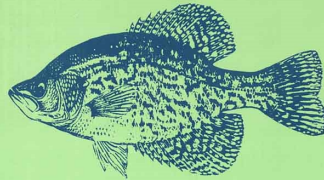
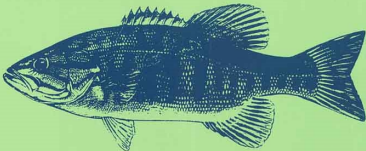


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- 1. Outlet works from control tower
- 2. Overlook and Picnic area with parking
- 3. Camping area
- 4. Parking
- 5. Concession Stand and Rest Rooms
- 6. Tower controlling discharge from reservoir
- 7. Boat Launch Ramp with parking and rest rooms
- 8. ELK STATE PARK
Parking – Picnicking – Boat Launch – Boat Decks



East Branch Clarion
Scale: 1 inch = 0.12 mile
Elevation: 1670 Ft. ASL

QUICK, DELICIOUS PAN-FRIED FISH

- 2 T. cooking oil
- 2 T. butter or margarine
- Heat in skillet just until bubbly.
- 1/2 C. self-rising white corn meal
- 1 t. salt
- 1/4 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**
- 1 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.

