



Deer Lake Newsletter

August 18, 2011



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Dave Robertson - **Member at Large** (505) 401-7215

MESSAGE FROM THE PRESIDENT OF OUR BOARD

Greetings,

Another summer's almost over and an interesting one at that. Fire and drought dominated the season. The Las Conchas fire was a stark reminder of how fragile life at Deer Lake can be. In the near forty years I've been coming to the area this is the first time the forest was closed for an extended period due to fire danger. While the potential for a catastrophic fire exists and this summer's events have heightened our awareness of that fact there are still steps we can take to lessen the risk. If you haven't created defensible space on your lot(s) get it done. If you have had your land cleared maintain it. If there's a power company right of way on your property and trees or limbs are threatening the lines report it to the Jemez Mnt. Co-op. (575-289-3241). If the Forest Service closes a road honor it and don't blaze a new trail where there are none. Don't burn trash without a permit or in high wind/high drought conditions. By taking these precautions and just using common sense we may be able to ward off or minimize any disasters. Think not only of yourselves but of your kids, grandkids, and neighbors and the legacy we'd like to leave.

Lloyd

IMPORTANT DATES TO REMEMBER

Deer Lake Labor Day Picnic
September 4, 2011
12:00 p.m.

Sodas will be provided. Don't forget to bring a potluck dish, utensils, paper plates, etc.



Daylight Saving Time Ends
November 6, 2011

Set your clocks back at 2:00 AM
to 1:00 AM



High Fire Danger

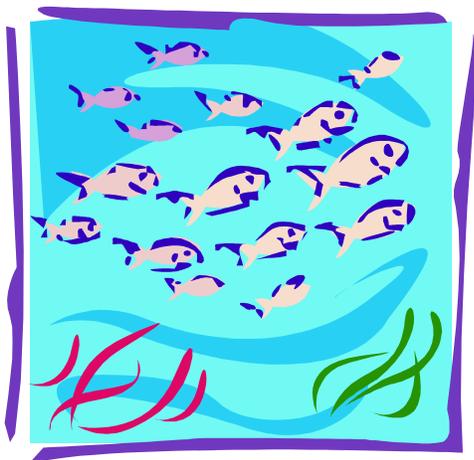
Fire danger in the Cuba Ranger District has been reduced to the HIGH level. Stage I restrictions are in effect. The [Santa Fe National Forest](#) closure has been lifted around Deer Lake. State Road 126 has been opened to through traffic. Entry to the forest from the west end of Old Highway 126 within Deer Lake is PERMANENTLY closed to all motorized vehicles. Be careful and use common sense. Virtually every fire that occurs is human caused by careless and/or thoughtless actions. KEEP DEER LAKE GREEN !!!!

If you have concerns about dead trees or branches falling on power lines and causing a fire danger please contact Mr. Martinez with the Jemez Mountain Electric Co-Op at 575-289-3241. Please provide the number on the power poles nearest the hazard.

Lake Report

It was a great year for fishing at Deer Lake. The Lake was stocked early in April and we had a great success with fish survival with no deceased fish during stocking. We purchased around 950 fish this year 750 7 in. to 9 in. class with the hope they would grow through the summer months and 220 lbs of 10-13 in fish which equates 1.2 fish per pound. Our lake clean up weekends went fairly well with one day a month in June, July and August and thank you to all the people that participated this year.

We used a new chemical this year which I think did an excellent job on the milfoil and we need to do the same next year with two applications. Sadly the lake has dropped quite a bit with the lack of rain so far this year and the muskrats are burrowing holes in the lakes edges. The NM Game & Fish have set a live trap but that hasn't helped. We have tried to keep the spring flowing from Retirement Road, but someone keeps turning it off. There seems to be some recent beaver activity on the south side with some aspen trees being chewed on. Please folks remember fishing licenses are for one person per day land owner or guest. Not to be used by passing to multiple people in one day We are always open for suggestions you call me at 505-401-7215 or email me at robertsonair@hotmail.com Thanks Dave Robertson



Deer Lake History Committee

Sara Money and Jean Anderson have been interviewing several people for the Deer Lake History book. It has been great, but very time consuming. They have come up with a list of questions to help gather more information in a timely fashion. If you would like to help by answering the questions below, it is very much appreciated. You can mail information to Sara Money at 4515 Sunningdale PI NE, Albuquerque, NM 87110, e-mail saramoney2000@yahoo.com or visit the Deer Lake website and click on the Deer Lake History Information Link. Thanks!

1. Your Name
2. Lot #(s)
3. What year did you buy your first lot in Deer Lake area?
4. How did you find out about the Deer Lake area?
5. What are some activities that you did with family and guests (please include stories)?
6. What is your fondest memory?
7. Do you have any poems, drawings, photos, writings, etc that you would like to share regarding deer lake?
8. Do you have any information about the Deer Lake area before 1960?
(We already have the booklet that includes the Diary of Emil Coulloudon and Lois Gleasner's diary from February 1979.)
9. Is there anything else you would like to share?
10. Can we contact you if we have any questions? What is the best way...phone number, e-mail, etc.

History/Cookbook

In addition to the Deer Lake history being amassed for the book we would also like to put out a call for recipes again. The first cookbook was such a hit we decided to incorporate them with the history book. Is there that special recipe that you always bring to the Labor Day picnic, a recipe that was passed down from your parents or grandparents, that one recipe that is your signature dish? Well, we'd like to hear about it! Send your recipe along with the story behind it to Diane Bailey. You may reach Diane at (505) 298-3254 (Home), fax it to (505) 291-8723 or email it to her at nmbaileys@comcast.net. We'd love to receive at least one from everyone, although you are more than welcome to submit more!



Crescent Roll Veggie Pizza

This is a great appetizer for any type of get together. Cut into bite size pieces and you have a wonderfully fresh and crunchy finger food!



Ingredients

2 pkgs. Refrigerated Crescent Rolls
11 oz. Cream Cheese (softened)
1/2 cup Mayonnaise
1 tsp. Dill Weed
1/4 pkg. Hidden Valley Fiesta Ranch Dressing Mix
1/4 tsp. Garlic Salt
1/4 tsp. Pepper
3 cups Chopped Vegetables (Broccoli, Cauliflower,
Black Olives, Carrots, Green Onion, Green Pepper,
etc)
1 cup grated Cheddar Cheese



Directions

Flatten crescent rolls in 10'x15' pan and bake according to directions. Mix together Cream Cheese, Mayonnaise, Dill Weed, Dressing Mix, Salt and Pepper. Spread on cooled crust. Sprinkle chopped vegetables on cream cheese. Top with grated Cheese. Enjoy!