

Pool work holds promise for the future

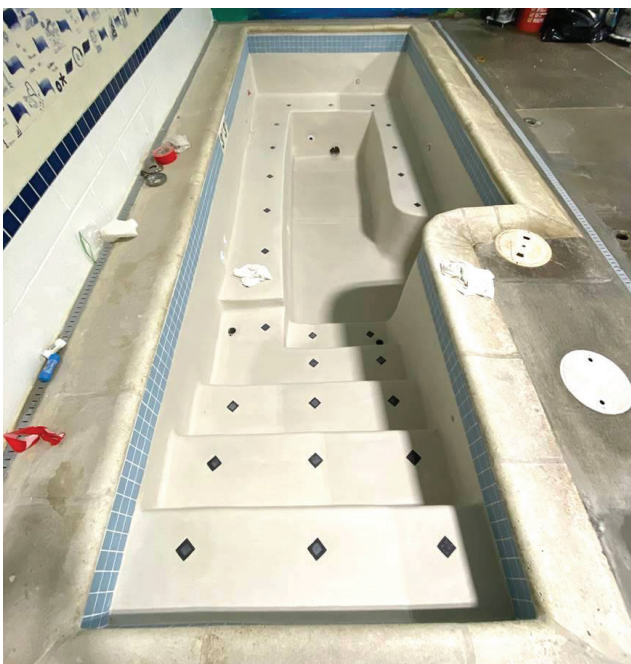
I have to say, the past few weeks have been eerie around the Sunset Pool of late. The eeriness comes from walking through the Sunset Pool many times during a day and not seeing our wonderful patrons and staff working in and around the pool.

On Oct. 20, the pool was shutdown for a five-week closure. As of time of writing, we're just over a week away from reopening, scheduled for Monday, Nov. 25, and things are looking beautiful.

Anyone that has owned, operated or maintained a pool, hot tub or other body of water knows that it is often a labor of love. Pools represent one of the best forms of exercise for people of all ages. The rejuvenating and magical power of water is like an elixir, a secret potion to help the young gain important lifesaving skills and confidence and the



old to feel young. Having said all that, pools also represent a constant challenge for maintenance and upkeep. Over the last five years, the Sunset Pool has welcomed an average of 200 patrons per day. Since we are open for 362 days per year that means that 72,400 is the number of visits per year. Those significant numbers represent a good portion of our population and the district loves that we can serve our residents and guests. But those numbers also represent a great deal of strain placed on a lap pool that is 42 years old and a learner pool and hot tub that will soon eclipse their



SEPRD
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20-year mark. That's one reason why the District has invested significantly over the past three years to improve many

aspects of the Sunset Pool bodies of water and some of those have been noticeable and some completely invisible to most of our patrons.

Here's a short summary of a good chunk of the work that has been accomplished since 2016. The learner pool, spa and lap pool have all been replastered. Included in those lengthy shutdowns have been upgrades or added underwater lighting in both bodies of water and added drainage for when a heavy bather load occurs. The controllers in all three bodies of water have been replaced. Those controllers act as regulators and computers for the chemicals needed to maintain public bodies of water. The spa and learner pool boilers have been replaced. The boilers — obviously — keep those bodies of water at the desired temperature which is 82 degrees for the lap pool, 91 for the learner pool and 101 for the spa. The entire filtration system for the lap pool has been replaced, allowing the dis-

trict to keep a cleaner and more efficient body of water. As if those improvements weren't enough, the district removed the unusable water slide, added a new chair lift to assist patrons with physical disabilities that prevent them from using the stairs and added the ever-popular program of Boga boards to our swelling aquatics portfolio. All these changes have been made to continue investing in what is perhaps our greatest asset and the facility that we are most known for: the Sunset Pool. There's always more to do and we'll continue to work to improve the aquatic experience for all who enter our doors. We're proud to say that the extended closures of 2017 and 2019 are nearly behind us and we look forward to serving everyone in a wonderful and beautiful facility for many years to come.

Aquarium's food drive helps feed the community



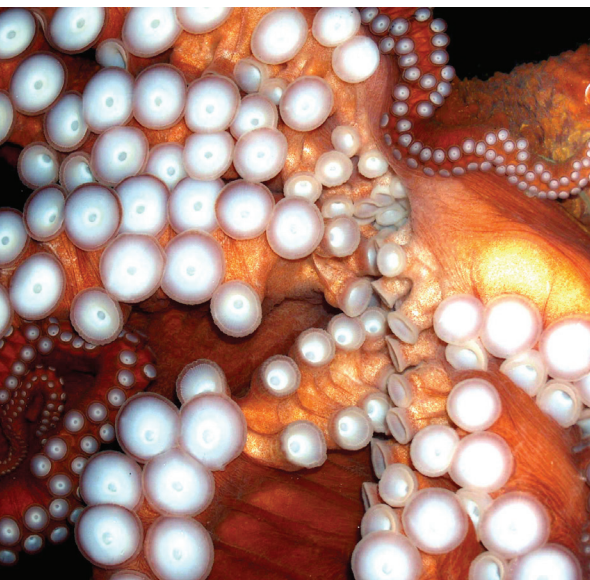
Seaside Aquarium is ready to kick off the holiday season with the "Feed the Seals, Feed the Community" annual food drive! For 30 years the Seaside Aquarium has been working with the South County Community Food Bank to provide nutritious food to families throughout Seaside, Gearhart and Cannon Beach that face food insecurity.

Thanksgiving through New Year's Day patrons can pay admission to the Seaside Aquarium with two cans of food per person! Food items are collected at the aquarium then sorted, checked and stocked on the shelves of the Seaside-based food bank for clients in Southern Clatsop County. According to Darren Gooch, board president of the South County Community Food Bank the "Feed the Seals, Feed the Community" along with other local food drives are critical in sustaining the families, children and seniors that do not have regular access to nutritious food.

"Food drives like this also add a certain amount of variety to the types of food we offer and this variety is important both from the standpoint of nutrition, but also for those who may have dietary restrictions," explains Gooch.

While it is difficult to source specialty foods such as gluten-free through the regional food bank Gooch commented, "Food obtained through food drives and anonymous donations often contain these types of products, so we are increasingly able to meet more of the specific dietary needs of our clients."

Over the past three decades the South County Community Food Bank has grown into one of the largest food distributors in the regional Oregon Food Bank network. Volunteers assist in serving 250,000 pounds of food to over 12,000 South County individuals annually. Without such incredible community support and local food drives, the food bank would not be able to afford to continue to provide the amount of food to each family that comes through the door. Public hours are Tuesdays and Thursdays 1 to 4 p.m. 2041 North Roosevelt Drive on the east side of Highway 101 across from the Seaside High School. Shelf-stable food, fresh produce, dairy, frozen food, refrigerated food, and bulk dry food products are boxed in a three to five day supply and offered to clients.



Tiffany Boothe photos



Pinni the seal, at Seaside Aquarium.

Be sure to "Feed the Seals, Feed the Community" this holiday season by bringing non-expired food items to the Seaside Aquarium! Admission is only two

cans of food per person and aquarium hours are 9 a.m. to 5 p.m. every day. For more information be sure to call the helpful aquarium staff at 503-738-6211.

New Clinic Coming to Seaside Soon!

Bringing 50 years of service this state of the art outpatient clinic provides medication-assisted treatment for adults with opiate use disorders. We are building a high energy team of professionals dedicated to treating the individual, wiping away stigma and helping to rebuild the health and life of the people they serve. Competitive wages and exceptionally strong benefits package for employees working at least 20 hours per week. Contact us today and you can make a difference in one of the following positions:

Site Medical Director
MD or DO with experience managing medication assisted treatments for substance use disorders and board certification by a member board of the American Board of Medical Specialties (ABMS)

Medical Operations Manager
RN with strong leadership experience and supervision skills

Senior Clinical Manager
Masters Degree from nationally accredited school in human services. Requires licensure and/or CADC, or in process of obtaining either.

Nurse Practitioner
Experience treating patients with substance use disorders. Data Waivered.

We are very excited to bring these excellent opportunities to members of the community.

Contract Recruiter Patrice Cavins PatriceCavins@codainc.org



Gretchen Darnell
Seaside, Oregon

I got screened. Now, I'm talking about it.

Screening can prevent colorectal cancer or catch the #2 cancer killer early when it's highly treatable. Most people get screened because they're encouraged by someone they know and trust. **So if you've been screened, please talk about your experience. And encourage others to get screened too.**

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