

Hi, just a reminder that you're receiving this email because you have expressed an interest in Lost Dutchman Resort. Don't forget to add ldr@pkenterprisesinc.com to your address book so we'll be sure to land in your inbox!

You may [unsubscribe](#) if you no longer wish to receive our emails.



## "The Great Escape" Newsletter

January 2012

### In This Issue

Message from LaDonna  
Pavilion News  
General Store News  
Trout Haven News  
Ice Fishing Update  
Mountain Lion Safety  
Recipe

### Message from LaDonna



*As the Holidays come together so do our thoughts and prayers to you and your family. May you have a safe and blessed holiday season.*

### Pavilion



*Closed for the season*

### General Store



*Closed for the season*

### Quick Links



### Trout Haven News

#### 2012 Renewal Contracts

All 2012 renewal contracts have been sent out. The return deadline is January 31, 2012. Any contracts received after February 1, 2012 will be charged a late fee of \$75.00 per month. Please make sure you review, sign and enclose payment so that you can secure your 2012 membership.

We are looking forward to wonderful new season!  
Thank you!



## *Ice Fishing Report*

We know that many of you are anxiously awaiting! David, our groundsman, has been on top of the progress of the lakes. As it looks now, the lakes are freezing at 1 inch per

week. The ice on some of the lakes are now thick enough for ice fishing. Hurray! The minimum ice thickness for safety is 4". As of December 14th, David went out with the auger and, from nine feet off shore, these are the measurements of the ice thickness: Deer 7", Bear 5", Summer 7", Forest 6.5", Moon is too slushy around the edges to take a measurement, and Sun is 6.5".

*Tip: The fish here at the resort hit high when ice fishing since there is more oxygen at the surface. We will keep you posted, but please feel free to call us for an update.*

As a reminder, there is a rental fee of \$10.00 per hour, to use our auger. Just stop by the office and fill out the [release form](#). If you would like us to drill a hole for you, we do ask that you call us at least a day ahead and tell us what lake, and we will have it set for you when you arrive. Since all fishing will be "catch and keep" please stop by the office for a [fish report](#). All fish caught need to be accounted for in your membership fish count.

We will keep you updated!

## If You Encounter a Mountain Lion



- When you walk or hike in mountain lion country, go in groups and make plenty of noise to reduce your chances of surprising a lion. A sturdy walking stick is a good idea; it can be used to ward off a lion. Make sure children are close to you and within your sight at all times. Talk with children about lions and teach them what to do if they meet one.
- **Do not** approach a lion, especially one that is feeding or with kittens. Most mountain lions will try to avoid a confrontation. Give them a way to escape.
- **Stay calm** when you come upon a lion. Talk calmly yet firmly to it. Move slowly.
- **Stop or back away slowly**, if you can do it safely. Running may stimulate a lion's instinct to chase and attack. Face the lion and stand upright.
- **Do all you can to appear larger**. Raise your arms. Open your jacket if you're wearing one. If you have small children with you, protect them by picking them up so they won't panic and run.
- If the lion behaves aggressively, throw stones, branches or whatever you can get your hands on without crouching down or turning your back. Wave your arms slowly and speak firmly. What you want to do is convince the lion you are not prey and that you may in fact be a danger to the lion.
- **Fight back** if a lion attacks you. Lions have been driven away by prey that fights back. People have fought back with rocks, sticks, caps or jackets, garden tools and their bare hands successfully. Remain standing or try to get back up!

Check out the ["Mountain Lion Safety" video](#) for more tips on dealing

## Mama`s Egnog

This classic will be the star attraction at your holiday party.



Paula Deen's Eggnog

### Ingredients

1/2 pint Bourbon  
1 pint heavy cream  
4 pints milk  
3/4 cup sugar  
6 eggs, separated  
1 tablespoon Vanilla  
Nutmeg

### Directions

In a bowl beat the egg yolks with the 1/2 cup of sugar until thick. In another bowl beat the egg whites with 1/4 cup of sugar until thick. In a third bowl beat the cream until thick. Add the cream to the yolk, fold in the egg whites, and add the milk, Bourbon, Vanilla, and a pinch of nutmeg if desired. Chill in freezer before serving.

Recipe courtesy [Paula Deen](#)

### Contact Info

LaDonna DeVore  
General Manager  
719-686-7738

[ldr@pkenterprisesinc.com](mailto:ldr@pkenterprisesinc.com)  
[www.lostdutchmanresort.com](http://www.lostdutchmanresort.com)