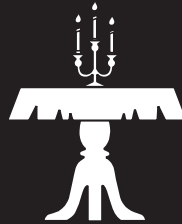


HOOK AND COOK

Here's some tasty ideas for Manitoba fish!



DOWN

1. A fish steak
3. Cooking fish outdoors on a grill
4. Fish provide this tissue-building material
6. A sauce served with fish
7. A tasty fish you will see at Winnipeg's Can West Ball Park
9. Fish cooked slowly in an oven

ACROSS

2. It's sheer "cattiness" to ignore the fish
3. A flour-egg coating for fish
4. Cooking fish in liquid
5. Seasoned fish cooked in a skillet
8. A yellow fruit served with fish
10. This method of cooking fish will always go well with chips!