



OAK LEAVES

THE OAK SHORES
COMMUNITY ASSOCIATION NEWSLETTER
WWW.OAKSHORES.US

July 2011



**Meet Your Neighbors and Staff Members
Aaron & Kailee Hamilton
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**2011 Kids Fishing Derby
Winners
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**Join Your Neighbors
Pancake Breakfast
Saturday July 2, 2011
Clubhouse**

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**June 2011
Lake Level Sign at the Oak Shores Front Gate
Don't see this very often!**

President's Message

by Randy Gillenwater



First, I would like to thank all of our staff for a job well done. The full lake is beautiful, but now we have a very limited area for parking. Staff has been very busy directing all of us as to where we can and can't park, trying to utilize the area for maximum benefit for all.

I would like to thank Coldwell Banker Premier Realty and Oak Shores Realty for sponsoring shuttle vehicles that were running all 3 days during the Memorial Day Holiday. They provided the vehicles and the drivers. I understand over 300 people took advantage of this service. I believe they may do this again on the July 4th weekend. Thanks to Cathy and Gaylord Wolfe for putting this together. Also, thanks to all the drivers who volunteered.

In the last Oak Leaves I talked about the face lift to the Clubhouse. I'm happy to report the new roof, paint, gutters, signs, A/C system and solar heating has been completed. The Pergola at the golf course has been completed by the volunteers and paid for by the Recreation Committee, Beautification Committee and Logo's Gift Shop. The Maintenance Staff are scheduled to begin the landscaping very soon.

The Board, at the June meeting, directed Staff to request bids for the front gate project. We are replacing and relocating the Kiosk, widening the lanes for easier access and adding a new asphalt overlay. This will be paid for from our Reserve Fund.

The road from the gate to the golf course had a lot of brush, grass and tree limbs removed. This was all made possible in part by the Fire Safe Focus Counsel, Cal Fire and the Cuesta Inmate Crew. Again, thanks to our manager for following through on this successful grant funding application and project.

The lake level is down only 2 feet from full (98%). The lake level will need to drop another 8 feet before we will have use of the upper marina parking lot and launch ramp. Based on the release schedule it looks like the end of July and maybe even some time in August before these areas will be usable. It's nice to have lots of water, but a little less would be just fine with me.

The Quagga Mussel inspections need to be renewed every two weeks, even if your boat doesn't leave the lake. This is a Monterey County rule. If your boat is one that stays in Oak Shores, you still need a current inspection certificate. Contact code enforcement if your boat has not left the community, and they will come by and give you a current inspection certificate.

The lawsuit filed by Watts/Burlison against Oak Shores 5 years ago finally went to trial on April 18th and concluded on May 19th (5 weeks of trial). As of this writing we have not received a ruling from Judge Crandall.



July 2011 Manager's Report

By Dennis Javens



Summer is now in full swing, and we have more than enough water to last us a long time. With all of this water, launching boats and parking trailers is problematic. If you were here for Memorial Weekend, you might have seen all of the signs we have around the community providing information on overflow parking locations, areas where you could park a boat trailer and also where we have an exclusive VIP golf cart and ATV parking lot near the launch ramp. Launching your boat will challenge your skills at backing up a boat trailer, as we have lost both parking lots due to the high water. What does this mean to you when you visit Oak Shores?

Quagga Mussels: All boats and water craft must be inspected prior to launching, even if it has never left Oak Shores. **Yes, this means all owners, boats and watercraft. The mussel inspection form must be renewed every 14 days, even if your boat or watercraft has never left Oak Shores.** The fine for not having a current certificate is \$2,000, which is issued by either Monterey County Rangers or by the San Luis Obispo Sheriff's Department (not Oak Shores).

Parking during High Water Conditions at the Clubhouse: At this time and until further notice, there is no trailer, golf cart or ATV parking in the lower lot behind the Clubhouse Friday, Saturday and Sunday. This area is for cars and trucks only. There is also no parking at the ramp and turnaround area at the West Ramp. This is in effect each and every day, no exceptions.

Boat Launching during High Water Conditions: Launching at the Clubhouse on Turkey Cove and the West Ramp is done one boat at a time. Please be patient when launching at this ramp.

Over Flow Parking during High Water Conditions: We have designated several areas within the community as overflow parking locations. We are strictly enforcing our parking rules on all of the streets within the community. If you need a place to park your trailer or extra vehicles, please let us know. Call the gate at 472-2230 anytime during your visit. Please also be aware of how you park on the streets to ensure that emergency vehicles can easily navigate during a response.

Oak Shores Entry Gate Project: In the last Oak Leaves we discussed the gate entrance project that will involve building a new kiosk and redoing the road leading into and out of the gate area. This project is scheduled to start after Labor Day. More information will be available on our website as the time gets closer.

Vehicle Stickers: We are placing Oak Shores stickers on all motorized vehicles in the community. This includes golf carts, ATV, motorcycles and scooters. If it has a motor and drives on Oak Shores streets it must have a sticker, and be registered.

Insurance: The Oak Shores CC&R's require that all vehicles be insured as well as properly displaying an Oak Shores sticker. This applies to any motor-driven vehicle to include but not limited to: golf carts, ATVs, motorcycles, and motorized scooters. If your vehicle has to be licensed by the DMV, then it must have auto insurance. If you own for example a golf cart, check to see if your home owner's policy provides coverage.

Public Slips: Please be advised: "Boats may not be left in Association slips for more than 7 days. Removal must be for at least 72 hours (3 days) between 7-day periods. Slips in Oak Shores may not be reserved or roped off." OSCA Rules.

Calling in Guests: Please help out our gate staff and call in your guests several days before your guests arrive. This will speed up the process and make your guests' first impression of the community a pleasant one. If your guests show up at the gate and they are not on your guest list, they will be denied entry. At this point it is up to the guest to contact the owner and have the owner call the gate and give them proper permission. **Only owners whose names are on the deed for that property can call in guests.**



Meet Your Neighbors and Getting To Know Your Staff

By Janice Gillenwater and Nancy Feltman



Aaron and Kailee Hamilton (formerly Dick) are full-time residents and staff members at Oak Shores. Aaron works in our Maintenance Dept., and Kailee works at the Oak Shores Realty office and also at the gate part-time for the summer. They have different backgrounds but are a couple who are definitely on the same path with shared values and goals for a successful future.

In 1990 at age 12, Aaron moved to Oak Shores from San Miguel with his family. He attended local schools and graduated from Paso High School. His mother, Judy Dick, has worked at Oak Shores Realty for 20 yrs., and his father, Gary, has served on the Board of Directors. Growing up at Oak Shores

was an adventure for Aaron. There weren't a lot of houses or kids his age and remembers the lake being at 3 percent. He would take off on his bike in the morning and ride all around exploring and not come home until the end of the day. Aaron says, "I know this area like the back of my hand."

Aaron's first job as a youth was working for Bob Williams doing yard work and other odd jobs around his Oak Shores residence. Encouraged by his dad to be productive, Aaron started at an early age cutting weeds (which he still does), after graduating high school he went to work at a machine shop in Paso Robles doing tedious work which taught him patience. He moved to Orange County for awhile and started working in a tire shop where he met a race team transport driver who got him interested in working on fuel injection components. He had his first mechanic job at a Mazda RX-7 shop doing rotary engine work on sports and race cars, which he loved because he got to drive them. He moved back to Oak Shores and worked for Code Enforcement while taking auto classes at Cuesta College. Eventually, he went to work for Smith Volvo in SLO where he worked on high performance cars like Porsche's and Ferrari's. He also became A.S.E. certified. While working at Smith Volvo something unexpected occurred - he met his wife, Kailee, who was working there as well.

Kailee was impressed with Aaron's ways of getting to know her, and adds, "I asked him out twice before he said yes." After a brief courtship, they married in June 2007. Aaron adds, "It's been an incredible 4 years." Kailee was born in Flagstaff, AZ and lived a nomadic childhood moving all over Southern California with her family. She graduated high school at 16 yrs. old with Honors, and went on to, as she describes, "The School of Life." In 2008, she started working at Oak Shores Realty assisting her mentor, and mother-in-law, Judy, with Escrow transactions. She was recently promoted to handle Property Preservation on foreclosed homes listed by Oak Shores Realty. Aaron brags about Kailee being gifted at the office because of her great customer service skills and pleasant personality.

Aaron has worked for the Maintenance Dept. for 2 years and is continually learning new things in addition to his regular duties, some of which include janitorial service, landscaping, repairs, installation of new fixtures, lighting, road repairs and brush clearing. He totally outfitted the new Ranger patrol vehicle, became a Certified Pool Operator and is currently working on his skills in operating a backhoe. Aaron enjoys operating the recently purchased Kabota RTV and considers it to be a huge asset to the Maintenance Dept. Aaron takes pride in working meticulously on any project or work he does. He says, "The quality of my work is my reputation and shows what kind of person I am."

Aaron has a reputation among the community of being the go-to-guy for help. When not working, he does side jobs and enjoys helping out people in the community, many he's known since childhood, on an assortment of projects. Because of his work background and quickness to learn, he's gathered skills and knowledge in a number of areas including cars, landscaping, technology, tools and gadgets, which he loves. He's very interested in what goes on at Oak Shores, attends the Board meetings and likes to help take care of things to make the community look nicer.

(Continued on Page 17)



How to Keep Produce Fresher Longer

By Cindy Peyton



Tis the season where the produce stands are overflowing with the freshest and tastiest fruits and vegetables of the year. We've brought home bags brimming with juicy ripe peaches, succulent berries and sweet corn. We can't wait to grill the veggies on the BBQ, bite into the mouth-watering tomatoes and pop the plump blueberries into our mouths. We've diligently stored our treasures in the crisper or wherever we can fit them in the fridge and dream about the delicious dishes we'll be enjoying throughout the week.

But the truth is as the end of the week approaches the lettuce has gone limp, the asparagus has dried out and the strawberries are moldy. Why bother? We can't run into town every day or two to buy fresh produce. No, but understanding that different types of produce have different types of storage requirements will prolong its shelf life and enable us to enjoy the sweet taste of summer longer.

First, let's talk about our refrigerator. We often think the interior temperature has a single temperature of 34 degrees; when, in fact, every refrigerator has its own microclimates, with warmer, cooler and humid zones. Temperatures can range from as low as 33 degrees to 43 degrees depending on the location. We can make this temperature variation work to our advantage by learning which fruits and veggies do best where.

The Cold Zone: The top and middle shelves at the back of the fridge.

The Warmer Zone: The middle and bottom shelves at the front.

The Humid Zone: The crisper drawers.

Here's a partial list of where to put what:

In the front: Items that are sensitive to chill such as berries, citrus, corn on the cob, melons, peas

In the crisper: Produce that does best in a humid environment such as artichokes, asparagus, broccoli, cabbage, carrots, cauliflower, celery, chiles, cucumbers, eggplant, fresh herbs, green beans, leafy greens, leeks, mushrooms, peppers, scallions, summer squash, turnips, zucchini

Chill anywhere: Items that are not sensitive to chill such as apples, cherries, grapes

On the counter: Items that are subject to dehydration and internal browning such as apricots, avocados, bananas, kiwis, mangos, nectarines, papayas, peaches, pears, pineapple, plums, tomatoes

In the pantry: These items should be kept at cool room temperature and away from light to prevent sprouting (potatoes) and spoilage: garlic, onions, potatoes, shallots, sweet potatoes, winter squash.

If produce comes prepackaged, leave it in its packaging. And other than berries don't wash your produce until just before you plan to use it. Moisture promotes the growth of bacteria which in turn leads to spoilage.

A few special tips: berries can be rinsed with a 3:1 water to vinegar ratio and spun dry with a salad spinner lined with paper towels then stored in a loosely covered paper towel-lined container. Trim the ends from asparagus and store them upright in cool water. And if you can't eat corn the same day you brought it home, keep it sweet by wrapping the unshucked corn in a wet paper bag and placing inside a plastic shopping bag. Refrigerate.

I hope you have a summer of wonderful, flavorful eating. And remember, buy local and eat in season!



Ron "The Bear" McKibben ~ Annual Memorial Kid's Fishing Derby May 14, 2011

The 2011 Ron "The Bear" McKibben Annual Kid's Fishing Derby was a great success. We would like to thank all of the volunteers, our generous sponsors, Scott & Debbie Steinhardt, the donors and, of course, all of the children and their families that made this event so special. This event is so dear to so many of our hearts, and we hope to keep it going strong for many years to come. A big thank you goes out to the donors that funded this year's derby: Scott & Debbie Steinhardt (sponsors); Mercury Boats; Bee Rock Store; Al Sammut; Paso Robles Ford; Jeff Priolo; J & R Meats; Norcast; Marborg Industries; Jim Dimauro (Lake Nacimiento Realty); Grace Borzini (Oak Shores Realty); Batrums Boat Repair; Jims Pro Tackle; Man's Bait and Been There Caught That.

Derby Winners

	Fish Category	Junior #	Weight	Senior #	Weight
Biggest 1 fish each species					
1	Biggest Bass	Brooke Smith	1.98	Leah Spurling	2.16
2	Biggest White Bass	Braden Kahler	2.26	Leah Spurling	1.86
3	Biggest Crappie	Drake Taylor	.79	Jacob Woods	2.03
4	Biggest Catfish	Charles Clifford	7.09	Alyssa Winkanoski	2.45
5	Biggest Carp	Charles Clifford	5.12		
1st, 2nd, 3rd Total Weight of 5 fish each species					
6	Bass-1 st place	Drake Taylor	8.23	Leah Spurling	9.17
7	Bass-2 nd Place	Braden Kahler	7.30	Courtney Onyshko	7.33
8	Bass-3 rd Place	Brooke Smith	6.10	Jacob Woods	6.76
9	White Bass-1 st place	Brie Howenstine	7.63	Jacob Woods	6.54
10	White Bass-2 nd Place	Ian Kravchenko	6.88	Courtney Onyshko	5.14
11	White Bass-3 rd Place	Kenna Howenstine	6.12	Leah Spurling	4.15
12	Crappie-1 st place	Drake Taylor	4.33	Leah Spurling	3.28
13	Crappie-2 nd Place	Brooke Smith	3.73	Courtney Onyshko	2.41
14	Crappie-3 rd Place	Lena Goldberg	.56	Jacob Woods	2.03

Junior and Seniors are combined for Catfish and Sunfish/Bluegill			
	Fish Category	N A M E	Weight
15	Catfish-1 st place	Charles Clifford	7.09
16	Catfish-2 nd Place	Janna Belle Divine	3.08
17	Catfish-3 rd Place	Alyssa Winkanoski	2.95
18	Sunfish/Bluegill-1 st Place	Joseph Marmolejo	1.10
19	Sunfish/Bluegill-2 nd Place	Jacob Marmolejo	.75
20	Sunfish/Bluegill-3 rd Place	Lena Goldberg	.59



Dan in the Vines

By Dan Del Campo

Marycrest Winery



"I sold my guitar to buy the winery". Victor Abascal was a record producer in his 20's and worked for a Hollywood Record Company. He was a Chief Technical Engineer for 29 years and worked with a lot of rock & roll stars. About that guitar, Stevie Ray Vaughan came to the studio to record a live album. Stevie wanted to use Victor's guitar for the session so he dropped a pile of cocaine on his desk. Victor declined the offer but lent him the guitar. That's the guitar he sold!

Vines on the Marycrest is a small boutique winery producing just 1,200 cases a year. Victor and wife

Jennifer bought the 26-acre property in 2004 with 13 acres planted. They searched both the Paso and Sierra Foothills and bought the first property they saw in Paso due to climate and proximity of the central location. While living in L.A. Victor planted some vines without permission on land owned by a Catholic women's retirement home in Culver City called Mary Crest Manor. When the nuns discovered the vines, they thought they were pot plants and called the police. Those same vines were transferred to the new winery, thus the name for the winery. Jennifer manages day-to-day operations. Jennifer taught English in Japan and speaks Japanese. Victor is the winemaker. He commutes to Culver City every week for the record industry, but hopes to go full time at the winery soon. They feel this is what they were destined to do.

They produce several varietals—Roussanne a crispy white; Rose of Tempranillo a unique summer wine; a GSM blend called "Round Midnight", a blend named after the song to lend description to the style it delivers. Then there is 2007 Satin Doll a blend of 55% Cab, 27% Cab Franc, 9% Syrah, and 9% Merlot. The song title refers to the denseness and complexity of the blend. It won Silver at the San Francisco Chronicle Wine Competition.

Now for my favorites: the 2007 My Generation blend of 58% Zin, 21% Syrah, 14% Mourvedre, and 7% Petite Sirah. The name is for the new younger-style winemakers and their adventurous blends. It won Gold twice! The first taste is fruity moving into the spicy oak, then pushing some vanilla overtones. It starts easy and builds to a crescendo of mouth-filling flavors. At \$26 a bottle serve it at your next BBQ gig.

The 100% 2008 Zinfandel comes from 58-year-old vines. It comes from the Remo Belli Vineyards in Paso. Remo is the world-famous drum maker. This Zin snares with raspberries, blackberries, plum, with a long spicy blast. I have to give this Zin two rim shots for a Zin of style and strength. A great value @ \$28 to sip with a jazz mix.

The Winery is located at 5076 Mustard Creek Rd, Paso. www.vinesonthemarycrest.com Stop by for a taste!



Right in Our Own Backyard

By Cathy Anding Wolfe



Winding through rolling hills and curving past vineyards, you will enter the Valley of the Oaks, a place little-changed since Spanish missionaries discovered it in 1771. Oak trees draped in lacey lichen dot the hillsides and hawks soar overhead. The population is less now in the valley than it was in 1800. And, here, a few miles from Oak Shores on G14 is Fort Hunter-Liggett Army Base. Why would I be suggesting to go onto the base? For 2 simple reasons: On the base is the San Antonio Mission and the Hacienda.

San Antonio de Padua Mission was founded on July 14, 1771 by Fr. Junipero Serra, the 3rd of the 21 California Missions. In 1773, it was the sight of the first Catholic wedding in California. In 1776, Lt. Col. Juan Bautista de Anza stayed at the mission and used this spot on his journeys to establish a land route from Mexico to Alta California. Today it serves as the Catholic Church in the area, as well as having an extensive museum, which displays aspects of daily life of the residents in the 1700-1800's. Its unspoiled setting makes this one of the most picturesque missions.

Part of the land holdings of the Hearst Ranch was the entire area that is now Fort Hunter-Liggett. William Randolph Hearst built and completed his California Hacienda in 1922, asking future San Simeon Castle architect Julia Morgan to design it as a working ranch house. The scale and ornamentation of the Hacienda are more comfortable and intimate than the Castle, but this is not a simple ranch house. It is an elegant, uncluttered style with mission-style arches, similar to the close-by San Antonio Mission, and its design created rooms for the ranch's cowboys, and more spacious accommodations for Hearst and his friends. Hearst enjoyed the place so much that he kept it after he "sort of finished" his "little something" at San Simeon. He built a private road between the two houses. He would go on horseback rides, and hunting rides, then end up at the Hacienda. Today, like his famous Castle on the coast, Hearst's Hacienda is open to the public, but there's a difference...which is why I'm saying to go there.

At the Hacienda, YOU can spend the night in one of the 14 rooms, plus have a fabulous meal in the same place where the famous millionaire and his glamorous friends partied and slept in the 1920-1930's. In fact, several Oak Shores residents have been going to the Hacienda on Saturday evenings for dinner...and they are raving about the service, the food and the great prices. The restaurant has 2 sittings for the gourmet dinner, and the menu is what the chef has created for the evening. On July 2, the main entrée planned is Pork Tenderloin, and July 16 is Beef K Bobs. Reservations are required (805-613-8003). For a while the restaurant has been open only once or twice a month, but there are big rumors that it will be open for breakfast, lunch and dinner shortly. So take a break to visit what is Right in Our Own Backyard!



Major Gate Area Planned Improvements

By John Watkins

Over two years have passed since the Beautification Committee presented the Board of Directors with concepts to improve the appearance and functionality of our Entrance Gate area. During the past two years, ideas for materials, traffic patterns, sizes, style and you name it have all been considered by Committee Members and staff in order to develop a true plan to improve the entry to Oak Shores. The plan has been designed to be accomplished in phases to ease the financial burden on the community. Many of the improvements are anticipated expenses in the OSCA Reserve Account and now have the advantage of being included in a complete concept.

- Phase 1: Move the security gate inward about 100 feet past the public parking lot entrance to the Oak Shores Real Estate office.
- Phase 2: Move the kiosk location inward in proximity to the new security gate.
- Phase 3: Erect a new larger and well-designed kiosk. Start date after Labor Day weekend. The Foundation would be first then the new Kiosk. This phase is estimated to be approximately two months.
- Phase 4: Improve, straighten and widen the road to allow two lanes at each side of the kiosk, one open lane for owners and another for guest check in without effecting owner traffic.
- Phase 5: Restore and remodel the existing office. Anticipated in 2012.

Phase 1 has been completed with the installation of the new gate, pilasters and three-rail fence. Phases 2-4 are anticipated to be completed by the end of this year.

Improving the "first impression" of Oak Shores by upgrading and modernizing our entry area is a daunting project. The new gate area will have a positive effect for all of the owners, security of our community, improved access, landscaping, and last but not least, the value of properties within Oak Shores.

The concept has seen many detail changes during the past couple of years that will help Oak Shores look to the future with improved access and security with capabilities for peak seasons. Office and security staff, our General Manager, Board of Directors and Committees have pooled their ideas to anticipate the requirements of Oak Shores into the years to come.

The modernization of our gate is a huge undertaking, and the amount of volunteer time that has gone into this project is inspiring. Contractors, Architects, Professionals from all walks have stepped forward to help in whatever way they can. The amount of Oak Shores dollars that have already been and will be saved by volunteer effort is truly commendable.

Sheryl Qualls has volunteered to serve as project manager for this important Kiosk construction phase, bringing with her years of experience as a contractor. Sheryl reflects the motivation of many of the Oak Shores volunteers when she says, "One of the things I love about this community...its spirit. There are so many wonderful full and part-time members involved in committees that give so much to our community resulting in making Oak Shores a beautiful and highly desirable place to call home or visit part-time. It's an honor and privilege to get to manage this project. I look forward to creating new friendships along the way".

Watch for more information that will follow in the weeks ahead as construction schedules are determined.



Oak Shores' Fantastic Volunteers are at it AGAIN!

1st Annual EASTER EGG HUNT
WOW...What a turnout!!!!



Donated Eggs, Candy, and
hours of **Volunteer Time**
came together for another
Successful Event...



With a **FULL** Lake some
concessions are necessary



Pergola at the Golf Course
Built Totally by the life-
blood of America ...
Volunteers!



300+ were **SHUTTLED**
by **7 Volunteers** over
Memorial Day Weekend



Amgen's "Tour de California"
routed past Oak Shores



More Volunteering at Oak Shores

16th ANNUAL Ron McKibben Memorial FISHING DERBY

Hours and Hours of **Volunteering** makes this **Event** happen every year



This is What It's All About!



Who said girls can't fish?

Winners Everywhere!



What ARE they Fishing For???
Could it REALLY be "Naci"??

Photo Contest Submissions



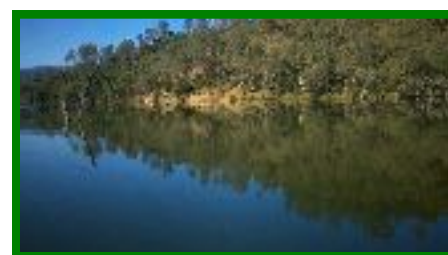
Beautiful Nacimiento Falls by Gaylord Wolfe



Sunset Over the Cantina's
by Curtis Illingworth



I am Truly FOXY...
by Chris Brown



Cantina's Reflections by Dick Frederiksen



The Face that Launched a Thousand Ships...NOT!

By Ginny Becchine



Aphrodite promised Paris the most beautiful woman in the world if he picked her as the fairest. Though the other goddesses offered him power and wisdom, Paris chose Aphrodite and his reward was Helen. There was a small problem; Helen was already married to the King of Sparta. Paris goes to Sparta, abducted Helen and returns to Troy. The Greeks sail to Troy and forever after Helen is known as the face that launched a thousand ships.

While Helen's face launched a thousand ships, *Cathartes aura* has a face only a mother could love. Its featherless, red warty head is far too small for its rather large brownish-black body. Early settlers thought it looked like the Wild Turkey and that is how *Cathartes aura* got its common name, Turkey Vulture. Turkey Vultures

can weigh 4 or more pounds and have a 6-foot wingspan. The sexes are identical, except the female is larger.

Cathartes is the Greek word for "purifier or to cleanse". We have all seen the vultures cleaning up the road kills, and sanitation is the reason vultures have baldheads. When eating, a vulture often has to stick its head inside the carcass and any feathers on its head could become contaminated with food particles and bacteria. That ugly bald head serves a valuable purpose; it keeps the vulture clean and helps prevent disease transmission.



Although it resembles a hawk when seen in the air, Turkey Vultures are more closely related to storks. They are extremely unaggressive and non-confrontational, and they don't have the powerful bill and talons of a raptor.

Because of their weak bill they cannot rip open the thick hide of larger animals, so they prefer smaller carcasses. They must love Interlake Road as there is always fresh carrion littering the pavement. Please slow down for the vultures as it takes them some time to get airborne. Turkey Vultures usually can't do take out dining; their feet are too weak to carry the carrion. Vultures will eat plant material and dead birds, reptiles, amphibians and invertebrates. Do Turkey Vultures take live prey? There have only been very rare documented cases, and those involve extremely weak and helpless prey.

The Turkey Vulture is one of the most skilled soarers among the North American birds. When you see a group of vultures circling in the air, they are most likely in a thermal or perhaps they're in the rising air on the windward side of a slope (ridge lift). They use thermals and ridge lift to gain altitude and then they soar for long distances searching for food. The Turkey Vulture is one of the only birds in North America with a highly developed sense of smell, so they hunt using both their keen eyesight and their excellent sense of smell. The old wives tale about not touching the baby bird because the parent can smell our scent is wrong. Most birds don't smell well enough to notice.



If you see a bird overhead and want to know if it is a raptor or vulture watch how it flies. The Turkey Vulture maintains stability and lift at low altitudes by holding its wings in a slight dihedral (shallow V-shape) and teetering from side to side. In addition, check out the underside of the wing. A Turkey Vulture's wing is two-toned: on the front edge of the wing the color appears black or dark brown, and the trailing edge appears silver or whitish. These two features make identifying a Turkey Vulture easy. That is if you can't see that unmistakable featherless, red warty head.



Recreation Update June 2011

By Janice Gillenwater



1. The Spring Fling Social and Dance was a fun evening. A big thank you to Don and Leona Young for offering dance lessons to our members, and we enjoyed their talents that evening!

2. The 1st Annual Easter Egg Hunt was very successful. I was praying for 15 children, and I think approx. 60 children showed up for this very fun event. Thank you to Chandler, Victoria, Tyler and David. Thank you to all that helped fill them with candy and money! This will be a keeper for years to come. We will try to always have it the day before Easter.

3. The Kids Fishing Derby was a wonderful event, and I appreciate all that came forward to attend and for the many that help out with this event in any way.

4. I need to report, because of our high water and lack of parking, that we did not hold a Memorial Day Event at the Clubhouse. However, mark your calendars for the 4th of July Pancake Breakfast on Saturday the 2nd of July. The breakfast will be from 8:30 - 10:00a.m or until it sells out!

5. The Labor Day BBQ and Silent Auction is on the calendar for Sunday, Sept.4th. Please call Rusty Lipscomb(472-2717) if you have something that you can make or donate to our Annual Silent Auction.

6. Keep an eye on the miniature golf course for the exciting project that is going on. After years of neglect, many volunteers are spending many hours building and making our golf course into a great place to spend time with your family and enjoy.

7. Every Tuesday Night friends gather at the pool from 6-8 to enjoy each others friendship. Thursday nights are Potluck Pontoon Boat Night from 6-8pm. Just meet at the marina and bring something to eat or drink and jump on a boat.

Many times we have up to 8-10 boats !

Lastly I want to thank each and everyone of the many volunteers that make these events continue month to month for the enjoyment of the community!!

Beautification Committee

John Watkins Chairman

The Beautification Committee has just finished our largest undertaking to date.

Three committees, the Beautification, Recreation and Logos, all came together to build the beautiful new Pergola for the miniature golf course.

We feel that the pergola gives definition to the central area of the park and will provide a gathering area for families while enjoying a round of golf or just enjoying some outdoor time at Oak Shores.

The project required a little over \$ \$7,000.00 to construct and countless volunteer hours in the planning and construction. The funding came directly from the committees with money generated by hosting events within Oak Shores.

A heartfelt "Thank You" to all of the committee members who worked so diligently to bring this beautiful addition to our community. A special thank you to Alex Ferrell for painting, Don Young Jr. for his concrete, Curt Illingworth our architect, and Maintenance Staff for their help.

The Beautification Committee along with the Recreation Committee and Logos hope you all enjoy and take pride in the newest addition to our wonderful community. Please plan to be at Oak Shores for the many special events and generously support those activities that help our committees bring wonderful improvements to Oak Shores.

Advertise In The Oak Leaves

Join our wonderful group of Oak Leaves advertisers.

♦ The rates remain the same. \$35 for a single edition 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.

New 2011 Inventory Has Arrived



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

By Rusty Lipscomb

CALLING ALL PHOTOGRAPHERS!

I am glad that I continue to hear positive comments about our gallery, and it is only because of the great images you send to me. So get your cameras out and continue to send your photos to me! A special thanks to Cathy Anding Wolfe for forwarding her Photo Contest submissions to me for use in the gallery. Photos can be emailed to liirust@earthlink.net, travel drive copied, cd/dvd, or I can scan a print. If you have any questions, just give me a call at 805-472-2717.

2011 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
2012 Oak Shores Phone Book!

You may submit more than one photo,
Judging by an outside Professional
Photographer

Submit Photos By Sept. 1, 2011 to
CathyAtTheLake@msn.com
...BE A BIG SHOT...

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

**Capture the people, wild animals,
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GOD BLESS THE OAK SHORES COMMUNITY



Safety Committee

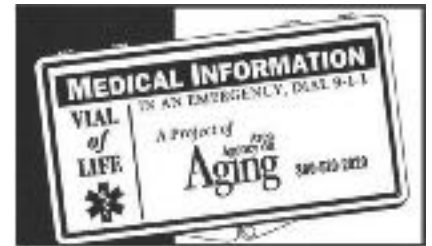
By Diane Taylor

Vial of LIFE (Lifesaving Information For Emergencies)

The Vial of LIFE program supported by The Area Agency on Aging is a free service provided to their client's families and their communities. Its purpose is to provide you with an easy way to store medical information at home – where emergency medical personnel can find it.

The Vial of LIFE packet helps ensure that emergency responders (firefighters, police officers and paramedics) can access important, and helpful information about your family's medical history in the event of a medical emergency.

The Vial of LIFE can never replace having a trained caregiver on the scene, but it will give solid information on conditions and medications, information that's written and ready to be used immediately by EMT's.



The Vial of LIFE program is endorsed by:

- Hospitals
- Emergency Medical Technicians (EMTs)
- Coalition on Aging
- Fire Departments
- ♦ Police Departments

Oak Shores is working with our local CalFire Department to acquire these packets which are free. Each packet contains a Medical Information form for you to complete; one for each member of the residence. The packet adheres to your refrigerator by the magnet attached to the back of the packet. Emergency Services personnel are already trained to look in this location for the Vial of Life packet.

If you would like a Vial of Life packet or additional Medical Information Forms, please contact the Oak Shores office to request them.

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—djavens@oakshores.us

sdayton@oakshores.us

dsani@oakshores.us

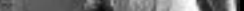
Gate Phone 805-472-2230

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



We caught many 2 to 3 pound spotted bass this Spring. It was great, but those fish have moved out to deeper water. Now there are many smaller fish up around the banks feeding more in the morning and evening. The spotted bass have been good on plastic worms and top water lures. The crappies have been excellent with lite line and small crappie jigs all over the lake where you can find docks, brush or trees in the water. As we get more into Summer, the fishing will get better on the days with a breeze. If your fishing is not as good as you had planned out there, the sightseeing is a real winner this year so look around and enjoy it.

**(Continued from Page 4) Meet Your Neighbor**

Aaron and Kailee are hoping to start a family soon and work side jobs in order to be financially stable and plan for their future. They have little spare time, but make the time to spend with their valued and appreciated Oak Shores friends, and their beloved pets – 2 dogs, Rukia and Matsa, and 2 cats, Samurai and Ty. Kailee has a green thumb and loves to tend to her vegetable garden. She also enjoys wakeboarding and stand up paddle boarding. Aaron enjoys working on all kinds of vehicles, off-roading, riding his bike, playing with all his gadgets discovering many tricks and tips for doing just about anything. One of his favorite hobbies is playing video games and says, “I’m up for anyone who wants to challenge me at Halo.”

Thank you Aaron and Kailee for your active participation and interest in Oak Shores to help make this an even better place to live.

OAK SHORES PROPERTIES FOR SALE**HOMES**

Address	Bd/Ba	Price
8793 Circle Oak	2 / 1	\$ 169,000
8678 Landlubber	2 / 2	\$ 224,950
2182 Ridge Rider	2 / 2	\$ 230,000
2372 Rough Road	3 / 3	\$ 335,000
8269 Anchor Way	3 / 3	\$ 374,950
8813 Deer Trail Ct	3 / 3	\$ 375,000
2592 Shoreline	3 / 3	\$ 399,000
8802 Circle Oak	3 / 3	\$ 454,950
2646 Pine Ridge	4 / 4	\$ 525,000
8222 Bass Point	3 / 3	\$ 589,000
8128 Smith Point	3 / 3	\$ 595,000
2523 Shoreline Rd.	2 / 4	\$ 595,000
2351 Lakeview	6 / 4	\$ 625,000
8069 Pine Branch	4 / 3	\$ 675,000
2731 Lookout Loop	5 / 4	\$ 689,000
8822 Deer Trail Ct.	5 / 3	\$ 695,000
2602 Shoreline	4 / 4	\$ 699,000
2719 Lookout Loop	5 / 4	\$ 750,000
8732 Bluff Ct.	6 / 6	\$ 775,000
2880 Lands End Rd.	5 / 6	\$1,249,000

LOTS

Address	Sq. Ft	Price
2308 Ridge Rider	5489sf	\$ 39,000
2505 Shoreline Rd.	6880sf	\$ 50,000
2517 Captains	5400sf	\$ 69,000
2472 Captains Walk	5600sf	\$ 75,000
8500 Fan Ct.	5200sf	\$ 85,000
8383 Stub End	5140sf	\$ 94,500
8779 Deer Trail Ct.	7880sf	\$ 95,000
8767 Pronghorn	7000sf	\$ 99,500
8769 Deer Trail Ct.	10000sf	\$ 99,500
2652 Tree Trap Rd.	5001sf	\$ 105,000
8679 Landlubber	5968sf	\$ 110,000
3120 E. Beach	8494sf	\$ 115,000
2505 Captains Walk	6900sf	\$ 115,000
2591 Captains Walk	6300sf	\$ 115,000
8055 Pine Branch	10367sf	\$ 125,000
8101 Boat Hook Rd.	6500sf	\$ 129,000
8820 Deer Trail Ct.	15989sf	\$ 149,000
2629 Captains Walk	8000sf	\$ 210,000
2676 Pine Ridge	11980sf	\$285,000
8137 Smith Point Rd.	9500sf	\$ 289,000
Oak Shores Dr.	1.5 ac.	\$ 89,000

Information has been supplied by the Central Coast Regional Multiple Listing Service as of 06/18/2011.
Information is not guaranteed and is subject to change.



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July Winner
Dayna Frederiksen captured this picture on her cell phone