

COAST VILLAGE REPORTER

APRIL 2018

COAST VILLAGE PROPERTY OWNERS CORPORATION
131 Rhody Loop, Florence, OR 97439 (541) 997-3312
Office Hours Monday-Friday — 9:00 a.m.—3:00 p.m.

VOLUME 25 ISSUE 4

Board of Directors 2017-2018

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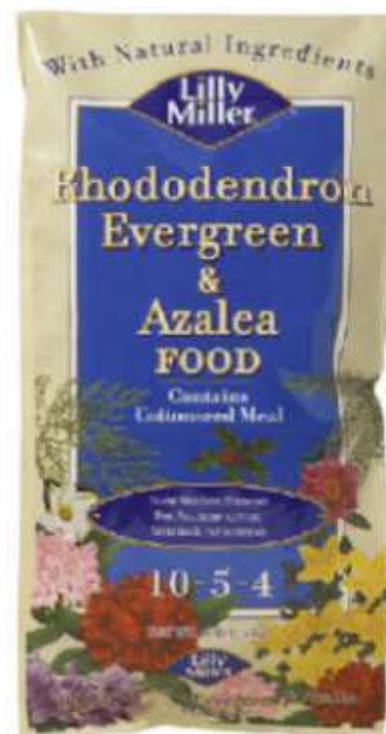
Business Office: (541) 997-3312
Fax: (541) 902-0103
Available for general business
9am - 3pm
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Park Operations Manager:
Carla Van de Vyver
POM@CVPOC.COM
Phone 360-521-8428

Maintenance Office:
(541) 997-3583
Hours of Operation
Maintenance staff on premises
Mon - Fri from 7am —4:30pm
Available 24/7 for
park maintenance emergencies
(360) 521-8428

Website:
www.coastvillageflorence.com

Presidents Message:

The days are getting longer and warmer, which means all the plants and trees in Coast Village are ready to grow and bloom. That makes this the perfect time to give them a nutritional boost. Our sandy soil drains really well but it does not hold nutrients very well. That means just a scattering of fertilizer now and then really helps. Local experts suggest using a “rhody, evergreen, and azalea” food, which is easy to find in Florence (True Value, BiMart, Freddies...). The way to apply it is called “chicken scratch”, since it is like tossing grain to chickens. You just scatter some of the fertilizer around at the base of the plants, not too much, just a light scattering of it is all you need, the next rain does the rest.



Roger Emigh, President

Welcome to our two new Board of Directors, Jay Guettler and Vicki Dunaway.
Thank you for your service to the community.

NOTICES

- ◆ **Facility Hours:** Hours for the laundry room, Clubhouse bathrooms—24-7. Clubhouse and mailroom are 8 am-9:45 pm. Satellite Bath 8:00 a.m.—8:00 p.m.
- ◆ **Wi-Fi:** Is now available in the clubhouse. Information for access is posted in the clubhouse entrance and in the adult lounge.
- ◆ **BOARD MEMBER MEETING April 21st at 10:00 a.m.**
- ◆ The Dry Sauna is open—Hours 9:00 a.m. to 8:00 p.m.
- ◆ Please be careful with the clubhouse phone. If you break it, at least come in the office and notify us. Remember the phone is for everyone's use.

PARK OPERATIONS REPORT

Water: The water bill for February was \$8,635.34. This is down from January's bill of \$9,534.18 by \$898.84. As we continue to address leaks in the system it is reducing our bill month by month. We have stopped two leaks on Outer Drive, one of which was quite large.

Water Project: We have completed 85 water change-outs. We are still working one at a time on Horseshoe Bend and we are working on Outer Drive and Azalea. The cost of a second project to continue to repair the water lines and saddles is approximately \$65,000.00 this is basically "Water Project II". The Association will need to vote on this fix for us to continue. This second project consists of purchase of saddles and water lines, labor to install both, road cuts, gravel fill and labor on cuts and fill.

I have had several residents inquire "how" are we paying for this second project if passed and "why" can't we wait until next year to do it.

To try and answer your questions:

1. How will Coast Village pay for the project.
 - A portion of the project will be funded by the Reserve fund. We are "paying as we go" which is good for us, as we put \$6,250.00 in the Reserve each month. We don't want to empty our Reserve however so the BOD might take an option of a small "one time" assessment per lot, or a line of credit can be obtained to borrow what is needed and pay back over time.
2. Why do the project "now"?
 - We are digging the holes now to replace turnoff valves and add meters. If we wait, we have to dig the same holes over again which will add unnecessary cost to the project. We are currently paying labor to the contractor at a special rate. This rate would go up if the contractor cannot do the repair at the same time as he is doing the change-out for the turn-offs.

Note: If this project is not improved, dues will probably have to go up to cover the water costs that we are dealing with because of water leaks we are experiencing. The City has informed us there will be no more credits for large water/sewer bills because our aging infrastructure needs to be repaired. I encourage all of you to vote "yes" on this second water project.

Pool: The new heater was installed on the pool on Wed. 3/14/18. We are in the process of cleaning the pool and adjusting the chemicals. It will be ready for the opening day.

Staff: I will looking for one more staff maintenance person part time in April/May. This person will work on roads and brush trimming primarily. They will also do painting and other chores as assigned. They will open on Saturdays and Sundays and will also work one day during the week. They will be trained to do the pool testing for weekends. Next year when the water project is completed we may not need a third maintenance person as our regular staff will be able to keep up.

I want to thank all of the owners who have helped with looking at film regarding cars running stop signs. I did thank Gene van de Vyver and Richard Franklin in the newsletter and I am disappointed that these two volunteers had a negative experience with some of the owners being unkind/rude because I had mentioned names. Coast Village will certainly continue to have problems with recruiting volunteers when other owners are rude to them.

We are still experiencing difficulties with dogs running loose on Horseshoe Bend. The Code Enforcement Officer has been called out several times now.

Residents are still reporting gasoline being stolen from their vehicles. Please, if you have not done so already purchase a locking gas cap for your vehicles. Two vehicles lost over 10 gallons, it is obvious by the amounts being taken that it is likely it is someone living or visiting someone in the park. I doubt someone is walking in with a 10 gallon gas can and walking out with it full. If you see anyone walking around with a large gas can please call me at 360-521-8428 if it's weekends or after hours or call the office if it is during business hours.

We have several new owners in Coast Village. Homes on Sailor, Easy Street, Rhody Loop and Horseshoe Bend have been sold. It's great to see that property values are improving and properties are being updated. Please join me in welcoming them to Coast Village.

Carlla van de Vyver
Operations Manager

TREASURERS REPORT**March 17, 2018****Bank Account Balances as of March 12, 2018**

Operating Fund Account: \$45,544.08
Reserve Fund Account: \$75,162.75
Petty Cash Fund \$ 200.00

TOTAL FUNDS IN BANK: \$120.906.83

Dues and Past Dues from Owners: 84 Manzanita: The order of default has been entered and the attorneys are drafting the General Judgment of Foreclosure. No Status change since last report.

The water bill for the month of February is \$8,635.34.

The reduction we are seeing as we continue our water project has significant impact on our budget for Operations.

Past due accounts including 84 Manzanita equal \$32,308.33. Lot 84 is in foreclosure. The amount on Lot 84 is \$19,299.00 which leaves a balance on other lots of \$13,009.33 past due year to date that is still collectable. An additional \$12,162.89 is not collectable. This will be written off at year end.

There will be continuing Finance Committee meetings starting in May to set the fiscal year 2018/2019 Operations budget. At this time there will need to be a percentage allowed on income to reflect past due accounts when we set spending limits.

The new Treasurer for Coast Village is Jay Guettler. Jay lives at 144 Outer Drive.

- Remember HOA fees are due on the 1st of each month. You have until the 25th of each month before they are late.
- If you are going to be late, call the office. Under some circumstances (hospital etc.) the late fee may be waived.
- The HOA fees may be paid yearly (\$2,100.00), quarterly or monthly. The expenses of the HOA are paid out of the collected dues.
- You may pay your fees by cash, money order or check or you can arrange bill pay through your bank. We do not accept debit or credit cards.
- The gate code is located at the bottom of your monthly statement.

Please do not give out the gate code randomly. If you are using a Vender for something, meet them at the gate to let them in.

If you need assistance managing your HOA fees come to the office to speak to Carlla. Repayment plans are available in some cases.



Rhododendrons the Organic Way

Terry Richmond, Port Alberni, British Columbia

When fertilizing rhododendrons we should look to nature to show us the way. In nature mulching and fertilizing is a continuous process with the current year's mulch being gradually transformed in subsequent years to usable fertilizer. Nature's rhodo food begins with a leaf, needle, twig, petal and fruit fall - in short, any and all matter that falls to earth or flows into their area in ground water.

Rhododendrons, because of their environment and the shallow layer of organic matter in which they grow, have evolved a massive root system consisting of literally thousands of tiny, shallow running feeder roots. These roots are extremely efficient in extracting life sustaining plant nutrients from their immediate area. Root systems will be much smaller in a benign climate because a smaller amount of nutrients is required to maintain plant health. Conversely, rhododendrons in exposed and/or harsh conditions will have a vastly increased root system to extract every ounce of nourishment from their surroundings.

So how do we fertilize rhododendrons in our garden? First, any literature on fertilizing rhododendrons assumes that your plants are growing in the correct medium. Again, as in nature, this medium should be extremely high in organic matter, well drained, well aerated and moderately to slightly acidic. Fir and pine bark, composted oak leaves and evergreen needles, decayed wood, well rotted sawdust, coarse peat moss, reed sedge and topsoil high in organic matter are some of the materials that can be combined in endless combinations to provide excellent growing mediums. Growing medium acidity or pH value is not nearly as critical when growing plants in an organic medium using primarily organic fertilizers. One good quality compost for rhododendrons contains oak leaves, evergreen needles, alfalfa and washed seaweed. Between the various layers an organic nitrogen such as canola meal, fish meal or blood meal can be added.

A word of caution! Rhododendrons, because of their previously mentioned tiny feeder roots, can be easily damaged through over-fertilization, especially when using high analysis chemical fertilizers. Elements to be cautious using include nitrogen, iron, sulfur, boron, sodium and calcium. Contrary to popular belief, rhododendrons do not hate calcium. In actual fact the reverse is true. They will gorge themselves on available calcium until they make themselves sick. With respect to iron, a few years back a respected rhododendron grower suggested I supply more iron to help combat the effect of full sunlight in my exposed garden. He was undoubtedly right, but I supplied so much iron sulfate that severe leaf scorching occurred. A little fertilizer goes a long way, especially with small plants.

I fertilize in early spring around the end of March using all the organic fertilizer and soil amendments that I can obtain. When I combine ingredients I try to duplicate natural fertilizer analysis. For instance, in canola meal (6-2-1) and in fish meal (3-2-1) the nitrogen is two to three times that of phosphorus and three to six times that of potassium. Three advantages of organic fertilizers over their chemical counterparts is in their trace element and humic content and in their extended time release of nutrients. Some fertilizers in the following list contain up to 34 trace elements, while seaweed is reported to contain every element presently known.

More information at the website: <https://www.rhododendron.org/>

Top 10 Reasons It's Good to be a Dog

1. If it itches - you can scratch it - even in public
2. No one notices or cares if you have hair growing in some weird places as you get older
3. Personal Hygiene ain't too bad - its not like you have to bathe everyday & somebody else combs your hair
4. Having a wet nose is a sign of good health
5. You don't need fancy entertainment systems - you got a bone
6. You can spend hours smelling stuff
7. You can spend all day sleeping, if ya want!
8. It doesn't take much to make you happy. You're excited just see the same old people day after day. Heck all they have to do is leave the room for 5 minutes and come back in - and you're happy
9. You never have to pay for lunch or dinner - OR worry about your table manners AND
10. If you gain weight - it's someone else's fault!



NOTICE NEW E-MAIL ADDRESSES FOR THE OFFICE

PARK OPERATIONS MANAGER: POM@CVPOC.COM

OFFICE: OFFICE@CVPOC.COM

CARLLA VANDEVYVER: CARLLA@CVPOC.COM

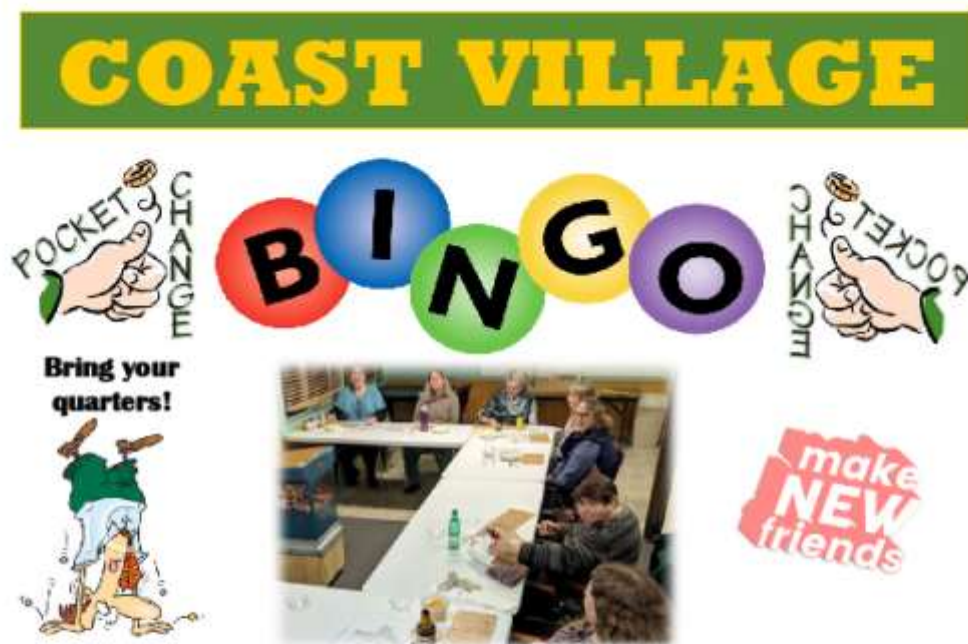
NANCY BROCK: nancy@cvpoc.com

PHONE NUMBERS AND FAX NUMBERS REMAIN THE SAME AND ARE LISTED ON THE FRONT OF THE NEWSLETTER



DON'T FORGET TO VOTE ON THE WATER PROJECT. THE DEADLINE IS APRIL 6, 2018.

QUESTIONS, PLEASE COME TO THE OFFICE AND ASK.



First Thursday Every Month

March 1 April 5 May 3 June 7
6:30pm

In The Clubhouse Rose Room

Come play!

Games will be 25-75 cents per card with a 1.00 Blackout Finale!

(Approximately 5.50 if you are playing one card)

Please email: egykim@aol.com with any questions.

THE CAT'S MEOW**The Neighbor's Barking Dog**

2 neighbors (the Smiths & the Jones) haven't been getting along. You see, Mr. Smith leaves his dog outside all day and the dog never stops barking.

Finally, after not being able to hear himself think, Mr. Jones tells his wife: "I'VE HAD IT!" and he stomps outside.

Upon returning Mrs. Jones says: "I can still hear the dog barking. What have you been doing?" to which her husband replies:



"I put their dog in our back yard. Let's see how they like it!"

Tomato Tortellini Soup

- 2 cloves of garlic, minced
 - 2 tablespoons olive oil
 - 1 package (9 ounces) refrigerated cheese tortellini
 - 2 cans (10-3/4 ounces *each*) reduced-sodium condensed tomato soup
 - 2 cups chicken broth
 - 1 1/2 cups milk
 - 2 cups half-and-half (Fat free is okay)
 - 1/2 cup chopped oil-packed sun-dried tomatoes or two tablespoons sundried tomato paste
 - 1 teaspoon onion powder
 - 2 teaspoons Italian seasoning
 - 1/2 teaspoon salt
 - 1/2 cup shredded Parmesan cheese
-
- Sauté garlic with the olive oil in a large stock pot until golden brown. Be sure to keep an eye on it so it doesn't get too brown or burnt.
 - Add tomato soup, milk, half and half, chicken stock and spices. Bring to a simmer. Once simmering, drop noodles into the soup. Cook according to the package directions. Mine take about 8 minutes.

After noodles are cooked, ladle into bowls and top with parmesan cheese and serve with crusty bread.

For new residents: Century Link and Charter both offer service in Coast Village. Direct TV and Dish also offer service here. Remember 5' of Greenbelt is required on the sides and back of your property. If you need assistance the Greenbelt Committee is available to help you.

Family History DNA Seminar

DNA: What's It All About?

The Siuslaw Genealogical Society (SGS) is pleased to present genetic genealogist and author Emily Aulicino on Saturday, April 14th, for a seminar exploring DNA for genealogy. Sessions include: Getting the most from your autosomal DNA test; You have a DNA match! Now what?; Writing your childhood and family memories; and DNA success stories. Ms. Aulicino, a well-known genetic genealogist, is the author of *Genetic Genealogy: The Basics and Beyond* and *"Memoing" My Memories*, which will be available for purchase during the seminar. In the hope that non-genealogists, as well as experienced family historians, will take advantage of this wonderful opportunity, registration for this seminar is very reasonably priced, at \$20 for members or \$25 for non-members, with a boxed lunch available for \$10. FEC center

Pat Rongey

205 Bourbon Street

Form is located on page 18 of the newsletter.

Do you need assistance? A ride to the store? A ride to the doctor's office?

Please let the office know. We might be able to assist you.

There are several people who live in Coast Village that assist with housekeeping and transportation. Aging Services in Florence can also assist.

If you need Greenbelt assistance please contact the Greenbelt Committee. They provide some planting assistance and advice.

Maintenance

We no longer have regular weekend maintenance on site. We do have janitorial staff in the evenings.

If you have an emergency maintenance issue on the weekends you may call the Park Manager at 360-521-8428 and we will do our best to assist you. If it can wait until Monday please call the office after 9:00 a.m.

If you are planning on a weekend visit and need your water turned on, please advise us during the week so the water can be turned on, Friday prior to your visit. If you do not notify us you may not have water for the weekend you are here, or you may be charged if maintenance has to be called in.

Watch for cones on the road. As we continue our “water project” there are holes on the sides of the roads being dug for the change-out of turn-off valves. We do cover them if they intrude into the road and we cone them if they are on the side.

With spring comes an abundance of growth in weeds, brush etc. Please remember if you are trimming to only put out a small amount at a time. If you have a huge pile you will be charged a fee.



beaucoup seafood chowder

recipe: adapted slightly from Rosie Beaucoup, original source lost at sea

- 1/4 pound of butter (1/2 cup, or one stick) • 2 medium onions, diced • 2 stalks of celery, diced • 1 potato (no more), diced • about 3 cups chicken broth or water* – see notes below • 1 tablespoon each of dried basil, oregano, and celery salt • 2 tablespoons paprika • 1/2 teaspoon pepper • 1/4 teaspoon salt (optional, I leave it out) • three dashes Tabasco sauce • about 2 litres of milk – homogenized • 1 cup heavy cream • 1 lb (or more) white fish – such as haddock, cod or sole • 1 lb (or more) shellfish – fresh or frozen scallops or lobster.
- I strongly recommend using both scallops and lobster - I never use anything else. I use already-cooked lobster, and most often both my scallops and lobster have been frozen. Don't use any fish with a dominant flavour such as salmon, sardines, clams, etc.

For this recipe, I always use at least a pound of haddock and/or cod, a small package of frozen small-sized scallops and a can of frozen lobster knuckles and claws. The lobster has already been cooked. I think the sweet scallops and lobster really make this chowder.

To make: In a large Dutch oven, melt the butter and then sauté the onions and celery over medium heat – allow them to soften a little – just a few minutes. Add the potato and add only enough chicken broth (or water) to barely cover. Cook until the potato is just barely tender. Add the basil, oregano, celery salt, pepper, salt (if using), paprika and Tabasco sauce. It will seem like a lot of spices, don't worry.

Layer the fish and shellfish on top. Add just enough chicken broth (or water) to cover. Cook only until fish barely flakes.

This is even better the next day, so if entertaining I sometimes make it the day before. Just remember, when re-heating very slow and very low—it will be perfect!



MAINTENANCE TEAM

(541) 997-3583

Carlla van de Vyver, Park Operations Manager

Mikhail Renner, Lead —Days

Richard Brown—Days

Dennis Barker—Janitorial Monday thru Friday & Sunday Evenings
Remember to call the Park Manager on weekends if there is an issue.
360-521-8428

COMMUNITY CORNER

Architectural Committee Tips

A reminder to everyone that if you are planning on making additions to your home or lot, you need to check with the Architectural Committee to see if you need to obtain a permit. Generally a permit is required if you are planning to add any type of addition that would change the coverage of the lot.

Remember you could receive a fine from the City if you build without appropriate authority.

The **Greenbelt Committee (GBC)** is here to help lot owners maintain and/or rehabilitate their greenbelt (that is required on both sides and the rear of each lot) by providing advice, labor, and in some cases plants that will work well to fill in a struggling greenbelt. If you would like some help, please contact the office or email cvgbc1@gmail.com. You can also contact Gene Vandervyver at Slager300@yahoo.com. Gene is the new Chairman of the Greenbelt Committee.

Below see our "crafty" girls having fun—bags out of old T-shirts—who knew!!!!



April 2018

SUN	Mon	Tue	Wed	Thu	Fri	Sat
1	2 Garbage 9 am	3 Brush 9 am	4 Coffee Klatch 10 am	5 Odd Thursday Game Night Rose Room 6:30 pm	6 Water Shut Off 8 am to 1pm	7
8	9 Garbage 9 am	10 Brush 9 am	11 Coffee Klatch 10 am	12 ARC 4 pm	13 Water Shut Off 8 am to 1pm	14
15	16 Garbage 9 am TAX DAY!!	17 Brush 9 am	18 Coffee Klatch 10 am Craft Fairy Day in the Rose Room	19 Odd Thursday Game Night Rose Room 6:30 pm	20 Water Shut Off 8 am to 1pm	21 Board Meeting 10 am
22	23 Garbage 9 am	24 Brush 9 am	25 Coffee Klatch 10 am	26 GBC 3 pm ARC 4 pm	27 Water Shut Off 8 am to 1pm	28
29	30 Garbage 9 am					31



HAPPY BIRTHDAY: Here's to celebrations!

Sharon Mauk	April 11th
Charley Dunaway	April 14th
Diana Glasgow	April 16th
Ann Lampropulos	April 24th
Elsie McKean	April 26th
Joe McKean	April 28th



An anniversary is a time to celebrate the joys of today, the memories of yesterday and the hopes of tomorrow.

Guy & Aileen Kampstra	April 16th
Vicki & Charley Dunaway	April 17th

If you would like your birthday or anniversary added to our newsletter just let the office know. You can call Nancy at 541-997-3312 or just stop by the office.





A great time at the annual St Paddy's Day potluck!

A wonderful turnout with drawings for great prizes.

Welcome back to Becky!!! She made it just in time!

Thanks to all the ladies who make the potlucks so much fun.



Wonderful, fun people and great food!!!!

Celebrate life!!!!



Happy 99th Birthday Lucille!



Happiness is having a party!!!!





Elsie is the grand champion again in March!

Be sure and attend the poker night at the clubhouse.

Fun for all!

COAST VILLAGE



TEXAS HOLD'EM Tournament

A fun and friendly tournament for all skill levels.

\$5.00 Buy-in

Structured to last for approximately 1 ½-2 hours.

Questions? Email egykim@aol.com

Third Thursday of every Month

March 15 April 19 May 17 June 21



**February Champion
Rita**



Everyone enjoying a corn beef and cabbage dinner!
Deserts were also wonderful !

Seminar topics:

Getting the Most from Your Autosomal DNA Test

Are you considering an autosomal DNA test or have you tested and are wondering how it can help your genealogy research? The atDNA test is the most exciting and popular test as both males and females can match, and it covers multiple lines of your pedigree chart.

You Have a DNA Match! Now What?

Your DNA test results have arrived. You have a list of people you match. What is next? Learn what you can do before contacting your matches to assist you in finding the common ancestor you share with your match.

Writing Your Childhood and Family Memories

Learn to write about your childhood and family memories using a quick and simple technique. Learn various organizational ideas and writing tips.

DNA Success Stories

Through many success stories, understand the various levels of success and what they mean to genealogists. This presentation covers triumphs from Y-chromosome DNA, mitochondrial DNA, and autosomal DNA.

**Seminar Schedule**

8:30 Registration
9:15 Welcome
9:30 Session 1
10:45 Break
11:00 Session 2
12:15 Lunch
1:15 Session 3
2:30 Break
2:45 Session 4
4:00 Prize Drawing

SGS Family History Seminar Registration**PLEASE PRINT**

Name _____ Phone _____

Address _____ City _____ ST _____ Zip _____

Email _____

(receipt will only be sent to those providing their email address)

Circle choice:

Members: \$20

Non-Members: \$25

Box Lunch: \$10 **

MAKE CHECK PAYABLE TO: SGSReturn form with Cash, Check, or Money Order
(no credit cards) to:

SGS Seminar, P.O. Box 1540, Florence, OR 97439

Total Amount Enclosed: _____

** We regret that we are unable to accommodate special diets. **
** All lunch orders must be received by March 31 **

Coming Spring Term to Lane Community College Florence Continuing **2018**

Art for Wellness

Instructor: Serena Appel, MA

Mondays, 6-8pm

April 9-30th

\$36 (Seniors \$26.96) + \$5 art supply fee

***Taught by your Neighbors
in Coast Village!!!***

Ready to dive in beyond coloring books? In this introductory 4-week class, learn the basics of Art and Healing/Art Therapy, and how you can use art-making as a form of mindful reflection.

Art in combination with therapy and with wellness practices have helped others in alleviating symptoms of anxiety and depression, reduce stress, increase self awareness, solve complex problems, and more. You will leave with a practice you can use on your own. No experience necessary, just be ready to relax and have fun exploring!

Is Your Smartphone Too Smart for You?

Instructor: Kristoffer Godwin

Tuesdays, 6-8pm

April 3-May 8th

\$54 (Seniors \$40.44)



Learn how to use your smart phone or tablet (non-Iphone, that is covered in a separate class). Students will learn the ins and outs of various "smart" devices, including maintenance, dealing with safety and privacy concerns, using "apps" and special features, taking photos, and sharing information with others. This is where you CAN bring your cell in to class with you!

Computer Basics- Connect with Family & Friends

Instructor: Kristoffer Godwin

Wednesdays, 6-8pm

April 4-May 9th

\$54 (Seniors \$40.44)



This class will get you covered for using all the basic functions of your desktop computer, including working with commonly used applications, using a webcam, navigating social media such as Facebook, and learning how to troubleshoot and fix simple problems on your own. There will be a few general topics each week, and plenty of time to work 1 on 1 with the instructor to get your burning questions answered.

Register at: www.lanecc.edu/ce
For help, call: 541-997-8444

 **Lane**
Community College

Garden Fairy Craft Day

April 18th, 2018, Wednesday

11 am to 3 pm in the Coast Village Rose Room

Proceeds donated to the Florence Garden Club



Please join us in the Rose Room to create lovely Garden Fairies.

All the craft materials will be provided.

We are making Garden Fairies for Plant Pots; they will be donated to the Garden Club; then sold by them at the Florence Plant sale. You must make one fairy to donate, then make one for yourself. It only takes about an hour to create your fairy, so you can come in anytime between 11 am and 3 pm and join in. Please bring your own refreshments.

Questions? Please call the Coast Village office at (503) 997-3312.