

Enid Lake Arkabutla Lake

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Waterproof, Topographic Lake Map
For Fishing, Boating & Recreation



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 and man-made obstacles. Navigational aids are shown in approximate locations for reference only. Depths and/or contour lines (when shown) are based on pre-employment 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 service provided, and a further or 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.

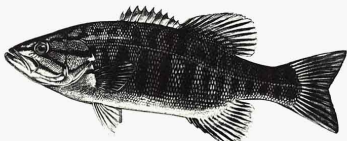
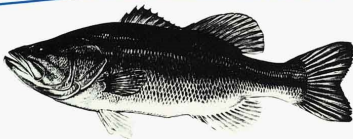


LAKE BOTTOM LEGEND

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 steeper the slope. At the extremes, lines directly on top of each other indicate a straight drop or bald, while the absence of lines, or lines that are widely spread) indicate a relatively flat area. The contour intervals 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, the true depth must be adjusted by the current variation of the lake level from the maximum power pool elevation.

SYMBOLS KEY

Highways	Good Motor
	Poor Motor
	Trail
Railroads	Single Track
	Tunnel
Buildings	School
	Church
Dams	
Loaves	
Mine & Quarry	
Gravel Pit	
Power Line	
Tanks	
Cemetery	
Streams, double-line	
Perennial	
Streams, single-line	
Perennial	
Creeks and Ditches	
Lakes and Ponds	
Perennial	
Spring	
March or Swamp	



EASY BAKED FISH FILLETS

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

½ 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!