

# Lake Dardanelle

WATERPROOF TOPOGRAPHIC LAKE MAP NO. 208

Arkansas

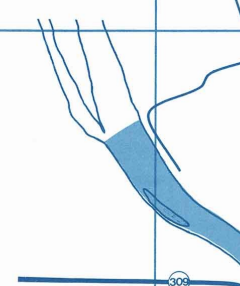
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## LAKE BOTTOM LEGEND

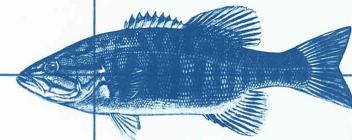
Interpretation of a lake bottom from a contour map is based on the spread of the contour interval lines. The closer together these lines are the faster the slope. At the extremes, lines directly on top of each other indicate a straight drop or bluff, while the absence of lines, (or lines that are widely spread) indicate a relatively flat area. The contour intervals may vary from 25 feet to as much as 50 feet depending on the prevailing geographical conditions and the practicality of interpretation. The contour lines may be marked as the number of feet above sea level, or as the actual depths when the lake is at maximum pool level. When actual depth designations are used, the true depth must be adjusted by the current variation of the lake level from the maximum power pool elevation.

This map is intended primarily for general purpose use and to show the configuration of the lake. It is not intended to be a complete representation of all man-made, public use areas, or natural and man-made obstacles. Navigational aids are shown in approximate locations for reference only. Depth and/or contour lines (when shown) are based on pre-impoundment survey data and are noted at normal pool elevation, but are subject to change when the lake level fluctuates. Any information shown relating to access areas (public, private, or marina) should be used as a guide only to possible services provided, and is neither an advertisement for, or endorsement of, the establishment or park. Kingfisher Maps, Inc. expressly disclaims all liability for damages resulting from total reliance on this map or the representations herein.



## EASY BAKED FISH FILLETS

Heat oven to 350°. Sprinkle both sides of fillet with salt and pepper, then set aside until later.  
1/2 C. Melted butter, margarine, or oil  
1 T. Lemon juice  
1 T. Minced onion  
Combine the above three ingredients. Dip each fillet into the mixture and place on baking dish. Drizzle remaining butter mixture over fillets.  
Bake 25 to 30 minutes, or until fish flakes easily with a fork. Do not overcook. Sprinkle fillets lightly with paprika, then serve with tartar sauce, lemon, or hot sauce. A nice hot sauce can be made by combining chili sauce, a small drop of tabasco, and lemon juice, and then heating the mixture. Enjoy!



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	⌘

COAL HILL

HARTMAN

NEW SPADRA

DUBLIN

SCRANTON

WILKINS

JAMESTOWN

ALIX