



SYMBOLS KEY

Highways	Good Motor	=====
	Poor Motor	=====
	Trail	=====
Railroads	Single Track	+++++
	Tunnel	-----
Buildings	School	⌂
	Church	✕
Dams		⌋
Levee		=====
Mine & Quarry		⌋
Gravel Pit		⌋
Power Line		-----
Tanks		•
Cemetery		⌋
Streams, double-line		=====
Perennial		=====
Streams, single-line		=====
Perennial		=====
Canals and Ditches		=====
Lakes and Ponds		⌋
Perennial		⌋
Spring		⌋
Marsh or Swamp		⌋

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QUICK, DELICIOUS PAN-FRIED FISH

- 2 T. cooking oil
- 2 T. butter or margarine
- Heat in skillet just until bubbly.
- ½ 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

- ½ 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.

