

Waterproof Lake Map Number 1402

Michael J. Kirwan

Portage County, Ohio



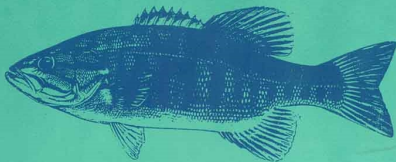
Contour Map for Fishing, Boating, and Recreation

Kingfisher Maps
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1992
EDITION

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Scale: 1 inch = 0.14 mile
Elevation: 985 Ft. ASL

Wayland



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.

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

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. Mixed 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!