



FIREWOOD WARNING

Your firewood may be hiding deadly Invasive pests that have already killed more than 50 million trees in neighboring states.

EMERALD ASH BORER (EAB)



ASIAN LONG-HORNED BEETLE (ALB)



- It is illegal to bring untreated* firewood into New York State.
- It is illegal to transport untreated firewood more than 50 miles from its source.
- When transporting untreated firewood within 50 miles of its source, you must carry proof of source (such as a receipt) or you may be subject to a fine.
- As of May 2011, 18 counties in NYS are under EAB QUARANTINE, which further restricts wood transport.
- For questions or to report any forest pests call toll-free 1-866-640-0652 or visit www.dec.ny.gov and search "firewood" or "quarantine" in the search bar.

*Treated firewood has been heated to 160° for 75 minutes to eliminate pests living inside the wood. Treated firewood can be moved without restriction.

New York State Department of Health (DOH) Advisories for Chemicals in Sportfish

Fish can be good to eat and nutritious, but some fish contain chemicals that may be harmful to health. The New York State Department of Health (DOH) issues advice on eating fish that people catch in New York State waters.

The following recommendations are based on contaminant levels in fish and shellfish. The advisories are for the year 2010, but they may change from year to year based on new information. The complete, up-to-date advisories are available from the internet at: www.nyhealth.gov/fish.

General advisory for eating sportfish

The general health advisory for sportfish is that you eat up to four (one-half pound) meals per month of fish taken from the state's freshwaters and some marine waters at the mouth of the Hudson River. These include the New York waters of the Hudson River, Upper Bay of New York Harbor (north of Verrazano Narrows Bridge), Arthur Kill, Kill Van Kull, Newark Bay, Raritan Bay west of Wolfe's Pond Park, Harlem River, and the East River to the Throgs Neck Bridge. DOH issues this advice because some chemicals are commonly found in New York State fish (mercury and PCBs for example), fish from all waters have not been tested and fish may contain unidentified contaminants. The general advisory does not apply to most marine waters.

Specific advisories for freshwater and the Hudson River

Fish from more than 130 water bodies in New York have specific advisories. For these listed waters, DOH recommends either limiting or not eating a specific kind of fish. The specific advisories for fresh waters and the Hudson River are provided in the Health Advisory tables on pages 74 and 75, and on page 76. DOH recommends that women of childbearing age, infants, and children under the age of 15 not eat any fish from waters listed in the tables on pages 74 through 75. The reason for this advice is that chemicals may have a greater effect on developing organs of young children or in the unborn child. They also build up in women's bodies and are often passed on in the mother's milk.

2011–2012 Health Advisories

To minimize potential adverse health impacts, the DOH recommends:

- Eat up to four (one-half pound) meals per month of fish from the state's freshwaters, the Hudson River estuary, Upper Bay of New York Harbor (north of the Verrazano Narrows Bridge), Arthur Kill, Kill Van Kull, Newark Bay, Raritan Bay west of Wolfe's Pond Park, East River to the Throgs Neck Bridge and Harlem River, except as recommended on pages 74–77.
- Follow the advice on eating fish for waters listed on pages 74–77 and their tributaries to the first barrier impassable by fish.
- Observe the following restrictions on eating fish from these waters and their tributaries to the first barrier impassable by fish.



Bill Cash with a 33" rainbow trout he caught and released from the Salmon River, Oswego County on March 20, 2011.



HEALTH ADVISORIES

Women under 50 years of age and children under 15 years of age should not eat any fish from the waters listed below. All others should follow the listed advice.

Water (County)	Species	Recommendations
Amawalk Reservoir (Westchester)	Largemouth & smallmouth bass over 16"	1 meal/month
Ashokan Reservoir (Ulster)	Smallmouth bass over 16" & walleye	1 meal/month
Barge Canal (Tonawanda Creek) Lockport to Niagara River (Erie/Niagara)	Carp	1 meal/month
Beaver Lake (Lewis)	Chain pickerel	1 meal/month
Big Moose Lake (Herkimer)	Yellow perch over 9 inches	1 meal/month
Blue Mountain Lake (Hamilton)	Largemouth & smallmouth bass over 15"	1 meal/month
Bog Brook Reservoir (Putnam)	Walleye over 21"	1 meal/month
Boyd's Corner Reservoir (Putnam)	Largemouth bass over 16" & walleye	1 meal/month
Breakneck Pond (Rockland)	Largemouth bass over 15"	1 meal/month
Buffalo River/Harbor (Erie)	Carp	Don't Eat
Canada Lake (Fulton)	Smallmouth bass over 15" & chain pickerel	1 meal/month
Canadice Lake (Ontario)	Lake trout over 23"	Don't Eat
	Smaller lake trout, brown trout	1 meal/month
Cannonsville Reservoir (Delaware)	Smallmouth bass over 15" & yellow perch	1 meal/month
Carry Falls Reservoir (St. Lawrence)	Walleye	1 meal/month
Cayuga Creek (Niagara)	All species	Don't Eat
Chase Lake (Fulton)	Yellow perch over 9"	1 meal/month
Chenango River	Walleye over 22"	1 meal/month
Chodikee Lake (Ulster)	Largemouth bass over 15"	1 meal/month
Cranberry Lake (St. Lawrence)	Largemouth and smallmouth bass over 15"	1 meal/month
Crane Pond (Essex)	Smallmouth bass over 15"	1 meal/month
Cross River Reservoir (Westchester)	Largemouth & smallmouth bass over 16"	1 meal/month
Dart Lake (Herkimer)	Yellow perch over 10"	1 meal/month
Delaware Park Lake (Erie)	Carp	1 meal/month
Diverting Reservoir (Putnam)	Walleye	1 meal/month
Dunham Reservoir (Rensselaer)	Walleye,	Don't Eat
	Smallmouth bass	1 meal/month
Dyken Pond (Rensselaer)	Largemouth bass	1 meal/month
East Branch Reservoir (Putnam)	Walleye	1 meal/month
Effley Falls Reservoir (Lewis)	Chain pickerel & smallmouth bass	1 meal/month
Eighteen Mile Creek (Niagara)	All species	Don't Eat
Elmer Falls Reservoir (Lewis)	Smallmouth bass	1 meal/month
Ferris Lake (Hamilton)	Yellow perch over 12"	Don't Eat
	Smaller yellow perch	1 meal/month
Forked Lake (Hamilton)	Largemouth & smallmouth bass	1 meal/month
Fourth Lake (Herkimer & Hamilton)	Lake trout	Don't Eat
Francis Lake (Lewis)	Yellow perch over 9" & Chain pickerel	1 meal/month
Franklin Falls Flow/ Pond (Franklin & Essex)	Walleye	Don't Eat
Freeport Reservoir (Nassau)	Carp	1 meal/month
Fresh Pond, Hither Hills State Park (Suffolk)	Largemouth bass over 15"	1 meal/month
Goodyear Lake (Otsego)	Walleye over 22"	1 meal/month
Grant Park Pond (Nassau)	Carp	1 meal/month
Grasse River (St. Lawrence)	All species	Don't Eat
Mouth to Massena Power Canal	All species	Don't Eat
Great Sacandaga Lake (Fulton, Saratoga)	Smallmouth bass & Walleye	1 meal/month
Halfmoon Lake (Lewis)	Yellow perch	1 meal/month
Hall's Pond (Nassau)	Carp and goldfish	Don't Eat
Herrick Hollow Creek (Delaware)	Brook trout	1 meal/month

Water (County)	Species	Recommendations
High Falls Pond (Lewis)	Smallmouth bass over 15"	1 meal/month
Hoosic River (Rensselaer)	Brown trout over 14"	1 meal/month
Hudson River	See Table on page 76	
Indian Lake—Fort Drum (Lewis)	All species	1 meal/month
Indian Lake—Town of Indian Lake (Hamilton County)	Smallmouth bass over 15"	1 meal/month
Irondequoit Bay (Monroe)	Carp	Don't Eat
Keuka Lake (Yates & Steuben)	Lake trout over 25"	1 meal/month
Kinderhook Lake (Columbia)	American eel	1 meal/month
Kings Flow (Hamilton)	Largemouth bass over 15"	1 meal/month
Koppers Pond (Chemung)	Carp	1 meal/month
Lake Capri (Suffolk)	American eel and carp	1 meal/month
Lake Champlain (Whole Lake)	Lake trout over 25" and walleye over 19"	1 meal/month
	• Bay within Cumberland Head to Crab Island	Brown bullhead American eel & yellow perch
Lake Durant and Rock Pond (Hamilton)	Largemouth bass over 15"	1 meal/month
Lake Eaton (Hamilton)	Yellow perch over 10", smallmouth bass	1 meal/month
Lake Ontario (Whole Lake) (note: harvest/possession of Niagara River, Lake Ontario and St. Lawrence River American eel is prohibited per NYSDEC Regulations.)	Channel catfish, carp, lake trout over 25" and brown trout over 20"	Don't Eat
• West of Point Breeze • East of Point Breeze	Chinook salmon, rainbow trout, white sucker, smaller lake trout, smaller brown trout, coho salmon over 25"	1 meal/month
	White perch	Don't Eat
Lincoln Pond (Essex)	White perch	1 meal/month
Loch Sheldrake (Sullivan)	Largemouth bass over 15"	1 meal/month
Lott's Pond (Nassau)	Walleye	1 meal/month
Long Lake (Hamilton)	Carp and goldfish	1 meal/month
Long Lake (Hamilton)	Northern Pike	1 meal/month
Long Pond-Croghan (Lewis)	Splake over 12"	Don't Eat
Lower & Upper Sister Lakes (Hamilton)	Yellow perch over 10"	Don't Eat
Lower Saranac Lake (Franklin)	Smallmouth bass over 15"	1 meal/month
Massapequa Reservoir (Nassau)	White perch	1 meal/month
Massena Power Canal (St. Lawrence)	Smallmouth bass	1 meal/month
	Yellow perch over 12"	Don't Eat
Meacham Lake (Franklin)	Smaller yellow perch	1 meal/month
	Smallmouth bass	Don't Eat
Middle (East) Stoner Lake (Fulton)	Northern pike	1 meal/month
	Smallmouth bass over 15"	1 meal/month
Mohawk River	Smallmouth bass over 15"	1 meal/month
	• Between Oriskany and West Canada Creeks (Oneida & Herkimer)	Carp Largemouth bass & tiger muskellunge
• Between West Canada Creek and Fivemile Dam below Little Falls (Herkimer)	Carp	1 meal/month
Moshier Reservoir (Herkimer)	Yellow perch & smallmouth Bass	1 meal/month
Nassau Lake (Rensselaer)	All species	Don't Eat
Neversink Reservoir (Sullivan)	Brown trout over 24" & smallmouth bass	1 meal/month
Niagara River	All species	Don't Eat
	• Above Niagara Falls • Below Niagara Falls	Carp Channel catfish, carp, lake trout over 25", brown trout over 20" and white perch
(note: harvest/possession of Niagara River, Lake Ontario and St. Lawrence River American eel is prohibited per NYSDEC Regulations.)	Chinook salmon, rainbow trout, smallmouth bass, white sucker, smaller lake trout, smaller brown trout and coho salmon over 25"	1 meal/month
North Lake—Town of Ohio (Herkimer)	Yellow perch	1 meal/month



Women under 50 years of age and children under 15 years of age should not eat any fish from the waters listed below. All others should follow the listed advice.

Water (County)	Species	Recommendations
North-South Lake (Greene)	Largemouth bass over 15"	1 meal/month
Onondaga Lake (Onondaga)	Largemouth & smallmouth bass over 15", walleye, carp, channel catfish and white perch	Don't Eat
	All other species and smaller largemouth and smallmouth bass	1 meal/month
Osgood Pond (Franklin)	Smallmouth bass	1 meal/month
Oswego River (Oswego)	Channel catfish	1 meal/month
• Oswego power dam to upper dam at Fulton		
• Mouth to Oswego Power Dam	See Lake Ontario Advice	
Pepacton Reservoir (Delaware)	Smallmouth bass over 15", brown trout over 24" & yellow perch	1 meal/month
Pine Lake (Fulton)	Largemouth bass	1 meal/month
Polliwog Pond (Franklin)	Smallmouth bass	1 meal/month
Raquette Lake (Hamilton)	Largemouth bass	1 meal/month
Red Lake (Jefferson)	Walleye	1 meal/month
Ridders Pond (Nassau)	Goldfish	Don't Eat
Rio Reservoir (Orange & Sullivan)	Smallmouth bass over 15"	1 meal/month
Rock Pond and Lake Durant—Town of Indian Lake (Hamilton)	Largemouth bass over 15"	1 meal/month
Rollins Pond (Franklin)	Smallmouth bass	1 meal/month
Rondout Reservoir (Sullivan & Ulster)	Smallmouth bass over 16"	1 meal/month
Round Pond—Town of Long Lake (Hamilton)	Yellow perch over 12"	1 meal/month
Rushford Lake (Allegany)	Walleye	1 meal/month
Russian Lake (Hamilton)	Yellow perch over 9"	1 meal/month
Sacandaga Lake (Hamilton)	Smallmouth bass	1 meal/month
St. Lawrence River	Carp, channel catfish, lake trout over 25", & brown trout over 20"	Don't Eat
• Whole river (note: harvest/possession of Niagara River, Lake Ontario and St. Lawrence River American eel is prohibited per NYSDEC Regulations.)		
• Chinook salmon, rainbow trout, white perch, white sucker, smaller lake trout, smaller brown trout and coho salmon over 25"		
• Bay and cove east of S. Channel Bridge, near St. Lawrence/Franklin Co. line	All species	Don't Eat
Salmon River (Oswego)	Smallmouth bass	1 meal/month
• Mouth to Salmon Reservoir (also see Lake Ontario)		
Salmon River Reservoir (Oswego)	Largemouth & smallmouth bass	1 meal/month
Sand Lake—Town of Arietta (Hamilton)	Chain pickerel	1 meal/month
Sauquoit Creek (Oneida)	Brown trout	Don't Eat
Mohawk River to Old Silk Mill Dam (near New Hartford/Paris town line)		
Saw Mill River (Westchester)	American eel	1 meal/month
Schoharie Reservoir (Delaware, Greene and Schoharie)	Smallmouth bass over 15" & walleye over 18"	Don't Eat
	Smaller smallmouth bass & smaller walleye	1 meal/month
Schroon Lake (Warren, Essex)	Lake trout over 27", yellow perch over 13", & smallmouth bass	1 meal/month
Seneca River (Onondaga)	See Onondaga Lake advisories	
• Downstream of Lock 24 at Baldwinsville		
Sheldrake River (Westchester)	American eel	Don't Eat
	Goldfish	1 meal/month

Water (County)	Species	Recommendations
Skaneateles Creek (Onondaga)	Brown trout over 10"	1 meal/month
• Seneca River to dam at Skaneateles		
Smith Pond at Rockville Centre (Nassau)	White perch	1 meal/month
Smith Pond at Roosevelt Park (Nassau)	American eel	Don't Eat
	Carp and goldfish	1 meal/month
Soft Maple Dam Pond and Soft Maple Reservoir (Lewis)	Rock bass & smallmouth bass	1 meal/month
South Pond—Town of Long Lake (Hamilton)	Yellow perch over 10"	1 meal/month
Spring Pond - Middle Island (Suffolk)	Carp and goldfish	Don't Eat
Spy Lake (Hamilton)	Smallmouth bass over 15"	1 meal/month
Stillwater Reservoir (Herkimer)	Yellow perch over 9", smallmouth bass & splake	1 meal/month
	Chain pickerel	Don't Eat
Sunday Lake (Herkimer)	Yellow perch	1 meal/month
Susquehanna River	Walleye over 22"	1 meal/month
Swinging Bridge Reservoir (Sullivan)	Walleye	1 meal/month
Threemile Creek (Oneida)	White sucker	1 meal/month
Titicus Reservoir (Westchester)	White perch	1 meal/month
Tupper Lake (Franklin & St. Lawrence)	Smallmouth bass & walleye	1 meal/month
Unadilla River	Walleye over 22"	1 meal/month
Union Falls Flow (Pond) (Clinton, Franklin)	Northern pike & smallmouth bass	1 meal/month
Upper & Lower Sister Lakes (Hamilton)	Yellow perch over 10"	Don't Eat
Upper Chateaugay Lake (Clinton)	Smallmouth bass over 15"	1 meal/month
Upper Twin Pond (Nassau)	American eel & carp	1 meal/month
Valatie Kill	All species	Don't Eat
• Between County Rt. 18 and Nassau Lake (Rensselaer)		
• Between Nassau Lake and Kinderhook Lake (Rensselaer & Columbia)	American eel, bluegill and redbreasted sunfish	1 meal/month
Weller Pond (Franklin)	Northern pike	1 meal/month
West Branch Reservoir (Putnam)	Walleye	1 meal/month
Whitney Park Pond (Nassau)	Carp and goldfish	1 meal/month
Willis Lake (Hamilton)	Smallmouth bass	1 meal/month
Woods Lake (Hamilton)	Smallmouth bass over 15"	1 meal/month



Additional Advice for Women and Children Eating fish from Adirondack and Catskill Waters

Certain larger, older fish in the Adirondack and Catskill Mountain regions often contain relatively high levels of mercury in their flesh. Because of this, children under 15 and women under 50 should EAT NO yellow perch longer than 10", northern pike, pickerel, walleye, largemouth bass or smallmouth bass from all Adirondack and Catskill region waters. The statewide advisory to eat up to four meals per month applies for yellow perch less than 10", brook, brown and rainbow trout, bullhead, bluegill/sunfish, rock bass and crappie because these fish tend to have lower mercury levels. Children under 15 and women over 50 should EAT NO fish from Catskill and Adirondack region waters listed on pages 74–75.

Fish Advisories for the Hudson River

Women under 50 years of age and children under 15 years of age should not eat any fish from the Hudson River downstream of Corinth. All others should follow the advice listed below.

Location (chemicals of concern)	Don't Eat	Eat up to one meal per month	Eat up to one (1/2 pound) meal per week
Corinth Dam to Dam at Route 9 Bridge in South Glens Falls (mercury)		Smallmouth bass over 14"	All other fish species
Sherman Island Dam downstream to Feeder Dam at South Glens Falls (PCBs)		Carp	All other fish species
Dam at Route 9 Bridge in South Glens Falls to Bakers Falls (PCBs)	All fish species		
Bakers Falls to Troy Dam	Catch and release fishing only per NYS Department of Environmental Conservation regulations		
Troy Dam south to bridge at Catskill (PCBs) (note: harvest/possession of Hudson River American eel and American shad for food is prohibited per NYSDEC Regulations.)	All fish species except those listed at right	Alewife Blueback herring, Rock bass Yellow perch	
South of Catskill (PCBs in fish and cadmium, dioxin and PCBs in crabs)	Channel catfish, Gizzard shad, White catfish, Crab hepatopancreas and crab cooking liquid*	Atlantic needlefish, Bluefish, Brown bullhead, Carp, Goldfish, Largemouth bass, Rainbow smelt, Smallmouth bass, Striped bass, Walleye, White perch	All other fish species Blue crab meat* (six crabs per week)

* The hepatopancreas ("the green stuff" also known as mustard, tomalley, liver) found in the body section of crabs and lobsters should not be eaten because it has high contaminant levels. Because contaminants are transferred to cooking liquid, crab or lobster cooking liquid should also be discarded (Contaminants – cadmium, dioxin, PCBs)

Additional Advice

Advisories for Lake Erie

Women under the age of 50 and children under the age of 15 are advised to eat up to four meals per month of chinook salmon less than 19 inches, burbot, freshwater drum, lake whitefish, rock bass and yellow perch. Eat up to one meal per month of all other fish from Lake Erie. Women over 50 years and men over 15 years of age can eat up to four meals per month of any Lake Erie fish species.

Special Advice for Women of Childbearing Age and Children

Eating Blue Crab from the Hudson River

The advisory for women under 50 years of age, infants and children under 15 is DON'T EAT fish from the Hudson River. However, based on contaminant data, women under 50 years of age and children under 15 years of age can eat up to a few meals per year of crab meat, but they should not eat the crab tomalley (hepatopancreas) or cooking liquid. Contaminants in blue crab are PCBs, cadmium and dioxin.

Health Advisories for Marine Waters

Health advisories for marine waters, including the Upper Bay of New York Harbor, East and Harlem rivers, Newark Bay, Arthur Kill, Kill Van Kull, and Raritan Bay west of Wolfe's Pond Park can be found on the DOH website at www.nyhealth.gov/fish.

Reducing Exposure to Chemical Contaminants From Fish and Shellfish

Although eating fish has health benefits, fish with high contaminant levels should be avoided. You can benefit from eating the fish you catch and can minimize your contaminant intake by following these general recommendations:

1. Choose sportfish from waterbodies that are not listed on pages 74 through 76 and follow the advice in this booklet.
2. When deciding which sportfish to eat, choose smaller fish, consistent with DEC regulations, within a species since they may have lower contaminant levels. Older (larger) fish within a species may be more contaminated because they have had more time to accumulate contaminants in their bodies.
3. To reduce exposures to mercury, avoid or eat less largemouth and smallmouth bass, northern pike, pickerel, walleye and larger yellow perch (e.g., longer than 10 inches) because these fish tend to have higher mercury levels.
4. To reduce exposures to PCBs, dioxin, mirex, DDT, chlordane and dieldrin, avoid or eat less American eel, bluefish, carp, chinook and coho salmon, lake trout, striped bass, weakfish, white and channel catfish, and white perch, because these fish tend to have higher levels of these contaminants.
5. When preparing sportfish, use a method of filleting the fish that will reduce the skin, fatty material and dark meat. These parts of the fish contain many of the contaminants.
6. When cooking sportfish, use cooking methods (broiling, poaching, boiling and baking) which allow contaminants from the fatty portions of fish to drain out. Pan-frying is not recommended. The cooking liquids and fat drippings of fish from contaminated waters should be discarded since these liquids contain contaminants.
7. Do not eat the soft "green stuff" (mustard, tomalley, liver or hepatopancreas) found in the body section of crab and lobster. This tissue can contain high levels of chemical contaminants, including PCBs, dioxin and heavy metals.
8. Anglers who want to enjoy the fun of fishing but who wish to eliminate the potential risks associated with eating contaminated sportfish may want to consider "catch and release" fishing.
9. Space out your fish meals so you don't get too much exposure to one or more chemicals at any given time. This is particularly important for women and young children.



Deformed or Abnormal Fish

The health implications of eating deformed or abnormal fish are unknown. Any obviously diseased fish (marked by tumors, lesions or other abnormal condition of the fish skin, meat or internal organs) should be discarded.

Botulism in Fish and Waterfowl

In recent years, large numbers of some species of Lake Erie fish and waterfowl have been found dead, sick and dying, many of them as a result of botulism poisoning. The botulism poison is produced by *Clostridium botulinum*, a bacterium which is common in the environment and can produce harmful levels of botulism poison under certain environmental conditions. This poison has been found in some of the affected fish and waterfowl. The botulism poison can cause illness and death if consumed by humans or animals. Cooking may not destroy the botulism poison. This problem may also occur in other waters, and we don't know whether all or only some fish and waterfowl species can be affected.

No human cases of botulism poisoning have been linked to these events. However, as a precaution, do not eat any fish or game if they are found dead or dying, act abnormally or seem sick. If you must handle dead or dying fish, birds or other animals, cover your hands with disposable rubber or plastic protective gloves or a plastic bag.

Good Sanitary Practices—Bacteria, Viruses and Parasites in Fish & Game

Fish and game and other meats can be contaminated with bacteria, viruses or parasites that can cause illness. You should harvest fish and game that act and look healthy, and follow good sanitary practices when preparing them. We recommend that you wear rubber or plastic protective gloves while filleting, field dressing, skinning or butchering.

We also recommend that you remove intestines soon after harvest, don't eat intestines and avoid direct contact with intestinal contents. Hands, utensils and work surfaces should be washed before and after handling any raw food, including fish and game meat. Fish and game should be kept cool (with ice or refrigerated below 45° F or 7° C) until filleted or butchered, and then should be refrigerated or frozen. Some hunters prefer to hang big game for several days before butchering; this should not be done unless the game can be kept at temperatures consistently below 45° F. Fish and other seafood should be cooked to an internal temperature (in the thickest part) of 140° F (60° C); game birds and other types of wild game meat should be cooked to an internal temperature (in the thickest part) of 165° F (74° C).

Additional Information

To receive an updated, complete version of the advisories, or for more DOH information on health effects from exposure to chemical contaminants, contact:

- Environmental Health Information 1-800-458-1158
Leave your name, number and a brief message. Your call will be returned.
- The complete updated advisories are available from the internet at: www.nyhealth.gov/fish
- You can also request these updates by e-mail: BTSA@health.state.ny.us
- For more DEC information on contaminant levels in sportfish, contact:
Bureau of Habitat
625 Broadway
Albany, New York 12233-4756
Telephone: 518-402-8920



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