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EAST-WEST COMMITTEE

DON'T FORGET! This morning, (July 16th) at 10am, **Jim Ventres, Land Use Coordinator for East Haddam**, will speak at the Pavilion on drainage issues. In response to your requests...

This is your chance to ask questions about problems you may be having, and learn what you can do to help improve the situation. Jim will have maps indicating storm drainage ditches and elevations for you to look at. He will also explain the difficulties inherent with trying to work with a road plan that was not designed initially to account for runoff water and proper drainage.

Pat Young, who is in charge of the mapping study currently underway, will speak on August 13th. She will give us a progress update and will explain drainage in light of the different soils here at the lake, and what plantings will help use some of the water.

Please make every effort to attend. It is a wonderful opportunity, especially for people out of the area, to ask questions of East Haddam employees, and Jim is to be commended for giving up a Saturday morning to help us!

Brought to you by the East-West Committee of Lake Hayward:

Ken and Kathy Klein, Sheila Laverty, Randy Miller, Linda Ryder-Munet, Diane Saunders, Pat and Harvey Thomas, and Sandy and Stan Zawistowski

UPCOMING EVENTS:

- **July 16th**
Golf outing 8am
E-W speaker 10am
- **July 18th**
Kids' BINGO 7pm
- **July 19th**
Kids' Arts & Crafts 7pm
- **July 21st**
Happy Hour 6:30-7:30
- **July 22nd**
Social Ctte meeting 7pm
- **July 23rd**
Tag & Craft sale
9am-noon at Pavilion
- **July 24th**
Garden Club Meeting
10-12, 273 Lake Shore

DOUBLES TENNIS. Saturday mornings, 9:30-11:00am. We'll pair you with a partner if you need one. See Irene and Carl Braren or Charlotte Andrews. Bring a can of balls.



NEWSLETTER & WEB

Newsletter Submission: Deadline is on Wednesday at noon. Please email mfboone@cttel.net or lakehaywardct@gmail.com.

Newsletter Delivery: Please note that our carriers do not get paid. They give up their Saturday mornings to get the newsletters out to you. Please remember them with a tip.

Visit www.lakehaywardct.com for archived newsletters, by-laws, contact numbers and a calendar of events.

SOCIAL

For those of you who missed it, a great time was had by all at our Happy Hour on the beach last Saturday featuring the steel drum band, Steel Rhythm! This was such fun—thanks to everyone who contributed hors d'oeuvres. We will definitely have the band back next year.

NEXT WEEK:

Thursday, July 21st – **Happy Hour** – 6:30-7:30pm. Come down to the pavilion to meet your neighbors.

Friday July 22nd – 7:00pm **Social Committee** sign up and open meeting

Saturday July 23rd – 9:00am–12:00pm **Tag & Craft Sale**. Call Gail (860-531-9008) or Fran (860-537-1988) to reserve a table. Breakfast items for sale (Coffee, donuts, fried egg sandwiches) 8:30-10:00am.



SAVE THE DATE – The **Set Back Tournament** has been rescheduled to Friday, August 12th.

Look for details next week on our **Chowder Challenge** on August 13th. Many categories to enter—Rhode Island, Manhattan, New England, other... (see article on chowder, next page.) Call Gail (860-531-9008) if you would like to judge or help coordinate the preliminary rounds and pot luck gathering.

GARDEN CLUB

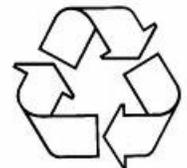
There will be a garden club meeting on Sunday, July 24th, at Fred Odell's, 273 Lake Shore Drive, 10am to noon. We plan a Continental breakfast—please bring something for the table.

We are looking for Hosta for 3rd beach's parking area to prevent erosion—please plant by the established two rolls.

A plant swap is planned for Saturday, September 3rd at 2nd beach, 8:00-10:00am. Any questions, call Sandy Zawistowski at (860) 537-5229.

TRASH & RECYCLING

All-Waste Control will collect trash and recyclables twice a week (Monday and Friday) during the summer. The last Monday pickup will be August 29th, after which pickup will be on Fridays only. The Town of East Haddam has implemented "single stream recycling" so it is no longer necessary to separate the various recyclables into separate containers and/or put them out on separate days. All recyclables can be combined and placed into a single container and put out with your regular trash. We must recycle:



- Glass and metal food and beverage containers (rinsed); lids go in trash (No broken glass, mugs, windowpanes, ceramics, light bulbs, mirrors, dishes or tempered glass)
- Plastic containers #1 through #7 (rinsed); lids go in trash
- Newspaper, magazines, cereal/pasta boxes, milk and juice cartons, junk mail; no phone books, wax- or plastic-coated cardboard, soiled newspaper or magazines, books, plastic (Tyvek) envelopes
- Cardboard (broken down); no wax coated boxes, soiled boxes or pizza boxes

Please contact All-Waste Control at (860) 873-9005 with any questions.

CHOWDER TIME

Chowder is typically a rich and creamy soup full of chunks of ingredients that almost make it like a stew. The ingredients usually include seafood, vegetables and cream. Chowder undoubtedly originated in a fishing community. The preparation and content usually is improvised according to available seasonal ingredients. In France, fishermen would toss a portion of the day's catch into the *chaudiere*, a large three-legged iron cooking pot. Many food historians believe the word chowder is derived from this French cauldron. However, the 16th century English word *jowter*, which means fishmonger, is also a candidate.

Native Americans may have prepared the first chowders in North America. In the 1800s American cooks started to make the transition to using clams in their recipes—mostly because of the abundance of shell fish found in the New Colonies. Cooks began experimenting and adding cream to the chowders. They began to create different and unique types of chowder based on the ingredients used, such as corn chowder, sausage bean chowder and beef chowder. New England clam chowder is perhaps the most well known. In 1939, a purist introduced a bill to the state of Maine's legislature to make it a statutory and culinary offence to introduce tomatoes into the traditional chowder recipe!

However, chowders by their very nature encourage improvisation, with their many variations depending on the region producing them. Chowders can be thick and creamy or thin with clear, white, red or yellow broth. And chowder doesn't always have to include seafood. It's believed that all kinds of vegetable or meat chowders came into existence because the cook was just using up whatever ingredients he or she had lying around the kitchen. Chowder is meant to be an unpretentious dish, accompanied by a crusty loaf of bread to mop up the broth, although some people, especially Downeasters, prefer crackers crumbled into their bowl.

I hope you are inspired to enter Lake Hayward's **Chowder Challenge** on August 13th! (Please make note of your recipe to share with neighbors!)

Historical information in this article drawn from www.hungrymonster.com and from www.souphoopla.com.

Basic chowder recipe adapted from www.souphoopla.com

Here are some basic steps for how to make a chowder that can be altered to fit your mood and use up the ingredients you have on hand. Just follow the steps below and add your choice of ingredients.



1. Start with a base flavor. Chop onions and bacon into small, bite-size pieces and then fry them up in a stock pot.
2. Next, add several types of spices to taste. Some commonly used spices are thyme, parsley, marjoram and of course, salt and pepper.
3. Stir in either chicken, fish or vegetable stock with some cream and a few bread crumbs or broken up crackers to thicken your mixture.
4. Simmer the mixture for about 20 minutes and then add either pre-steamed fish, cooked clams or whatever cooked meat you have on hand.
5. Peel and dice boiled potatoes or other blanched vegetables and add to the mixture.
6. Warm the chowder until you have reached your desired serving temperature and serve. If you decided to use clams, make sure you don't over cook the chowder as this will make the clams rubbery and too tough to eat.
7. Garnish your homemade chowder—perhaps with parsley and cracked pepper. Some like to add a couple of drops of Tabasco sauce for a spicier flavor.

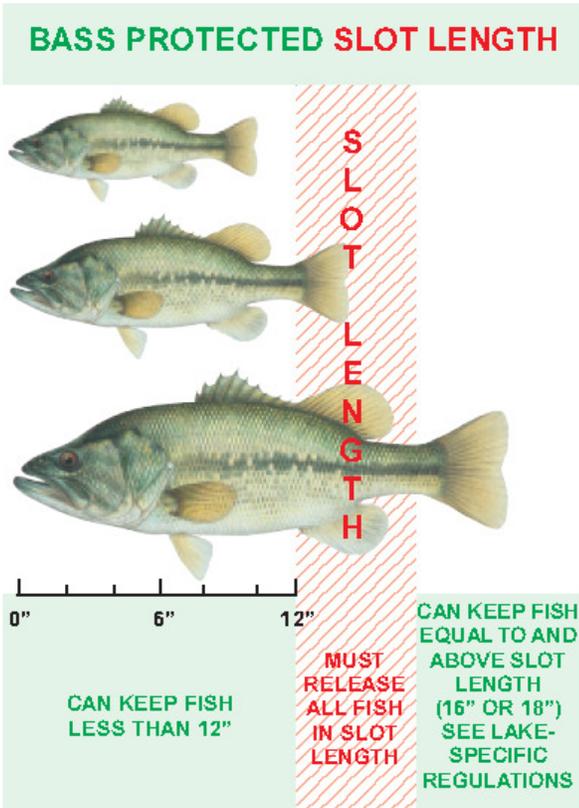
Feel free to add your own ingredients and make it your own special dish.

GET *cooking!*

FISHING REPORT

Lake Hayward is a bass-management lake. Connecticut anglers take approximately 2.2 million trips/year to fish for largemouth and 1.3 million trips/year for smallmouth bass (USF&WS 1993). Moreover, the number of competitive bass fishing tournaments in Connecticut has increased more than five-fold in recent years (from 124 in 1986 to 630 in 1996). With both increasing interest and fishing pressure comes an increasing need for innovative and effective management to sustain and enhance angling quality among Connecticut's warmwater fisheries.

A few years ago, a protected slot limit was introduced for bass (see below). The slot limit for Lake Hayward is 12" to 16". The daily creel limit is six bass, of which only two may be 16" or greater.



SLOT LIMITS:

- Measure fish from the tip of the snout to the end of the tail.
- Release all fish within the slot specified (equal to and greater than the lower limit and less than the upper limit).
- Bass (largemouth & smallmouth) below the lower end of the slot OR equal to and above the upper end of the slot may be kept.

According to www.fishingnotes.com, now is a great time to go bass fishing! See their fishing tips below.

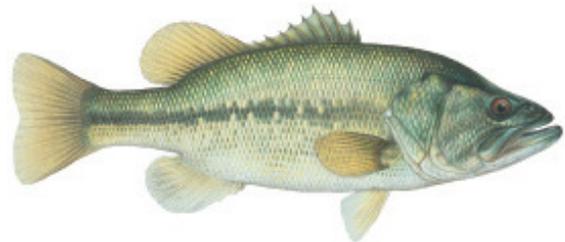
Lunar Fishing Tip:

It is a full moon! (Well, it's 99% full. It's beginning to wane.) Below are the peak fishing times for July 16th.

00:26 - 02:26 EST
12:43 - 14:43 EST

Lake Hayward's current water temperature is estimated at 72° F.

Largemouth Bass Tips for Current Conditions:



72° degrees is the prime water temperature range for largemouth bass fishing. Baitfish are much more active in this water temperature and the largemouth bass will be feeding aggressively throughout the day.

Smallmouth Bass Tips for Current Conditions:



Smallmouth bass are generally their most active at 72°. As is the case with largemouth bass, baitfish are much more active and the smallmouth bass also will be feeding aggressively throughout the day.

Note: In Connecticut, fishing licenses are required for anyone 16 years of age or older.

BEACH RULES - (PLEASE INFORM GUESTS AND RENTERS OF THESE RULES)

1. Parents or chaperones are responsible for their child's safety and their child's actions at all times.
2. Children cannot be left at the beach unattended.
3. Infants must be in leak-proof ("swimmie") diapers at all times.
4. Fishing within 100 feet of the swimming area is strictly prohibited.
5. Use of boats and watercraft within the swimming area or within 100 feet of rafts is prohibited.
6. When passing a beach area, dogs must be on a leash. Dogs are never allowed on the beach.
7. There is no swimming after 11pm.
8. All trash and cigarette butts must be removed from the beach and be properly disposed of. Glass containers are prohibited on Association property.
9. Use of the beach area is limited to Association members and their guests.

**BOARD MEMBERS & CONTACTS**

Jeff Walter – President	(860) 531-9194
Dave Edgington – VP/POALH Properties; 2nd Beach Rep	(203) 314-1096
Bonnie Sudell – Secretary; 2nd Beach Rep	(860) 490-1350
Sue Kumro – Parking & Security	(860) 625-5114
Gail Grzegorzczak - Social; 3rd Beach Rep	(860) 531-9008
Diane Nelson - Recreation; 1st Beach Rep	(860) 305-7305
Lee Griffin - Treasurer	(860) 656-6938
Norm Kaplan – 3rd Beach Representative	(860) 537-1457
Larry Lusardi – Water Co liaison; LH Days Chairman	(860) 466-9379
Pat D'Amato - 1st Beach Representative	(860) 810-5072
Don Biancamano – Tax Collector	(860) 537-3577
Moiria Boone – Newsletter & Website	mfboone@cttel.net
Dean Anderson – Water Quality	(860) 537-4778
Janet Soboleski – Newsletter Delivery	(860) 537-1012
Resident State Trooper	(860) 537-7500
East Haddam Police	(860) 873-1226



CLASSIFIEDS

Classified ads will be posted for a two-week period after which you may contact us to renew; please include "Lake Hayward" in the subject line of email. Contact mfboone@cttel.net. Deadline is on Wednesday at noon.

For Sale

- FREE: Two bar stools, a dresser, a child's lamp, floatables for the lake, an inflatable boat with oars. If interested, please call Buddy at (860) 817-2385.
- Lovely tapestry couch for sale. Barely used and currently covered. It is a quality piece that measures 7 ft. with 3 firm cushions in neutral colors. \$300. Call Dianna at (860) 537-1494 or (860) 878-2404 for more details or photo.
- Sail for windsurfer, \$50. Call (860) 537-3243
- 33" 2 blade mulcher riding mower 12.5Hp. Needs some work. Best offer. Please call (860) 537-5864 or (860) 416-8134 and ask for John.
- Dog treats are back: \$1.50/dozen. To order call (860) 578-5378
- Looking for some great tag sale bargains or crafts? Come down to the pavilion on Saturday, July 23rd 9am-noon.

For Rent

- Cottage rental \$750/week. Newly refurbished. Call (203) 623-9492
- Cottage rental \$750/week. Excellent condition. Email charlyn@haywardproperties.com or call (860) 537-2526

Services

- 20-year old college junior, certified in CPR, would love to babysit your kids at the lake. Call Rachael at (941) 441- 5301 (available until July 25th).
- Pet sitting and walking (year round and summer). Call Hayden (860) 537-0278 (please leave message)
- Pet sitting services available around the lake this summer. Call Liana at (860) 662-6360
- Power washing, yard work, reasonable rates. Call (860) 537-1822
- HANDY KID--Will rake, clean, dog sit, return your cans and bottles and any other chores that you might have. Call (860) 917-1973
- Lawn mowing (and snow shoveling). Call Hayden (860) 537-0278 (please leave message)
- College student seeks summer employment assisting people with house cleaning, window washing, car cleaning, dog walking, gardening assistance, baby sitting, etc. Call Samantha at (860) 874-6872
- Guitar lessons (electric and acoustic) summer and year round, reasonable rates: Call Hayden (860) 537-0278 (please leave message)

Wanted

- Restoration continues at 6 Laurel Lane. We are looking for any original wood, particularly a door, such as a closet, bathroom or room door if anyone is re-doing their cottage. (Original hardware would be a nice bonus.) Call Paul at (860) 558-2576 or Ruth at (860) 573-5564.

Found

- Jewelry found at 1st beach. Call Dianna at (860) 537-1494 or (860) 878-2404