



BAPTISTE LAKE ASSOCIATION

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BOX 877, BANCROFT, ONTARIO K0L 1C0

PRESIDENT'S MESSAGE

MARLIN HORST

As I write this my mind is turning to opening up the cottage for another summer. As you are reading this, many of the seasonal cottagers will have opened the cottage and welcomed a new season. For those of you who have year round places on the lake, I can

only express my jealousy. I certainly miss the lake during the winter.

While the BLA does not host any social activities in the winter, it does not mean that the board and other volunteers are not doing anything. We continue to keep abreast of what is happening at the municipal and provincial governments, and how their actions will affect the lake. Of note for this past winter is that the municipality has amended the by-laws relating to construction of boat houses on lakes in the municipality. This is something that we have been advocating for. The old by-law was impractical and led to many requests for minor variances. As people had to apply for a minor variance in any event, the scale of boat houses was getting enormous. With a more practical boat house by-law, it is hoped that requests for minor variances will no longer be necessary and new boathouses will be built within the requirements of the new boathouse by-law.

The BLA continues to be a member of FOCA (Federation of Ontario Cottagers Association) which is an association of over 500 lakefront owners associations. As a result of the BLA's membership in FOCA, the members of the BLA also have access to many benefits available through FOCA. Please go to their website at www.foca.on.ca to see the many benefits membership in FOCA provides. You can also sign up for the FOCA newsletter which is delivered by e-mail every month and has links to many informative articles and updates on what is happening in connection with waterfronts in Ontario. In the interests of full disclosure I should mention that I have recently been elected to the Board of Directors of FOCA for a three year term which began in March of this year.

Many of you will be getting notices this summer that Hydro One will be trimming trees

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PRESIDENT'S MESSAGE ...continued from page 1

on or near your property. This is done by Hydro One on a regular basis to ensure that trees and other vegetation do not negatively affect the delivery of electricity.

This summer we will continue to meet with the Hastings Highlands Interlake Group which is made up of lake associations in the Municipality of Hastings Highlands. This group has been instrumental in getting the municipal council to take note of the concerns of the lake associations and given us a voice in municipal affairs. We continue to advocate at the municipal level for the protection of our lake and others in the municipality.

We also have our usual social activities planned for the coming summer. Please join your neighbours on Sunday May 22 at Birch Cliff Lodge for our Spring Opening Event. The event will be held from 5pm – 7pm in the dining room. Beer and wine and light snacks will be available.

The Annual General Meeting of the BLA will be held on Saturday August 6 at Birch Cliff Lodge, beginning at 10:00AM. Please join us to get an update on what the BLA is doing, and to bring up any concerns or suggestions you may have. We welcome any feedback you may have,

positive or constructive. We need to hear from the members what it is that they want from the organization.

Finally, on Sunday, September 4 we will hold the Labour Day Weekend Closing Event at Camp Ponacka from 5pm to 7pm. We will have roasted corn and hot dogs, along with beer and wine and other non-alcoholic drinks. We look forward to seeing all of you at these events.

In addition to social activities, the BLA continues to work towards implementing the Lake Plan. David Hawkes has been tireless in organizing this as Lake Plan Implementation Coordinator. The Lake Plan is a living document,

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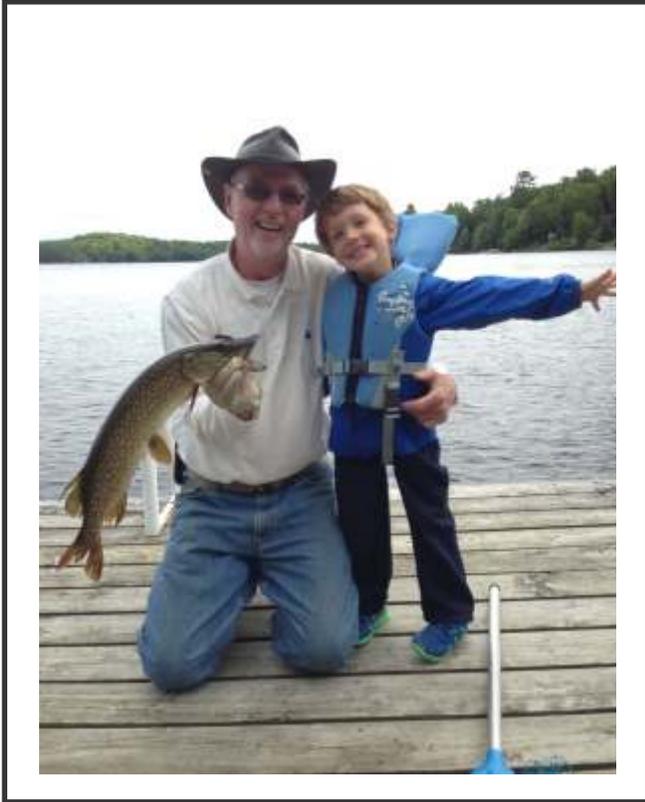
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LAKE TROUT AND WATER LEVELS PART ONE

By Paul Coleman



“**H**ey grandad, tell me about lake trout and water levels.”

“Well Cooper, the lake trout spawn in the fall and they lay their eggs by the shore.”

“Really grandad?” asked Cooper.

As I went on to explain to Cooper, they need a rocky area to spawn. More importantly, the eggs need a consistent depth of at least two feet of water over top of them to survive. If the water level drops, the eggs will be exposed to the air and freeze in December. In the late winter, the small lake trout babies, called fry, hatch out of their eggs and start feeding on their yolk sacks for nutrition. Again, the water level must remain constant to keep the babies covered in water as they are not yet old enough to swim and leave the near-shore spawning bed. I told Cooper that was the easy part. Next, it gets complicated.

Dams on lakes need to be controlled to regulate the water levels, and this is the job of the MNRF. The trick is to keep water levels safe for fish while protecting people's property from ice damage. Also, we have to look out for flooding of our friends down-river in Bancroft. The MNRF works to prevent spring flooding and potential disaster if too much water enters the York River. I told Cooper that the water level is lowered in the fall to prevent flooding in the spring. The water level will drop to 7.3 feet by the end of September prior to the lake trout spawning time. In March, the water will slowly drain down to about 6.5 feet in preparation for the spring thaw, while maintaining enough water over the lake trout babies.

“So Cooper, if all goes well, the fish will have enough water for spawning; winter ice won't destroy our docks; there will be no spring flood; and, you will be able to catch in the summer.”

“Cool grandad,” replied Cooper. “But, I have more questions.”

“Goodnight Cooper.” – to be continued.

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SUMMER SEASON MARINADE RECIPES

By Margot Currie

Well, summer cottage season is upon us. This means family and friends, and constantly thinking about the menu. Here are three marinades that can be made ahead; can be stored in the freezer; and, they can last up to four months while frozen (even with being pulled out to defrost and then put back in the freezer). Please enjoy.

For Chicken Breasts

Moroccan Sauce – you can double this recipe as it stores easily in the freezer.

Ingredients

- 2 tsp salt
- 2 tsp sugar
- 6 cloves of garlic minced
- 4 tsp paprika
- 2 tsp cumin
- ½ tsp ginger
- ¼ tsp cayenne pepper
- ½ tsp cinnamon
- 1 tsp coriander seed

Add all together. This will make a dry rub.

½ half cup virgin oil

Add the oil to the dry rub. Mix together. Can be stored in the freezer for up to four months.

Marinate chicken breasts for at least 8 hours. BBQ at 350F for roughly 20-25 minutes, depending on the size of the chicken breasts.

Mediterranean Chicken Marinade

This is very easy to make, and light and tasty. Again, you can double and triple the recipe and store it in the freezer for roughly four months.

½ cup Dijon mustard

¼ cup liquid honey

¼ cup soya sauce

Handful of Italian seasonings (can be found in the spice section).

This marinade should have a slight sweet taste. You may need to add a bit more honey for taste.

Marinate chicken for roughly 8 hours. BBQ at 350F for about 20-25 minutes, depending on size of chicken breasts.

Chimichurri Beef Marinade

This is very easy, and again, you can double or triple and store in your freezer for about 4 months.

Ingredients

- ½ cup red wine vinegar
- ¾ cup olive oil
- 1 tsp kosher salt
- 3 cloves of garlic minced
- 1 shallot chopped
- 2 cups of cilantro/coriander – stems are fine
- 1 cup flat leaf Italian parsley- stems are fine
- 1/3 cup fresh oregano

Mix together in a food processor until it looks smooth. It does not need to be perfectly fine. It is just a marinade.

The best beef to use is a flank steak or a tri-tip steak. These are actually a cheaper cut of beef, but respond to this marinade very well. Marinade for 24 hours. Bring to room temperature two hours before grilling. For best results, sear each side at 400F and then move off the heat and grill to personal choice.

Enjoy!

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LAKE TROUT AND WATER LEVELS PART TWO

By Paul Coleman

“Hey grandad, why are lake trout called canaries in a coal mine?”

“Well, Cooper, miners had some birds in a cage to warn them when oxygen levels were low. If the canary died, the workers got out of the mine fast! Lake trout need oxygenated and clear water to survive. If they don’t get it, they may die.” As I went on to explain to Cooper, all lakes are in a natural aging process. Over a long period of time, nutrients produced from weathering and plant growth on the surrounding watershed flow into the lake. As dead organisms decay, their nutrients are released back into the water. Lakes in earlier stages of ageing are deep, cold, relatively infertile, have good water clarity and little aquatic vegetation. These are the home of the lake trout. As the years pass, nutrient levels continue to increase.

Human activity can put a healthy lake in danger of aging at an accelerated pace. If we put too much “stuff” into the water, we change this natural balance. More plants will grow, the clarity and oxygen levels will be reduced, the water temperature will rise and the trout will start to suffer and disappear. The Baptiste lake trout, also known as Golden Trout, are unique. They go back in time to the ice age. They need our protection.

“So, Cooper, just like humans, we need to age gracefully. We do not need stresses in our life to alter our aging process. So remember to respect the lake and follow the Cree Indian prophecy: only after the last tree has been cut down, only after the last river has been poisoned, only after the last fish has been caught, only then will you find that money cannot be eaten.”

THE LAZY PERSON’S WAY TO CLEAN A BARBEQUE

By Marlin Horst



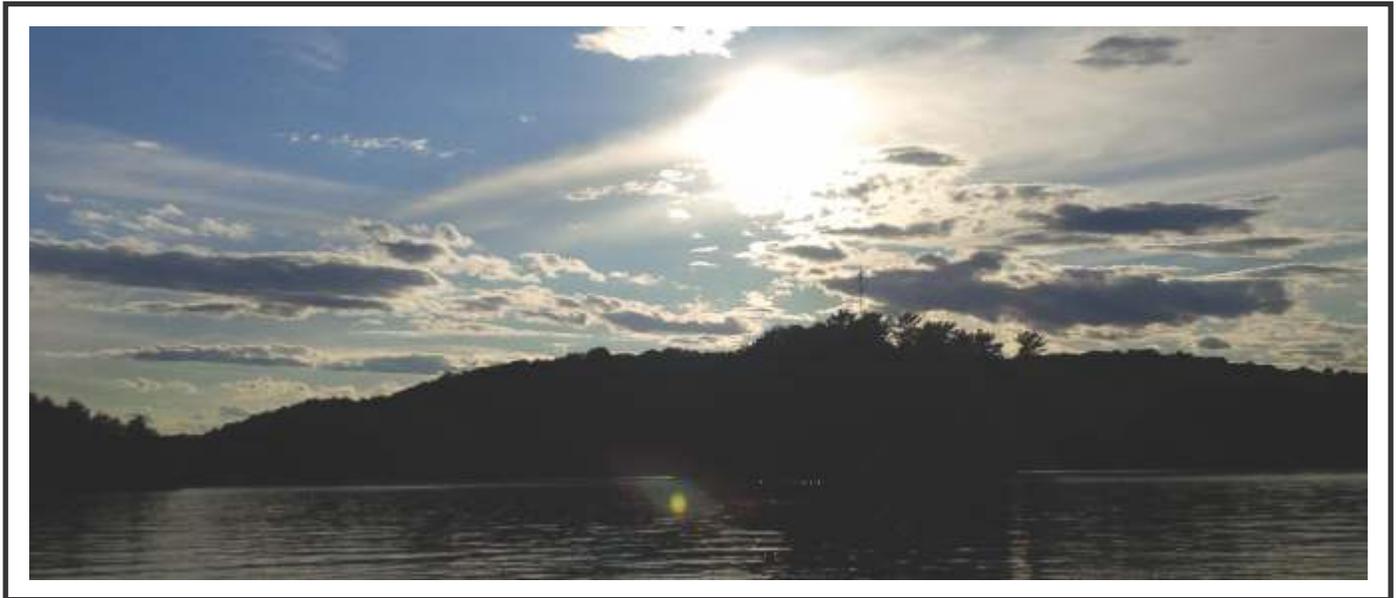
BBQ's are a great way to prepare food at the cottage, particularly with guests and adult beverages. In addition to preparing a meal, it can be a social time as well. The problem is that over time the BBQ can get quite dirty. For those of you who enjoy such things you can take several hours and meticulously take apart the BBQ and clean each piece with specialized cleaners. For those of you who want to spend more time relaxing or pursuing other interests I present the lazy persons way to clean a BBQ.

If you have followed this method before there will be a sheet of aluminum foil on the bottom of the BBQ. Before taking any further steps that sheet of foil MUST be removed from the BBQ

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BAPTISTE LAKE WATER LEVEL MANAGEMENT

Written By: Wally McColl
Research Assistants: Peter Brown, Paul Coleman



The subject of water levels on Baptiste Lake is like the weather. Everyone has a comment, an opinion or a concern. The concerns vary by season. In the winter, it is freeze up, ice movement and docks. In the spring, it is flooding, ice breakup and docks. In the summer, it is maintaining the water level and in the fall, the drawdown for fish spawning.

This past winter discussion on the water level at freeze up came back to the BLA. Were we fulfilling our historical responsibility to ensure the optimum level? The accusatory tone suggesting that we may have dropped the ball. But doesn't everyone know that the Ministry of Natural Resources and Forestry (MNR) has the mandate for operational management of water levels at Baptiste and the extended watershed? What historical input did the BLA have for the water level management?

Well when I first joined the BLA executive, Norm Jull, one of the directors, did maintain communication with the then Ministry of Natural Resources (MNR) and provided our association

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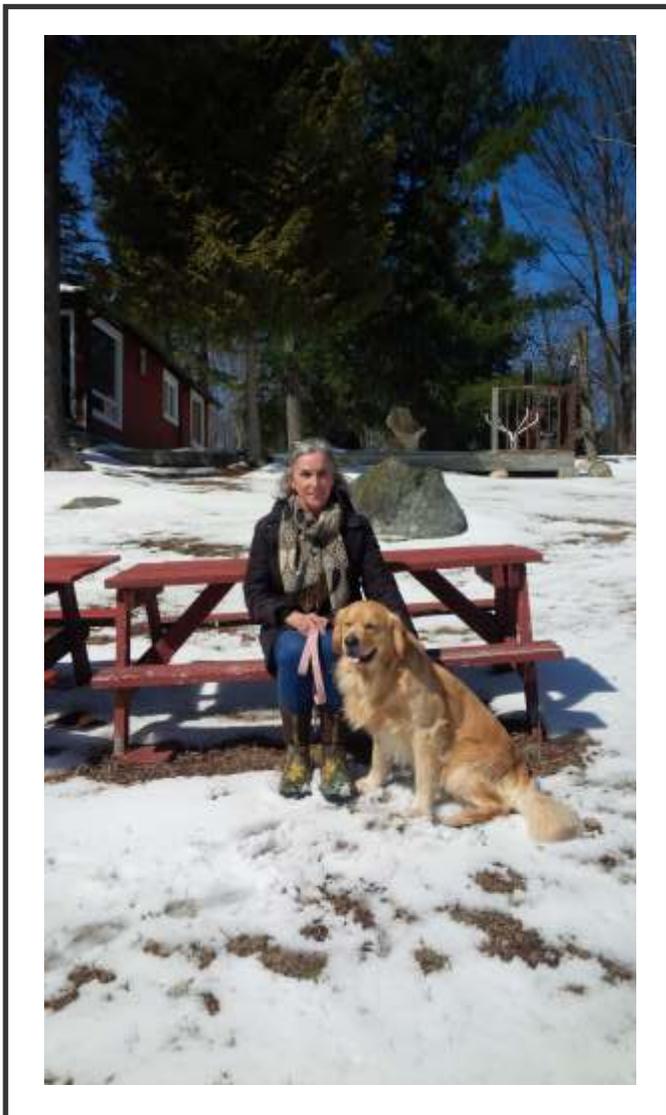
WINTER WATER RESCUE

PART THREE OF LAKE TROUT AND WATER LEVELS

By Paul Coleman

“**H**ey grandma, tell me how you rescued your dog Cash from the lake this Christmas.”

“Well Cooper, on December 28, 2015 it snowed a considerable amount, leaving that magical winter wonderland everywhere.



However, the lake was not frozen and a layer of snow was floating on the surface. Cash had fallen into the lake, and had been struggling for almost half an hour.”

I calmly went on to tell Cooper that friends Bailey (10) and Trista (8) told me that they had seen Cash heading towards the lake earlier in the day. I raced to find tracks at the shoreline, where in horror I found him about 10 feet away, barely keeping a float in the frigid water. I immediately entered the lake to grab his collar and pull him towards me. The poor guy was making such horrible plaintive yelps.

I lifted him onto the dock, and not worried for myself, I began to wipe the frozen water from his fur, all the while trying to comfort him. Time stood still, and then I realized my leg had become entangled and I could not climb out of the water! My hands were swollen and blue. I could not grip anything. My body felt “warm” but I knew I was losing cognitive ability. I was in trouble.

I started to panic when Bailey came to my rescue. He raced to get blankets and help. He yelled to his stepdad, “they’re in the water, they’re in the water.”

“Who is in the water?”

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with graphical reports of the seasonal levels. The report detailed an operations management plan outlining the optimal seasonal levels, the associated operating ranges and the plot of actual lake levels. All good information. And no reason for concern. Of course over time the people change, both at the MNR and the BLA.

To understand our historical input I began to search the records. Peter Brown, a long time cottage resident and volunteer for the BLA, has a wealth of information specific to the water levels that he reduced from minutes of BLA annual general meetings going back to 1950. The minutes came from a complete set of files since 1950 maintained by Chris Chhatwal from her days on the board. David Milne also had files and some supplements from the 1960's and the 1980's. Peter certainly could have written this article, probably better than I, if I hadn't drawn the short straw. As a teenager at the lake, I remember some of the early BLA annual meetings and several of the directors. Art Nicoll and Pat Murphy among others are often noted in the minutes. Art Nicoll owned Birch Cliff Lodge. Pat Murphy, our close neighbour, was a noted realtor. More significant to me, he had the first 25 HP outboard on a sleek Peterborough cedar strip. And he let me drive it in the MakwanRegatta challenge race. I won! What memories!

The second flood of information came from Paul Coleman, a fellow BLA director. He introduced me to Luke Hillyer, a technical officer with MNR whose responsibilities include the management of the Baptiste Lake water levels. He had already provided Paul the link to the Madawaska River Management Plan. This operations plan covers the entire Madawaska drainage area, of which the York River and Baptiste Lake form a tributary.

Armed with all this information I could surely put together the whole story. What did I learn? Well beginning in 1950 the topic of the lake level is clearly the BLA priority. Low water levels during periods of dry conditions and over winter are repeated concerns. Each year the fish kill in Redmond Bay, then called Mud Bay, underlined arguments for maintaining higher

levels. Achieving this priority remained elusive. Stakeholders included Baptiste Lake, Bancroft and their Public Utilities Commission (PUC) operating the hydro electric generator. The Ministry of Lands and Forests controlled the levels at the dam with input from Ontario Hydro and direction from the Bancroft PUC. The PUC claimed this priority citing a 1912 Provincial agreement that reportedly was never tabled. The PUC viewed Baptiste as a reservoir.

The new dam, completed in 1966, was a



milestone. The new higher wing wall provided the opportunity for maintaining higher water levels. MNR operations rebalanced the stakeholders priorities with the PUC requirements based on water level at the Bancroft dam, not on the flow rate available to the turbines. In the following period to the mid-eighties the BLA meetings did not always highlight water levels. But with changing personnel and government policies the water

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An advertisement for Designer Kitchens. The background is a photograph of a modern kitchen with wooden cabinets and a window. Overlaid on the image is the text: "Designer KITCHENS" in a stylized font, "MAKING YOUR DREAM KITCHEN...A REALITY" in a smaller font, the phone number "613-332-4766", the address "159 Y Road, Bancroft, ON", and the website "www.DesignerKitchensOntario.ca".

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Winter Water Rescue... *Continued from page 7*

“Anne and Cash” Bailey replied.

I told Cooper that Sean, Bailey's stepdad, told Trista to find grandad, and then he started up his ATV, raced along the property, grabbed me and heaved me out of the water. Grandad, Trista, and her mom Jessica, sat with me at our cottage until the amazing paramedics from Bancroft arrived.

My body temperature had dropped dramatically. I had nerve damage to my hands, and a few popped ribs from lifting the dog. I slept in front a warm fire for hours. In the meantime, Sean and Bailey carried Cash to their cottage. His limbs were frozen, and he had locked jaw, and was just able to breathe. Sean was relentless in calming the dog, and slowly bringing his body temperature back to normal.

That afternoon as I slept, the little rascal would periodically lick my face as if to say “thank you, you saved my life. I, in turn want to say thanks for Trista and Bailey for being heroes when I needed them.



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level management seemed to revert to nearly pre 1966. A new land use policy to be implemented by MNR moved the lake priority to about 3rd place or lower. BLA again focused resources to address Baptiste requirements. Letters to the MNR, representations at local meetings and a visit to the Ministers office in Toronto carried our arguments. David Milne and Jack Vance are named as being influential in these efforts.

In 1988 there was a resolution. This is spelled out in a letter from the director of the Bancroft MNR office, Adair Ireland-Smith, to Gordon
...Continued page 15



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and replaced with a new one. Failure to do so can result in some pretty spectacular grease fires (I know from personal experience), so safety first. If this is the first time you are using this method place a sheet of aluminum foil on the bottom of the BBQ.

Once the bottom sheet of aluminum foil has been replaced, cover the cooking surface of the BBQ with aluminum foil. Start the BBQ and turn all burners to high and close the lid. Now is the time to walk away (but not too far) and let the BBQ burn for awhile. At some point heavy smoke will be billowing from the BBQ. This is the grease burning off the grill. When the smoke stops billowing, or becomes clear turn off the BBQ, open the lid and dispose of the aluminum foil which was on the grill. If you have burned the BBQ long enough all of the grease and other items on the grill will be white. The BBQ will be quite hot so leave it to cool down. This will take a while as the grill must be able to be touched and handled before going to the next stage.

When the BBQ has cooled down sufficiently so that it can be touched, take the grill brush and clean off all of the burnt debris from the grills. There will likely be some on top and on the bottom side of the grills. When cleaned off the grills should be removed. You can now use the grill brush to clean off the burnt debris from the other parts of the BBQ. All of the burnt debris should be falling onto the aluminum foil on the bottom of the BBQ. When you finished cleaning out the BBQ, remove the aluminum foil sheet from the bottom of the BBQ (being careful not to spill the contents into the BBQ) and toss. Clean any other debris that is still left at the bottom of the BBQ. Many newer BBQ's have handy holes where the dirt can be pushed out of the bottom of the BBQ.

The BBQ should now be relatively clean. Put a sheet of aluminum foil on the bottom of the BBQ, being careful to ensure that there is a way for any grease to make its way to the grease trap if the BBQ is equipped with one. After that the various pieces of the BBQ, including the grills, can be put back into place.

It is now time to clean the outer surface of the

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HOW TO CLEAN A NORTHERN PIKE

By: Max T.

Northern Pike are plentiful in Baptiste Lake. They are aggressive feeders and make for great eating. Many people do not like Pike due to the “Y” bones. This article will teach you to properly clean a Northern Pike for a delicious, bone free meal.

Start by fileting the pike with a very sharp knife. The first cuts are made just behind the gills, on both sides of the fish, with a smooth 45 degree angle. Stop when you feel

the spine of the fish. Next cut down along the top of the fish to connect your two cuts, again stop when you feel the spine.

Take your knife and place it slightly inside the

belly of the fish. Cut along the center-line of the fish, “opening” the belly. You can now very easily remove the guts from the fish.

Place your knife flat along the spine of the fish where you made your first cut.

Cut down along the

spine towards the tail of the fish and repeat the process on the other side. Your end result will be two large filets but they are full of bones.

Next we remove the rib cage by making a very small and shallow cut with the tip of your blade along the bones of the rib cage. Then turn your knife parallel to the filet (flat on the filet) and carefully remove the rib cage, trying to leave as much meat as possible under it.

Now the one set of bones left to deal with is the dreaded “Y” bones. A smaller 4 inch knife may help to cut out the Y bones. The top line of Y bones should be visible (little white dots), you can also feel them by running your finger down the fish. Cut around ¼ of an inch above the bone line with the tip of your knife. To perform this cut properly, run the tip of your knife softly across the flesh of the fish, stopping when you feel and hear the tip ticking against the bones. Run the knife towards the tail of the filet, stopping when the bones end. There is a small part of the tail that contains no bones, so your bone line should stop before the end of the filet.

Next, you need to clean the strip of meat off the top of the bones. To do this run your tip down

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An advertisement for 'the OLD TIN SHED'. The ad has a vintage, hand-drawn aesthetic. At the top, it says 'the OLD TIN SHED' in a mix of fonts, with 'OLD TIN SHED' in large, bold letters. Below that is the tagline '- An intriguing mix of now & then -'. A red banner reads '"CANADIAN RETAILER OF THE YEAR!"' with 'CANADIAN GIFT ASSOCIATION' underneath. A circular badge says 'OPEN 362 DAYS A YEAR FOLLOW US ON FACEBOOK!'. The ad lists 'home & cottage decor', 'antiques • ironware', and 'fashion • jewelry'. A central illustration shows a red house with a tree. Below this, it says 'Featuring... Cut•Loose Clothing' with sub-points: 'flattering fit', 'fabulous fabrics', and 'fantastic colours'. A photo of a woman in a pink dress is shown. At the bottom, it provides the address '25 Sherbourne Street Downtown Bancroft', phone number '(613)332-6565', and website 'www.TheOldTinShed.com'.

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WHERE IS NOWHERE PART FOUR OF LAKE TROUT AND WATER LEVELS

By Paul Coleman

“Hey grandad, where is “nowhere”?”

“Well Cooper, 'nowhere' is where you swam last summer. You fished in clear water and caught your very first pike. Your mom and dad bought stuff in Bancroft, Maynooth and Birds Creek. You met nice people in all the stores and you got ice cream from the Lake Baptiste Marina.

You met new friends from other cities who taught you to dive off the raft and to build up your confidence. You shared camp fires with your family and saw stars that you can't see in the city because there are too many lights and buildings in the way. Then you heard the sound of the loons dancing and singing in the distance.

You breathed clean air that nature provides in “nowhere”. It feels fresher than the air in the city.

When the leaves changed colour, you saw a mirror image in the lake. It is different in “nowhere” don't you see?

Ah, then you skated on the lake with your brother! You pretended to be your favorite hockey player and scored some big goals against your dad. You even helped Deklan take his first strides which will always be a fond memory for him.

What is important now Cooper is to sort out your fishing gear for next year, and learn lots in school about the importance of protecting a healthy lake.

Good night Cooper”.

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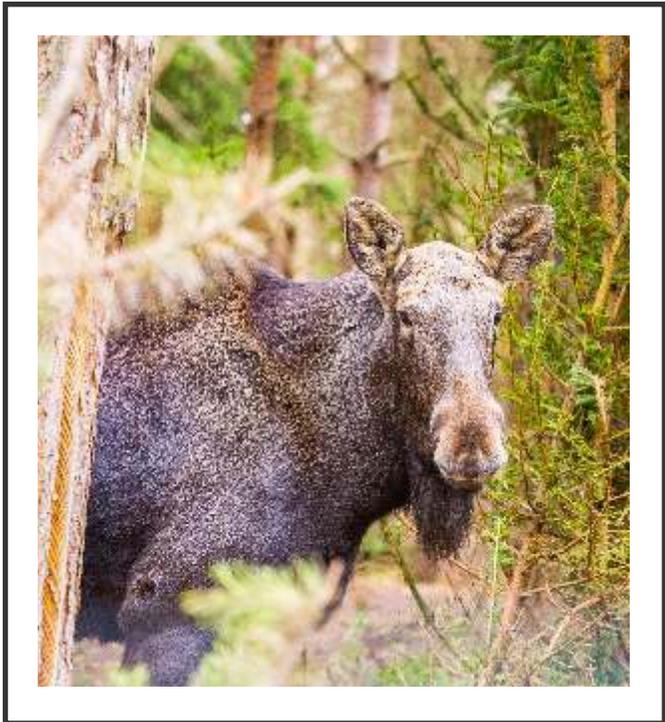
The Lazy Person's... *Continued from page 10*

BBQ. If it is stainless steel or a similar material a good stainless steel cleaner can be purchased at any of the local businesses where BBQ's are sold and follow the directions to clean off the outer surface. If the BBQ is made of cast iron or has plastic pieces these can be washed with mild soap and warm water.

The area around the BBQ will likely need to be cleaned up a bit as well. When this is finished you have an almost, but not quite, new looking BBQ. This will look much better to your friends and family than a grease stained BBQ with the remnants of many past meals crusted inside the BBQ and on the grill.

While the BBQ will not be as clean as it would be if you had taken the time to take it apart and clean each part individually it will be much cleaner than before and will help to extend the life of the BBQ.

I usually do this every couple of months at the cottage and about 4 times a year at home.



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and we must continue to build on and implement its recommendations to ensure that the objectives of the residents, both permanent and seasonal, as set out in the Lake Plan, are achieved. This can only be achieved by volunteers and if David calls upon you I would hope that you would answer the call and do your part to help with LakePlan implementation. If you would like to help, in no matter how small a way, I would encourage to you contact David and let him know that you are willing to volunteer. The more people who volunteer; the easier it will be for all. This is also the ten year anniversary of the Lake Plan. Please review the lake plan and let us know if you think any amendments or changes should be made.

Please visit our website regularly to see what is happening around the lake. In addition, if you have not provided us with your e-mail address please do so as this is one of the most effective ways to communicate in the modern world.

Please be assured that we use e-mail addresses only for the purposes of the BLA and we do not inundate you with messages. Please send your e-mail to membership@baptistelake.org along with your cottage address. Finally if you are not a member I would encourage you to become a member. The cost is minimal (\$25 per year or 3 years for \$60), and benefits are so much more.

If you have any questions or suggestions please do not hesitate to contact myself or any other member of the board. This is your association.

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Baptiste Lake Water... *Continued from page 10*

Flagler, the BLA President. The attachment to this letter is titled "Management of the Baptiste Lake Dam". Within this document she identifies the downstream stakeholders and their requirements. The operations plan included lists the optimum seasonal lake levels described in the graphic operations plan provided to the BLA. Congratulations to all the participants.

Now the question, does the MNRF continue use the same management plan?

In short, yes. Aside from some tweaks in the language, the 1988 operations plan for the management of the Baptiste Lake dam is included in the Madawaska River Management Plan beginning page 191. The graphical plan is included in table 9.23.

With all this information tucked away I was able to talk with Luke Hillyer about his operations at the dam. My interest was to re-establish a water levels report similar to the one that existed with Norm Joule. I asked him about the frequency of water level measurements (imagining that the BLA might assist if this was a

...Continued page 17

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NOTICE
**2016 Septic Pump-out for
Water Access Cottages
on Baptiste Lake**

Pauline Hawkes is organizing a septic pump-out for water access cottagers for late June, or early July 2016. Please advise Pauline if you are interested in a pump-out.

Pauline can be reached by telephone in Ottawa at 1-613-216-2182, or at the lake at 613-332-4736. You can also reach Pauline by e-mail at Pauline.hawkes@bell.net.

Please provide Pauline with the following coordinates:

- Name
- Phone number at lake, home, and cell
- An e-mail address
- Your 911# on your cottage lot
- A description of where your cottage is from a water view

We will need at least 10 cottagers to make this cost efficient. **Could people please respond before May 15, 2016?**

At this time I will be able to provide a cost and more information about how you need to prepare and provide the location of your septic tank.
- Pauline Hawkes



SPRING OPENING EVENT

BIRCH CLIFF LODGE

MAY 22, 2016 5 – 7 PM

Beer, Wine, light snacks and refreshments will be served. Welcome the new season with friends, family and neighbours

CLOSING CORN ROAST
CAMP PONACKA

SEPTEMBER 4, 2016 5 – 7 PM

Corn on the cob, Hot Dogs, snacks and refreshments. Beer and Wine will be served.

ANNUAL GENERAL MEETING

August 6, 2016 from 10 – 12
at Birch Cliff Lodge

Come and see what the Baptiste Lake Association is up to and provide input for moving the BLA forward, Election of Directors, Review of Financial Statements.



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Northern Pike... *Continued from page 11*

the bone line at an angle while peeling back the filet to remove it from the bones. Be careful not to cut through the bones. Cut lightly stopping when you feel the bones “ticking”.

Next, there should be a white line (center line) in the middle of your filet. Make a small cut slightly below this line (similar to how you made the cut to start to remove the ribs). Next clean down along this line at a 45 degree angle towards the top of the fish on an angle again peeling back your filet from the bone line. You should stop when you feel the bones with the tip of your knife, similar to part 1 of cleaning out the Y bones.

Your end result will be 2 filets and a thin strip of bones in the middle. Simply clean this strip out and you should have a completely deboned Northern Pike filet. Just clean, wash and enjoy some delicious fish!

There are many informative Youtube videos showing a step-by-step instruction on how to clean Northern Pike. Some great ones are:

<https://www.youtube.com/watch?v=YBFrQ5KMI88>

and

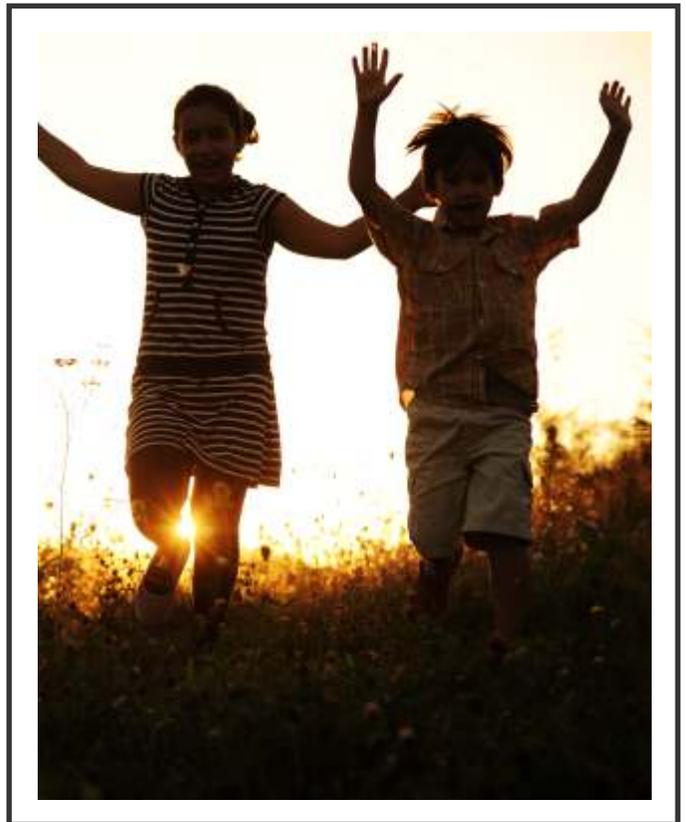
<https://www.youtube.com/watch?v=IGJhLfWLRx8>



Baptiste Lake Water... *Continued from page 15*

personnel limitation). Luke expressed interest in sharing information with BLA to everyone's benefit. And he explained that water level measurements are captured electronically and available to him via an Internet link. He can pull up hourly, daily, weekly etc. plots. Very cool. With access to this link the BLA can report these data to our members. Thanks Luke, I look forward to our ongoing communication.

So there is the story. After all this research I would suggest that the BLA offer our recognition and thanks to MNRF for their ongoing management of the lake to the benefit of both the cottagers and the fishery. And to the BLA Directors who assisted in establishing our excellent management plan.





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Show Schedule April-December 2016

Please note the Gallery is closed
December 25 for the Holidays.

April

“Roadside Painters”

Wed. Mar. 30 to Sat. Apr. 30

Works by Lucy Manley and Olga Szaranski

Reception Fri. Apr. 1 at 7:30 p.m.

CO-SPONSORS: The Old Hastings Mercantile and
Gallery, Gertrude Sorensen

May

“Invitation 2016”

Wed. May 4 to Sat. May. 28

Annual Juried Exhibition

Juror: Andrew Edgar

Reception Fri. May 6 at 7:30 p.m.

SPONSOR: Boyer Chevrolet Buick GMC Bancroft

June

“Works by Nancy McKinnon”

Wed. Jun. 1 to Sat. Jul. 2

Reception Fri. Jun. 3 at 7:30 p.m.

SPONSOR: Friends of the Gallery

July

“Portraits of Nature:

A Journey from Anvil to Easel”

Wed. Jul. 6 to Sat. Jul. 30

NASTI (Tracey Lee Green)

Reception Fri. Jul. 8 at 7:30 p.m.

CO-SPONSORS: Micheline J. Leveque, Barr. & Sol.,
Barbara Reid

August

“Algonquin First Nation Artisit”

Curated by Robin Tinney

Wed. Aug. 3 to Sat. Sep. 3

Also: Studio Tour sampler in Gallery Shop

Reception Fri. Aug. 5 at 7:30 p.m.

SPONSOR: Marla Allison

September

“In the Prevailing Wind”

Wed. Sep. 7 to Sat. Oct. 1

Works by Kathy Haycock

Reception Fri. Sep. 9 at 7:30 p.m.

SPONSORS: Hugh & Ingrid Monteith

October

“Fibre Arts”

Curated by Leilah Ward

Wed. Oct. 5 to Sat. Oct. 29

Reception Fri. Oct. 7 at 7:30 p.m.

SPONSOR: Stephanie Henderson in Memory of
Robert C Henderson

November

“Works by Caroline deMooy”

Wed. Nov. 2 to Sat. Dec. 3

Reception Fri. Nov. 4 at 7:30 p.m.

SPONSOR: Pat Cooke in Memory of Paul David
Cooke

December

“Retrospective”

Wed. Dec. 7 to Sat. Dec. 31

Works by Robert Perkins

Reception Fri. Dec. 9 at 7:30 p.m.

SPONSOR: Dorothy Parshall



BLA Officials Spring 2016

Margot Currie Secretary	secretary@baptistelake.org	613-332-6843
Ann Coleman Director	info@baptistelake.org	
Paul Coleman Director	info@baptistelake.org	
Christopher Fabricius Vice President	info@baptistelake.org	613-332-2095
David Hawkes Lake Plan Implementation	lakeplan@baptistelake.org	613-332-4736
Adrian Hill Director	info@baptistelake.org	613-332-0476
Marlin Horst President	president@baptistelake.org	613-332-6843
Kathy Irwin Director	info@baptistelake.org	
Carol MacLennan Treasurer	treasurer@baptistelake.org	613-332-1808
Wallace McColl Municipal Liaison	info@baptistelake.org	613-332-5364
Mary Milne Director	info@baptistelake.org	C:416-856-8615
Hilary Phillips Director	info@baptistelake.org	613-332-5030
Shelley Pickard Advertising, Membership Chair & Website Co-coordinator	membership@baptistelake.org	613-332-5256

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Birch Cliff Lodge – Planning a wedding or reunion on the lake? We have been hosting weddings and special events for many years. Please give us a call for more information. **613-332-3316**. www.birchcliffodge.ca



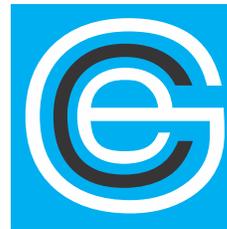
Lakeview Lodge - Fully equipped 1 bedroom cottages with sofa bed, cot, Satellite TV, microwave & BBQ. Four-season Accommodation in the Village on the Lake. David & Lorraine Leedy. **613-332-3596**. www.leedy.ca

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