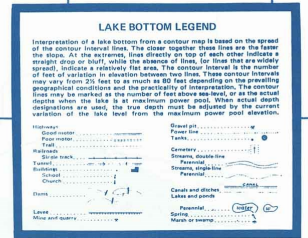


WATERPROOF TOPOGRAPHIC LAKE MAP NO. 210



Heat oven to 350°. Sprinkle both sides of fillet with salt and pepper, then set aside until later.

- 1/4 C. Melted butter, margarine, or oil
- 1 T. Lemon juice
- 1 T. Minced onion

Combine the above three ingredients.

Dip each fillet into the mixture and place on baking dish. Drizzle remaining butter mixture over fillets.

Bake 25 to 30 minutes, or until fish flakes easily with a fork. Do not overcook.

Serve the fillets lightly with paprika, and then serve with the tartar sauce, lemon or hot sauce. A nice hot sauce can be made by combining chili sauce, a small drop of tabasco, and lemon juice, and then heating the mixture. Enjoy!

[illegible]

This map is intended primarily for general purpose use and so the configuration of the lake, it is not intended to be a complete representation. Navigational aids in marinas, public use areas, or natural and man-made obstructions. Navigational aids are shown in green, and obstructions are shown in red. Depth soundings (when shown) are based on pre-impoundment survey data and are noted at normal pool elevation, but are subject to change when the lake level fluctuates. Any information shown relating to access areas (public, private, or marina) should be used as a guide only to possible services provided, and is neither an advertisement for, or endorsement of, any establishment or person. Kingfisher Maps, Inc. expressly disclaims all liability for damages resulting from total reliance on this map or the representations hereon.