

OAK LEAVES

THE OAK SHORES COMMUNITY ASSOCIATION NEWSLETTER

December 2011

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New Gatehouse Opened December 9th Page 9

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Save the Date!! Firefighters Ball Saturday February 11, 2012

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President's Message by Randy Gillenwater



Well, the year 2011 is almost behind us, and we have had a very busy year here at Oak Shores. As most of you know we have just widened the entrance area and installed new asphalt overlay. Some of that asphalt area was 40 years old; we also replaced the old outdated Kiosk. The area from the front gate to the miniature golf course had a slurry coat and was restriped. This was scheduled maintenance to be completed this year.

Our new gatehouse officially opened Friday December 9th. The front gate project is almost complete, a big thank you to Sheryl Qualls for being Project Manager and volunteering many long hours for our Community. There are so many people that helped save the community tens of thousands of dollars by either donating their services and time or materials. Check out the article on Page 9 recognizing many of these individuals that donated materials and labor to construct the new gatehouse. Thank you to all! The landscaping of the area is next on the list of projects for the gate area.

The Finance Committee at the October Board meeting presented The Board a draft budget for 2012. The Board at the November meeting, after a lengthy discussion, approved an annual increase of \$ 4.17 per month for dues which totals \$50 dollars for the year: 100% of this increase will be put in our Reserve Account to help maintain the funds needed for common area repair, replacement and maintenance of all our community amenities. This increased amount was the recommendation from the outside firm who conducted the required review of our Reserve Account as per civil code. It was felt that a small increase now is better than a large special assessment in a few years. The December Budget Package mailed to all members included a document with a full explanation of the importance of this mandated Reserve Account. The operations side of the budget was funded with no increase at 2011 levels resulting in no increase in dues. If you are interested in being on the Finance Committee, please contact the office at any time. We always welcome new volunteers to help.

We saw the lake level flow over the spillway in March of this year, first time in many years. With the completion of the spillway retrofit and the new flood control levels we should enjoy higher levels of water in the summer months. It is the second week of December the lake level was at 67% in spite of the fact that we have only received 2.5" of rain the year. This is much more water than we had received after the winter rains during a lot of years. So, even if we have a winter with light rainfall totals this winter, the lake will have water all summer.

Merry Christmas and a Happy New Year to each and every one of you!!



December 2011 Manager's Report

By Dennis Javens



Greetings from the staff at Oak Shores

As 2011 comes to an end I would like to summarize some of the projects that have been completed this year.

Club House improvements, this includes a new paint job, re-roofing the building, cleaning up the outside appearance by removing old wires and rerouting existing wires to improve the look of the building. We added several new signs assisting owners and visitors as to the location of the ice machine, bathrooms and OCSA Office and the new soda/water machine purchased by the recreation committee.

Main entrance improvements. The main entrance road from Lynch Canyon to the new gate had an asphalt overlay done to the area with the widening of the road between the gate office and the new gate. This widening project has created four lanes of traffic in this area thus increasing traffic flow. We also built a brand new gate house (kiosk) between the gate office and the new gate. This gate house is much larger than the old kiosk and will allow the staff a better work environment and also provide for a more efficient location for processing guests and renters. We also did a slurry coat on the main road into the community with new road striping. Many volunteer hours were put into the building of the new gate house, and these helpful volunteers saved the Association several thousand dollars on this worthwhile project.

OSCA Fire Fuel Reduction Program. We completed the main road fire fuel reduction phase of our community fire fuel reduction program last May. After Labor Day we started working on the West Ramp area and the property towards the Cantinas. The Inmate crews from Cuesta Camp have spent the last month working in the canyon area that houses the county sewer plant. To date we have used 60+ crew days to complete this work. The Main Road project was funded by a Grant from the Fire Safe Focus Counsel of San Luis Obispo. The current work is being funded by a Federal Grant Titled Hazardous Fire Treatment administrated by Cal Fire. In the January/February timeframe we will start the work provided by another grant from the Fire Safe Focus Council of San Luis Obispo County. Total grant's dollars are \$54,000 with another \$10,000 in Federal Grant dollars. We would like all owners to follow the Associations lead and clean up the trees and brush on their lots to reduce the fuel load.

Mussel Inspection Program. For the second year in a row, the staff and a few volunteers have been inspecting boats as they enter the community for any mussel infection. This summer we turned away two boats and sent them to San Antonio for a level two inspection and one boat for just being too dirty. We will be continuing this process in 2012 with the goal of not letting any dirty or suspicious boats launch from our property. This year we desperately need more volunteers to inspect boats. If you are interested in protecting the lake and your property values, please contact the office and volunteer to be a mussel inspector. **Remember the Lake you save might be your own.**

Important Information for all Owners

- If you have a boat or watercraft that is stored for the season in Oak Shores, please let us know so we can put a blue band on the boat to indicate that the boat never left Oak Shores. This will save the staff and yourself a tremendous amount of time next summer. If we do not need to inspect your boat, the faster you can enjoy the lake.
- This coming June we will start an annual community cleanup program. We will provide a 40 yard dumpster for the disposal of trash and old items from your home as well as a program for getting rid of old appliances, electronic equipment etc. Stay tuned for more information.



BLACKJACK

NEW YEARS EVE PARTY and CASINO NIGHT

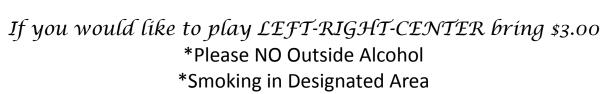
Ring in 2012





Saturday, December 31, 2011 9pm - 12:30am Cost \$20.00 per person DJ Musíc Dessert Bar & Chocolate Fountain

Please come out and enjoy a wonderful evening
Reservations requested but not required by Dec. 29th
Janice-472-9404 or Shari-472-2855
Semi to Formal Dress
Water-Soda 1.00 Beer-Wine 2.00
Mixed Drinks 3.00







Mary Illingworth, Oak Shores Resident, Wins Prestigious Award by Rusty Lipscomb



Our friend and Oak Shores neighbor Mary Illingworth, has been honored by the San Luis Obispo County Community Foundation as the recipient of the The Isabel P. Ruiz Humanitarian Award. This award annually recognizes and rewards a local individual (male or female) for outstanding efforts in advocacy and caring for local people in San Luis Obispo County. This award is designed to honor the dedication and commitment to caring about people exhibited by the late Isabel P. Ruiz. In everything Mrs. Ruiz did, she worked to overcome barriers, improve the system of care for all, and advocate for the rights of the underrepresented. Her philosophy was to "be the bridge" whenever opportunities arise to help an individual become more self-sufficient.

Mary Illingworth, this year's recipient, is the Charitable Administrator for the local nonprofit organization, **Jacks Helping Hand**, whose purpose is to serve physically challenged children and their families. Mary's devotion to helping others permeates both her professional life, *and* her volunteer life. After receiving a teaching credential and then a Masters Degree in Special Education, Mary worked as a special education teacher for many years, which influenced her lifelong dedication to advocating on behalf of special needs children.

Since 2005, Mary Illingworth has responded on a daily basis to the heartbreaking stories and pleas for help from the many families who have children with special needs. She not only screens and manages these requests, but she also oversees the fundraising, publicity, and accounting elements of this thriving nonprofit. Under her direct guidance, JHH has received public recognition, numerous accolades and awards, and has raised hundreds of thousands of dollars to help hundreds of children in our county.

Whether it's transportation to out-of-town specialists, a prosthetic leg, a custom hearing device, or a

trained service dog, Jack's Helping Hand has been there, and so has Mary. She was instrumental in starting special swim and yoga classes for special needs children; she oversees the grant-writing that provides needed funding for the agency; and she is currently involved in the development of Jack's Imagination Park, a universally accessible playground and park designed especially for special needs children, due to break ground in Nipomo later this year.

We are very proud of Mary and wanted to share her achievement as recipient of this prestigious award with everyone in Oak Shores.





THE BEST GREEN BEAN CASSEROLE By Cindy Peyton



Frozen beans, condensed soup and canned onions. The makings of the ever popular holiday side dish conjures up images of tender green beans, creamy sauce and a crisp, salty topping. You notice I said images of, not memories of, because, frankly, the iconic green bean casserole promises but doesn't deliver. Oh, the dish is not without merit but there's a bland and processed quality that comes from using nothing but convenience foods. So five years ago when I came across a recipe for upgrading the casserole, I gladly left the Cream of Mushroom soup in the pantry and headed for the stove.

The first difference is the use of fresh green beans rather than frozen. Yes, you have to trim the ends and blanch the beans but this results in a perfectly cooked and beautiful

bright green bean. The second difference is the mushroom soup which in terms of flavor, is anything but. The upgraded recipe calls for a mushroom sauce, which if you know how to make a white sauce or can follow directions, is a snap. This leaves the fried onion topping which I bet is your favorite part. Instead of eliminating those deep fried and generously salted onions, this recipe adds buttered bread crumbs which masks the commercial taste of the canned topping.

So here's the recipe right out of a 2006 Cooks Illustrated. Do I make it every month? No. But for the holidays when everything is centered around homemade food, shouldn't every dish be the best? GREEN BEAN CASSEROLE

Serves 10 to 12

The components of the casserole can be prepared ahead of time. Store the bread-crumb topping in an airtight container in the refrigerator and combine with the onions just before cooking. Combine the beans and cooled sauce in a baking dish, cover with plastic wrap, and refrigerate for up to 24 hours. To serve, remove the plastic wrap and heat the casserole in a 425-degree oven for 10 minutes, then add the topping and bake as directed.

Topping

- 4 slices white sandwich bread, each slice torn into quarters
- 2 Tunsalted butter, softened
- 1/4 t table salt
- 1/8 t pepper
- 3 cups canned fried onions (about 6 ounces)

Beans and Sauce

- 2 pounds green beans, ends trimmed and halved
- 3 Tunsalted butter
- 1 pound white button mushrooms, stems trimmed, wiped clean, and broken into ½-inch pieces
- 3 medium garlic cloves, minced
- 3 Tall purpose flour
- 1 ½ cups low-sodium chicken broth
- 1 ½ cups heavy cream
- 1. For the topping: Pulse bread, butter, salt and pepper in food processor until mixture resembles coarse crumbs, about ten 1-second pulses. Transfer to large bowl and toss with onions. Set aside.



daninthevines.com/daninthevines@facebook The Story Behind the Wine

By Dan Del Campo



The closest wine tasting room to Oak Shores is now in Lockwood! The day they opened I had planned to Jeep over Nacimiento Ferguson Rd to PCH. My first stop was Lockwood at 11:00 am. This gave me a chance thatI would have the distinction to be the first taster at Marin's Vineyard, and I was. The tasting room is small and next to the Lockwood store. The Wolgamott family are the owners. The 5-½ acres were developed 13 years ago and at the time, Duane and Brenda's daughter, Marin, was just 6 years old. In June 2009 they were awarded their winery license for Marin's Vineyard. They are part of the new San Antonio Valley AVA. Those past 13 years have created a very unique back-story.

Marin has since traveled a unique and exciting path to her present title of head winemaker at the age of 19! In all my wine travels I know of no other winemaker that young. But Marin has worked the vineyards and all the other steps with family and friends. Brenda has a degree in Biology/Entomology. Yes the study of insects. This knowledge helps keep the "bugs" out of the vineyard. Brenda Wolgamott is the 1,500-acre vineyard manager for J&L Farms in San Lucas. Brenda is a cutting horse competitor, and Marin has followed as a cutter horse competitor. Duane has a day job too. He is the director of facilities for the Gonzales School District. But there's more!

In 2009 Marin competed in the Miss Salinas Valley Fair and won the title. Then in July 2011 she was named Miss Monterey at their National Horse Show. Marin is a very pretty and warm young woman. I have chatted with her, and I sense her passion is going to be wine making. The quality of the wines is reflected in the bottle.

Now for the wines: Syrah was chosen to suit the territory and the warm climate of the vineyard. Currently there are a number of releases, but I will focus on my two favorites. Marin's 2007 Syrah: It has a dark brick red color and a floral and spicy bouquet. Tasting starts out balanced with black cherry and plum and soft oak and smooth tannins leaving a long lingering finish. On my 12-cork scale I give it 8.5 corks. The 2005 Marin Syrah is a very limited release, 300 cases. Color is royal purple and the aroma is complex with discerning notes. Tasting is juicy with wild berry, herbs and spicy mineral notes and ends with mild tannins finishing with smooth layers to delight. I award 9.5 corks out of 12. There are two cabs. The Marin 2008 Cab is worthy at 8.5 corks. However, there is a very special "Mission San Antonio de Padua 2009 Gratitude" honoring the Mission. The nose is spicy with hints of cedar. Tasting is dense with currant and dark berry. It has chewy tannins but soft on the palate. The finish is long and alluring. This will age well peaking in 4-6 years. It gets a strong 10 corks out of 12. Beautiful label to boot.

During the Christmas season incorporate a trip to the Mission San Antonio and a visit to Marin's Vineyard tasting room. Visit the website for more info @ www.blackdiamondvineyard.com.

Merry Christmas and Happy New Year!!!





Right in Our Own Backyard By Cathy Anding Wolfe



As we approach the beginning of another year, we realize how quickly time truly does go by. It seems like last weekend we were wondering just where to park our vehicles, and where we could launch our boats, all because we had so much water in our lake! This time of year we reflect on how fortunate we are to enjoy this beautiful place called "Our Backyard". So, to all of you, I wish you a Blessed Christmas, a Prosperous New Year and lots of great lake fun memories...and I hope that all of you have the opportunity to "come home for the Holidays" to spend some time in Oak Shores at the lake. Afterall, it is Right in Your Own Backyard!



Page 9



New Gatehouse for Oak Shores Opens

by Randy Feltman

The new Gatehouse went into operation Friday, December 9th, and a Grand Opening is currently being planned for January. The Gatehouse is the centerpiece of an entirely new entrance plan, originally designed by homeowner John Watkins, which includes the redirected entrance road, new paving, the new relocated gate, new cameras, lighting and communication technology, and new landscape plantings. Not only will the project provide Oak Shores owners and visitors a new and more attractive entrance, but it will be safer and more functional for staff and everyone entering Oak Shores.

The planning and construction of the new Gatehouse provides a great illustration of what is so special about Oak Shores. If Oak Shores had simply bid out the planning and construction of the new gatehouse to contractors the estimated cost would have been approximately \$90,000. Heritage Ranch added a new gatehouse several years ago when their Loop Road was completed at a reported cost of \$80,000. The actual cost for the new Gatehouse, given all the donated materials and volunteer and in-house labor, will be approximately \$35,000.

To be more specific, we want to recognize and thank some of this volunteer effort and donated material. Let's start with Sheryl Qualls, a resident and an outstanding General Contractor. She served as Project Manager. There were many hours and full-time days of detailed planning with staff, community members and vendors before any construction began. During construction Sheryl was most often at the Gatehouse site at 7am, sometimes until 6pm checking hundreds of details, recruiting volunteer contractors, sequencing and coordinating people and tasks. She did her usual highly professional job at no cost to the community.

Jeff Killion, of Killion Construction, homeowner, OSCA Board Member and volunteer extraordinaire, supervised and coordinated the framing of the Gatehouse with a team of volunteers including Chris Qualls, Sheryl Qualls, Gerry Main, Sam McKibbin, Chuck Lipscomb, John Watkins and Larry Munro.

Volunteer Rusty Lipscomb designed and coordinated the interior finishes and paint colors. Rusty and husband Chuck also installed the donated blinds, and installed all the bathroom finish fixtures. Volunteer Curt Illingworth, another homeowner, fabricated a custom cornice board for the blind over the entryway.

Don Young Jr, concrete contractor, did the foundation and exterior stone work at a reduced labor price. David Villegas of South Coast Plumbing donated all the rough and finish plumbing supplies including the sink and faucets. He performed all the plumbing labor at no cost. Johnny Smith and Brenda Potter of Smith Construction donated the ADA compliant toilet. They also volunteered to install the vinyl flooring and baseboards. Mark Pozzi of Pozzi Electric did the electric and communication cable installation at a reduced cost. Alex Ferrell of Alex Ferrell Painting provided all the paint and donated his labor for both interior and exterior painting. Paul Ash volunteered his labor to prime building materials prior to construction. Dan and Ivan Wheeler of Wheeler Flooring donated the blinds and rubber baseboard moulding.

In addition to these Member volunteers, our General Manager invested countless hours coordinating activities and updating OSCA Board Members. Our Maintenance Staff, headed up by Mike Colombo, worked closely with Sheryl Qualls as Project manager, did a huge amount of site preparation, installed the multiple ground cabling for electric and communication equipment, coordinated the grading and paving contractor, and did many of the final interior hookups and installation tasks to support the gate staff. The savings from in-house labor added greatly to the volunteer activity.

I'm sure I'm forgetting some of the people who volunteered their time and skills. This has been a major project, especially when coupled with the grading and road work. Oak Shores Owners can be very proud of the beautiful and functional new Gatehouse and thankful for all the savings resulting from the community spirit, volunteer activities and great staff work.

Check out the gatehouse pictures.on Pages 8 & 11.



GUESS WHO?



WINNERS!



WINNERS!



1st ANNUAL
PUMPKIN
CARVING
CONTEST







Thank you to all for our ...

NEW
GATEHOUSE
AND ENTRY

CAROLING to Gramma Faye and 3 other longtime residents bringing Christmas Love





Annual
Oak Shores
Christmas
Parade and
Open House
Visits

"Knew you were coming, so I baked a cake!"



ON THE SECOND DAY OF CHRISTMAS

By Ginny Becchine



On the second day of Christmas my true love gave to me two turtledoves and a partridge in a pear tree. No partridges live in Oak Shores but we do have two species of dove. However, neither is the **European Turtle Dove** (Streptopelia turtur) that the song refers to. Here at Oak Shores we have Zenaida macroura, which is our native Mourning Dove, and Streptopelia decaocto, the introduced Eurasian Collared-Dove.

When I first came to Oak Shores I heard a bird calling and it sounded a little like an owl. But, since it was daylight I wasn't sure what bird was calling. Then I saw this big, fat dove sitting on top of my neighbor's chimney calling 'koo KOO koo." This

was not the graceful, slender-tailed, small-headed Mourning Dove but a larger, stocker dove. Something was wrong with this picture. I had one of those "does not compute" moments. Then I saw the distinctive black collar around the neck and knew I had a collared dove.

I am sure you all can recognize a dove so I will skip the elaborated description. I will just provide a few key identification points so you can tell the collared dove from our native Mourning Dove. The Eurasian Collared-Dove is larger and stocker than our native dove, but unless you see one next to a Mourning Dove size alone may not be enough to identify the bird. The Eurasian Collared-Dove has a medium-long square tail vs. the Mourning Dove's long, finely tapered tail. But, the best visual way to differentiate them is to look for the C shaped black collar on the neck of the Eurasian Collared-Dove. The black C collar is open in the front and outlined in white. Finally, their songs are quite different. The collared dove song is a coarse rapidly delivered three-part cooing. The Mourning Dove's song is a soft, drawn-out sound like laments.

I think the most interesting feature about the Eurasian Collared-Dove is how they arrived in California. These birds do not migrate, that is, they do not fly back and forth between breeding and wintering grounds, but they are strongly dispersive. Historically, the Eurasian Collared-Dove lived only in and around India. But in the 1600's they expanded into Turkey and the Balkans. Then they moved on to Western Europe. People kept them as pets and some brought then to the Bahamas. Somewhere in the mid 1970's several birds were released from captivity. These birds flourished in the Bahamas and their offspring, without any assistance from humans, made it to Florida. And like an invading army they have swept across the United States.

The Eurasian Collared-Dove's invasion is happening must faster than the House Sparrows or European Starling invasions and currently not much seems to be slowing it down. Part of the reason the Eurasian Collared-Dove is so successful is that they breed like rabbits. They are monogamous, and can breed year round if conditions are right. They can have three to four broods (of two eggs each) per year, but 6 broods have been recorded. They breed in all but the coldest month and one colony of doves in Indiana had been observed mating as late as October.

Another reason they are so successful is the wide availability of food sources. Eurasian Collared-Doves forage on the ground in open habitats for grains, seeds and fruit, or eat from bird feeders. Backyard bird feeders have played a big role in their expansion. All doves and pigeons have huge crops, which allows them to eat a large amount of food at one time. And because of their unique way of drinking they can store large amounts of water in the crops. Most birds are unable to swallow so they drink by repeatedly raising their heads after filling their mouths to allow the liquid to flow by gravity into their esophagus.



Recreation Activities and Update

By Janice Gillenwater



Greetings!

We just recently held our 5th annual Christmas Parade and Open houses and it was a lot of fun. It was fun to see how people light up their golf carts and cars for the parade. I want to especially thank the Generous Home owners that opened their homes for all of us. Steve and Cindy Hattersley, Sandy Lipe, Susan Kinderman, and Sam and Fran McKibbin.

Please come out to the clubhouse and enjoy music and casino night for New Years Eve!! Please see flyer for information. We will have a dessert bar including a wonderful chocolate bar!!! Cost is \$20.00 per person . Please call me to RSVP 472-9404.

Please save the date for Sat. Feb. 11th for our Firefighters Ball 2012!!

Since this is the final newsletter for 2011, I would also love to thank Members for the continued support that I get from all of you that help put on the events and volunteer your time for the community throughout the year.

Turtledove—Continued from Previuos Page

Doves and pigeons can drink six times faster than these birds because they can suck up water and swallow it without lifting up their heads. The large crop and the unique drinking ability allow the dove to fill up and then roost for long periods of time, staying out of the way of predators.

As if they weren't successful enough on their own, people have also intentional introduced Eurasian Collared-Doves for hunting purposes and there have been large accidental intro-

ductions, (300 birds at a time). After having said all this about the Eurasian Collared Dove I realized I haven't seen that big, fat bird koo-KOO-kooing on my neighbor's chimney lately. Yesterday, I did see several Mourning Doves feeding on the ground but I haven't seen any Eurasian Collared-Doves in a while. During non-breeding season they hang out in a communal roost somewhere, maybe a barn or tree. Anyone know where this communal roost is?

★ Join our wonderful group of Oak Leaves advertisers.

- The rates remain the same. \$35 for a single and sedition ad, \$30 per ad for two editions and \$25 per ad for all 4 editions during the following 12 months.
- Ads are limited to a business card size containing whatever information the business chooses.
- Contact Stephanie or Debbie in the OSCA office ★ (472-2233) or Randy Feltman (472-2258) for ★ more information and to place your ad.

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LOGOS GIFT SHOP



Annual Holiday Sale
Remember Logos for Your
Holiday Purchases

Christmas, Hanukkah and the Holiday Season are here. LOGOS has new Oak Shores and Lake Nacimiento clothing including cold weather sweatshirts and jackets. Don't miss out!

LOGOS is staffed by volunteers, and all of the proceeds go back into our Oak Shores community. The Miniature Golf Course Pergola and the upcoming new Entrance Area landscape are a couple of the most recent recipients of LOGOS contributions.

Please remember the store is always "open".... just call one of the telephone numbers posted on the LOGOS door!

Clubhouse Gallery News By Rusty Lipscomb

Just to let you know, we have just installed a new gallery, themed A BEAUTIFUL PLACE TO LIVE. If you have some time, come by and see the great photos. The next gallery will be the end of February and the theme is PETS OF OAK SHORES part C.

Please email your best photos of your pet to lilrust@earthlink.net or contact me at 472-2717.

2012 Big Shot Photo Contest

The BEST SHOT

Each quarter the winner will receive a
Logos Gift Certificate,
and be featured in the
OAK LEAVES... PLUS,
the **Best of the Year**will be the Front Cover Picture of the

next year Oak Shores Phone Book!

You may submit more than one photo,
Judging by an outside Professional
Photographer
Submit Photos By Feb. 1, 2012 to
CathyAtTheLake@msn.com
...BE A BIG SHOT...
Capture the people, wild animals,

Capture the people, wild animals, lake and natural beauty it's a WIN/WIN for everyone!!

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Oak Shores Christian Fellowship
A Bible Based
New Testament Church
Non-denominational Weekly Service
8:30a.m. Sunday at the Clubhouse
Pastor Dr. Ed Bedrosian 238-9240

We want everyone to be aware of our Fellowship's prayer chain and welcome all to contact us with their prayer requests. To activate the prayer chain, first call Pastor Ed, then Faye Middleton at 472-2497. You do not need to be a member of our church to request prayers or become a participating member of the prayer chain. Thanks to Faye Middleton for leading the prayer chain since July 8, 1995.

GOD BLESS THE OAK SHORES COMMUNITY



(General Managers Report - Continued from Page 3)

- In 2012 we will start a chipping program in the community. We encourage you to start trimming your trees and brush in order to create a fire safe environment around your home. We will provide a location for you to bring your tree trimmings and brushes for chipping. This program will run from January to August each year. We cannot accept any plants or bushes that cannot be chipped. For details please contact the office.
- We are experiencing a serious issue in the maintenance yard that needs to be brought to the attention of all owners. The trash bins in the maintenance are for the use of the owners of Oak Shores for the deposit of trash and trash only. We do not allow any construction materials, tree trimmings, hazardous waste, appliances, furniture or electronic waste to be deposited in the bins. These items must be picked up by San Miguel Garbage. Any violation of these rules can result in a fine of up to \$500. We will be installing a new and improved surveillance system at the maintenance yard to catch violators. We will be locking the gates at the trash bins at the end of the business day during the week days and all day on the weekends. If you need to deposit any legal items in the bins please contact the gate and they will have code enforcement unlock the gates for you.
- Starting January 2012 we will be issuing new owner stickers. They will be silver in color and will replace the current blue stickers. Please stop by the gate and update your sticker as soon as possible. For those of you who only come up to the lake in the summer, please update when you enter the community for the first time.
- Do you want to make it easy and convenient for your guest to get into the community? Is so please provide the gate with the names of your guest no later than 24 hours prior to their arrival. If you have the make and license plate number of the vehicle they will be using, this will also aid in getting them in without delay.
- Please watch your speed when driving through the main entrance to the community. We have staff members, residents, guests and vendors in this area and want to protect the health and safety of each and everyone. Please obey all posted speed signs.

Oak Shores Community Association **Office Hours**

Monday - Saturday 8am — 4pm Office Phone 805-472-2233 Office Fax 805-472-2234 Website www.oakshores.us

General Manager—Dennis Javens Assistant Manager—Stephanie Dayton Administrative Assistant—Debbie Sani E-Mail—diavens@oakshores.us sdayton@oakshores.us dsani@oakshores.us

Gate Phone 805-472-2230

Bridge News

By Barbara Alena

A small group of Bridge Players meet

every Thursday afternoon.

If you want to join us in a friendly game, please call Barbara Alena at 472-2503.

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Beautification Committee Update and Report

By John Watkins, Chairman

Recently the Beautification Committee chose three new projects to improve our community. First, A new roof on the old gate office to match the roof of the new kiosk, that project has been completed. Secondly we are working on the landscaping plan for the planters in the front and rear of our new kiosk. The installation of those plantings will take place after the first of the year. And last, a new three-rail fence is planned to replace the green chain link fence at the miniature golf course.

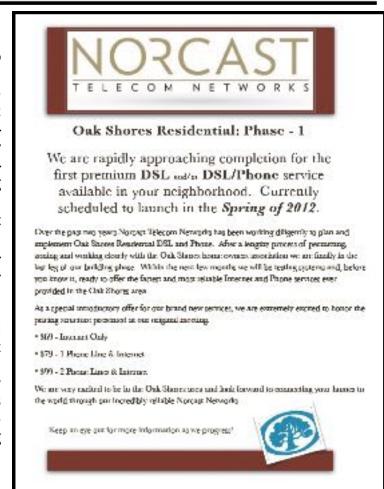
The three projects I just wrote about have all been funded by contributions from the Beautification Committee, the Recreation Committee and the LOGOS Gift Store. Thank you to all of our community for the constant support of our activities to generate funds. These funds allow us to complete our improvements without adding to the budget of Oak Shores.

Oak Shores is such a fantastic place to live and play and it's the people that make it so. The outpouring of volunteer help in this community is unbelievable. Recently while the construction of the new kiosk was taking place we had so many experts, in so many fields, come forward to give their particular talent so freely to our community. This outpouring of help allowed Oak Shores to build our fine new kiosk at a fraction of what it would have cost to contract it out.

A sincere and heartfelt THANK YOU!!! to all who gave of themselves to improve our community.

Green Bean Casserole—Continued from Page 7

- 2. For the beans and sauce: Adjust oven rack to middle position and heat oven to 425 degrees. Fill large bowl with ice water. Bring 4 quarts water to boil in large Dutch oven. Add 2 Tablespoons of salt and beans. Cook beans until bright green and crisptender, about 6 minutes. Drain beans in colander and plunge immediately into ice water to stop cooking. Spread beans on paper towel lined baking sheets to drain.
- 3. Add butter to now-empty Dutch oven and melt over medium-high heat until foaming subsides. Add mushrooms, garlic, ¾ teaspoon salt, and 1/8 teaspoon pepper; cook until mushrooms release moisture and liquid evaporates, about 6 minutes. Add flour and cook for 1 minute, stirring constantly. Add cream, reduce heat to medium, and simmer until sauce thickens about 12 minutes. Season with salt and pepper to taste.
- 4. Add greens beans to sauce and stir until evenly coated. Arrange in even layer in 13 by 9-inch (3 quart) baking dish. Sprinkle with topping and bake until top is golden brown and sauce is bubbling around edges, about 15 minutes.





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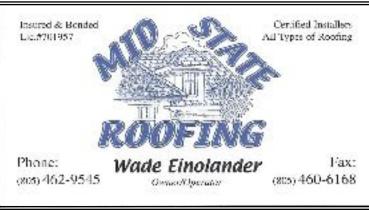
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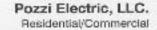


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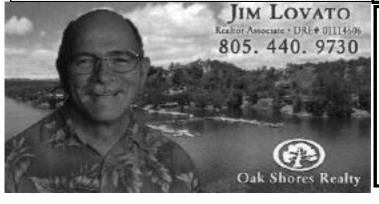
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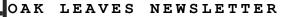
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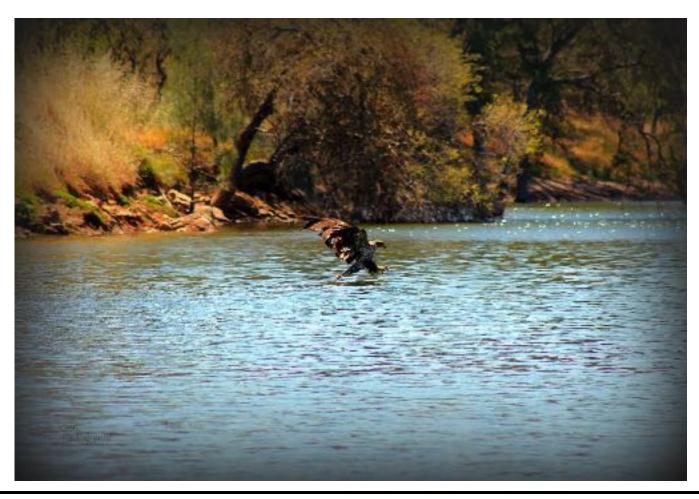
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