

2 C A T F I S H

6 A

HOOK AND COOK

5 P A N F R Y I N G

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4 P O A C H I N G 7

R R O

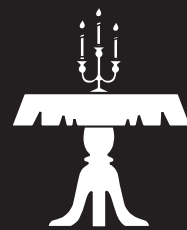
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Here's some tasty ideas for Manitoba fish!



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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!