

Blackhawk Lake Newsletter

A 50 Year Thank You

From the bottom of our hearts, thank you. We couldn't have asked for a better camping season to celebrate the last 50 years here at Blackhawk Lake. After a cool and rainy Spring, the Summer greeted us with warm weather, full campsites, and smiling guests.

With the help of Kastner pyrotechnics, we celebrated year number 50 on July 30th, 2022 with a bang! The success of our 50 year celebration and camping season goes out to all of our guests, staff, volunteers, managers, and the Cobb-Highland Commission. We look forward to the next 50 years here at Blackhawk Lake and all the excitement to come with it!

- Tom and Morgan, Park Management

S'mores MENU

The Nutty Buddy

Graham Cracker | Peanut Butter Cup | Marshmallow

Salted Caramel

Graham Cracker | Caramel Square | Milk Chocolate | Marshmallow

Mexican Hot Cocoa

Graham Cracker | Milk Chocolate | Marshmallow | Cinnamon | Nutmeg

The Grasshopper

Graham Cracker | Peppermint Patty | Marshmallow

The S'moreo

Oreo Cookie | Milk Chocolate | Marshmallow

The Banana Split

Nilla Wafers | Banana Slices | Marshmallow

The Cookie Monster

Chocolate Chip Cookies | Milk Chocolate | Marshmallow

The Classic

Graham Cracker | Milk Chocolate | Marshmallow

We Accept Debit and Credit Cards

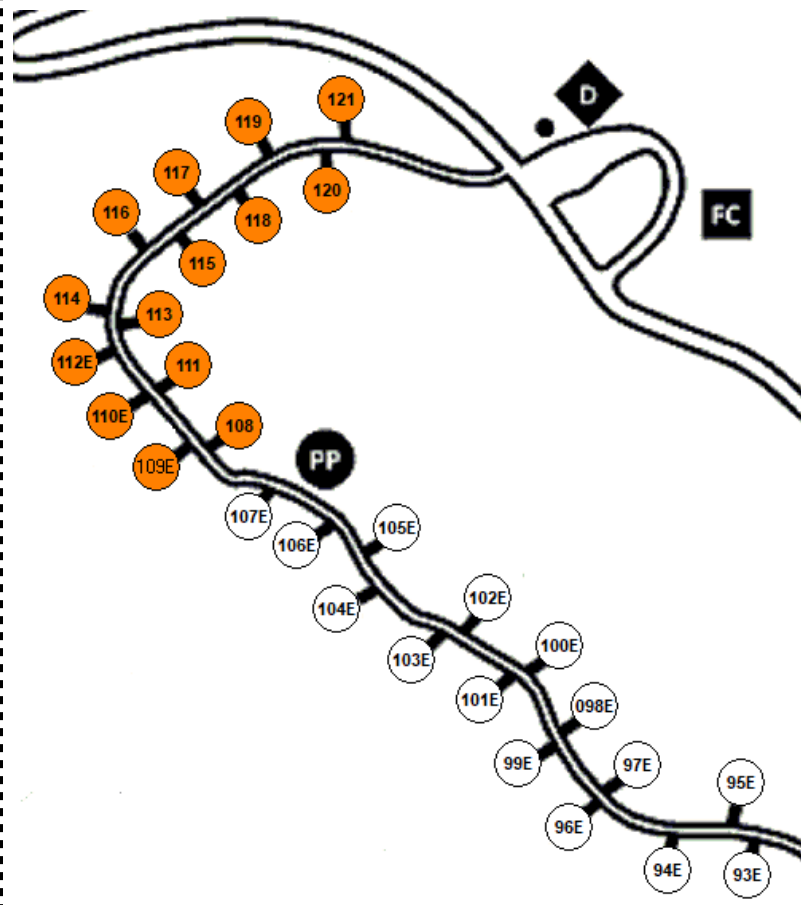


Please note that starting
December 1st, 2022
there will be a **\$2.00 fee**
for any Debit/Credit card charges
over \$10.00



The park office will be
fully stocked with new
BHL merchandise for the
2023 season! Make sure
to stop in and check out
our new designs and
clothing items!

All campsites in the
Lower Loop (93E-121)
will be reservable for
the 2023 Season.



Camp Credit Announcement

Blackhawk Lake will be transitioning to a new reservation system after our 2023 season.

All currently issued camp credit **MUST** be used before **January 1st, 2024**. If camp credit is not used before then, it will be forfeited.

Camp credit for the 2023 season will be issued in gift cards and must be used within one year of the issued date.

All future camp credit **MUST** be used one year after the date it is issued.



There will be
**NO doubling up
on campsites
for the 2023
Camping
Season!**



Blackhawk Lake takes pride in keeping the property well maintained and looking nice. We feel "doubling" on campsites creates too much damage to the campsite areas as well as the electrical system. Therefore, we can no longer allow doubling up on campsites.

We appreciate your understanding and help in keeping our park in good shape for all to enjoy.



Reservation Day

December

10th 2022

- Reservations will be taken on a first come, first serve basis.
- We will be implementing a numbering system (like in years past.) Our staff is depending on your integrity and honesty to make sure this is done correctly;
 - You cannot pick the next number in line and then leave the premises.
 - You MUST stay in line or in the parking lot once you have drawn your number.
 - You may NOT pick a number for someone who isn't present.
- Numbers will be served in order. No skipping in line or trading numbers. (If you are planning on making reservations with another group, make sure you get here at the same time to get numbers next to each other.

We will open the office at 7:00am and start processing the in-person reservations in order.

Campfire Shrimp Boil Foil Packets



Ingredients

1 Ear of Corn (cut into 8 pieces)
1 Medium Zucchini (sliced thick)
4 Cloves of Garlic (minced)
1/2 lb Uncooked Shrimp
2 Andouille Sausage
1 Tsp Old Bay Seasoning
1 Teaspoon Cajun Seasoning
4 Tbls Butter
Fresh Parsley (Chopped)

Instructions

- Tear an 18" piece of heavy duty foil for each packet, along with a 16" sheet of parchment paper for each. Layer the parchment paper on top of the foil.
- Divide the sausage, corn, zucchini, minced garlic, shrimp, spices, and butter between the two sheets of foil.
- To form packets, bring one of the short edges of the foil to meet the other, then crimp around all edges to seal.
- Cook the packets on a grill or grate over the campfire for 8 minutes, flipping occasionally.
- Remove from the heat and let cool slightly. Open the packets carefully - they will be full of hot steam and melted butter. Top with parsley and enjoy!