



The Breeze

July 2025



Editor's Message: Getting to Know You

This month there are two special articles in *The Breeze*. First, as mentioned last month, I am looking for special occasions to celebrate in *The Breeze*. I call these articles "As Time Rolls By." During the recent June First Friday Happy Hour in the clubhouse, Babe and Jim Hamilton told us that they were about to celebrate their 55th anniversary! As I learned more about their lives together, I realized their story was a perfect first (extended) example of an "As Time Rolls By" article, and one that their fellow Bayshore members would like to know. So starting on page 6, you will read about their remarkable life together, particularly the early years.

And, by the way, see what wonderful things occur when you attend the First Friday Happy Hours? You learn all kinds of new information about your fellow Bayshore members. I encourage you to attend the next First Friday Happy Hour (August 1) so you can get to know your neighbors better.

The second special article is a story from member Tom Snethen. You may recognize that name; Tom writes the 50-word stories for "Around Town News." Tom is a retired chemist who began writing stories to deal with his grief of his first wife's passing in 1996. Whenever he was feeling down, he'd write another story. This "writing therapy" soon turned into 400 stories about his wife, his family, and even a bit about work. As his way of volunteering for Bayshore, and participating in our Bayshore community, he offered to share one of those stories to *The Breeze*. You can find it on page 9. Please consider sharing with me your special talents (bayshorebreezeeditor@gmail.com). There may be a story for another *The Breeze*!

Finally, I am very pleased to report that Mary Leighton has joined the Communications Committee and will be serving as *The Breeze's* copy editor. Mary has a long and well-respected history as a copy editor, so I and *The Breeze* are quite lucky she volunteered to use her talents for her fellow Bayshore members. Mary will be joining me full-time with next month's issue. Thank you, Mary!

Kenn Apel



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President's Corner

We are in the midst of summer, which brings a few important points to keep in mind. First, the pool is up and running. Kirk McLain, our facilities manager, has done an excellent job of making the pool and its surroundings appealing. You can find the pool schedule on Bayshore's website [here](#). The Fourth of July is right around the bend. Please remember that no fireworks are allowed in Bayshore, per our community and Lincoln County rules. Finally, as you also will see in this issue (pg. 5), the Social Committee is hosting a number of entertaining and community-building events. I know you will enjoy those events and encourage you to attend them.

Roger Smith, President
Division 3 Director
Bayshore Beach Club, Inc.



Compliments of Lynda Apel

A Word a Day...

Nibling: A gender-neutral term for nieces or nephews.

Highlights from June Committee Reports

All committee reports are emailed to members with the BOD's agenda. A few highlights of those reports are the following:

Planning Committee: The PC meets every other Wednesday from 9-11am in the clubhouse. All members are welcome to attend. Nineteen construction applications (e.g., house paint, fences) were approved. Thirty-nine complaints (e.g., Scotch Broom, boats) were addressed.

Budget Committee: The committee provided recommendations for the upcoming budget year, including a possible increase for RV and boat permits as well as clubhouse rentals.

Social Committee: Fifty-two members attended the Member's Dinner (May 17th). Additional events are planned (see page 5).

Sand Lobby: Looking for volunteers.

Beach Access Task Force: Now that the Mobi-Mat project is complete, the Task Force is suspended until the time it is needed again.

For All Committees: There is a new expense voucher that must be completed and turned into the chair of the specific committee. The voucher can be obtained from the committee chair and/or Kathy Drossel in the Bayshore office.

A Bird's Eye View

by Staci Louie

"I wish the Bald Eagle had not been chosen as the representative of our country; he is a bird of bad moral character; like those among men who live by sharpening and robbing, he is generally poor, and often very lousy."

-Benjamin Franklin

The Bald Eagle, the "official" symbol of the United States and our Independence since December 24, 2024. Wait, what??

The Bald Eagle became the symbol of the United States in 1782 when the Great Seal of the United States was adopted. The eagle was chosen for its long life, strength, and majestic appearance. However, the bird has only been our "official" symbol for about 6 months, when the Bald Eagle was finally declared to be our "national bird" in December of last year.

Bald Eagles are Raptors, or birds of prey. They are considered an apex predator, which means they are on top of the food chain and have no natural predators. Bald Eagles mostly eat fish, but do eat small mammals and other birds. Coots are a favorite (yum, tastes like chicken!).

Nesting season for Bald Eagles is determined by the amount of light they are exposed to. In Oregon, nest building is typically January through February, egg laying and incubation is February through April, hatching/ rearing is March through May and Fledging (when they fly from the nest for the first time) is June through August. During their first few years Bald Eagles tend to steal and scavenge their food while they are still learning to hunt (hence the quote from Franklin). They take 5 years to reach maturity, the colors on their body changing from mostly brown (even the head and tail feathers) to the brown body and white head/ tail feathers that make them so recognizable. Like many other raptors, the females are bigger than the males and many of the birds mate for life using the same nest every year.

Want a new obsession? Tune into the Bald Eagle webcams at Big Bear, CA. The cameras, run by the non-profit Friends of Big Bear Valley, show a Bald Eagle's nest used by local eagles- and celebrities- Jackie and Shadow. This year thousands of people watched the laying and hatching of three eggs, the loss of one of the babies during a winter storm, and the fledging of two new eagles into the world. The cameras are operational 24/7, but once nesting season is over, visits will be infrequent until the new season starts.

[Click here for the Big Bear Bald Eagle Nest](#)



Compliments of Staci Louie

Bayshore's Past: Aint' That A Shame!

Some of you may recognize that song title; others may think it has to do with some aspect of today's world. But the song title serves as an introduction to this article that provides the Bayshore history lesson for this month: the Pat Boone Inn. What is now called the Giant Alsea Resort was originally the Pat Boone Inn. On August 1, 1969, Pat Boone christened the Inn in his name. At the time, the Inn was opened on what was called the "sand dune-covered district called the Bayshore area." Pat Boone, and a company called Wendall West Co., were the financiers behind the new Inn and its restaurant. At the same time that Pat put money into the Inn, he also invested in other adventures, such as a golf tournament in Ocean Shores, another resort there in Ocean Shores, and even a basketball team.



On its inaugural day, Pat was there in person to welcome guests to his namesake Inn, capitalizing on his fame as an easy-listening singer with a string of hits in the 50s and 60s. The Inn was highly touted as a place where anyone would want to stay and/or eat. A brochure from that time touted its "warm and attractive lounge, the fine entertainment, the gourmet dinners and hearty breakfasts, its heated pool, the colorful rooms with color televisions, and a 'playhouse' for children." Guests who stayed there also were told about the short drive to eight different golf courses and the many fishing and hunting experiences waiting for them. Indeed, the Inn was so well respected that the 1970 Miss Oregon was held there, with Pat serving as the MC!



The restaurant at the Inn was well-respected and liked when it opened. The chefs, who also owned the Dunes Restaurant in Newport at the time, were considered culinary celebs! However, in 1970, things went south for the Inn and restaurant. First, a news article reported that restaurant chefs owed the state back taxes for both restaurants. The chefs also were being sued for rent by a company associated with the Pat Boone Inn.

Somewhat at the same time as the restaurant issues, the Inn became owned by The Bayshore of Oregon. The owners of this newly-named hotel were ordered by a US District Court to sell the property to Waldport because of half a million dollars in unpaid mortgage payments. Since the early 1970s, the hotel has been owned by many different owners and has been called by many different names (e.g., Howard Johnson's, the Alsi Resort, and a number of variations on the Bayshore Inn). Restaurants have come and gone, including at one time a Chinese restaurant.



Perhaps one of the hotel's more famous claims to fame was in 1975, when a "self-help" group put posters all over Waldport advertising a conference at the hotel saying: "UFOs. Why are they here? Who have they come for? When will they leave?" Reportedly, 150 people came to the event and 20 of those attendees eventually "disappeared." In reality, they sold all of their possessions and went off (many not telling their relatives) to join a cult that later became named Heaven's Gate. There have been many documentaries on this cult, which eventually committed mass suicide at the urging of its leader.

Bayshore's Past (cont.)

Fast-forwarding to today, and the Inn has come somewhat full circle. Now called the Giant Alsi Resort, its primary owner is Monet Mansano, a well-known Hollywood makeup artist. Importantly, Mr. Mansano is a personal friend of Pat Boone!

Although we have a lot of history, positive and not so positive, about the Pat Boone Inn and its successors, it is a fascinating history for us here in Bayshore. Who knows? Maybe Pat had the Inn in mind when singing one of his major hits: "You broke my heart....When you said we'll part....Ain't that a shame....My tears fell like rain....Ain't that a shame."



Music on the Patio

This summer, the Social Committee is offering *Music on the Patio* three times. Each one is held from 6:00pm to 8:00pm on the patio behind the clubhouse. Attendees are encouraged to BYOB and a snack to share (and possibly a lawn chair). The three events are:

Saturday, July 19th
Music by Mac Esposito



Saturday, August 16th
Music by Mike Tolle



Saturday, September 20th
Music by Malcolm Meikle

And don't forget First Friday Happy Hours (next one is August 1st)



Meet-N-Greet: Success!*

We are thrilled to report that the June 28th BBQ was a tremendous success, with 113 members and guests coming together to enjoy an afternoon full of delicious food, great music, and plenty of fun!

The raffle prizes were a hit, and we want to extend a big thank you to everyone who donated-your generosity made it extra special.

A heartfelt thank you goes out to our Social Committee members and the amazing volunteers who made this event possible. Because of your time and dedication, setup and cleanup were the smoothest yet-everyone came together quickly and efficiently.

Thank you again to all who participated. Looking ahead, we have some new events on the horizon. Stay tuned - there's more fun to come!

*Written by Lynda Claro, Social Committee chair.
Photos courtesy of Katy Stovern

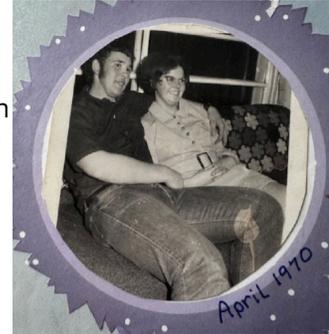


As Time Rolls By: Babe and Jim Hamilton

“This Will Never Last”

Babe and Jim Hamilton are well known here in Bayshore. Both volunteer frequently. Babe volunteers on the Social Committee and is the “Rock Lady;” she paints the beautiful rocks we can see in her and other members’ yards. She also has given classes on rock painting. Jim is always one of the first to offer his help in moving things for Bayshore’s various committees (e.g., tables for the Meet-N-Greet) and advice for dealing with the crumbling Bayshore sign/wall. Both graciously allowed me to interview them for this story. I am sure you will be as fascinated by their lives as I was.

In 1969, Jim transferred to Baker City High School where Babe already was attending. Jim lived in North Powder and Babe lived in Sparta. That meant their two towns were 50 miles apart. Both were sophomores when Jim started at the school. At first, Babe was not interested in Jim. But by their junior year, things clicked. Babe would write notes to Jim; he thought her penmanship was really good. Jim had a car (a VW Beetle!) and some money, given he had been working since he was 12. Together, they spent a lot of time together.



By the end of their Junior year (1970), Babe and Jim decided to get married. Both were 16 years old. They headed for Reno, NV. However, to obtain the necessary wedding license, Jim needed to prove he was 18 without a parent present (the rules were more “slack” for young women). So, Jim’s mother went to the local postmaster and had a statement saying he as 18 notarized. She mailed that paperwork. A week later, when the paperwork arrived, Jim and Babe were married at the

Candlelight Wedding Chapel in Reno. Of course, they had to get back home from Reno, which they did using his sister’s gas card and the 57 cents they had to their name. Thank goodness bologna was cheap!



Back home, the Hamiltons moved into Jim’s parents’ house for a bit and then rented a place in Baker City (\$35/mo). Next thing you knew, they had bought their first house using Jim’s earnings at a cost of a whopping \$4,000! Since that first house, they have owned 15 others. Jim always had a hand in those homes, either building them (see the picture of the A-frame he built for his family) or renovating them. At times, while they were waiting for a sale to go through or to begin building a new home, the Hamiltons and their children lived in homemade tents (see picture). For Jim,

remodeling homes is like a hobby for him. He has remodeled or built 16 different houses; all but two of those have been sold.

Babe and Jim have two sons, both born close to each other in years. Now, they now have 10 grandchildren and (soon to be) 8 great grandchildren. Can you imagine keeping track of all of those birthdays?! All their children, grandchildren, and great grandchildren live here in Oregon (one son actually lives in Waldport), except for one granddaughter who lives in Salt Lake City. However, she and her husband are looking to come back to Oregon.



“This Will Never Last” (cont.)

Jim has held multiple jobs. When he met Babe, he was a hay chopper for a little commercial operation in Idaho (within driving distance from where they were living). He moved on to working at a gas station/truck stop where he pumped gas and cleaned cattle trucks, all for \$1/hr. He then learned about a job in The Dalles that paid \$5/hour. He jumped at that opportunity. It was a great move, because it led him to learn about masonry based somewhat on building fireplaces and other masonry-type jobs. Jim eventually became a masonry contractor, which definitely made much more than \$5/hour. He continued in that profession until they bought a small resort near Crater Lake National Park.

Babe started working outside the home when her boys were teens, although her fondness for painting objects was quite active in her early married life (see the picture of the “hippy truck” Babe painted). Babe worked a few years and then decided to pursue the job she always wanted: being a schoolteacher. She pursued that dream and actually graduated with her teaching degree the same year her oldest son graduated from high school! She then became a third/fourth grade elementary school teacher for several years.



Throughout their years together, Jim and Babe have had many different experiences. One that stands out is when Jim found out he needed some cardiology work done. At the time, the two had no medical insurance because they were self-employed. Luckily, Jim had saved a newspaper clipping about a program called Medical Tourism. They signed up with a company called Planet Hospital and flew to India for treatment. Staying in a private room with space for Babe to sleep and all their meals provided, Jim received the treatment he needed. Instead of costing them the estimated \$30,000 to \$50,000 for the services in the US, they paid just \$8,000.



Babe and Jim are quite the couple. If you have not met them, then I highly encourage you to do so. Perhaps my favorite part of my interview with Babe and Jim was when I asked them what they might title their autobiography. Jim suggested “Forever Young,” like the Bob Dylan song. Babe had a different idea. She recalled her aunt sitting her down when the two came home from Reno, newly married. Her aunt encouraged Babe to learn some skill, such as typing, because in her words, “this will never last.” Well, Babe and Jim just celebrated their 55th anniversary. Something tells me it is going to last.



Mobi-Mat Use

Our Bayshore Members are taking advantage of the Mobi-Mats to get out to the beach. To the left are Steve and Allison Scarborough and their daughter Melissa. To the right is Tom Snethen.



Bayshore Gardens: Beautiful Irises

by Carrie Davis*

Now is still a good time in the Bayshore area to plant beautiful Irises (especially in pots). Use a wicking system and you can walk away for weeks without doing anything!

What You Need to Know

1. This perennial plant will multiply on its own, giving you year after year more plants (bulbs).
2. A good rule of thumb for bulbs is that they need two times their own height of soil above them. So, dig each hole three times as deep as the bulbs, and place your bulbs with the tip facing up.
3. At planting time: When planting new irises or dividing old clumps, sprinkle a low-nitrogen fertilizer around the rhizome or work it into the soil.
4. After bloom: Apply a low-nitrogen fertilizer about 4-6 weeks post-bloom to help the rhizomes develop strength for the year ahead.



Plant Watering Through Wicking

I choose the water wicking method which allows individual plants to absorb the water they need through their roots.

Materials used:

¼" diameter capillary wick cord (can purchase online through Amazon or any garden center...each plant will require an approximate 8" length cord).

1 gallon clean jugs (e.g., milk or juice) to use for each garden box length.

Set up:



1. Fill ½ of the bed with soil.
2. Drop one end of the cord, sinking to the inside bottom of the jug.
3. Placing the cord on top of the soil, go back and forth until the area is covered.
4. Place plant with root bottom on top of at least two lines of the cord.
5. Fill in the bed with soil and give a good first-time watering.
6. Fill the jug to the very top with water and wet the entire cord that runs between the bottle and the part making contact with the soil.

***Carrie Davis is an Oregon State Master Gardener and President of Seal Rock Garden Club**

Bottom Fishing

by
Tom Snethen

Grandma and her troop of ninety-year-olds were ready Sunday morning when I arrived at three thirty. I met Mary, Velvy, Eunice, Jack and Willis. Each brought an insulated chest, warm clothing and a sack lunch.

The nursing staff dispensed medications to everyone and retreated. They had orders covering every contingency except if Grandma decided to go fishing at three AM. Sarah had stayed home

As we left, Mary cracked a thermos, and an odor of brandy and coffee filled the van. I warmed up to the esprit de corps of the group. An hour later, we ate breakfast in the only cafe open at that hour at the coast. I swallowed the seasick pills. Velma picked up my tab. Minutes later, all seven boarded the charter boat, and Grandma hugged Shel, the captain. The breeze brought the smell of the sea and a chill. Mary carried a backup thermos.



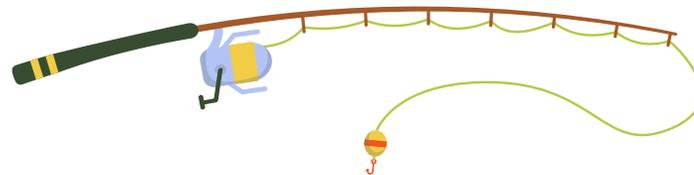
“You may not believe me,” Shel started a story, “but this little lady once hooked the biggest fish ever seen in these waters.” He paused while Grandma blushed, then continued. “About twenty years ago, Edna and her late husband were bottom fishing when her pole bent all the way around. She yanked back and set the hook. Everyone pulled in their lines to avoid tangles. She pulled and reeled. My helper got the gaff, and I found my double barrel shotgun in case she’d hooked a shark.”

“She brought her catch to the boat, big and bucking. Edna kept the line tight as it broke water and came up facing my shotgun and my helper’s gaff.”



Shel stopped and grinned. “She’d hooked a skin-diver right in his rubber shorts. It got quiet on that boat.”

The captain stopped the story, building tension for the punchline. He continued, “Then this dear lady turned to her husband of fifty years and asked, ‘Can I keep him?’”



Artisans Garage Sale



The Artisans group held a garage sale on June 7th. Many Bayshore members contributed their treasures for the event. As you can see in the pictures, there were hundreds and hundreds of items. Items that did not sell were donated to the South Lincoln Resources. After the few dollars spent on advertising the event and for posters, yard signs, stickers, and balloons, the final amount earned was \$2,905.70!



The plan is to use those funds to help fund the project to replace the Bayshore Beach Club sign as one enters Bayshore on NW Bayshore Drive. The rock wall is crumbling and likely to begin collapsing in the near future. The Artisans’ plan is to take down that wall and replace it with a welcoming sign, hopefully with the Bayshore logo on it. More on this project later.

The Nature of Bayshore

by Lynda Apel

Pacific Razor Clams

Pacific Razor Clam shells are a familiar sight on our Bayshore beach. They are the ones with a long, narrow thin shell and light brown coating. Finding an unbroken one is a special treat though probably not as special as the meat inside, according to clammers and predators (Starry Flounder, Dungeness Crab, seabirds, bears, and sturgeons). As with much of the nature here in Bayshore, I was curious about them and decided to see what I could learn.



The scientific name of the Pacific razor clam, *Siliqua Patula*, comes from the Latin, *siliqua*, which means "pod", and *patula*, which means "open". As many clammers may know, they are named razor clams for good reason. Their thin shells are sharp! Among other places along the Oregon Coast, in our neck of the woods, Agate Beach, North Beach and South Beach, and Waldport Beach are prime spots for Pacific Razor clams. This is because they prefer the stable, sandy, surf-swept beaches of the open coast. Populations are found in sub-tidal (the area of the sea or ocean that is continuously submerged, lying below

the low tide mark) and inter-tidal (the area of a seashore which is covered at high tide and uncovered at low tide.). Special note, only inter-tidal populations are available to diggers.

Pacific razor clams are sexually dimorphic, but as with all clams, the only way to tell the difference between sexes without dissecting them or evaluating them is under a microscope. Though spawning can occur year-round, it usually happens in the spring and summer when the water temperature rises to about 55 degrees. Fertilization occurs in the water when the female releases her eggs, and the male releases his sperm. Depending on her age and size, a female will produce from 6-10 million microscopic eggs per spawn. The fertilized eggs develop into free-swimming larvae which develop into juvenile clams in 5-16 weeks. As the larvae begin to resemble adults, shells develop, and they settle to the bottom where they dig into the sand.

Not all larvae reach the beach and survive. Approximately 95 percent die of natural causes before reaching maturity. Inshore ocean currents, water temperature, and climatic conditions all have a strong influence on their survival. Juveniles are usually found in the first few inches of the sand and, as they grow, will dig deeper into the sand. Razor clams move by rapidly burrowing into the sand using a powerful, muscular foot. They extend their foot downwards, then contract it, creating a vacuum that sucks the surrounding sand and water in, allowing them to pull themselves deeper. This continues until the clam is fully submerged in the sand. Growth is slow during the fall and winter but is incredibly rapid during the spring and summer when water warms and food supply (variety of plankton) increases. They have the ability of digging up to a foot in a minute vertically and have been recorded at depths of more than four feet. Interestingly, they are incapable of horizontal movements. A size of 3 ½ inches is obtained in the clam's first year and about 4 ½ inches by the second year, when it reaches maturity. Growth slows after the second year as energy is used for reproduction rather than accelerated growth. The clams have an approximate life span of about 7 years and an average shell length of 6 inches.



The Nature of Bayshore (cont.)



The vast majority of harvesting is done recreationally, ranging from 100,000 to 2.5 million clams per year. Only about 15-20 percent of the total harvest is commercial. The recreational harvest estimates include wastage (clams not legally retained). This occurs when diggers return small or damaged clams back to the sand. Upwards of 80 percent of them die because they are broken, have their necks cut off, or are improperly placed back into the sand. Because of this, the law requires that diggers keep the first 15 clams

regardless of size or condition. If everyone followed the rules, less clams would be wasted.

In closing, I'm sure there are many recipes out there for cooking Pacific razor clams, but being a vegetarian, I will let you research that yourself. 😊 As always, I'm grateful for the variety of nature we are blessed with here in Bayshore.

Resources: myodfw.com, wikipedia.org



Q. What did the sand say when the tide came back in?

A. Long time, no sea!



Compliments of Karin Couch

Things You Are Not Too Old To Try As An Adult

Here are some ideas about trying new things. This information comes from [Kayti Christian](#).

1. Try something creative: Take a watercolor class or follow along with YouTube tutorials ([like this one](#)).
2. Try a new well-being practice: Take a Tai Chi class here in Bayshore or online.
3. Try to boost your intellect: Explore your ancestry or learn more about your family tree.
4. Try to learn a new skill or try DIY: Create a mini home library or reading nook.
5. Try something fun: Try out karaoke, even if it's just in the shower.
6. Try something outdoorsy: Try geocaching – it's like a treasure hunt for adults!
7. Try expanding your perspective: Start a dream journal or keep track of recurring dreams.



Compliments of Lynda Claro

Connecting with Your Board Representative



- Division 1: Karen Moorhead (2027) - Corporate Secretary
- Division 2: Sarah Harris (2027)
- Division 3: Roger Smith (2026) - President
- Division 4: Joshua Hanselman (2026) - Vice President
- Division 4: Megan Hanselman (2026)
- Division 5: Carolyn Gardner (2027) - Treasurer
- Division 5: Gary Brown (2028)
- Division 6: Vacant
- Division 7: Vacant

For further information on the BOD and ways to contact them, go to [this page](#) and/or [this page](#).

That's My Oregon!



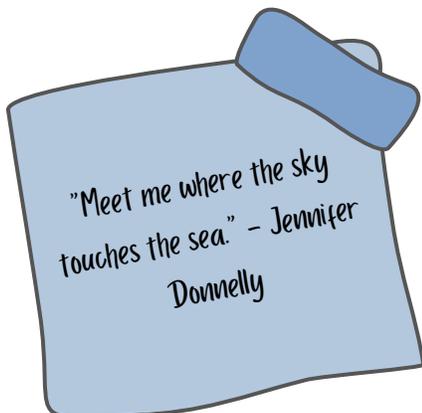
The state flower is the Oregon Grape



Compliments of Kate Lansing

A Few Points To Remember

- *The Breeze* is a publication of the Communications Committee, which is appointed by 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 that it will be printed. *The Breeze* will not print letters that are personal attacks on an individual or group or include knowingly false information. Letters may be edited for length and are limited to 250 words. Anonymous letters are not accepted. Letters can be emailed to: bayshorebreezeeditor@gmail.com



"Meet me where the sky touches the sea." - Jennifer Donnelly



To contact the editor, Kenn Apel, send an email to: bayshorebreezeeditor@gmail.com