



Deer Lake Newsletter

May 4, 2009



Board of Directors:

Lloyd Wood - **President** (505-237-2540, Lloyd.wood@poolcorp.com)
 Scott Fitzgerald - **Vice President** (505-238-7537, slinkysinstall@msn.com)
 John Bailey - **Treasurer** (505-298-3254, nmbaileys@comcast.net)
 Marty Langelier - **Secretary** (505-235-7136, langeler@msn.com)
 Larry Wiles - **Member at Large** (575-289-2044, lwiles@wildblue.net)

MESSAGE FROM THE PRESIDENT OF OUR BOARD

Greetings,

On behalf of the new board of directors let me thank you for your vote of confidence and assure you that we will do our best to represent and manage the interest of Deer Lake Association. With summer just around the corner the big news is that the lake will be opened to fishing beginning Saturday, May 23rd. The fish we stocked last year have survived the winter in good condition. We will restock the first half of May to allow fish to settle in before opening day. The fishing regulations along with contact info can be found elsewhere in the newsletter. On May 16th we will have a lake cleanup day. I encourage every to come out to help with your lake and meet some neighbors.

Here's hoping everyone has a great summer and I encourage you to take the time to appreciate and enjoy Deer Lake and the surrounding mountains.

See you soon,

Lloyd Wood

DATES TO REMEMBER

Lake Cleanup Day
 May 16, 2009
 9:00 AM to Done



Memorial Day
 May 25, 2009
 Salute Our Veterans



Mother's Day
 May 10, 2009
 Give her the honor she deserves!

Father's Day
 June 21, 2009
 Make it more than another tie!



DEER LAKE ASSOCIATION 2009 FISHING REGULATIONS

1. Your Deer Lake Membership dues must be current in order to purchase a Deer Lake Fishing Permit. Sale of permits will begin May 1st, 2009. To purchase, contact any existing board member including, Scott Fitzgerald, Lloyd Wood, John Bailey, Marty Langelier, Larry Wiles or Monti Miller. Fishing season opens Saturday, May 23rd.
2. You must have your fishing permit with you at all times. If possible, please display your fishing permit in full view, e.g., on shirt or hat while fishing. Association members have the right, authority, and duty to ask fishermen to present their permit if one is not in full view.
3. The New Mexico Department of Game and fish has the authority to patrol the lake, look for trespassers.
4. You must keep the lake clean. Please remove all trash associated with your visit to the lake.
5. Live bait is permitted with the exception of minnows.
6. Grass eating carp are stocked in the lake to reduce vegetation in the water. Please return these fish to the lake if they are caught and handle them with care.
7. **Transportation Permit Form** – If you or your children do not have a State Fishing license, please use this form, available from the Association members selling permits. The New Mexico Department of Game and Fish require this document if you plan to transport fish caught at Deer Lake out of the Deer Lake area.
8. Catch and Release is encouraged. Use of barb less hooks is strongly recommended.
9. Only one Rod per person is allowed. Use of Trot Lines is prohibited.
10. Stocking Deer Lake will take place in early May or late April. Due to the time needed for the fish to acclimate, fishing will not begin until the Saturday Preceding Memorial Day Sunday.

PERMIT PRICES

Current Association Membership Dues is required to purchase a fishing license.

(an adult is age 13 and over. A child is ages 6 thru 12. Children under 6 are free when accompanied by an adult with a valid license.)

Association Members

First Adult Permit	\$16.00
Additional Adult Permit	\$12.00
Child Permit (Age 6 – 12)	\$ 8.00

Guest Permits

First Adult Permit	\$16.00
Add Adult Permit	\$12.00
Child Permit	\$ 8.00

NOTE: Guest permits are for the use of any guest of an association member for the duration of the current fishing season and are not issued to individual guests.

Possession Limits

Adult or Adult Guest Permit:	2 fish per day or a maximum of 6 fish per week
Child or Child Guest Permit:	2 fish per day or a maximum of 6 fish per week.

REMEMBER: NO SWIMMING OR BOATING ON EITHER LAKE! Fishing is for Deer Lake Association members and their guests only. Please be courteous and keep Deer Lake beautiful.

Contact Phone Numbers for Fishing Permits

Scott Fitzgerald: 505-238-7537
Lloyd Wood: 505-237-2540
John Bailey: 505-298-3254
Marty Langelier: 505-235-7136
Larry Wiles: 575-289-2044
Monti Miller: 575-289-2227

2009 Deer Lake Association Dues Status

Response to the 2009 Annual Dues Invoicing was very positive with over 80% of Lot Owner Dues already paid. Thank you for your prompt payment. A reminder letter for unpaid dues will be sent the second week of May.

Annual Deer Lake Association Dues are currently \$50.00 per lot and due 1 April of each year.

Please notify John Bailey at NMBaileys@comcast.net or (505) 298-3254 if you change your address or sell a lot.

Deer Lake Defensible Space Clearing

Lloyd met with Mike Bradshaw of Cedar Valley this weekend and it looks like he and his crew will be the only contractor working in Deer Lake this summer. He's offered to meet with any lot owner to discuss their fire protection needs or if they need tree removal or landscaping, etc.

Contact info: Cedar Valley Field Services
Mike Bradshaw
505-402-5106 or 505-632-0868.

Here's a recipe that gives Mom's apple pie the New Mexico kick it needs. It may sound a little strange to some of you, but I have served it for many events and end up sending the recipe to everyone who has tried it.

Enjoy!

Diane Bailey

New Mexican Apple Pie

1 cup Pinon Nuts
6 cups peeled and thinly sliced Granny Smith Apples
(about 6 or 7)
1 tablespoon Lemon Juice
1 cup Sugar
3 tablespoons Flour
2 teaspoons Cinnamon
3/4 teaspoon Nutmeg
1/2 cup Green Chili, or less, to taste
2 Pie Crusts

Preheat oven to 425°. Place 1 crust into a 9" pan and spread nuts across it.

For the filling, in a large bowl, combine the remaining ingredients, the spoon the filling over the nuts. Place top crust over and seal, the flute and vent.

Place pie on a baking sheet because this is a juicy pie and will have run over. Bake for 15 minutes, the lower the temperature to 400° for an additional 45 minutes. Serve with vanilla ice cream or slices of cheddar cheese.