

Tunnel Echoes

Arch Cape/Falcon Cove Beach Community

A Newsletter

November 2017

Welcome to Winter in Arch Cape

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November 18th 6:00 pm - *Potluck topic: AC Watershed*

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Next speaker for the upcoming potluck on November 18, will be:

Katie Voelke.

She is the executive director of the North Coast Land Conservancy and will talk about the NCLC intentions for partnering with the Arch Cape Water District on the watershed acquisition and her outlook/vision for the 3,000 acres behind Arch Cape. Come enjoy great food and an informative discussion.



Meet the Neighbor's:

Kirk and Suanne Flatow

Submitted by Patty Kinch

How did Kirk and Suanne Flatow get to Oregon and find Arch Cape??? Kirk's great aunts purchased the Arch Cape Hotel in the 1920s and later renamed it Singing Sands. Kirk's family and cousins visited Arch Cape most summers and always had fond memories of the area. Kirk, like his Uncle David, loved spending time in Arch Cape while he was growing up in the 1960s and 70s.

Uncle David and Aunt Alma English built their house in Arch Cape in the 80s. Unfortunately, David and Alma passed away a number of years ago and Kirk and Suanne were able to purchase the home and keep it in the family. Kirk and Suanne still spend most of their time in San Jose, California where they both grew up. Both are retired from their tech companies. Kirk is an avid runner and coaches cross-country and track at a local high school, with Suanne helping behind the scenes. Kirk has run in the past ten Boston Marathons. In the off-season, the Flatows spend as much time at Arch Cape as they can, so you'll see them walking on the beach in the winter and summer.

They have family living in Arch Cape (Gil & Patty Kinch, and John & Helen Piatt) and have quickly made a number of good friends here. They hope to spend more time at the beach in the future.



Sea lions battle bacterial disease on the coast

Submitted by Tara Erban

The risk of transmission to people is slight, but dogs are more at risk

By Katie Frankowicz

The Daily Astorian

Published on October 27, 2017 7:30AM

OREGON STATE UNIVERSITY

A sea lion lays on the beach, sick with leptospirosis.

A bacteria that can sicken dogs, livestock, wildlife and people is showing up in sea lions on beaches in Clatsop, Tillamook and Lincoln counties and elsewhere along the Oregon Coast.



At least eight cases of leptospirosis have been confirmed by Oregon State University's Diagnostic Laboratory since the outbreak began in late September.

The disease shows up sporadically in marine mammals and was last seen in Oregon in 2010. That was a significant outbreak and coincided with a time of warmer waters and changes in the food supply in California that pushed both healthy and sick sea lions north to Oregon in search of prey, said Julia Burco, a veterinarian with the Oregon Department of Fish and Wildlife. "So far with this outbreak, it looks like we're having lower numbers than in 2010," Burco said, adding that the disease, when it does occur in sea lions, usually peaks in the fall.

In Astoria, sea lions congregate on docks at the Port of Astoria's East Mooring Basin. Marina Manager Janice Burk received a report of a dead sea lion there on Wednesday, but said it isn't clear why the animal died. She notified fish and wildlife and expects they will run tests on the sea lion to see if leptospirosis was a factor.

Risk to pets

Leptospirosis occurs worldwide and can spread when animals come into contact with an infected animal's urine or bodily fluids. The disease can cause weakness, fever and muscle pain, and lead to kidney failure. Young sea lions, with their lower immune systems, are more susceptible.

The Department of Fish and Wildlife says the risk of transmission to people is slight, but dogs are more at risk if they approach stranded sea lions on the beach or come into contact with body fluid from sick or dead sea lions. Sick sea lions may be dehydrated, their eyes sunken in their heads, and will generally appear less lively and alert.

"Pets should be kept away from sea lions as leptospirosis can cause severe disease," said Emilio DeBess, state public health veterinarian with the Oregon Health Authority, in a statement. Vaccines to protect dogs and horses against leptospirosis are available at veterinary hospitals. The disease, though it can be fatal, doesn't seem to devastate sea lion populations, Burco said.

"It's really something that happens and they move on," she said. "Their populations can deal with this." Federal and state laws protect sea lions. It is illegal to harass, disturb, touch or feed marine mammals. People who discover a sick sea lion or other marine mammals on the beach should stay 50 feet away and report them to the Oregon State Police, which shares these reports with the Oregon Marine Mammal Stranding Network.

http://www.dailyastorian.com/Local_News/20171027/sea-lions-battle-bacterial-disease-on-the-coast#.WfNkNW0d6So.email

Recipe: Key Lime Pie

Recipe by Martha Stewart and submitted by Suanne Flatow

INGREDIENTS

FOR THE CRUST:

1 1/2 cups graham cracker crumbs, broken into pieces
6 tablespoons unsalted butter, melted and cooled
3 tablespoons sugar

FOR THE FILLING:

1 can (14 ounces) sweetened condensed milk
4 large egg yolks
1/2 cup freshly squeezed key lime juice (about 17 limes)
1 tablespoon grated key lime zest, plus more for garnish (about 8 limes)

FOR THE WHIPPED CREAM TOPPING:

1 1/2 cups heavy cream, chilled
3 tablespoons sugar

FOR THE MERINGUE TOPPING:

8 large egg whites
2/3 cup sugar
1/4 teaspoon coarse salt

DIRECTIONS

(Notes: use glass pie plate for crisper crust & freeze 10 minutes before serving & will slice easier. Martha Stewart video online)

- For the Crust: Heat oven to 375 degrees. Combine graham-cracker crumbs, butter, and 3 tablespoons sugar in a medium bowl; mix well. Press into a 9-inch pie plate, and bake until lightly browned, about 12 minutes. Remove from oven, and transfer to a wire rack until completely cooled.
- For the Filling: Lower oven to 325 degrees. In a medium bowl, gently whisk together condensed milk, egg yolks, key lime juice, and zest. Pour into the prepared, cooled crust.
- Return pie to oven, and bake until the center is set but still quivers when the pan is nudged, 15 to 17 minutes. Let cool completely on a wire rack.
- For the Whipped Cream Topping: Shortly before serving, combine cream and sugar in the bowl of an electric mixer fitted with a whisk attachment. Whisk on medium speed until soft peaks form, 2 to 3 minutes. Spoon over cooled pie and serve immediately.
- For the Meringue Topping: Add topping shortly before serving. In a large bowl, combine egg whites, sugar, and salt. Using an electric mixer, beat on medium-high until stiff peaks form. Pipe or spread meringue on pie, making sure it touches the crust all around. Use a kitchen blowtorch to brown meringue all over.
- This pie can be topped with either whipped cream or meringue.
- **YIELD: MAKES 1 PIE**

Arch Cape Water and Sanitary Districts News

By Phil Chick

Winterizing Reminder:

As we head into winter, homeowners are reminded to winterize their homes to prepare for cold weather. Each winter the coast has several days that fall below freezing temperatures, with the ability to freeze and crack pipes. Vacant homes with the water supply kept on are at the highest risk. Please prepare for these events before it is too late, by insulating exterior pipes and hose bibs. If you have a shut-off valve for your home's water supply, this is the time to make sure that it works. An unused, corrosion damaged, or stuck valve can become as much of a problem as having no valve at all.

Please do not attempt to turn off your home's water supply on your own by using the District's water meter shut-off. If you must use the meter shutoff, please contact water district staff at 503-436-2790 and arrange a time for them to assist. If you do not have a separate shutoff valve, we ask that you contact a local plumber and have one installed for your property.

Emergency Preparedness News:

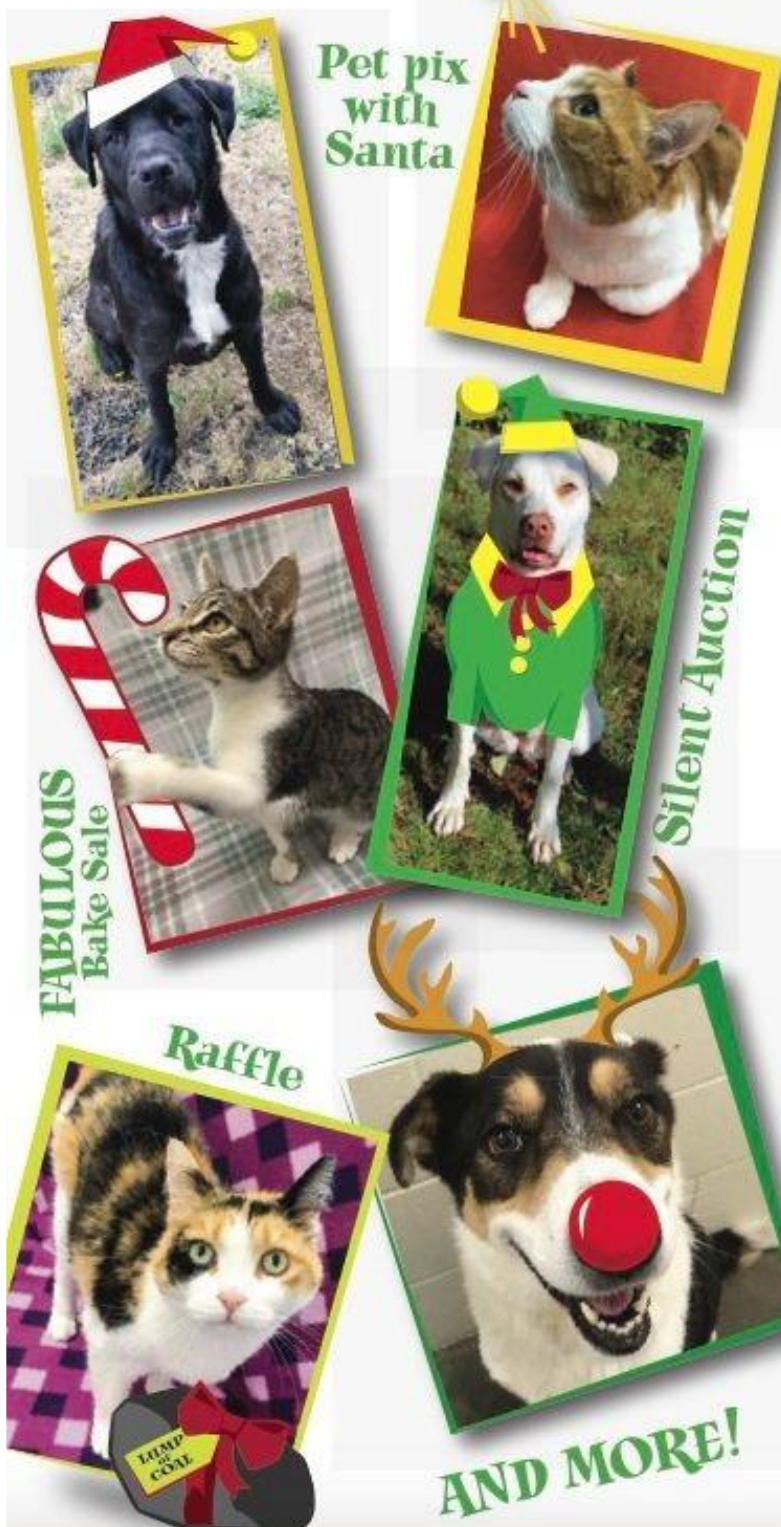
The Sanitary District recently purchased a stock of supplies for use in the event of an emergency that causes a catastrophic sewer failure. The District has stocked twin-bucket emergency toilets, shovels, rakes, rubber gloves, toilet paper, and additional sanitary items. The emergency items will be stored at the designated evacuation areas of the Fire Station and St. Peter the Fisherman Church.

The Water District has also recently purchased emergency supplies. The District now owns a Global Pure portable emergency water purification unit. A special thank you goes to the ***Arch Cape Falcon Cove Beach Community Club*** for their generous contribution towards part of the purchase price of the equipment!

Plant Tours: Tours of Arch Cape's treatment plants are always available for anyone interested in learning about how their water and wastewater is processed. Arch Cape's new treatment plants were built in 2009 and 2014. Plant Operator, Matt Gardner, is available to give plant tours and can be contacted at 503-436-2790 or mattgardneracutil@gmail.com.



Save the date!



**Don't miss
CAA's Annual
December
Fundraiser
&
Holiday Party!**

**Saturday,
December 9th
9 am to 4 pm**

**Located at
The Lovell
Showroom
at the
Fort George
Brewery**



Letter to the Editor – Daily Astorian

Clatsop County Commissioner - District 5 - Lianne Thompson



I'm writing to reconfirm my commitment to serving as the elected representative of District 5 on the Board of the Clatsop County Commissioners.

No one said it would be easy to serve. No one promised that a closed system would be open to change, that entrenched powers would not push back, or that personal attacks would never supplant honest debate.

Certainly, I never expected such a political panacea. To see it play out in real life, however, can either be disheartening or motivating. I choose motivation.

My motivation is to serve the great people of Clatsop County, especially those in my home District 5. I have little interest or patience with those few people who would find validation in power or who like to see themselves as big fish in small ponds. I do not understand those that would pass on the opportunity to use the Board's authority to make policy that improves lives. The people I serve are those who struggle in our county, who have real needs, aspirations and ideas, and who desperately need a politician to hear them and a voice to speak for them. These are the people who motivate me.

You may have seen the Chair's opinion that I should resign, You may have read his letter accusing me of hateful things that an unnecessary, expensive investigation by a Portland attorney could not confirm. I will address those issues publicly and in detail at the next Board meeting. For now, it is enough to pause and remind ourselves that the Board Chair has publicly announced he is not going to serve beyond the end of his term December, 2018 and that the County Manager has announced to county employees that he will resign.

So, the more important issue at hand is this: the timing is right, or will soon be right, for the Board to commit itself to diversity of opinion and for County officials to commit themselves to opening a relatively closed governance process to the fresh air and sunlight of new ideas. Diversity in our government and on our board is a healthy thing. It is worthwhile, if not imperative, that we work together to express different points of view and that we discuss all paths to common goals.

For instance, at the most basic level the Board of the County Commissioners is the governing body for Clatsop County. Our County Charter says so. I believe that the governing body should define its mission, form a plan, articulate SMART goals that are specific, measurable, achievable, realistic, and time-limited.

I believe we should plan, monitor finances and outcomes, and evaluate our success. That's our job as the governing body. We have an opportunity to implement those changes.

Since my election in January 2015 I have worked hard for District 5, for Clatsop County, for our region, and for our state. It's an honor to further efforts to provide affordable housing, sustainable and best use of forest products, and protect the safety and well-being of the people.

My heart is in this place. My commitment and my voice will remain strong.

Lianne Thompson, Arch Cape, Clatsop County Commissioner



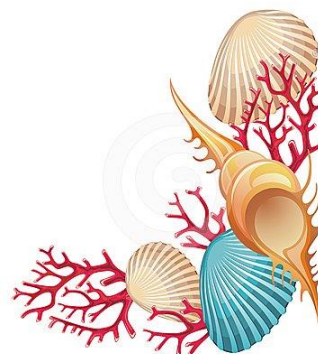
Support your local Cannon Beach/Arch Cape/Falcon Cove CERT Team

Paula Vetter (503.706.4123 or pvtaps@gmail.com).



**ARCH CAPE
FALCON COVE BEACH
COMMUNITY CLUB**

79729 Highway 101, Arch Cape, OR 97102



Arch Cape - Falcon Cove Beach Community Club

The Community Club meets four times yearly on the third Saturday of May, September, November and February. Membership in the club is \$16 for a household and includes membership as well as a subscription to this newsletter.

Not a member? Please join or renew today.

You can mail to ACFCB Community Club, Attn: Treasurer, 79729 Hwy 101, Arch Cape, OR 97102

The Tunnel Echoes is published 4 times per year: February, May, September, November.

Board Members

Tara Erben — President
Open — Vice President
Charles Dice — Treasurer
Diane Matson — Secretary

Court Carrier — Member
Patty Kinch — Member
Helen Chauncey — Member
Ralph Wyatt — Member

Questions/Concerns/Comments?

Contact: acfcbcc@gmail.com