

Lower Hereford Manor Lake Drawn Down in Interest of Public Safety

Lower Hereford Manor Lake, a popular 45-acre fishing and boating impoundment located in Franklin Township, Beaver County, will be drawn down approximately four feet in the interest of public safety, the Pennsylvania Fish & Boat

Commission (PFBC) and Department of Environmental Protection (DEP) announced.

“Recent site inspections indicate the condition of the dam is continuing to deteriorate,” said Dr. Douglas Austen, PFBC executive director. “After

consulting with dam safety officials at DEP, the decision was made to begin a controlled partial drawdown of the lake in order to alleviate pressure on the dam structure.”

Anglers can continue to fish at the lake while the drawdown takes place.

“The dams at Upper and Lower Hereford Manor Lakes are characterized as ‘high hazard dams,’ meaning in the unlikely event the structures should fail unexpectedly, there certainly would be loss of life,” said DEP Deputy Secretary John Hines. “While we recognize the lake is a popular attraction, we must ensure first and foremost that the facility remains safe for public use.”

The dams were constructed prior to 1958 in conjunction with strip mining operations and were acquired by the Fish & Boat Commission in 1973. In 2003, the Fish & Boat Commission drew down Upper Hereford Manor Lake for similar reasons.

For more information about fishing and boating in Pennsylvania, visit www.fishandboat.com. For more information about the Department of Environmental Protection, visit www.depweb.state.pa.us.

Fishin' from the Kitchen

Roasted Smallmouth Bass with Cranberry-Orange Sauce

by Wayne Phillips

Bring the taste of Thanksgiving turkey to roasted smallmouth bass by topping it with a homemade cranberry-orange sauce.

Ingredients for four servings:

1 cup fresh cranberries
 Juice and zest of 1 orange
 Pinch of cinnamon, cloves, allspice and nutmeg
 1-2 Tbsp. honey
 1 Tbsp. orange liquor such as Grand Marnier
 1 Tbsp. butter
 ¼ cup unsweetened dried cranberries
 4 boneless, skinless smallmouth bass fillets
 1 onion, thinly sliced
 1 lemon, thinly sliced
 1 clove garlic, crushed
 2 Tbsp. extra virgin olive oil
 Salt and black pepper to taste.

Procedure

In a heavy saucepan, combine cranberries, honey, butter, orange liquor and spices. Cook over medium heat until cranberries burst. Remove mixture from heat and add dried cranberries. In a baking pan, layer the onions, lemons and garlic. Rub fillets with

olive oil. Season the fillets with salt and black pepper. Arrange the trout on top of the vegetables in the pan. Bake in a 350 degree oven until fish is no longer opaque.

Serve

Spoon the sauce over the fish fillets. Serve with mashed yams and sugar snap peas.

Hints

Wild cranberries are flavor packed. If they are available, use them. You can use canned cranberry sauce, but making your own is well worth the effort. Cook the cranberries slowly over medium heat until they pop. Cinnamon, clove, allspice and nutmeg give the final taste an extra dimension. During cooking, orange juice and zest provide necessary moisture. Honey or maple syrup is best for sweetening the sauce. The butter and orange liquor bring a special richness to the sauce.



Photo - Wayne Phillips

PFBC Seeking Applicants for Education Grants

The Pennsylvania Fish & Boat Commission (PFBC) is encouraging local governments, community groups and sportsman's clubs providing fishing, boating and water safety and aquatic resource education programs to apply for funding through the agency's Education Grant Program. Grantees can receive up to \$5,000 from the PFBC. This funding can be applied to the purchase of equipment,