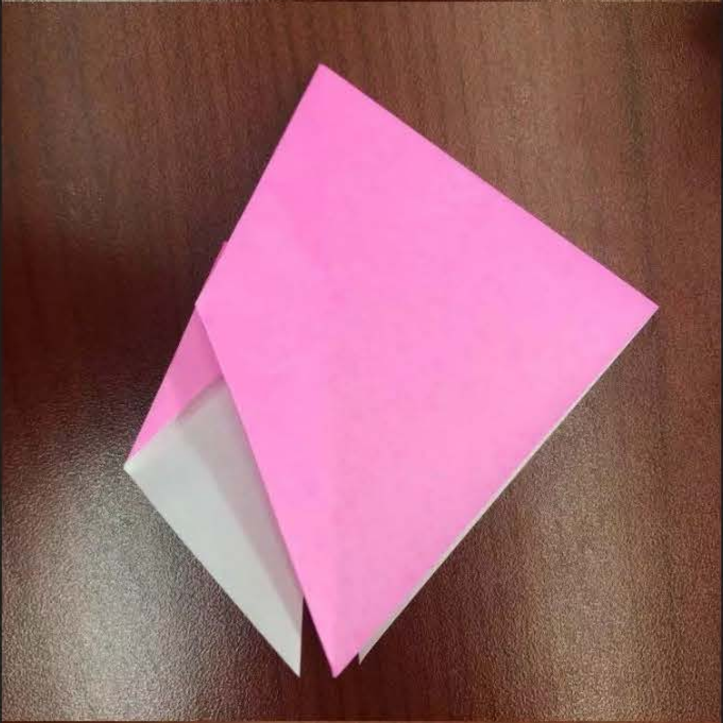
Salted fish made with different types of fresh fish has different flavors and textures, and the "meixiang" and "solid meat" made from the same fresh fish also have different flavors and textures. When buying, you should choose the "plum fragrant" or "solid meat" as well as the type of fresh fish used to make salted fish, such as mackerel and undersea chicken.

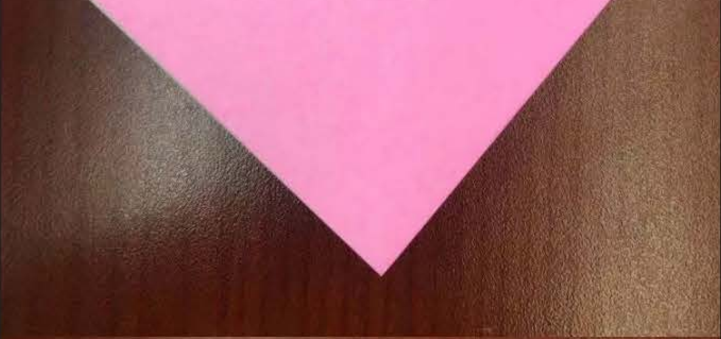
"

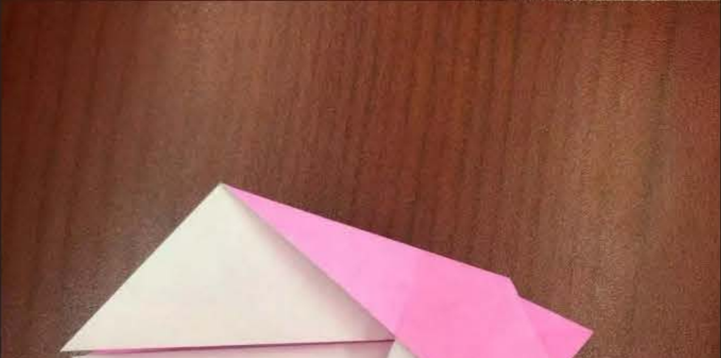
Introduction to start Sign salted, and this recommendation salted sheet 20 ~ 25CM color paper, using the Sign MUJI, may be folded, quiet and enough times to say (the PS: Sign and covers the use of eye With different processing methods, the method of the cover is more complicated. The real shot uses a simplified method. Students who want to make the effect of the cover please study on their own):🧐

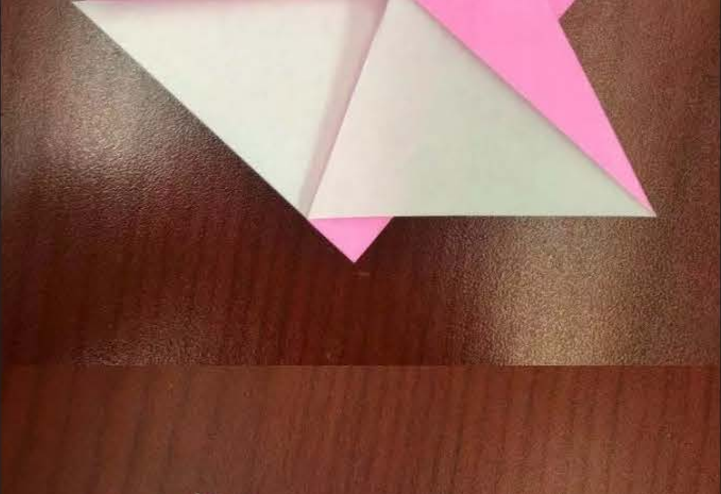


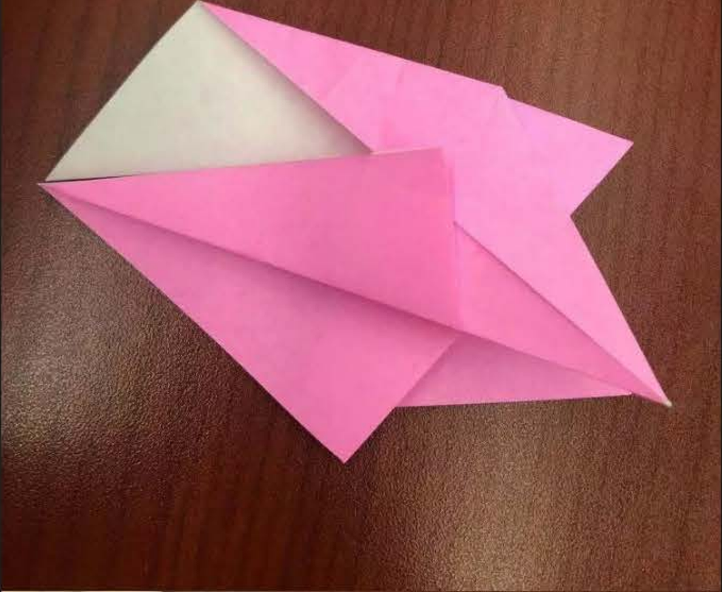


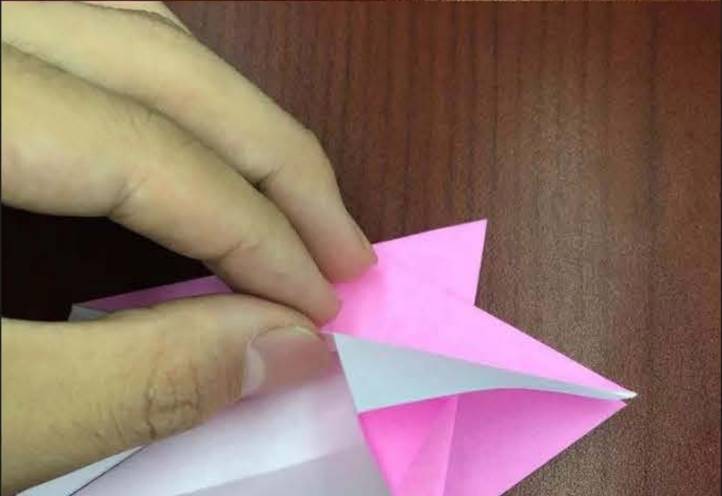




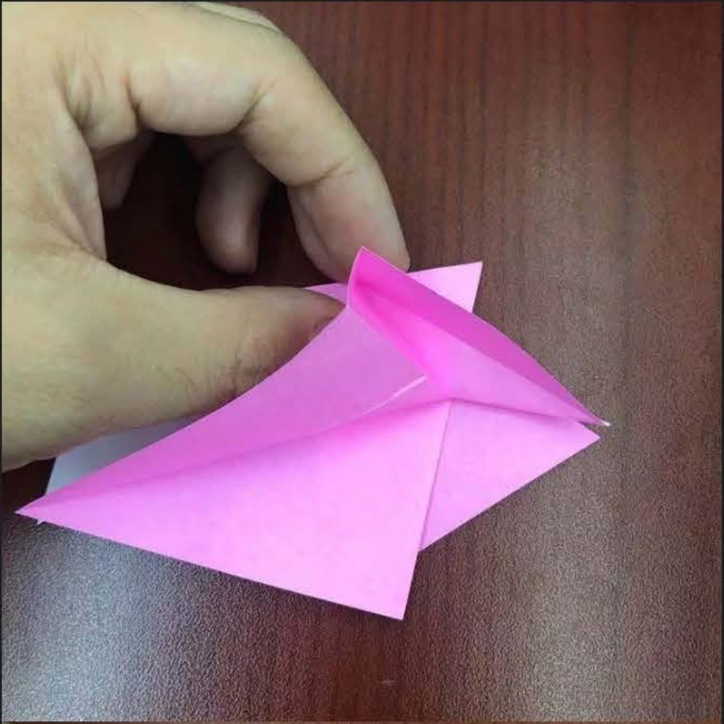


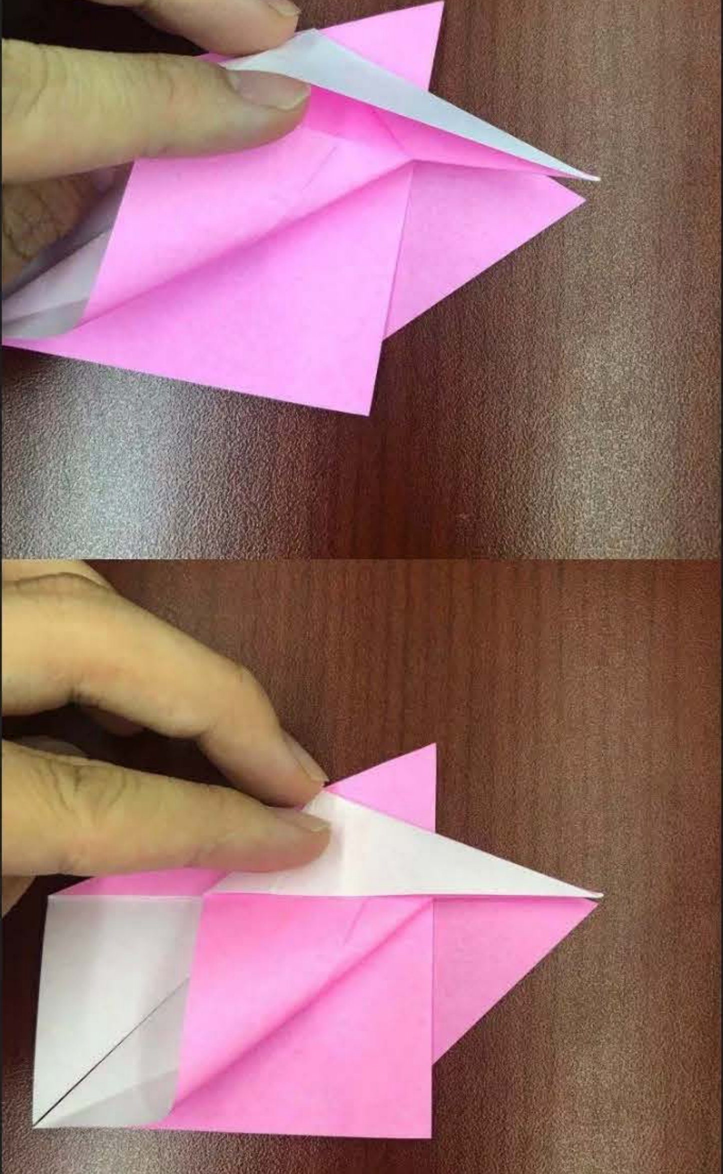


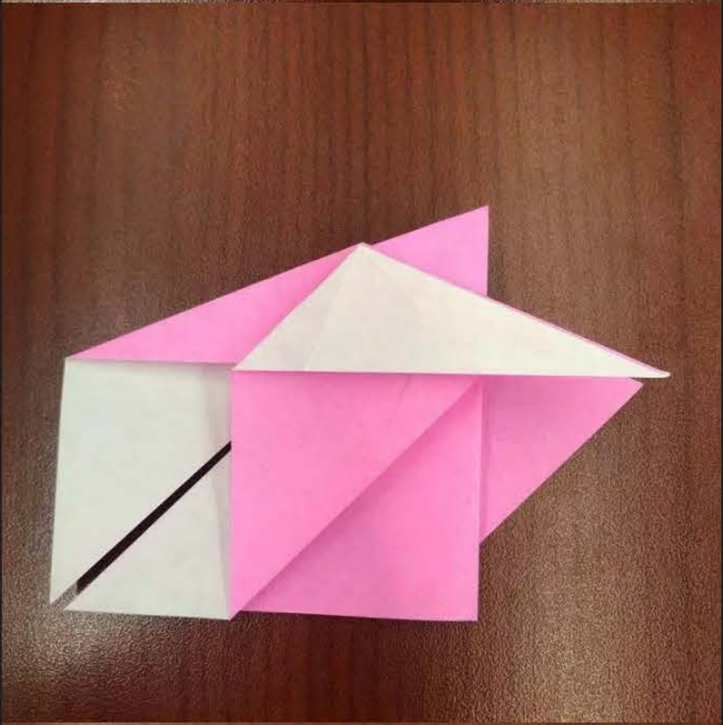


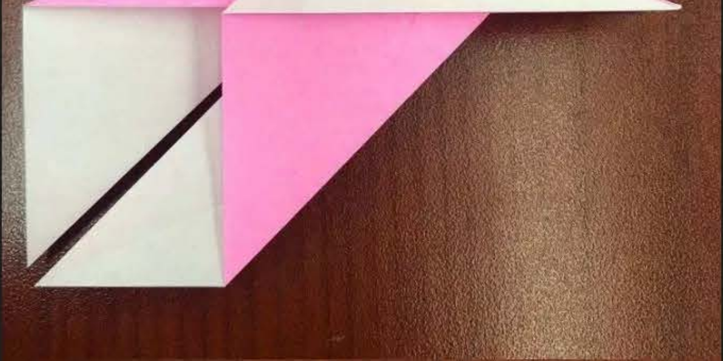


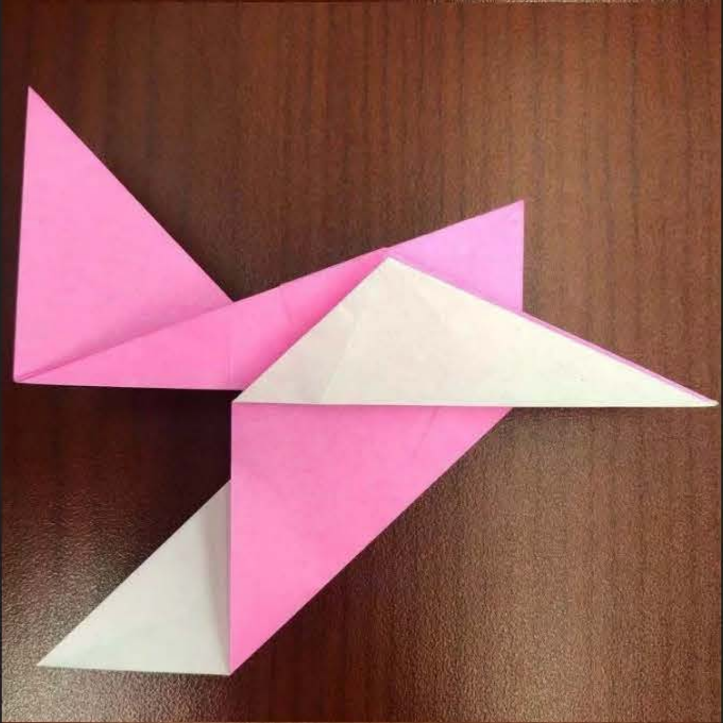
折纸日常

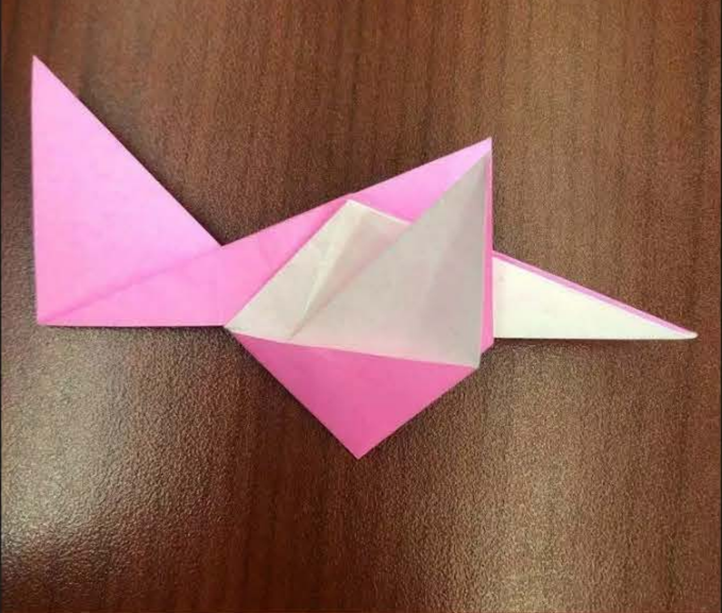


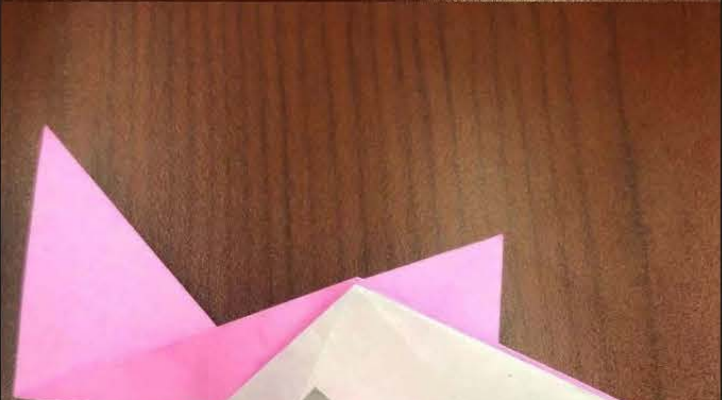


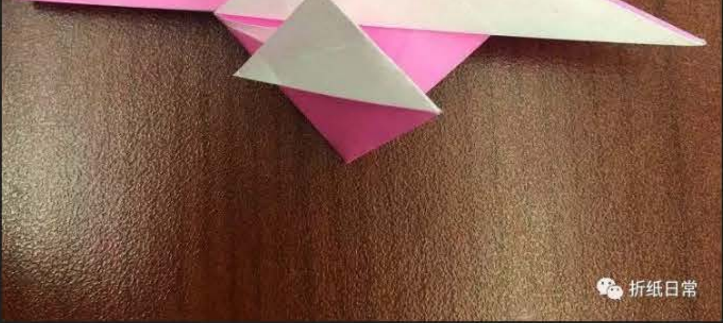




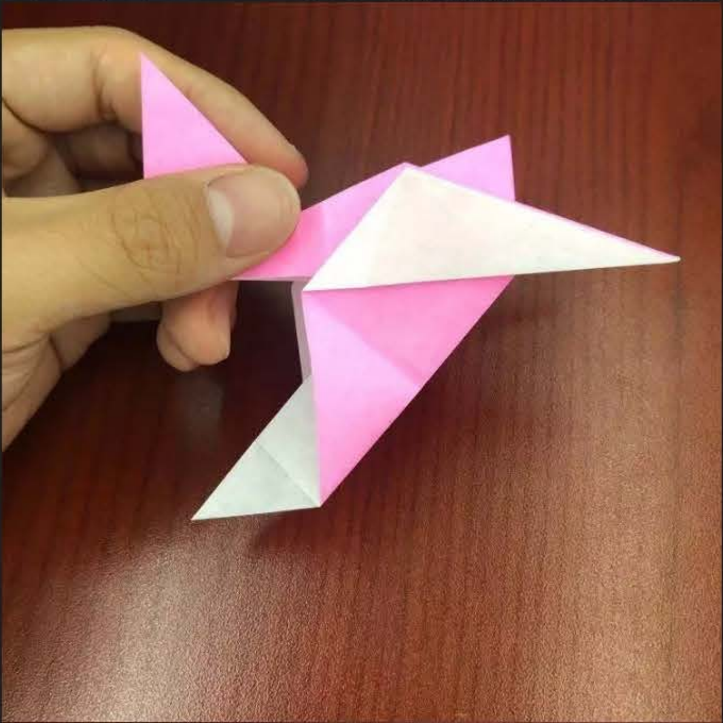


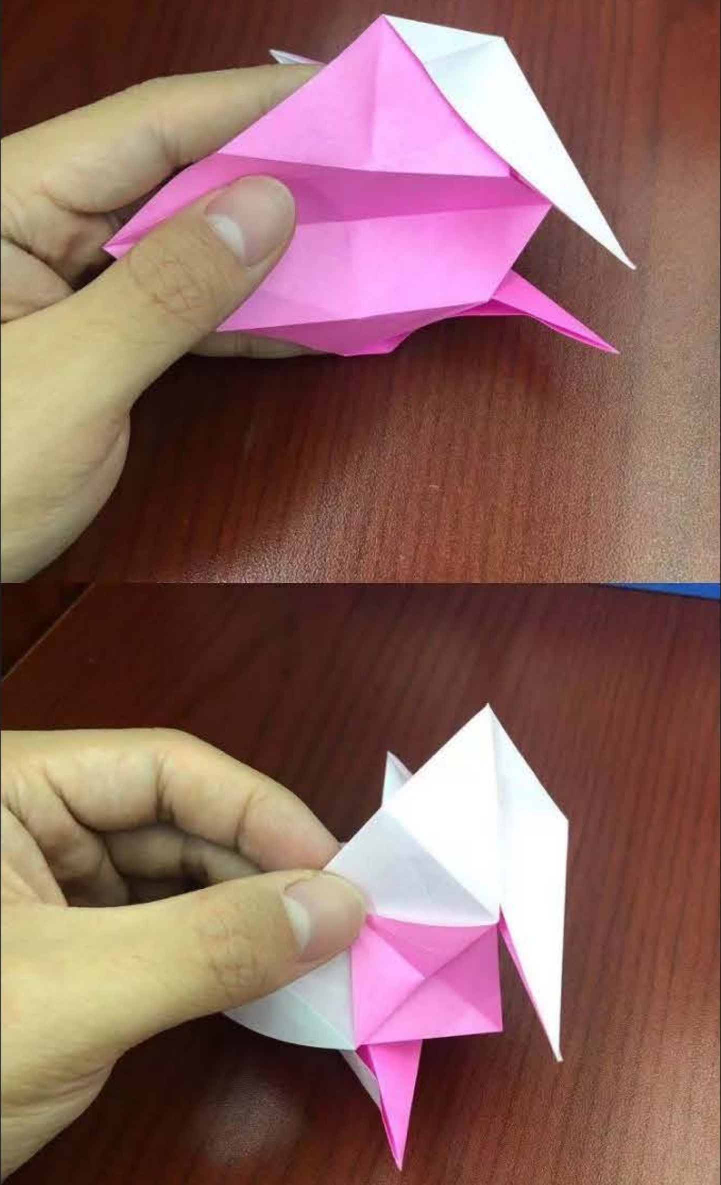


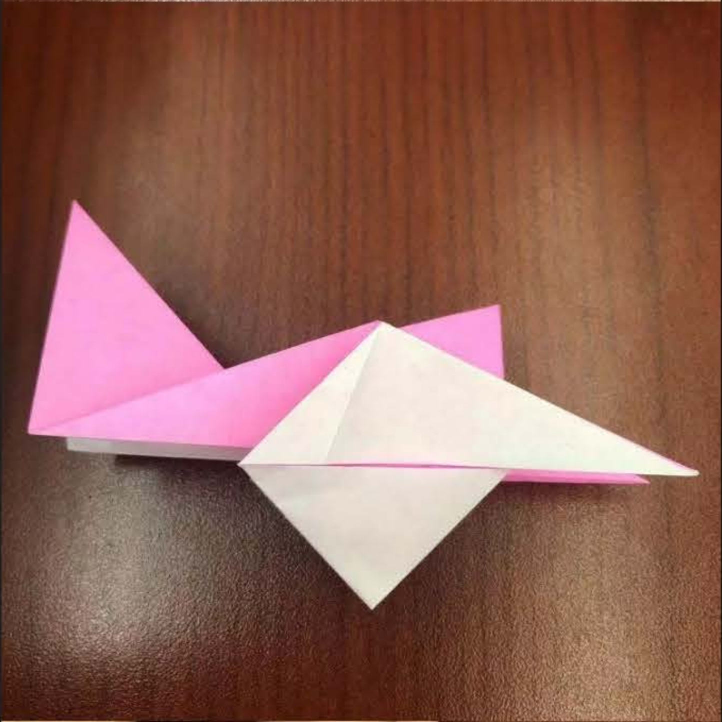


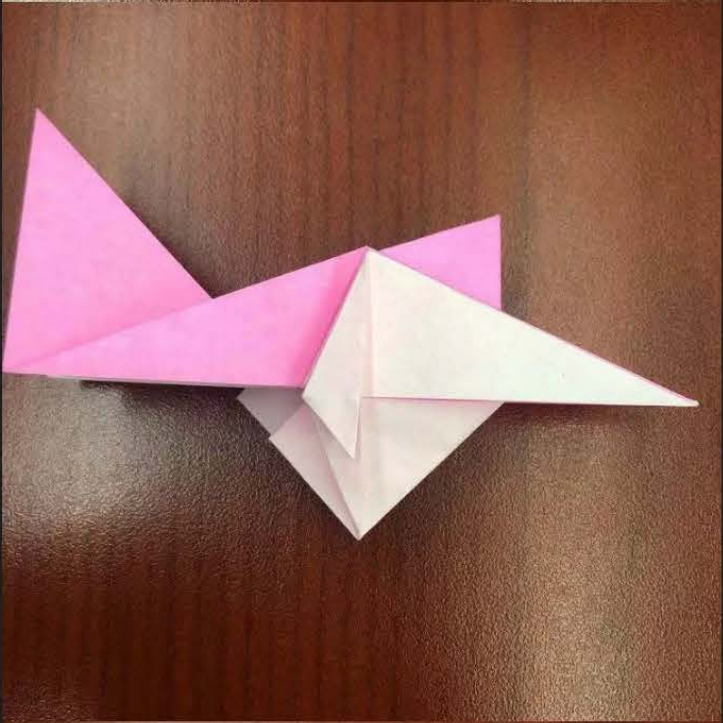


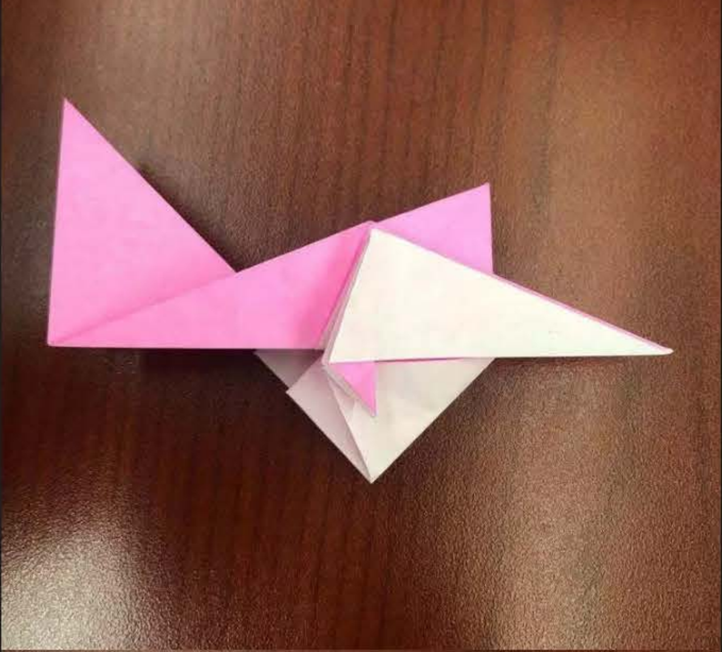
折纸日常

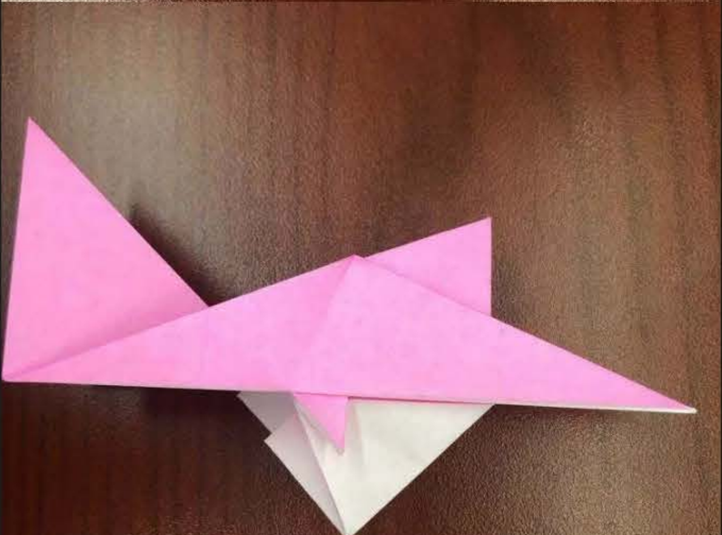




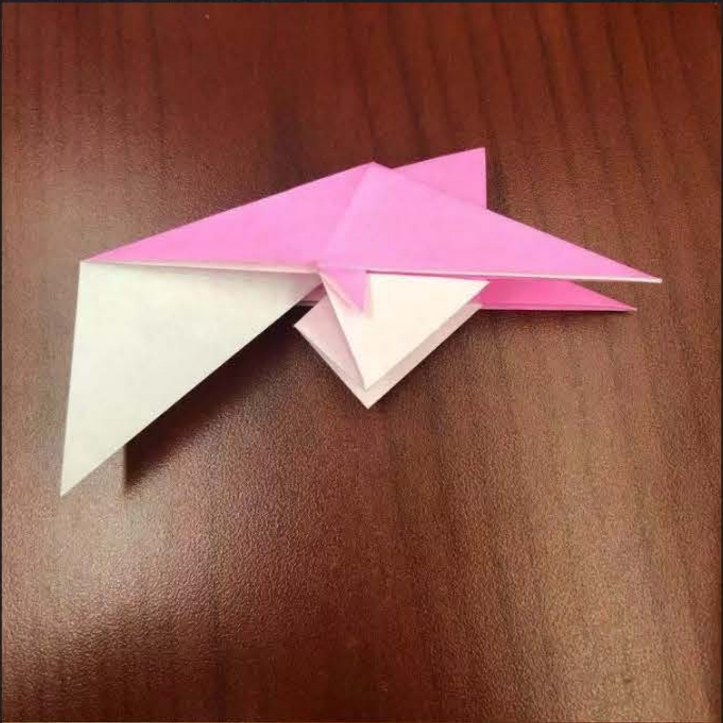


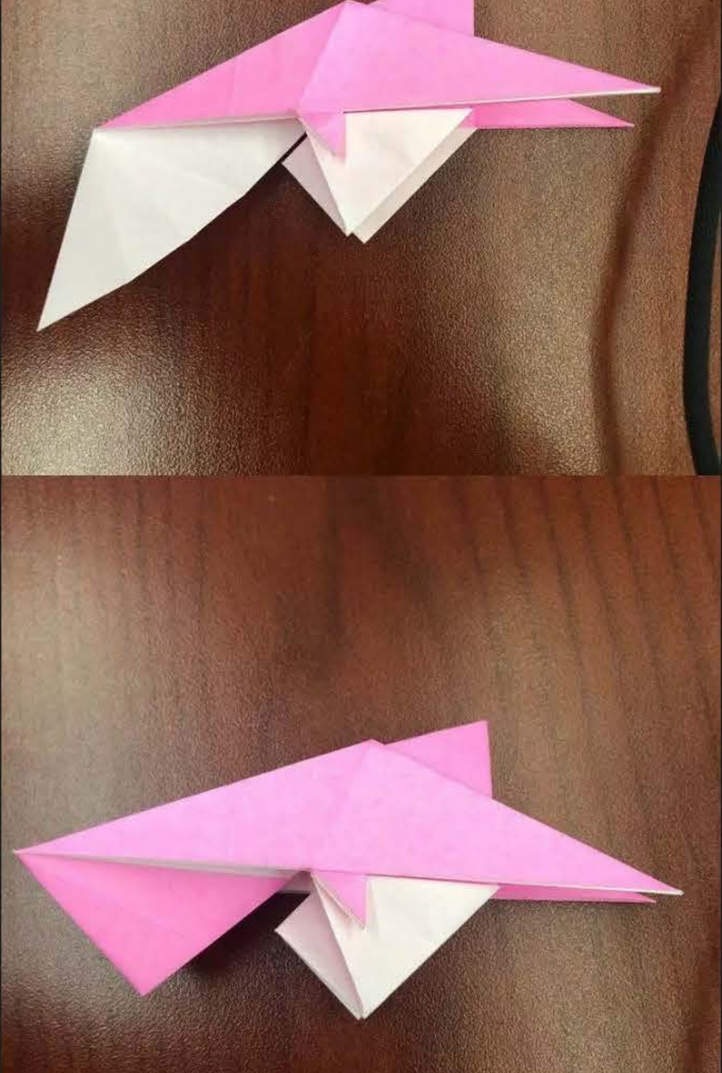


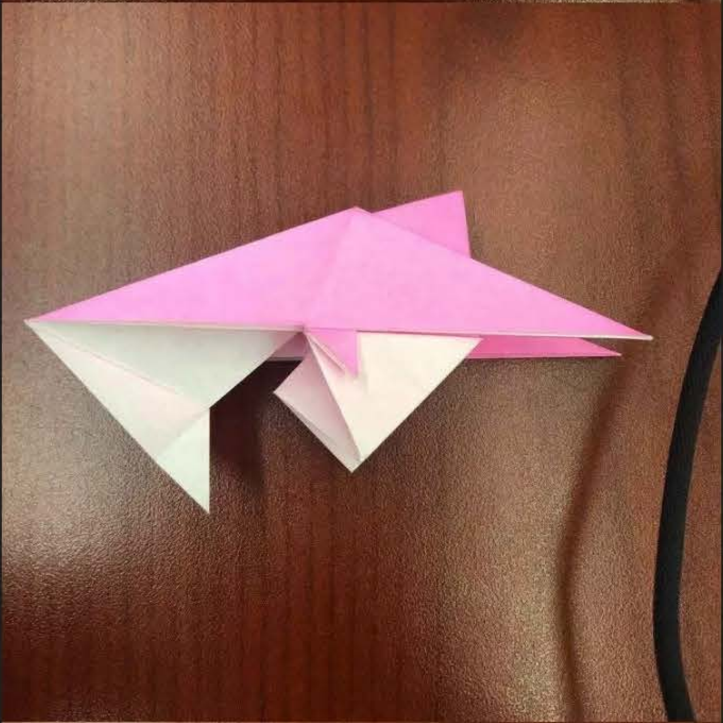


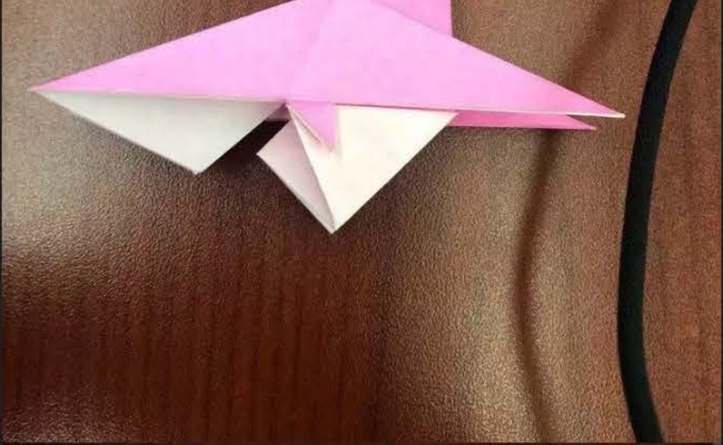


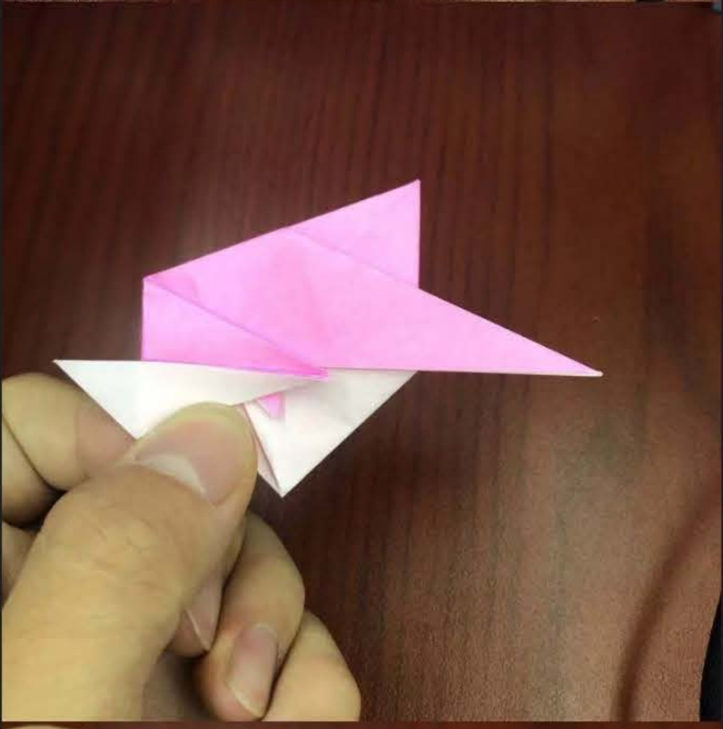
折纸日常

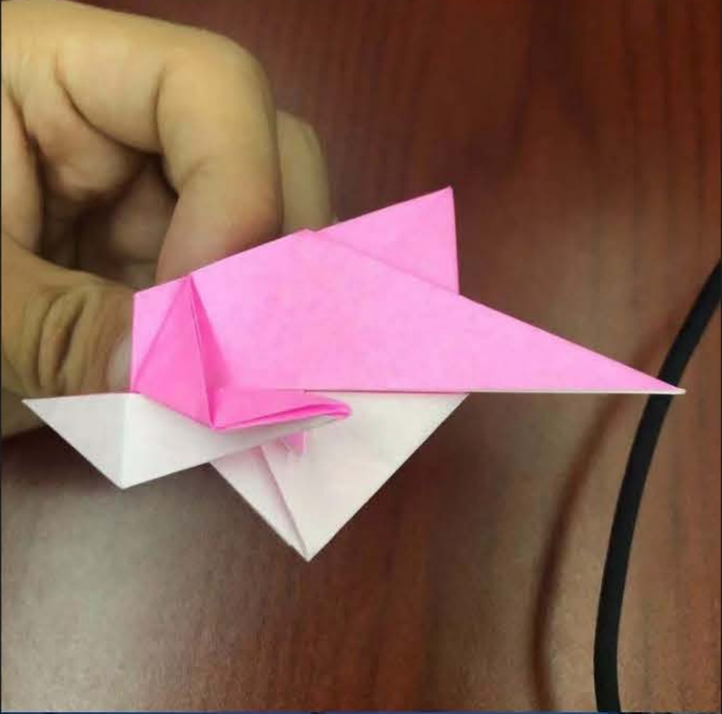




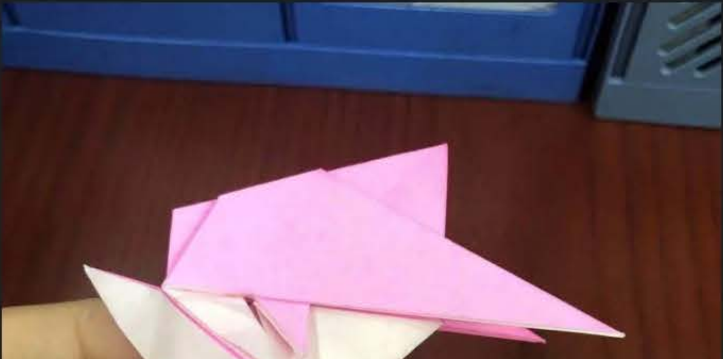


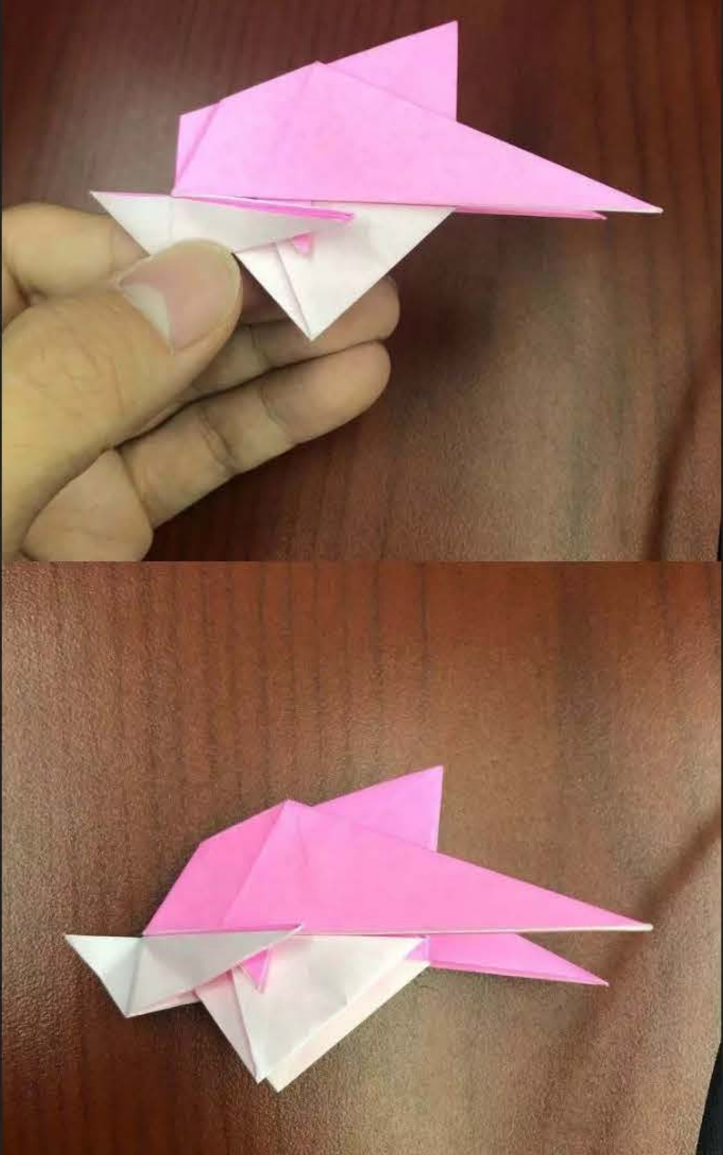


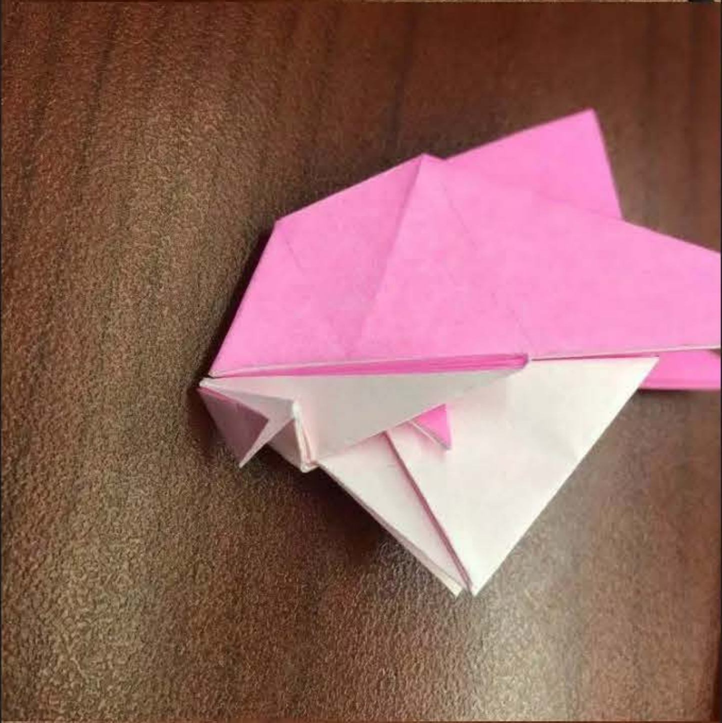


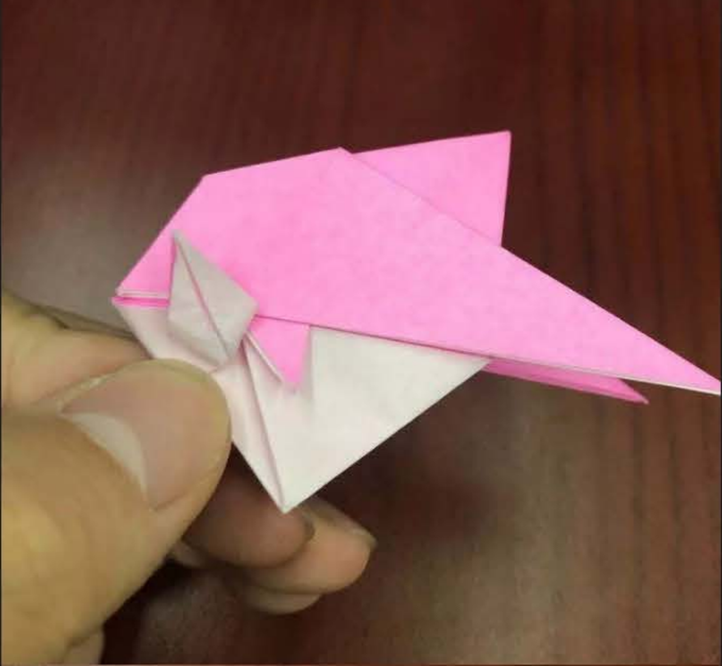


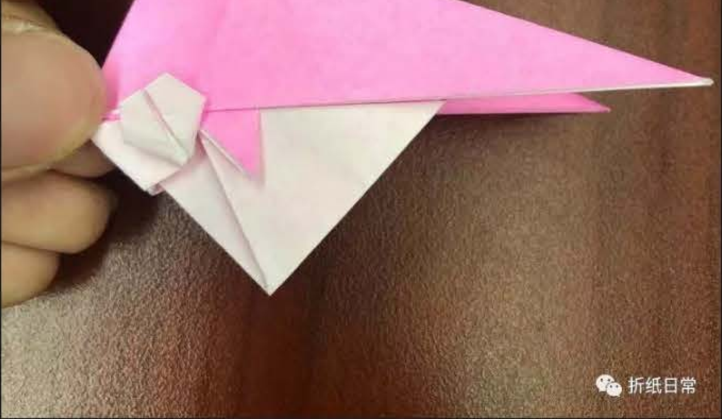
折纸日常





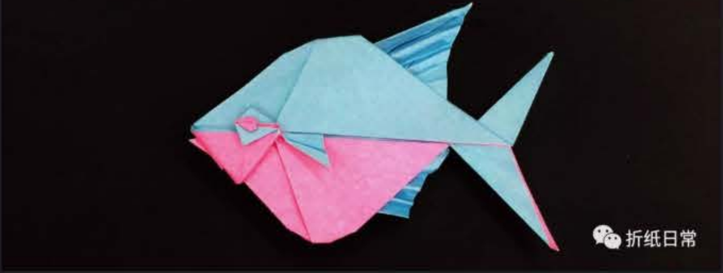






折纸日常

折纸日常



Finish.

Touch fish design series origami real shot recommendation

★ [Touching the fish everyday] Koi real shot

★ [Daily Touching Fish] Koi Real Shooting (Xiaoyang)

[Daily to touch the fish] Touch the fish

[Daily Touching Fish] Thunder Cloud

[Daily to touch fish] Real shot of little yellow duck

[Daily Touching Fish] Real Shooting Penguins

[Daily Touching Fish] Real Shot of Narwhal (Salt Salt)

[Daily fish] Cartoon crow real shot

[Daily fish touch] Mushroom real shot

[Daily Touching Fish] Salted Fish No.13

★ [Touching the Fish Everyday] Tiger Head Real Shooting (Syn)

★ [Touching the Fish Everyday] Shuangyayu Girls Real Shooting (Saoyanwang)

[Daily Touching Fish] Rat

[Daily Touching Fish] Launching Real Love Shooting (Salt Salt Wang)

★ [Daily Touching Fish] Owl

★ [Touching the fish everyday] White bear real shot

Send " Tutoring " in the background
Get the latest QR code

Focus, don't get lost