



AccessDNR App Awarded for Excellence

The free AccessDNR mobile app — available for Apple and Android devices — has recently received a VEMA Award for its innovative, artistic and creative integrity.

More than 10,000 users now have at their fingertips the ability to reserve State Park campsites, report hunting harvests, locate boat launches, purchase licenses and more! If you haven't already, download it today!



Volunteer with DNR

Are you an outdoor enthusiast? Want to help protect Maryland's natural resources? Enjoy working with others who want to help?

Volunteer programs across the agency provide many ways to easily get involved in restoration projects.

Opportunities from environmental education to tree planting to water monitoring are available for students, adults, groups and organizations.

Whether you devote a few hours or several weeks, on weekdays or weekends, you will be making a difference towards preserving the beauty of our State.

dnr2.maryland.gov/Pages/volunteer.aspx



Patapsco Valley State Park volunteers



Maryland Environmental Trust highway cleanup

Sandy Point Boasts ADA Accessible Piers



Backe Pier

The State of Maryland has officially named the accessible boating piers at Sandy Point State Park in honor of the late Donald E. Backe — former DNR Disability Advisory Council member and Americans with Disabilities Act coordinator.

After a serious car accident left him paralyzed from the waist down, Don was determined to continue pursuing the outdoor activities he loved. In 1991, he created Chesapeake Region Accessible Boating (CRAB) — a nonprofit organization based in Annapolis that helps those with physical and developmental challenges sail. For more than 20 years, he helped people with disabilities enjoy boating.

His own obstacles aside, he was a finalist in the Paralympics Trials; earned the U.S. Sailing Marty Luray trophy for contributions to community sailing; and won the U.S. Sailing and Old Pulteney Maritime Heroes Award for his work with CRAB. He passed away in 2013 at the age of 77.

Recognizing the non-uniformity of disabilities, DNR staff members are trained to be aware of the varying needs of a diverse public, and are prepared to assist whenever and wherever possible. The agency continues to make a special effort to ensure all facilities and programs are accessible to all citizens and visitors. Ongoing improvements are being made to camping areas, cabins, docks, visitor centers and trails.

dnr.maryland.gov/ofp
crabsailing.org



2014 Fishing Challenge Finale



Stephen Badger

Congratulations, Rick!

Rick Snider of Biglerville, Pennsylvania walked away with the 2014 grand prize of a boat, motor and trailer from Bass Pro Shops and Tracker Boats for catching the Angler-Award-qualifying 40.5 inch striped bass off Breezey Point in Calvert County.

Bobby Gibson of Church Hill, Warren Snoots of Davidsonville, William Albert of Catonsville, Lee Cheyne of Ellicott City and

Douglas Combs of Baltimore were among other winners at the 2014 Maryland Fishing Challenge Finale event.

The Challenge is a free, year-round tournament sponsored by the DNR Fisheries Service, recreational fishing organizations and generous donors across the State.

dnr.maryland.gov/fisheries



KNOW THE LAW

Officers are cracking down on those who ignore State regulations on minimum sizes, possession limits, harvest hours and crab pot registrations. They are also on the lookout for recreational crabbers who keep female crabs, which is illegal in Maryland.

eregulations.com/maryland.fishing

Rockfish Ceviche

(2 Servings) — from Chef Antonio Baines

Ingredients

- 1-pound fresh, skinless rockfish fillet, cut into ¼ inch cubes
- 1 large ripe tomato, diced
- 1½ ears of fresh corn (shucked, kernels removed)
- ½ med red onion, diced
- 1 jalapeño pepper (cored, seeded, diced)
- 1 tsp fresh crushed garlic (finely diced)
- ¼ oz chopped fresh cilantro
- ¼ oz chopped parsley
- 1 ½ cups fresh lime juice
- Juice from one fresh lemon
- Juice from one fresh orange
- Salt

Preparation

In a large bowl, combine the rockfish, garlic, citrus juice and salt to taste. Using a rubber spatula, gently mix ingredients until well incorporated. Let stand chilled for 20 minutes. Next, add the red onion, tomato, corn, jalapeño pepper, cilantro and parsley. Gently mix until all ingredients are evenly incorporated. Salt again if necessary. Serve with your crispy root chip of choice. The finished ceviche can be stored around 45 degrees or consumed after preparation.



marylandseafood.org