

Commission Seeks Applicants for Boating Facility Grant Program

The Fish & Boat Commission is encouraging county and municipal governments interested in the planning, acquisition, development, expansion, or rehabilitation of public boating facilities to apply for funding through the Boating Facility Grant Program.

The program is designed to help local governments provide or improve public recreational boat access facilities in their communities that are open and available for general public use. Private businesses, non-profit, not-for-profit organizations and service clubs are not eligible for direct funding but are encouraged to partner with their local governments for funding.

Applicants can seek grants for site acquisition, project design and engineering, development, expansion and major rehabilitation of recreational boat access



photo-Art Michaels

The Boating Facility Grant Program helps local governments provide or improve public boating access in their communities.

facilities. Activities must benefit and directly support public recreational boating. Eligible projects must be constructed on public lands owned in "fee simple" by the project sponsor. Where ownership entails less than fee-simple in-

terest, ownership rights must provide for permanent control of the property commensurate with the proposed development. Eligible construction projects include boat ramps, courtesy floats, restrooms, access roads, parking areas, landscaping in direct relation to access development, transient tie-up floats, and signs. The deadline for applications is June 30, 2006.

Grant funds are to be used only for major site improvements and not for any routine maintenance or operation activities.

Successful applicants must agree to provide a 25 percent grant match and be willing to enter into a long-term agreement to keep the facility open to free public use for its useful life. The Commission will give priority funding consideration to applicants that provide more than the required 25 percent match, thereby reducing the total amount of grant funds required to complete the project. The Commission recognizes that in some instances the cash match is not easily obtainable by the applicant. In select instances, the Commission may approve up to 100 percent of the construction costs.

The Boating Facility Grant Program is a reimbursable grant program. Grant funds will be disbursed to the applicant/recipient only after completion of the project and after agency staff has verified completion of the work.

Program grant funds are available in each annual state fiscal period as authorized and allocated by the Commission. All work funded for this round of grants should be completed by June 30, 2008. The Commission may adjust the amount of funds available, application, and consideration dates to meet current needs or opportunities. Large projects may be phased in over several fiscal years to maximize leverage, distribution, and availability of funds.

Fishin' from the Kitchen

Baked Trout with Lemon and Dill

by Wayne Phillips



photo-Wayne Phillips

The aromas of a trout stuffed with lemon and dill are truly irresistible. The taste is even better.

Ingredients for four servings

- ✓ 4 pan-sized trout
- ✓ 3 lemons, 2 sliced and one cut into wedges
- ✓ 2 bunches of fresh dill weed, coarsely chopped
- ✓ Salt and black pepper to taste
- ✓ 2 Tbsp. canola oil
- ✓ 2 Tbsp. butter

Procedure

Wash and carefully dry trout. Season cavity with salt and black pepper. Slice lemon and coarsely chop dill. Stuff trout cavities with lemon slices and dill. Heat oil and butter in a cast

iron skillet. Make certain the canola oil and butter are hot before frying the trout. Dry fish skin and hot oil make for extra crispy skin. Add trout when oil and butter are hot. Flip fish once skin on first side is crisp. Fry until the trout is cooked through. After pan frying the fish, place it on paper toweling to absorb some of the butter and oil. This takes away excess fat but does not remove flavor.

Serve

Orange or green lentils are rich and full-flavored, making a perfect accompaniment to the trout. Steamed green beans, broccoli or asparagus are excellent choices for vegetables.