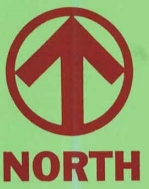


Waterproof Lake Map Number 1814
Pat Mayse
Lamar County, Texas

Contour Map for Fishing, Boating, and Recreation

Kingfisher Maps
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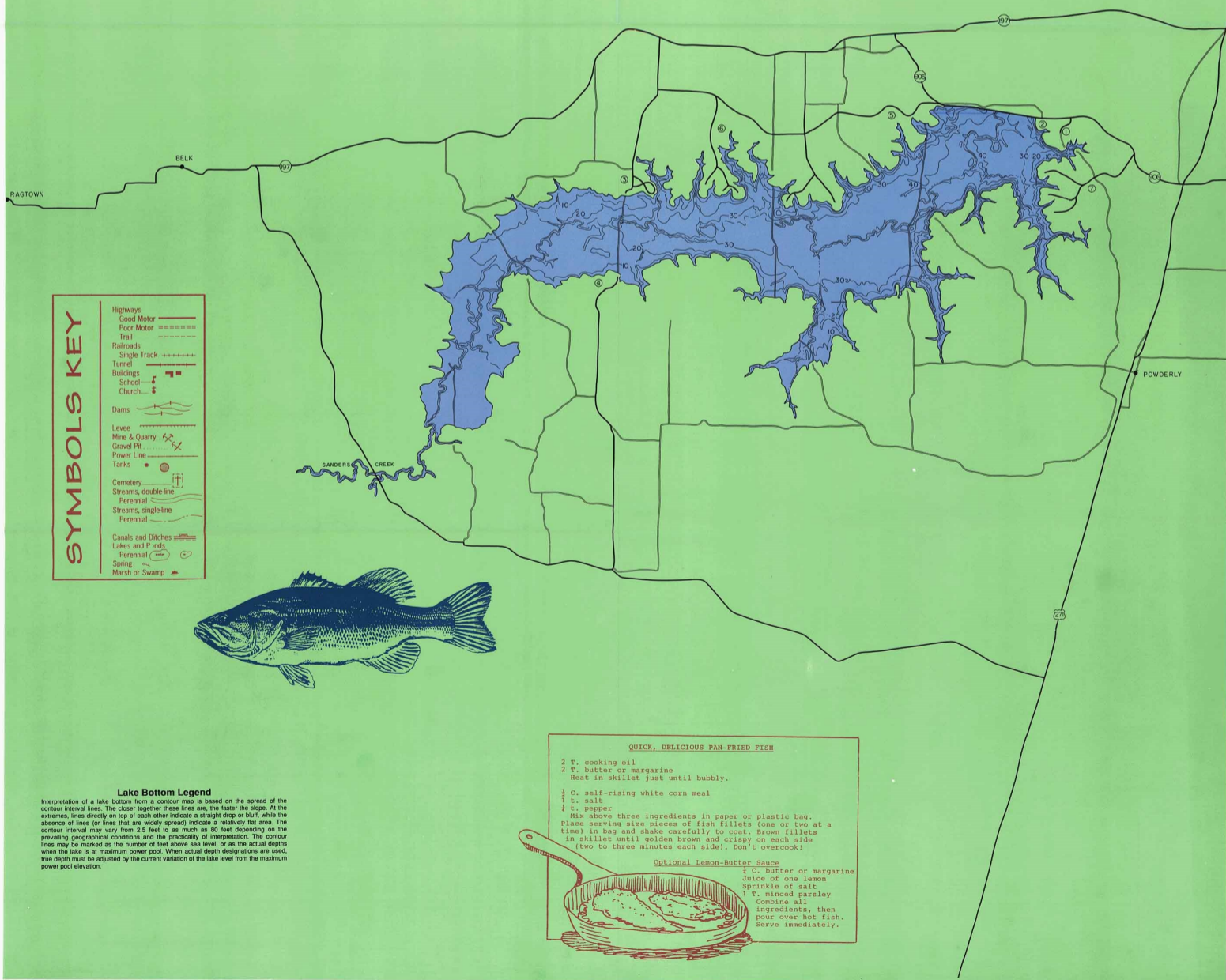


Scale: 1 inch = 0.67 mile
Elevation: 450 Ft. ASL

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.



FACILITIES	
LOCATION	
1. Resident Engineer Office	
2. Overlook	X X X X X X
3. Forest Point	X X X X X X
4. Lamar Point	X X X X X X
5. Pat Mayse Fork (East)	X X X X X X
6. Pat Mayse Fork (West)	X X X X X X
7. Sanders Cove	X X X X X X



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
1/4 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
1/4 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.