

Map Number 806
FISHTRAP

Kentucky

Contour Map for Fishing, Boating, and Recreation

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1992 EDITION

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QUICK, DELICIOUS PAN-FRIED FISH

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

1 C. self-rising white corn meal
1 t. salt
1 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

1 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.

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 80 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 power pool. 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.

SYMBOLS KEY

Marsh or Swamp
Spring
Ferry
Canals and Ditches
Lakes and Ponds
Ferry
Streams, single-line
Ferry
Stream, double-line
Centerline
Tanks
Power Line
Mine & Quarry
Levee
Dams
Church
School
Burial
Turned
Trail
Road Motor
Highways



- PUBLIC USE GUIDE**
- PLANNING OR CONSTRUCTION
 - FISHERMAN ACCESS
 - PARKING & OVERLOOK
 - PARKING, REST ROOMS, PICNIC AREA & BOAT LAUNCHING
 - PRIMITIVE CAMPING
 - PICKNICKING, REST ROOMS, CAMPING, BOAT LAUNCHING & PARKING
 - PRIMITIVE CAMPING (BOAT ACCESS ONLY)
 - PARKING, REST ROOMS, & CAMPING AREA
 - BEACH & PICKNICKING
 - BOAT RAMP, CAMPING & PICKNICKING
 - PARKING, REST ROOMS, BOAT LAUNCHING & CAMPING AREA

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 marinas, public use areas, or natural or man-made obstacles. Navigational aids are shown in approximate locations for reference only. Depths 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 only as a guide to possible services provided, and is neither an advertisement for, nor an 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.

1/4 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!

Fishtrap
Scale: 1 inch = 0.16 mile
Elevation: 757 Ft. ASL