

Map Number 1010

Harry S. Truman

Osage Arm

Benton & St. Clair Counties, Missouri

Contour Map for Fishing, Boating, and Recreation

Kingfisher Maps

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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
- 4 t. pepper

Mix above three ingredients in paper or plastic bag. Place serving size pieces of fish fillets (one for 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
 - 2 T. minced parsley
- Combine all ingredients, then pour over the 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 interval may vary from 2.5 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, true depth must be adjusted by the current variation of the lake level from the maximum power pool elevation.

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Scale: 1 inch = 0.73 mile
Elevation: 710 Ft. ASL

EASY BAKED FISH FILLETS

Heat oven to 350°. Sprinkle both sides of fillet with salt and pepper, then set aside until later.

- 4 T. 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 rice 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

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 hereon.

