



Bayshore Breeze

JUNE 2024

Photo by Karin Couch

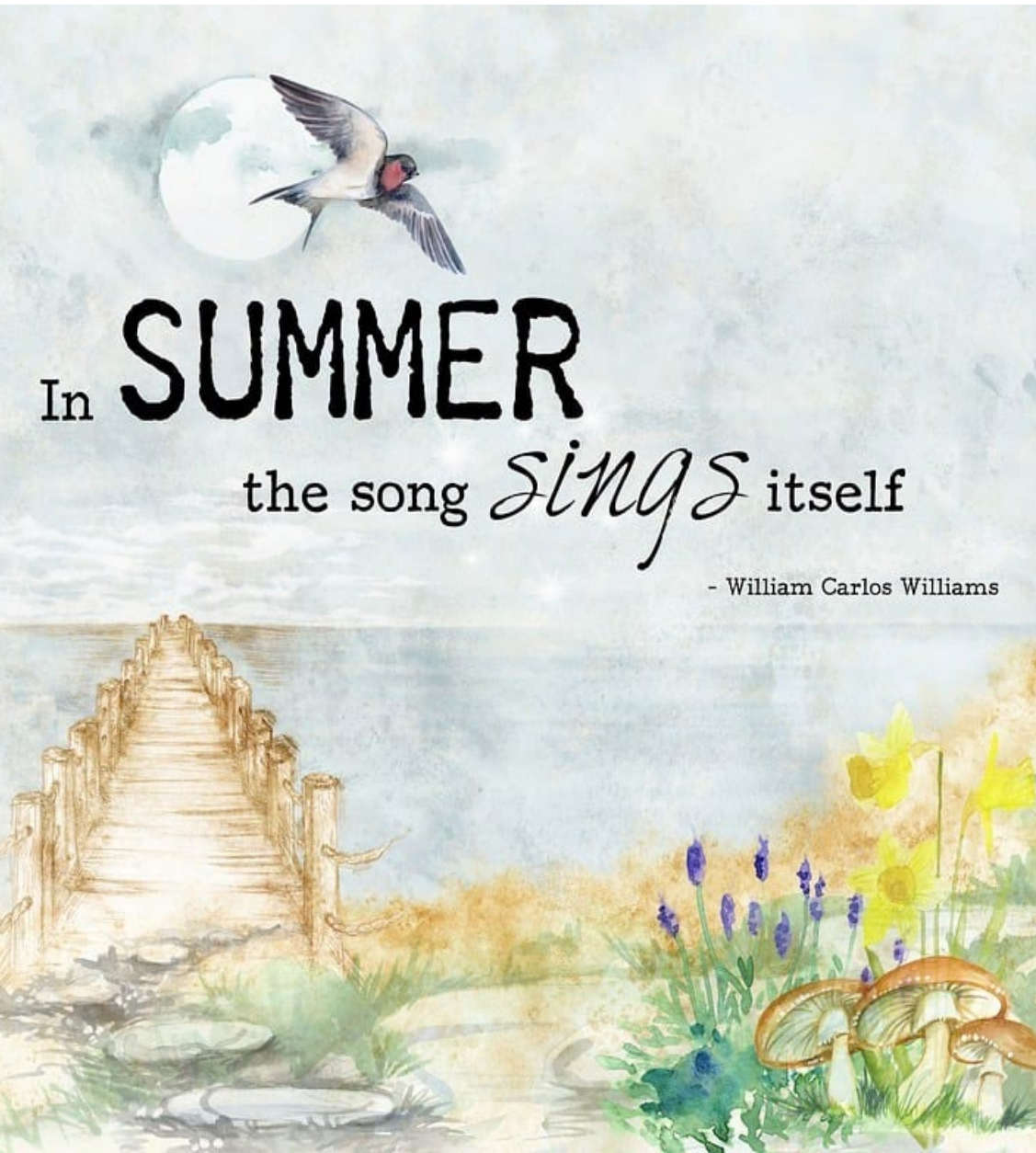
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Photo by Dave Smith

Editor's Message



- William Carlos Williams

Hello fellow Bayshorians!

“June is the time to lean into Summer”.

The board meeting was chock full of very important information regarding Bayshore to include but not limited to the financial future of Bayshore, the status of repairs and renovations on the clubhouse & much more. Bayshore is facing some very high hurdles in the very near future that may impact us all. Your voice is needed and all members should know what is being discussed to handle these issues. As always you can volunteer to work on various committees and take action and be a part of the solution.

Please feel free to submit stories or articles on any subject that you may be expert in or enjoy researching. Please keep articles to about 1 to 2 pages maximum. Make sure to add photos! As always, please send in any photos, recipes or ideas for articles for the Breeze via Kathy at office@bayshorebeach.com We LOVE to feature local photogs in the Breeze!!



President's Corner

Sustainability.

My long-term goal for Bayshore is to insure our sustainability. At this month's meeting we approved our fiscal year operating budget. Thanks go out to all the number crunching volunteers and staff that make this happen year after year. All of the amenities that you are used to as a Bayshore member are fully funded for this coming year. But, as any homeowner knows, maintenance can only be deferred for so long. It is time that Bayshore invest in capital improvements to keep our structures watertight and functioning. This process is going to require us to dip into our savings. We do this very carefully, evaluating and prioritizing every repair. We gather input from the members and walk through every bid we consider at our meetings. So please pardon our dust this fall as we work towards Bayshore's long term sustainability.

Joshua

Nature of Bayshore

How Do You Feel About Blackberries?



I think it is safe to say that here in Bayshore and perhaps all of Oregon, we have a love-hate relationship with blackberries. We love the berries but hate the bushes! Who doesn't like stopping by the side of the road and gathering a bucket or two of free berries or eating a homemade blackberry cobbler, pie, jam, tort or muffin? And who does enjoy the invasive thorny bushes?! Like them or not, since they are likely here to stay, perhaps it would be fun to learn a little bit more about these prickly delicious plants.

There are more than 370 species of blackberries found across the world. They have been growing wild in Europe, Asia and the Americas for thousands of years. In 1835, workers performing excavation work in Jutland, Denmark unearthed the body of a woman who had been preserved in the peat since approximately 500 BC.



Nature of Bayshore Cont.

After careful examination of her body and clothes, they found she carried blackberries with her as food. In the nineteenth century, American Judge Logan is credited with being the first person to breed blackberries and to develop the Loganberry, which is a blackberry and raspberry hybrid. His breeding was remarkably successful, thanks to the birds and wildlife that spread its myriad seeds and to its ability to root from its cane tips and its root fragments. In Oregon, we can thank Luther Burbank for introducing the Himalayan blackberry (named after its place of origin) into the Willamette Valley in 1922. We can attest to his success in breeding this blackberry plant because it's everywhere, including Bayshore!





Nature of Bayshore Cont.

We have predominately three types of blackberries here in Oregon: erect, semi-erect, and trailing. The trailing type, which includes hybrids like boysenberry and loganberry, is the most prevalent and accounts for 92 to 94% of all the blackberries grown in Oregon. Marionberries, another hybrid, are grown exclusively in Oregon and are sometimes referred to as the “king of the blackberries”. Oregon produces 28-33 million pounds of marionberries each year, which make them the most common blackberry in the state. They account for more than half of Oregon’s entire blackberry crop. Surprisingly, the word “blackberry” is not used everywhere. In some places it is called beneficial “caneberry”, which describes both the fruit and the bush (brambles), and in other places beneficial it is referred to as “blackcap”. Technically, the blackberry is not a berry at all. Instead, each little bump in the “berry” is a fruit, or “drupelet” containing its own seed. Interestingly, the blackberry is a member of the rose family and is closely related to the raspberry with one notable difference. When you pick a blackberry, the stem breaks off at the branch and stays with the fruit. When you harvest a raspberry, the stem stays with the branch.


Nature of Baysshore Cont.

If you're looking to strengthen your immune system, improve digestion, strengthen your bones, improve your eyesight, bolster the health of your skin, or enhance your mental function, consider eating more blackberries. Many health experts consider blackberries a superfood, which is its most redeeming quality! They're high in beneficial vitamins (C, B9, and K), minerals (manganese), and fiber. Adding to their superfood status is the fact they have the highest antioxidant (indicated by their dark color) content per serving of any food. One cup serving of blackberries has only 62 calories, 14 grams of carbs, and 1 gram of fat. Additionally, a 2013 study found that blackberry extract has antibacterial and anti-inflammatory abilities against some types of bacteria that cause oral disease. Practitioners of traditional medicine have used blackberries for centuries to facilitate childbirth and reduce the pain of labor. Currently, they are used in the beauty and wellness industry in the manufacturing of face wash, scrub, mask, & cream, lip tints & balms, and shampoos and conditioners.





Nature of Bayshore Cont.



Despite what some may think, not all blackberry plants are considered weeds. The Himalayan blackberry is, however, and in fact it is considered the most widespread and disruptive of all the noxious weeds in Western Oregon, which, if you don't count its thorns, is its least redeeming quality! It displaces native species, dominates riparian habitats, and costs millions of dollars to control in parks, right-of-ways, forests, and agricultural areas. As we all know, getting rid of blackberries is not easy or quick. If possible, it's best to dig out the root ball; however, remember that blackberry roots have been found more than three feet deep and spreading more than 30 feet, and that any root pieces left in the ground likely will grow. But if that is not an option, one can commit to cutting it down year after year, until it dies. Pesticides sprayed on new growth also can be effective. Another option and perhaps one you haven't yet considered, is to get a goat or two. Their prehensile tongues are well suited for eating shrubs, spines, and leaves, making them well adapted for eating thorny blackberry canes. I wonder, if they remained on a leash or are fenced in, would they be allowed in Bayshore? The blackberry plant has a perennial root system, and, while it does have a lifespan between 15 and 40 years, individual canes are biennial, meaning they live for two years. First-year canes, known as primocanes, don't flower. Second-year canes are called floricanes and they flower in the spring, produce fruit in the summer, and then die. In the second year, the same cane ("old wood") flowers and fruits, and the main plant spreads new canes, creating what is called brambles. There's an old saying: "blackberries are red when they're green". This refers to the fact that blackberry fruit is bright red before it ripens. Once ripe, it takes on its characteristic dark color and its sweet taste. Here in Oregon, blackberries are typically harvested between July and September, depending on the region.

Nature of Bayshore Cont.

In conclusion, I'm guessing that your relationship with the blackberry depends on your interaction with it. One minute it can literally be a thorn in your side (or thumb) and in the next it can be a delight to your taste buds. Whatever your stand, I hope you are at least a bit more knowledgeable.

Submitted by: Lynda Apel

Resources:

- [healthline.com](https://www.healthline.com)
- [rockymountainsoda.com](https://www.rockymountainsoda.com)
- [agriculture.vic.gov.au](https://www.agriculture.vic.gov.au)
- [oregon-berries.com](https://www.oregon-berries.com)
- [oregonmetro.gov](https://www.oregonmetro.gov)



Have you seen Hilton Park recently? It looks fantastic thanks to Shalline Chism who, over a course of a few weeks, single-handedly cleared it out. Not only is she great at that but she also makes wonderful chocolate chip cookies! I asked if I could submit her recipe to the Breeze and here it is:

10 CUP COOKIES (from the Sunday Oregonian years ago.)

- | | |
|-----------------------------------|-------------------|
| 1 cup semi-sweet chocolate chips | 1 cup flour |
| 1 cup chopped walnuts | ½ tsp baking soda |
| 1 cup raisins | ½ tsp salt |
| 1 cup coconut flakes | 2 eggs |
| 1 cup quick-cooking oatmeal | |
| 1 cup vegetable shortening | |
| 1 cup smooth peanut butter | |
| 1 cup white sugar | |
| 1 cup brown sugar (light or dark) | |



Mix first 5 ingredients.

In a separate bowl mix shortening and peanut butter then stir in sugars then add eggs.

Add flour, baking soda, baking powder and salt to peanut butter mixture then add chocolate chip mixture.

Drop large spoonful's onto ungreased or parchment-lined cookie sheets and bake at 350 degrees for about 12 minutes or until golden brown. Makes about 3 to 4 dozen.

Beach Accessibility

Bringing Mobi-Mats to Bayshore

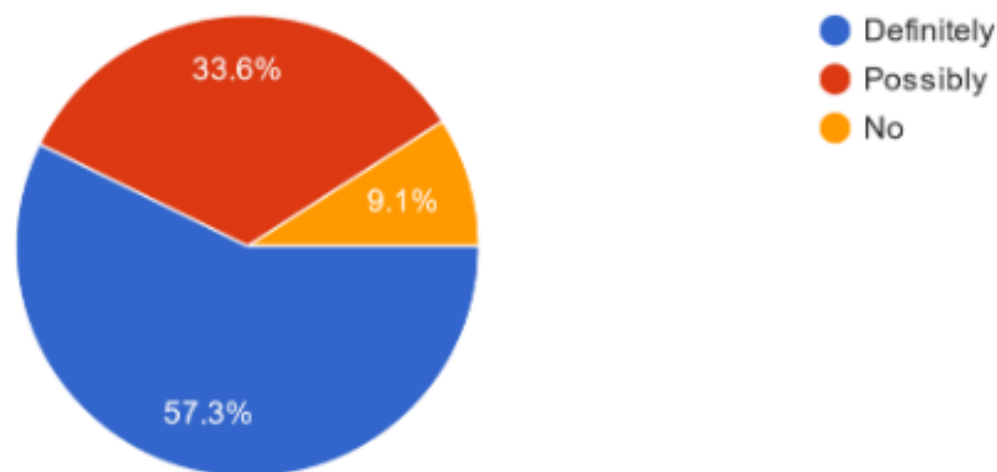
Last November, the Beach Access Task Force investigated the possibility of bringing Mobi-Mats to Bayshore. These roll-out mats allow persons with mobility challenges to more readily access the beaches.



A survey was sent to the members and the overwhelming majority of respondents were “definitely” or “possibly” in support of the concept provided that Bayshore found alternative funding sources to cover the majority of the expense.

Do you support Bayshore purchasing equipment for increased access to its beach for individuals with mobility challenges if a large percentage of the cost can be covered by a grant(s)?

110 responses



This past month, we learned of and applied to a new grant program started this spring by the Oregon Coast Visitors Association, whose goal is to help Oregon coast communities initiate a Mobi-Mat roll-out.

Accessibility Cont.

We learned this past week that our application is moving forward in the approval process and that it is time to get serious about the actual logistics of the possibility. There are state and county permits involved and the excavation necessary to fit the mats would be an additional out- of-pocket expense for Bayshore. Our hard-working team is lining up bids and meeting with state and county officials. We still have some county and property lines to clarify.

Last November, we deemed the project as a whole to be out of reach due to the total sticker cost.

However, this grant would cover over \$16k (sixteen thousand dollars) in Mobi-Mats, approximately 80% of the projected total cost.

We expect to have details in place this month, including a more accurate estimate of what Bayshore's true expenses would be.

With your continued support, we hope to “roll out” a program this summer!

Josh Hanselman



Calendar of Events

July

August 2024						
S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	1 Senior Fit 9a – 10a Knitters 1:30p – 4p	2	3 Senior Fit 9a – 10a Beg. Tai Chi 10:30-11:45	4 INDEPENDENCE DAY	5 Senior Fit 9a – 10a Quilters 10a – 4p	6
7	8 Senior Fit 9a – 10a Knitters 1:30p – 4p	9 Book Club 1-3	10 Senior Fit 9a – 10a Beg. Tai Chi 10:30-11:45 Planning Committee Meeting 9-11am	11 Mahjong 12:30 – 3:30 p	12 Senior Fit 9a – 10a Quilters 10a – 4p	13
14	15 Senior Fit 9a – 10a Knitters 1:30p – 4p	16 Special Road District 1pm	17 Senior Fit 9a – 10a Beg. Tai Chi 10:30-11:45	18 Mahjong 12:30 – 3:30 p	19 Senior Fit 9a – 10a Quilters 10a – 4p	20 BOD MEETING 1-3 PM
21	22 Senior Fit 9a – 10a Knitters 1:30p – 4p	23	24 Senior Fit 9a – 10a Beg. Tai Chi 10:30-11:45 Planning Committee Meeting 9-11am	25 Mahjong 12:30 – 3:30 p	26 Senior Fit 9a – 10a Quilters 10a – 4p	27 Music on the Patio by the "Slugs" 6-8 PM. BYOB & Snack to Share!
28	29 Senior Fit 9a – 10a Knitters 1:30p – 4p	30	31 Senior Fit 9a – 10a Beg. Tai Chi 10:30-11:45	1	2	3

2024 Pool Schedule

2024 DAILY POOL SCHEDULE

(Sessions run 7-days-a week)

Session Description

*Aquasizers (Members and Guests)

Lap Swim (Members and Guests)

Members and Guests

Adult Members and Adult Guests

**OPEN SWIM

Member and Guests

Adult Members and Adult Guests

Pool Closes

* Pool opens at 10:00 AM on weekends. Aquasizers session not available on Saturdays and Sundays.

Session Time Period

9:00 AM – to – 10:00 AM

10:00 AM – to – 11:00 AM

11:00 AM – to – 12:30 PM

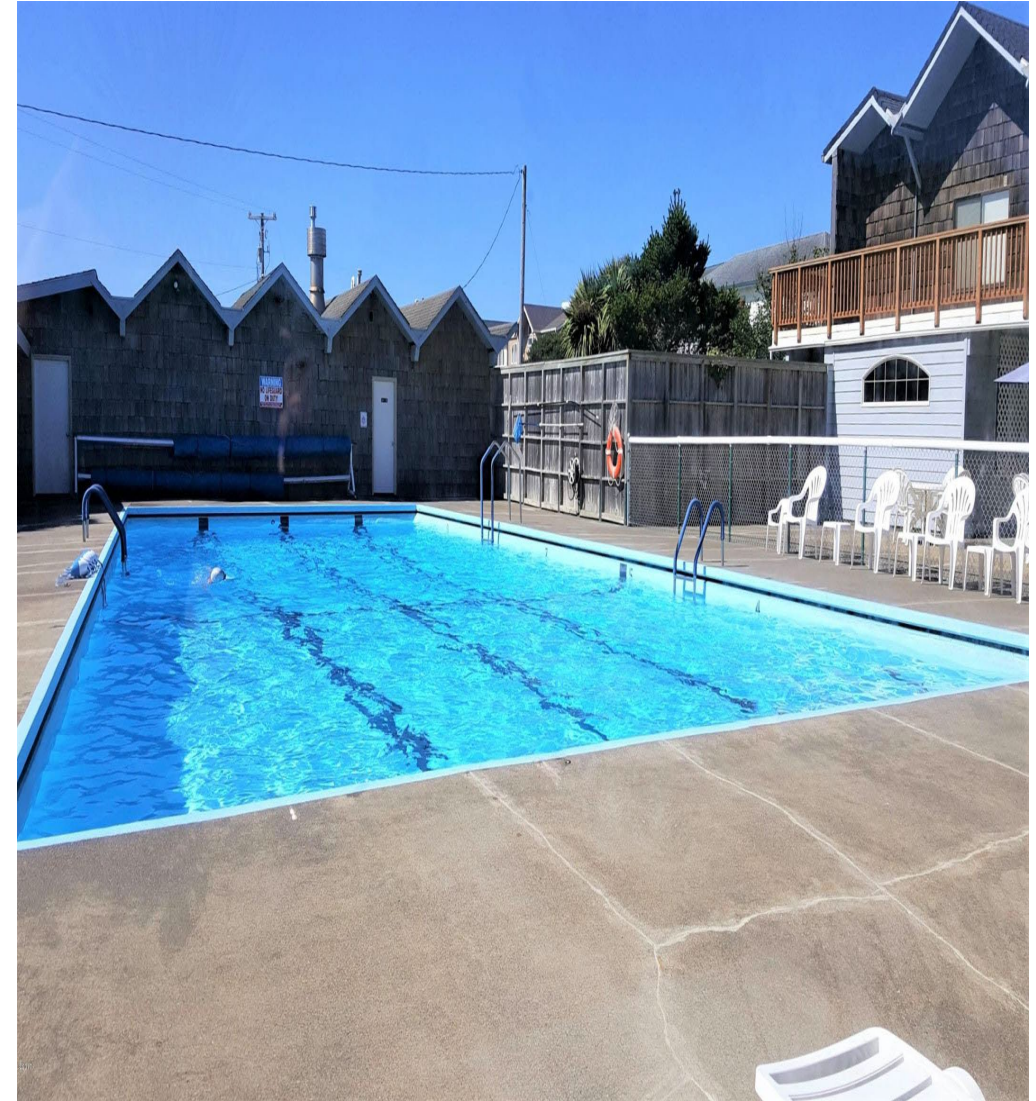
12:30 PM – to – 1:30 PM

1:30 PM – to – 4:30 PM

4:30 PM – to – 6:00 PM

6:00 PM – to – 8:00 PM

8:00 PM



Pool Schedule cont.

**** During “OPEN SWIM”** members, member’s guests, and Bayshore Vacation Renters may use the pool. Bayshore Vacation Renters must pay a fee to use the pool (see schedule below & separate Renter Rules). Vacation renters are NOT allowed to use the Activity Room.

Beginning Tuesday, September 3rd through the end of season, the “Adult Members and Adult Guests” swim period from 6:00 PM to 8:00 PM will be reduced by one-hour and the pool will close at 7:00 PM.

The last day of the 2024 pool season will be Sunday, September 29th

OPEN SWIM FEES FOR VACATION RENTERS:


Day Use Single Person \$ 8.00

Day Use Family Pass, up to 5 family members \$ 30.00

Six Day Family Pass, up to 5 family members \$ 75.00

QUESTIONS? Call 406-224-3694 for questions or more information.





Fireworks in Bayshore

FIREWORKS

Per Lincoln County Ordinance 532, possession and use of **ANY** fireworks in unincorporated Lincoln County is strictly **PROHIBITED**. Enforcement of this ordinance would fall on the local County Sheriff's Office. Lincoln County may confiscate, destroy, remove, or have removed at the owner's expense all fireworks in violation of this section, when necessary for the preservation of public safety.

Additionally, Bayshore Beach Club may impart a \$2500 fine on any Bayshore owner or their guests who set off fireworks this season. We welcome your family and friends this season, but your guests must follow our rules or you as the owner can be fined. Remember, Short Term Rental owners are responsible for the actions of their tenants and may incur a fine for tenants violating this rule if proper proof is submitted. Please remind your renters and guest to be safe and follow the rules.

Josh Hanselman, President

Burn Ban in Lincoln county



LINCOLN COUNTY FIRE DEFENSE BOARD NOTIFICATION

Issue Date: June 3, 2024

Issued By: Lincoln County Fire Defense Board - Chief Tom Jackson

Notice: Lincoln County, Debris Burning Message

Fire Agencies to begin Debris Burn Bans

The Lincoln County Fire Defense Board and the Oregon Department of Forestry have made the decision to establish a consistent start and end date for the annual Debris Burn Ban in Lincoln County. Taking into consideration the increasingly dry fuel models year after year, Debris Burn Ban will begin annually, June 15th, 2024, and end October 15th, 2024. Individual fire districts may choose to adjust the burn ban dates based on current weather conditions. The Fire Defense Board has carefully selected these dates to provide a consistent schedule for the annual burn ban, to allow the citizens to better plan for yard debris burning.

Burn Ban Cont.

This ban is specific to yard debris burning and does not include recreational campfires, portable propane/patio fireplaces, or charcoal BBQ grills. Please check with your local fire agency for details specific to each jurisdiction.

Reminder: Carelessness is the largest cause of wildfire.

Escaped fires of any kind resulting in property damage requiring efforts from a fire agency or multiple fire agencies, may result in fines and individual financial responsibility for damages caused and for fire response recovery, per Oregon Revised Statute; 476.920 - Billing owner of property for cost of extinguishing fire.

Seal Rock Fire Dept 541-563-4441



Paralytic Shellfish Poisoning (PSP)

Over Memorial Day weekend, Oregon Health Authority learned of several people with paralytic shellfish poisoning after eating self-harvested shellfish from the northern Oregon coast.

What is PSP?

Paralytic shellfish poisoning, or PSP, is caused by a toxin called saxitoxin. It is not an infection. Saxitoxins are made by tiny plants in the ocean (phytoplankton) that build up inside shellfish (like clams & mussels) and poison humans who eat them.

Who is at risk?

Anyone who eats shellfish containing this toxin can become sick or even die in rare cases. If you have eaten shellfish that might contain the toxin, you don't need to do anything unless you become ill (see below).

How do I know if I have PSP?

Within minutes to hours of eating contaminated shellfish, you might start to feel ill. Illness usually resolves completely within a few hours to days after eating shellfish, and can include:

- Nausea
- Vomiting
- Headache
- Numbness in your mouth
- Tingling in your hands or feet

Seek medical help **immediately** if you have any of the following severe symptoms:

- Muscle weakness
- Dizziness or a feeling of tilting or spinning
- Lightheadedness or a floating sensation
- Difficulty speaking
- Difficulty swallowing
- Difficulty breathing

In severe cases, PSP could result in respiratory arrest and death if left untreated.

I think I have PSP. Now what?

1. **If your symptoms are severe, seek medical attention immediately.**
2. If your illness is mild or you feel better, report your illness to the Oregon Poison Center by calling 800-222-1222 or fill out [this online survey](#) developed by Oregon Health Authority.
3. Freeze and save any leftover shellfish to submit to your [local public health authority](#) for testing.

How can I prevent PSP?

PSP cannot be spread from person to person. PSP occurs after eating shellfish containing the toxin. **Cooking or freezing does not inactivate the toxin.**

Shellfish consumed at restaurants or purchased in grocery stores have not been linked to this outbreak of PSP.

Shellfish should only be eaten from safe sources, either commercial products or from beaches open to harvest. Oregon Department of Agriculture (ODA) tests shellfish along the Oregon coast regularly. Check for current shellfish safety closures at the [ODA website](#) or call the shellfish harvest hotline, 800-448-2474.

Where can I learn more?

- [Oregon Department of Fish and Wildlife, Shellfish & Biotoxins](#)
- [Washington Department of Health, Shellfish & Biotoxins](#)
- [CDC Harmful Algal Blooms](#)

Shellfish Poisoning

Earlier this month harvesting shellfish was banned in several places along the coast. UPDATE per [msm.com](https://www.msm.com) 6/21/24 “razor clamming is closed from the Yachats river to the California border due to high levels of shellfish poisoning & domoic acid. Harvesting bay clams & mussels remains prohibited along the entire Oregon & Washington coast”

<https://www.oregon.gov/oda/programs/foodsafety/shellfish/pages/shellfishclosures.aspx>

Thank you Carolyn Gardner for submitting this.



Classics in Bayshore

Dennis Daly bought this 1965 Mustang in April 1965, drove it daily for many, many years, has over a million miles on it.

If you have a classic to share, please send a photo and a little history and permission to publish to the office

office@bayshorebeach.com

Social Committee

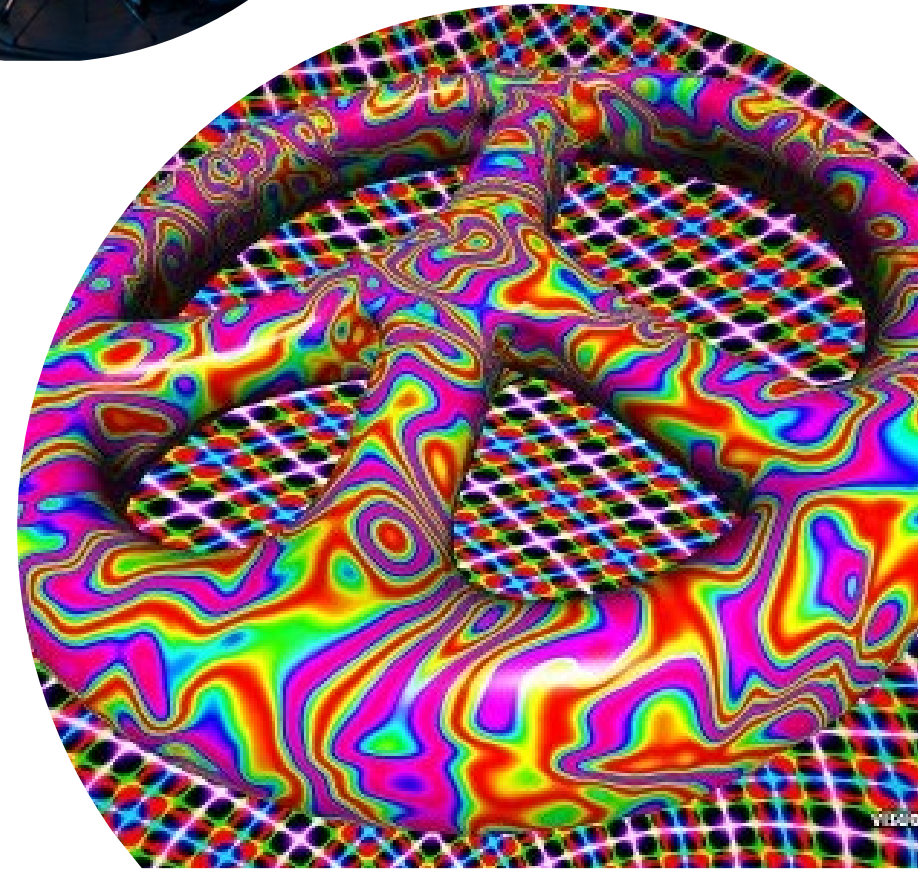
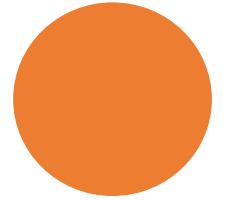
Annual Meet -N- Greet

Lets have a groovy time with a 70's Party
Saturday June 29,2024
3pm-7pm on the Artisans Patio

BBQ provided by the Social Committee
Music by Steve Cook
Prizes for the best dressed hippie
Raffle prizes.
Photo op's

Hope to see you all there!!!

Bayshore Social Committee





Spring Clean-up

This year's Spring Clean-up was a big success. A huge thank you goes out to Dave Smith for organizing this year's event. Many volunteers spent time cleaning lots of scotch broom, cleaning up parks, and helping members dispose of their yard debris. One member (Shalline Chism) took it upon herself to clean up Hilton Park. Thank you Shalline!



Many volunteers scattered throughout the community to rid Bayshore of its scotch broom issue. With the help of Kathy Drössel who contacted members to allow permission to access properties, these volunteers were able to clear out nearly 25 properties of this nuisance plant. The scotch Broom crew: Dave Smith, Steve Ames, Dan Abshier, Josh Hanselman, Lynda Apel, Robin Portman, Patty Bozanich, Jeri Rinehart, Shalline Chism, Paul Williams, & Roger Smith spent multiple days removing scotch broom.

On May 31st, 3 – 40yd dumpsters were placed. Multiple groups of volunteers went out into the community and began cleaning up piles of debris or helped members at the dumpsters to offload their debris. A huge thank you to: Kenn & Lynda Apel, Robin Portman, Jon French, Steve Ames, Dan Abshier, Dave Smith, Kirk McLain, Linda & Dennis Claro, Shalline Chism, Tom Elzenga, Karen & Steve Fitzgerald, Mary Lou & Glen Morris, Tim & Karen Oakley, & Roger Smith for volunteering to make this event a success.

Roger Smith

Division 3 - Vice President



Artisans Corner



Putting in the Backyard Patio behind the clubhouse.

Who are The Artisans and What Do They Do?

The Artisans are a group of Bayshore members who decided to form that group with a main focus on creating new areas of Bayshore and rehabbing some old areas. Perhaps the first and most notable task they undertook was creating the “Backyard Patio” behind the clubhouse. Other than some one-time funds allocated from the Board to pay for some of the concrete that made the patio floor itself, the Artisans created what is there today because of their many volunteer hours and their donated time and resources. Since the creation of the patio, the Artisans created three other major annual events: the annual Walk/Run event (held in June – June 29th this year), the pancake breakfast (typically held in September), and the Holiday Bazaar (held in December). In addition, the Artisans, at the request of the Special Road District, recently went through Bayshore and cleaned road signs (e.g., stop signs) that had years of grime and dirt on them. All of these events occur because of the time, energy, and personal funds the Artisans provide. Another way that the Artisans have given of their time and energy is with Mackey Park. When the Board decided to purchase a new playset for Mackey Park, based on member feedback on a survey, it asked the Artisans to research potential sets. The Artisans did that and the Board made the decision on which set would be best for the playground. However, the Artisans (and other volunteers) went a step further, and together they dug the space for the playset, assembled it, put the border around it, and filled in the space around the playset with wood chips. All of this work was done at no charge to Bayshore. The Artisans also assembled a donated gazebo for Mackey Park, painted picnic tables with bright colors, and rehabbed the swing set.



Artisans Cont.

It is important to note that the Artisans are not a Bayshore committee or task force. Instead, they are a volunteer group of Bayshore members. Thus, fees and donations can be collected for the different events they hold. When the Artisans obtain funds through their events, they donate those funds to Bayshore, to be used for other actions (e.g., bringing electrical power out to the gazebo on the backyard patio). At times, the Artisans group is confused with Bayshore's Social Committee. Part of this confusion may be because several Artisans also serve or volunteer on the Social Committee. However, there are major differences between the two groups. The Social Committee receives funds via the Board of Directors' budget to hold events for all Bayshore members. Some of those events include the June Meet-N-Greet party and the Holiday party. The Artisans are not part of the budget and receive no funds from the Board. The Social Committee is not allowed to collect funds; the Artisans can.

Artisans Cont.'

Overall, then, the Artisans are a group of Bayshore members who are dedicated to bringing additional fun events to Bayshore with an eye to increasing what Bayshore has to offer. Some of what they have done for Bayshore is documented in the accompanying photos to this article. Next time the Artisans hold an event, feel free to acknowledge what they do for Bayshore. Heck, you may even want to join the group!



Putting in the playset and gazebo at Mackey Park.



Getting ready for the walk/run & preparing to go wash street sign

Artisans Cont.

Artisans 3rd Annual Fun Run/Walk Fundraiser Saturday

June 29, 2024 9am-11am

Bayshore Beach Club

1512 NW Oceania Dr

Come walk or run with friends and neighbors through the streets of Bayshore. This is not a race (times will be available for those who would like them).

A great way to kick off the weekend. Then come back to the club house at 3pm for the Social Committee's Meet - N- Greet.

Registration for Fun Run/Walk \$15.00

Forms at the office or by emailing

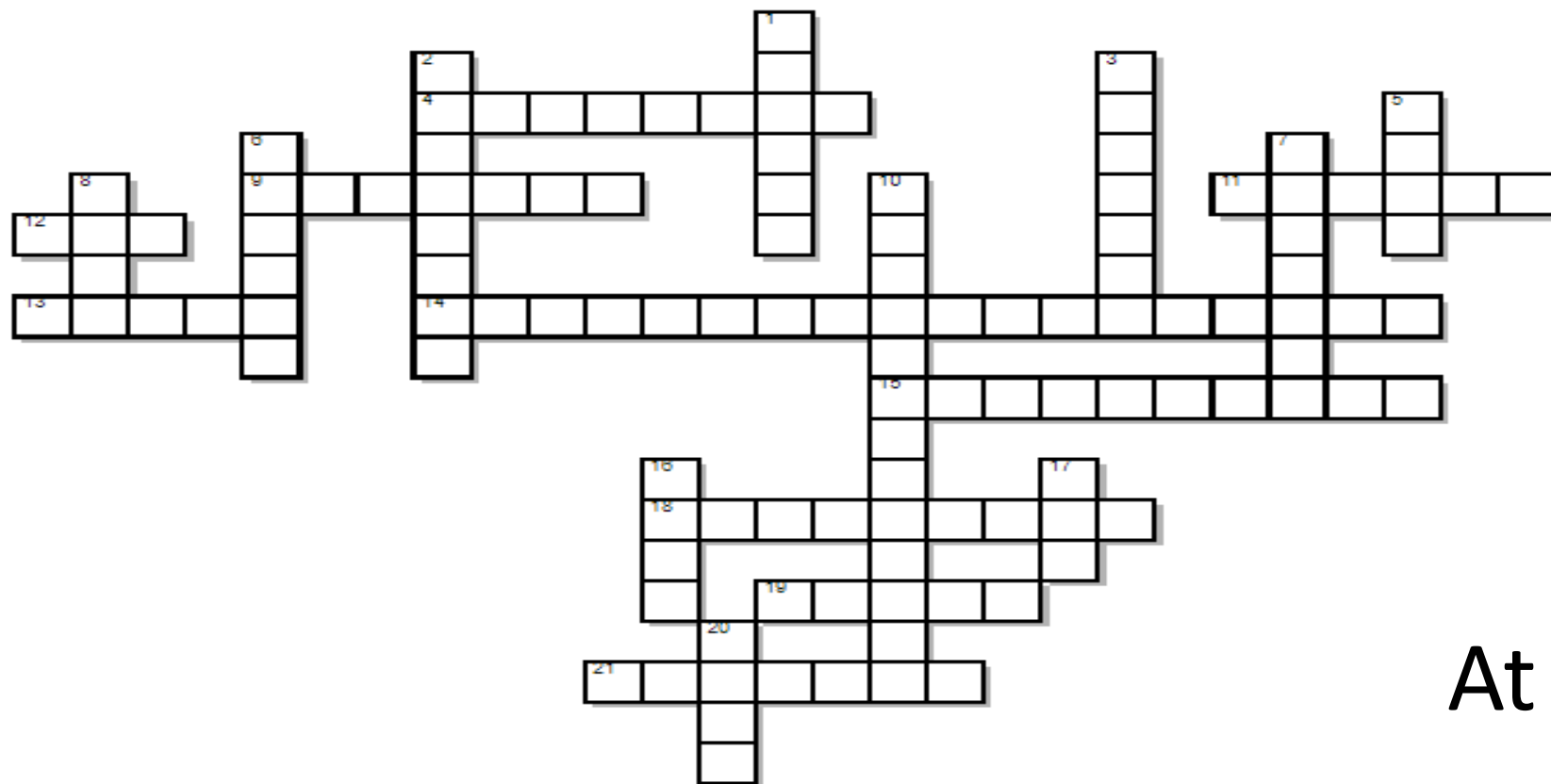
bayshoreartisansgroup@yahoo.com

or register before start time

Tee Shirts available Sizes S-2X \$20.00

Come on Bayshore - lets get our run/walk on!!!

Bayshore Artisans Group



At the Movies

ACROSS

- 4 Russell
- 9 Queen
- 11 Sutherland
- 12 Steiger
- 13 Dickenson
- 14 Oklahoma
- 15 Wind
- 18 Green
- 19 Davis
- 21 Jones

DOWN

- 1 Mame
- 2 People
- 3 Tracy
- 5 Martin
- 6 Welch
- 7 Tucker
- 8 Wayne
- 10 Body Snatchers
- 16 Wars
- 17 Bravo
- 20 Douglas

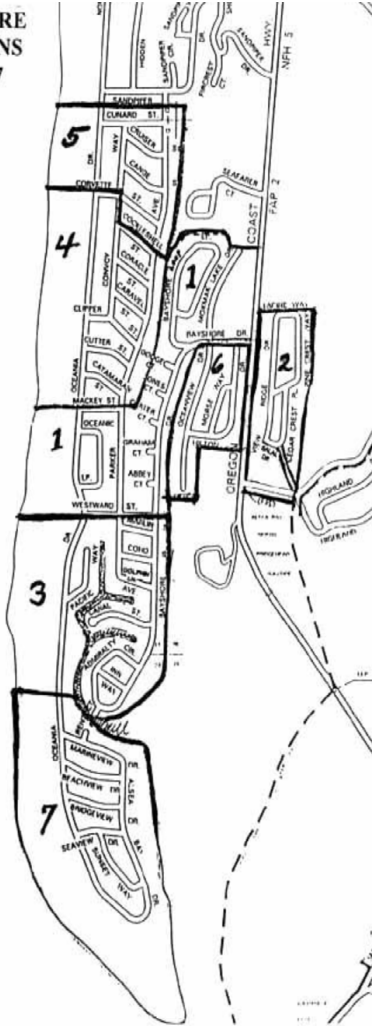
Answers on last page of Breeze

Peaceful Living Guide and Division Map

All information below copied from C&Rs, guidelines for determination, articles of incorporation, Policies & Procedures and Welcome packets.

BAYSHORE
DIVISIONS
1 through 7

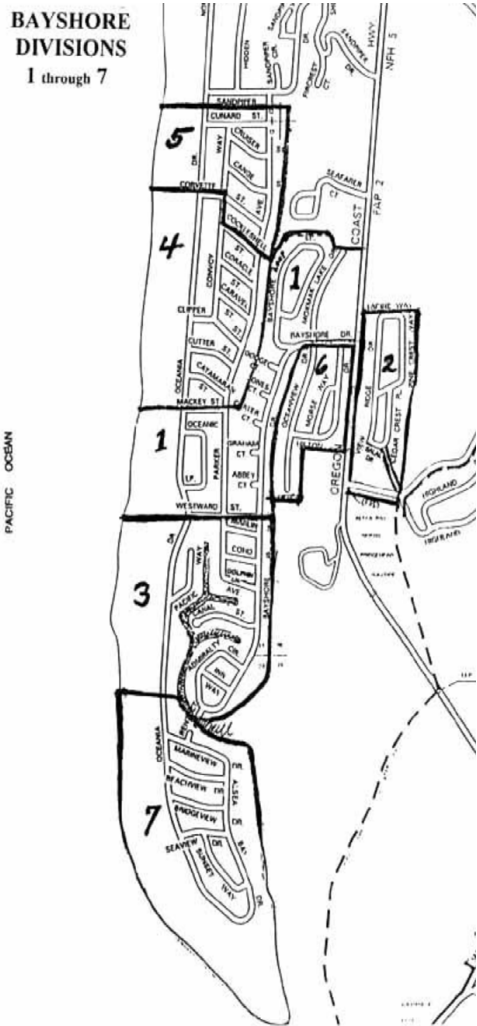
PACIFIC OCEAN



- **BEACH ACCESS**
Please only use designated public beach accesses marked with signs to get to the beach.
- **QUIET TIME**
The hours of 10pm to 7 am are required quiet time per Bayshore and Lincoln County ordinance.
- **RV Parking**
No RVs may be parked on Bayshore properties or along the roadside without previous permission of the planning committee & within limitations set forth.
- **PARKING**
Please park in the garage or driveway. The roads are narrow, and vision can be obstructed by vehicles along the road. SPEED LIMIT IS 25MPH.
- **PETS**
Per Bayshore C&R's and Oregon law you must keep your pets confined to your yard or on a leash. Also, you must clean up after them.

Peaceful Living Guide and Division Map

BAYSHORE
DIVISIONS
1 through 7



- ***SAFETY***

The ocean can be very dangerous. Please watch your children very carefully. Seals and seal pups, snowy plovers and other marine animals are protected species. Keep at least 200 feet away and keep your pets from running up on them. Federal law prohibits touching, feeding or disturbing marine mammals.

- ***FIRE***

Fire is a very real danger. Fireworks are NOT allowed in Bayshore or on the beach and are a serious hazard during dry weather. OAR 736.021.0100 prohibits "possessing, discharging or causing to be discharged any firecracker, explosion, torpedoes, rockets, fireworks or other similar devices" on Oregon beaches. Beach fires are ONLY permitted on open sand west of the dunes and cannot be started in areas of built-up driftwood.

- ***GARBAGE AND REFUSE DISPOSAL LOT UPKEEP***

Lots must be kept clean and in visually pleasing condition. Keep weeds, cleared and trimmed trees within the C&R limits. Garbage and other waste shall be placed in sanitary containers with lids and removed weekly. Garbage cans stored near the street must be screened from the view.

- ***Be kind to your neighbors.***

General Information



Photo by Dennis Gilbert

- The Bayshore Breeze is the official publication of the Bayshore Beach Club Board of Directors.
- The Breeze is emailed to Bayshore property owners, with hard copies available at the Bayshore office.
- The Breeze welcomes Letters to the Editor but submission of a letter is not a guarantee of publication. The Breeze will not publish letters that are a personal attack on an individual or group or include knowingly false information. Letters may be edited for length and are limited to 250 words or less. Anonymous letters are not accepted.
- Bayshore still needs volunteers for the multiple committees. PLEASE CONSIDER VOLUNTEERING!! Bayshore needs YOU! Contact the current BOD members for a list!
- Meeting minutes and previous copies of the Breeze may be found [here](http://bayshorebeach.com/index.html) along with forms (complaint forms, construction requests) etc. If you have trouble finding a form, ask Kathy in the office to send you one. All information about how Bayshore operates and why is contained in the various founding documents on these pages. Calendar of events, pool schedules etc are also found on the website <http://bayshorebeach.com/index.html>

Puzzle answers

Movies

At the Movies

