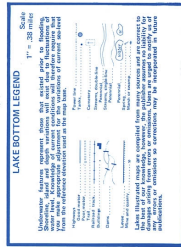


VIRGINIA

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Kingfisher 
Kingfisher Maps, Incorporated
213 North Pine Street
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Seneca, South Carolina 29679

[illegible]

QUICK, DELICIOUS PAN-FRIED FISH

2. cooking oil.
2. tablespoons margarine.
2. tablespoons corn meal bubbly.
2. salt.
2. salt.

Now pour these ingredients in thin plates one at a time. Turn the fish over and fry the other side. This time it will be a little longer. Turn the fish over and fry the other side. This time it will be a little longer. Turn the fish over and fry the other side. This time it will be a little longer.

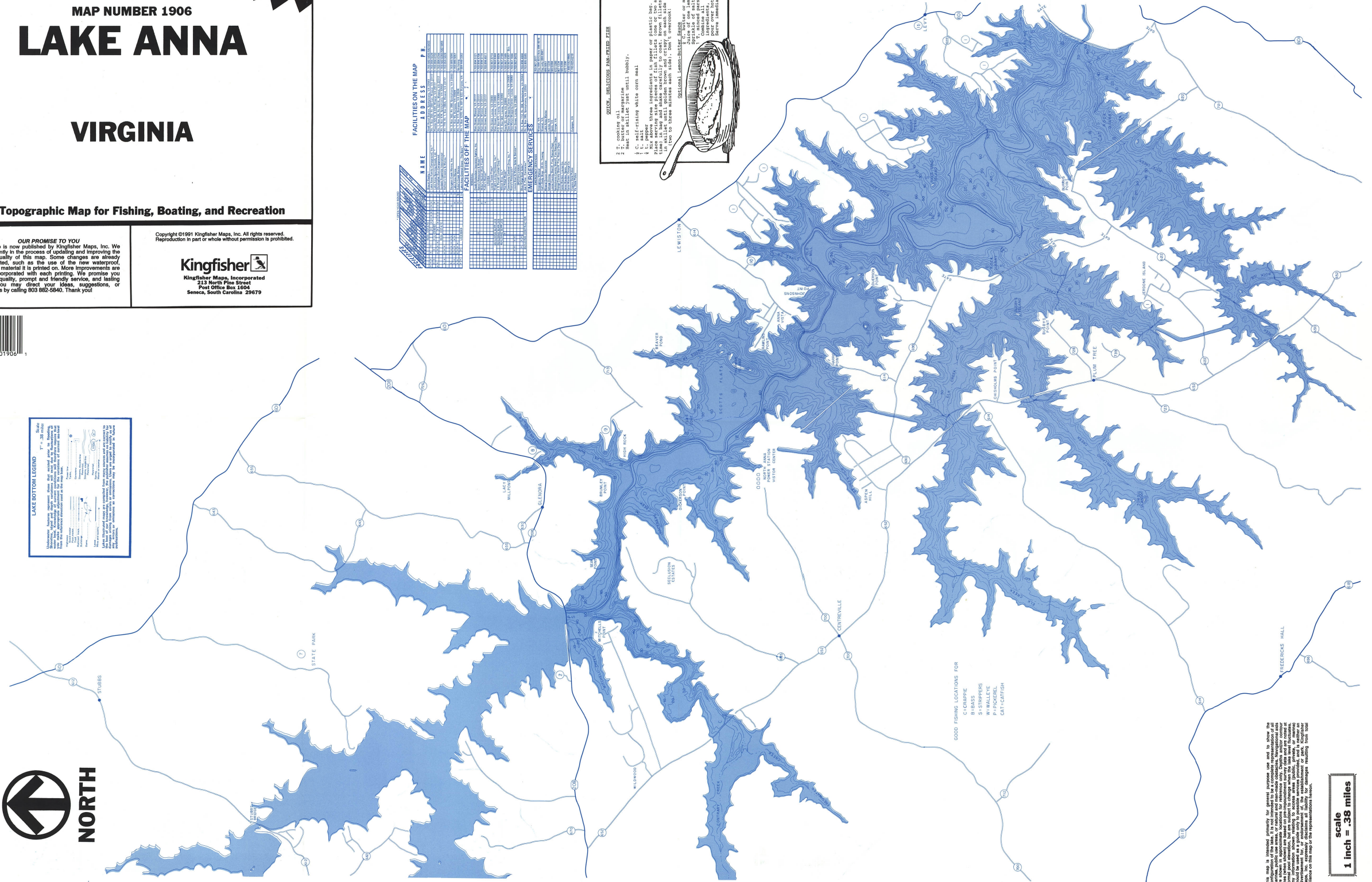
(Two to three minutes each side). Don't overcook!

SPECIAL LEMON-BUTTERED FISH (bake or sauté)

1. 1/2 cup butter.
2. 1/2 cup margarine.
3. 1/2 cup lemon juice.
4. 1/2 cup salt.
5. 1/2 cup oil.
6. 1/2 cup sugar.
7. 1/2 cup vinegar.
8. 1/2 cup ketchup.
9. 1/2 cup mustard.
10. 1/2 cup Worcestershire sauce.
11. 1/2 cup soy sauce.
12. 1/2 cup oyster sauce.
13. 1/2 cup fish sauce.
14. 1/2 cup shrimp sauce.
15. 1/2 cup anchovy sauce.
16. 1/2 cup clam juice.
17. 1/2 cup lobster sauce.
18. 1/2 cup crab sauce.
19. 1/2 cup scallop sauce.
20. 1/2 cup mussel sauce.
21. 1/2 cup squid sauce.
22. 1/2 cup cuttlefish sauce.
23. 1/2 cup octopus sauce.
24. 1/2 cup shrimp sauce.
25. 1/2 cup crab sauce.
26. 1/2 cup scallop sauce.
27. 1/2 cup mussel sauce.
28. 1/2 cup squid sauce.
29. 1/2 cup cuttlefish sauce.
30. 1/2 cup octopus sauce.



Combine all ingredients.
Pour over the fish.
Serve immediately.



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scale
1 inch = .38 miles