

## **E-MAIL COMMUNICATION**

We would like to expand our distribution of the monthly board meeting minutes. We would like to deliver to you, free of charge, via e-mail, a summery of the monthly board meetings. This way we can keep you in the loop about what is going on with your lake association. It is also a great way to get lost and found items back to their owners as well. To make this idea work we will need your e-mail address to add to our database. The easiest way to do that is for you to send us a short note to [lklatoka@rea-alp.com](mailto:lklatoka@rea-alp.com) requesting the summery. That's all there is to it. I know for some members that privacy is very important and no one likes to receive a lot of junk mail or Spam. Our database is not for sale and will never be shared with anyone.

Jim Scott

## **YOUR LAKE ASSOCIATION NEEDS YOUR HELP**

I'm sure that everyone knows the Lake Latoka Property Owners Association is a 100% volunteer organization. Fortunately we have great group of people who really care about the future of our lake. Personally, I feel that my time spent as a volunteer is a good investment in the future health of our beautiful lake and the future value of my property. Not a bad deal when you throw in all the fun we have along the way. Now here's the catch. We have a number of committees that need some help for the coming year. The 4<sup>th</sup> of July Boat Parade Committee, the Annual Family Picnic Committee, the Army Worm Spotters, the Fish House Patrol, just to name a few. Now don't panic, no one has to invent or even reinvent the wheel here. We have kept good notes on what needs to be done and how to do it. All you need to do is contact any one of your board members or send us a note to [lklatoka@rea-alp.com](mailto:lklatoka@rea-alp.com) and we will be happy to get you started.

Jim Scott

## **ANOTHER SPECIAL THANK YOU**

Diane Nelson has done it again for the 4<sup>th</sup> of July Boat Parade. She has taken beautiful color pictures of our 3<sup>rd</sup> annual boat parade for all participants to enjoy. Many of the boats have children and grand children on board. Then she printed them suitable for framing. We handed out as many as we could at the Family Picnic in August, but many are still unclaimed. We still have some pictures from the 2<sup>nd</sup> annual boat parade as well. They will all be available to pick up this coming June at the Lake Association Annual Meeting. Please stop by and claim yours. If that's not possible, feel free to give me a call at home to make arrangements to pick up yours. They are all much to pretty to toss out.

Jim Scott  
759-3033

## **PICKLED FISH RECIPES**

Reprint from Page 3, November, 2003 issue of LATOKA LOON RAMBLINGS

**This Pickled Fish recipe provided by  
Wayne Siffing September 2004:**

**1-quart fish cut in pieces  
Cover in crock with: 1 cup white vinegar and 2/3 cup pickling salt.**

**Let stand in refrigerator 5 days (covered). Remove and rinse in cold water till water is clear. Cover with cold water and let stand for 1 hour. Drain well.**

**Vinegar solution:**

**1 cup white vinegar  
1-cup sugar  
1/2 cup white wine or sherry  
1/8 cup pickling spices**

**Heat solution till sugar dissolves (do not boil) let cool. Put fish and as many onion slices as you want in layers in quart jar. Pour solution over all till jar is full. Cover and keep in refrigerator. Ready to eat in 24 hours. Keeps a long time.**

**This Pickled Fish Recipe provided by  
Audrey Gunderson February 2004:**

**Make up brine by mixing water and enough pickling salt to float an egg.**

**Put cut up pieces of fish in, I use a 5 qt. Ice Cream Pail, brine mixture and let soak in the refrigerator for 48 hours.**

**Discard the brine mixture and cover the fish with Heinz White Vinegar and let soak in the refrigerator for 24 hours.**

**Discard the vinegar and layer the fish with onion slices in the 5 qt. pail and cover with the following mixture.**

**9 cups Heinz White Vinegar, 12 cups sugar, 12 Bay Leaves, 6 tsp pepper corn,  
15 tsp pickling spice, 3 tsp whole allspice, 3 tsp cloves.**

**Boil mixture for 8 minutes, cool and add 1 cup of Silver Satin White Wine. Pour over fish and onion slices, put lid on pail and let soak in the refrigerator for 2 weeks.**

**Ready to eat. Can be transferred into clean glass jars for ease of handling and gift giving.**

## **LAKE LATOKA FISHING IMPROVEMENT COMMITTEE**

At the annual meeting of the Lake Latoka Property Owner's Association held last June, a motion was made and approved to create a committee to help improve the fishing on our lake. The first meeting was held on Tuesday August 31, 2004. Committee members include Gary Deick board chair, Jim Lingor secretary, Wayne Siffing, Harvey Kranzler, Terry Orpen, Darrell Styve, Dave Sailer and Greg Rewerts.

**The mission of the Lake Latoka Fishing Improvement Committee is to study and investigate ways to improve the overall quality of fishing Lake Latoka.**

Three major concerns were identified.

1. Over population of northern pike
2. Declining population of walleyes.
3. Destruction of the natural vegetation and fish spawning areas.

Not being knowledgeable in the area of fish ecology, the committee agreed to contact Dean Beck at the Glenwood Area Fisheries Office of the DNR to enlist his expert advise. A meeting is being scheduled for late November or early December depending on the availability of Mr. Beck.

Updates outlining the progress being made toward achieving the goal of improved fishing on Lake Latoka will be published in future newsletters. Stay tuned, more to come.

Judy, please make this statement a permanent fixture on the back page just below the permanent list of board members.

**Please contact Land and Resource Management, 762-3863, before you do any building, filling, grading or digging in the shore land area. Most of these activities require permits. The shore land is land located one thousand (1000) feet from the ordinary high water level of the lake or three hundred (300) feet from a river.**

## **NORTH ACCESS IMPROVEMENT PROJECT**

Phase I of the improvement project at the north public access has been completed! Drive by to see the new design, paving and striping. I called the DNR office in Fergus Falls to express appreciation to Mr. Winterfeldt and his crew for doing a great job.

Phase II will be the responsibility of our lake association. Phase II is to do the planting and mulching of the shrubs in the island planting areas. This planting will be done next spring. Our lake association has committed \$1000 of our funds to complete this project. Next spring we will have a "Planting and Clean Up Day" at the access location. Your help will be needed and appreciated.

El Holm, Project Chairman