

LEGEND

1. Reper Hollow (F.S.) - boat launching, picnicking
2. Olmsted (B.S.A.)
3. 18 hole golf course, cabins (P)
4. Hooks Brook (F.S.) - camping - *access by boat only*
5. Webb's Ferry (F.S.) - boat launching
6. Onoville (C) - boat launching, camping, picnicking, marina
7. Red House (A.S.P.) - camping, picnicking, swimming, skiing, hiking, group campsites
8. Quaker (A.S.P.) - camping, picnicking, boat launching, swimming
9. Frecks (A.S.P.) - camping, cabin camps, group campsites, hiking, picnicking, skiing, swimming
10. Willow Bay (F.S.) - camping, picnicking, boat launching
11. Tracy Ridge (F.S.) - camping
12. Handsome Lake (F.S.) - camping - *access by boat only*
13. Hayward (F.S.) - camping - *access by boat only*
14. Pine Grove (F.S.) - camping - *access by boat only*
15. Old State Head (F.S.) - picnic area
16. Wolf Run Marina (F.L.) - boat sales, storage & rental, boat launching, bait, restaurant
17. 18 hole golf course (P)
18. Kizua Beach (F.S.) - picnicking, swimming
19. Rimrock (F.S.) - observation, picnicking
20. Harrison Run (F.S.) - camping - *access by boat only*
21. Red Bridge (F.S.) - camping, bank fishing
22. Kiasutha (F.S.) - camping, picnicking, boat launching, swimming
23. Cornplanter (F.S.) - retarded childrens camp
24. Elijah Run (F.S.) - boat launching, camping
25. Dew Drop (F.S.) - camping, picnicking, boat launching
26. Jakes Rocks (F.S.) - observation, picnicking
27. Kizua Point Information Center (F.S.)
28. Devils Elbow (F.S.) - bank fishing
29. Big Bend Overlook (C.E.)
30. Tailwaters (C.E.) - bank fishing
31. Campground (P)

A.S.P. - Allegany State Park
B.S.A. - Boy Scouts of America
C. - Cattaraugus Co., N.Y.
C.E. - Corps of Engineers
F.L. - Federal Lease
F.S. - Forest Service
U.S. Dept. of Agriculture
P. - Private Development
S.N.I. - Seneca Nation of Indians

QUICK, DELICIOUS PAN-FRIED FISH

- 2 T. cooking oil
2 T. butter or margarine
Heat in skillet just until bubbly.
- ¼ C. self-rising white corn meal
1 t. salt
¼ t. pepper

Mix above three ingredients in paper or plastic bag.
Place serving size pieces of fish fillets (one or two at a time) in bag and shake carefully to coat. Brown fillets in skillet until golden brown and crispy on each side (two to three minutes each side). Don't overcook!

Optional Lemon-Butter Sauce

- ¼ C. butter or margarine
Juice of one lemon
Sprinkle of salt
1 t. minced parsley
Combine all ingredients, then pour over hot fish. Serve immediately.