

Map Number 1312
Oologah

Rogers & Nowata Counties, OK
with Hudson (Mayes County)

Contour Map for Fishing, Boating, and Recreation

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1992 EDITION

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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.

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!

QUICK, DELICIOUS PAN-FRIED FISH

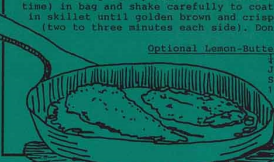
2 T. cooking oil
2 T. butter or margarine

Heat in skillet just until bubbly.

1/2 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 spaced) 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.