

OAK LEAVES

THE OAK SHORES COMMUNITY ASSOCIATION NEWSLETTER March 2012

WWW.OAKSHORES.US



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Dale Dehart Retires Page 6

Save the Date!!

2012 Oak Shores'

Kids' Fishing Derby

May 12th, 2012

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President's Message by Randy Gillenwater



We have had a very mild winter here in Oak Shores. The rainfall for the winter months so far has been less than 5 inches. The water level is currently at 69% full. We have 350 feet of ramp in the water, so we will have use of the ramps all summer.

The Cuesta Fire Crews under the supervision of Cal Fire have been very busy this winter clearing brush in the common areas within Oak Shores. These brush areas have **not** been cut in several years. If there is a fire, hopefully this will assist in the suppression.

Since our last Oak Leaves in December there isn't a lot of new information to report. We are planning on having a 40 yard dumpster in the community during the Easter week for all to use. Kind of a spring cleaning week to get rid of some of the larger items that don't fit in the weekly trash pick-up.

Best wishes to all and let's do a rain dance.

(Manager's Report - Continued from Page 3)

Trash Bin Hours

The trash bins at the Maintenance Yard are for the use of the owners (only) to deposit small amounts of extra trash that may not be able to fit in their own bins. We do not allow furniture, construction debris or toxic products. Because many owners have not been following the Association rules regarding dumping, the area will be open from 8 am to 3:30 pm and the gates will be locked at 3:30pm Monday thru Friday and all day on Saturday and Sunday. If you need to dump garbage on Saturday or Sunday between 8 am and 5 pm, you may contact the gate and they can

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contact Code Enforcement to meet you at the yard.

Gate House Project Update

The beautiful new entrance and Gatehouse are finished and are ready for the summer. I think you will find that the new improvements are much more esthetically pleasing and will allow for a much better flow of traffic. In the last Oak Leaves, the article about the New Gate House project mentioned and thanked community volunteers that made this project successful. Unfortunately we left out one owner, Jim 🕎 Dimauro, who also deserves recognition for his part in \checkmark the project. Jim was able to get us a complete set of \bigstar plans for the Heritage Ranch gate house that we 🖈 modified to fit our needs. This saved the Association \star several thousand dollars in the cost of having plans * Please RSVP to Janice so we have enough eggs done from scratch.

Thanks Jim!





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2nd Annual Oak Shores Easter Egg Hunt

When: Saturday April 7th Where: Miniature Golf Course

Time: 10:00

Two age categories, 5 and under and 6-10 Please bring a basket for your child.

for the children—805-472-9404



Manager's Report

By Dennis Javens



Happy 2012!

Urgent Need for Updated Contact Information.

NEWSLETTER

Many times during the year we have found a need to contact an owner, only to find out that we do not have current contact information for them. We see an immediate need for each of you to update your phone numbers with us and to provide us with an **email address**. The **email address** will allow us to provide you with important community information when it occurs, instead of waiting until the next Oak Leaves. We will not give out your email address to any outside parties.

Summer 2012 Major Issues

The summer of 2012 will present some challenges for the OSCA staff, yourself and your guests. In order to balance the 2012 budget, we reduced the staffing needed to man the gate. What does this mean to you? It may result in your guests and renters having to wait in the guest lane at the gate for up to 30 minutes or longer. If you or your guests/renters will be bringing a boat; the wait may be longer due to our staff having to do mussel inspections on all boats entering the community.

How can you help get your guests or renters into the community faster?

- 1. Send in your guest list via email to oscagate@oakshores.us at least 24 hours prior to their arrival and include the make and license plate number for each vehicle. This will enable us to have the necessary paperwork done ahead of time and be ready for their arrival.
- 2. Send in the **CF number** for any watercrafts that your guest will be bringing into the community and if possible, **prepay** the watercraft fees in advance.
- 3. This year we will ask guests who do not appear on your guest list, to wait outside the community until you can confirm that they are allowed to come in. On a busy day if you leave a voice mail message, it might not get picked for up to an hour. The best method to use is fax or email.

Guest Rules

In 2011 the Board of Directors passed new rules concerning guests using an owners home when the owner(s) are not in the community. Please be sure that you have read and understand these new rules. A copy was sent to all members. This will ensure that your guest will have a pleasant time in Oak Shores.

June Community Cleanup

During the month of June, the Association will be bringing in a 40 yard dumpster that will be available for owners use. We will accept almost anything but electronic items, appliances, oil and paints and construction materials (ask office for details). If you have old wood or furniture, please make sure that they are broken down into two (2) foot lengths, and all boxes should be broken down. If you have appliances you want to get rid of, you can contact San Miguel Garbage at 805-467-9283.

Green Waste Program

Over the last year, the Association has brought in Inmate crews to clear brush and trim trees throughout the Community in order to reduce the fire fuel load in the common areas. We now ask that you do your part by reducing the fire fuel load on your property by clearing any brush and trimming all of the trees on your property. If you are planning to clean up your property, you can now bring the green waste and debris to the maintenance yard. We will chip the green waste at a later date and turn it into mulch. If you're interested in mulch, please let us know.

Guest Lists

Please update your Immediate Family List and Sticker Authorization forms, if you have not done so recently. There's nothing worse than your family coming to the gate and not being on the guest list.

Remember, all guest lists can be emailed to oscagate@oakshores.us .

Supervisor Frank Mecham

On Thursday, March 29, 2012 Supervisor Frank Mecham will be conducting his quarterly meeting with the residents of Oak Shores. The meeting is scheduled from 2-4 pm at the Clubhouse.

Stickers

It is that time again to update your Oak Shores vehicle sticker. The new stickers are SILVER. Stop by the gate when you're in the community, and the staff will be happy to change them out.



The Nacimiento Water Company

by Randy Feltman

Introduction

I've lived at Oak Shores for seven years but knew little about our Water Company or its owner operator, Tim Bean. Like a lot of people I take clean water coming out of the tap for granted. However, I thought it would be interesting to write a general information article about the Nacimiento Water Company so I made an appointment with Tim Bean. He spent time with me explaining the operation and answering my questions and then gave me a tour of the water plant, water storage facility and operation. Tim said we just scratched the surface, but I was amazed and overwhelmed with the complexity and demands of the operation and the breadth of skills, knowledge and responsibility required to deliver us our clean water.

Tim is an engineer, a chemist, a plumber, an electrician, a heavy equipment operator, a welder, a metal fabricator, an inventor, a computer specialist, a builder, a supervisor, an office manager, and a finance administrator just to name some of the skills and responsibilities he handles in a typical week at the water company. Right now he is the only licensed water treatment operator available. Larry Denny is the other long-term employee and helped Tim design much of the water treatment operation and knows the full operation well. Kevin is an employee in training to become a licensed water treatment specialist and Pascual Arredondo assists with labor tasks. Tim or a member of his



First Stage Clarifier Tank

staff is at the plant or on call 24 hours a day seven days a week and that includes holidays. Tim is seldom more than 30 minutes away for emergencies as required by the state. Often, he sleeps at the plant.

We need to take care of this guy. If Tim Bean left Oak Shores, our costs would triple for more staff at the water company or contract services. One local resident familiar with the Water Company suggested that OSCA take out a "Key Person" insurance policy on Tim to help offset costs if we had to replace Tim. Tim is also the key person on our Volunteer Fire Department and has been for many years. We will leave that activity for another article.

How did the Nacimiento Water Company get started?

Tim's father, Sheldon, started the Water Company in 1968, 44 years ago as part of the original development of Oak Shores. Tim has been involved almost from the beginning. In those days he lived in Paso Robles but soon moved to Lynch Canyon and later to his current home in the campground area. The water plant has had many upgrades as water standards, regulations, and local water conditions have changed. The water treatment facility had a major 1.2 million dollar upgrade about ten years ago. The Federal government sets the drinking water standards and the State Department of Health monitors and enforces those standards in California. Water quality is closely regulated and the

Water Company provides monthly reports and samples to the County water treatment authorities for independent testing and reporting to State Department of Health Services. DHS does a complete inspection of the entire operation annually.

Where does Oak Shores get our water?

When the lake was low the water company built four gallery wells on the lake bottom off the west ramp. These wells are 80 ft by 80 ft excavations in the lake bottom with multiple layers of sand and gravel that filter the lake water to pumps at the bottom that are able to send large quantities of the filtered lake water to the treatment facility on Saddle Way. There are also deeper wells that tap into aquifers under the lake but the Water Company uses them only when the lake is at minimum pool because the water quality is so poor and requires so much treatment.



One of several Powerful pumps



Water Company (Continued from Page 4)

How does the water get treated?

When the water arrives at the plant it goes into a large tank called a clarifier. There, much of the sediments drop to the bottom and are filtered out. From there the water goes through three stages of highly specialized filtration that eliminates minerals, bacteria, other organic materials, and other undesirable elements and adds chlorine. After several other "polishing" processes, it is pumped to the million-gallon "upper reservoir" above the entrance road near the miniature golf course. From there it is distributed through pipes to Oak Shores homes. The water pressure is generated by gravity. Oak Shores has excellent water pressure and, in fact, homes must have pressure regulators to step down the pressure to desirable



2nd Stage Water Filter



levels. There are additional specialized systems at the water treatment plant to handle the "waste" water used in the filtration processes.

The Water Treatment Plant operates at night and on weekends because the cost of electricity to run the plant is less expensive during those hours and days. Tim and his staff must be present much of these times to carefully calibrate and make necessary adjustments to the chemicals and equipment. On a slow winter season weekday, Oak Shores uses about 30,000 gallons of water. On a peak summer weekend, Oak Shores uses about ten times that amount or 300,000 gallons per day.



Ozone Towers



More Water Filtration Tanks



Million-Gallon Water Storage Facility

What do the staff do?

As mentioned, the Oak Shores water treatment system is 44 years old. The County. State and Federal Government all regulate the Water Company and require regular upgrades and constant maintenance to ensure water quality and uninterrupted operation. Computers monitor the many processes on a 24-hour basis and alerts staff when any problem

develops or shuts systems down until fixed or corrected. Larry Denny works four days per week in the office monitoring these computer controls, along with Tim, handles billing and collection issues and some of the report preparation.

Our many earthquake fault lines present special challenges for our underground distribution system. Emergency response throughout the system is a basic function



Inside Water Storage Facility

for Tim, Kevin and Pascual. It is extremely rare that water services at Oak Shores are ever interrupted. This risk requires constant vigilance and work by Tim and his staff. And finally there's Cantina, Tim's dog and companion who never leaves his side. Recruiting and retaining licensed staff is a challenge because trained water treatment specialists are in demand and larger cities pay higher salaries than relatively small operations like Oak Shores can afford.

(Continued on Page 13)







We never thought we would see the day when Dale DeHart would decide to retire from Oak Shores. Dale submitted his resignation in 2011 stating that he would REALLY be retiring on December 31 2011.

Dale has worked for Oak Shores since 1991. He worked in Code Enforcement from 1991 to 1993 and then in Maintenance from 1993 to 2000. He is a Jack Of All Trades, and worked a combination of Maintenance, gate and Code Enforcement over the years. He worked primarily in the Maintenance Dept. from 2000 and was the Maintenance Supervisor from 2006 to 2009.

Since 1999, Dale has been and still is a volunteer on the Architectural Review Committee, has been on the Safety Committee, the Private Slip Committee, the Campground Committee and has been and still is on the Men's Firefighters Auxiliary since 1997.

Many of you may remember Dale driving around in the red 1980 Chevy Pickup truck that the Maintenance Department inherited from the Fire Department. This truck was Dale's baby and was fondly

called "OI Red". When Dale decided to retire, apparently "OI' Red" decided it was his time to retire also, and literally died. In January 2012, we bid farewell to "OI' Red" that was picked up by the scrap yard.

Dale's contributions to Oak Shores Community over the years have been endless and, needless to say, we have not seen the last of Dale. Dale continues to volunteer his time wherever he can. A special thank you goes out to Dale for his many years of service to our Community. Dale, you will be missed!





Ron "The Bear" McKibben Memorial 17thAnnual Oak Shores' Kids' Fishing Derby May 12th, 2012

www.OakShoresKidsFishingDerby.com

Pre-register Friday evening - May 11 - 6:00pm to 8:00pm Register Saturday

- May 12 - 6:00am - 6:45am <u>Pre-fishing meeting</u> 6:50am - 7:00am <u>Launch</u> at 7:00am - <u>Fish</u> until 12:00noon - <u>Weigh in</u> 12:00noon

<u>Lunch</u> 1:00pm followed by prizes and awards for all <u>Entry fee</u> \$2 per child includes lunch Jr. 3-11yrs Sr. 12-17yrs

Big Raffle Rods, Reels, Tackle ~ Good Stuff! ~ 1 Ticket \$1 ~ 6 Tickets \$5

ALL KIDS MUST WEAR LIFE JACKETS (bring your own) AND HAVE ADULT PRESENT IF BOATING, ADULTS WEAR LIFE JACKETS WHILE MOTOR RUNNING







Whalebone Winery

By Dan Del Campo

There are a lot of reality shows on television from Survivor to Survivorman. What if there was reality show involving hunting, fishing and wine? The characters would be a winemaker and doctors going to Wyoming to hunt and camp. But instead of Bud, they brought wine. Bob Simpson, family owner of Whalebone Winery, did this in 1994. But since this was the first offering it was basically a garage wine and keeping with that image, the wine was called Bob Wine. The other travelers would bring high-end wines because they had a more refined palate or so they thought. Jan, Bob's wife, would take a metallic pen and write on the bottles, Bob Wine. When they tasted this wine

the other Doctor hunters were impressed and wanted some of their own, thus the birth of Bob Wine. Now wouldn't you've wished there was a hidden camera there? I am certain there were some peppered verbal sparring going on that no one will ever hear. The show could be called "Wine in the Wilderness".

Whalebone Winery progressed from Bob Wine to some excellent Cabernets. Winemaker Dan Kleck has established the Cabs as some of the best on the Central Coast and the Paso AVA, and in California. The namesake comes from the discovery of whale fossils on the property. Another notable fact is that Hollywood director King Vidor once owned the property and directed The Wizard of OZ! After buying the property in 1986, Bob and Jan planted a small vineyard known as Pebble Smith rich in calcareous rocks and soil. With the coastal influence and this soil it would be a key element for the production and character of the future cabs.



The 2007 Bob Wine is a blend of 61% Est. Cab, 22% merlot, 13% syrah, and 4% zin. It is a very flavorful red table wine and has tasting notes that vary in berries, oakiness, boldness, and smokiness. My tastings detect and easiness to the palate with a consistent flavor throughout. On my scale of 10 corks, I award Bob Wine 8 corks.

Now for the Cabernets: My first choice is definitely the 100% Estate 2007 Reserve. This is a Cab you would expect from these vineyards. Cabs should change right in the mouth offering all the complexity from the fruit to the aging and this is one beautiful Cab, bold and rich in berry-fruit and a tanginess of spices that you can decide for yourself. My choice is to pair this with best New York steak. The wine and steak will deliver a "Bobbing of your head" from the compliment of flavors. Awarded 9.5 corks. The 2007 Estate Cabernet stands on its merits as well. My impressions from tastings are a more darker fruit flavor with less tannins. This offers a more forward texture in the feel and finish, strong notes of cherry-cedar, and I detect notes of coffee espresso and maybe even some "whale meat", just kidding! This Cab will pair well with any meat dish and even some game meat to compliment the overall smooth character of the Cab. I can award this cab 8.5 corks.

Please visit their website whalebonevineyard.com for more info.

Please visit my Facebook page, daninthevines, for more wine reviews. Time for a glass of wine!





Right in Our Own Backyard By Cathy Anding Wolfe



For several years I would drive north from home in Simi Valley through a small town, stopping for gas, getting some groceries, and onto my Oak Shores home for a couple days of "chilling out". All that time, I never ventured into the town. In fact I didn't know there was an east side AND a west side. Then in 1991 I became a "full-timer" at Oak Shores, leaving a 14-year career in real estate, and opened a retail store in that same small town. Little did I know how much history accompanied the town, and the impact it continues to have on people all over the world. Most of the markings of its history still exist, but most people have no knowledge of the markings so they just drive through like I did for so long.

So—History 101: The Salinan Indians and Mission Fathers knew the area as Aqua Caliente, meaning "hot water" for the many natural mineral springs. The

Spanish explorers called it "El Paso de Robles" meaning Pass of the Oaks, because of the many oaks trees. The area was part of a Mexican Land Grant and consisted of 25,993 acres and was held in title by Petronillo Rios, a retired Mexican army sergeant. In 1857, the land was purchased for \$8,000 by Daniel Blackburn and Drury James. (I wonder what the sales commission was for that sale? A horse and some hay??) They focused on developing the area's natural hot springs and opened the original Hot Springs Hotel on what is now 13th and Spring Sts. Drury James was the uncle of famed outlaws Frank and Jesse James. The James' brothers spent nearly 2 years in this area, after holding up a bank in Kentucky. Jesse would go to the hot springs to heal lung problems from a gunshot wound, under the alias "Howard". Later after Jesse was killed in Missouri, Frank went to prison for 3 years, and then moved to the Paso Robles region.

About the same time, Andrew York began planting some of the region's first Zinfandel grapes on his 240 acre homestead, and established Ascension Winery, later known as York Mountain Winery.

In 1891, the Hotel El Paso de Robles was built featuring the hot springs. It was compared to the finest hotels in San Francisco. (Later, in 1940 the all-brick hotel burned to the ground! Rebuilt, it became the Paso Robles Inn). Just before the turn of the century, concert pianist-composer and Polish statesman, Ignace Jan Paderewski, discovered the hotel and the curative powers of the hot springs for his hands. Paderewski was so enchanted by the area, that he purchased 2000 acres just west of town known as Adelaida. He planted Petit Sarah and Zinfandel grapes on his Rancho San Ignacio. After Prohibition ended, he had his wine made at York Mountain Winery. The wine from his Rancho became world renowned award winners, and greatly influenced the development of the wine industry in Paso Robles. Each year in March the annual ZinFest is held in Paso Robles. This year, March 16-18, 2012, marks the 20th anniversary of the festival celebrating the Zinfandel wines in the region. And every year in November, the Paderewski Festival is held in Paso Robles. All concerts are free of charge and showcase some of the finest pianists from around the world, as well as youth musicians from the Central Coast. The year 2012 will mark the 21st year, and money is currently being raised for a statue of Paderewski in the downtown city park.

Grapes were not the only crop that made the 1889 incorporated town of Paso Robles famous. Almond groves were planted just before the turn of the century as well. In 1910, the Paso Robles Almond Growers Association was formed by 6 members who owned a total of 60 acres. Within 8 years, Paso Robles had the largest amount of almond acreage in the world. In 1922, the Farmers Alliance Building was constructed as a storage and processing plant for the growing industry. With a central elevator tower rising to a height of 82 feet, the coral-colored, 75 foot by 150 foot, reinforced concrete building had the capacity to store 1000 tons of almonds. The Farmer's Alliance, a grassroots farmer's organization



Beautification Committee Update

By John Watkins, Chairman

The Beautification committee has recently begun the plantings and landscape details in the front and rear planters of the new kiosk. The committee is fortunate to have a new point in our quiver of talents, Mark McMullen a landscape architect who has joined us to offer his talents and buying abilities in developing the landscape designs. We will be working on that project thru April.

We want to extend our appreciation to Barbara Alena who with the help of her friends Alice Englund and Judy and Bud Berard hosted a "Thank You" social for the community and the volunteers who gave so much in the development and building of our new gate area. The volunteers had a wonderful evening.

If any of our property owners would enjoy giving us a helping hand or some special talent for a single project or several, we always welcome the help and we always have a good time. Give me a call, ill put you on our list.

(Right in Our Own Backyard—Continued from Previous Page)

occupied the building until 1975. Still standing as a landmark of past history, it is the last building in the United States still bearing the words "Farmer's Alliance". Almond trees must be pollinated by honey bees and can produce for over 50 years. The hundreds of acres of almond trees that still remain in Paso Robles are too old to produce the healthy nut. But every year, for a 2-3 week period in March, the most beautiful scene on the west side of town is created when the almond trees burst with life of yesteryear. The blossomed trees look like mounds of cotton candy dotting the rolling hills and valleys for miles along Nacimiento Lake Dr. and the sweet aroma is intoxicating. Derby Wine Estates has purchased the Farmer's Alliance Building and is in the process of making the historical building with its unique characteristics, Derby's new winery and tasting facility.

The Chicago White Sox baseball team, from 1913 to 1915, and the Pittsburgh Pirates baseball team, from 1924 to 1934, made Paso Robles their home during Spring Training. Both teams lived at the Hotel El Paso de Robles during training and used the baseball diamonds in town.

On January 14, 1954 on the first night of their honeymoon, Joe DiMaggio and Marilyn Monroe stayed, not at the famous Paso Robles Inn, but at the unobtrusive Clifton Motel (now the Clifton Apartments) on the corner of 1st and Spring Sts. Joe paid \$6.50 for the double bedroom and TV.

On September 30, 1955, on his way to race his new Porshe 550 Spyder race car in Salinas, the famous iconic movie idol, James Dean, crashed nearly head-on with a Cal Poly student, at what is now the junction of Hwy 41 & Hwy 46, just outside of Paso Robles. Unconscious, and barely alive, he was rushed to the Paso Robles War Memorial Hospital, located on Terrace Hill & 15th Sts (now gone) but was pronounced dead on arrival. He was then transferred to Kuehl's Funeral Home (still on 17th & Spring Sts) where James was embalmed and prepared for his funeral in Indiana. There is a plaque marking the spot where his car landed next to a telephone pole, as well as a memorial next to Jack's Ranch Café on 46 East.

So the next time you are racing through town just to get to your home in Oak Shores, slow down to take some extra time for an interesting and fun day. Never know what you may learn while playing Right in Your Own Backyard!



2012 Annual Fireman's Ball







Remembering former Firefighter Vince Mack



Professional Auctioneer, Wes Handy, did a great job raising lots of money



Vince's parents



EXQUISITE AND UNIQUE PICTURES FROM OUR LAKE LOVERS!

Incredible SUNSETS at Oak Shores
By Lucy Spangler



GOLDEN SUNSET By JJ Johnson



We're the End of the RAINBOW By: Bill Crum He was so proud of this pic!!



Multi-Colored MIRRORED SKY By JJ Johnson



A PHEASANT IN Oak Shores—WOW
By Dick Frederiksen





Six More Weeks of Winter

By Ginny Becchine



On February 2, 2012 Punxsutawney Phil saw his shadow and condemned us to six more weeks of winter. A few days later on Lynch Canyon Road I saw *Turdus migratorius*, the Harbinger of Spring, and I knew Phil was wrong. The American robin migrates south in winter and then returns in the spring. Folklore is that the first person to see a robin in the spring will have good luck. Problem is not all robins migrate. Even in places much colder then Oak Shores robins are found or



places much colder then Oak Shores robins are found year round. The robin I saw may have just returned or he may never have left.

Robins get all the glory as the harbinger of spring, but it is the lowly earthworm that deserves the title. Earthworms migrate vertically. In winter months they are deep under the ground and as spring approaches they head to the surface. We usually see robins as they hop along the ground looking for worms. In winter when there are no worms, it seems like all the robins disappear. But they may still be around eating berries. During the winter robins are much less visible because they roost together in large flocks in more wooded areas were they find berries. Robins may be here all year but we only notice them when they are in an open field looking for worms or ground dwelling insects. Because of the way robins cock their heads when foraging, people thought they were listening for the worms but they find the worms by sight. Because the robin forages largely on lawns, it is vulnerable to pesticide poisoning and can be an important indicator of chemical pollution.

Male and female robins look very similar with gray or brown-gray backs and red or red-orange chests and



abdomens. The head is darker in males, and more grayish in females. The bill is yellow. A broken white-eye ring surrounds the black eye and the white throat has distinct black stripes. Overall the female birds are generally duller shades. If you see bird that looks like a robin but it has black spots on the reddish-orange breast, you are looking at a bird that has just recently fledged (left the nest).

In the spring the male robin chooses a territory and uses its voice to protect the area and to attract a mate. Their song sounds like, "cheer-up, cheer cheer cheer-up". The color red elicits a strong aggressive response during the breeding season. This is

good if it is keeping other robins out of your territory, but many robins will spend hours and days attacking their reflection in a window or shiny surfaces on a car wasting precious energy.

Robins form monogamous pair bonds that last throughout the breeding season. Female robins choose the nest sites and do most of the nest building. Nests are built in the lower half of a tree, but nests have been seen in gutters, eaves, on outdoor light fixtures, and other structures. The female lays 3-5 sky blue eggs and she incubates the eggs for 12-14 days. When hatched the babies are naked and helpless. Both parents feed the young and aggressively defend the nest. Robin pairs may have one to three clutches a season. This means that may build up to 3 different nests and raise up to 15 chicks.

The American Robin and the English Robin are two totally different birds. Our bird is a thrush and theirs is a flycatcher. If you saw the movie Gladiator you have seen an English Robin. In the opening scene Russell Crowe is walking through a field and something catches his attention. Perhaps he heard the bird call. The little bird he looks at is the English Robin (Erithacus rubecula), and it is half the size of our robin. Some homesick English settlers saw a red-breasted bird in America and named it after the little robin they left behind.





Recreation Activities and Update

By Janice Gillenwater



Oak Shores 35th Annual Firefighters Appreciation Dinner and Dance Review

We held our 35th Annual Firefighters Ball, and again it was a huge success. Cora from Oak Hill Market and her catering staff fed 101 people. The dinner was lovely and enjoyed by all. Music was excellent by Dave Rea. The Auction was so much fun as we had a professional auctioneer, Wes Handy. When donations were collected for the 25 items, we made \$5,207 which will benefit the Volunteer Firefighters and help pay for equipment they need and also help pay for training a volunteer who would want to become a Oak Shores Volunteer Firefighter. High bidder for the fire helmet with pin went to Sheryl Qualls for \$1,200. Thank you Sheryl! Thank you to all that took the time to attend or bid on any item or made a donation in any way. We are still taking

donations for the Fire Dept. Please send them to Janice Gillenwater 8030 Ready Road, Lake Nacimiento, Calif. 93426. Our current Volunteer Firefighters are Marcus Dunlap, Tim Bean and Larry Munro.

Gosha Landeros will be starting drills and classes real soon to join the volunteers. Please, if you have any desire to help our community, please call our office to find out more details. Our community needs more volunteers!

Upcoming Events:

April 7th, Saturday - Easter Egg Hunt at our Miniature Golf Course, 10 am, the two age categories are 5 years and under and 6-10 years. Please bring a basket for your child. For more details please call Janice, 472-9404.

(Continued from Page 5) Nacimiento Water Company— How are the water rates set?

Water rates are set by the State Public Utilities Commission based on a strict accounting of fixed and

variable costs and a reasonable rate of return determined by the PUC. Tim draws a modest salary and most of the profits over the years have been reinvested back in the operation. Fortunately, Oak Shores has a local water supply and doesn't have to buy imported water as do many towns and cities in California. The fact that Tim is able and willing to provide so many different services himself and maintain the operation so much of the time also reduces local costs considerably. As an small example I saw on my visit, Tim recently fabricated a large metal duct housing made from spare parts at no cost that would have cost \$7,000 if he had bought it new. He's also currently building a major back-up generator and housing that would be very expensive if it were to be contracted out. He is doing cost saving



New Back-up Generator Under Construction

tasks like this on a regular basis. Also, unlike large urban water departments with many specialized staff, Tim is truly our "Jack of All Trades" handling most of the operational tasks with the assistance of his staff.

However, an inescapable reality is that Oak Shores has only 810 homes and lots to share the total costs of the Water Company. OSCA pays for the 68 fire hydrants operated by the Water Company to protect the community which offsets a small portion of the costs of operation, but the Oak Shores water users have to pay the rest. We all pay an annual basic connection charge, and the rest of the cost is based on how much water each household uses.

Tim is a busy guy, but I would encourage OSCA members who have special interests or questions about the Water Company or its operation to visit the plant as I did and talk to Tim. I believe you will meet a dedicated and multi-talented person who has been part of Oak Shores from the beginning and get a better understanding of what it takes to deliver us that fresh drinking water we enjoy 365 days a year.



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.

^

^***************

Wanted To Purchase

- 1. Trailer for 12 foot aluminum boat.
- ★ 2. Outboard motor 5 hp to 15 hp.

★ Please call Bob @ 805 472-2855

Still Missing. Still Missed.



First I would like to say Thank You to everyone in the community who have called to say they may have seen me. I'm hoping it is me and I'll get back home. If you're new, I'm Mufasa (Mu for short) and really want to get back home, so please help. Last possible sightings Jan 9th, Circle Oak, or if I'm traveling, Rough

Road & Lakeview, Feb 4th. Guessing that's what we cats do!

Please Call (805) 472-2523 Vock Home Julia (805) 975-7577 Mom's cell Mark (805) 674-1578 Dad's cell Or call the office (805) 472-2233

And again, thank you for all your attention (which I love) from me and my family.

Mufasa 2/12/12

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 June 1, 2012 to
CathyAtTheLake@msn.com
...BE A BIG SHOT...
Capture the people, wild animals,
lake and natural beauty
it's a WIN/WIN for everyone!!

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



Oak Shores Volunteer Fire Department

Marcus Dunlap

The Firefighter's Ball this year was amazing; over one hundred people attended the event! The support we get from the community is incredible. There isn't another place in the County that has as much support for the Fire Department as Oak Shores. We really appreciate everybody that participates in the event. I would like to thank everybody that donated their time to help put the event on for us. I would also like to thank everybody that donated items for the auction. This year we raised nearly five thousand dollars. The money is used to help cover training costs for new volunteers and to purchase new equipment. One equipment item we are going to purchase this year will be new radios that will allow us to communicate better with OSCA Code Enforcement and Maintenance during an incident.

There have been some equipment changes this year at the station. The boat is going to be retired and replaced with the boat from the Heritage Ranch station. We are expecting the boat to be transferred to our station sometime in April. We have also been making some changes to the Patrol. The pump unit has been refurbished and new equipment is being added. This will help make the Patrol more efficient when it responds to an incident. I am hoping to have the Patrol completed by May. Our Engine is also up for replacement soon. It has been in the works for quite some time and still has a ways to go, but progress is being made.

A North San Luis Obispo County Area Community Emergency Response Team (CERT) is being created. It involves various Fire Departments in the North County. The purpose of the CERT is to train people in what they can do to help their community during a large scale disaster. The OSCA office and Heritage Ranch fire station have flyers available with more information. You can also take a look at the website, www.NorthSLOCoCERT.org.

Last year the Oak Shores Volunteer Fire Department (OSVFD) responded to a total of 47 incidents. Most of the incidents were medical aides, with a few fires and other types of calls. Complete data can be found on the Cal Fire SLO website (www.calfireslo.org) under the statistics link. The OSVFD currently has three volunteers. We also have one applicant that is beginning the process to become a Volunteer. We are always looking for people that are interested in becoming a Volunteer. Please contact the Administrator, Marcus Dunlap, at (714) 504-3125 for more information about becoming a volunteer.

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

Clubhouse Gallery News

By Rusty Lipscomb
The CLUB HOUSE GALLERY Needs You!

For those of you who have not seen it, the current gallery exhibit is really beautiful. I will be changing it in March and would like to do another PETS OF OAK SHORES.

I need more photos of our much loved pets in order to have a full gallery. I know that there are some cute puppies out there, and if you have a photo to send, I would very much appreciate it!

Email Rusty at <u>lilrust@earthlink.net</u>, or call to make arrangements for me to scan an existing image.

Thanks for your participation.





ASPARAGUS

By Cindy Peyton

Who doesn't love the tender, fleshy taste of fresh asparagus? And Spring, when the straight green spears begin to push their way to the surface, is right around the corner. Fields of asparagus look like miniature tree farms where the spears stand at attention in upright bundles. Did you know that in areas where the nights are warm, as it is here on the central coast, the spears can grow as much as four inches a day? So if you love asparagus as much as I do, here are a few tips and recipes I hope you'll enjoy.

Selection: Asparagus breaks down rapidly after cutting, losing it's moisture and sugar, so should be eaten as quickly as possible after harvesting. Look at the butt. If it's

shriveled and dry, you know it's old. The spears from tip to butt should be green with little or no white.

Storage: Refrigerate in a plastic bag. If you need to keep them for more than a day or two you can wrap the ends with a damp paper or cloth towel, or you can trim the ends and stand them in an inch or so of water for an hour before preparation.

OK, you bought local and the asparagus are as young as you can get. There are two ways to prepare the spears for cooking. The first is to gently bend the stalk until it snaps; what is left is the tender green part commonly referred to as the "tip". Or you can trim about one and a half inch from the bottom and depending on personal preference lightly peel the remaining stalk.

As an appetizer: Simple and delicious

1 pound asparagus tips (weight after trimming)

8-10 slices bacon

Preheat oven to 400 degrees. Cut the bacon in half crosswise and wrap around the asparagus leaving the tips and ends exposed. Heat on a cookie sheet until bacon is cooked, 8-10 minutes.

As a side dish: The most flavorful way to prepare

2 pounds asparagus tips (weight after trimming)

1/4 cup extra virgin olive oil

Kosher salt

Preheat oven to 450 degrees. Divide the asparagus between two rimmed cookie sheets. Drizzle half of the oil over each sheet and sprinkle generously with salt. Toss the spears with your hands to coat evenly then spread them out so they are in one layer. Bake until spears are sizzling and just tender, about 10 minutes, switching trays halfway through.

As an entrée: A tasty one-dish meal

Pesto Chicken Pasta

8 ounces uncooked farfalle (bow tie) pasta

2 cups cut-up fresh asparagus

3 cups (12 ounces) cubed, cooked chicken

1 cup halved cherry tomatoes

1/3 cup chopped red onion

1 (2.25 ounce) can sliced olives, well drained

3/4 cup prepared pesto

3 T freshly grated Romano or Parmesan cheese

Cook pasta according to package directions; rinse and drain. Steam asparagus until tender crisp. Drain. Combine cooked pasta and asparagus in a large bowl. Stir in chicken, tomatoes, onion and olives. Gently toss with pesto sauce. Serve warm with cheese.

So the next potluck bring one of these dishes. You'll get compliments, I promise.

To good eating: local and fresh!

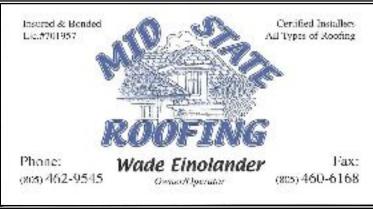


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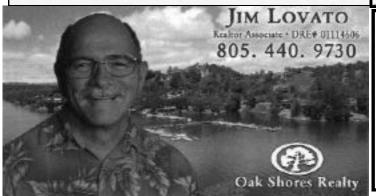
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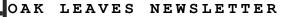
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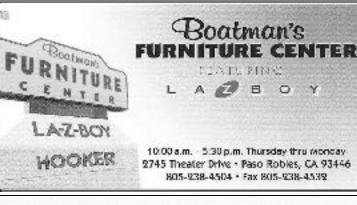
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Regal Pheasant... here in Oak Shores! By Dick Frederiksen