

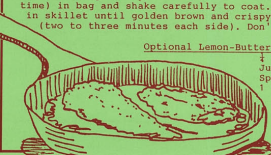
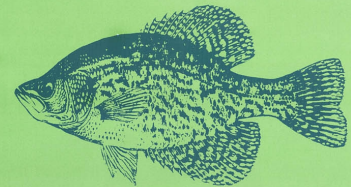


**QUICK, DELICIOUS PAN-FRIED FISH**

2 T. cooking oil  
2 T. butter or margarine  
Heat in skillet just until bubbly.

1 C. self-rising white corn meal  
1 t. salt  
1 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.

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- 4 Lucky Flat - camping - access by boat only
- 5 Kuttavake Recreation Area - camping
- 6 Nereoka - boat launching - by T&E Commission
- 7 U.S. Forest Service - camping - access by boat only
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