



OAK LEAVES

THE OAK SHORES
COMMUNITY ASSOCIATION NEWSLETTER
WWW.OAKSHORES.US

June 2010

Memorial Weekend Barbeque and Silent Auction
Sunday May 30th 2010 Held in our Clubhouse Parking Lot
Dinner served 3PM - until sold out - Bar opens at 2:30pm



Terry and Nancy Buterbaugh
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Kelly Ann Dayton Arrives
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Resort Improvements
New Fuel Dock by Memorial Day
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President's Message

by Jim Money

Summer is here! So what has been happening around Oak Shores since we last talked? Our County Supervisor Mr. Frank Meham, held a town hall meeting at our clubhouse last month and will have another meeting in September. Of major concern are the Quagga mussels issue and its possible contamination of our lake. Our staff has held training sessions in order to conduct inspections at our gate. These inspections are not very invasive and should be only a minor inconvenience. Other topics discussed in no particular order were:

- ♦ the increase in boat fees from \$85 to \$100 per year by Monterey County and what benefits to the lake would result (ha);
- ♦ The new "Oak Hill" market just off G-14 by Heritage Ranch and the Cappy Culver School should open the month of May, prior to Memorial Day; (See article on Page 6)
- ♦ The major improvements to the marina at the Nacimiento Resort including the new marina gas station.

On the drive out from Paso, you will notice new power poles and lines. This is to provide more reliable power to Heritage Ranch and Oak Shores areas. Not sure how this works as line only goes to Heritage Ranch. Another mystery to solve is Norcast (our potential high speed internet provider) who has been unable to secure approvals from AT&T that is delaying high speed internet to our community. It should be noted that we have over eighty people signed up for service and only sixty were required.

The new and improved playground at the clubhouse is well under way by our staff (planned and budgeted for this year). The wooden floor in the clubhouse has been resurfaced and finished. Our new water/soft drink machine should be installed by the time you read this (thank you Recreation Committee). Be sure and visit your clubhouse area during the Memorial Day BBQ and see all these significant improvements along with greeting all your friends and neighbors at Oak Shores. Last but not least, the miniature golf course major overhaul and face lift is under way, Big Job for our volunteers (they could use some help).

Until next time safe journeys
Pres \$



A Message from the Manager

By Dennis Javens



I hope this newsletter find all of you in good health and ready for a fantastic summer at Oak Shores. The staff has been working hard to get the community ready, for what we see, as a very busy summer. Some of our projects that you will see when you arrive are:

Public Marina - all the repairs from last October's storm damage have been completed; the docks are all in place and ready for your enjoyment. Since this will be a busy boating season, strict enforcement of the Oak Shores rules on the use of the slips and docks will be followed. Please let your guests and renters know of the rules before they arrive.

Playground at the clubhouse—we have a new very fancy playground at the clubhouse that your children will truly enjoy. Since the playground is next to a busy street and parking area, we ask that all parents please keep an eye on your children for their safety.

Front Gate Improvements - We are making changes to the entrance to the community before the Kiosk. When you arrive you will notice that the owner and guest lanes have been freshly painted allowing for a better flow of traffic to the Kiosk. We have also widened the Owner's lane at the Kiosk allowing the owners to get past larger vehicles in the guest lane.

Golf Course—the outstanding volunteers in the community have been working on upgrading the look and feel of the golf course.

Quagga Mussels—as you make your drive to the Lake you will see signs advising you that your water craft is subject to inspection for the nasty Quagga Mussels.

THINGS TO REMEMBER

As of April 1, 2010, we are strictly enforcing our access control policies and procedures. All vehicles that enter the community must have a current Oak Shores sticker for owners, and a guest pass for your guests. We will be issuing citations for vehicles in the community without proper identification. Your assistance in this matter is greatly appreciated.

Weed Abatement - County code requires that all lots complete their weed removal by June 10th of each year. Code enforcement will be issuing citations to those who fail to get this done. Let's all do our part. Cal Fire will also be inspecting lots that have not complied with the June 10th deadline. The Weed Wackers List of candidates to hire is included in this edition.

Fire Season—staff is taking measures to stop vehicles from entering the adjacent Oak Shores II property during the summer. Why? The owners of that property are not doing any weed abatement and thus the fire hazard potential in that area is extremely high. We are doing this to prevent a wild fire being started by a vehicle. Please be careful when approaching these locations as damage could be caused to your vehicle.

Quagga Mussel Inspection - staff have been trained to inspect for the presence of the Quagga mussels on watercraft entering the community. Each person bringing a boat into the community will be required to fill out a self-certification form before they enter the community. Any boat that we suspect is infected will not be able to launch on any Oak Shores ramp until they are clean and dry. If you try to get into the lake with an infected boat, staff will call Fish and Game who will impound your boat and also issue a fine. **This is serious please respect the lake.** Please refer to the information in this newsletter for further information.

Being a good neighbor—Please come to the lake to enjoy the weather and the water; however, remember

(Continued on Page 13)

Meet Your Neighbors Terry and Nancy Buterbaugh and "Grammy"

By Janice Gillenwater and Nancy Feltman



Terry and his wife, Nancy, are part-time residents at Oak Shores. Terry is "The Man" who designed and built the miniature structures at our golf course.

They were born and raised in the Pittsburgh area of Pennsylvania and met at the University of Pittsburgh where Terry graduated in engineering. During the Vietnam era from 1968-1972, he served as Captain in the Air Force targeting ICBM's. So how did Terry go from targeting ballistic missiles to designing and building miniature structures at Oak Shores golf course?

After serving four years in the Air Force, Terry went to work for Westinghouse in Pittsburgh. He was transferred to San Jose where he worked for 20 years. During that time he designed nuclear plants, and for the last 16 years of his career was a manufacturing engineering manager. He retired in 2004 after 33 years with Westinghouse.

Terry and Nancy lived in San Jose for 20 years. Nancy worked as a teacher's aide with orthopedic handicapped children for 18 years. They have 3 children and 3 grandchildren: Bryan, Michelle and husband Shawn; Eric and wife Kanani and their children, Sabastian 13 yrs. old; Maheila 2 yrs. old; Maui 1 yr. old.; and two grand puppy pugs. All live in the Central Valley.

When Terry's and Nancy's close friends built a home in Nipomo, they decided to follow them and also build a house. Terry discovered Lake Naci while on a fishing expedition with his friend. They love touring the Central Coast, love Oak Shores, and in 2000 had a house built for them here. They have the best of both worlds with Nipomo being close to the beach and their house on the lake. Nancy's mom, "Grammy", almost 92 years old, lives with them.

While staying at their Oak Shores home Terry would take his grandson, Sabastian, to the miniature golf course. It was starting to look neglected, even though he says, "whoever built it originally deserves a lot of credit; they did a wonderful job". Some of his golfing buddies that he brought up to the lake egged him on to replace the structures and spruce the course up. His friends started coming up with some interesting themes; it mushroomed to a point where Terry took on the challenge. He worked on this project in his garage but says, "it has never been work for me because it was so much fun". He thoroughly enjoys this project and gets great satisfaction watching those who play on the course, especially the kids. His face lights up when he talks about it.



Terry is currently refurbishing the entire golf course along with help from the "great Oak Shores Volunteers", which he truly appreciates. They will be replacing each hole with new boards, carpet and newly repaired and painted structures. He is looking forward to the results, as we all are.

Terry and Nancy have hobbies that keep them plenty busy. Nancy likes to paint and takes her beautiful projects to local craft boutiques. They both participate in all the Oak Shores' fundraisers. Nancy says she loves the diversity of Oak Shores with activities for everyone from the lake, the pool, the golf course to the library. Terry has a bass fishing boat; he loves to fish and play golf. They just put an order in for a new Pontoon boat and are looking forward to enjoying the lake – once they figure out how it's going to fit in the garage along with their other toys.

Their first priority for having fun is spending time with their grandchildren and riding around Oak Shores on their golf cart to check up on what's happening. From all of us that enjoy the golf course, thank you Terry for your time and energy in creating a fun place to play.



Keeping Quagga/Zebra Mussels Out of Oak Shores

By Brent Frank

We all need to be educated about this very destructive mussel outbreak in the United States. These mussels have infected lakes and rivers North, East and South of us. There are now many infected locations within driving distance of our lake.

Recreation-based industries and activities are affected by the mussels which take up residence on docks, buoys and boats. For boaters, Quagga/Zebra mussels increase drag, clog engines causing overheating.

Boaters should anticipate inspections at launch ramps around the state. Please note that the Department of Fish and Game is not responsible for these inspections. It is important to remember to always **CLEAN, DRAIN AND DRY.**

Lakes and Rivers that have been infected and are within driving distance are our biggest concern. Fishermen and Skiers/ Wakeboarders, Jet Skis etc. all have the potential to transport the Quagga and Zebra mussels within the bilge, live wells, ballast, motors from infested waters to our lake.

What are they and what harm do they cause?

Quagga/Zebra mussels accumulate organic pollutants within their tissues to levels more than 300,000 times greater than typical concentrations in the environment. (continued on Page 17)

LOGOS Gift Store

It's time to open **LOGOS** again for the summer season! We have many new and stylish fashions in stock, including men's and women's tees with great graphic designs. LOGOS will also carry golf putters and other specialty items. One of our part-time residents has written a delightful children's book about our lake, and we will be making that available also.

Please come in and check us out... LOGOS is a great place to shop for gifts. Open 11-5 Saturday and Sunday, from Memorial Day through Labor Day located at the OSCA clubhouse. If you would like to shop off-hours, just call any of the numbers listed on the LOGOS door. We will be happy to let you in to browse. All of the store proceeds go toward amenities in our Oak Shores community. LOGOS is staffed by volunteers, and we are always happy to add to our staff!

2010 Weed Cutters List

**Remember Weed Abatement Deadline
is June 10th every year!!**

Chris Kirk (Weeds-be-Gone)	238-0046
Fred Escalera - Oak Paradise Const.	423-1525
James Casella	472-2440
Warren Musser	472-2440
Johnnie Smith/Brenda Potter	472-2680
Aaron Dick	472-2086
Jennifer Divine	831-320-9182
Josh Marmolejo	472-2758
John West	472-2045
Brian Lima	831-238-0965
Drew Enfield	472-2458
Fred & Younger Davis	472-2049
Greg Walker	472-2005
John Fitzpatrick	472-2054

Contact our office at 805-472-2233 or visit the website at www.oakshores.us for more information.



Oak Hill Center, Near Heritage Ranch, Opening Soon

By Bob Chute, Editor of the Paso Robles Magazine

(Editor's Note—The following are excerpts from Bob's article in the Paso Robles Magazine updating information about the Oak Hill Shopping Center scheduled to be open in May)



"Oak Hill Market" is not your small corner out-in-the-country grab-and-go kind of place, but a true service oriented 25,000 square foot market geared to meet the needs of the underserved area with, what Milt (Souza, the developer) describes as, "going back to the basics; Service, Selection and Responding to the needs of the residents out here."

Oak Hill Center is located across the street from Cappy Culver Elementary School, very close proximity to Heritage Ranch and much closer than anything in town for those residing in Oak Shores or any other "out here" location. It's being built in two phases: Phase one includes the market as the anchor;

Richardson Properties has leased a portion of a 5000 square foot space alongside the market and will be opening at the same time, as will a Fill 'N' Save gas station, following shortly thereafter.

Milt is being very particular in leasing space in the project and says, "It's going to be nice. I want to be sure they will provide service and needed quality goods for these residents." He has had discussions for a medical quick stop type location, a remote post office, a beauty salon, a hardware store, and restaurants, among others. For leasing information check out TheOakHillCenter.com.

Phase two of Oak Hill Center will include: A two-story building, with 6200 square feet on each level; three buildings of 2500 square feet (3a), 800 (3b), and 1200 (3c); and two stand-alone buildings of 4500 and 5500 square feet respectively, to be built as they move forward with leases.

Joining Souza are long-time friends and fellow Food 4 Less veterans Chris Martin and Brad Theetge. Chris will manage Oak Hill Market after working with Milt since the original Food 4 Less opening in 1989. After the sale in 2006 he's been with Trader Joe's and Spencer's Markets to keep up on trends in the field with the long-term plan to be back with Milt when the Oak Hill Market opened. "This is Milt's dream," said Martin, "To own and operate a unique, full service store within a community. We've worked together for years; it's going to be fun."

"We don't have titles on our business cards," said Milt. "We all just do a lot of things and wear a lot of hats. What needs to be done will get done." Milt has utilized a local contractor and local subs to build his dream center. "Like I've said, this is my passion. This is what I've always wanted to build. The three of us and our crew intend to provide a memorable experience for our customers. We're independent, not restricted in any way...if our customers want a specific product, we'll do our best to get it. We are the decision makers, we're not handcuffed by chain store restrictions."

Brad handled all three Food 4 Less stores and supervised the Meat Departments. He will take over the meat shop, his true passion, at Oak Hill Market. "Brad knows beef," said Milt. "He's from Nebraska and has an old-fashioned philosophy of purchasing and presenting superior meats with good old-fashioned service." Want a particular cut of meat? They'll provide them as you like them. "He's also bringing his sausage maker and we'll provide our own corned beef...this is going to be a flashback to the good ol' days of meat markets."

(continued on Page 14)



Dan In the Vines Christian Lazo Winery

By Dan Del Campo



Have you ever tasted a wine that was just magnificent and decided that you had to go to the winery? Have you ever noticed a magnificent winery under construction and decided when it opened you'd go there and when you did, the wines disappointed but the facility was magnificent? The wines must be the focal point.

Christian Lazo Winery has one of the smallest and unassuming wine tasting spots in Paso Robles. What it lacks in opulence is made up in their wines. In the past when you wanted to taste their wines you had to go to San Miguel to a restaurant where they occupied a bar in the back. Now they are in town and easy to get to. Steven Christian and Lupe Lazo, husband and wife, own the winery.

The wines are small production varietals from twenty-five acres of which ten acres are from the famed Richard Suaret Zinfandel. The other acres are planted with Barbera and Petite Syrah. At my last visit I tasted the 2004 Paso Robles Zinfandel. It has that higher alcohol percentage, but that did not overpower the fruitiness and that characteristic pepper finish. I also detected some nuttiness in the flavor that added to its smoothness. This Zin would be a good choice when it's late in the day and you're sitting on the deck watching the sun go down. Add in some Italian Pecorino cheese and some dry salami and mellow out.

The 2006 Paso Robles Zinfandel is a heartier vintage. It is very dark and has a richness that is evident on your first sip. In fact you might want to let the wine linger in your mouth and feel the texture. There is some complexity to this vintage that will have a distinct difference for any Zin fan. The 2006 should even improve for a few more years if you can wait.

Now for all you pasta lovers you must have the 2007 Paso Robles Barbera. To make this a great match, the sauce has to be a hearty meat sauce. This Barbera has some sweetness in the fruit taste with a finish that brings out some mocha. So in my opinion, take a bite of crusty garlic bread, get a fork full of pasta, and then follow it immediately with the Barbera. Then repeat this exercise many times.



Finally, if you have some tarty homemade cherry pie for desert, you need to have a glass of the Petite Sirah. The combination brings out the spice and cinnamon flavors of the wine. So get over to the Christian Lazo at 840 13th Street in Paso. Lupe is waiting to give you a 30 second tour of the tasting room and great experience with the wines. See ya at the Lake!

Nacimiento Resort Improvements

by Randy Feltman

I spoke to Casey Nielsen, the Lake Nacimiento Managing Ranger for Monterey County at the Resort, about the major improvements underway at the Marina.

The docks and boat slips have been completely replaced with new, wider and much improved structures. There is a new Marina Store. Construction is still ongoing, but much of it is expected to be completed by Memorial Day. There will be a new and much-improved fuel station at the Resort Marina by Memorial Day. New slips will be available to rent on a daily basis (\$30), weekly (\$125), monthly (\$150) and annually (\$1,900, this includes both the resort pass and annual lake pass). There are also new bathrooms at the marina and upper parking lot, a fish cleaning station and the day parking area has been repaved.

Casey also indicated that many of the Center Buoys have been replaced and all the 5mph buoys have been replaced with new fiberglass models, and the restaurant will be open all summer with a new menu.

Right in Our Own Backyard

By Cathy Anding Wolfe



It is very hard to believe that by the time you are reading this, Memorial Day—the end of May—the great season of “laketime”, has arrived! (Of course, we all know that any season is the great season of “laketime” at Oak Shores!!) And with Memorial Day festivities, the July 4th holiday time and all the pleasures the lake has to offer, what better time to give a big “heads up” to the end of July happenings that some people don’t even know about...until NOW. I am speaking of the California Mid-State Fair, in Paso Robles, which runs from July 21st - August 1st 2010. It is known as the “little fair with the biggest entertainment”, and has continued that commitment for over 40 years, bringing fairgoers from all over the state as well as Nevada and Arizona, just to enjoy it’s fun!! This year’s theme is “Endless Summer Fun” (hmmm, sounds like Oak Shores to me!!).

Maynard Potter, who recently passed away, became the manager in 1968 of the San Luis Obispo County Fair, in Paso Robles, and served in that position for 25 years. He was credited for being the first fair manager in the nation to bring named entertainment to a fair. The California Mid-State Fair was lauded as the largest entertainment fair IN THE NATION, bringing top acts like Kenny Rogers, Bob Hope, George Burns, Dolly Parton, Bob Dylan, Rod Stewart, Gallagher, Lionel Richie, and Alabama. Yet, it still remained an affordable, family-oriented attraction that showcased agriculture. The fair managers have continued to follow those traditions. There have not only been the grandstand concerts, but free entertainment on the other 4 stages as well. Traditionally the entertainment has been over-the-top, and this year’s line-up is no exception.

As of this writing, all concerts and entertainment has not been announced. But, just to give you a heads-up for getting the best seats available, this is what is booked so far: July 21– Justin Bieber, (16 year old Justin is the first solo artist in history to send four songs from a debut album into the Top 40 of the Billboard Hot 100 prior to the album’s release... & with special guest Sean Kingston; July 22–world renown ventriloquist, Jeff Dunham, along with his characters, Jose Jalapeno, the NASCAR loving, redneck Bubba J, and the bumbling skeletal Achmed the Dead Terrorist, continues to play to sold out venues holding 10,000 and more; July 23—for those who love Rock, Rap, Reggae & Funk—there’s 311, The Offspring plus special guest Pepper; July 27–Singer, songwriter Toby Keith (whose had a #1 hit every year in his 16 year career) along with special guest Trace Adkins, (besides a great country singer he is also a 2-time finalist on “The Celebrity Apprentice”) ; July 28–2-time Grammy award winner, CMA’s Entertainer of the year and Male vocalist of the year (3 times) Keith Urban, with special guest Kris Allen; and July 30–Kenny Loggins, too many awards to name in his 40 year career; plus of course July 31–the Country Rodeo Finals. The free stages are showcasing some great talents too. The 40th Anniversary Tour of AMERICA will be highlighted on the Frontier Stage on July 21. Some of their classics include “A Horse With No Name”, “Ventura Highway” and “Tin Man”. Other shows throughout the fair dates include Stealing Angels, Julianne Hough, Smash Mouth, and the legendary Chubby Checker (still doing the twist!!)

But, a fair isn’t a fair without the usual fair “barkers” selling mops, cookware, and cleaners for cars and boats, leather goods and jewelry too. Don’t forget to watch the kids’ FAA animal judging (cows, pigs, sheep, & more), or view the winners of the photography competition, the quilts and sewing, flower arrangements, & cake decorating competitions. And how could a fair be a fair if it didn’t have a carnival? So, of course, this one’s got a big one. But what is the best part of a fair? Yep, it’s the food and drink—all the junk food, beer and wine one could want—all in one place. From corn dogs to snow cones to cotton candy, from Tri-tip sandwiches to baby-back ribs and Chinese food platters, and BBQ Corn on the Cob (in the husk) to Turkey Legs. Yes sir, there is nothing like the fair in Paso Robles. Afterall, it’s an event Right In Our Own Backyard. For more info, entrance fees and concert tickets, log onto CaliforniaMidStateFair.com



TIPS OF THE TRADE



I thought in this issue I'd share some of the tips I've picked up over the years and in my cooking classes. I hope you'll find them helpful and maybe pass them onto your friends and family.

Cottage cheese will last 7-10 days longer if you store the container upside down. When you open cottage cheese, spores enter from the air and live on the oxygen layer. When you turn the cottage cheese upside down and allow it to fall to the top of the container, you eliminate a good percentage of the oxygen layer. Many of the remaining spores then suffocate and the ones that remain cannot grow as fast.

Tomatoes will store longer if you store them stem side down on the counter. Purchase tomatoes that say "vine ripened" and don't store them in the refrigerator.

When the temperature drops below 50 degrees the acid in the tomato deactivates causing an almost complete loss of flavor and aroma.

French bread gets stale very fast because it is made without fat. The fat content in bread tends to slow down the loss of moisture and keep it softer by reducing the percentage of gluten from forming too strong a structure. French bread may get stale after only 5-7 hours which is why the French purchase their bread supplies at least twice a day and why when we buy a French baguette, it's always rock hard the next day.

Pancakes will taste even better if you add one tablespoon of REAL maple syrup to the batter. Try substituting club soda for the milk or water in the recipe for the lightest pancakes you've ever tasted.

Cantaloupe is best purchased between June and September. They should be round and smooth and have an even yellow color netting with little or no green. Melons should be left at room temperature to ripen as they will not ripen in the refrigerator. The aroma will usually indicate if the cantaloupe is ripe and sweet then refrigerate as soon as possible. If you shake a ripe cantaloupe the seeds should rattle.

Eggs can be stored in the refrigerator for 2-4 weeks depending on storage methods. Always store eggs in a closed container or the original carton for longer life. If they are stored with the large end up they will last longer and the yoke will stay centered. Your carton may have a sell date. If not, there may be a 3-digit code that was placed there the day the egg was packaged. The code pertains to the day of the year that the egg was packaged. January 1st would have a code of 001 meaning that is the first day of the year. February 1st would be a code of 032 since there are 31 days in January.

Fruit that should be stored on the counter: apricots, avocados, bananas, cantaloupe*, kiwis, mangos, nectarines, papayas, peaches, pears, pineapples, plums and tomatoes. Once they've reached their peak ripeness these fruits can be stored in the refrigerator to prevent over ripening.

CANS FOR CANINES

Let's make 2010 another great year to help our local animal protection and support agencies. Please continue bagging your aluminum cans and plastic bottles. Call me or drop them off on my driveway. I will match every dollar raised and donate the money to charities that help animals in need. Please join me in helping our furry friends. It's so simple, and you'll feel good knowing you're helping to bring hope and loving care to an animal in desperate need. Cindy Peyton, 472-2025, 2302 Lakeview Dr.

DON'T FORGET to click on the www.theanimalrescuesite.com daily. It's FREE! All you do is click and the sponsors donate to an animal living in a shelter. Keep the address in your favorites or inbox and click daily!



Oak Shores In Pictures



MUCHO
THANKS TO
THE MANY
VOLUNTEERS!

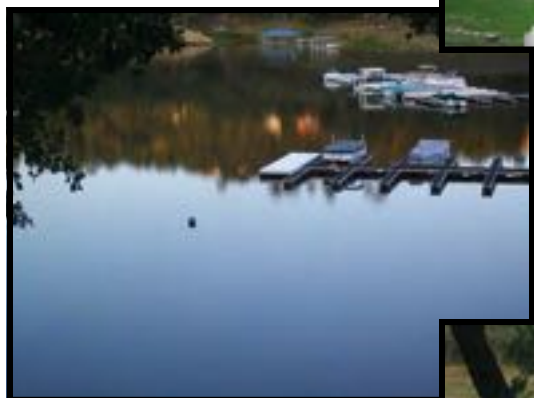


CHECK OUT
THE **NEW**
GOLF COURSE
AND
PLAYGROUND



*MANY MORE
IMPROVEMENTS
OAK SHORES !*





WHAT A
DIFFERENCE
A MONTH
MAKES



A FACE ONLY A MOTHER
COULD LOVE



THEY LOVE OAK
SHORES TOO!



Photo by Marcy Clark, runner up



IT'S A TRADITION...
SO DON'T MISS THE
FESTIVITIES



Photo by Marcy Clark, runner up



Eagles Part 1

By Ginny Becchine



Haliaeetus leucocephalus is a bird of bad moral character. He does not get his living honestly. You may have seen him perched on some dead tree near the river where, too lazy to fish for himself, he watches the labor of the Fishing Hawk; and when that diligent bird has at length taken a fish ...pursues him and takes it from him. Ben Franklin had no respect for the Bald Eagle. But, unlike Ben Franklin, Native Americans respect and value the eagle. To them the eagle represents the Great Spirit and eagle feathers are sacred. We should respect the Bald Eagle; it is the second largest bird of prey in the United States; only the California Condor is larger. And, of the 59 species of eagles in the world, only the Bald Eagle and the Golden live in North America.

The female Bald Eagle is slightly larger than the male and can weigh up to 14 pounds and have a wingspan of up to 7 feet. While both the male and female have similar plumage (blackish brown back and breast with a white head, neck and tail), the juvenile is a mixture of brown and white. It takes the juvenile 5 years to acquire full adult plumage and to be ready for breeding.



Bald Eagles mate for life and if one dies then the other will find a new mate. Their nest is the largest of any bird in North America, and it can grow to be 9 feet across and weight 2 tons. It takes from 1 to 3 months to build the original nest and once built, a pair will continue to use the same nest year after year. Each year the pair just keeps adding more and more sticks and the nest becomes larger and larger. One well-studied Ohio nest was used for 34 years, until the tree finally blew down. Since Bald Eagles live about 30 years, this nest was obviously occupied by more than just one pair.



The eagles have elaborate aerial courtship displays and their flying includes swoops, chases, and something called the Cartwheel Display. In this display the pair flies to a high altitude, lock their talons together and then tumble and cartwheel towards the ground. A few feet from the ground they break apart and fly upwards. There have been cases of pairs hitting the ground and remaining locked together for hours. Eventually they get unlocked and just fly away, seemingly unharmed.

Mating occurs not in the air but on the ground or on a branch close to the nest. A few days later the female lays the first egg. She can lay 1-3 eggs and then for 35 days both male and female incubate the eggs. Once hatched the eaglets grow rapidly; they add one pound to their body weight every four or five days. They are fed by both parents and have to be ready to leave the nest by about 10 weeks of age. A few weeks before they will fledge (leave the nest) they start flapping around getting ready for their first flight and within days of their first flight they fledge. If the eaglets remain in the nest too long, the parents encourage the eaglets to fledge by flying around the nest carrying food.

Disturbances in the area of the nest can cause problems during the entire nesting cycle. If disturbed, the adults could abandon the nest completely or leave the eggs or young unprotected. When they are older, if disturbed, the young could try to fly away before they can actually fly. You know how high the nest is at Oak Shores...the eaglet has no change of survival if this happens.

After fledging the young birds remain in the vicinity of the nest and are almost completely dependent on their parents for food. The babies watch their parent's fish, but the first fish they "catch" are carcasses on shorelines, and then they move up to picking up dead fish floating on the water. Six weeks later they leave the nesting territory and are on their own. Want to know where they go? See my article in the next Oak Leaves.

Happy Birthday Beautification Committee!

By John Watkins

It's been about a month since we celebrated this committee's first birthday! And what a year it has been! The Beautification Committee was formed to bring artful and continuing design vision to the projects while upgrading and maintaining the facilities within Oak Shores. Our committee includes incredibly talented residents who are all so willing to give generously to our community. This talent makes bringing good design and well thought out projects to the community a fun endeavor for all involved.

The projects that the committee takes on are varied; some are budgeted refurbishing needs that are part of the scheduled expenses that keep our community refreshed and up to date. Others are committee recommended improvements that the group designs and funds using money generated from our silent auction. Our silent auction and bake sale is our annual fundraising event, under Rusty Lipscomb's direction, has piggybacked with the recreation committee's Memorial Day BBQ. With our hard work and the generous contributions from residents, \$2,685.00 was raised last Memorial Day. At this writing \$1,847.56 of that money was used to fund improvements within our own community.

We are all very proud of the progress we have made this year to make living and playing within Oak Shores a special experience. Some of the projects that we completed this past year are:

- ◆ Concept and traffic study for the long-term gate renovation project
- ◆ Selection of a color palette for community buildings and signage
- ◆ New community signboard
- ◆ Gate area clean up and painting of fences office and kiosk
- ◆ Gate office exterior decor, bench, plants and lights
- ◆ Design of the new entry gate, pilasters and three rail fence
- ◆ Repair of fireplace hearth in the clubhouse
- ◆ Clubhouse revolving art gallery, now in its third showing
- ◆ Permanent interior plants for the clubhouse
- ◆ Interior flagpoles in clubhouse
- ◆ Roadway islands at gate
- ◆ Designs for playground fencing
- ◆ Painting of entry flagpole

We are a very fortunate community to have so many talented persons willing to work hard at improving Oak Shores. My sincere thanks to our committee - Toni Watkins, Rusty and Chuck Lipscomb, Nancy and Randy Feltman, Sandy Rice, Shari and Bob Sutherland, Janice and Randy Gillenwater and Connie and Gerry Main. I also wish to thank the Board and Management for their support, and the OSCA Maintenance Department for helping us to carry out the projects above.

Message from the Manager—(continued from Page 3) noise violations are treated very seriously in Oak Shores. When you party, please try and keep the noise down after 10 pm. Code enforcement will respond to noise issues and will be backed up by the San Luis Obispo Sheriff's Department. Have fun but respect your neighbors.

Recently we have experienced some graffiti around the community. We have turned over the pictures of the graffiti to the San Luis Obispo Sheriff's Department for them to track. This is a serious issue and will not be treated lightly.



(Oak Hill Center Continued from Page 6) Service—That's the plan, with that old-fashioned focus on quality and a modern-day focus on selection with an array of "is this in a grocery store?" kind of displays. They will offer an extensive collection of local wines, with wine tastings. "I've been working with the wineries in the area and we're providing them the opportunity to showcase their wines here in the store each day," said Milt.

Service—Think back to the days when the checker unloaded your cart for you. That will happen at Oak Hill Market with six checkstands. Service—Think of a full-service hot deli with a full kitchen including a rotisserie, smoker, deep fryer and catering available for most any event imaginable. That will happen at Oak Hill Market along with a full selection of sandwiches and more...plus they'll have tables set up outside to enjoy your lunch while taking in the view.

The market will also have a full fresh produce selection. "We purchase fresh local produce whenever we can, a lot it coming from Cal Poly, others from Santa Maria and other local farmers" said Milt. The new market will also have a combination/made-from-scratch bakery, "We will have fresh bread and custom decorated cakes."

For more information about Oak Hill Center or for an employment application, see TheOakHillCenter.com. For leasing information contact Richardson Properties at RichardsonProperties.com or (805) 239-9916.

New 2010 Quarterly Big Shot Photo Contest

The BEST SHOT
will receive a Logos Gift Certificate,
be featured in the OAK LEAVES...

PLUS,
the Best of the Year
will be the Front Cover Picture of the
2011 Oak Shores Phone Book!

You may submit more than one photo

Judging by an outside
Professional Photographer
Submit Photos By May 1, 2010 to
CathyAtTheLake@msn.com

...BE A BIG SHOT...

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

Drew Enfield

Oak Shores has just lost a wonderful boy who was loved by everyone who knew him including his many neighborhood friends. Drew Enfield was only 15 years old when he died suddenly of a very rare and aggressive form of leukemia. Drew will be missed by all. Our thoughts and prayers are with the full-time residents of Oak Shores, parents Terry and Todd and sister Shelby during this difficult time.

Dane Beck

Many Thanks

*Thank you so very much for your
Love and support and attendance at
the Memorial Service for our son
during a very difficult time for us.
You're all such wonderful friends and
will never be forgotten.*

*Roger & Marlene Tulk
Steve & Diane Richardson*



**OAK SHORES AREA RESIDENTS
FREE FOOD - GOOD FOOD
A MONTH'S SUPPLY AT A TIME
YOUNG PEOPLE/SENIORS
INDIVIDUALS AND FAMILIES
FIRST TUESDAY OF EACH MONTH
1PM UNTIL 5PM**

**HERITAGE RANCH REC BARN
United States Department of Agriculture
SLO Food Bank**

The Food Bank Coalition of San Luis Obispo County supplies food once a month in most communities to families and people of all ages through its USDA Commodities Program. From Paso Robles to Nipomo, from Morro Bay to California Valley, people in need come to community centers, churches, senior centers and veterans halls to receive food. The USDA provides canned fruits and vegetables, soup, pasta, cereal, juice and meat. The Food Bank adds bread, pastries, dairy products and produce to ensure everyone gets a good variety including fresh food.

Recipients are asked to bring proof of county residency in the form of a driver's license, utilities bill or other piece of mail with their address. The only other step is to 'self-certify' that household monthly income is at or below these levels: One person: \$1,300/month, Two people: \$1,750/month, Three people: \$2,200/month, Four people: \$2,650/month.

**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
E-Mail—djavens@oakshores.us
sdayton@oakshores.us

Summer Gate Hours
24 hours seven days per week
Gate Phone 805-472-2230



Kelly Ann Dayton was born to proud parents Jake and Stephanie Dayton on Friday, May 7 at 10:50 pm. Kelly Ann weighed in at 8 lbs 13 ounces and is 21 1/4 inches long. Kylee is a very proud big sister. Kelly Ann and Stephanie are doing well. Contact the OSCA Office for updates.

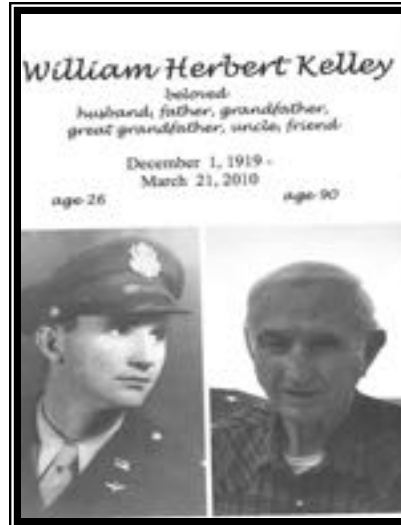
**Oak Shores Christian Fellowship
A Bible Based
New Testament Church
Non-denominational Weekly Service
8:30a.m. Sunday at the Clubhouse
Pastor Dr. Ed Bedrosian 238-9240**

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

MEMORIAL WEEKEND SILENT AUCTION

Last year's Silent Auction was a great success. Our 2nd annual SILENT AUCTION/BAKE SALE will be held along with the Memorial Weekend BBQ upstairs at the clubhouse between 3 and 5:30 PM. There are a wide range of new and exciting items and they are always great buys. Also, our homemade BAKE SALE items are sure to please everyone! We are still looking for donations of every type and always need more bakers. For information call Rusty at 472-2717. We look forward to seeing you there!



Dear Friends & Family,

Longtime home-owner in Oak Shores, Bill Kelley, passed away on March 21, 2010 in Los Osos. He leaves behind a wife of 68 years, Marianne, sons John & Todd (Dianne); grandchildren

Ryan, Erin and Patrick; and great granddaughter, Brynn.

Bill and his family cherished their time in Oak Shores. Our heartfelt condolences go out to the entire Kelley family.

OAK SHORES PROPERTIES FOR SALE

HOMES			LOTS		
Address	Bd/Ba	Price	Address	Lot Size	Price
2636 Pine Ridge Rd.	2 / 1	\$ 279,900	2603 So. Captains Walk	5940sf	\$ 45,000
2360 Rough Rd.	3 / 3	\$ 349,900	2621 Crows Nest Loop	6600sf	\$ 49,900
2438 Captains Walk	3 / 3	\$ 356,250	2577 Oak Shores Dr.	6700sf	\$ 59,000
2372 Rough Rd.	3 / 3	\$ 385,000	2308 Ridge Rider Rd.	5490sf	\$ 65,900
8269 Anchor Way	3 / 3	\$ 449,000	2469 Captains Walk	5800sf	\$ 75,000
3114 E. Beach Cir.	4 / 2	\$ 475,000	2449 Captains Walk	4270sf	\$ 99,000
2644 Pine Ridge Rd.	4 / 2	\$ 499,900	2474 Captains Walk	5660sf	\$ 99,000
2443 Captains Walk	3 / 3	\$ 515,000	2652 Tree Trap Rd.	5001sf	\$ 115,000
2523 Shoreline Rd.	2 / 4	\$ 600,000	2505 Shoreline Rd.	6880sf	\$ 115,000
8128 Smith Point Rd.	3 / 3	\$ 675,000	2505 Captains Walk	6926sf	\$ 115,000
3122 E. Beach Cr.	3 / 2	\$ 755,000	8101 Boat Hook Rd.	6500sf	\$ 129,000
8136 Smith Point Rd.	4 / 2	\$ 784,000	2585 Captains Walk	5600sf	\$ 130,000
8732 Bluff Ct.	5 / 6	\$ 997,000	2591 Captains Walk	6300sf	\$ 150,000
2719 Lookout Loop	5 / 4	\$ 999,000	8137 Smith Point Rd.	9500sf	\$ 250,000
2880 Lands End Rd.	5 / 6	\$1,350,000	2624 Captains Walk	8000sf	\$ 325,000
			Oak Shores Dr.	1.5 ac.	\$ 175,000
			Oak Shores Dr.	3.57 ac.	\$ 250,000
			Old West Way	41.65 ac	\$ 595,000



(Quagga/ Zebra Mussels Continued from Page 4) The mussels' wastes significantly lower the oxygen levels, lowering the pH to an acidic level and generating toxic byproducts. The mussels have also been associated with outbreaks of botulism poisoning in wild birds.

Zebra mussels heavily colonize hard substrates while Quaggas colonize both hard and soft substrates. It appears as though Quaggas colonize deeper than Zebra mussels, infesting a wider range of habitats. In locations where both mussels exist, the Quagga mussel appears to compete with the Zebra mussel, eventually replacing it. Quagga/Zebra mussels clog water intake structures, such as pipelines and screens, reducing pumping capabilities for power and water treatment facilities.

What are we doing to avoid infection into our lake?

Oak Shores will be visually inspecting all boats coming into our community. Any boat suspected of being infected with the mussels and or larva will be turned away from the gate entry and CF# reported to CA Fish and Game. We are told that Fish and Game will impound the boat (at boaters expense) and quarantine that boat until further study and remedies have been performed.

If you suspect you may have a boat infected, please review the website/chart below with recommended dry time <http://www.100thmeridian.org/Emersion.asp> You can also read/download Boat Cleaning procedures for your boat from this link

<http://www.dfg.ca.gov/invasives/quaggamussel/>

Recreation Update

By Janice Gillenwater Recreation Committee Chairperson



The upcoming weekly activities are Tuesday Nights at the Pool, Thursday Pontoon Boat Nights .

Memorial Day BBQ will be on Sunday May 30th. Dinners served at 3pm until sold out. There will be a silent auction for all of us to enjoy. Come out and support your community!

Bunco and Bingo will be taking the summer months off since everyone has such busy schedules and are on vacations during the summer months. Both will be starting up again in September. If you are interesting in joining in on the games please call me for more details. We would love to have you.

I am excited to announce that we have just ordered our new Soda/Water Vending machine for the Clubhouse/ Pool area. I am expecting it within the next few weeks. It's exciting to have a machine with water in addition to soda as many of you have requested water in the past.

The golf course project is underway and I want to thank all of the many volunteers that come out and help in any way Projects like this that are a lot of hard labor and dedication goes in to getting the project completed. THANK YOU VOLUNTEERS!



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**June 2010
Winning Photo
“Call of the Wild”
Marcy Clark**